### **Radnor Township**

301 IVEN AVENUE WAYNE, PA 19087 610-688-5600

### **Retail Food Facility Inspection Report**

Facility: CLUB LA MAISON JUICE BAR Facility ID: 135962 Owner: PERFORMANCE FOOD CENTERS Address: 215 Sugartown RD City/State: Wayne PA Zip: 19087 County: Delaware Region: Region 7 Phone: (610) 964-8800

Insp. ID: 709975 Insp. Date: 12/3/2018 Insp. Reason: Opening No. of Risk Factors: 2 No. of Repeat Risk Factors: 0 Overall Compliance: IN

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

	In Compliance, OUT = Out of Compliance, N/O = I	Not Obse	rved, N/A =	Not Applica		<del></del>	eat Violat	tion
***************************************	Supervision			nicologic espirace es	Protection From Cont	amination		
	son in charge present, demonstrates knowledge, &	ln ln			ted & protected			<u>In</u>
pen	forms duties		5175771747475		t surfaces: cleaned & saniti			Out
2 Mar	Employee Health	l In	16.		sition of returned, previous d, & unsafe food	ly served,	Programme and the second	In
Management, food employee & conditional food employee Inknowledge, responsibilities & reporting						/Temperature Control for Safety		
3. Pro	per use of restriction & exclusion	ln .	17.	Proper cooki	ng time & temperatures			N/A
4. Pro	cedure for responding to vomiting & diarrheal events	[ In	18.	Proper rehea	iting procedures for hot hole			
	Good Hygienic Practices		19.	Proper coolin	ng time & temperatures		Delivation	In
5. Pro	per eating, tasting, drinking, or tobacco use	N/O	20.	Proper hot ho	olding temperatures	e constante e e la citación y constante a successión de la constante de la constante de la constante de la cons		N/A
6. No	discharge from eyes, nose, & mouth	<u>In</u>	21.	Proper cold h	nolding temperatures			ln
	Preventing Contamination by Hands		22.	Proper date r	marking & disposition			Out, C
7. Har	nds clean & properly washed	ln	23.	Time as a pu	blic health control: procedu	res & records		N/A
8. No !	bare hand contact with RTE food or a pre-approved	ln ln	ST KIT PO STREET		Consumer Advi	sory		
	rnate method properly followed		24.	Consumer ac	dvisory provided for raw / u	ndercooked foo	ods	N/A
9. Ade	equate handwashing sinks properly supplied & accessible	<u>I</u>			Highly Susceptible P	opulation		
	Approved Source		25.	Pasteurized t	foods used; prohibited food	s not offered	i	În
10. Foo	d obtained from approved source	l In		F	ood/Color Additives & To	xic Substance		the ground thereon property and the contract of the
11. Foo	d received at proper temperature	N/A	26.		es: approved & properly use	er to commercial et an enjament esperantique propriete		N/A
12. Foo	d in good condition, safe, & unadulterated	ln ln	AND A COLUMN		nces properly identified, sto		eld for	In
	quired records available: shellstock tags, parasite	N/A			operly stored	,		
desi	truction			C	onformance with Approv	ed Procedure	S	to our troops over throoder the
			28.		with variance, specialized p aging criteria or HACCP pla		ed	N/A
	Safe Food & Water	rengan menuncun instrussion in			Proper Use of Ut	oneile		
29. Pas	steurized eggs used where required	1 1-	1 40	42. In-use utensils: properly stored		G113113	::::::::::::::::::::::::::::::::::::::	
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or to make the minimum problem	ter & ice from approved source	ln .	CELLICONAL TO THE CONTRACT	Utensils, equ	ils: properly stored upment & linens: properly s			In In
or to make the minimum problem	iance obtained for specialized processing methods		43.	Utensils, equ handled	ipment & linens: properly s	stored, dried &		ln
31, Vari	iance obtained for specialized processing methods Food Temperature Control	ln .	43. 44.	Utensils, equalified handled Single-use/si	ipment & linens: properly s ingle-service articles: prope	stored, dried &	seed	In In
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# **Retail Food Facility Inspection Report**

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Insp. ID: 709975 Insp. Date: 12/3/2018 Insp. Reason: Opening No. of Risk Factors: 2 No. of Repeat Risk Factors: 0 Overall Compliance: IN

ſ	TEMPERATURE OBSERVATIONS								
-	Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
	Almond Milk	Refrigerator		Milk Refrigerator	Refrigerator	32°F	Other	Cold-Hold Unit	32°F

OBSERVATIONS AND CORRECTIVE ACTIONS  Violations cited in this report must be corrected within the timeframes below							
Item Number	Violation of Code	Comment	Correct By Date	Repeat Violation			
15.	4 - 703.11	No evidence of working sanitizer spray bottle or wiping bucket.	en Brital visite i resida un employa per esta e mancia a mancia e mente e un employe e mente e un employe e me				
22.	3 - 501.17	Commercially processed ready to eat food, located in the reach in refrigerator, and held more than 24 hours, is not being marked with the date it was opened-COS		,			
35.	4 - 204.112	Temperature measuring device for ensuring proper temperature of equipment is not available or readily accessible in refrigerator equipment.					

#### **PUBLISHED COMMENTS**

Today's inspection was a new facility opening inspection. Correct violations above prior to opening to the public. Violations not corrected by first follow up inspection may result in additional fines or fees.

This inspection report will serve as your permission to operate until your Food License is issued. Once all items are received, please post in public view:

- Food License.
   Most recent Inspection report or placard.
   Food Protection Manager's Certificate.

Additional Regulation reminders:

- Food prep workers are required to wear hair restraints.

2. All restroom facilities for food workers should have signage stating employees are required to wash their hands.

3. Regular hand washing reduces the risk of foodborne illnesses, therefore, educating staff on proper hand washing is crucial.

4. New Pa Food Code regulations require each Person in Charge during all open hours have a current Food Protection Manager's Certificate.

The compliance status of this facility and a copy of this inspection report will be posted on the PA Department of Agriculture website.

If you have any questions or concerns please contact the Health Officer in Radnor Township at 610-688-5600 ext. 167