



Retail Food Facility Inspection Report

Facility: WAYNE ITALIAN AMERICAN CLUB **Facility ID:** 74766
Owner: WAYNE ITALIAN AMERICAN CLUB
Address: 301 W WAYNE AVE
City/State: WAYNE PA
Zip: 19087 **County:** Delaware **Region:** Region 7
Phone: 610-688-9862

Insp. ID: 709974
Insp. Date: 12/3/2018
Insp. Reason: Regular
No. of Risk Factors: 4
No. of Repeat Risk Factors: 2
Overall Compliance: IN

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk Factors are important practices and procedures identified as the most prevalent contributing factors of foodborne illness or injury.
 Public Health Intervention are control measures to prevent foodborne illness or injury.

IN = In Compliance, OUT = Out of Compliance, N/O = Not Observed, N/A = Not Applicable, C = Corrected On Site, R = Repeat Violation

| Supervision | | Protection From Contamination | |
|--|-----|--|--------|
| 1. Person in charge present, demonstrates knowledge, & performs duties | In | 14. Food separated & protected | In |
| Employee Health | | 15. Food-contact surfaces: cleaned & sanitized | Out |
| 2. Management, food employee & conditional food employee knowledge, responsibilities & reporting | In | 16. Proper disposition of returned, previously served, reconditioned, & unsafe food | In |
| 3. Proper use of restriction & exclusion | In | Time/Temperature Control for Safety | |
| 4. Procedure for responding to vomiting & diarrheal events | In | 17. Proper cooking time & temperatures | N/O |
| Good Hygienic Practices | | 18. Proper reheating procedures for hot holding | N/O |
| 5. Proper eating, tasting, drinking, or tobacco use | In | 19. Proper cooling time & temperatures | N/O |
| 6. No discharge from eyes, nose, & mouth | In | 20. Proper hot holding temperatures | N/O |
| Preventing Contamination by Hands | | 21. Proper cold holding temperatures | Out, C |
| 7. Hands clean & properly washed | In | 22. Proper date marking & disposition | Out, C |
| 8. No bare hand contact with RTE food or a pre-approved alternate method properly followed | In | 23. Time as a public health control: procedures & records | N/O |
| 9. Adequate handwashing sinks properly supplied & accessible | In | Consumer Advisory | |
| Approved Source | | 24. Consumer advisory provided for raw / undercooked foods | N/A |
| 10. Food obtained from approved source | In | Highly Susceptible Population | |
| 11. Food received at proper temperature | N/O | 25. Pasteurized foods used; prohibited foods not offered | N/A |
| 12. Food in good condition, safe, & unadulterated | In | Food/Color Additives & Toxic Substances | |
| 13. Required records available: shellstock tags, parasite destruction | N/A | 26. Food additives: approved & properly used | N/A |
| | | 27. Toxic substances properly identified, stored & used; held for retail sale, properly stored | Out, C |
| | | Conformance with Approved Procedures | |
| | | 28. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan | N/A |

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

| Safe Food & Water | | Proper Use of Utensils | |
|---|--------|--|-----|
| 29. Pasteurized eggs used where required | In | 42. In-use utensils: properly stored | In |
| 30. Water & ice from approved source | In | 43. Utensils, equipment & linens: properly stored, dried & handled | In |
| 31. Variance obtained for specialized processing methods | In | 44. Single-use/single-service articles: properly stored & used | In |
| Food Temperature Control | | 45. Gloves used properly | In |
| 32. Proper cooling methods used; adequate equipment for temperature control | In | Utensils, Equipment & Vending | |
| 33. Plant food properly cooked for hot holding | In | 46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used | In |
| 34. Approved thawing methods used | In | 47. Warewashing facilities: installed, maintained & used; test strips | In |
| 35. Thermometers provided & accurate | In | 48. Non-food contact surfaces clean | Out |
| Food Identification | | Physical Facilities | |
| 36. Food properly labeled; original container | In | 49. Hot & cold water available; adequate pressure | In |
| Prevention of Food Contamination | | 50. Plumbing installed; proper backflow devices | In |
| 37. Insects, rodents & animals not present | In | 51. Sewage & waste water properly disposed | In |
| 38. Contamination prevented during food preparation, storage & display | Out, C | 52. Toilet facilities: properly constructed, supplied, cleaned | In |
| 39. Personal cleanliness | In | 53. Garbage/refuse properly disposed; facilities maintained | In |
| 40. Wiping cloths: properly used & stored | In | 54. Physical facilities installed, maintained, & clean | In |
| 41. Washing fruit & vegetables | In | 55. Adequate ventilation & lighting; designated areas used | In |

FOOD EMPLOYEE CERTIFICATION

| Certified Food Employee | | Certificate | |
|---|----|--|----|
| 56. Certified Food Employee employed; acts as PIC; accessible | In | 57. Certified food manager certificate: valid & properly displayed | In |

| Visit Date | Person In Charge | Person In Charge Signature | Sig. Date | Sanitarian | Sanitarian Signature | Sig. Date | Time In | Time Out |
|------------|------------------|----------------------------|-----------|--------------------|---------------------------|-----------|---------|----------|
| 12/3/2018 | Dave Vogelsong | <i>Dave Vogelsong</i> | 12/3/2018 | Kathryn Carlomagno | <i>Kathryn Carlomagno</i> | 12/3/2018 | 2:00 PM | 2:40 PM |



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TEMPERATURE OBSERVATIONS

| Item | Location | Temp | Item | Location | Temp | Item | Location | Temp |
|-----------|--------------|------|-----------------|--------------|------|-------------|------------|------|
| Tuna | Bain Marie | 51°F | Spinach | Refrigerator | 38°F | Milk/Dairy | Bain Marie | 51°F |
| Deli Meat | Bain Marie | 51°F | Chilli | Refrigerator | 37°F | Cheese | Bain Marie | 51°F |
| Pasta | Refrigerator | 30°F | Sliced Tomatoes | Bain Marie | 51°F | Onion rings | Freezer | -2°F |
| Eggs | Bain Marie | 51°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 - 501.114 | Chlorine chemical sanitizer residual detected in the final sanitizer rinse cycle of the low temperature sanitizing dishwasher was 10 ppm, and not 50-100 ppm as required. | | |
| 21. | 3 - 501.16(A2) (B) | Sliced tomatoes, deli meat, cheese, tuna salad, hard boiled eggs and yogurt were held at 51°F, in the bain marie, rather than 41°F or below as required. | | |
| 22. | 3 - 501.17 | Commercially processed ready to eat food, located in the back fridge, and held more than 24 hours, is not being marked with the date it was opened. | | |
| 27. | 7 - 209.11 | Employee personal items, mouthwash and hair comb were observed above food prep sink and in food storage area, and not stored in dressing rooms or identified storage area as required. | | |
| 38. | 3 - 305.11 | Observed cooking pans stored directly on the floor in food equipment storage area, rather than 6 inches off of the floor as required. | | |
| 48. | 4 - 602.13 | Vent fan above food prep sink, non-food contact surfaces not cleaned at a frequency to preclude accumulation of dirt and soil. | | |
| 48. | 4 - 602.13 | Floors in bar area, non-food contact surfaces not cleaned at a frequency to preclude accumulation of dirt and soil. | | |

PUBLISHED COMMENTS

H/O attempted to do routine inspection on 12/3/18; however, the kitchen was closed and only the bar area was open. The bartender allowed H/O to inspect even though kitchen was closed. H/O did most of the inspection but decided to return on 12/12/18, when the kitchen was open to finish the inspection. Some violations were corrected between the 1st and 2nd inspection.

Food employees were instructed to use the 2 compartment sink to wash and sanitize food contact surfaces until mechanical dishwasher is reading the correct sanitation concentration.

Report has been reviewed with the person in charge and all violations will be corrected within 3 days.

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