Radnor Township

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

Retail Food Facility Inspection Report

Facility: A PLUS 40150H Facility ID: 134024 Owner: 7 ELEVEN INC Address: 301 E Lancaster AVE City/State: Wayne PA Zip: 19087 County: Delaware Region: Region 7 Phone: (972) 828-7011

Insp. ID: 713156

Insp. Date: 12/21/2018

Insp. Reason: Non-Routine Special

Event
No. of Risk Factors: 0

					Overall Complia	ance: IN	
FOODBORNE ILLNES Risk Factors are important practices and pro Public Health Interve	cedures identifie	d as the most	prevalent contr	LTH INTERVENTIONS ributing factors of foodborn	}		
IN = In Compliance, OUT = Out of Compliance, N	N/O = Not Obs	erved, N/A =	Not Applicat	ole, C = Corrected On S	Site, R = Repe	eat Violat	ion
Supervision		Protection From Contamination					
Person in charge present, demonstrates knowledge, &	i lr	14.	Food separat	ed & protected	deret Communication and an analysis and an array constraints de Com		İn
performs duties	· ·		The same production of the same and production of the same and the sam	surfaces: cleaned & saniti	d		ln
Employee Health		1100 1000 1000	CONTRACTOR OF STREET	Proper disposition of returned, previously served,			in
Management, food employee & conditional food employ	ovee Ir	TREALING		l, & unsafe food	ly served,	and description	111
knowledge, responsibilities & reporting	Jyec	'	Time/Temperature Control for Safety				
Proper use of restriction & exclusion	l Ir	17.	Proper cookir	ng time & temperatures			In
4. Procedure for responding to vomiting & diarrheal even	ts Ir		consideration began consequent transcript	ting procedures for hot hole	dina		N/A
Good Hygienic Practices	EMBELSES - NO - SERVICE CO. AND - CO. SERVICE CO. SERVICE CO. SERVICE CO. SERVICE CO. SERVICE CO. SERVICE CO.			g time & temperatures			N/O
Proper eating, tasting, drinking, or tobacco use	N/1	444, 444, 447, 447, 444		olding temperatures			In
6. No discharge from eyes, nose, & mouth	i Ir	SECRETARISM CONTRACTOR CONTRACTOR CONTRACTOR	TO STATE OF STREET OF STREET,	olding temperatures			- In
Preventing Contamination by Hands			"VTTVITORTITIESTOCKO-DUSTBERSTERSTOCKE	narking & disposition			N/O
7. Hands clean & properly washed	l Ir		annecessing engage remains and	blic health control: procedu	ures & records	····	N/A
No bare hand contact with RTE food or a pre-approved		DC-0004-000000000	AND THE PERSON NAMED IN TH	Consumer Advi	encontrolational control encountries and the control	perior propries and a second	
alternate method properly followed	u ii	Acres and the second	Concumor ad	visory provided for raw / u		de	N/A
9. Adequate handwashing sinks properly supplied & acce	essible Ir		Consumer au			us .	INIA
Approved Source		**************************************	TENNESS CONTRACTOR OF THE SECOND	Highly Susceptible P		man and an and an and an and a	deritation on the second
10. Food obtained from approved source	Ir			oods used; prohibited food			In
11. Food received at proper temperature	lr	Anna tananananananananananananananananana	-1-45/04	ood/Color Additives & To		S Comments and press	en de general projektypen en er
12. Food in good condition, safe, & unadulterated		26.		s: approved & properly use	popularity action in remove an property and depote the feet		In
13. Required records available: shellstock tags, parasite	N/	401-111-11-12 Z.f.,		nces properly identified, sto	ored & used; he	ld for	In
destruction	140		retail sale, pro	- and an extended or the contract of the contr	riannarii lah willombah kirologi rilogilo		ranen vijanska mart
	rumanauman madan asar meneriman			onformance with Approv			
		28.		vith variance, specialized p aging criteria or HACCP pla		d l	N/A
Good Potail Practices are preventative me		ETAIL PRAC		homicals, and physical chi			
Good Retail Practices are preventative me					jects into foods.		
Safe Food & Water	easures to contro	I the addition o	of pathogens, c	Proper Use of Ut	jects into foods.		- , In
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Radnor Township

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

Retail Food Facility Inspection Report

Facility: A PLUS 40150H Facility ID: 134024 Owner: 7 ELEVEN INC Address: 301 E Lancaster AVE

46.1201 (c)

City/State: Wayne PA
Zip: 19087 County: Delaware Region: Region 7
Phone: (972) 828-7011

Insp. ID: 713156

Insp. Date: 12/21/2018

Insp. Reason: Non-Routine Special

No. of Risk Factors: 0
No. of Repeat Risk Factors: 0
Overall Compliance: IN

item	Location	remp	llem	Location	remp	пеш	Location		mp		
Milk/Dairy	Cold-Hold Unit	38°F	Hot Dogs	Warming Rack	165°F						
OBSERVATIONS AND CORRECTIVE ACTIONS Violations cited in this report must be corrected within the timeframes below											
Item Vi Number	olation of Code		C	comment		Coi	rrect By Date	Repeat Vio	ation		

TEMPERATURE OBSERVATIONS

PUBLISHED COMMENTS

Today's inspection was a brief site inspection after the completion of a small renovation project. The facility remained open and operational during renovation due the non invasive nature of the project.

No Certificate posted.

Correct violation within 3 days. Violations not corrected by first follow up may result in additional fines or fees.

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