



# FOOD ESTABLISHMENT INSPECTION REPORT

**RADNOR TOWNSHIP**  
301 Iven Avenue - Wayne, PA 19087  
Phone (610) 688-5600

## FOOD ESTABLISHMENT INFORMATION

<u>FE NAME</u>					<u>LICENSE</u>
NANCY'S CANDY CORNER					FE00000613
<u>ADDRESS</u>					<u>INSP. TYPE</u> <u>INSP. NUMBER</u>
389 W LANCASTER	AVE	WAYNE	PA	19087-	FEI 6198
<u>MANAGER NAME</u>		<u>INSP. DATE</u>	<u>TIME IN</u>	<u>TIME OUT</u>	<u>PURPOSE</u>
NANCY MATUS		5/5/2015			ROUTINE
	<u>OVERALL COMPLIANCE</u>		<u>RISK CATEGORY</u>		

## OBSERVATIONS AND CORRECTIVE ACTIONS

*VIOLATIONS CITED IN THIS REPORT MUST BE CORRECTED WITHIN THE TIME FRAMES BELOW.*

COMPLIANCE STATUS: OUT = not in compliance, N/O = not observed, N/A = not applicable, C = corrected on site, R = repeated

<u>COMP STAT</u>	<u>VIOLATION OF CODE</u>	<u>NEW/OLD VIOLATION</u>
	<u>COMMENTS</u>	<u>CORRECT BY DATE</u>

### 49 - Physical Facilities - Plumbing installed; proper backflow devices

OUT 49 - 46.825. (b)-(e) Operation and maintenance of plumbing facilities: Cross connection prohibited, scheduled inspection, cleaning water reservoir of water devices, good repair  
THE FAUCET LEAKS AT THE UTILITY SINK

### 53 - Physical Facilities - Physical facilities installed, maintained & clean

OUT 53 - 46.901. Indoor areas of food facilities: surface characteristics  
THE COVING IS PULLED APART AT THE BOTTOM OF ONE OF THE DISPLAY CASE

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

COLD / HOT HOLDING AND TEMPERATURES

WAREWASHING FACILITIES

## REMARKS

DUE TO THE OPERATION HOURS OF THE FARMERS MARKET FOOD SAFETY INSPECTIONS ARE CONDUCTED IN TWO PARTS OVER SEVERAL DAYS. THE FOLLOWING ARE SOME OF THE ISSUES THAT ARE LOOKED AT DURING EACH VISIT.  
PART #1 THIS PART OF THE INSPECTION OFTEN TAKES PLACE DURING DOWN DAYS.

1. A PHYSICAL INSPECTION OF THE FACILITY/AREA WHERE FOOD IS PREPARED, STORED, COOKED, COOLED, REHEATED, ETC..., MUST BE CLEAN AND SANITARY.

2. EQUIPMENT MUST BE WORKING, CLEAN AND IN GOOD CONDITION.

3. THE FIRE SUPPRESSION SYSTEM AND ALL FIRE EXTINGUISHERS MUST HAVE A CURRENT INSPECTION.

4. ENSURE THAT THERE ARE ADEQUATE CONTAINERS WITH LIDS TO STORE TRASH, GARBAGE, RECYCLABLE & RETURNABLES.

5. CONFIRM THAT AT LEAST ONE PERSON IN A SUPERVISOR POSITION IS CERTIFIED IN FOOD SAFETY

PART #2 THIS PART OF THE INSPECTION TAKES PLACE DURING TIMES OF OPERATION.

1. MONITOR TO ENSURE THAT CUTTING BOARDS AND OTHER FOOD PREPARATION SURFACES ARE CLEANED AND SANITIZED BETWEEN ACTIVITY'S TO PREVENT CROSS CONTAMINATION

2. PANS, POTS, COOKING EQUIPMENT ETC..., ARE MONITORED TO VERIFY CLEANLINESS, AND THAT WAREWASHING IS CORRECTLY DONE.

3. MAKE SURE THAT THE PERSON CERTIFIED IN FOOD SAFETY IS ENSURING THAT FOOD IS PREPARED IN A FOOD SAFE MANNER, THAT PERSONS PREPARING FOOD ARE WASHING THEIR HANDS AND HAVE GOOD PERSONAL HYGIENE PRACTICES.

### GENERAL NOTES:

ALL VIOLATIONS SHALL BE CORRECTED WITHIN 48 HOURS UNLESS OTHERWISE SPECIFIED. NON-COMPLIANCE WITHIN THE PRESCRIBED TIME MAY RESULT IN PENALTIES IN ACCORDANCE WITH APPLICABLE ADOPTED RADNOR TOWNSHIP CODES. RESULTS OF FOOD SAFETY INSPECTIONS SHALL BE PLACED ON THE RADNOR TOWNSHIP WEBSITE WITHIN 30 DAYS.

## SIGNATURES

Person in Charge (Signature):

5/7/2015

Inspector (Signature):



5/7/2015

Larry Taltoan