

FOOD ESTABLISHMENT INSPECTION REPORT

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

FOOD ESTABLISHMENT INFORMATION

FE NAME NUDY'S MARKET CAFÉ **ADDRESS**

LICENSE FE00001265

W LANCASTER AV

PA 19087

INSP. TYPE INSP. NUMBER

WAYNE

FEI

6209

MANAGER NAME STRATTON MATCHICA INSP. DATE 5/5/2015

TIME OUT TIME IN

PURPOSE

ROUTINE

OVERALL COMPLIANCE

RISK CATEGORY

OBSERVATONS 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

COMP **VIOLATION OF CODE** STAT **COMMENTS**

NEW/OLD VIOLATION

CORRECT BY DATE

1 - Demonstration of Knowledge - Certification by accredited program, compliance with Code, or correct responses.

OUT

1 - 46.1141. Food license required. Certification by accredited program. Properly posted in conspicuous location for consumers.

NEED A NATIONALLY RECOGNIZED FOOD SAFETY MANAGER CERTIFICATION

43 - Proper Use of Utensils - Single-use & service articles: properly stored & used

OUT

43 - 46.692. Single-service and single-use articles MUST BE PRESENTED SO AS NOT TO BE CONTAMINATED WHEN RETREIVING ITEMS

8 - Preventing Contamination by Hands - Adequate handwashing facilities supplied & accessible

OUT

8 - 46.981. (h) Maintaining and using handwashing facilities.

MUST HAVE SOAP & PAPER TOWELS @ THE HAND WASH STATION AT ALL TIMES



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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. 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 ADAQUATE 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 PERSONALL HYGEINE 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):	Larry Taltoan	5/7/2015