



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>	
SO FUN FROZEN YOGURT				FE00001228	
<u>ADDRESS</u>				<u>INSP. TYPE</u> <u>INSP. NUMBER</u>	
315 E LANCASTER AVE	WAYNE	PA 19087	FEI	6164	
<u>MANAGER NAME</u>	<u>INSP. DATE</u>	<u>TIME IN</u>	<u>TIME OUT</u>	<u>PURPOSE</u>	
YVONNE YANGELLO	4/22/2015	2:30 PM		ROUTINE	
<u>OVERALL COMPLIANCE</u>		<u>RISK CATEGORY</u>			
IN					

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>

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.

MAINTAIN COPY'S OF THE INDEPENDENT LAB REPORTS ON SITE FOR THE FROZEN DESERT MACHINES

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

MUST RENEW THE FROZEN DESERT PERMIT WITH THE PA DEPT. OF AGRICULTURE WITHIN 7 DAYS

14 - Protection from Contamination - Food-contact surfaces: cleaned & sanitized

OUT 14 - 46.731. Sanitization: Requirement, frequency and methods

USE EITHER THE WET METHOD OR DRY METHOD TO SANITIZE TABLES AND WORK SURFACES, DO NOT MIX METHODS

46 - Utensils, Equipment and Vending - Warewashing facilities; installed, maintained & used; test strips

OUT 46 - 46.634. Sanitizing solution testing devices

TEST STRIPS ARE NOT BEING USED TO PROVE SANITIZER CONCENTRATION OF 3 BAY WARE WASHING

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

COLD / HOT HOLDING AND TEMPERATURES		WAREWASHING FACILITIES		
HOLDING LOCATION	TEMP	TYPE	SANITIZER	PPM
COOKIES AND CREAM YOGURT	19.20	3 BAY SINK	QUATS N/O	0
CAKE BATTER YOGURT	19.20			
MARSHMELLOE CREAM	28.00			

REMARKS

ALL VIOLATIONS SHALL BE CORRECTED WITHIN 48 HOURS UNLESS OTHERWISE SPECIFIED. NON-COMPLIANCE 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):

4/22/2015

Inspector (Signature):

4/22/2015

Larry Taltoan