



# FOOD ESTABLISHMENT INSPECTION REPORT

RADNOR TOWNSHIP  
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## FOOD ESTABLISHMENT INFORMATION

<u>FE NAME</u>					<u>LICENSE</u>
IVAN K HEEBNER INC					FE00000597
<u>ADDRESS</u>					<u>INSP. TYPE</u> <u>INSP. NUMBER</u>
389 W LANCASTER	AVE	WAYNE	PA	19087-	FEI 6196
<u>MANAGER NAME</u>		<u>INSP. DATE</u>	<u>TIME IN</u>	<u>TIME OUT</u>	<u>PURPOSE</u>
DEVERY RUTTER		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>

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

OUT 53 - 46.921. Cleanability of floors, walls and ceilings  
CLEAN UNDER THE 3BAY SINK

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

OUT 8 - 46.981. (h) Maintaining and using handwashing facilities.  
THE HAND SINK FAUCET LEAKS

## 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 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):

5/7/2015

Larry Taltoan