



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>
SEMAAN'S				FE00000660
<u>ADDRESS</u>				<u>INSP. TYPE</u> <u>INSP. NUMBER</u>
389 W LANCASTER	AVE WAYNE	PA 19087-		FEI 6200
<u>MANAGER NAME</u>	<u>INSP. DATE</u>	<u>TIME IN</u>	<u>TIME OUT</u>	<u>PURPOSE</u>
MARIANNE R. SEMAAN	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>

34 - Food Temperature Control - Thermometer provided & accurate

OUT 34 - 46.632. Numbers and capacities of food temperature measuring devices
NEED THERMOMETER IN HAIR COOLER

37 - Prevention of Food Contamination - Contamination prevented during prep, storage & display

OUT 37 - 46.321. Food storage
DATE PREPARED FOODS

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