RETAIL FOOD FACILITY INSPECTION REPORT

| RADNOR TOWNHSIP 301 IVEN AVENUE WAYNE, PA 19087 | | | # Risk Factor Violations # Repeat Risk Factor Violations Overall Compliance Status | DATE TIME IN TIME OUT | 12/06/16 01:30PM 02:45PM | |
|--|-------|-------------|--|-----------------------|--------------------------------|-------------|
| Food Facility Address PIE IN THE SKY 102 E. LANCASTER AVENUE | | Address | City/State | | Zîp | Phone # |
| | | WAYNE, PA | 19087 | | | |
| Registration# | Owner | | Purpose of Inspection (choose one) | License Type | Risk Category | |
| FE00001142 | F | JOE ORSATTI | Routine | Routine | | RETAIL FOOD |

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk Factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.

Public Health interventions are control measures to prevent foodborne illness or injury.

| | | Demonstration of Knowledge | | | | Protection from Contamination | | | |
|-------|--|--|--|----|-------------------------------|---|-----|--|--|
| L | IN | Person in charge, demonstrates knowledge & performs duties | N/A | 14 | IN | Food separated & protected | N/A | | |
| | | Employee Health | | 15 | IN | Food contact surfaces: cleaned and sanitized | N/A | | |
| | IN | Management, food employee & conditional employee; knowledge, responsi- bilities & reporting | N/A | 16 | IN | Proper disposition of returned, previously served, reconditioned and unsafe food. | N/A | | |
| | IN | Proper use of reporting; restriction & exclusion | N/A | | | Time/Temperature Control for Safety | | | |
| 4 | 114 | Procedures for responding to vomiting & diarrheal events | IN/A | 17 | IN | Proper cooking time & temperature | | | |
| 40.00 | IN | Procedures for responding to vorming of diarrical events | N/A | 18 | IN | Proper reheating procedures for hot holding | | | |
| | | Good Hygienic Practices | | | | | N/A | | |
| | IN | Proper eating, tasting, drinking or tobacco use | N/A | 19 | IN | Proper cooling time & temperature | N/A | | |
| | IN | No discharge from eyes, nose & mouth | N/A | 20 | IN | Proper hot holding & temperatures | N/ | | |
| | | Preventing Contamination by Hands | | 21 | IN | Proper cold holding & temperatures | N/ | | |
| | IN | Hands clean & properly washed | N/A | 22 | | Proper data marking & disposition | 1 | | |
| | IN | No bare hand contact with RTE foods or pre-approved alternate method properly followed | N/A | - | IN | | N/ | | |
| | IIV | | IN/A | 23 | IN | Time as a public health control: procedures & record | N/ | | |
| | IN | Adequate handwashing sinks properly supplied and accessible | N/A | | | Consumer Advisory | | | |
| | | Approved Source | - | 24 | IN | Consumer advisory provided for raw/undercooked foods | N/ | | |
| 0 | IN | Food obtained from approved source | N/A | | Highly Susceptible Population | | | | |
| L | IN | Food received at proper temperature | N/A | 25 | iN | Pasteurized food used; prohibited foods not offered | N/ | | |
| | IN | Food in good condition, safe & unadulterated | N/A | | | Food/Color Additives & Toxic Substances | | | |
| | Participation and the Control of the | Required records available, shellstock tags, parasite | 1 | 26 | IN | Food/Color additives: approved & properly used | N | | |
| | IN | | N/A | 27 | IN | Toxic substances properly identified, stored & used | N | | |
| | | | | | | Conformance with Approved Procedures | | | |
| | R | leset Form | | 28 | IN | Compliance with variance/specialized process/HACCP | N | | |

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into food.

| Safe Food & Water | | | | | Proper Use of Utensils | | | | | | |
|---------------------|-----|---|-----------------------------------|-------|-------------------------------|---|-----|--|--|--|--|
| 29 | IN | Pasteurized eggs used where required | N/A | 42 | IN | in-Use utensils; properly stored | N/A | | | | |
| 30 | IN | Water & Ice from approved source | N/A | 43 | IN | Utensils, equipment & linens; properly stored, dried & handled | N/A | | | | |
| 31 | IN | Variance obtained for specialized processing methods | N/A | 44 | IN | Single-use/single-service articles: properly stored & used | N/A | | | | |
| | | Food Temperature Control | | 45 | IN | Gloves used properly | N/A | | | | |
| 2 | IN | Proper cooling methods used; adequate equipment for temperature control | | | Utensils, Equipment & Vending | | | | | | |
| 33 | IN | Plant food properly cooked for hot holding | | | OUT | Food & non-food contact surfaces cleanable, properly designed, constructed, & used CLEAN THE COMMERCIAL CAN OPENER | N/A | | | | |
| 34 | fN | Approved thawing methods used | Approved thawing methods used N/A | | IN | Warewashing facilities; installed, maintained & used; test | N/A | | | | |
| 35 | IN | Thermometers provided & accurate | | 48 | OUT | Non-food contact surfaces clean CLEAN WALKIN REFRIGERATOR FLOOR & CATCH PAN UNDER | N/A | | | | |
| Food Identification | | | | | Physical Facilities | | | | | | |
| 36 | IN | Food properly labeled; original container | N/A | 49 | IN | Hot & cold water available: adequate pressure | N/A | | | | |
| | | Prevention of Food Contamination | | 50 | IN | Plumbing installed: installed, maintained & used; test | N/A | | | | |
| 37 | IN | Insects, rodents, & animals not present | N/A | 51 | IN | Sewage & waste water properly disposed | N/A | | | | |
| 38 | OUT | Contamination prevented during food preparation, storage & display STORE FOOD CONTAINERS 6" OFF THE FLOOR | N/A | 52 | IN | Toilet facilities; properly constructed, supplied, cleaned | N/A | | | | |
| 9 | IN | Personal cleanliness | N/A | 53 | IN | Garbage & refuse properly disposed: facilities maintained | N/A | | | | |
| 10 | IN | Wipe clothes; properly used & stored | N/A | 54 | out | Physical facilities installed, maintained & clean PATCH HOLE IN WALL & REPLACE CEILING TILE OVER BLENDER | N/A | | | | |
| 11 | IN | Washing fruits & vegetables | N/A | 55 | IN | Adequate ventilation & lighting; designated areas used | N/A | | | | |
| | | FOOD EMPLOYEE CERTIFICATION Compliance | with P | A Foo | d Empl | oyee Certification Act (3Pa.CSASS§§6501-6510) | | | | | |
| | | CERTIFIED FOOD EMPLOYEE | | II | | CERTIFICATE | | | | | |

57

OUT

N/A

IN = in compliance, OUT = not in compliance, N/O = not observed, N/A = not applicable

Certified Food Employee employed; acts as PIC; accessible

C = corrected on site, R = repeated

P.I.C. Signature

56

Sanitarian Signature

N/A

Lausence Tattam

Certified Food manager certificate: valid and properly displayed

POST CFM, INSPECTION REPORT & FOOD LICENSE IN PLAINN

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| RADNOR TOWNHSIP 301 IVEN AVENUE WAYNE, PA 19087 | | | | - | c Factor Violations eat Risk Factor Violations | 0 | DATE TIME IN | 12/06/16 01:30PM | | | |
| | | | | - | all Compliance Status | - 10 | TIME OUT | 01:30PM 02:45PM | | | |
| Food Facility Address | | | | City/State | | | Zip | Phone # | | | |
| PIE IN THE SKY 102 E. LANCAST | | | | | WAYNE, PA | | | | | | |
| Registration # | | | | | | ose of Inspection (choose one) | | License Type | Risk Category | | |
| FE000 | | JOE ORSATTI | | | Routine | | Retail | RETAIL FOOD | | | |
| | | | | TEMPER | RATURE | RECORDINGS | | | | | |
| | | ITEM/LOCATION | ON | TEMP | • | ITE | M/LOCATIO | V | TEMP | | |
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| PEPPERS | 2.19 | | 18 | 38 | 38 | | | | | | |
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| ITEM# | | | | | VIO | LATION TEXT | | | | | |
| *** | POST IN | PLAIN VIEW: FOO | ID LICENSE, CERTIFIED FOO | D MANAGERS C | EBTIFIC | ATE, & MOST RECENT FOOD | SSEETY INSE | PECTION REPORT OR | A NOTICE | | |
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| | TO THE | ONSUMER OF TH | HE ABILITY TO VIEW. | | | | | | | | |
| ***** | CLEAN T | HE FOLLOWING A | AREAS: WALKIN REFRIGER | ATOR FLOOR, D | ORIP PAN | UNDER THE COOK-LINE EC | UIPMENT & TH | HE COMMERCIAL CAN | OPENER | | |
| | | | | | | | | | | | |
| **** | ALL VIOL | ATIONS SHALL BE | E CORRECTED WITHIN 48 H | OURS UNLESS S | SPECIFIE | D OTHERWISE. NON-COMP | LIANCE MAY F | ESULT IN PENALTIES | IN ACCORDANCE WITH | | |
| | APPLICA | BLE ADOPTED RA | ADNOR TOWNSHIP CODES. | | | | | | | | |
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Follow-up to be completed on sanitarian copy only!

Warning Letter Requested

Prosecution Requested

Follow-up Date