RETAIL FOOD FACILITY INSPECTION REPORT

RADNOR TOWNHSIP 301 IVEN AVENUE WAYNE, PA 19087 Food Facility ANTONNELA'S ITALIAN KITCHEN 841 CONESTOGA ROAD		# Risk Factor Violations # Repeat Risk Factor Violations	DATE TIME IN	12/12/16 10:20am		
		Overall Compliance Status	TIME OUT	11:45am		
		Address	City/State	Zip	Phone #	
		ROSEMONT, PA	19010	The second second		
Registration #	Owner		Purpose of Inspection (choose one)	License Type	Risk Category	
FE00000752	FE00000752 RAY SANTACROCE		Routine	Retail	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		
Ě	IN	Person in charge, demonstrates knowledge & performs duties N/A		14	IN	Food separated & protected		
Employee Health					IN	Food contact surfaces: cleaned and sanitized	N/A	
	iN	Management, food employee & conditional employee; knowledge, responsibilities & reporting	N/A	16	IN	Proper disposition of returned, previously served, reconditioned and unsafe food.	N/	
		Proper use of reporting; restriction & exclusion	Proper use of reporting; restriction & exclusion			Time/Temperature Control for Safety		
۰	IN		N/A	17	IN	Proper cooking time & temperature		
	IN	Procedures for responding to vomiting & diarrheal events	N/A	18	-	Proper reheating procedures for hot holding	N/A	
	III ales albai	Good Hygienic Practices			IN		N	
	IN	Proper eating, tasting, drinking or tobacco use	N/A	19	IN-	Proper cooling time & temperature		
	IN	No discharge from eyes, nose & mouth	N/A	20	IN	Proper hot holding & temperatures	N,	
		Preventing Contamination by Hands				Proper cold holding & temperatures	N	
	IN	Hands clean & properly washed	N/A	22	OUT	Proper data marking & disposition	1	
	1. 1.	No bare hand contact with RTE foods or pre-approved alternate method properly followed			OUT	LABEL & DATE ITEMS NOT USED IN 24 HOURS	N	
	IN	properly tolerace	N/A	23	IN-	Time as a public health control: procedures & record	N	
7.	1N	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			
1	IN	Food received at proper temperature	N/A	25	IN	Pasteurized food used; prohibited foods not offered	N	
2	IN .	Food in good condition, safe & unadulterated	N/A	en e		Food/Color Additives & Toxic Substances		
3		Required records available, shellstock tags, parasite	N/A	26	IN.	Food/Color additives: approved & properly used	N	
	IN	1	DIFA	27	IN	Toxic substances properly identified, stored & used	N	
						Conformance with Approved Procedures		
				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 Water & Ice from approved source N/A		42	IN .	In-Use utensifs; properly stored	N/A	
30	IN			43	IN	Utensils, equipment & linens; properly stored, dried & handled		
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	
32	IN	Proper cooling methods used; adequate equipment for temperature control	N/A			Utensils, Equipment & Vending		
33	IN	Plant food properly cooked for hot holding		46	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	N/A	
34	IN .	Approved thawing methods used		47	IN	Warewashing facilities; installed, maintained & used; test	N/A	
35	IN	Thermometers provided & accurate	N/A	48	IN	Non-food contact surfaces clean	N/A	
		Food Identification				Physical Facilities		
36	IN	Food properly labeled; original container		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	IN	Contamination prevented during food preparation, storage & display	N/A	52	IN	Toilet facilities; properly constructed, supplied, cleaned	N/A	
39	OUT	Personal deanliness HAIR RESTRAINTS NEEDED FOR ALL FOOD PREPATION WORKERS	С	53	IN	Garbage & refuse properly disposed: facilities maintained	N/A	
40	IN	Wipe clothes; properly used & stored	N/A	54	IN	Physical facilities installed, maintained & clean	N/A	
41	in .	Washing fruits & vegetables	N/A	55	IN	Adequate ventilation & lighting: designated areas used	N/A	

FOOD EMPLOYEE CERTIFICATION Compliance with PA Food Employee Certification Act (3Pa.CSASS§§6501-6510)

CERTIFIED FOOD EMPLOYEE					CERTIFICATE			
56	IN	Certified Food Employee employed; acts as PIC; accessible	N/A	57	IN	Certified Food manager certificate: valid and properly displayed	N/A	

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

C = corrected on site, R = repeated

P.J.C. Signature

Sanitarian Signature

Laurence Tetter

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Registration #	Owner		V		Purpose of Inspection (choose one) Licen			Risk Category
FE000	00000752 RAY SANTACROCE					Routine	Retail	RETAIL FOOD
				TEMPE	ERATURE	RECORDINGS		
	ITEM/LOCA	ATION		TEN	1P	ITEM/LC	CATION	TEMP
BEEF GRAVEY			180		TUNA SALAD		40	
PORK GRAV	ΈΥ	· s		171		CHICKEN SALAD		40
SOUP	11 W 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	П	wā v ^a s s	155		PEPPERS	The second	40
		2	5 S			SALAD DRESSING		40
			to the state of		HAM			41
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		Sell Fred						
				WARE	:WASHII	NG FACILITIES		
						SANITIZER		PPM
3 Bay Sink							** * * * * * * * * * * * * * * * * * * *	
3 Bay Sink						CHLORINE		100
Dishwashe	er e							= -
Wiping Cot	ths			×.	la Fa	CHLORINE		100
			OBS	ERVATION	VS & CO	ORRECTIVE ACTIONS		
ITEM#	1				VIO	LATION TEXT		
					III III III III III III III III III II	CATION TEXT		
*****	NEW FOOD CODE REC	UIREM	ENTS:					
					*			
***	OPERATOR SHALL POST THE FOLLOWING IN PLAIN VIEW WHERE THE CONSUMER CAN VIEW; FOOD LICENSE, NATIONALLY RECOGNIZED FOOD MANAGER							
2 8 K	CERTIFICATE, & MOST RECENT FOOD SAFETY INSPECTION REPORT OR A NOTICE "FOOD SAFETY INSPECTION REPORT AVAILABLE UPON REQUEST".							
	SERVICE CONTRACTOR							= 10 = 0
***	OPERATOR SHALL HAV	∕E A CI	LEAN UP PROCEDURE FO	R VOMIT & DIA	ARRHEA A	ACCIDENTS.		
*******	VIOLATIONS NOT COR	RECTE	D ON SITE SHALL BE COF	RECTED WIT	HIN 48 HC	OURS UNLESS SPECIFIED OTHERV	VISE. NON-COMPLIANCE MAY	RESULT IN PENALTIES
	IN ACCOPDANCE WITH	ADDI I	ICABLE ADOPTED RADNO	D TOWNSHIP	CODES			
2	IN ACCORDANCE VIII	IALL	TOADEL ADOI 12D MADIO	TC TOWNO(III	00040.			
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Warning Letter Requested Prosecution Requested

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