## RETAIL FOOD FACILITY INSPECTION REPORT

RADNOR TOWNHSIP 301 IVEN AVENUE WAYNE, PA 19087  Food Facility  Address SUNOCO # 7291 301 E. LANCASTER AVENUE		# Risk Factor Violations  # Repeat Risk Factor Violations  Overall Compliance Status	1 0 IN	DATE TIME IN TIME OUT	12/20/16 10:30AM 11:30AM Phone #	
		City/State	1	Zip 19087		
		WAYNE, PA				
Registration #	egistration # Owner		Purpose of Inspection (choose one)		License Type	Risk Category
FE00000606 KHURRQN SIDDIQUI		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		
	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, responsibilities & reporting	N/A	16	IN	Proper disposition of returned, previously served, reconditioned and unsafe food.	N/A	
	Proper use of reporting; restriction & exclusion		NIA			Time/Temperature Control for Safety		
	IN	N/A		17	IN	Proper cooking time & temperature		
8	OUT Procedures for responding to vomitting & diarrheal events  NEED POLICY IN THE EVENT OF AN ACCIDENT			18	IN	Proper reheating procedures for hot holding	N/A	
		Good Hygienic Practices		19		Proper cooling time & temperature	1	
	IN	Proper eating, tasting, drinking or tobacco use	N/A	20	IN	Proper hot holding & temperatures	N/	
	1N	No discharge from eyes, nose & mouth	N/A	20	IN	Topic not roung a company	N/	
		Preventing Contamination by Hands			IN	Proper cold holding & temperatures		
	1N	Hands clean & properly washed	N/A	22	IN	Proper data marking & disposition	N	
	IN	No bare hand contact with RTE foods or pre-approved alternate method properly followed	N/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		
0	IN	Food obtained from approved source N/A			Highly Susceptible Population			
1	IN	Food received at proper temperature	N/A	25	25 Pasteurized food used; prohibited foods not offered IN		N	
2	IN	Food in good condition, safe & unadulterated	N/A			Food/Color Additives & Toxic Substances		
13 IN		Required records available, shellstock tags, parasite		26	IN	Food/Color additives: approved & properly used	1	
	138			27	IN	Toxic substances properly identified, stored & used	ı	
						Conformance with Approved Procedures		
				28	IN	Compliance with variance/specialized process/HACCP	1	

## 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		
9	IN	Pasteurized eggs used where required	N/A	42	IN	In-Use utensils; properly stored	N/A	
0	1N	Water & Ice from approved source	N/A	43	IN	Utensils, equipment & linens; properly stored, dried & handled	N/A	
1	IN	Variance obtained for specialized processing methods	N/A	44	4 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	N/A			Utensils, Equipment & Vending		
3	IN	Plant food properly cooked for hot holding		46 IN		Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
4	IN	Approved thawing methods used		47	IN	Warewashing facilities; installed, maintained & used; test	N/A	
s	IN	Thermometers provided & accuraté	N/A	48	IN	Non-food contact surfaces clean	N/A	
		Food Identification				Physical Facilities		
6	IN	Food properly labeled; original container	N/A	49	IN	Hot & cold water available: adequate pressure	N/A	
		Prevention of Food Contamination		50	OUT	Plumbing installed: Installed, maintained & used; test NEED A MOP SINK. 30 DAYS COMPLIANCE	N/A	
37	IN	Insects, rodents, & animals not present		51	IN	Sewage & waste water properly disposed	N/A	
38	IN	Contamination prevented during food preparation, storage & display		52	OUT	Tollet facilities; properly constructed, supplied, cleaned REPLACE THE BROKEN DOOR. 2 WEEKS COMPLIANCE	N/A	
39	IN	Personal cleanliness N/A		53	IN	Garbage & refuse properly disposed: facilities maintained	N/A	
\$0	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 F	PA For	od Emp	loyee Certification Act (3Pa.CSASS§§6501-6510)		
		CERTIFIED FOOD EMPLOYEE				CERTIFICATE		
56	IN	Certified Food Employee employed; acts as PIC; accessible	N/A	57	1N	Certified Food manager certificate: valid and properly displayed	N/A	

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

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C = corrected on site, R = repeated

P.I.C. Signature

Sanitarian Signature

Laurence Talloan

RADNOR TO	WNHSIP				# Ris	k Factor Violations	1	DATE	12/20/16		
301 IVEN AVENUE				#Repeat Risk Factor Violations 0			TIME IN	10:30AM			
WAYNE, PA 19087					Overall Compliance Status 1N			TIME OUT	11:30AM		
Food Facility Address					City/State Zip			Zip	Phone #		
SUNOCO # 7291 301 E. LANCAST			TER AVENUE	WAYNE, PA			19087				
Registration #	# Owner			Purp	ose of Inspection (choose one)		License Type	Risk Category			
FE0000	0606		KHURRQN SIDDIQUI		1	Routine	Retail	RETAIL FOOD			
				TEMPE	RATUR	E RECORDINGS					
2 3 11 12 12 12 12 12	ITEM	/LOCATIOI	N	TEM	P	ITE	M/LOCATION	V	TEMP		
						SOUR KRAUT	37				
JALAPENO S.						PRE-PACKAGED SANDWIC	40				
ANGUS BEEF	SAUSAGE			170			17				
						FROZEN FOODS			W		
		m Wilder make		TAIADE	MACHI	NG FACILITIES					
			Paline y Selection Confe	ANMICE	. WPLSTII				DDAG		
						SANITIZER			PPM		
3 Bay Sink											
3 Bay Sink						QUATS			N/O		
Dishwashe											
Wiping Cot						QUATS			250PPM		
anihme coc				CERVATION	10 D C	& CORRECTIVE ACTIONS					
			OE	SERVATION	42 G. C	ORRECTIVE ACTIONS					
ITEM#	VIOLATION TEXT										
******	VIOLATIONS SHA	ALL BE COR	RECTED WITHIN 48 HOU	RS UNLESS OTH	HERWISE	SPECIFIED. NON-COMPLIAN	NCE MAY RESU	JLT IN PENALTIES IN	ACCORDANCE WITH		
	VIOLATIONS SHALL BE CORRECTED WITHIN 48 HOURS UNLESS OTHERWISE SPECIFIED. NON-COMPLIANCE MAY RESULT IN PENALTIES IN ACCORDANCE WITH  APPLICABLE ADOPTED RADNOR TOWNSHIP CODES. POST THIS FOOD SAFETY INSPECTION REPORT OR A NOTICE OF THE COMSUMERS ABILITY TO VIEW										
	IN PLAIN VIEW ALONG WITH THE FOOD LICENSE, NATIONALLY RECOGNIZED FOOD MANAGER CERTIFICATE.										
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Follow-up to be completed on sanitarian copy only!

Warning Letter Requested

**Prosecution Requested** 

Follow-up Date

