RETAIL FOOD FACILITY INSPECTION REPORT

| 301 IVEN AVENUE | | | # Risk Factor Violations | 2 | DATE | 10/21/16 |
|----------------------------------|----------------------|--------------------------|------------------------------------|----|--------------|---------------|
| | | | # Repeat Risk Factor Violations | 0 | TIME IN | 0945am |
| | | | Overall Compliance Status | 1N | TIME OUT | 11:50am |
| Food Facility Add | | Address | City/State | | Zip | Phone # |
| Radnor High School | | 130 King of Prussia Road | Radnor, Pa. | | 19087 | |
| Registration # | Registration # Qwner | | Purpose of Inspection (choose one) | | License Type | Risk Category |
| FE00000873 RTSD / Russell Dilkes | | | Routine | | Retail | Food Service |

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 m | 1easui | res to pre | event roodbotte natess of infaty. | | | |
|---|-------------------------|--|-----------|--------|---|---|----|--|--|
| | | Demonstration of Knowledge | | | | Protection from Contamination | | | |
| | | Person in charge, demonstrates knowledge & performs duties | | 14 | 1 | Food separated & protected | 1 | | |
| | OUT | Unauthorized persons not permitted in the food preparation area | С | | OUT | Foods shall be stored 6" off the floor in the walk in freezer | C | | |
| Employee Health | | | | 15 | IN | Food contact surfaces: cleaned and sanitized | N/ | | |
| | | Management, food employee & conditional employee; knowledge, responsi- | 7 | | <u> </u> | | | | |
| | IN bilities & reporting | | : N/A | 16 | N/O | Proper disposition of returned, previously served, reconditioned and unsafe food. | N | | |
| Proper use of reporting; restriction & exclusion | | | | · | Time/Temperature Control for Safety | - | | | |
| | N/O | | N/A | 17 | N/O | Proper cooking time & temperature | | | |
| | ŧN | Procedures for responding to vomiting & diarrheal events | N/A | 18 | N/U | Proper reheating procedures for hot holding | N | | |
| | hanifanik dalamadala | Good Hygienic Practices | | | IN | • | R | | |
| Proper eating, tasting, drinking or tobacco use | | N/A | 19 | IN | Proper cooling time & temperature | | | | |
| - | | | | 20 | | Proper hot holding & temperatures | | | |
| No discharge from eyes, nose & mouth N/O | | N/A | | IN | | ٨ | | | |
| | | Preventing Contamination by Hands | | 21 | tN | Proper cold holding & temperatures | N | | |
| Contract Comments and Street | ŀΝ | Hands clean & properly washed | N/A | 22 | | Proper data marking & disposition | | | |
| | | No bare hand contact with RTE foods or pre-approved alternate method | | | IN | | | | |
| | IN | properly followed | N/A | 23 | N/A | Time as a public health control: procedures & record | N | | |
| | IN | Adequate handwashing sinks properly supplied and accessible | N/A | A | | Consumer Advisory | | | |
| | | Approved Source | | 24 | N/A | Consumer advisory provided for raw/undercooked foods | ١ | | |
| | · | Food obtained from approved source | : | - | <u></u> | Highly Susceptible Population | | | |
| | N/O | | N/A | | | | | | |
| | N/O | Food received at proper temperature | N/A | 25 | N/A | Pasteurized food used; prohibited foods not offered | 4 | | |
| 1.2 Food in good condition, safe & unadultérated IN | | N/A | | | Food/Color Additives & Toxic Substances | | | | |
| | | Required records available, shellstock tags, parasite | | 26 | N/A | Food/Color additives: approved & properly used | ı | | |
| Required records available, shellstock tags, parasite N/A | | | N/A | 27 | ίΝ | Toxic substances properly identified, stored & used | | | |
| | | | | | | | 1 | | |
| | | | | | · · · · · · · · · · · · · · · · · · · | Conformance with Approved Procedures | | | |
| | | | | 28 | N/A | 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 | | | | | |
|--|---|---|--|--|---|--|--|--|--|
| N/O Pasteurized eggs used where required | | N/A | 42 | IN | In-Use utensils; properly stored | | | | |
| Water & Ice from approved source | | N/A | 43 | in | Utensils, equipment & linens; properly stored, dried & handled | N/A | | | |
| N/A 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/O | Proper cooling methods used; adequate equipment for temperature control | N/A | | | Utensils, Equipment & Vending | , pracocacac | | | |
| N/O | Plant food properly cooked for hat holding | | 46 | IN | Food & non-food contact surfaces cleanable, properly designed, constructed, & used | N/A | | | |
| Approved thawing methods used | | N/A | 47 | IN | Warewashing facilities; installed, maintained & used; test | N/A | | | |
| IN Thermometers provided & accurate | | N/A | 48 | IN | Non-food contact surfaces clean | N/A | | | |
| Food Identification | | | Physical Facilities | | | | | | |
| IN | Food properly Jabeled; 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 | | | |
| N/O | Insects, rodents, & animals not present | N/A | 51 | IN | Sewage & waste water properly disposed | N/A | | | |
| iN | Contamination prevented during food preparation, storage & display | N/A | 52 | IN | Tollet facilities; properly constructed, supplied, cleaned | N/A | | | |
| IN | Personal cleanliness | N/A | 53 | IN . | Garbage & refuse properly disposed: facilities maintained | N/A | | | |
| IN | Wipe dothes; properly used & stored | N/A | 54 | OUT | Physical facilities installed, maintained & clean Remove the unsued yogurt cooler in the hallway | N/A | | | |
| IN | Washing fruits & vegetables | N/A | 55 | IN | Adequate ventilation & lighting: designated areas used | N/A | | | |
| | IN N/A N/O N/O N/O IN IN IN IN IN | N/O Pasteurized eggs used where required N/O Water & Ice from approved source Food Temperature Control Food Temperature Control Proper cooling methods used; adequate equipment for temperature control N/O Plant food properly cooked for hot holding N/O Approved thawing methods used IN Food Identification Food properly labeled; original container Prevention of Food Contamination IN Contamination prevented during food preparation, storage & display IN Personal cleanliness N/O Wipe dothes; properly used & stored N/O Weshing fruits & vegetables | N/O Pasteurized eggs used where required N/A N/A Water & Ice from approved source N/A Variance obtained for specialized processing methods Food Temperature Control N/O Proper cooling methods used; adequate equipment for temperature control N/A N/O Plant food properly cooked for hot holding N/A N/O Approved thawing methods used N/A N/A Thermometers provided & accurate N/A Food Identification N/A Prevention of Food Contamination N/O Insects, rodents, & animals not present N/A N/A Personal cleanliness N/A Washing fruits & wegetables | N/O Pasteurized eggs used where required N/A 42 IN Water & Ice from approved source N/A 43 N/A Variance obtained for specialized processing methods N/A 44 Food Temperature Control 45 N/O Proper cooling methods used; adequate equipment for temperature control N/A 46 N/O Plant food properly cooked for hot holding N/A 47 IN Thermometers provided & accurate N/A 48 Food Identification IN Food properly Jabeled; original container N/A 49 Prevention of Food Contamination N/A 51 IN Contamination prevented during food preparation, storage & display N/A 52 IN Personal cleanliness N/A 53 IN Wipe dothes; properly used & stored N/A 54 Washing fruits & weestables 55 | N/O Pasteurized eggs used where required N/A 42 IN Water & ice from approved source N/A 43 IN N/A Variance obtained for specialized processing methods N/A 44 IN Food Temperature Control 45 IN Proper cooling methods used; adequate equipment for temperature control N/A 46 IN N/O Plant food properly cooked for hot holding N/A 47 IN Approved thawing methods used N/A 48 IN Thermometers provided & accurate N/A 48 IN Food Identification N/A 49 IN Prevention of Food Contamination N/A 51 IN N/O Insects, rodents, & animals not present N/A 51 IN N/O Contamination prevented during food preparation, storage & display N/A 52 IN N/A Personal cleanliness N/A 53 IN Wipe clothes; properly used & stored N/A 54 OUT Washing fruits & vegestables | NO Patteurised eggs used where required NA 42 N In-Use utensitis; properly stored NA 42 N Water & Ice from approved source NA Variance obtained for specialized processing methods NA Variance obtained for specialized control NA Variance obtained for specialized processing methods NA Variance obtained properly stored & used NA Variance obtained standard properly designed, constructed, & In- NA Variance obtained standard properly designed, constructed, & In- NA Variance obtained standard properly designed, constructed, & In- NA Variance obtained standard properly designed, constructed, & In- NA Variance obtained standard properly designed, constructed, & In- NA Variance obtained standard properly designed, constructed, & In- NA Variance obtained standard properly designed, constructed, & In- NA Variance obtained standard properly designed, constructed, & In- NA Variance obtained standard properly designed, construc | | | |

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.I.C. Signature | | Sanitarian Signature |
|------------------|--|--|
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| | | To the same of the |

| RADNOR TOWNHSIP | | | | | # Risk Factor Violations 2 DATE | | | | 10/21/16 | |
|---|--|--|--|---|---|---|---|---|--|--|
| 301 IVEN AVENUE | | | | # Repe | at Risk Factor Violations | 0 | ŢĬME IN | 0945am | | |
| WAYNE, PA 19087 | | | | Overall | | Compliance Status | IN | TIME OUT | 11:50am | |
| Food Facility Address | | | | City/State | | | Zip | Phone # | | |
| Radner High School 130 King of Pruss | | | sia Road Radnor, Pa. | | | 19087 | | * | | |
| Registration # | stration# Owner | | | | Purpos | e of Inspection (choose one) | | License Type | Risk Category | |
| FE00000873 RTSD / Russell Dilkes | | | Highele Mark Highland Associated Production Committee Co | democratic constants | Routine | STATE SECTION STATES | Retail | Food Service | | |
| | | | | TEMPERA | TURE | RECORDINGS | | | tananan | |
| | ŀ | TEM/LOCATION | | TEMP | | ITEM/L | TEMP | | | |
| Tuna Salad | | ************************************** | | 41 | ,, | Meatballs | 189 | | | |
| Club Sandwich | s | | | 38 | | Penne Pasta | ····· | | 170 | |
| Salads | | | | 40 | | Whit Rice | | | 195 | |
| Home made Ho | oagies | | | 42 | | Italian Wedding Soup | | | 191 | |
| | | ,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,, | | | | | | | | |
| | ,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,, | | | yanganin | | | | | | |
| | | | | | ,., | | | | | |
| | | | | WAREWA | ASHIN | G FACILITIES | | | | |
| | | | | | | SANITIZER | · | en igneren er in er | PPM | |
| 3 Bay Sink | | | | | | | | | | |
| 3 Bay Sink | | | | | Quats | | | | 200 | |
| Dishwasher | | | | ************************************** | | Hot Water | 182 | | | |
| Wiping Coth | ns | | | gangangang gananganang sa arawa ara arawa 1999 ta 1999 te | *************************************** | Quats | 150 | | | |
| garananan a resiste (* 180 (1800) V (1800) V | , esperantes por contrar en en marines de Carlos | tioned to extraor to program, and to prove the second seco | OBSE | RVATIONS | & CO | RRECTIVE ACTIONS | | | | |
| ITEM# | | | | | VIOI | ATION TEXT | | | | |
| #1 | Unauthorize | d persons not permit | ted in the food preparation a | rea | | | | | | |
| #14 | Foods shall | be stored at minimur | n of 6" off the floor | | | | in turneren er en | | and the second s | |
| #54 | Remove the unused yogurt cooler from the hallway | | | | | | | | | |
| | | | | | | | | | | |
| | Violations si | hall be corrected with | in 48 hours unless specified | otherwise, non-c | ompliar | nce may result in penalties in accor | dance with | applicable adopted Radi | nor Township codes. | |
| | Results of fo | ood safety inspection | s shall be placed on the Rad | Inor Township We | bsite. | | | arita i karama dalam dimentendenda Vivinsad bahad disebakkara | | |
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| Follow up to be completed on sanitarian conversely. | | | | | | | | | | |

Follow-up to be completed on sanitarian copy only!

Warning Letter Requested
Prosecution Requested

Follow-up Date