

RETAIL FOOD FACILITY INSPECTION REPORT

AISLEA DAY - 2016

<b>RADNOR TOWNSHIP</b> 301 IVEN AVENUE WAYNE, PA 19087		# Risk Factor Violations	0	DATE	11/11/16
		# Repeat Risk Factor Violations	0	TIME IN	11:00AM
		Overall Compliance Status	IN	TIME OUT	
Food Facility	Address	City/State	Zip	Phone #	
ABUELITA,S EMPANADAS	165 E. LANCASTER AVENUE	WAYNE, PA	19087	610-525-8400 X 4109	
Registration #	Owner	Purpose of Inspection (choose one)		License Type	Risk Category
FE00001309	MICHAEL & JAMIE CLEARY	Routine		Retail	TEMPORARY EVENT

**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			
1	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
2	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
3	IN	Proper use of reporting; restriction & exclusion	N/A	Time/Temperature Control for Safety			
4	IN	Procedures for responding to vomiting & diarrheal events	N/A	17	IN	Proper cooking time & temperature	N/A
Good Hygienic Practices				18	IN	Proper reheating procedures for hot holding	N/A
5	IN	Proper eating, tasting, drinking or tobacco use	N/A	19	IN	Proper cooling time & temperature	N/A
6	IN	No discharge from eyes, nose & mouth	N/A	20	IN	Proper hot holding & temperatures	N/A
Preventing Contamination by Hands				21	IN	Proper cold holding & temperatures	N/A
7	IN	Hands clean & properly washed	N/A	22	IN	Proper date marking & disposition	N/A
8	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/A
9	IN	Adequate handwashing sinks properly supplied and accessible	N/A	Consumer Advisory			
Approved Source				24	IN	Consumer advisory provided for raw/undercooked foods	N/A
10	IN	Food obtained from approved source	N/A	Highly Susceptible Population			
11	IN	Food received at proper temperature	N/A	25	IN	Pasteurized food used; prohibited foods not offered	N/A
12	IN	Food in good condition, safe & unadulterated	N/A	Food/Color Additives & Toxic Substances			
13	IN	Required records available, shellstock tags, parasite	N/A	26	IN	Food/Color additives: approved & properly used	N/A
				27	IN	Toxic substances properly identified, stored & used	N/A
				Conformance with Approved Procedures			
				28	IN	Compliance with variance/specialized process/HACCP	N/A

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

C = corrected on site, R = repeated

**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
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	N/A	46	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	N/A
34	IN	Approved thawing methods used	N/A	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	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	IN	Contamination prevented during food preparation, storage & display	N/A	52	IN	Toilet facilities; properly constructed, supplied, cleaned	N/A
39	OUT	Personal cleanliness FOOD PREPARATION WORKERS NEED HAIR RESTRAINTS	C	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.I.C. Signature

Sanitarian Signature

*Signature on File as written report*

*Lauren Totten*



**RETAIL FOOD FACILITY INSPECTION REPORT** AIS/EA Day - 2016

<b>RADNOR TOWNSHIP</b> <b>301 IVEN AVENUE</b> <b>WAYNE, PA 19087</b>		# Risk Factor Violations	DATE	11/11/16
		# Repeat Risk Factor Violations	TIME IN	10:30AM
		Overall Compliance Status	TIME OUT	
Food Facility	Address	City/State	Zip	Phone #
FOOLISH WAFFLES	26 E. MOUNT AIRY AVENUE	PHILADELPHIA, PA	19119	215-962-2428
Registration #	Owner	Purpose of Inspection (choose one)	License Type	Risk Category
PHILLY#667833	ROBIN ADMANA	Routine	Retail	TEMPORARY EVENT

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

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AISLEA DAY - 2016

**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				Utensils, Equipment & Vending			
32	IN	Proper cooling methods used; adequate equipment for temperature control	N/A	46	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	N/A
33	IN	Plant food properly cooked for hot holding	N/A	47	IN	Warewashing facilities; installed, maintained & used; test	N/A
34	IN	Approved thawing methods used	N/A	48	IN	Non-food contact surfaces clean	N/A
35	IN	Thermometers provided & accurate	N/A	Physical Facilities			
Food Identification				49	IN	Hot & cold water available: adequate pressure	N/A
36	IN	Food properly labeled; original container	N/A	50	IN	Plumbing installed: installed, maintained & used; test	N/A
Prevention of Food Contamination				51	IN	Sewage & waste water properly disposed	N/A
37	IN	Insects, rodents, & animals not present	N/A	52	IN	Toilet facilities; properly constructed, supplied, cleaned	N/A
38	IN	Contamination prevented during food preparation, storage & display	N/A	53	IN	Garbage & refuse properly disposed: facilities maintained	N/A
39	IN	Personal cleanliness	N/A	54	IN	Physical facilities installed, maintained & clean	N/A
40	IN	Wipe clothes; properly used & stored	N/A	55	IN	Adequate ventilation & lighting: designated areas used	N/A
41	IN	Washing fruits & vegetables	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

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P.I.C. Signature

Sanitarian Signature

Signature on written report

Lavonne Talbot



RETAIL FOOD FACILITY INSPECTION REPORT

AIS/EA Day - 2016

RADNOR TOWNSHIP 301 IVEN AVENUE WAYNE, PA 19087		# Risk Factor Violations	DATE	11/11/16
		# Repeat Risk Factor Violations	TIME IN	10:30AM
		Overall Compliance Status	TIME OUT	
Food Facility	Address	City/State	Zip	Phone #
CINIMINI DONUTS	504 MAIN STREET	BLANDON, PA	191510	610-308-0849
Registration #	Owner	Purpose of Inspection (choose one)	License Type	Risk Category
PHILLY#V01209	DAN LYDON	Routine	Retail	TEMPORARY EVENT

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

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**GOOD RETAIL PRACTICES**

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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
<b>Food Temperature Control</b>				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	N/A	46	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	N/A
34	IN	Approved thawing methods used	N/A	47	N/O	Warewashing facilities; installed, maintained & used; test <b>NEED TEST STRIPS TO PROVE THE SANITIZER CONCENTRATION</b>	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	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	IN	Contamination prevented during food preparation, storage & display	N/A	52	IN	Toilet facilities; properly constructed, supplied, cleaned	N/A
39	IN	Personal cleanliness	N/A	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

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P.I.C. Signature

Sanitarian Signature

*Signature on written Report*

*Heather Talbot*





RETAIL FOOD FACILITY INSPECTION REPORT

AIS/EA Day - 2016

RADNOR TOWNSHIP 301 IVEN AVENUE WAYNE, PA 19087		# Risk Factor Violations	DATE	11/11/16
		# Repeat Risk Factor Violations	TIME IN	10:30AM
		Overall Compliance Status	TIME OUT	
Food Facility	Address	City/State	Zip	Phone #
SAY CHEESE	3510 SCOTTS LANE STE. 3111	PHILADELPHIA, PA	19129	607-280-4572
Registration #	Owner	Purpose of Inspection (choose one)	License Type	Risk Category
PHILLY#07063	BENJAMIN ROBERTSON/MIRANDA WATSON	Routine	Retail	TEMPORARY EVENT

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			
1	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
2	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
3	IN	Proper use of reporting; restriction & exclusion	N/A	Time/Temperature Control for Safety			
4	IN	Procedures for responding to vomiting & diarrheal events	N/A	17	IN	Proper cooking time & temperature	N/A
Good Hygienic Practices				18	OUT	Proper reheating procedures for hot holding RE-HEAT TO 165f HOT HOLD @ 135f	N/A
5	IN	Proper eating, tasting, drinking or tobacco use	N/A	19	IN	Proper cooling time & temperature	N/A
6	IN	No discharge from eyes, nose & mouth	N/A	20	IN	Proper hot holding & temperatures	N/A
Preventing Contamination by Hands				21	IN	Proper cold holding & temperatures	N/A
7	IN	Hands clean & properly washed	N/A	22	IN	Proper date marking & disposition	N/A
8	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/A
9	IN	Adequate handwashing sinks properly supplied and accessible	N/A	Consumer Advisory			
Approved Source				24	IN	Consumer advisory provided for raw/undercooked foods	N/A
10	IN	Food obtained from approved source	N/A	Highly Susceptible Population			
11	IN	Food received at proper temperature	N/A	25	IN	Pasteurized food used; prohibited foods not offered	N/A
12	IN	Food in good condition, safe & unadulterated	N/A	Food/Color Additives & Toxic Substances			
13	IN	Required records available, shellstock tags, parasite	N/A	26	IN	Food/Color additives: approved & properly used	N/A
				27	IN	Toxic substances properly identified, stored & used	N/A
				Conformance with Approved Procedures			
				28	IN	Compliance with variance/specialized process/HACCP	N/A

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

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**GOOD RETAIL PRACTICES**

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Safe Food & Water				Proper Use of Utensils			
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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	N/A	46	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	N/A
34	IN	Approved thawing methods used	N/A	47	N/O	Warewashing facilities; installed, maintained & used; test <span style="color: red;">NEED TEST STRIPS TO PROVE THE SANITIZER CONCENTRATION</span>	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	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	IN	Contamination prevented during food preparation, storage & display	N/A	52	IN	Toilet facilities; properly constructed, supplied, cleaned	N/A
39	IN	Personal cleanliness	N/A	53	IN	Garbage & refuse properly disposed: facilities maintained	N/A
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P.I.C. Signature

Sanitarian Signature

Signature on Hand written Report

Laurie Totten



RETAIL FOOD FACILITY INSPECTION REPORT

AISLE A Day - 2016

RADNOR TOWNSHIP 301 IVEN AVENUE WAYNE, PA 19087		# Risk Factor Violations	DATE	11/11/16
		# Repeat Risk Factor Violations	TIME IN	11:00AM
		Overall Compliance Status	TIME OUT	
Food Facility	Address	City/State	Zip	Phone #
THE PIZZA WAGON	725 CONSHOHOCKEN ROAD	CONSHOHOCKEN, PA	19428	610-608-6001
Registration #	Owner	Purpose of Inspection (choose one)	License Type	Risk Category
MONT. CO. # D18652	JOSHUA GOLDSTEIN	Routine	Retail	TEMPORARY EVENT

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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7	IN	Hands clean & properly washed	N/A	22	IN	Proper date marking & disposition	N/A
8	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/A
9	IN	Adequate handwashing sinks properly supplied and accessible	N/A	Consumer Advisory			
Approved Source			24	IN	Consumer advisory provided for raw/undercooked foods	N/A	
10	IN	Food obtained from approved source	N/A	Highly Susceptible Population			
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12	IN	Food in good condition, safe & unadulterated	N/A	Food/Color Additives & Toxic Substances			
13	IN	Required records available, shellstock tags, parasite	N/A	26	IN	Food/Color additives: approved & properly used	N/A
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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	N/A	46	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	N/A
34	IN	Approved thawing methods used	N/A	47	OUT	Warewashing facilities; installed, maintained & used; test NEED TEST STRIPS TO PROVE SANITIZER CONCENTRATION	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	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	IN	Contamination prevented during food preparation, storage & display	N/A	52	IN	Toilet facilities; properly constructed, supplied, cleaned	N/A
39	OUT	Personal cleanliness FOOD PREPARATION WORKERS NEED HAIR RESTRAINT	C	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.I.C. Signature

Sanitarian Signature

Signature on Hand written Report

Laurence Totton

