RETAIL FOOD FACILITY INSPECTION REPORT AIS/EA DAY-2016

RADNOR TOWNHSI	Р		# Risk Factor Violations	0	DATE TIME IN	11/11/16 11:00AM
301 IVEN AVENUE WAYNE, PA 19087		#Repeat Risk Factor Violations Overall Compliance Status	IN	TIME OUT	\$1:00AM	
Food Facility Address		Address	City/State		Zìp	Phone #
ABUELITA,S	EMPANADAS	165 E. LANCASTER AVENUE	WAYNE, PA		19087	610-525-8400 X 4109
Registration #	gistration# 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.

		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, responsibilities & reporting	N/A	16	IN	Proper disposition of returned, previously served, reconditioned and unsafe food,	N/A
		Proper use of reporting; restriction & exclusion	Transaction of			Time/Temperature Control for Safety	
	IN		N/A	17	IN	Proper cooking time & temperature	N/A
	IN	Procedures for responding to vomiting & diarrheal events	N/A	18		Proper reheating procedures for hot holding	
		Good Hygienic Practices			IN		N/)
	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	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/A
	100-00	Adequate handwashing sinks properly supplied and accessible				Consumer Advisory	
	IN	Approved Source	N/A	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		Food in good condition, safe & unadulterated	W-04-01			Food/Color Additives & Toxic Substances	
3	IN	Required records available, shellstock tags, parasite	N/A	26	IN	Food/Color additives: approved & properly used	N
	IN	The state of the s	N/A	27	IN	Toxic substances properly identified, stored & used	N
						Conformance with Approved Procedures	
				28	iN	Compliance with variance/specialized process/HACCP	N

AIS/EA 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
10	IN	Water & Ice from approved source	N/A	43	IN	Utensils, equipment & linens; properly stored, dried & handled	N/A
11	IN	Variance obtained for specialized processing methods	N/A	44	IN	Single-use/single-service articles: properly stored & used	N/A
	1000	Food Temperature Control		45	IN	Gloves used properly	N/A
32	IN	Proper cooling methods used; adequate equipment for temperature control	N/A	9)		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	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 Complian	ice with F	PA Foo	od Emp	oloyee 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

 ${
m IN}={
m in}$ compliance, ${
m OUT}={
m not}$ in compliance, ${
m N/O}={
m not}$ observed, ${
m N/A}={
m not}$ applicable

C = corrected on site, R = repeated

P.I.C. Signature

Sanitarian Signature

Signature on File ognither report

Laurence Tallans

AIS/EA DAY - 2016

RADNOR TOWNHSIP						# Risk Factor Violations 0 DATE 11/11/16					
301 IVEN A	VENUE					# Rep	eat Risk Factor Violations	0	TIME IN	11:00AM	
WAYNE, PA	A 19087				*	Overa	Il Compliance Status	IN	TIME OUT		
Food Facility			Add	Iress		City/S	tate		Zìp	Phone #	
AB	UELITA,S EMP	ANADAS		165 E. LANCAST	TER AVENUE		WAYNE, PA		19087	610-525-8400 X 4109	
Registration #		Owner				Purpo	se of Inspection (choose one)		License Type	Risk Category	
FE000	01309		MICHA	EL & JAMIE CLÉAF	RY		Routine		Retail	TEMPORARY EVENT	
	Aren Euse				TEMPE	RATURE	RECORDINGS				
	-	TEM/LOCATIO	ON	and the second second	TEM	P	ITE	M/LOCATION		TEMP	
DODLY END		Liviy Lo Critic			145			,62			
PORK EMPA	2/10/20/20/20/20/20/20/20/20/20/20/20/20/20										
CHHESE & B	BEEF EMPANAI	DA			140	<u></u>					
									II.		
								SCA II II GENIE	Warming to the little of the l		
					WARE	WASHIN	IG FACILITIES				
							SANITIZER			PPM	
3 Bay Sink	3 Bay Sink				QUATS	N/O					
3 Bay Sink											
Dishwashe					100						
			To the same				011170			200PPM	
Wiping Co	iths		MANUE -			15-113/8	QUATS	apulcentievine ii		2007-101	
				ОВ	SERVATION	IS & CO	ORRECTIVE ACTIONS				
ITEM#						VIO	LATION TEXT				
***	NEED HAIR	REESTRAINTS	FOR FO	OD PREPARATION	N WORKERS. T	HIS WAS	CORRECTED WHILE ON SITI	2.			
10000000	NEED HAIR	TCLOTTANTO	7101110	OD THE STATIO	111011111111111111111111111111111111111			231-			
***	PERMISSIO	N WAS GIVEN	TO OPER	ATE AFTER INSPE	ECTION.						

Follow-up to be completed on sanitarian copy only!

Warning Letter Requested

Prosecution Requested

RETAIL FOOD FACILITY INSPECTION REPORT AIS/EA DAY - ZO16

RADNOR TOWNHS	SIP		# Risk Factor Violations	DATÉ	11/11/16
301 IVEN AVENUE			# Repeat Risk Factor Violations	TIME IN	10:30AM
WAYNE, PA 19087	,		Overall Compliance Status	TIME OUT	
good Facility Addre		Address	City/State	Zip	Phone #
FOOLISI	H WAFFLES	26 E. MOUNT AIRY AVENUE	PHILADELPHIA, PA	19119	215-962-2428
Registration #	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	
	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	Para territoria de la companio del companio de la companio della c			Time/Temperature Control for Safety	
	IN	= п	N/A		IN	Proper cooking time & temperature	N/
	IN	Procedures for responding to vomiting & diarrheal events	N/A	18		Proper reheating procedures for hot holding	N/
		Good Hygienic Practices			IN		NI
	IN	Proper eating, tasting, drinking or tobacco use	N/A	19	IN	Proper cooling time & temperature	N/
	IN	No discharge from eyes, nose & mouth	N/A		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	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	
	N Cel	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			Food/Color Additives & Toxic Substances	
3		Required records available, shellstock tags, parasite	N/A	26	IN	Food/Color additives: approved & properly used	N
	IN		INIPA	27	IN	Toxic substances properly identified, stored & used	N
					(04)(b)	Conformance with Approved Procedures	
				28	IN	Compliance with variance/specialized process/HACCP	1

AISTEA DAY - ZOIG

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
F.		Food Temperature Control		45	IN	Gloves used properly	N/A
32	Proper cooling methods used; adequate equipment for temperature control IN 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	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
III W		FOOD EMPLOYEE CERTIFICATION Complian	ce with P	A Foo	d Emp	ployee 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 written report

Laure Talta

AIS/EA DAY - ZOIG

RADNOR TO	ADNOR TOWNHSIP					Factor Violations		DATE	11/11/16
301 IVEN A					# Rep	eat Risk Factor Violations		TIME IN	10:30AM
WAYNE, PA	19087				Overa	Il Compliance Status		TIME OUT	
Food Facility			Address		City/S	tate		Zip	Phone #
	FOOLISH WA	FFLES	26 E. MOUNT AI	RY AVENUE		PHILADELPHIA, PA		19119	215-962-2428
Registration #		Owner			Purpo	se of Inspection (choose one)		License Type	Risk Category
PHILLY#	667833		ROBIN ADMANA			Routine		Retail	TEMPORARY EVENT
				TEMPE	RATURE	RECORDINGS			
		TEM/LOCATION	ON	TEM	Р	ITEM	/LOCATION		TEMP
STUFFING				40		SLICED TURKEY			40
HOT DOGS U	INCOOKED			36		UN-COOKED CHICKEN			39
					_				
				WARE	WASHIN	G FACILITIES			
				100		SANITIZER			PPM
3 Bay Sink									
3 Bay Sink							- , -		
Dishwashe	r								
Wiping Cot	ths					QUATS			200
			OB:	SERVATION	IS & CC	PRRECTIVE ACTIONS			
ITEM#					VIOI	LATION TEXT			
****	REVIEWED	SUBMITTED DO	OCUMENTS AND INSPECTE	D THE FOOD TR	UCK ON S	BITE. FOUND THE VEHICLE A	ND STAFF TO B	E ACCEPTABLE. P	ERMITTED THE FOOD
	TRUCK TO	OPERATE FOR	THIS AIS/EA DAY EVENT.						
***	SIGNED NA	RRATIVE ON FI	I E						
	SIGIVEDIVA	INVATIVE ON T							
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			29 34				<u> </u>		
	2								
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Follow-up to be completed on sanitarian copy only!

Warning Letter Requested

Prosecution Requested

RETAIL FOOD FACILITY INSPECTION REPORT AIS/EA DAY - 2016

RADNOR TO	OWNHSIP			# Risk Factor Violations	DATE	11/11/16
301 IVEN A	VENUE			#Repeat Risk Factor Violations	TIME IN	10:30AM
WAYNE, PA 19087		Overall Compliance Status	TIME OUT			
ood Facility			Address	City/State	Zip	Phone #
	CINIMINI DO	ONUTS	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.

		Demonstration of Knowledge				Protection from Contamination	
No.	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
ı	1N	Proper use of reporting; restriction & exclusion	N/A	17		Time/Temperature Control for Safety	
ı		Procedures for responding to vomiting & diarrheal events	ents		IN	Proper cooking time & temperature	N/A
	IN	Good Hygienic Practices	N/A		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
5	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 data marking & disposition	N/A
3	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	
\$ 1		Approved Source		24	IN	Consumer advisory provided for raw/undercooked foods	N/A
LO	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	
L3	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//

AIS/EA DAY - ZOIL

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
Tale		Food Temperature Control		45	IN	Gloves used properly	N/A
32	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 NEED TEST STRIPS TO PROVE THE 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	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	ce with P	A Foo	d Empl	loyee 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
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Sanitarian Signature

Signature on water Report ham Talto

A15/EA DAY - 2016

RADNOR TOWNHSIP					# Risk Factor Violations DATE 11/11/16 # Repeat Risk Factor Violations TIME IN 10:30AM					
301 IVEN A					# Repeat Risk Factor Violations			10:30AM		
WAYNE, PA	A 19087				Overall (Compliance Status	TIME OUT			
Food Facility			Address	City/State			Zip	Phone #		
7	CINIMINI DO	NUTS	504 MAIN S	STREET BLANDON, PA			191510	610-308-0849		
Registration #		Owner			Purpose	of Inspection (choose one)	License Typ	pe Risk Category		
PHILLY#	#V01209		DAN LYDON			Routine	Retail	TEMPORARY EVENT		
				TEMPE	RATURE R	ECORDINGS				
220 = 11 = 80 = 81		ITEM/LOCATI	ON	TEM	Р	ITEM/	LOCATION	ТЕМР		
COOLER				38			=			
LEMONADE,	COFFEE, HO	T WATER, BOT	TLE WATER							
					=					
							111			
				WARE	WASHING	FACILITIES				
						SANITIZER		PPM		
3 Bay Sink			Allies A State (1)							
3 Bay Sink						COMMISSARY				
District Control						COMMISSARY				
Dishwashe								. No		
Wiping Cot	ths					QUATS		N/O		
			OBS	SERVATION	IS & COR	RECTIVE ACTIONS				
ITEM#					VIOLA	TION TEXT				
****	REVIEWED	SUBMITTED D	OCUMENTS AND INSPECTE	THE FOOD TR	UCK ON SIT	E. FOUND THE VEHICLE AN	D STAFF TO BE ACCEPTABLE	LE. PERMITTED THE FOOD		
	TRUCK TO	OPERATE FOR	THIS AIS/EA DAY EVENT.							
****	SIGNED NA	ARRATIVE ON F	ILE.							
2								17.		
	4									
		16	0							

Follow-up to be completed on sanitarian copy only!

Warning Letter Requested

Prosecution Requested

RETAIL FOOD FACILITY INSPECTION REPORT AIS/EA DAY - 2016

RADNOR TOWNHSII	P		# Risk Factor Violations	DATE	11/11/16 10:30AM	
301 IVEN AVENUE			# Repeat Risk Factor Violations	TIME IN		
VAYNE, PA 19087			Overall Compliance Status	TIME OUT		
Food Facility	ood Facility Address		City/State	Zip	Phone #	
SAY CH	HEESE	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.

		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				Time/Temperature Control for Safety				
	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	2720			
	Good Hygienic Practices				OUT	RE-HEAT TO 165f HOT HOLD @ 135f	N//			
	IN	Proper eating, tasting, drinking or tobacco use N/A				Proper cooling time & temperature				
	IN	No discharge from eyes, nose & mouth	N/A	20	IN	Proper hot holding & temperatures	N/A			
		Preventing Contamination by Hands				Proper cold holding & temperatures	N/			
	IN	Hands clean & properly washed N/A			IN	Proper data marking & disposition	N/			
I	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				
1	161	Adequate handwashing sinks properly supplied and accessible	NIA		Consumer Advisory		N/A			
	1N	Approved Source	N/A	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	IN	Pasteurized food used; prohibited foods not offered	N/			
2	IN	Food in good condition, safe & unadulterated	N/A			Food/Color Additives & Toxic Substances				
	IN	Required records available, shellstock tags, parasite	N/A	26	IN	Food/Color additives: approved & properly used	N			
	11.2		, art	27	IN	Toxic substances properly identified, stored & used	N			
				Veni		Conformance with Approved Procedures				
				28	IN	Compliance with variance/specialized process/HACCP	N/			

AIS/ZA DAY - ZOIG

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
TA,		Food Temperature Control	1	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 NEED TEST STRIPS TO PROVE THE 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	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
81		FOOD EMPLOYEE CERTIFICATION Compliance	e with P	A Foo	d 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	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	e
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Sanitarian Signature

Signature on Hand contres Report Langue Tottes

AIS/EA DAY - ZOIG

RADNOR TOWNHSIP			#Risk Factor Violations DATE 11/11/16					11/11/16				
301 IVEN A						# Repeat Risk Factor Violations			TIME IN	10:30AM		
WAYNE, PA	19087					Overa	ll Compliance Status		TIME OUT			
Food Facility		Name .	Address	8		City/S	City/State		Zip	Phone #		
	SAY CHE	ESE	35	10 SCOTTS LAN	IE STE. 3111		PHILADELPHIA, PA		19129	607-280-4572		
Registration #		Owner				Purpo	se of Inspection (choose one)		License Type	Risk Category		
PHILLY#	#07063	BENJAM	AIN ROBERT	SON/MIRANDA	WATSON	29.00 EVII 10 III Z	Routine		Retail	TEMPORARY EVENT		
					TEMPER	RATURE	RECORDINGS					
ITEM/LOCATION					TEMI	Р	ITEM/	LOCATION		TEMP		
VARIOUS GR	RILLED CHEE	SE										
SOUP					134							
GRILLED ONIONS				140								
					WARE	WASHIN	G FACILITIES					
							SANITIZER			PPM		
3 Bay Sink												
3 Bay Sink						COMMISSARY						
Dishwashe							COMMISSARY					
							QUATS			N/O		
Wiping Cot	ins									NO		
				OBS	ERVATION	IS & CC	DRRECTIVE ACTIONS					
ITEM#						VIO	LATION TEXT					
***	REVIEWED	SUBMITTED DOG	CUMENTS A	ND INSPECTED	THE FOOD TR	UCK ON	SITE. FOUND THE VEHICLE AN	D STAFF TO BE	ACCEPTABLE, F	ERMITTED THE FOOD		
	TRUCKTO	OPERATE FOR T	HIS AIS/EA	DAY EVENT								
	TROOK TO	OI EIGHET ON T	TIIO AIO/LA	DICT EVENT.								
****	SIGNED N	ARRATIVE ON FILI	E.									
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Follow-up to be completed on sanitarian copy only!

Warning Letter Requested

Prosecution Requested

RETAIL FOOD FACILITY INSPECTION REPORT

AIS/EA DAY - ZOIG

RADNOR TOWNHS	ADNOR TOWNHSIP		# Risk Factor Violations	DATE	11/11/16
301 IVEN AVENUE WAYNE, PA 19087 Food Facility Address		# Repeat Risk Factor Violations	TIME IN	11:00AM	
		Overall Compliance Status	TIME OUT		
		Address	City/State	Zip	Phone #
THE PIZZ	A WAGON	725 CONSHOHOCKEN ROAD	CONSHOHOCKEN, PA	19428	610-608-6001 Risk Category
Registration #	Owner		Purpose of Inspection (choose one)	License Type	
MONT. CO. # D1865	2	JOSHUA GOLDSTEIN	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	
1		Proper use of reporting; restriction & exclusion				Time/Temperature Control for Safety		
	IN		N/A	17	IN	Proper cooking time & temperature		
4	IN	Procedures for responding to vomiting & diarrheal events	N/A	18		Proper reheating procedures for hot holding		
		Good Hygienic Practices		19	IN	·	N/A	
5	IN	Proper eating, tasting, drinking or tobacco use N/A				Proper cooling time & temperature	N/A	
5	IN	No discharge from eyes, nose & mouth N/A				Proper hot holding & temperatures	N/A	
	Preventing Contamination by Hands					Proper cold holding & temperatures	N/A	
7	IN	Hands clean & properly washed	N/A	22	IN	Proper data 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	15.1	Adequate handwashing sinks properly supplied and accessible	N/A			Consumer Advisory		
	IN	Approved Source	N/A	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	10000	Required records available, shellstock tags, parasite		26	JN	Food/Color additives: approved & properly used		
_	IN		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	

AIS/EADAy - 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		45	IN	Gloves used properly	N/A				
32 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					
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				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	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	ce with P	A Foo	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	IN	Certified Food manager certificate: valid and properly displayed	N/A				

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C = corrected on site, R = repeated

P.I.C. Signature

Sanitarian Signature

Signature on Hand written Report

Laurence Tollan

AIS/EA DAY 2016

DATE 11/11/16

RADNOR TOWNHSIP					# RISK PACTOR VIOLATIONS			DAIL	CH Fills
301 IVEN A					# Repeat Risk Factor Violations			TIME IN	11:00AM
WAYNE, PA	19087					Ill Compliance Status		TIME OUT	
Food Facility	Visit Service	-carrent du	Address		City/S	City/State CONSHOHOCKEN, PA			Phone # 610-608-6001
	THE PIZZA V		725 CONSHOHO	OCKEN ROAD		90		19428	Risk Category
Registration #	West Transport	Owner	LOCULIA COL DOTTINI		Purpo	ose of Inspection (choose one	1	License Type Retail	TEMPORARY EVEN
MONT. CO.	# D18652		JOSHUA GOLDSTEIN			Routine	ning was 15 to	Retail	TENFORMET EVEN
				TEMPE	RATURE	RECORDINGS			
		ITEM/LOCAT	ION	TEM	P		ITEM/LOCATION		TEMP
PIZZA SAUCI	E			38					
CHEESE				40					
PEPPERONI				38					
		1/							
			10.						N STATE OF THE STA
				WARE	WASHIN	IG FACILITIES			
					SANITIZER			PPM	
3 Bay Sink					QUATS AT THE COMM	ISSARY		N/O	
3 Bay Sink									
Dishwashe									
						QUATS			200PPM
Wiping Cot	hs								ZUUFFWI
			ОВ	SERVATION	IS & CO	DRRECTIVE ACTIO	NS		
ITEM#					VIO	LATION TEXT			
****	NEED HAI	R RESTRAINTS	FOR FOOD PREPARATION \	WORKERS, THIS	WAS CO	RRECTED WHILE ON SIT	E.	2.	

	NEED TES	ST STRIPS TO P	ROVE THE SANITIZER CONC	JENTRATION OF	THE WIL	ING CLOTH SAN(HZING	SOLUTION.		
						П			
****	PERMISSI	ON WAS GIVEN	TO OPERATE AFTER INSPE	ECTION.					
			(4)						
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Follow-up to be completed on sanitarian copy only!

Warning Letter Requested

Prosecution Requested