



# FOOD ESTABLISHMENT INSPECTION REPORT

**RADNOR TOWNSHIP**  
301 Iven Avenue - Wayne, PA 19087  
Phone (610) 688-5600

## FOOD ESTABLISHMENT INFORMATION

<u>FE NAME</u>				<u>LICENSE</u>	
D'INNOCENZO BAKERY				FE00000584	
<u>ADDRESS</u>				<u>INSP. TYPE</u> <u>INSP. NUMBER</u>	
389 W LANCASTER	AVE WAYNE	PA 19087-	FEI	6513	
<u>MANAGER NAME</u>	<u>INSP. DATE</u>	<u>TIME IN</u>	<u>TIME OUT</u>	<u>PURPOSE</u>	
DONNA M D'INNOCENZO	6/23/2016	10:15 AM		ROUTINE	
<u>OVERALL COMPLIANCE</u>		<u>RISK CATEGORY</u>			

## OBSERVATIONS AND CORRECTIVE ACTIONS

VIOLATIONS CITED IN THIS REPORT MUST BE CORRECTED WITHIN THE TIME FRAMES BELOW.

COMPLIANCE STATUS: OUT = not in compliance, N/O = not observed, N/A = not applicable, C = corrected on site, R = repeated

<u>COMP STAT</u>	<u>VIOLATION OF CODE</u>	<u>NEW/OLD VIOLATION</u>
	<u>COMMENTS</u>	<u>CORRECT BY DATE</u>

### 36. THERMOMETERS PROVIDED AND ACCURATE

OUT 36. 46-4-302.12 Food Temperature Measuring Devices (Pf)  
NEEDED INSIDE OF THE FREEZER

### 47. FOOD AND NON-FOOD-CONTACT SURFACES CLEANABLE, PROPERLY DESIGNED, CONSTRUCTED AND USED

OUT 47. 46-4-202.11 Food-Contact Surfaces-Cleanability (Pf)  
CLEAN THE BINS FOR BAGELS & ROLLS

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

COLD / HOT HOLDING AND TEMPERATURES		WAREWASHING FACILITIES		
HOLDING LOCATION	TEMP	TYPE	SANITIZER	PPM
FREEZER	6.00	3 BAY SINK	N/O	0
REACHIN REFRIGERATOR	34.00	SANITIZING BUCKETS	N/O	0

## REMARKS

DUE TO THE OPERATION HOURS OF THE FARMERS MARKET FOOD SAFETY INSPECTIONS ARE CONDUCTED IN TWO PARTS OVER SEVERAL DAYS. THE FOLLOWING ARE SOME OF THE ISSUES THAT ARE LOOKED AT DURING EACH VISIT.

PART #1 THIS PART OF THE INSPECTION OFTEN TAKES PLACE DURING DOWN DAYS.

1.A PHYSICAL INSPECTION OF THE FACILITY/AREA WHERE FOOD IS PREPARED, STORED, COOKED, COOLED, REHEATED, ETC..., MUST BE CLEAN AND SANITARY.

2.EQUIPMENT MUST BE WORKING, CLEAN AND IN GOOD CONDITION.

3.THE FIRE SUPPRESSION SYSTEM AND ALL FIRE EXTINGUISHERS MUST HAVE A CURRENT INSPECTION.

4.ENSURE THAT THERE ARE ADAQUATE CONTAINERS WITH LIDS TO STORE TRASH, GARBAGE, RECYCLABLE & RETURNABLES.

5.CONFIRM THAT AT LEAST ONE PERSON IN A SUPERVISOR POSITION IS CERTIFIED IN FOOD SAFETY

PART #2 THIS PART OF THE INSPECTION TAKES PLACE DURING TIMES OF OPERATION.

1.MONITOR TO ENSURE THAT CUTTING BOARDS AND OTHER FOOD PREPARATION SURFACES ARE CLEANED AND SANITIZED BETWEEN ACTIVITY'S TO PREVENT CROSS CONTAMINATION

2.PANS, POTS, COOKING EQUIPMENT ETC..., ARE MONITORED TO VERIFY CLEANLINESS, AND THAT WAREWASHING IS CORRECTLY DONE.

3.MAKE SURE THAT THE PERSON CERTIFIED IN FOOD SAFETY IS ENSURING THAT FOOD IS PREPARED IN A FOOD SAFE MANNER , THAT PERSONS PREPARING FOOD ARE WASHING THEIR HANDS AND HAVE GOOD PERSONALL HYGEINE PRACTICES.

GENERAL NOTES:

ALL VIOLATIONS SHALL BE CORRECTED WITHIN 48 HOURS UNLESS OTHERWISE SPECIFIED. NON-COMPLIANCE WITHIN THE PRESCRIBED TIME MAY RESULT IN PENALTIES IN ACCORDANCE WITH APPLICABLE ADOPTED RADNOR TOWNSHIP CODES. RESULTS OF FOOD SAFETY INSPECTIONS SHALL BE PLACED ON THE RADNOR TOWNSHIP WEBSITE WITHIN 30 DAYS.

## SIGNATURES

Person in Charge (Signature): \_\_\_\_\_ 6/27/2016

Inspector (Signature): Larry Taltoan 6/27/2016  
Larry Taltoan