



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>
MATADOR					FE00001130
<u>ADDRESS</u>			<u>INSP. TYPE</u>	<u>INSP. NUMBER</u>	
110 N WAYNE AV	WAYNE	PA 19087	FEI	6471	
<u>MANAGER NAME</u>	<u>INSP. DATE</u>	<u>TIME IN</u>	<u>TIME OUT</u>	<u>PURPOSE</u>	
MATT PRESSLER	5/9/2016	10:00 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>

10. ADEQUATE HANDWASHING SINKS, PROPERLY SUPPLIED AND ACCESSIBLE

OUT 10. 46-5-205.11 Using a Handwashing Sink-Operation and Maintenance (Pf)
5/10/16 NEED SOAP & PAPER TOWELS BEHIND THE 1ST FLOOR BAR. THE 2ND FLOOR BAR NEEDS HOT WATER AT THE HAND WASH SINK

55. PHYSICAL FACILITIES INSTALLED, MAINTAINED, AND CLEAN

OUT 55. 46-6-201.11 Floors, Walls and Ceilings-Cleanability (C)
5/10/16 CLEAN, & SANITIZE THE FLOORS IN THE DINING AREA AND UNDER THE COOKLINE

OUT 55. 46-6-101.11 Surface Characteristics-Indoor Areas (C)
5/10/16 CLEAN & SANITIZE THE BOOTHS & CHAIRS & TABLES

56. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREAS USED

OUT 56. 46-4-204.11 Ventilation Hood Systems, Drip Prevention (C)
 HAVE THE HOODS & EXHAUST CLEANED WITHIN 48 HOURS

OUT 56. 46-6-202.11 Light Bulbs, Protective Shielding (C)
5/10/16 REPLACE THE LIGHT COVERS THAT ARE BROKEN OR MISSING ALSO THE MISSING OR BROKEN CEILING TILES.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

COLD / HOT HOLDING AND TEMPERATURES		WAREWASHING FACILITIES		
HOLDING LOCATION	TEMP	TYPE	SANITIZER	PPM
BEEF RAW	36.00	DISHWASHER	CHLORINE	75
COOKED BROWN RICE	36.00	SANITIZING BUCKETS	CHLORINE N/O	0
COOKED VEGGIES	38.00			

REMARKS

VIOLATIONS SHALL BE CORRECTED WITHIN 48 HOURS UNLESS SPECIFIED OTHERWISE. NON-VOMPLIANCE MAY RESULT IN PENALTIES IN ACCORDANCE WITH APPLICABLE ADOPTED RADNOR TOWNSHIP CODES. OPERATOR SHALL POST IN PLAIN SITE THE FOLLOWING DOCUMENTS: RADNORFOOD LICENSE, NATIONAL FOOD MANAGER CERTIFICATE & RADNOR FOOD SSFETY INSPECTION REPORT OR A NOTICE OF THE ABILITY FOR THE CONSUMER TO VIEW. RESULTS OF FOOD SSFETY INSPECTIONS SHALL BE PLACED ON THE RSDNOR WEBSITE WITHIN 30 DAYS.

SIGNATURES

Person in Charge (Signature): *[Signature]* 5/9/2016

Inspector (Signature): *[Signature]* 5/9/2016

Larry Taltoan