



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>
JULES THIN CRUST LLC				FE00001174
<u>ADDRESS</u>				<u>INSP. TYPE</u> <u>INSP. NUMBER</u>
114 E LANCASTER AV	WAYNE	PA	19087	FEI 6485
<u>MANAGER NAME</u>	<u>INSP. DATE</u>	<u>TIME IN</u>	<u>TIME OUT</u>	<u>PURPOSE</u>
GABRIEL BARR	5/31/2016	2:15 PM		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</u>	<u>VIOLATION OF CODE</u>	<u>NEW/OLD VIOLATION</u>
<u>STAT</u>	<u>COMMENTS</u>	<u>CORRECT BY DATE</u>

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

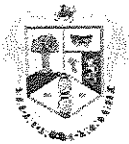
COLD / HOT HOLDING AND TEMPERATURES		WAREWASHING FACILITIES		
HOLDING LOCATION	TEMP	TYPE	SANITIZER	PPM
W/REFRIGERATOR	30.00	3 BAY SINK	QUATS	200
DICED TOMATO	39.00	SANITIZING BUCKETS	QUATS	300
CARMILIZED ONIONS	41.00			
SAUSAGE	40.00			

REMARKS

VIOLATIONS SHALL BE CORRECTED WITHIN 48 HOURS UNLESS SPECIFIED OTHERWISE. NON-COMPLIANCE MAY RESULT IN PENALTIES IN ACCORDANCE WITH APPLICABLE ADOPTED RADNOR TOWNSHIP CODES. OPERATOR SHALL POST THE FOLLOWING IN PLAIN VIEW FOR THE CONSUMER TO VIEW: RADNOR FOOD LICENSE, NATIONAL RECOGNIZED FOOD MANAGER CERTIFICATE & THIS INSPECTION REPORT OR A NOTICE OF THE ABILITY TO VIEW.

SIGNATURES

Person in Charge (Signature):	<u>Taylor Dingle</u>	5/31/2016
Inspector (Signature):	<u>Laurence Taltoan</u>	5/31/2016
	Larry Taltoan	



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5. CLEAN-UP OF VOMITING AND DIARRHEAL EVENTS

OUT 5. 46-2-501.11 Clean-up of Vomiting and Diarrheal Events (Pf)
NEED A WRITTEN PROCEDURE FOR CLEAN UP

24. TIME AS A PUBLIC HEALTH CONTROL: PROCEDURES AND RECORDS

COS 24. 46-3-501.19 Time as a Public Health Control (P, Pf, C)
TIME PIES OUT OF THE OVEN WHEN USING TIME AS A PUBLIC HEALTH CONTROL

40. PERSONAL CLEANLINESS

COS 40. 46-2-402.11 Effectiveness-Hair Restraints (C)
ALL FOOD PREPARATION WORKERS MUST WEAR

50. HOT AND COLD WATER AVAILABLE; ADEQUATE PRESSURE

OUT 50. 46-5-103.11 Capacity-Quantity and Availability (Pf)
HOT WATER TOO HOT @ 128f LOWER TO BETWEEN 80f - 110f

51. PLUMBING INSTALLED; PROPER BACKFLOW DEVICES

COS 51. 46-5-203.13 Service Sink (C)
HANG MOP HANDLE SHALL POINT TO THE CEILING IN THE MOP SERVICE SINK SO AS NOT TO
CONTAMINATE THE HANDLE/HANDS

55. PHYSICAL FACILITIES INSTALLED, MAINTAINED, AND CLEAN

COS 55. 46-6-201.11 Floors, Walls and Ceilings-Cleanability (C)
SWEEP & MOP FLOOR