



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>	
FLEMING'S STEAKHOUSE #4901				FE00001023	
<u>ADDRESS</u>				<u>INSP. TYPE</u> <u>INSP. NUMBER</u>	
555 E LANCASTER AV	ST DAVIDS	PA 19087	FEI	6468	
<u>MANAGER NAME</u>	<u>INSP. DATE</u>	<u>TIME IN</u>	<u>TIME OUT</u>	<u>PURPOSE</u>	
BILLY SULLIVAN, MGR	5/5/2016	1:15 PM		ROUTINE	
<u>OVERALL COMPLIANCE</u>			<u>RISK CATEGORY</u>		
IN					

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>

0. No PA Food Code Violations

OUT 0. No PA Food Code Violations
 PA INDOOR CLEAN AIR ACT REQUIRES A SMOKE FREE SIGN AT THE ^{ENTRANCE} ~~ENTRANCE~~ OF THE RESTAURANT

39. CONTAMINATION PREVENTED DURING FOOD PREPARATION, STORAGE AND DISPLAY

OUT 39. 46-3-305.12 Food Storage, Prohibited Areas (C)
 FOOD AND FOOD CONTAINERS SHALL BE STORED 6 INCHES OFF THE FLOOR AND MAY NOT BE STORED IN THE EGRESS PATH

OUT 39. 46-3-306.12 Condiments, Protection (C)
 NO POLISHING OF UTENSILS. WASH, RINSE, SANITIZE & AIR DRY

50. HOT AND COLD WATER AVAILABLE; ADEQUATE PRESSURE

OUT 50. 46-5-103.11 Capacity-Quantity and Availability (Pf)
 THE WATER @ THE HAND WASH STATIONS IS TOO HOT , MUST BE BETWEEN 80-110 (F)

53. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEAN

OUT 53. 46-6-202.14 Toilet Rooms, Enclosed (C)
 THE LOCK ON THE MENS ROOM STALL NEEDS REPAIRED



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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

COLD / HOT HOLDING AND TEMPERATURES		WAREWASHING FACILITIES		
HOLDING LOCATION	TEMP	TYPE	SANITIZER	PPM
SAUSAGE	38.00	3 BAY SINK	BAR HOT WATER	186
SALAD DRESSING	42.00	DISHWASHER	MAIN HOT WATER	191
CHEESE	41.00	3 BAY SINK	QUATS	300
MUSSELS & CLAMS	30.00	SANITIZING BUCKETS	QUATS	200

REMARKS

VIOLATIONS SHALL BE CORRECTED WITHIN 48 HOURS UNLESS OTHERWISE SPECIFIED. NON-COMPLIANCE MAY RESULT IN PENALTIES IN ACCORDANCE WITH APPLICABLE ADOPTED RADNOR TOWNSHIP CODES. OPERATOR MUST POST THE MOST RECENT DOCUMENTS IN PLAIN VIEW FOR CONSUMERS; RADNOR FOOD LICENSE, NATIONALLY RECOGNIZED FOOD MANAGER CERTIFICATE, RADNOR INSPECTION REPORT OR A NOTICE OF THE CONSUMERS ABILITY TO VIEW. RESULTS OF FOOD SAFETY INSPECTIONS SHALL BE PLACED ON THE RADNOR WEBSITE WITHIN 30 DAYS.

SIGNATURES

Person in Charge (Signature):  5/5/2016

Inspector (Signature):  5/5/2016

Larry Taltoan