



Retail Food Facility Inspection Report

Facility: MAIN LINE CAPRI WATER ICE Facility ID: 74659
 Owner: HARRY DAVIS
 Address: 238 E LANCASTER AV
 City/State: WAYNE PA
 Zip: 19087 County: Delaware Region: Region 7
 Phone:

Insp. ID: 861400
 Insp. Date: 4/8/2021
 Insp. Reason: Regular
 No. of Risk Factors: 0
 No. of Repeat Risk Factors: 0
 Overall Compliance: IN

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk Factors are important practices and procedures identified as the most prevalent contributing factors of foodborne illness or injury.
 Public Health Intervention are control measures to prevent foodborne illness or injury.

IN = In Compliance, OUT = Out of Compliance, N/O = Not Observed, N/A = Not Applicable, C = Corrected On Site, R = Repeat Violation

| Supervision | | Protection From Contamination | |
|--|-----|--|-----|
| 1. Person in charge present, demonstrates knowledge, & performs duties | In | 14. Food separated & protected | In |
| Employee Health | | 15. Food-contact surfaces: cleaned & sanitized | In |
| 2. Management, food employee & conditional food employee knowledge, responsibilities & reporting | In | 16. Proper disposition of returned, previously served, reconditioned, & unsafe food | In |
| 3. Proper use of restriction & exclusion | In | Time/Temperature Control for Safety | |
| 4. Procedure for responding to vomiting & diarrheal events | In | 17. Proper cooking time & temperatures | N/A |
| Good Hygienic Practices | | 18. Proper reheating procedures for hot holding | N/A |
| 5. Proper eating, tasting, drinking, or tobacco use | N/O | 19. Proper cooling time & temperatures | N/A |
| 6. No discharge from eyes, nose, & mouth | In | 20. Proper hot holding temperatures | N/A |
| Preventing Contamination by Hands | | 21. Proper cold holding temperatures | In |
| 7. Hands clean & properly washed | In | 22. Proper date marking & disposition | In |
| 8. No bare hand contact with RTE food or a pre-approved alternate method properly followed | In | 23. Time as a public health control: procedures & records | N/A |
| 9. Adequate handwashing sinks properly supplied & accessible | In | Consumer Advisory | |
| Approved Source | | 24. Consumer advisory provided for raw / undercooked foods | N/A |
| 10. Food obtained from approved source | In | Highly Susceptible Population | |
| 11. Food received at proper temperature | N/A | 25. Pasteurized foods used; prohibited foods not offered | In |
| 12. Food in good condition, safe, & unadulterated | In | Food/Color Additives & Toxic Substances | |
| 13. Required records available: shellstock tags, parasite destruction | N/A | 26. Food additives: approved & properly used | In |
| | | 27. Toxic substances properly identified, stored & used; held for retail sale, properly stored | In |
| | | Conformance with Approved Procedures | |
| | | 28. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan | N/A |

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

| Safe Food & Water | | Proper Use of Utensils | |
|---|----|---|----|
| 29. Pasteurized eggs used where required | In | 42. In-use utensils: properly stored | In |
| 30. Water & ice from approved source | In | 43. Utensils, equipment & linens: properly stored, dried & handled | In |
| 31. Variance obtained for specialized processing methods | In | 44. Single-use/single-service articles: properly stored & used | In |
| Food Temperature Control | | 45. Gloves used properly | In |
| 32. Proper cooling methods used; adequate equipment for temperature control | In | Utensils, Equipment & Vending | |
| 33. Plant food properly cooked for hot holding | In | 46. Food & non-food contact surfaces cleanable, properly designed, & used | In |
| 34. Approved thawing methods used | In | 47. Warewashing facilities: installed, maintained & used; test strips | In |
| 35. Thermometers provided & accurate | In | 48. Non-food contact surfaces clean | In |
| Food Identification | | Physical Facilities | |
| 36. Food properly labeled; original container | In | 49. Hot & cold water available; adequate pressure | In |
| Prevention of Food Contamination | | 50. Plumbing installed; proper backflow devices | In |
| 37. Insects, rodents & animals not present | In | 51. Sewage & waste water properly disposed | In |
| 38. Contamination prevented during food preparation, storage & display | In | 52. Toilet facilities: properly constructed, supplied, cleaned | In |
| 39. Personal cleanliness | In | 53. Garbage/refuse properly disposed; facilities maintained | In |
| 40. Wiping cloths: properly used & stored | In | 54. Physical facilities installed, maintained, & clean | In |
| 41. Washing fruit & vegetables | In | 55. Adequate ventilation & lighting; designated areas used | In |

FOOD EMPLOYEE CERTIFICATION

| Certified Food Employee | | Certificate | |
|---|----|--|----|
| 56. Certified Food Employee employed; acts as PIC; accessible | In | 57. Certified food manager certificate: valid & properly displayed | In |

| Visit Date | Person In Charge | Person In Charge Signature | Sig. Date | Sanitarian | Sanitarian Signature | Sig. Date | Time In | Time Out |
|------------|------------------------------|----------------------------|-----------|-----------------|------------------------|-----------|----------|----------|
| 4/8/2021 | Harry Davis (No Sign Policy) | | 4/8/2021 | Marie Carbonara | <i>Marie Carbonara</i> | 4/8/2021 | 11:00 AM | 11:00 AM |



Radnor Township

301 IVEN AVENUE
WAYNE, PA 19087
610-688-5600

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Overall Compliance: IN

TEMPERATURE OBSERVATIONS

| Item | Location | Temp | Item | Location | Temp | Item | Location | Temp |
|------------|----------------|------|-------|----------|------|------|----------|------|
| Milk/Dairy | Cold-Hold Unit | 32°F | Other | Freezer | 16°F | | | |

PUBLISHED COMMENTS

Re-opening for the season. NO violations at this time. Please submit ice cream machine lab report once conducted. -MC
The compliance status of this facility and a copy of this inspection report will be posted on the PA Department of Agriculture website.



**COVID-19 Inspection Report
Self Certification ID:**

Facility: MAIN LINE CAPRI WATER ICE Facility ID: 74659
Owner: HARRY DAVIS
Address: 238 E LANCASTER AV
City/State: WAYNE PA
Zip: 19087 County: Delaware Region: Region 7
Phone:
License Type:

Insp. ID: 861361
Insp. Date: 4/8/2021
Insp. Reason: Covid-19
Overall Compliance: IN
COVID-19 Violations: 0
COVID-19 Repeat Violations: 0

COVID-19 TRANSMISSION MITIGATION CHECKLIST

The measures as outlined in the April 15th, 2020 Order of the Secretary of the Pennsylvania Department of Health Directing Public Health Safety Measures for Business Permitted to Maintain In-person Operations and the July 16, 2020 Order of the Governor of the Commonwealth of Pennsylvania Directing Targeted Mitigation Measures are mandatory to inhibit transmission of the virus through your workforce and the general population.

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HEALTH SAFETY MEASURES FOR BUSINESSES

| | |
|--|----|
| 1. Businesses ENCOURAGED TO DISPLAY COVID-19 SAFETY MEASURE SELF-CERTIFICATION SIGNAGE in clear view of CUSTOMERS. | In |
| 2. Businesses MUST DISPLAY COVID-19 SAFETY MEASURE SIGNAGE in clear view of customers and employees. | In |
| 3. OCCUPANCY is limited to 50% of posted fire code maximum. | In |
| 4. Employees MUST wear MASKS during their time at the business, except WHILE ON BREAK to eat or drink. | In |
| 5. Business MUST MAINTAIN A SOCIAL DISTANCE OF 6 FEET BETWEEN CUSTOMERS at check-out and counter lines. | In |
| 6. SEPARATE CASHIERS from CUSTOMERS using PHYSICAL BARRIERS (plexiglass or other). | In |

Customer seating

| | |
|---|-----|
| 12. INDOOR / OUTDOOR TABLES SPACED with 6' BETWEEN PARTIES and/or PHYSICAL BARRIERS TO SEPERATE customers where booths are arranged back-to-back. | N/A |
| 13. INDOOR / OUTDOOR seating AT BAR IS CLOSED. | N/A |
| 14. LIVE ENTERTAINMENT situated at LEAST 6 FEET from PATRONS and STAFF. | N/A |

Capacity limits

| | |
|---|-----|
| 15. INDOOR seating capacity is limited to 50% of posted fire code maximum for restaurants and bars. | N/A |
| 16. INDOOR discrete event or gathering capacity is limited to 25 people (including staff) with social distancing. | N/A |
| 17. OUTDOOR discrete event or gathering capacity is limited to 250 people (including staff) with social distancing. | N/A |

RESTAURANT, BARS, AND SPECIAL EVENT FACILITIES

Food service operations

| | |
|---|-----|
| 7. Facility offering dine-in / take-out food. | N/O |
| 8. Facility offering alcohol for consumption ONLY with a meal WHILE SEATED. | N/A |
| 9. Facility offering take-out alcoholic beverages. | N/A |
| 10. Facility offering bar service. | N/A |
| 11. Facility stops serving alcohol at 11pm. | N/A |

| Visit Date | Person In Charge | Person In Charge Signature | Sig. Date | Sanitarian | Sanitarian Signature | Sig. Date | Time In | Time Out |
|------------|------------------------------|----------------------------|-----------|-----------------|------------------------|-----------|----------|----------|
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