



Radnor Township

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

Retail Food Facility Inspection Report

Facility: FLIP & BAILEY'S Facility ID: 128582

Owner: CHRIS YOUNG
Address: 902 CONESTOGA RD
City/State: Bryn Mawr PA
Zip: 19010 County: Delaware Region: Region 7
Phone: (610) 649-1876

Insp. ID: 873348
Insp. Date: 6/1/2021
Insp. Reason: Regular
No. of Risk Factors: 1
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	
1. Person in charge present, demonstrates knowledge, & performs duties	In
Employee Health	
2. Management, food employee & conditional food employee knowledge, responsibilities & reporting	In
3. Proper use of restriction & exclusion	In
4. Procedure for responding to vomiting & diarrheal events	In
Good Hygienic Practices	
5. Proper eating, tasting, drinking, or tobacco use	In
6. No discharge from eyes, nose, & mouth	In
Preventing Contamination by Hands	
7. Hands clean & properly washed	In
8. No bare hand contact with RTE food or a pre-approved alternate method properly followed	In
9. Adequate handwashing sinks properly supplied & accessible	Out
Approved Source	
10. Food obtained from approved source	In
11. Food received at proper temperature	N/O
12. Food in good condition, safe, & unadulterated	In
13. Required records available: shellstock tags, parasite destruction	N/A
Protection From Contamination	
14. Food separated & protected	In
15. Food-contact surfaces: cleaned & sanitized	In
16. Proper disposition of returned, previously served, reconditioned, & unsafe food	In
Time/Temperature Control for Safety	
17. Proper cooking time & temperatures	N/O
18. Proper reheating procedures for hot holding	N/O
19. Proper cooling time & temperatures	N/O
20. Proper hot holding temperatures	N/O
21. Proper cold holding temperatures	In
22. Proper date marking & disposition	In
23. Time as a public health control: procedures & records	N/A
Consumer Advisory	
24. Consumer advisory provided for raw / undercooked foods	N/A
Highly Susceptible Population	
25. Pasteurized foods used; prohibited foods not offered	In
Food/Color Additives & Toxic Substances	
26. Food additives: approved & properly used	N/A
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	
29. Pasteurized eggs used where required	In
30. Water & ice from approved source	In
31. Variance obtained for specialized processing methods	In
Food Temperature Control	
32. Proper cooling methods used; adequate equipment for temperature control	In
33. Plant food properly cooked for hot holding	In
34. Approved thawing methods used	In
35. Thermometers provided & accurate	In
Food Identification	
36. Food properly labeled: original container	In
Prevention of Food Contamination	
37. Insects, rodents & animals not present	In
38. Contamination prevented during food preparation, storage & display	In
39. Personal cleanliness	In
40. Wiping cloths: properly used & stored	In
41. Washing fruit & vegetables	In
FOOD EMPLOYEE CERTIFICATION	
Certified Food Employee	
56. Certified Food Employee employed; acts as PIC; accessible	In
Certificate	
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
6/1/2021	Angelita Mitchell (No Sign Policy)		6/1/2021	Marie Carbonara		6/2/2021	3:40 PM	4:00 PM



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TEMPERATURE OBSERVATIONS					
Item	Location	Temp	Item	Location	Temp
Other	Cold-Hold Unit	34°F	Other	Walk-In Cooler	32°F

OBSERVATIONS AND CORRECTIVE ACTIONS
Violations cited in this report must be corrected within the timeframes below

Item Number	Violation of Code	Comment	Correct By Date	Repeat Violation
9.	6 - 301.11	Soap was not available at the handwash sink in the bar and kitchen area-COS.		
9.	5 - 205.11	Handwash sink not cleaned regularly as evidenced by dirt and soil buildup.		
48.	4 - 602.13	Non-food contact surfaces, under bar area and bar dishwasher, not cleaned at a frequency to preclude accumulation of dirt and soil.		Repeat Violation
48.	4 - 602.13	Non-food contact surfaces not cleaned at a frequency to preclude accumulation of dirt and soil on wall behind main floor dishwasher and wall across from bain marie at prep table.		Repeat Violation

PUBLISHED COMMENTS
Critical violations corrected on site. All other violations shall be corrected prior to next follow up inspection in order to avoid additional fines or fees.