



Radnor Township

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

Retail Food Facility Inspection Report

Facility: ACADEMY OF NOTRE DAME Facility ID: 74718

Insp. ID: 874841
Insp. date: 6/8/2021
Insp. Reason: Follow-up
No. of Risk Factors: 1
No. of Repeat Risk Factors: 0
Overall Compliance: IN

Owner: SAGE
Address: 560 SPOUL RD
City/State: VILLANOVA PA
Zip: 19085 County: Delaware Region: Region 7
Phone: 610-687-0650

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, OLT = 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	N/O
6. No discharge from eyes, nose, & mouth	N/O
Preventing Contamination by Hands	
7. Hands clean & properly washed	N/O
8. No bare hand contact with RTE food or a pre-approved alternate method properly followed	N/O
9. Adequate handwashing sinks properly supplied & accessible	In
Approved Source	
10. Food obtained from approved source	In
11. Food received at proper temperature	N/O
12. Food in good condition, safe, & undeteriorated	In
13. Required records available: shellstock tags, parasite destruction	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
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	
56. Certified Food Employee	In
57. Certified food manager certificate: valid & properly displayed	In
Proper Use of Utensils	
42. In-use utensils: properly stored	In
43. Utensils, equipment & linens: properly stored, dried & handled	In
44. Single-use/single-service articles: properly stored & used	In
45. Gloves used properly	In
Utensils, Equipment & Vending	
46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used	In
47. Warewashing facilities: installed, maintained & used; test strips	In
48. Non-food contact surfaces clean	Out, R
Physical Facilities	
49. Hot & cold water available; adequate pressure	In
50. Plumbing installed; proper backflow devices	In
51. Sewage & waste water properly disposed	In
52. Toilet facilities: properly constructed, supplied, cleaned	In
53. Garbage/refuse properly disposed; facilities maintained	In
54. Physical facilities installed, maintained, & clean	In
55. Adequate ventilation & lighting; designated areas used	In

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
6/8/2021	Scott Ryle (No Sign Policy)		6/9/2021	Marie Carbonara		6/9/2021	10:20 AM	10:50 AM



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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
15.	4 - 601.11(A)	White storage bin holding open food, a food contact surface, was observed to have food residue and was not clean to sight and touch.		
48.	4 - 602.13	All unnecessary food items, open or closed, including other storage items are being stored during inactivity of extended periods.		Repeat Violation
48.	4 - 602.13	Non-food contact surfaces not cleaned at a frequency to preclude accumulation of dirt and soil.		Repeat Violation

PUBLISHED COMMENTS

Today's inspection was a brief follow up to the routine inspection. It is noted that at the time of the inspection, the kitchen was closed for the summer break, however, food and debris were found in violation, as stated above.

Violations should be corrected immediately, especially since kitchen will not be used for several months.

All unnecessary storage of food or other items shall be removed due to inactivity of lengthy time frame. See photos attached.

The compliance status of this facility and a copy of this inspection report will be posted on the PA Department of Agriculture website.