



**Retail Food Facility Inspection Report**

Facility: LITTLE BASIL Facility ID: 128592  
 Owner: SHI FENG DONG  
 Address: 906 CONESTOGA RD  
 City/State: Bryn Mawr PA  
 Zip: 19010 County: Delaware Region: Region 7  
 Phone: (609) 802-1337

Insp. ID: 875311  
 Insp. Date: 6/11/2021  
 Insp. Reason: Regular  
 No. of Risk Factors: 2  
 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	Out
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	In
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	In
6. No discharge from eyes, nose, & mouth	In	20. Proper hot holding temperatures	In
Preventing Contamination by Hands		21. Proper cold holding temperatures	In
7. Hands clean & properly washed	In	22. Proper date marking & disposition	Out
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/O	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, constructed, & 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	Out	51. Sewage & waste water properly disposed	Out
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	Out
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
6/11/2021	Dong Shifeng (No Sign Policy)		6/11/2021	Marie Carbonara	<i>Marie Carbonara</i>	6/11/2021	10:55 AM	11:25 AM



Radnor Township

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

Retail Food Facility Inspection Report

Facility: LITTLE BASIL Facility ID: 128592  
Owner: SHI FENG DONG  
Address: 906 CONESTOGA RD  
City/State: Bryn Mawr PA  
Zip: 19010 County: Delaware Region: Region 7  
Phone: (609) 802-1337

Insp. ID: 875311  
Insp. Date: 6/11/2021  
Insp. Reason: Regular  
No. of Risk Factors: 2  
No. of Repeat Risk Factors: 0  
Overall Compliance: IN

TEMPERATURE OBSERVATIONS

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Other	Hot-Hold Unit	168°F	Other	Walk-In Cooler	40°F	Beef	Bain Marie	39°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
15.	4 - 601.11(A)	Food prep sink, a food contact surface, was observed to have food residue and was not clean to sight and touch.		
15.	4 - 601.11(A)	Vent Hood above cooking area, a food contact surface, was observed to be encrusted with grease and in need of cleaning.		
22.	3 - 501.17	Commercially processed ready to eat food, located in the walkin and reach in refrigerator, and held more than 24 hours, is not being marked with the date it was opened.		
22.	3 - 501.17	Potentially hazardous ready-to-eat food prepared in the food facility and held for more than 24 hours, located in the walkin and reach in refrigerator, is not being date marked.		
22.	3 - 501.18	Prepped and cut food, potentially hazardous ready to eat foods requiring datemarking, in the walkin and reach in refrigerator, was not date marked, or was beyond the date-marking and requires discarding.		
37.	6 - 501.111	Food facility inspection indicates evidence of rodents/insect activity in basement areas, but facility does not have a pest control program. See comment section of report.		
51.	5 - 402.12	Unable to provide proper documentation of professional and/or personal grease trap cleaning.		
54.	6 - 501.114	Remove unnecessary clutter in the basement, empty boxes and trash.		

PUBLISHED COMMENTS

Submit documentation of professional grease trap cleaning and professional pest control service within 7 days of this inspection report to mcarbonara@radnor.org

Violations not corrected by first follow up inspection may result in additional fines or fees.

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