



Retail Food Facility Inspection Report

Facility: LOVEBIRD Facility ID: 137721
 Owner: JOHN ORDWAY
 Address: 1084 E Lancaster AVE
 City/State: Bryn Mawr PA
 Zip: 19010 County: Delaware Region: Region 7
 Phone: (917) 658-8205

Insp. ID: 875809
 Insp. Date: 6/14/2021
 Insp. Reason: Regular
 No. of Risk Factors: 11
 No. of Repeat Risk Factors: 4
 Overall Compliance: OUT

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	Out	14. Food separated & protected	Out, R
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	Out
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/O
Good Hygienic Practices		18. Proper reheating procedures for hot holding	N/O
5. Proper eating, tasting, drinking, or tobacco use	Out	19. Proper cooling time & temperatures	N/O
6. No discharge from eyes, nose, & mouth	N/O	20. Proper hot holding temperatures	Out
Preventing Contamination by Hands		21. Proper cold holding temperatures	Out, R
7. Hands clean & properly washed	Out	22. Proper date marking & disposition	Out, R
8. No bare hand contact with RTE food or a pre-approved alternate method properly followed	N/O	23. Time as a public health control: procedures & records	N/A
9. Adequate handwashing sinks properly supplied & accessible	Out, R	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	In	25. Pasteurized foods used; prohibited foods not offered	N/A
12. Food in good condition, safe, & unadulterated	Out	Food/Color Additives & Toxic Substances	
13. Required records available: shellstock tags, parasite destruction	N/A	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		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	Out
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	Out
35. Thermometers provided & accurate	In	48. Non-food contact surfaces clean	Out, R
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	Out
38. Contamination prevented during food preparation, storage & display	Out	52. Toilet facilities: properly constructed, supplied, cleaned	In
39. Personal cleanliness	In	53. Garbage/refuse properly disposed; facilities maintained	Out
40. Wiping cloths: properly used & stored	Out, R	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	Out	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
6/14/2021	Brynne Camburn (No Sign Policy)		6/15/2021	Marie Carbonara	<i>Marie Carbonara</i>	6/15/2021	1:40 PM	2:45 PM



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TEMPERATURE OBSERVATIONS

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
unit	Walk-In Cooler	48°F	salad	Bain Marie	41°F	pasta	Bain Marie	44°F
brussel sprouts	Bain Marie	38°F	celery	Bain Marie	48°F	Chicken	Bain Marie	45°F
raw chicken	Walk-In Cooler	45°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
1.	2 - 102.11(A-C1)(C4-16)	The Person in Charge did not demonstrate adequate knowledge of the PA Food Code as evidenced by incorrect responses to food safety questions.		
1.	2 - 102.11(A-C1)(C4-16)	The Person in Charge does not have adequate knowledge of food safety in this food facility as evidenced by this non-compliant inspection.		
1.	2 - 102.11(A-C1)(C4-16)	The Person in Charge failed to notify the Department of an imminent health hazard and cease operations.		
5.	2 - 401.11	Food Employees drinking a beverage in walk in refrigerator area as evidenced by observed partially consumed beverage in the walk in refrigerator area where exposed food is stored.		
7.	2 - 301.14	Food Employee observed changing tasks that may have contaminated hands without a proper handwash in-between. Using cell phone several times, then putting on gloves without washing hands then preparing food.		
9.	6 - 301.11	Paper towel dispenser empty at the handwash sink in the food prep/warewashing area.		Repeat Violation
12.	3 - 101.11	uncovered Food observed in the walk in refrigerator area, showed evidence of spoil, slimy, and/or temperature abuse. Discard all uncovered food, all french fries stored in bins, coleslaw in bins, and uncovered flour.		
12.	3 - 101.11	Raw Chicken observed in the bottom of bain marie area, slimy to the touch, stored uncovered. Discard.		
14.	3 - 302.11	Raw chicken, prepared foods stored in silver tins in bottom of bain marie in the kitchen area stored open with no covering. Discard.		Repeat Violation
14.	3 - 302.11	Food being stored under dirty, dripping condensation pipes in walk in refrigerator.		Repeat Violation
14.	3 - 302.11	Breaded chicken in walk in refrigerator area stored open with no covering.		Repeat Violation
14.	3 - 304.15(A)	Observed Food Employee wash dishes, wipe counters and then do food preparation tasks without washing hands and changing gloves.		
15.	4 - 601.11(A)	prep table, a food contact surface, was observed to have food residue and was not clean to sight and touch.		
15.	4 - 601.11(A)	Plastic containers in walk in storing food, both white and grey, empty oil bottles stored in crate under prep table, food contact surfaces, was observed to have food residue and was not clean to sight and touch.		
15.	4 - 601.11(A)	Observed ansul system arms above cook line area, with dripping and encrusted grease.		
15.	4 - 602.11	All food prep equipment is not being cleaned before using with different types raw animal-derived foods as evidenced by constant wiping of dry, dirty cloths.		
15.	4 - 602.11	Food temperature measuring device is not being cleaned before use or storage as evidenced by inserting a thermometer into ready to eat food without proper sanitizing.		
15.	4 - 602.11	Knives are not being cleaned before using with different types of raw animal-derived foods as evidenced by constant wiping of utensils and prep areas with dirty, dry cloths.		
15.	4 - 602.11	Knives are not being cleaned between use with raw foods and ready-to-eat foods.		
16.	3 - 701.11	Prepped Foods deemed unsafe or adulterated from faulty walk in refrigerator and bain marie known to staff, were not disposed of as required by the PA Food Code.		
20.	3 - 501.16(A1)	Fried chicken food was held at 123 °F, in the hot hold area, rather than 135°F or above as required.		
21.	3 - 501.16(A2) (B)	Ready to eat food was stored on counter open to air in the food prep area, rather than 41°F or below as required. Discard.		Repeat Violation
21.	3 - 501.16(A2) (B)	Raw chicken in walkin refrigerator was held at 45 °F, in the walkin refrigerator area, rather than 41°F or below as required. Discard raw chicken in white trash can container.		Repeat Violation
21.	3 - 501.16(A2) (B)	Prepared salad was held at *51°F, in the bain marie, rather than 41°F or below as required. Discard all prepared salads.		Repeat Violation
21.	3 - 501.16(A2) (B)	Sliced celery, cooked pasta, was held at 51 and 44 °F, in the top of bain marie area, rather than 41°F or below as required. Discard all foods stored in top area of bain marie.		Repeat Violation



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Item Number	Violation of Code	Comment	Correct By Date	Repeat Violation
21.	3 - 501.16(A2) (B)	Facility owned temperature measuring device stored in bain marie read 56 degrees F, instead of 41 degrees F or less.		Repeat Violation
21.	3 - 501.16(A2) (B)	Prepped food was held at 48 °F, in the walk in refrigerator, rather than 41°F or below as required. As evidenced by temperature reading on unit. Discard all prepped food in walk in refrigerator.		Repeat Violation
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 walk in refrigerator, is not being date marked. Discard all undated foods in walk in.		Repeat Violation
22.	3 - 501.18	Potentially hazardous ready to eat food requiring datemarking, in the bain marie area, was not date marked. Discard all undated foods.		
38.	3 - 305.11	Personal items, cell phones, gloves, being stored on in and on prep tables, used cooking equipment.		
38.	3 - 304.13	Linens and/or napkins being used in contact with potentially hazardous foods during retail display as evidenced by constant wiping of all food contact areas and equipment with dirty dry cloths.		
40.	3 - 304.14	Observed wet wiping cloths in all areas, not being stored in sanitizer solution.		Repeat Violation
40.	3 - 304.14	Observed dry wiping cloths being used for multiple tasks, wiping food spills, working with raw animal foods, etc.		Repeat Violation
40.	3 - 304.14	Observed wiping cloths in extremely unclean condition in all areas.		Repeat Violation
43.	4 - 802.11	Observed non-food contact linens in all areas, with excessive filth and food residue.		
43.	4 - 802.11	Wiping cloths are not being laundered daily as evidenced by 2 large full trash bags of dirty wiping cloths.		
43.	4 - 803.11	Observed soiled linens store in warewashing area and all prep tables which may contaminate food, utensils, or equipment.		
43.	4 - 901.11	Food employee observed towel drying utensils and food equipment after cleaning.		
43.	4 - 903.11 (A-B)(D)	Utensils being stored in dirty container with miscellaneous non food related items.		
47.	4 - 302.13	A temperature measuring device for measuring manual warewashing wash and sanitizing water temperatures is not available.		
47.	4 - 302.14	Food facility does not have available sanitizer test strips or test kit to determine appropriate sanitizer concentration		
47.	4 - 501.16	Observed food employee handwashing in the manual warewashing sink.		
47.	4 - 501.116	Staff on site was unable to describe proper sanitizing procedures. All utensils, food storage equipment and cooking equipment shall be washed, rinsed and sanitized properly before further use.		
48.	4 - 601.11(B-C)	Observed prep counters, equipment and utensils, in kitchen and ware washing area, with an accumulation of dust, dirt, food residue, debris on non-food contact surfaces.		
48.	4 - 602.13	Non-food contact surfaces not cleaned at a frequency to preclude accumulation of dirt and soil, walls, floors, restroom and storage areas.		Repeat Violation
51.	5 - 402.11	Grease trap is to be located to allow for easily accessible cleaning and is covered by storage items.		
51.	5 - 402.11	Inspection of prep sink disposal into mop sink requires inspection and approval from Radnor Codes Official.		
51.	5 - 402.13	Food observed being dumped into mop sink. Equipment used for food prep being rinsed in mop sink.		
53.	5 - 501.19	Indoor storage area for waste is not separate from food or equipment, or utensils and presents a cross-contamination hazard.		
54.	6 - 501.114	Facility with an abundance of unnecessary clutter that prevents proper cleaning.		
54.	6 - 201.11	Observed cardboard being utilized as shelf covering in walk in refrigerator.		
54.	6 - 501.16	Mops are not being hung to air dry.		
56.	46.1201 (a)	No certified employee on site during food prep, cooking, ware washing and inspection.		



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PUBLISHED COMMENTS

This facility was found to have violations which constitute an immediate danger to public health or safety as established in 7 PA Code Chapter 46. As a result, this facility has been ordered to remain closed until the facility has been re-inspected by and deemed safe to re-open by Radnor Health Officials.

All violations shall be corrected prior to first follow up inspection in order to avoid additional fines or fees.

In addition to correcting the violations stated in this report, please submit the following items:

1. Please provide recent (less than 30 days from inspection date) grease trap professional cleaning service.
2. Approval from Radnor Code Official of prep sink pipe emptying into mop sink.
3. Approval from Radnor Code Official for proper inspection of ventilation hood, fire suppression and fire extinguishers.
4. This facility is licensed with zero public seating. All public seating shall be removed from facility.

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