

## Radnor Township

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

# Retail Food Facility Inspection Report

Facility: GREAT AMERICAN PUB Facility ID: 74754 Owner: THOMAS & CHARLES HEMCHER Address: 4 WEST AV City/State: WAYNE PA Zip: 19087 County: Delaware Region: Region 7 Phone: (610) 964-9535

Insp. ID: 875292 Insp. Date: 6/11/2021 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

	IN = In Compliance, OUT = Out of Compliance, N/O = N	lot Obser	ved. N/A =	Not Applic	cable, C = Corrected On S	Site. R = Rene	eat Violati	on
	Supervision	101 00001	1	110171ppile	Protection From Cont		Cat Violati	
1	Person in charge present, demonstrates knowledge, &	In	1/	Food sona	rated & protected			In
1.	performs duties		****		act surfaces: cleaned & saniti	ized		In
	Employee Health			-	position of returned, previous			In
2.	Management, food employee & conditional food employee	In			ed, & unsafe food			
	knowledge, responsibilities & reporting  Time/Temperature Control for Safety							
	Proper use of restriction & exclusion In 17. Proper cooking time & temperatures					N/O		
4.	Procedure for responding to vomiting & diarrheal events	In	18.	Proper reh	eating procedures for hot hole	ding		N/O
	Good Hygienic Practices	,			oling time & temperatures			In
5.	Proper eating, tasting, drinking, or tobacco use	In	20.	Proper hot	holding temperatures			N/O
6.	No discharge from eyes, nose, & mouth	In	21.	Proper cold	d holding temperatures			In
	Preventing Contamination by Hands		Andrew Commence Application		e marking & disposition			In
7.	Hands clean & properly washed	In	23.	Time as a	public health control: procedu	ures & records		N/A
8.	No bare hand contact with RTE food or a pre-approved	In			Consumer Advi	isory		
	alternate method properly followed		24.	Consumer	advisory provided for raw / u	ndercooked foo	ods	N/A
9.	Adequate handwashing sinks properly supplied & accessible	In			Highly Susceptible P	opulation		
	Approved Source		25.	Pasteurize	d foods used; prohibited food	ds not offered		In
10.	Food obtained from approved source	In			Food/Color Additives & To	xic Substance	S	
11.	Food received at proper temperature	N/O	26	Food addit	ives: approved & properly use	ed		In
	Food in good condition, safe, & unadulterated  Required records available: shellstock tags, parasite	ln In		Toxic subs	tances properly identified, sto		eld for	In
13.	destruction	1 111		retail sale,	properly stored	10 A		
					Conformance with Approv	ea Proceaure	S	
	Good Retail Practices are preventative measures t		AIL PRAC	oxygen pac	e with variance, specialized posterior plackaging criteria or HACCP placks, chemicals, and physical obj	an		N/A
			AIL PRAC	oxygen pac	ckaging criteria or HACCP pla	an jects into foods.		N/A
29.	Good Retail Practices are preventative measures t		AIL PRAC ne addition o	oxygen pace CTICES of pathogens	ckaging criteria or HACCP place, chemicals, and physical obj	an jects into foods.		N/A
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56. Cer	tified Food Employee employ	yed; acts as PIC; accessible	e In	57. Certified	57. Certified food manager certificate: valid & properly displayed				
Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out	
6/11/2021	Tom Hemcher (No Sign Policy)		6/11/2021	Marie Carbonara	Mane Calloner	6/11/2021	10:15 AM	10:45 AM	



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## Retail Food Facility Inspection Report

Facility: GREAT AMERICAN PUB Facility ID: 74754 Owner: THOMAS & CHARLES HEMCHER Address: 4 WEST AV

City/State: WAYNE PA Zip: 19087 County: Delaware Region: Region 7 Phone: (610) 964-9535

Insp. ID: 875292 Insp. Date: 6/11/2021 Insp. Date: 0/17/2021
Insp. Reason: Regular
No. of Risk Factors: 0
No. of Repeat Risk Factors: 0
Overall Compliance: IN

			TEMPE	RATURE OBSERVAT	IONS			
Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Beef	Bain Marie	41°F		Walk-In Cooler	34°F	Other	Refrigerator	36°F
cheese	Bain Marie	41°F			۰			

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		
35.	4 - 204.112	Temperature measuring device for ensuring proper temperature of equipment is not available or readily accessible in most refrigeration equipment.	of a laborate designation of the second seco			
39.	2 - 402.11	Food employees observed in cooking area, not wearing proper hair restraints, such as beard covers.		and the second control of the second control		
40.	3 - 304.14	Observed wet wiping cloths in both prep areas and bar area, not being stored in sanitizer solution.	a case for the partie for the control of the control			
40.	3 - 304.14	No evidence of sanitizing buckets or sanitizer spray nearby for regular cleaning.	10 102 (0011)			
48.	4 - 601.11(B- C)	Observed cooking equipment, prep tables walls, dishwasher in the food prep area, with encrusted grease and soil accumulation.	water and the second of the con-			
48.	4 - 601.11(B- C)	Observed in food prep kitchen area, prep tables on top and underneath, container lids used as covering have not been cleaned, show an accumulation of dust, dirt, food residue, debris on nonfood contact surfaces.				
48.	4 - 602.13	Non-food contact surfaces not cleaned at a frequency to preclude accumulation of dirt and soil. Bar counter (top and bottom shelving) with condiments and unnecessary clutter observed with dirt, dust, grease and in need of cleaning.				
51.	5 - 402.12	Documentation required for proof of professional grease trap cleaning.				

## PUBLISHED COMMENTS

Provide documentation of grease trap cleaning to mcarbonara@radnor.org within 5 days.

Violations must be corrected immediately. 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.