



Retail Food Facility Inspection Report

Facility: THE BAGEL FACTORY **Facility ID:** 74810
Owner: BRUEGGER'S ENTERPRISES INC
Address: 968 COUNTY LINE RD
City/State: BRYN MAWR PA
Zip: 19010 **County:** Delaware **Region:** Region 7
Phone: (610) 520-2221

Insp. ID: 880775
Insp. Date: 7/14/2021
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	N/O
Good Hygienic Practices		18. Proper reheating procedures for hot holding	N/O
5. Proper eating, tasting, drinking, or tobacco use	N/O	19. Proper cooling time & temperatures	N/O
6. No discharge from eyes, nose, & mouth	In	20. Proper hot holding temperatures	N/O
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	N/O	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	Out
34. Approved thawing methods used	In	47. Warewashing facilities: installed, maintained & used; test strips	In
35. Thermometers provided & accurate	Out	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	Out, R	51. Sewage & waste water properly disposed	In
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	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	Out

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
7/14/2021	Ryan Bowen (No Sign Policy)		7/14/2021	Marie Carbonara	<i>Marie Carbonara</i>	7/14/2021	2:10 PM	3:00 PM



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TEMPERATURE OBSERVATIONS

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Other	Bain Marie	38°F	Other	Refrigerator	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)	Prep tables and counters, a food contact surface, was observed to have rodent droppings and was not clean to sight and touch.		
15.	4 - 601.11(A)	Cutting board on front bain marie, a food contact surface, was observed to have food residue and was not clean to sight and touch, needs replacing or deep cleaning.		
22.	3 - 501.17	Commercially processed ready to eat food, located in the walk 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 refrigerator, is not being date marked.		
35.	4 - 204.112	Temperature measuring device for ensuring proper temperature of equipment is not available or readily accessible in under counter refrigerators and walk in.		
37.	6 - 202.15	Rear door located in the back of the food facility has a gap along right side and does not protect against the entry of insects, rodents, and other animals.		
37.	6 - 202.16	Perimeter walls / roof of the food facility, as evidenced by missing tiles and insulation outside behind and underneath facility and does not protect from weather and entry of insects, rodents, and other animals.		
37.	6 - 501.111	Potential rodent harborage areas inside the food facility observed in the due to rodent droppings throughout the entire facility, on counters, prep tables and equipment.		Repeat Violation
37.	6 - 501.111	Live mouse seen running in facility during inspection.		Repeat Violation
37.	6 - 501.111	Potential rodent harborage areas inside the food facility observed in the kitchen and front service area due to old food residue caked on floors, surrounding equipment, inside cabinets and on wires near equipment.		Repeat Violation
38.	3 - 305.11	Rodent droppings found near food prep and food storage areas.		
38.	3 - 305.14	Exposed food preparation observed in front service area under dirty ventilation ducts, and subject to potential contamination.		
38.	3 - 307.11	Food stored in unclean white containers in walk in refrigerator.		
46.	4 - 101.11	Food contact surface of cutting board is not smooth, easily cleanable and/or resistant to pitting, cracking or scratching.		
46.	4 - 402.11	Bagel oven, equipment, in the back kitchen area, is fixed to the floor, but not sealed to the floor and is allowing entrance of rodents.		
46.	4 - 501.12	Observed deeply scored cutting boards not resurfaced or discarded as required.		
48.	4 - 601.11(B-C)	Observed walls and prep tables in cooking area, with encrusted grease and soil accumulation.		
48.	4 - 601.11(B-C)	Observed all equipment, in front and back kitchen area, with an accumulation of dust, dirt, food residue, debris on non-food contact surfaces.		
48.	4 - 602.13	Non-food contact surfaces: Countertops, shelving, storage areas, ledge around perimeter of facility, walls, equipment wires and piping, front of equipment, ceiling tiles inside facility; not cleaned at a frequency to preclude accumulation of dirt and soil.		Repeat Violation
54.	6 - 201.12	Floors, walls, and ceilings, Utility lines inside facility area caked with old food residue, dirt and grease.		
54.	6 - 201.16	Floor coving missing in some areas of wall/floor juncture.		
54.	6 - 501.11	Front and back kitchen/service area of the food facility is extremely dirty, dusty, and in need of cleaning.		
54.	6 - 501.11	Back wall has an old unused receptacle with a hole and is allowing entrance to rodents.		
54.	6 - 501.16	Mops are not being hung to air dry.		
54.	6 - 501.114	Unnecessary clutter, old dirty, food stained boxes and miscellaneous unused items are not being moved to allow for proper cleaning and are covered in rodent droppings.		
55.	6 - 202.12	Vents located above prep/service areas can potentially contaminate food and equipment.		



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PUBLISHED COMMENTS

Due to the nature of the critical and non critical violations above, this facility has been instructed to close to the public and cease all operations per The PA Food Code, sections 46.1144 (5).

Once all violations are corrected, the facility must be inspected by a Radnor Township Health Official prior to any operations.

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

In addition to violations above, the facility is instructed to:

1. Post the most recent food safety inspection report or placard.
2. Increase professional pest services until rodent activity is under control.
3. Provide documentation of hood vent cleaning to Radnor Health Official.

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