

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

Retail Food Facility Inspection Report

Facility: A PLUS 40150H Facility ID: 134024 Owner: 7 ELEVEN INC Address: 301 E Lancaster AVE City/State: Wayne PA Zip: 19087 County: Delaware Region: Region 7 Phone: (972) 828-7011

7/26/2021 Antoinette Hython (No

Sign Policy)

Insp. ID: 882990 Insp. Date: 7/26/2021 Insp. Reason: Regular No. of Risk Factors: 1 No. of Repeat Risk Factors: 0 Overall Compliance: IN

7/27/2021 12:20 PM 12:50 PM

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

IN =	= In Compliance, OUT = O	ut of Compliance, N/O =	d, N/A = Not Applicable, C = Corrected On Site, R = Repeat Violation				
	Supe	rvision	Protection From Contamination				
	rson in charge present, demor	nstrates knowledge, &	Out	14. Food separa	ited & protected		lr
per	rforms duties			15. Food-contac	t surfaces: cleaned & sanit	ized	Ir
	Employee Health				sition of returned, previously served,		Ir
	anagement, food employee & c owledge, responsibilities & rep		In	reconditioned, & unsafe food Time/Temperature Control for Safety			
	oper use of restriction & exclus		In	17. Proper cook	ing time & temperatures		Ir
4. Pro	ocedure for responding to vom	niting & diarrheal events	In	18. Proper rehe	ating procedures for hot hol	lding	Ir
	Good Hygie	enic Practices		19. Proper cooli	ng time & temperatures		N/
5. Pro	oper eating, tasting, drinking, c	or tobacco use	N/O	20. Proper hot h	olding temperatures		Ir
6. No	discharge from eyes, nose, &	mouth	In	21. Proper cold	holding temperatures		Ir
	Preventing Conta	mination by Hands		22. Proper date	marking & disposition		lr
7. Har	inds clean & properly washed		In	23. Time as a p	ublic health control: procedu	ures & records	N/
8. No	bare hand contact with RTE f	ood or a pre-approved	In	Consumer Advisory		isory	
alte	ernate method properly followe	ed		24. Consumer advisory provided for raw / undercooked foods		N/	
9. Ade	equate handwashing sinks pro	operly supplied & accessibl	e In		Highly Susceptible F	Population	
	• • • • • • • • • • • • • • • • • • • •	ed Source		25. Pasteurized	foods used; prohibited food	ds not offered	N/
10. Foo	od obtained from approved so	urce	In	F	ood/Color Additives & To	xic Substances	
	od received at proper tempera		In	26. Food additiv	es: approved & properly us	ed	N/
	od in good condition, safe, & ι		In		inces properly identified, sto		
	equired records available: shell struction	Istock tags, parasite	N/A		retail sale, properly stored		
ues	Struction			-	Conformance with Approv	ed Procedures	
					with variance, specialized	process, reduced	N/
	Good Retail Practice			IL PRACTICES	aging criteria or HACCP pl	an	
		s are preventative measure		IL PRACTICES		an jects into foods.	
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7/26/2021 Marie Carbonara

Manie Carboner



Radnor Township

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Insp. ID: 882990 Insp. Date: 7/26/2021 Insp. Reason: Regular No. of Risk Factors: 1 No. of Repeat Risk Factors: 0 Overall Compliance: IN

TEMPERATURE OBSERVATIONS								
Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
hot dog	Hot-Hold Unit	145°F	Other	Refrigerator	36°F			٥

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 - 101.11	Current Radnor Food License not posted.				
35.	4 - 204.112	Temperature measuring device for ensuring proper temperature of equipment is not available or readily accessible in hot hold equipment or refrigerators.				
37.	6 - 501.111	Potential rodent harborage areas inside the food facility observed in the rear outdoor area due to build up of unnecessary trash and clutter.				
47.	4 - 301.12 (A- C)	3 bay sink filled with miscellaneous items not related to ware washing and inhibits proper ware washing procedures.				
54.	6 - 501.114	Outdoor area in rear of facility filled with unnecessary trash and clutter.				
54.	6 - 501.16	Mops are not being hung to air dry.				

PUBLISHED COMMENTS

During inspection it was noted by staff on site that change of ownership will be made on Thursday 7/29/21. At that time, the current Radnor Food License is void and not transferrable.

All necessary applications for the new ownership shall be provided to the Radnor Township Community Development Department in a timely fashion. Once all applications are approved, new owners shall contact the Health Officer at mcarbonara@radnor.org for a change of ownership site inspection.

All violations shall be corrected immediately.

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

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