RETAIL FOOD FACILITY INSPECTION REPORT

RADNOR TOWNHSIP 301 IVEN AVENUE WAYNE, PA 19087			# Risk Factor Violations	DATE	01/19/17
			# Repeat Risk Factor Violations	TIME IN	10:30AM
			Overall Compliance Status	TIME OUT	11:45AM
Food Facility Address Edible Arrangements 623 V Registration # Owner		Address	City/State	Zip	Phone #
		623 W. LANCASTER AVENUE	WAYNE, PA	19087	
			Purpose of Inspection (choose one)	License Type	Risk Category
FE00001250 KEITH COTTON		Routine	Retail	RETAIL FOOD	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk Factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury

		Demonstration of Knowledge				Protection from Contamination	
1	IN	Person in charge, demonstrates knowledge & performs duties	N/A	14	IN	Food separated & protected	N/
		Employee Health		15	IN	Food contact surfaces: cleaned and sanitized	N/
	IN	Management, food employee & conditional employee; knowledge, responsibilities & reporting	N/A	16	IN	Proper disposition of returned, previously served, reconditioned and unsafe food.	N/
	IN	Proper use of reporting; restriction & exclusion	N/A			Time/Temperature Control for Safety	
_	IN	Procedures for responding to vomiting & diarrheal events		17	IN	Proper cooking time & temperature	N
		Good Hygienic Practices	N/A	18	IN	Proper reheating procedures for hot holding	N
	IN	Proper eating, tasting, drinking or tobacco use		19	IN	Proper cooling time & temperature	N
	IN	No discharge from eyes, nose & mouth	N/A	20	IN	Proper hot holding & temperatures	N.
		Preventing Contamination by Hands		21	IN	Proper cold holding & temperatures	N
	IN	Hands clean & properly washed	N/A	22	IN	Proper data marking & disposition	N
	IN	No bare hand contact with RTE foods or pre-approved alternate method properly followed	N/A	23	IN	Time as a public health control: procedures & record	N
	IN	Adequate handwashing sinks properly supplied and accessible				Consumer Advisory	1
		Approved Source		24	IN	Consumer advisory provided for raw/undercooked foods	N.
0	IN	Food obtained from approved source N/A				Highly Susceptible Population	
1	IN	Food received at proper temperature	N/A	25	IN	Pasteurized food used; prohibited foods not offered	N
2	IN	Food in good condition, safe & unadulterated	N/A			Food/Color Additives & Toxic Substances	
3.	1N	Required records available, shellstock tags, parasite	N/A	26	IN	Food/Color additives: approved & properly used	N
	1			27	IN	Toxic substances properly identified, stored & used	N
	-1					Conformance with Approved Procedures	
	R	eset Form		28		Compliance with variance/specialized process/HACCP	N

IN

N/A

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into food.

		Safe Food & Water				Proper Use of Utensils		
29	IN	Pasteurized eggs used where required	N/A	42	IN	In-Use utensils; properly stored	N/A	
30	IN	Water & Ice from approved source	N/A	43	IN	Utensils, equipment & linens; properly stored, dried & handled	N/A	
31	IN	Variance obtained for specialized processing methods		44	IN	Single-use/single-service articles: properly stored & used	N/A	
		Food Temperature Control		45	IN	Gloves used properly	N/A	
2	IN	Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment & Vending			
13	IN	Plant food properly cooked for hot holding		46	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	N//	
4	IN	Approved thawing methods used		47	IN	Warewashing facilities; installed, maintained & used; test	N/A	
35	IN	Thermometers provided & accurate	N/A	48	IN	Non-food contact surfaces clean	N/A	
		Food Identification				Physical Facilities		
6	IN	Food properly labeled; original container	N/A	49	IN	Hot & cold water available: adequate pressure	N/A	
		Prevention of Food Contamination		50	IN	Plumbing installed: installed, maintained & used; test	N/A	
7	оит	Insects, rodents, & animals not present		51	IN	Sewage & waste water properly disposed	N/A	
8	IN	Contamination prevented during food preparation, storage & display		52	IN	Toilet facilities; properly constructed, supplied, cleaned	N/A	
9	OUT	Personal cleanliness	N/A	53	IN	Garbage & refuse properly disposed: facilities maintained	N/A	
0	оит	Wipe clothes; properly used & stored	N/A	54	OUT	Physical facilities installed, maintained & clean	N/A	
1	IN	Washing fruits & vegetables	N/A	55	IN	Adequate ventilation & lighting: designated areas used	N/A	
		FOOD EMPLOYEE CERTIFICATION Compliance	with P	A Foo	d Empl	oyee Certification Act (3Pa.CSASS§§6501-6510)		
CERTIFIED FOOD EMPLOYEE				CERTIFICATE				
6	IN	Certified Food Employee employed; acts as PIC; accessible	N/A	57	IN	Certified Food manager certificate: valid and properly displayed	N/A	

IN = in compliance, OUT = not in compliance, N/O = not observed, N/A = not applicable

C = corrected on site, R = repeated

Sanitarian Signature

N/A

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				at Risk Factor Violations	TIME IN	10:30AM		
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				ate	Zip	Phone #		
Edible Arrangements 623 W. LANCA				WAYNE, PA	19087			
Owner			Purpos	e of Inspection (choose one)	License Type	Risk Category		
)1250	KEITH COTTON			Routine	Retail	RETAIL FOOD		
		TEMPER	RATURE F	RECORDINGS				
ITEM/LOCATION		TEM	Р	ITEM/LOCA	TEMP			
ALKIN REFRIGERATOR		40						
LAY COOLER		40	1					
-								
					2			
		A12						
		WAREV	NASHING	FACILITIES				
				SANITIZER		PPM		
			CHE MORE DATE OF THE SECOND	CHLORINE		N/O		
			77.2					
Wiping Coths				CHLORINE	100			
	0	BSERVATION	S & COI	RRECTIVE ACTIONS	Same and the second			
			VIOL	ATION TEXT				
ALL FOOD PREPARATION WORKERS MUST WEAR HAIR RESTRAINTS, CORRECTED WHILE ON SITE								
THE FLOOR COVERING IN THE WALKIN COOLER IS SEPARATING AND BECOMING A TRIP HAZARD. REPAIR/REPLACE WITHIN 14 DAYS.								
HAVE A PROFESSIONAL EXTE	ERMINATOR TREAT FO	OR MICE AT A FREC	JÚENCA O	OF LX PER MONTH FOR THE NEXT 6	MONTHS. RETAIN SERVICE	DOCUMENTATION ON		
SITE FOR INSPECTION.								
HAVE THE FIRE EXTINGUISHE	ERS INSPECTED	2						
					The state of the s			
ALL VIOLATIONS UNLESS OT	HERWISE SPECIFIED	IIN 48 HOURS. NON-COMPLIANCE N	MAY RESULT IN PENALTIES	IN .				
ACCORDANCE WITH APPLICA	BLE. ADOPTED RADN	IOR TOWNSHIP CO	DES.					
						77		
N v								
	v							
	2 2	7.7						
	ATTAINGEMENTS Owner O1250 ITEM/LOCATION ALKIN REFRIGERATOR LAY COOLER ALL FOOD PREPARATION WO WIPNG CLOTH BUCKET WITH THE FLOOR COVERING IN TH HAVE A PROFESSIONAL EXTE SITE FOR INSPECTION. HAVE THE FIRE EXTINGUISHE ALL VIOLATIONS UNLESS OTI	VENUE 19087 Address Arrangements Owner Dizso KEITH COTTON ALKIN REFRIGERATOR LAY COOLER ALL FOOD PREPARATION WORKERS MUST WEAR IN WIPNG CLOTH BUCKET WITH/SANITIZER NEEDED THE FLOOR COVERING IN THE WALKIN COOLER IS HAVE A PROFESSIONAL EXTERMINATOR TREAT FOR SITE FOR INSPECTION. HAVE THE FIRE EXTINGUISHERS INSPECTED ALL VIOLATIONS UNLESS OTHERWISE SPECIFIED IS	ATTAINS METHODO AND ADDRESS ATTAINS METHODOTON TEMPER TEM/LOCATION ALKIN REFRIGERATOR ALL FOOD PREPARATION WORKERS MUST WEAR HAIR RESTRAINTS. WIPNG CLOTH BUCKET WITH/SANITIZER NEEDED TO SANITIZE WORKERS MUST WEAR HAIR RESTRAINTS. WIPNG CLOTH BUCKET WITH/SANITIZER NEEDED TO SANITIZE WORKERS MUST WEAR HAIR RESTRAINTS. HAVE A PROFESSIONAL EXTERMINATOR TREAT FOR MICE AT A FRECUENT OF THE FIRE EXTINGUISHERS INSPECTED ALL VIOLATIONS UNLESS OTHERWISE SPECIFIED SHALL BE CORRECT	VENUE 19987 Address City/St ATTAIL SEMENTS OWNER OWNER OWNER OWNER OWNER OWNER OWNER OWNER TEMPERATURE TEMPERATURE TEMPERATURE ALKIN REFRIGERATOR AU OWNER O	VENUE L 19087 - Maddress	Address		

Warning Letter Requested

Prosecution Requested

Follow-up Date