RETAIL FOOD FACILITY INSPECTION REPORT

| RADNOR TOWNHSIP 301 IVEN AVENUE WAYNE, PA 19087 | | | # Risk Factor Violations | DATE | 02/01/17 09:20AM |
|---|-----------------|------------------------------------|---------------------------------|---------------|---------------------|
| | | | # Repeat Risk Factor Violations | TIME IN | |
| | | | Overall Compliance Status | TIME OUT | |
| Food Facility | | | City/State | Zip | Phone # |
| JOE'S PLACE 236 E. LANCASTER AVENUE | | WAYNE, PA | 19087 | | |
| Registration# Owner | | Purpose of Inspection (choose one) | License Type | Risk Category | |
| FE00000628 | ALLEN ASSETT OF | | Routine | Retail | |

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 | |
|------|-----------------|---|------|----|--|----|---|-----|
| | IN | Person in charge, demonstrates knowledge & performs duties | N/A | 14 | IN | 1 | Food separated & protected | N/A |
| | * | Employee Health | | 15 | II | V | Food contact surfaces: cleaned and sanitized | N/A |
| | IN | Management, food employee & conditional employee; knowledge, responsibilities & reporting | N/A | 16 | 11 | N | Proper disposition of returned, previously served, reconditioned and unsafe food. | N/A |
| | | Proper use of reporting; restriction & exclusion | N/A | | | | Time/Temperature Control for Safety | |
| | IN | | N/A | 17 | R | N | Proper cooking time & temperature | N/A |
| | IN | Procedures for responding to vomiting & diarrheal events | N/A | 18 | ١, | IN | Proper reheating procedures for hot holding | |
| | | Good Hygienic Practices | | 10 | 1 | | Proper cooling time & temperature | |
| | OUT | Proper eating, tasting, drinking or tobacco use | N/A | 19 | 0 | N | Proper cooling differences | N/A |
| | iN | No discharge from eyes, nose & mouth | N/A | 20 | 1 | IN | Proper hot holding & temperatures | N/A |
| | | Preventing Contamination by Hands | | 21 | 1 | IN | Proper cold holding & temperatures | N/A |
| 4110 | IN | Hands clean & properly washed | N/A | 22 | 100 | IN | Proper data marking & disposition | N/A |
| | 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/A |
| | | Adequate handwashing sinks properly supplied and accessible | | - | | | Consumer Advisory | |
| | Approved Source | | N/A | 24 | | IN | Consumer advisory provided for raw/undercooked foods | N/A |
| 0 | IN | Food obtained from approved source | N/A | | a de la companya de l | | Highly Susceptible Population | |
| 1 | IN | Food received at proper temperature | N/A | 25 | 25 Pasteurized food used; prohibited foods not offered iN | | Pasteurized food used; prohibited foods not offered | N/ |
| 2 | | Food in good condition, safe & unadulterated | N/A | | | | Food/Color Additives & Toxic Substances | |
| 3 | IN | Required records available, shellstock tags, parasite | 1977 | 20 | 6 | IN | Food/Color additives: approved & properly used | N |
| , | IN | | N/A | 2 | 7 | IN | Toxic substances properly identified, stored & used | N |
| | | | | | | | Conformance with Approved Procedures | |
| | Reset Form | | | | | | Compliance with variance/specialized process/HACCP | |

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 | |
|---------------------|-----|---|------|---------------------|--------|--|-----|
| | IN | Pasteurized eggs used where required | N/A | 42 | IN | In-Use utensils; properly stored | N/A |
| | IN | Water & Ice from approved source | N/A | 43 | IN | Utensils, equipment & linens; properly stored, dried & handled | N/A |
| | IN | Variance obtained for specialized processing methods | N/A | 44 | IN | Single-use/single-service articles: properly stored & used | N/A |
| 1 | | Food Temperature Control | | 45 | IN | Gloves used properly | N/A |
| | | Proper cooling methods used; adequate equipment for temperature control | N/A | | | Utensils, Equipment & Vending | |
| 3 | IN | Plant food properly cooked for hot holding | N/A | 46 | IN | Food & non-food contact surfaces cleanable, properly designed, constructed, & used | N/A |
| 1 | IN | Approved thawing methods used | N/A | 47 | 1N | Warewashing facilities; installed, maintained & used; test | N/A |
| 5 | OUT | 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 | IN | Insects, rodents, & animals not present | N/A | 51 | IN | Sewage & waste water properly disposed | N/A |
| 8 | IN | Contamination prevented during food preparation, storage & display | N/A | 52 | оџт | Toilet facilities; properly constructed, supplied, cleaned | N/A |
| 9 | OUT | Personal cleanliness | R | 53 | IN | Garbage & refuse properly disposed: facilities maintained | N/A |
| 10 | IN | Wipe clothes; properly used & stored | N/A | 54 | оит | Physical facilities installed, maintained & clean | N/A |
| 41 | IN | Washing fruits & vegetables | N/A | 55 | IN | Adequate ventilation & lighting: designated areas used | N/A |
| | | FOOD EMPLOYEE CERTIFICATION Compliance | with | PA Fo | od Emp | loyee Certification Act (3Pa.CSASS§§6501-6510) | |
| | | CERTIFIED FOOD EMPLOYEE | | I | | CERTIFICATE | |
| 56 | T | Certified Food Employee employed; acts as PIC; accessible | N/A | 5 | 7 OUT | Certified Food manager certificate: valid and properly displayed | N/A |

 ${
m IN}={
m in}$ compliance, OUT = not in compliance, N/O = not observed, N/A = not applicable

C = corrected on site, R = repeated

P.I.C. Signature

Laure Taltur

Sanitarian Signature

| olean in the contract of the c | | | | T | | | |
|--|------------------------|--|---------------------------------------|--|--|--|--|
| RADNOR TOWNHSIP | | | | # Risk Factor Violations | | DATE | 02/01/17 |
| 801 IVEN AV WAYNE, PA | | | - | eat Risk Factor Violations | TIME IN | 09:20AM | |
| | | | | Il Compliance Status | TIMEOUT | | |
| Food Facility Address | | | | City/S | and another processors are an extracted individually deposited down to include the extraction of the action of the contraction | Zip | Phone # |
| TOTAL CONTRACTOR OF THE STATE OF | JOE'S PLACE | 236 E. LANCAST | ER AVENUE | | WAYNE, PA | 19087 | |
| legistration# | Owner | | | Purpo | se of Inspection (choose one) | License Type | Risk Category |
| FE00000 | 0628 | MARTY COSTELLO | | 3-27 (27) (3.5) | Routine | Retail | |
| | | | TEMPE | RATURE | RECORDINGS | | |
| ~~~ | ITEM/LOCATION | ON | TEMI | P | ITEM/LO | DCATION | TEMP |
| RESH CUT R | RAW POTATOES | | 38 | | HOME FRIES, EGGS, BACON & SO | CRAPPLE MADE TO ORDER | |
| HEESE | 2 | | 38 | | | | |
| IILK | | and to construct the construction of the const | 40 | | | | |
| EPPERS | | | 37 | natural marks | | | *** |
| | | | | | | | |
| | | | - | | | es particular proprieta de la | And the second control of the second control |
| and the second s | | | ļ | | | | |
| | | | | | | | |
| | | | WARE | WASHIN | G FACILITIES | | |
| | | | | | SANITIZER | | PPM |
| Bay Sink | | | | | CHLORINE | | 100 |
| Bay Sink | | | | PROCESS NAMES TO PROCEED AND ADDRESS OF THE | | | |
| ishwasher | | | 4 | | | | - In the second section of the section of the second section of the section of the second section of the section |
| Viping Coth | ıq | | | | CHLORINE | | 100 |
| | | | FDVATION | C 0 CC | According to the contract of t | | |
| | | UBS | ERVATION | | PRRECTIVE ACTIONS | | |
| TEM# | | | | VIO | ATION TEXT | | |
| | NEED A COVER ON PERSO | DNAL DRINKS | | | | | |
| 5 | NEED A THERMOMETER IN | UPRIGHT REFRIGERATOR | /FREEZER | | | я применя на применя | |
| 9 | FOOD PREP WORKERS NE | EED HAIR RESTRAINTS | | | ng pandan, mannana annon keronta (akan menandan apat ater bandap mai dipinak amat bersapa bersapa bersapa bers Tangan | | |
| | | | | | | | |
| 2 | MENS BATHROOM NEEDS | CLEANING, ALSO NEEDS A | SIGNS THAT RE | EADS "EM | PLOYEES MUST WASH HANDS BE | FORE RETURNING TO WORK". | |
| 2 | LADIES BATHROOM WALL | COVERING IS PEALING | | a construction of the construction | | | |
| i4 | THE AREA BEHIND THE CO | OUNTER AND BATHROOMS | AND BACK AREA | A BEHIND | THE BACK KITCHEN NEEDS CLEA | ANING | |
| | | | | *************************************** | SEED Annual PRODUCE A 6 1990/LEST INTERIORIES AND THE SEED AND THE SEE | - tieri kanife (Alemania (an Caramania and Caramania and Caramania and Caramania and Caramania and Caramania a | en var en transferen de en dependant politica de la come a sus modern describencia de la come a sus en come a s |
| | | | | | | arminente esta de tradación de la come des proposadas por algun tradación de de las constituciones de la come | ti entere e reportar estari altere entre el represionat propieta de respesso respess |
| | | | | | | | |
| | | international National West States | o TV es Ti castan Affect (Volume III) | | | | |
| | | | | | | | |
| | | and a group of the transport and the segment of the section of the | | CO-MITTER PROPERTY | остройный по волиний руство мер по постоя на продости в постоя на постоя по постоя по постоя продуствення в по | | MAINTENED TO THE TOTAL CONTROL OF THE TOTAL CONTROL |
| | | | | | | | |
| | | | | and the second seco | | | |
| | | A | | | | | |
| | | | - | | | The state of the s | |
| | | | | *************************************** | darktiven einem er seit er flem mat men eine der einem er einem met eine eine eine eine eine eine eine met met | | THE COURT OF THE C |
| | | | | energy and the second | | | |
| . 1 | | | | | | | |

Follow-up to be completed on sanitarian copy only!

Warning Letter Requested

Prosecution Requested

Follow-up Date