RETAIL FOOD FACILITY INSPECTION REPORT

RADNOR TOWNHS	IP		# Risk Factor Violations		DATE	02/13/17
301 IVEN AVENUE			#Repeat Risk Factor Violations	1	TIME IN	09:30AM
WAYNE, PA 19087			Overall Compliance Status		TIME OUT	11:45AM
Food Facility Address			City/State		Zip 19085	Phone #
EASTERN UNIVERSITY EAGLES NEST 13		1300 EAGLE ROAD	ST DAVIDS, PA			
Registration#	Owner	V	Purpose of Inspection (choose one)		License Type	Risk Category
FE00000589	FE00000589 MIKE KENIS		Routine		Retail	FOOD SERVICE

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.

Demonstration of Knowledge				Protection from Contamination					
	IN	Person in charge, demonstrates knowledge & performs duties	N/A	14	IN	Food separated & protected	N/A		
in w	L	Employee Health		15	IN	Food contact surfaces: cleaned and sanitized	N/A		
	IN	Management, food employee & conditional employee; knowledge, responsibilities & reporting	N/A	16	12	Proper disposition of returned, previously served, reconditioned and unsafe food.	N/A		
	IN	Proper use of reporting; restriction & exclusion	N/A	17		Time/Temperature Control for Safety	1		
	IN	Procedures for responding to vomiting & diarrheal events	N/A	1/	IN	Proper cooking time & temperature			
N LA SER	L	Good Hygienic Practices		18	IN	Proper reheating procedures for hot holding	N/A		
	IN	Proper eating, tasting, drinking or tobaccouse	N/A	19	IN	Proper cooling time & temperature	N/A		
	IN	No discharge from eyes, nose & mouth	N/A	20	IN	Proper hot holding & temperatures	N/A		
	1,	Preventing Contamination by Hands		21	IN	Proper cold holding & temperatures	N/A		
	IN	Hands clean & properly washed	N/A	22	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		
	/1¥	Adequate handwashing sinks properly supplied and accessible	С		Consumer Advisory		1		
Approved Source			24 Consum		Consumer advisory provided for raw/undercooked foods	N/A			
0	IN	Food obtained from approved source	N/A		Highly Susceptible Population				
	IN	Food received at proper temperature	N/A	25	25 Pasteurized food used; prohibited foods not offered IN		N/A		
	IN	Food in good condition, safe & unadulterated	N/A			Food/Color Additives & Toxic Substances			
	IN	Required records available, shellstock tags, parasite	N/A	26	IN	Food/Color additives: approved & properly used	N/A		
				27	IN	Toxic substances properly identified, stored & used	N/A		
						Conformance with Approved Procedures	1		
Reset Form				28	IN	Compliance with variance/specialized process/HACCP	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	
9	IN	Pasteurized eggs used where required	N/A	42	IN	In-Use utensils; properly stored	N/A
0	IN	Water & Ice from approved source	N/A	43	in	Utensils, equipment & linens; properly stored, dried & handled	N/A
L	IN	Variance obtained for specialized processing methods	N/A	44	IN	Single-use/single-service articles: properly stored & used	N/A
100.00	1	Food Temperature Control		45	IN	Gloves used properly	N/A
2	IN	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
4	IN	Approved thawing methods used	N/A	47	IN	Warewashing facilities; installed, maintained & used; test	N/A
5	IN -	Thermometers provided & accurate	N/A	48	IN	Non-food contact surfaces clean	N/A
	o kamon ar on agon ar	Food Identification				Physical Facilities	amunum en esse amen
5	IN	Food properly labeled; original container	N/A	49	l in	Hot & cold water available: adequate pressure	N/A
		Prevention of Food Contamination		50	TOWN	Plumbing installed: installed, maintained & used; test	C
7	IN	Insects, rodents, & animals not present	N/A	51	IN	Sewage & waste water properly disposed	N/A
3	IN	Contamination prevented during food preparation, storage & display	N/A	52	IN	Toilet facilities; properly constructed, supplied, cleaned	N/A
)	IN	Personal cleanliness	N/A	53	IN	Garbage & refuse properly disposed: facilities maintained	N/A
)	IN	Wipe clothes; properly used & stored	N/A	54	IN	Physical facilities installed, maintained & clean	N/A
	IN	Washing fruits & vegetables	N/A	55	2 N	Adequate ventilation & lighting: designated areas used	N/A

FOOD EMPLOYEE CERTIFICATION Compliance with PA Food Employee Certification Act (3Pa.CSASS§§6501-6510)

				CERTIFICATE				
56	IN	Certified Food Employee employed; acts as PIC; accessible	N/A	57	1111	Certified Food manager certificate: valid and properly displayed		

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

C = corrected on site, R = repeated

P.I.C. Signature

Sanitarian Signature

Michael Ktory

Laurence Tattes

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Follow-up to be completed on sanitarian copy only!

Warning Letter Requested

Prosecution Requested

Follow-up Date