RETAIL FOOD FACILITY INSPECTION REPORT

RADNOR TOWNHS 301 IVEN AVENUE			# Risk Factor Violations # Repeat Risk Factor Violations	0	DATE TIME IN	02/14/17 09:30AM
WAYNE, PA 19087			Overall Compliance Status	14	TIME OUT	10:30AM
Food Facility		Address	City/State		Zip	Phone #
BELLAIRI	E TERRACE	800 E. LANCASTER AVE	VILLANOVA, PA		19010	
Registration #	Owner		Purpose of Inspection (choose one)		License Type	Risk Category
FE00000634 VILLANOVA DINING SERVICES		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	Food separated & protected	N/A
		Employee Health		15	IN	Food contact surfaces: cleaned and sanitized	N/A
	IN	Management, food employee & conditional employee; knowledge, responsibilities & reporting	N/A	16	IN	Proper disposition of returned, previously served, reconditioned and unsafe food.	N/A
		Proper use of reporting; restriction & exclusion				Time/Temperature Control for Safety	
	IN		N/A	17	IN	Proper cooking time & temperature	N/A
1	IN	Procedures for responding to vomiting & diarrheal events	N/A	18	INI	Proper reheating procedures for hot holding	N/A
		Good Hygienic Practices			IN		
5	IN	Proper eating, tasting, drinking or tobacco use	N/A	19	IN	Proper cooling time & temperature	N/J
6	IN	No discharge from eyes, nose & mouth	N/A	20	IN	Proper hot holding & temperatures	N/a
		Preventing Contamination by Hands		21	IN	Proper cold holding & temperatures	N/
7	IN	Hands clean & properly washed	N/A	22	IN	Proper data marking & disposition	N
8	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/
9	IN	Adequate handwashing sinks properly supplied and accessible	N/A			Consumer Advisory	
- No.		Approved Source		24	IN	Consumer advisory provided for raw/undercooked foods	N
10	IN	Food obtained from approved source	N/A			Highly Susceptible Population	
11	IN	Food received at proper temperature	N/A	25	IN	Pasteurized food used; prohibited foods not offered	N
12	IN	Food in good condition, safe & unadulterated	N/A			Food/Color Additives & Toxic Substances	
13	IN	Required records available, shellstock tags, parasite		26	IN	Food/Color additives: approved & properly used	N
	IN		N/A	27	IN	Toxic substances properly identified, stored & used	N
						Conformance with Approved Procedures	
				28	IN	Compliance with variance/specialized process/HACCP	N

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-tee utensits; property stored	N/A
0	IN	Water & lea from approved source	N/A	43	IN	titensile, equipment & linens; properly stored, dried & handled	N/A
1		Variance obtained for specialized processing methods	N/A	44	IN	Single-use/single-service articles: properly stored & used	N/A
	IN	Food Temperature Control		45	iN	Gloves used property	NIA
			1	-		Utensils, Equipment & Vending	
SE	IN	Proper cooling methods used; edequate equipment for temperature control	N/A	<u> </u>		Food & non-food contact surfaces classable, properly designed, constructed, &	-
33	IN	Plant food properly sucked for het holding	N/A	46	IN	Read grant-load charact anaeces communer lumber is another a consequence of	N/A
14	BN	Approved thewing methods used	N/A	47	IN	Warewashing facilities; installed, meintained & used; test	N/A
35	tM	Thermometers provided & accurate	N/A	48	IN:	Non-food contact surfaces clean	NIA
		Food Identification			-	Physical Facilities	
36	IN	Food property labeled; original container	N/A	49	IN	Hot & cold water available: edequate pressure	N/A
5		Prevention of Food Contamination		50	194	Plumbing installed: installed, maintained & used; test	NIA
37	IN	(naocta, rodents, & animals not present	NA	53	IN	Sewage & waste water properly disposed	NU
38	IN	Contamination prevented during food preparation, storage & display	NA	52	114	Tailet facilities; properly constructed, supplied, deemed	NI
29	IN	Porzonal deanliness	МА	53	IN	Garbaga & refuse properly disposed: facilities maintained	N
ag	IN	Wipe clothes; properly used & stored	N/A	54	IN	Physical Socilities Installed, realistained & closs	N
41		Washing fruits & vage to bles	NIA	55	(M	Adequate ventilation & lighting; designated areas used	RI

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

		CERTIFIED FOOD EMPLOYEE				CERTIFICATE	
58	IN	Cartified Food Employee amployed; acts as PIC accessible	N/A	57	IN	Certified Food manager certificates walld and properly displayed	N/A

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

C = corrected on site. R = repeated

Wichelle Mass

Laurence Tattaon

Sankarlan Signature

INCHESTRATE IN	OWNHSIP				# Risk Factor Violations	0	DATE	02/14/17
301 IVEN A					#Repeat Risk Factor Violations	0	TIME IN	09:30AM
WAYNE, PA	19087				Overall Compliance Status	iN	TIME OUT	10:30AM
Food Facility			Address		City/State		Zip	Phone #
В	BELLAIRE TE	ERRACE	800 E. LANCA	ASTER AVE	VILLANOVA, PA		19010	
Registration #		Owner			Purpose of Inspection (choose one)		License Type	Risk Category
FE0000	00634	V	ILLANOVA DINING SERVI	ICES	Routine		Retail	CIPC BUNK III
				TEMPE	ERATURE RECORDINGS			
III NATURE LA CONTRACTOR DE CO		ITEM/LOCATION	N	TEM	IP ITI	EM/LOCATION		TEMP
TUNA SALAD)			39	CORN BEEF HASH			166
SLICED TURK	- In a second			40	SWEET POTATOS (GRILLI	ED)		137
CONTRACTOR OF THE PARTY OF THE				40	GRILLED CHICKEN			178
SALAD				40	WHITE RICE			186
					WAITE RIGE			100
				WARE	EWASHING FACILITIES			
	And State of the				SANITIZER		o value i i	PPM
					Office and the Control of the Contro	ing Shipe Virgonia		
3 Bay Sink								200
3 Bay Sink					QUATS			200
Mark to Street					W			
Dishwashe	r							
Dishwashe Wiping Cot					QUATS			200
			OE	SERVATIO	QUATS NS & CORRECTIVE ACTION	S		200
Wiping Cot			OB	BSERVATIO	NS & CORRECTIVE ACTION	S		200
	ths				NS & CORRECTIVE ACTION VIOLATION TEXT	S		200
Wiping Cot	ths	/ERE NO FOOD SA	OE FETY VIOLATIONS NOTIC		NS & CORRECTIVE ACTION VIOLATION TEXT	S		
Wiping Cot	ths	/ERE NO FOOD SA			NS & CORRECTIVE ACTION VIOLATION TEXT	S		
Wiping Cot	ths	/ERE NO FOOD SA			NS & CORRECTIVE ACTION VIOLATION TEXT	5		
Wiping Cot	ths	/ERE NO FOOD SA			NS & CORRECTIVE ACTION VIOLATION TEXT	S		
Wiping Cot	ths	/ERE NO FOOD SA			NS & CORRECTIVE ACTION VIOLATION TEXT	S		
Wiping Cot	ths	/ERE NO FOOD SA			NS & CORRECTIVE ACTION VIOLATION TEXT	5		
Wiping Cot	ths	/ERE NO FOOD SA			NS & CORRECTIVE ACTION VIOLATION TEXT	S		
Wiping Cot	ths	/ERE NO FOOD SA		ED DURING THI	NS & CORRECTIVE ACTION VIOLATION TEXT	S		
Wiping Cot	ths	/ERE NO FOOD SA	FETY VIOLATIONS NOTIC	ED DURING THI	NS & CORRECTIVE ACTION VIOLATION TEXT	5		
Wiping Cot	ths	/ERE NO FOOD SA	FETY VIOLATIONS NOTIC	ED DURING THI	NS & CORRECTIVE ACTION VIOLATION TEXT	S		
Wiping Cot	ths	/ERE NO FOOD SA	FETY VIOLATIONS NOTIC	ED DURING THI	NS & CORRECTIVE ACTION VIOLATION TEXT	S		
Wiping Cot	ths	/ERE NO FOOD SA	FETY VIOLATIONS NOTIC	ED DURING THI	NS & CORRECTIVE ACTION VIOLATION TEXT	S		
Wiping Cot	ths	/ERE NO FOOD SA	FETY VIOLATIONS NOTIC	ED DURING THI	NS & CORRECTIVE ACTION VIOLATION TEXT	S		
Wiping Cot	ths	/ERE NO FOOD SA	FETY VIOLATIONS NOTIC	ED DURING THI	NS & CORRECTIVE ACTION VIOLATION TEXT	S		
Wiping Cot	ths	/ERE NO FOOD SA	FETY VIOLATIONS NOTIC	ED DURING THI	NS & CORRECTIVE ACTION VIOLATION TEXT			
Wiping Cot	ths	/ERE NO FOOD SA	FETY VIOLATIONS NOTIC	ED DURING THI	NS & CORRECTIVE ACTION VIOLATION TEXT			
Wiping Cot	ths	/ERE NO FOOD SA	FETY VIOLATIONS NOTIC	ED DURING THI	NS & CORRECTIVE ACTION VIOLATION TEXT			
Wiping Cot	ths	/ERE NO FOOD SA	FETY VIOLATIONS NOTIC	ED DURING THI	NS & CORRECTIVE ACTION VIOLATION TEXT			
Wiping Cot	ths	/ERE NO FOOD SA	FETY VIOLATIONS NOTIC	ED DURING THI	NS & CORRECTIVE ACTION VIOLATION TEXT			

Follow-up to be completed on sanitarian copy only!

Warning Letter Requested

Prosecution Requested

Follow-up Date

