RETAIL FOOD FACILITY INSPECTION REPORT

RADNOR TOWNHSIP 301 IVEN AVENUE WAYNE, PA 19087			# Risk Factor Violations	DATE	02/27/17 10:15AM 11:45AM Phone #
			# Repeat Risk Factor Violations	TIME IN	
			Overall Compliance Status	TIME OUT	
Food Facility Address		City/State	Zip		
7 ELEVEN 325035 969 glenbrook avenue			Bryn mawr, pa	19010	
Registration#	gistration# Owner		Purpose of Inspection (chaose one)	License Type	Risk Category
Fe00000684 Nadia adj		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.

		Demonstration of Knowledge				Protection from Contamination		
i i	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, responsi- bilities & reporting	N/A	16	IN	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 Proper cooking time & temperature		
	IN	Procedures for responding to vomiting & diarrheal events	N/A	18	IN	Proper covaing different contents of the conte	N/A	
		Good Hygienic Practices		10	IN	Froger reneating procedures for not nothing	N/A	
•	IN	Proper eating, tasting, drinking or tobacco use	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	
		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	NU	
	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	
N. Control	IN	Adequate handwashing sinks properly supplied and accessible		6-2 (Pe		Consumer Advisory		
		Approved Source	1	24	IN	Consumer advisory provided for raw/undercooked foods	N/A	
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/A	
2	IN	Food in good condition, safe & unadulterated	N/A			Food/Color Additives & Toxic Substances		
3	IN	Required records available, shellstock tags, parasite	N/A	26	IN	Food/Color additives: approved & properly used	N/A	
			- I	27	IN	Toxic substances properly identified, stored & used	N/A	
					Conformance with Approved Procedures			
Reset Form			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	
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	N/A	44	IN	Single-use/single-service articles: properly stored & used	N/A
		Food Temperature Control		45	IN	Gloves used properly	N/A
32	iN	Proper cooling methods used; adequate equipment for temperature control	N/A			Utensils, Equipment & Vending	
33	IN	Plant food properly cooked for hot holding	N/A	46	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	N/A
34	IN	Approved thawing methods used	N/A	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	
36	íN	Food properly labeled; original container	N/A	49	IN	Hot & cold water available: adequate pressure	N/A
		Prevention of Food Contamination		50	OUT	Plumbing installed: installed, maintained & used; test	R
37	IN	Insects, rodents, & animals not present	N/A	51	IN	Sewage & waste water properly disposed	N/A
88	IN	Contamination prevented during food preparation, storage & display		52	IN	Toilet facilities; properly constructed, supplied, cleaned	N/A
9	IN	Personal cleanliness	N/A	53	IN	Garbage & refuse properly disposed: facilities maintained	N/A
10	IN	Wipe clothes; properly used & stored	N/A	54	OUT	Physical facilities installed, maintained & clean	N/A
1 1	IN	Washing fruits & vegetables	N/A	55	IN	Adequate ventilation & lighting: designated areas used	N/A

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

		CERTIFIED FOOD EMPLOYEE				CERTIFICATE	
56	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

Muslie Hely. Laure Tallas P.I.C. Signature

Sanitarian Signature

RADNOR TOWNHSIP					Factor Violations	DATE	02/27/17			
301 IVEN AVENUE				# Repe	eat Risk Factor Violations	TIME IN	10:15AM			
WAYNE, PA			Overal	l Compliance Status	TIME OUT	11:45AM				
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Registration#	Owner			Purpos	se of Inspection (choose one)	License Type	Risk Category			
Fe0000	00684	Nadia adj			Routine	Retail				
			TEMPE	RATURE	RECORDINGS					
	ITEM/LOCATI	ON	TEM	P	ITEM/LOC	ATION	TEMP			
HOT SAUSA	GE		154		FROZEN ONION RINGD		-4			
TACO & CHE	ESE QUESO		145 SOUR KRAUT			38				
		The second section of the second seco		RELISH FROZEN FOODS [PIZZA, LASAGNA			38			
							12			
			WARE	WASHIN	G FACILITIES					
					SANITIZER		PPM			
3 Bay Sink		Topic Person for the College College				Making salaran di kanan di besahatan pada di	The state of the s			
3 Bay Sink					QUATS	A CONTRACTOR OF THE PROPERTY O	N/O			
Dishwashe							1			
					CHLORINE		F0			
Wiping Cot	ens				L		50			
		OBS	ERVATION	IS & CO	PRRECTIVE ACTIONS					
ITEM#				VIOI	ATION TEXT					
50	REPAIR THE LEAKING FAI	JCET ON THE 3 BAY SINK. [R]	THIS IS A REP	PEAT VIOL	ATION					
54	SEVERAL AREAS WHERE	THE FLOOR NEEDS CLEANIN	IG; *UNDER TH	HE BOX SO	DDA IN THE BACK OF THE HOUSE, U	INDER COUNTERS IN THE	FRONT OF THE			
——————————————————————————————————————	HOUSE. Clean N	200 SINK								
47		ROVE THE SNITIZING CONCE	NTRATION OF	THE WIPI	NG CLOTH WATER					
******	STORES DE CONTROL DE CONTROL DE CONTROL DE				D OTHERWISE. NON-COMPLIANCE	MAY RESULT IN PENALTIES	S IN			
					o o memor. Non oom emor					
	ACCORDANCE WITH APPLICABLE ADOPTED RADNOR TOWNSHIP CODES.									
										
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Follow-up to be completed on sanitarian copy only!

Warning Letter Requested

Prosecution Requested

Follow-up Date