RETAIL FOOD FACILITY INSPECTION REPORT

RADNOR TOWNH	SIP		# Risk Factor Violations	DATE	02/27/17
301 IVEN AVENUE			# Repeat Risk Factor Violations	TIME IN	02:15PM
WAYNE, PA 1908	7		Overall Compliance Status	TIME OUT	03:45PM
Food Facility		Address	City/State	Zip	Phone #
TRIDECI		185 E. LANCASTER VENUE	WAYNE, PA	19087	
Registration# Owner			Purpose of Inspection (choose one)	License Type	Risk Category
FE0000131		ALANA MILAZZO	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	
							and the
	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
3	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		IN	Proper cooking time & temperature	N/A
		Good Hygienic Practices		18	IN	Proper reheating procedures for hot holding	N/A
5	IN	Proper eating, tasting, drinking or tobacco use	N/A	19	IN	Proper cooling time & temperature	N/A
5	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
7	IN	Hands clean & properly washed	N/A	22	IN	Proper data marking & disposition	N/A
1	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
,	IN	Adequate handwashing sinks properly supplied and accessible	N/A			Consumer Advisory	•
		Approved Source		24	IN	Consumer advisory provided for raw/undercooked foods	N/A
LO	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
_				27	IN	Toxic substances properly identified, stored & used	N/A
						Conformance with Approved Procedures	
	F	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	
29	IN	Pasteurized eggs used where required	N/A	42	IN	In-Use utensils; properly stored	N/A
80	IN	Water & Ice from approved source	N/A	43	IN	Utensils, equipment & linens; properly stored, dried & handled	N/A
1	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
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
		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	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
0	IN	Wipe clothes; properly used & stored	N/A	54	ООТ	Physical facilities installed, maintained & clean	N/A
1	IN	Washing fruits & vegetables	N/A	55	OUT	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

P.I.C. Signature

Sanitarian Signature

Alone Mi Lanne Talto

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				TEMPE	RATURE	RECORDINGS		
		ITEM/LOCATION	1	TEM	Р	ITEM/LOC	ATION	TEMP
HAM COOKE	ED .			36		FRENCH ONION SOUP		194
CHEESE				40		RAVIOLI SOUP	· · · · · · · · · · · · · · · · · · ·	193
PEPPERS				41				2.37.50
DISPLAY		the transfer out of the second		40				
	PE7ED #4							
REACHIN FR				7	- in			
REACHIN FR	EEZER #2			10				
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				WARE	WASHIN	NG FACILITIES		
						SANITIZER		PPM
Bay Sink								
						QUATS		300
Bay Sink						QUATS		1.00
Bay Sink Dishwashe	# 9 S					QUATS		
Dishwashe						QUATS		N/O
			Of	SSERVATION	S & C	QUATS		
Dishwashe Wiping Cot			OF	BSERVATION		QUATS ORRECTIVE ACTIONS		
Dishwashe			OE	3SERVATION		QUATS		
Dishwashe Wiping Cot	ths	RMOMETERS IN TH	OE HE 2 REACHIN FREEZEI			QUATS ORRECTIVE ACTIONS		
Dishwashe Wiping Cot TEM #	ths NEED THE			RS .	VIO	QUATS DRRECTIVE ACTIONS LATION TEXT		
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Dishwasher Wiping Cot TEM # 5	NEED THE	HE PEALING PAINT	HE 2 REACHIN FREEZEI ON THE WALL BEHIND	RS THE 3 BAY WARE	VIO	QUATS DRRECTIVE ACTIONS LATION TEXT		
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Warning Letter Requested

Prosecution Requested

Follow-up Date