RETAIL FOOD FACILITY INSPECTION REPORT

RADNOR TOWNHSIP 301 IVEN AVENUE WAYNE, PA 19087			# Risk Factor Violations # Repeat Risk Factor Violations	DATE TIME IN	02/28/17 10:00am 11:55am
			Overall Compliance Status	TIME OUT	
Food Facility Address			City/State	Zip	Phone #
VILLANOVA DONAHUE HALL 800 E. LANCASTER AVENUE			VILLANOVA, PA.	19010	Risk Category
Registration# Owner		Purpose of Inspection (choose one)	License Type		
FE00000633 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		EM.		Protection from Contamination	
1	łN	Person in charge, demonstrates knowledge & performs duties N/		14	IN	Food separated & protected	N/A
Employee Health				15	15 Food contact surfaces: cleaned and sanitized IN		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			I SI		Time/Temperature Control for Safety	
	IN	Note that the post region of the		17 IN		Proper cooking time & temperature	
	IN	Procedures for responding to vomiting & diarrheal events	N/A	18		Proper reheating procedures for hot holding	N/
0.000	3 1	Good Hygienic Practices			IN		N/A
	IN	Proper eating, tasting, drinking or tobacco use	N/A	19	IN	Proper cooling time & temperature	N/A
i	IN	No discharge from eyes, nose & mouth N/A			IN	Proper hot holding & temperatures	N/A
		Preventing Contamination by Hands		21	IN	Proper cold holding & temperatures	N/
	IN	Hands clean & properly washed N/A			IN	Proper data marking & disposition	N
•	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/
	IN	Adequate handwashing sinks properly supplied and accessible	N/A	Consumer Advisory		1	
T.	114	Approved Source		24	IN	Consumer advisory provided for raw/undercooked foods	N
10 Food obtained from approved source IN N/A						Highly Susceptible Population	
11	IN	Food received at proper temperature	N/A	25	IN	Pasteurized food used; prohibited foods not offered	N
.2	IN	Food in good condition, safe & unadulterated			Food/Color Additives & Toxic Substances		
3		Required records available, shellstock tags, parasite	N/A	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.

-	Pilot	Safe Food & Water				Proper Use of Utensils	
9	IN Posteurised eggs used where required N/A		42	IN	(m-Lieu utantilit) properly stored	NA	
0	IN	Water & tce from approved source	N/A	43	114	Utensilis, equipment & Briens; property stored, dried & handled	N/A
1	IN	Variance obtained for specialized processing methods	Variance obtained for specialized processing methods N/A	84	OUT	Single-use/single-service orticles: properly stored & used	С
		Food Temperature Control		45	IN	Gloves used properly	N/A
2		Proper cooling methods used; indequate equipment for temperature control	N/A			Utensils, Equipment & Vending	Tanpan
	IN		- FWA	45		Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
13	IN	Plant food properly coaled for hat holding N/A		_	IN	COPPU	
14	IN	Approved thewing methods used NA		47	\$N	Warewashing facilities; installed, meintained it used; test	N/A
15	IN	Thurmameters provided & scaurete	ded & scauses NA		1N Ron-Food contact surfaces clean		N/A
		Food Identification				Physical Facilities	
36 Food properly labeled; original container NA			49	OUT	Not & cold water available; adequate pressure	NA	
-	1	Prevention of Food Contamination		50	eN.	Plumbing Installed: Installed, maintained & used; test	N/A
37	IN	Insects, redonts, & animals not present	N/A	\$1	IN	Sewage & waste water properly disposed	N/
38	IN	Contemination prevented during food preparation, storage & display	NA	52	OUT	Yolles facilities; preparty constructed, supplied, cleaned	N
39	IN	Personal dearliness	NA	53	IN	Gerbage & refuse properly disposed: fecilities maintained	N
AO	194	Wipe clothes; properly used & stored N/A		54	OUT	Physical facilities installed, maintained & clean	N
41	IN	Washing fruits il vagetables	NA	55	IN	Adequate ventilation & lighting; designated areas used	N

FOOD EMPLOYEE CERTIFICATION Compliance with PA Food Employee Certification Act (3Pa.CSASS§56501-5510)

		CERTIFIED FOOD EMPLOYEE	D EMPLOYEE CERTIFICATE		CERTIFICATE	
56	104	Cartified Food Employee employed; ects as PFC; eccessible	NIA	57	IN	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

Sanitarian Signature

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Registration #		Owner			Purpose of Inspection (choose one)	License Type	Risk Category
FE0000	00633	VILL	ANOVA DINING SERVIC	CES	Routine	Retail	
				TEMPE	RATURE RECORDINGS		
	IT	EM/LOCATION		TEM	P ITEM/	TEMP	
VEGETABLE	COOLER			39	SCRAMBLED EGGS		146
DICED TOMA	NTO OT			40	HOME FRIED POTATOS	157	
					CORN BEEF HASH	147	
						100	
11 -50 -1			instances, tell 1,5,5	MARE	WASHING FACILITIES		INTERNATION
			NUMERO CONTRACTOR	WAIL	Control of the Contro		PPM
					SANITIZER		
3 Bay Sink							
3 Bay Sink			1 - 9 10 1		QUATS	300	
Dishwashe	Y				N/A		N/A
Wiping Cot	ths				QUATS		300
			OB	SERVATION	IS & CORRECTIVE ACTIONS		
ITEM#					VIOLATION TEXT		
44	SINGLE SER	VICE ARTICLES SI	HALL BE PRESENTED V	WITH THE HAND	LES FACING THE CONSUMER. THIS ITEM	WAS CORRECTED WHILE ON	SITE.
49	THE HOT WA	TER AT THE HAN	D WASH STATIONS MU	ST BE TEMPERE	ED TO BETWEEN 80f - 110f TO REDUCE IN	JURY TO PEOPLE.	
52	REPLACE TH	HE MISSING SIGN	IN THE BATHROOM "EN	MPLOYEES MUS	T WASH HANDS BEFORE RETURNING TO) WORK".	
54	REPAIR/REP	PLACE/REMOVE EC	QUIPMENT THAT IS NOT	T WORKING. 1T	RIPLE DOOR DENFIELD COOLER & 1 WA	RMER.	
******	VIOLATIONS	SHALL BE CORRE	ECTED WITHIN 48 HOUR	RS UNLESS SPE	CIFIED OTHERWISE. NON-COMPLIANCE	MAY RESULT IN PENALTIES IN	ACCORDANCE WITH
			OR TOWNSHIP CODES				
	APPLICABLE	= ADOPTED RADIN	OR TOWNSHIP CODES.				
			-				
							1
-							

Follow-up to be completed on sanitarian copy only!

Warning Letter Requested

Prosecution Requested

Follow-up Date