RETAIL FOOD FACILITY INSPECTION REPORT

RADNOR TOWNHSI 301 IVEN AVENUE WAYNE, PA 19087	Р		# Risk Factor Violations # Repeat Risk Factor Violations Overall Compliance Status	TIME IN	03/23/17 02:45PM
Food Facility	Statistica - 11	Address	City/State	Zip	Phone #
BASKIN ROBBINS 2		209 LANCASTER	WAYNE PA		
Registration #	Owner		Purpose of Inspection (choose one)	License Type	Risk Category
FE 00000731		YOUN H. KIM	Routine	Retail	RETAIL FOOD

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
	IN	Proper use of reporting; restriction & exclusion	NZA			Time/Temperature Control for Safety	
	IN	Procedures for responding to vomiting & diarrheal events	N/A	17	IN	Proper cooking time & temperature	N/A
This	IN		N/A	18	IN	Proper reheating procedures for hot holding	N/A
		Good Hygienic Practices	14				4
	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		Proper data marking & disposition	
	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		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
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	INI	Required records available, shellstock tags, parasite	N/A	26	IN	Food/Color additives: approved & properly used	N/A
	IN		N/A	27	IN	Toxic substances properly identified, stored & used	N/A
						Conformance with Approved Procedures	
				28	of slimbs	Compliance with variance/specialized process/HACCP	

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
10	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	T 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	OUT	Warewashing facilities; installed, maintained & used; test replace QUATS test strips	N/A
35	IN	Thermometers provided & accurate	N/A	48	IN	Non-food contact surfaces clean	N/A
		Food Identification		-Viewalion		Physical Facilities	
36	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
88	IN	Contamination prevented during food preparation, storage & display	N/A	52	OUT	Toilet facilities; properly constructed, supplied, cleaned Repair broken and missing ceiling tiles in bathroom.	N/A
19	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 place no smoking sign in front window, near door.	N/A
11	IN	Washing fruits & vegetables	N/A	55	IN	Adequate ventilation & lighting: designated areas used	N/A
		FOOD EMPLOYEE CERTIFICATION Compliance	with P	A Foo	d Empl	oyee Certification Act (3Pa.CSASS§§6501-6510)	
		CERTIFIED FOOD EMPLOYEE				CERTIFICATE	

N/A

OUT

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

Certified Food Employee employed; acts as PIC; accessible

C = corrected on site, R = repeated

Certified Food manager certificate: valid and properly displayed

display CFM and frozen desert license where its visible to the public.

P.I.C. Signature

IN

Sanitarian Signature

N/A

ADNOR TOW	WNHSIP	=	30	# Risk Factor Violations	DATE	03/23/17
301 IVEN AVENUE				# Repeat Risk Factor Violations	TIME IN	02:45PM
VAYNE, PA 1	19087	2		Overall Compliance Status	TIME OUT	
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ВА	ASKIN ROBBINS	209 LANC	CASTER	WAYNE PA		-
egistration#	Owner		(1	Purpose of Inspection (choose one)	License Type	Risk Category
FE 000007	731	YOUN H. KIM		Routine	Retail	RETAIL FOOD
			TEMPERA	ATURE RECORDINGS		
	ITEM/LOCATION		TEMP	ITEM/LO	CATION	TEMP
HOCOLATE SY	YRUP		38			
Mark Str. V. D. No.	HIP ICE CREAM	2 ₁₁				
Chara System a	IIF ICE CICEAW		2			7
REEZER			-2			
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			WAREW	ASHING FACILITIES		
				SANITIZER		PPM
				WHEN THE STREET STREET		200
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Bay Sink				QUATS	Appendix and the second	
Bay Sink				QUATS		
Bay Sink Bay Sink Pishwasher				QUATS		
Bay Sink				CHLORINE		75
Bay Sink Pishwasher		ОВ	SERVATIONS			75
Bay Sink Pishwasher Viping Coths		ОВ	SERVATIONS	CHLORINE & CORRECTIVE ACTIONS		75
Bay Sink Dishwasher Viping Coths				CHLORINE & CORRECTIVE ACTIONS VIOLATION TEXT	M.	75
Bay Sink Dishwasher Viping Coths TEM #				CHLORINE & CORRECTIVE ACTIONS	N.	75
Bay Sink Dishwasher Viping Coths TEM #		SINK AS NEEDED TO E	NSURE PROPER C	CHLORINE & CORRECTIVE ACTIONS VIOLATION TEXT	N.	75
Bay Sink Dishwasher Viping Coths TEM # 47	CHANGE SANITIZER IN 3 BAY	SINK AS NEEDED TO E	NSURE PROPER C	CHLORINE & CORRECTIVE ACTIONS VIOLATION TEXT	N.	75
Bay Sink Dishwasher Viping Coths TEM # 47	CHANGE SANITIZER IN 3 BAY JSE TESTING STRIPS SPECIF	SINK AS NEEDED TO E	NSURE PROPER C	CHLORINE & CORRECTIVE ACTIONS VIOLATION TEXT	N.	75
Bay Sink Dishwasher Viping Coths TEM # 47	CHANGE SANITIZER IN 3 BAY USE TESTING STRIPS SPECIF REPLACE QUATS TEST STRIP	SINK AS NEEDED TO E IC TO SANITZING AGEN	NSURE PROPER C	CHLORINE & CORRECTIVE ACTIONS VIOLATION TEXT ONCENTRATION OF SANITIZING SOLUTION		
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Warning Letter Requested
Prosecution Requested
Follow-up Date