RETAIL FOOD FACILITY INSPECTION REPORT

RADNOR TOWNHSI 301 IVEN AVENUE WAYNE, PA 19087			#Repeat Risk Factor Violations Overall Compliance Status	DATE TIME IN TIME OUT	T Phone #	
Food Facility		Address	City/State	Zip		
RADNOR ELEME	ENTARY SCHOOL	20 MATSONFORD RD.	WAYNE, PA	19087		
Registration #	Owner		Purpose of Inspection (choose one) License Type Risk C		Risk Category	
FE00000920		MARYANN DALTERIO, MGR.	Routine Retail FOOD S		FOOD SERVICE	

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	
L	IN	Person in charge, demonstrates knowledge & performs duties	N/A	14 Food separated & protected		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	Time/Temperature Control for Safety		Proper disposition of returned, previously served, reconditioned and unsafe food.	N/A
ĵ.	IN	Proper use of reporting; restriction & exclusion	N/A				
	IN	Procedures for responding to vomiting & diarrheal events	N/A	1000	17 Proper cooking time & temperature		N/A
		Good Hygienic Practices		18	IN	Proper reheating procedures for hot holding	N//
	IN	Proper eating, tasting, drinking or tobacco use	N/A	19	IN	Proper cooling time & temperature	N//
	IN	No discharge from eyes, nose & mouth	N/A	20	IN	Proper hot holding & temperatures	N/
		Preventing Contamination by Hands		21	IN	Proper cold holding & temperatures	N/
	IN	Hands clean & properly washed	N/A	22			N
	IN	No bare hand contact with RTE foods or pre-approved alternate method properly followed	N/A	23			N/
	IN	Adequate handwashing sinks properly supplied and accessible	N/A				
		Approved Source	-	24	IN	Consumer advisory provided for raw/undercooked foods	N/
)	IN	Food obtained from approved source	N/A			Highly Susceptible Population	
	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	N/A		Food/Color Additives & Toxic Substances 26 Food/Color additives: approved & properly used		
	IN	Required records available, shellstock tags, parasite	N/A	26			N
	office.			27	IN	Toxic substances properly identified, stored & used	N
					u-annie	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					
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	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					
35 Thermometers provided & accurate			Non-food contact surfaces clean	N/A							
	الزوار م ^ي ان مخرفص	Food Identification			16	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				
37	IN	Insects, rodents, & animals not present	N/A	51	IN	Sewage & waste water properly disposed	N/A				
38	IN	Contamination prevented during food preparation, storage & display	N/A	52	IN	Toilet facilities; properly constructed, supplied, cleaned	N/A				
39	IN	Personal cleanliness	N/A	53	IN	Garbage & refuse properly disposed: facilities maintained	N/A				
40	IN	Wipe clothes; properly used & stored	N/A	54	IN	Physical facilities installed, maintained & clean	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 Emp	oloyee Certification Act (3Pa.CSASS§§6501-6510)					
		CERTIFIED FOOD EMPLOYEE				CERTIFICATE					

N/A

IN

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

P.I.C. Signature

IN

Sanitarian Signature

N/A

Maur Carley

Certified Food manager certificate: valid and properly displayed

Registration # Owner Purpose of Inspection (choose one) License Type Risk Co FE00000920 MARYANN DALTERIO, MGR. Routine Retail FOOD S TEMPERATURE RECORDINGS		03/29/17	DATE	k Factor Violations	# Ris				R TOWNHSIP	RADNOR T
Pool Facility		09:50AM	#Repeat Risk Factor Violations TIME IN 09:50AM		#Re				N AVENUE	301 IVEN A
RADNOR ELEMENTARY SCHOOL 20 MATSONFORD RD. WAYNE, PA 19087		TIME OUT		rall Compliance Status	Over				, PA 19087	WAYNE, PA
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Follow-up to be completed on sanitarian copy on

Warning Letter Requested

Prosecution Requested

Follow-up Date