RETAIL FOOD FACILITY INSPECTION REPORT

RADNOR TOWNHSIP		# Risk Factor Violations	DATE	05/09/17 0150PM	
301 IVEN AVENUE WAYNE, PA 19087			# Repeat Risk Factor Violations		TIME IN
			Overall Compliance Status		TIME OUT
Food Facility Address Bywood seafood 827 CONESTOGA ROAD		Address	City/State	Zip	Phone #
		ROSEMONT, PA	1		
Registration#	Owner		Purpose of Inspection (choose one)	License Type	Risk Category
FE 00000573 BILL KINGSLAND		Routine	Retail	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				Protection from Contamination	
		Demoistration of knowledge					
	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	1N	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	
	IN	Procedures for responding to vomiting & diarrheal events	N/A		IN	Proper cooking time & temperature	N/
		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/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/
	IN	Hands clean & properly washed	N/A	22	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		
		Approved Source		24	IN	Consumer advisory provided for raw/undercooked foods	N/
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/
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.
			1	27	IN	Toxic substances properly identified, stored & used	N
Reset Form					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
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	
	Food Temperature Control			45	IN	Gloves used property	N/A
2	IN	Proper cooling methods used; adequate equipment for temperature control N/A			Utensils, Equipment & Vending		
33	IN	Plant food properly cooked for hot holding Approved thawing methods used		46	ОИТ	Food & non-food contact surfaces cleanable, properly designed, constructed, & used PATCH BATHROOM WALL	N/A
34	IN			47	OUT	Warewashing facilities; installed, maintained & used; test NEED TO PURCHASE SANITIZER TEST STRIPS	N/A
5	IN	Thermometers provided & accurate	N/A	48	IN	Non-food contact surfaces clean	N/A
		Food Identification				Physical Facilities	
36	OUT	Food properly labeled; original container LABEL SOUPS WITH USE BY DATE	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
10	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	PA Foo	od Emp	loyee Certification Act (3Pa.CSASS§§6501-6510)	
		CERTIFIED FOOD EMPLOYEE				CERTIFICATE	
56		Certified Food Employee employed; acts as PIC; accessible		57	T	Certified Food manager certificate: valid and properly displayed	

N/A

IN

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

C = corrected on site, R = repeated

IN

N/A

William Kingsland Marie Carbonara

Bywood seafood 827 CONESTOGA ROAD ROSEMONT, PA Registration # Owner Purpose of Inspection (choose one) License Type Rice										
WAYNE, PA 19087										
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Follow-up to be completed on sanitarian copy only!

Warning Letter Requested Prosecution Requested

Follow-up Date