RETAIL FOOD FACILITY INSPECTION REPORT

RADNOR TOWNHS	IP		# Risk Factor Violations	DATE	07/20/17
301 IVEN AVENUE		# Repeat Risk Factor Violations	TIME IN	8:50 AM	
WAYNE, PA 19087	8		Overall Compliance Status	TIME OUT	
Food Facility		Address	City/State Zip		Phone #
Starbucks		218 E. Lancaster Ave	Wayne 1908		
Registration#	Owner		Purpose of Inspection (choose one)	License Type	Risk Category
FE00000753		Amanda Lewis	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.

					ics to pi	event foodborne illness or injury.	allean Line
		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, responsi- bilities & reporting	N/A	16	IN	Proper disposition of returned, previously served, reconditioned and unsafe food.	N/A
ı	IN	Proper use of reporting; restriction & exclusion	NUX			Time/Temperature Control for Safety	- in the
	IIV	Describerations for regularities to use within 9. distributed against	N/A	17	IN	Proper cooking time & temperature	N/A
E CONTRACTOR OF THE CONTRACTOR	IN	Procedures for responding to vomiting & diarrheal events	N/A	18	IN	Proper reheating procedures for hot holding	N/A
		Good Hygienic Practices			-		1,11
	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	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
i i	IN	Adequate handwashing sinks properly supplied and accessible	ALZA			Consumer Advisory	IVA
		Approved Source	N/A	24	IN	Consumer advisory provided for raw/undercooked foods	N/A
0	IN	Food obtained from approved source	N/A		en de	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	Page 1		Food/Color Additives & Toxic Substances	
3		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	
	B	leset 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	
9	IN	Pasteurized eggs used where required	N/A	42	IN	In-Use utensils; properly stored	N/A
0	IN	Water & Ice from approved source	N/A	43	IN	Utensils, equipment & linens; properly stored, dried & handled	N/A
	IN	Variance obtained for specialized processing methods	N/A	44	IN	Single-use/single-service articles: properly stored & used	N/
		Food Temperature Control		45	IN	Gloves used properly	N
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/
	IN	Approved thawing methods used	N/A	47	IN	Warewashing facilities; installed, maintained & used; test	N/
	OUT	Thermometers provided & accurate Thermometers must be located to be easily read and available.	N/A	48	IN	Non-food contact surfaces clean	N/
		Food Identification				Physical Facilities	
	IN	Food properly labeled; original container	N/A	49	OUT	Hot & cold water available: adequate pressure Temper hot water to be between 80-110 f; currently too hot at 143f	N/
		Prevention of Food Contamination		50	IN	Plumbing installed: installed, maintained & used; test	N/
	IN	Insects, rodents, & animals not present	N/A	51	IN	Sewage & waste water properly disposed	N
	IN	Contamination prevented during food preparation, storage & display	N/A	52	IN	Toilet facilities; properly constructed, supplied, cleaned	N/
	IN	Personal cleanliness	N/A	53	OUT	Garbage & refuse properly disposed: facilities maintained Repair fence surrounding garbage bins and dispose old plywood,	N
•	IN	Wipe clothes; properly used & stored	N/A	54	OUT	Physical facilities installed, maintained & clean Repair cracked window pane in entrance area.	N
L	IN	Washing fruits & vegetables	N/A	55	IN	Adequate ventilation & lighting: designated areas used	N

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

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PARTY NEW YORK							
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Food Facility		Address		City/S	tate	Zip	Phone #
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Registration#	Owner			Purpo	se of Inspection (choose one)	License Type	Risk Category
FE0000	00753	Amanda Lewis			Routine	Retail	Retail
			TEMPI	ERATURE	RECORDINGS		
2,229534 550 550	ITEM/LOC	TION	TEN	AP .	ITEM/LOCA	ATION	TEMP
Milk Fridge in			39				
Grab and Go	Fridge		40				
and the same of th							
			WAR	EWASHIN	G FACILITIES		
					SANITIZER		PPM
3 Bay Sink							
	No medital and the second stay of						1 17,16
3 Bay Sink			1000000		Hot Water		
in 1910 (s. 1920) Santha Santha Santha Santha					Hot Water		185
Dishwashe							
in 1910 (s. 1920) Santha Santha Santha Santha					QUATS		185 250
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Dishwashe			DBSERVATION		QUATS		
Dishwashe Wiping Cot			DBSERVATION		QUATS PRRECTIVE ACTIONS		
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Dishwashe Wiping Cot	ths	om and remove any items th			QUATS PRRECTIVE ACTIONS		
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Dishwasher Wiping Cot ITEM # #54	Clean up storage/trash n	orn and remove any items the	at are not working.	VIOI	QUATS PRRECTIVE ACTIONS		
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Follow-up to be completed on sanitarian copy only!

Warning Letter Requested

Prosecution Requested

Follow-up Date