

**RETAIL FOOD FACILITY INSPECTION REPORT**

<b>RADNOR TOWNSHIP</b> <b>301 IVEN AVENUE</b> <b>WAYNE, PA 19087</b>		# Risk Factor Violations		DATE	07/27/17
		# Repeat Risk Factor Violations		TIME IN	10:30am
		Overall Compliance Status		TIME OUT	
Food Facility	Address	City/State	Zip	Phone #	
Aux Petites Delices	162 E. Lancaster Ave.	Wayne/PA	19087		
Registration #	Owner	Purpose of Inspection (choose one)	License Type	Risk Category	
FE00000167	Patrick Gauthron	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			
1	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
2	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
3	IN	Proper use of reporting; restriction & exclusion	N/A	Time/Temperature Control for Safety			
4	IN	Procedures for responding to vomiting & diarrheal events	N/A	17	IN	Proper cooking time & temperature	N/A
Good Hygienic Practices				18	IN	Proper reheating procedures for hot holding	N/A
5	IN	Proper eating, tasting, drinking or tobacco use	N/A	19	IN	Proper cooling time & temperature	N/A
6	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
7	OUT	Hands clean & properly washed <i>Need employees must wash hand sign in the bathroom.</i>	N/A	22	IN	Proper date marking & disposition	N/A
8	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
9	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
10	IN	Food obtained from approved source	N/A	Highly Susceptible Population			
11	IN	Food received at proper temperature	N/A	25	IN	Pasteurized food used; prohibited foods not offered	N/A
12	IN	Food in good condition, safe & unadulterated	N/A	Food/Color Additives & Toxic Substances			
13	IN	Required records available, shellstock tags, parasite	N/A	26	IN	Food/Color additives: approved & properly used	N/A
				27	IN	Toxic substances properly identified, stored & used	N/A
				Conformance with Approved Procedures			
				28	IN	Compliance with variance/specialized process/HACCP	N/A

**Reset Form**

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

C = corrected on site, R = repeated

**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	N/A
Food Temperature Control				Utensils, Equipment & Vending			
32	IN	Proper cooling methods used; adequate equipment for temperature control	N/A	46	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	N/A
33	IN	Plant food properly cooked for hot holding	N/A	47	IN	Warewashing facilities; installed, maintained & used; test	N/A
34	IN	Approved thawing methods used	N/A	48	IN	Non-food contact surfaces clean	N/A
35	OUT	Thermometers provided & accurate <i>Thermometers need to be in every fridge/freezer.</i>	N/A	Physical Facilities			
Food Identification				49	OUT	Hot & cold water available: adequate pressure <i>Hot water needs to be between 80-110F. Currently too hot at 155F.</i>	N/A
36	IN	Food properly labeled; original container	N/A	50	OUT	Plumbing installed: installed, maintained & used; test <i>Repair door closer.</i>	N/A
Prevention of Food Contamination				51	IN	Sewage & waste water properly disposed	N/A
37	OUT	Insects, rodents, & animals not present <i>Have pest control come out every week instead of every 2 weeks.</i>	N/A	52	IN	Toilet facilities; properly constructed, supplied, cleaned	N/A
38	OUT	Contamination prevented during food preparation, storage & display <i>Do not store any food containers on the ground.</i>	C	53	IN	Garbage & refuse properly disposed: facilities maintained	N/A
39	OUT	Personal cleanliness <i>Must have hair restraints on when food prepping.</i>	C	54	OUT	Physical facilities installed, maintained & clean <i>Replace ceiling tile above 3 bay sink.</i>	N/A
40	OUT	Wipe clothes; properly used & stored <i>Need sanitizer bucket for wiping clothes.</i>	C	55	OUT	Adequate ventilation & lighting: designated areas used <i>Need service tag on fire extinguisher.</i>	N/A
41	IN	Washing fruits & vegetables	N/A				

**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

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P.I.C. Signature

Sanitarian Signature

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**TEMPERATURE RECORDINGS**

ITEM/LOCATION	TEMP	ITEM/LOCATION	TEMP
Basement freezer #3	10		
basement freezer #2	8		
Walk-in freezer	10		
Upstairs fridge	40		
Grab and Go fridge	30		

**WAREWASHING FACILITIES**

	<b>SANITIZER</b>	<b>PPM</b>
<b>3 Bay Sink</b>	QUATS	300
<b>3 Bay Sink</b>		
<b>Dishwasher</b>		
<b>Wiping Coths</b>		

**OBSERVATIONS & CORRECTIVE ACTIONS**

ITEM #	<b>VIOLATION TEXT</b>
#55	All lights over food prep area need a cover.
#54	Clean can opener. Deep clean floors in upstairs kitchen.
	ALL VIOLATIONS must be taken care of within 24 hours.

Follow-up to be completed on sanitarian copy only!

Warning Letter Requested

Prosecution Requested

Follow-up Date

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