DA:	TOUR		RETAILTO	ODIAC					07/06/17		
RADNOR TOWNHSIP 301 IVEN AVENUE WAYNE, PA 19087				# Risk Factor Violations				100000000000000000000000000000000000000			
				100	C2 19 19 15			10:00am			
							nce Status	200000000000000000000000000000000000000			
Food Facility Address				City/Sta	ite	No second		Phone #			
Nancy's Candy Corner 389 W. Lancaster Ave, Farmers Market				Market			**************************************			0.5	
	No constitution of the	Owner	VI V. III		Purpose					1	
FEOC	0000613		Nancy Maddis		e vue	R	outine	Retail	Retial		
	Person in cha	Demonstration	Public Health interventions are of Knowledge				revent foodborne illness or in	jury.	Y -		
Person in charge, demonstrates knowledge & performs duties			N/A	15	IN	Food contact surfaces: cleane	d and sanitized	Works IIIIIIII	N/		
	Employee Health					IN	Food contact surraces: cleaned and sanitized				
IN	The state of the s			N/A	16	IN	Proper disposition of returned	of returned, previously served, reconditioned and unsafe food.			
	Proper use of	reporting; restriction &	k exclusion				Time/Temper	rature Control for Safe	ty		
IN				N/A	17	IN	Proper cooking time & temper	rature		N/	
IN				N/A	18	IN	Proper reheating procedures for	or hot holding		N	
Hijes	<u>, </u>	Good Hygien	ic Practices							+	
IN	Proper eating, tasting, drinking or tobacco use			N/A	19	IN	Proper cooling time & temper	CAUC			
IN	No discharge from eyes, nose & mouth			N/A	20	IN	Proper hot holding & tempera	tures		N/	
	Pre	venting Contam	ination by Hands		21	IN	Proper cold holding & tempera	atures		N/	
IN	Hands clean 8	k 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 contro	: procedures & record			
IN	Adequate har	ndwashing sinks proper	ly supplied and accessible	N/A			Cons	umer Advisory			
		Approved	l Source		24	IN	Consumer advisory provided f	or raw/undercooked foods		N/	
IN	Food obtained from approved source		N/A			Highly Susceptible Population					
IN	Food received	l at proper temperatur	e v	N/A	25	IN	Pasteurized food used; prohib	ited foods not offered		, N/.	
IN	Food in good	condition, safe & unad	ulterated	N/A					ances		
IN	Required reco	ords available, shellstoo	k tags, parasite	N/A	26	IN	Food/Color additives: approve	ed & properly used		N	
<u> </u>		1			27	IN	Toxic substances properly ider	ntified, stored & used		N	
							Conformance w	ith Approved Proce	dures		
					28		Compliance with variance/spe		MISSINIBERING STREET, THE STREET	T	
	LIVEN AYNE, I A Facility IN	I IVEN AVENUE AYNE, PA 19087 d Facility Nancy's Cand stration # FE00000613 IN Person in cha IN Proper use of IN Adequate har IN Adequate har IN Food obtained IN Food in good IN Required received	LIVEN AVENUE AVINE, PA 19087 d Facility Nancy's Candy Corner istration # Owner FE00000613 Risk Factors are important on the properting of the properting of the properting of the property washed No discharge from eyes, nose & mounting of the property followed No bare hand contact with RTE food properly followed Approved Approved Approved Approved Pood in good condition, safe & unad Required records available, shellstood Risk Factors are important of the properting of the properting of the properting of the properting of the property washed Approved Approved Required records available, shellstood Required records available, shellstood	DIOR TOWNHSIP LIVEN AVENUE LYNE, PA 19087 If facility Address Nancy's Candy Corner FE0000613 Nancy Maddis FOODBORNE ILLNESS RISI Risk Factors are important practices or procedures id Public Health interventions are Demonstration of Knowledge IN Person in charge, demonstrates knowledge & performs duties Employee Health Management, food employee & conditional employee; knowledge, responsibilities & reporting Proper use of reporting; restriction & exclusion IN Procedures for responding to vomiting & diarrheal events Good Hygienic Practices IN Proper eating, tasting, drinking or tobacco use IN No discharge from eyes, nose & mouth Preventing Contamination by Hands Hands clean & properly washed IN No bare hand contact with RTE foods or pre-approved alternate method properly followed IN Adequate handwashing sinks properly supplied and accessible IN Food obtained from approved source IN Food oreceived at proper temperature IN Food received at proper temperature IN Food in good condition, safe & unadulterated IN Required records available, shellstock tags, parasite	DIOR TOWNHSIP LIVEN AVENUE LIVEN AVENUE LIVEN AP 19087 d Facility Address Nancy's Candy Corner 389 W. Lancaster Ave, Farmers Market stration # Owner FE00000613 Nancy Maddis FOODBORNE ILLNESS RISK FACTOR RISK Factors are important practices or procedures identified a Public Health interventions are control Demonstration of Knowledge Person in charge, demonstrates knowledge & performs duties N/A Employee Health Management, food employee & conditional employee; knowledge, responsibilities & reporting Proper use of reporting; restriction & exclusion N/A Procedures for responding to vomiting & diarrheal events N/A Good Hygienic Practices N/A Proper eating, tasting, drinking or tobacco use N/A N/A Preventing Contamination by Hands N/A Preventing Contamination by Hands N/A Adequate handwashing sinks properly supplied and accessible N/A Approved Source N/A Food obtained from approved source N/A Food occaving a proper temperature N/A Required records available, shellstock tags, parasite	DIONG TOWNHSIP LIVEN AVENUE LIVEN AVENUE LIVEN APL 19087 Address VANCy's Candy Corner S89 W. Lancaster Ave, Farmers Market Stration # Owner FE00000613 Nancy's Candy Corner S89 W. Lancaster Ave, Farmers Market FF00DBORNE ILLNESS RISK FACTORS AN RISK Factors are important practices or procedures identified as the more public Health interventions are control measurements of Knowledge Demonstration of Knowledge Ferson in charge, demonstrates knowledge & performs duties N/A Femployee Health Employee Health Management, food employee & conditional employee; knowledge, responsibilities & reporting. 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IVEN AVENUE VINE, PA 19897 Address Nancy's Cardy Corner 389 W. Lancaster Ave, Farmers Marked Proposed Inspect (house ame) FECCOCOR13 Nancy Madds FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIO Bisk Factors are important practices or procedures identified as the most prevent factorise of Public Health interventions are control measures to prevent food of the most prevent factorise of Public Health interventions are control measures to prevent food official interventions are control measures to the most prevent food official interventions are control measures to the most prevent food official factors are interventions. Employee Health NA 121 IN Proper disposition of returned NA 122 IN Proper cooling time & temper NA 133 IN Proper cooling time & temper NA 144 IN Proper disposition of returned NA NA 155 IN Proper deta marking & disposition of the most prevention of the most prevention of the most prevent	TIME IN AVENUE VINE, PA 19087 Pagent fixed Pactor Volatebous Pagent fixed Pactor Volatebous Pagent fixed Pactor Volatebous Nacy's Cardy Corner S86 W. Lansaber Ave, Farmers Marbot Nacy's Cardy Corner S86 W. Lansaber Ave, Farmers Marbot Perposon of Inspection Echouse weel Proposon of Knowledge Proposon of Inspection	A PROPORTION TOWNHIST PLANE A TOWN TOWN TOWNHIST PLANE A TOWN TOWN TOWN TOWN THE COURT PLANE A TOWN TOWN TOWN TOWN TOWN TOWN TOWN TOWN	

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/				
1	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	Ni				
4	IN	Approved thawing methods used	N/A	47	IN	Warewashing facilities; installed, maintained & used; test	N/A				
5	IN	Thermometers provided & accurate	N/A	48	IN	Non-food contact surfaces clean	- N/A				
		Food Identification				Physical Facilities	one en				
6	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/				
7	IN	Insects, rodents, & animals not present	N/A	51	IN	Sewage & waste water properly disposed	N/A				
8	IN	Contamination prevented during food preparation, storage & display	N/A	52	IN	Toilet facilities; properly constructed, supplied, cleaned	N/A				
9	IN	Personal cleanliness	N/A	53	IN	Garbage & refuse properly disposed: facilities maintained	N/i				
D	IN	Wipe clothes; properly used & stored	N/A	54	IN	Physical facilities installed, maintained & clean	N/				
1	IN	Washing fruits & vegetables	N/A	55	IN	Adequate ventilation & lighting: designated areas used	N				

	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

P.I.C. Signature

Sanitarian Signature

						γ	
RADNOR TOWNHSIP				# Risk Factor Violations	DATE	07/28/17	
301 IVEN AVENUE				# Repeat Risk Factor Violations	TIME IN	10:00am	
WAYNE, PA 19087		minipano managamina di man		Overall Compliance Status			
Food Facility		Address		City/State	Zip	Phone #	
Nancy's Candy Corner 389 W. Lancaster Ave			, Farmers Market	Wayne/PA	19087		
Registration #	Owner			Purpose of Inspection (choose one)	License Type	Risk Category	
FE00000613		Nancy Maddis	William Committee Committee	Routine	Retail	Retial	
			TEMPERA	TURE RECORDINGS			
	ITEM/LOCATION	l .	TEMP ITEM/		CATION	TEMP	
Ice cream freezer			1				
Fridge	1		43				
200			19				
<u> </u>							
				9			
					68		
			WAREWA	ASHING FACILITIES			
						Dona	
				SANITIZER		PPM	
3 Bay Sink							
3 Bay Sink							
Dishwasher							
Wiping Coths							
		OBS	FRVATIONS	& CORRECTIVE ACTIONS			
ITEM#				VIOLATION TEXT			
		e #					
		o A					
		2 B		9			
		2 A		,			
		7 B		9			
		0 A		,			
		7 A (2)		,			
		2 A		2			
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Follow-up to be completed on sanitarian copy only!

Warning Letter Requested

Prosecution Requested

Follow-up Date