RETAIL FOOD FACILITY INSPECTION REPORT

RADNOR TOWNHSIP 301 IVEN AVENUE WAYNE, PA 19087			# Risk Factor Violations	DATE	08/11/17
			# Repeat Risk Factor Violations	TIME IN	9:00am
			Overall Compliance Status	TIME OUT	
Food Facility Address Seafood USA 330 W. Lancaster Ave		City/State	Zip	Phone #	
		Wayne/PA	19087		
Registration #	Owner		Purpose of Inspection (chaose one)	License Type	Risk Category
FE00000554	FE00000554 Kyung "Jennifer"		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					IN	Food contact surfaces: cleaned and sanitized	N/A	
9	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	
	IN	Proper use of reporting; restriction & exclusion	N/A	24	Time/Temperature Control for Safety			
ij.	IN	Procedures for responding to vomiting & diarrheal events		17	IN	Proper cooking time & temperature	N/A	
IN 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	
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/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	
,	Adequate handwashing sinks properly supplied and accessible IN N/A			(Table		Consumer Advisory		
	Approved Source			24	Consumer advisory provided for raw/undercooked foods		N/A	
10 Food obtained from approved source IN N/A				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				Food/Color Additives & Toxic Substances	dely and	
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//	
						Conformance with Approved Procedures		
	F	Reset Form		28	IN	Compliance with variance/specialized process/HACCP	N/i	

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		44	IN	Single-use/single-service articles: properly stored & used	N/A
		Food Temperature Control			IN	Gloves used properly	N/A
32	IN	Proper cooling methods used; adequate equipment for temperature control				Utensils, Equipment & Vending	
33	IN	Plant food properly cooked for hot holding		46	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	N/A
34	IN	Approved thawing methods used		47	IN	Warewashing facilities; installed, maintained & used; test	N/A
15	IN	Thermometers provided & accurate N/A		48	IN	Non-food contact surfaces clean	N/A
	Food Identification			Physical Facilities			
16	IN	Food properly labeled; original container N/A		49	IN	Hot & cold water available: adequate pressure	N/A
		Prevention of Food Contamination		50	OUT	Plumbing installed: installed, maintained & used; test Repair/replace dripping fan in walk-in fridge; Move all food under fan.	N/A
17	OUT	Insects, rodents, & animals not present Need of pest control; mice droppings.		51	IN	Sewage & waste water properly disposed	N/A
18	IN	Contamination prevented during food preparation, storage & display		52	оит	Toilet facilities; properly constructed, supplied, cleaned Deep clean throughout the bathroom.	N/A
9	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	оит	Physical facilities installed, maintained & clean Pull station needs to be inspected every 6 mo. Last done in 2016.	N/A
11	IN	Washing fruits & vegetables	N/A	55	IN	Adequate ventilation & lighting: designated areas used	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	

 ${\rm IN}={\rm in}$ compliance, ${\rm OUT}={\rm not}$ in compliance, ${\rm N/O}={\rm not}$ observed, ${\rm N/A}={\rm not}$ applicable

C = corrected on site, R = repeated

P.I.C. Signature

Sanitarian Signature

ramys

RADNOR TOWNHSIP					# Ris	k Factor Violations	DATE	08/11/17			
301 IVEN AVENUE WAYNE, PA 19087 Food Facility Address					# Repeat Risk Factor Violations		TIME IN	9:00am			
					Over	all Compliance Status	TIME OUT				
					City/	State	Zip	Phone #			
Seafood USA 330 W. Lance			ncaster Ave		Wayne/PA	19087					
Registration#	# Owner			Purp	ose of Inspection (choose one)	License Type	Risk Category				
FE000	000554		Kyung "Jennifer"			Routine	Retail	Retail			
				TEMPE	RATURI	RECORDINGS					
ALCOHOL: MANUAL	ПЕ	M/LOCATION	V	TEM	IP	ITEM/LOCA	ATION	TEMP			
Double door	Double door fridge				at the second and a prompt of						
Freezer				-8							
Trout				38							
Shrimp and S	Salmon			41			at the similar end of the same				
							and the second s				
		WIND III									
	1 14			WARE	WASHI	NG FACILITIES					
	(1-10) (1-10) (1-10) (1-10)					SANITIZER		PPM			
3 Bay Sink						Chlorine		N/O			
3 Bay Sink											
Dishwashe	erentoew reemings	es consenies com									
Wiping Co											
wiping co	us Table							1			
			Q	BSERVATION	15 & C	ORRECTIVE ACTIONS					
ITEM#					VIO	LATION TEXT					
#54	Thorough clean	under cook line	and on hood.								
#54	Walk-in freezer	needs thorough	cleaning: pick up any for	ad products on the	around.						
	Walk-in freezer needs thorough cleaning; pick up any food products on the ground.										
	-										
	III.										
						and a second development of the second of th		or the state of th			
								THE RESERVE THE PARTY OF THE PA			
						water and the survey of the same of the sa					
							•/				
	AH		d mar an			Company of the Compan	menanto de Santo a tras al Santo al Illiano de America				
	All violations ne	ed to be correct	ted within 24hours. Drippi	ng tan in walk-in ne	eas to be	corrected within 72 hrs.					
		e cart som ander for popularity can be seen									

Follow-up to be completed on sanitarian copy only!

Warning Letter Requested

Prosecution Requested

Follow-up Date