

Retail Food Facility Inspection Report

Facility: GRYPHON COFFEE COMPANY Facility ID: 74756
 Owner: RICHARD MATTIS
 Address: 105 W LANCASTER AVE
 City/State: WAYNE PA
 Zip: 19087 County: Delaware Region: Region 7
 Phone: 610-688-1988

Insp. ID: 627659
 Insp. Date: 8/15/2017
 Insp. Reason: Regular
 No. of Risk Factors: 1
 No. of Repeat Risk Factors: 0
 Overall Compliance: IN

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk Factors are important practices and procedures identified as the most prevalent contributing factors of foodborne illness or injury.
 Public Health Intervention are control measures to prevent foodborne illness or injury.

IN = In Compliance, OUT = Out of Compliance, N/O = Not Observed, N/A = Not Applicable, C = Corrected On Site, R = Repeat Violation

Supervision		Protection From Contamination	
1. Person in charge present, demonstrates knowledge, & performs duties	In	14. Food separated & protected	In
Employee Health		15. Food-contact surfaces: cleaned & sanitized	In
2. Management, food employee & conditional food employee knowledge, responsibilities & reporting	In	16. Proper disposition of returned, previously served, reconditioned, & unsafe food	In
3. Proper use of restriction & exclusion	In	Time/Temperature Control for Safety	
4. Procedure for responding to vomiting & diarrheal events	In	17. Proper cooking time & temperatures	N/A
Good Hygienic Practices		18. Proper reheating procedures for hot holding	In
5. Proper eating, tasting, drinking, or tobacco use	In	19. Proper cooling time & temperatures	N/A
6. No discharge from eyes, nose, & mouth	In	20. Proper hot holding temperatures	In
Preventing Contamination by Hands		21. Proper cold holding temperatures	In
7. Hands clean & properly washed	In	22. Proper date marking & disposition	Out
8. No bare hand contact with RTE food or a pre-approved alternate method properly followed	In	23. Time as a public health control; procedures & records	N/A
9. Adequate handwashing sinks properly supplied & accessible	In	Consumer Advisory	
Approved Source		24. Consumer advisory provided for raw / undercooked foods	N/A
10. Food obtained from approved source	In	Highly Susceptible Population	
11. Food received at proper temperature	In	25. Pasteurized foods used; prohibited foods not offered	N/A
12. Food in good condition, safe, & unadulterated	In	Food/Color Additives & Toxic Substances	
13. Required records available: shellstock tags, parasite destruction	N/A	26. Food additives: approved & properly used	N/A
		27. Toxic substances properly identified, stored & used	In
		Conformance with Approved Procedures	
		28. 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 foods.

Safe Food & Water		Proper Use of Utensils	
29. Pasteurized eggs used where required	In	42. In-use utensils: properly stored	In
30. Water & ice from approved source	In	43. Utensils, equipment & linens: properly stored, dried & handled	In
31. Variance obtained for specialized processing methods	In	44. Single-use/single-service articles: properly stored & used	In
Food Temperature Control		45. Gloves used properly	In
32. Proper cooling methods used; adequate equipment for temperature control	In	Utensils, Equipment & Vending	
33. Plant food properly cooked for hot holding	In	46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used	In
34. Approved thawing methods used	In	47. Warewashing facilities: installed, maintained & used; sanitizer test method/strips/kit available	Out
35. Thermometers provided & accurate	Out	48. Non-food contact surfaces clean	Out
Food Identification		Physical Facilities	
36. Food properly labeled; original container	In	49. Hot & cold water available; adequate pressure	In
Prevention of Food Contamination		50. Plumbing installed; proper backflow devices	In
37. Insects, rodents & animals not present	Out	51. Sewage & waste water properly disposed	In
38. Contamination prevented during food preparation, storage & display	Out	52. Toilet facilities: properly constructed, supplied, & cleaned	In
39. Personal cleanliness	Out	53. Garbage & refuse properly disposed; facilities maintained	In
40. Wiping cloths: properly used & stored	In	54. Physical facilities installed, maintained, & clean	Out
41. Washing fruit & vegetables	In	55. Adequate ventilation & lighting; designated areas used	In

FOOD EMPLOYEE CERTIFICATION

Certified Food Employee		Certificate	
56. Certified Food Employee employed; acts as PIC; accessible	In	57. Certified food manager certificate: valid & properly displayed	Out

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
8/15/2017	Jensen Okimoto (Refused To Sign)		8/15/2017	Marie Carbonara	<i>Marie Carbonara</i>	8/15/2017	9:48 AM	10:28 AM

Radnor Township

301 IVEN AVENUE
WAYNE, PA 19087
610-688-5600

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TEMPERATURE OBSERVATIONS

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Other	Cold-Hold Unit	39°F	Cucumber	Bain Marie	40°F	Bean chili	Hot-Hold Unit	135°F
Timpana	Bain Marie	41°F			°			°

OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the timeframes below

Item Number	Violation of Code	Comment	Correct By Date	Repeat Violation
22.	3 - 501.17	Potentially hazardous ready-to-eat food prepared in the food facility and held for more than 48 hours, located in the undercounter cooler is not being date marked. Specifically pork, etc.		
22.	3 - 501.18	Milk and cream, a potentially hazardous ready to eat food requiring datemarking, in the reach in cooler downstairs and upstairs was beyond the date-marking and requires discarding.	8/15/2017	
35.	46.632	Thermometers for ensuring proper temperatures of food are not available in self service milk cooler		
37.	46.981(k)(l)	Clean up all rodent droppings around perimeter of first floor and basement.		
37.	46.922(c)	Replace full glue traps in basement		
38.	46.321	Observed food storage items in basement not 6 inches off of the floor as required.		
39.	46.152	Food employees observed in prep area, not wearing proper hair restraints, such as nets, hats, or beard covers.		
47.	46.634 & 46.674(e)	Food facility does not have available sanitizer test strips or test kit to determine appropriate sanitizer concentration		
48.	46.711(b)(c)	Observed floors under front counters, with an accumulation of dust, dirt, food residue, debris on non-food contact surfaces. Also, second floor floors and baseboards need cleaning.		
54.	46.981(a)-(c) (g)(n)	Light switch needs cover on second floor in sitting room		
57.	46.1201 (c)	Post CERTIFIED FOOD MANAGER CERTIFICATE		

PUBLISHED COMMENTS

Report has been reviewed with the person in charge and all violations will be corrected within 3 days, unless a correct-by-date is specifically documented within the violation.