RETAIL FOOD FACILITY INSPECTION REPORT

RADNOR TOWNHSIP 301 IVEN AVENUE WAYNE, PA 19087			# Risk Factor Violations	DATE	08/18/17 10:00am
			# Repeat Risk Factor Violations	TIME IN	
			Overall Compliance Status	TIME OUT	
Food Facility Address Paola's Pizza 128 N. Wayne Ave.		Address	City/State	Zip	Phone #
		Wayne/Pa	19087		
Registration #	gistration# Owner		Purpose of Inspection (choose one)	License Type	Risk Category
FE00000762	FE00000762 Paula Coppola		Complaint	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** Food separated & protected Person in charge, demonstrates knowledge & performs duties 14 1 N/A IN IN N/A Food contact surfaces: cleaned and sanitized 15 **Employee Health** IN N/A 2 Management, food employee & conditional employee; knowledge, responsi-Proper disposition of returned, previously served, reconditioned and unsafe food. 16 IN bilities & reporting N/A IN N/A Time/Temperature Control for Safety Proper use of reporting; restriction & exclusion 3 IN N/A 17 Proper cooking time & temperature IN N/A 4 Procedures for responding to vomiting & diarrheal events IN N/A 18 Proper reheating procedures for hot holding N/A IN **Good Hygienic Practices** Proper cooling time & temperature 19 Proper eating, tasting, drinking or tobacco use 5 IN N/A IN N/A 20 Proper hot holding & temperatures No discharge from eyes, nose & mouth N/A IN IN N/A 21 Proper cold holding & temperatures **Preventing Contamination by Hands** N/A IN Hands clean & properly washed N/A IN 22 Proper data marking & disposition IN N/A No bare hand contact with RTE foods or pre-approved alternate method 8 properly followed IN N/A 23 Time as a public health control: procedures & record OUT C Keep up with pizza disposal records when using time as a control. 9 Adequate handwashing sinks properly supplied and accessible **Consumer Advisory** IN N/A Consumer advisory provided for raw/undercooked foods 24 IN N/A **Approved Source** Highly Susceptible Population 10 Food obtained from approved source IN N/A 11 Food received at proper temperature 25 Pasteurized food used; prohibited foods not offered N/A IN N/A IN Food in good condition, safe & unadulterated Food/Color Additives & Toxic Substances 12 IN N/A Food/Color additives: approved & properly used 26 IN N/A 13 Required records available, shellstock tags, parasite IN N/A Toxic substances properly identified, stored & used 27 IN N/A **Conformance with Approved Procedures** Compliance with variance/specialized process/HACCP 28

IN

Reset Form

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					
1	IN	Pasteurized eggs used where required	N/A	42	оит	In-Use utensils; properly stored loe scoop needs a designated container. Can not be stored in ice bin.	N/A		
	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/A		
		Food Temperature Control		45	IN	Gloves used property	N/A		
	IN	Proper cooling methods used; adequate equipment for temperature control	N/A			Utensils, Equipment & Vending			
-	IN	Plant food properly cooked for hot holding N/A		46	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	N/A		
A COLOR	IN	Approved thawing methods used .N/A		47	ОПТ	Warewashing facilities; installed, maintained & used; test Need test strips to test concentration of sanitizer.	N/		
	IN	Thermometers provided & accurate	N/A	48	IN	Non-food contact surfaces clean	N/		
		Food Identification				Physical Facilities			
	OUT	Food properly labeled; original container Label all squeeze bottles.	N/A	49	IN	Hot & cold water available: adequate pressure	N/A		
Prevention of Food Contamination					OUT	Plumbing installed: installed, maintained & used; test Fix leaking pipe under 3 bay sink.			
	IN	Insects, rodents, & animals not present	N/A	51	IN	Sewage & waste water properly disposed	N/		
Loos I	OUT	Contamination prevented during food preparation, storage & display Throw away all cardboard in food prep area used for storage.		52	IN	Toilet facilities; properly constructed, supplied, cleaned			
	IN	Personal deanliness	N/A	53	IN	Garbage & refuse properly disposed: facilities maintained	N		
0000	IN	Wipe clothes; properly used & stored	N/A	54	оит	Physical facilities installed, maintained & clean Thorough cleaning of floors. Need to be swept and mopped.	N		
	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

P.I.C. Signature

Sanitarian Signature

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All violations need to be corrected within 48 hours.	s insp	pection needs to be pla	aced in customer view alor	ng with the ServeSa	fe Certific	eation and Food license.		
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Follow-up to be completed on sanitarian conventy								

Follow-up to be completed on sanitarian copy only!

Warning Letter Requested

Prosecution Requested

Follow-up Date