

**RETAIL FOOD FACILITY INSPECTION REPORT**

<b>RADNOR TOWNSHIP</b>		# Risk Factor Violations		DATE	09/12/17
<b>301 IVEN AVENUE</b>		# Repeat Risk Factor Violations		TIME IN	1:30pm
<b>WAYNE, PA 19087</b>		Overall Compliance Status		TIME OUT	
Food Facility	Address	City/State	Zip	Phone #	
Real Pizza	1 West Ave.	Wayne/PA	19087		
Registration #	Owner	Purpose of Inspection (choose one)	License Type	Risk Category	
	Fred Mannis	Follow Up	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	IN	Hands clean & properly washed	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

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				45	IN	Gloves used properly	N/A
32	IN	Proper cooling methods used; adequate equipment for temperature control	N/A	Utensils, Equipment & Vending			
33	IN	Plant food properly cooked for hot holding	N/A	46	OUT	Food & non-food contact surfaces cleanable, properly designed, constructed, & used <b>Clean floors, walls, and hood in food prep area. Clean dough maker.</b>	N/A
34	IN	Approved thawing methods used	N/A	47	IN	Warewashing facilities; installed, maintained & used; test	N/A
35	IN	Thermometers provided & accurate	N/A	48	IN	Non-food contact surfaces clean	N/A
Food Identification				Physical Facilities			
36	OUT	Food properly labeled; original container <b>Date all PHF's that are not in original container.</b>	N/A	49	IN	Hot & cold water available: adequate pressure	N/A
Prevention of Food Contamination				50	OUT	Plumbing installed: installed, maintained & used; test <b>Fix leaking sink in utility closet.</b>	N/A
37	IN	Insects, rodents, & animals not present	N/A	51	IN	Sewage & waste water properly disposed	N/A
38	IN	Contamination prevented during food preparation, storage & display	N/A	52	IN	Toilet facilities; properly constructed, supplied, cleaned	N/A
39	IN	Personal cleanliness	N/A	53	IN	Garbage & refuse properly disposed: facilities maintained	N/A
40	IN	Wipe clothes; properly used & stored	N/A	54	OUT	Physical facilities installed, maintained & clean <b>Need new flooring.</b>	N/A
41	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

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P.I.C. Signature

Sanitarian Signature

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TEMPERATURE RECORDINGS			
ITEM/LOCATION	TEMP	ITEM/LOCATION	TEMP

WAREWASHING FACILITIES			
		SANITIZER	PPM
3 Bay Sink			
3 Bay Sink			
Dishwasher			
Wiping Coths			

OBSERVATIONS & CORRECTIVE ACTIONS	
ITEM #	VIOLATION TEXT
***	Correct all violations within 72 hours with exception of the new flooring that has 30 days to be completed.
***	Correct all violations identified by the Radnor Township building inspector/fire Marshal.

Follow-up to be completed on sanitarian copy only!

Warning Letter Requested

Prosecution Requested

Follow-up Date