



FOOD ESTABLISHMENT INSPECTION REPORT

RADNOR TOWNSHIP
301 Iven Avenue - Wayne, PA 19087
Phone (610) 688-5600

FOOD ESTABLISHMENT INFORMATION

<u>FE NAME</u>				<u>LICENSE</u>
AVENUE KITCHEN				FE00001209
<u>ADDRESS</u>				<u>INSP. TYPE</u> <u>INSP. NUMBER</u>
789 E LANCASTER AV	VILLANOVA	PA 19085	FEI	6362
<u>MANAGER NAME</u>	<u>INSP. DATE</u>	<u>TIME IN</u>	<u>TIME OUT</u>	<u>PURPOSE</u>
MAUREEN REDDING	12/17/2015	10:30 AM	12:30 PM	ROUTINE
	<u>OVERALL COMPLIANCE</u>	<u>RISK CATEGORY</u>		

OBSERVATIONS AND CORRECTIVE ACTIONS

VIOLATIONS CITED IN THIS REPORT MUST BE CORRECTED WITHIN THE TIME FRAMES BELOW.

COMPLIANCE STATUS: OUT = not in compliance, N/O = not observed, N/A = not applicable, C = corrected on site, R = repeated

<u>COMP</u>	<u>VIOLATION OF CODE</u>	<u>NEW/OLD VIOLATION</u>
<u>STAT</u>	<u>COMMENTS</u>	<u>CORRECT BY DATE</u>

0. No PA Food Code Violations

OUT 0. No PA Food Code Violations
THE DOOR HARDWARE ON THE EXIT DOOR IS MISSING AND NEEDS REPLACED. FIRE MARSHALL SHALL BE NOTIFIED

OUT 0. No PA Food Code Violations
THE EXIT PATHS IS BLOCKED WITH EQUIPMENT, THIS AREA SHOULD REMAIN CLEAR & UNOBSTRUCTED AT ALL TIMES. FIRE MARSHALL SHALL BE NOTIFIED.

10. ADEQUATE HANDWASHING SINKS, PROPERLY SUPPLIED AND ACCESSIBLE

OUT 10. 46-5-205.11 Using a Handwashing Sink-Operation and Maintenance (Pf)
THE HAND SINK IN THE MENS BATHROOM HAS A FAUCET THAT IS VERY LOOSE AND NEEDS PERMENANTLY REPAIRED/REPLACED

COS 10. 46-6-301.12 Hand Drying Provision (Pf)
A HAND WASH STATION MUST BE KEPT SUPPLIED WITH SOAP, HOT WATER & PAPER TOWELS AT ALL TIMES.

OUT 10. 46-5-205.11 Using a Handwashing Sink-Operation and Maintenance (Pf)
THE HAND SINK IN THE WALKIN COOLER WHERE FISH IS KEPT DRAINS SLOWLY AND NEEDS UNCLOGGED.

OUT 10. 46-5-205.11 Using a Handwashing Sink-Operation and Maintenance (Pf)
THE HAND SINK WAS REMOVED BEHIND THE MIXER AND THE DRAIN LINE IS IMPROPERLY PLUGGED. NEEDS REPAIRED

13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED

COS 13. 46-3-101.11 Safe, Unadulterated and Honestly Presented (P)
OUTDATED MILK DISCARDED

17. PROPER DISPOSITION OF RETURNED, PREVIOUSLY SERVED, RECONDITIONED, AND UNSAFE FOOD

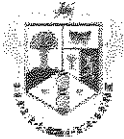
COS 17. 46-3-701.11 Discarding or Reconditioning Unsafe, Adulterated, or Contaminated Food (P)
DISCARD OUTDATED MILK, LEMONS, LIMES AND ICE USED FOR HUMAN CONSUMPTION DUE TO BAREHAND CONTACT WITH READY TO EAT FOODS

38. INSECTS, RODENTS AND ANIMALS NOT PRESENT

OUT 38. 46-6-501.111 Controlling Pests (Pf, C)
MUST INCREASE THE SERVICE OF A PROFESSIONAL EXTERMINATION COMPANY TO ONCE PER WEEK. PROVIDE DOCUMENTATION TO HEALTH OFFICER OF COMPLIANCE

40. PERSONAL CLEANLINESS

COS 40. 46-2-402.11 Effectiveness-Hair Restraints (C)
HAIR RESTRAINTS INCLUDING BEARD RESTRAINTS NEEDED FOR ALL FOOD PREPARATION WORKERS



FOOD ESTABLISHMENT INSPECTION REPORT

RADNOR TOWNSHIP
301 Iven Avenue - Wayne, PA 19087
Phone (610) 688-5600

FOOD ESTABLISHMENT INFORMATION

FE NAME					LICENSE
AVENUE KITCHEN					FE00001209
ADDRESS					INSP. TYPE INSP. NUMBER
789 E LANCASTER AV	VILLANOVA		PA 19085	FEI	6362
MANAGER NAME	INSP. DATE	TIME IN	TIME OUT	PURPOSE	
MAUREEN REDDING	12/17/2015	10:30 AM	12:30 PM	ROUTINE	
	OVERALL COMPLIANCE	RISK CATEGORY			

OBSERVATIONS AND CORRECTIVE ACTIONS

VIOLATIONS CITED IN THIS REPORT MUST BE CORRECTED WITHIN THE TIME FRAMES BELOW.

COMPLIANCE STATUS: OUT = not in compliance, N/O = not observed, N/A = not applicable, C = corrected on site, R = repeated

COMP	VIOLATION OF CODE	NEW/OLD VIOLATION
STAT	COMMENTS	CORRECT BY DATE

51. PLUMBING INSTALLED; PROPER BACKFLOW DEVICES

OUT 51. 46-5-205.15 System Maintained in Good Repair (P, C)
THE FLOOR DRAIN NEEDS A COVER IN THE AREA JUST BEFORE THE EMPLOYEE BATHORRM

53. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEAN

OUT 53. 46-6-501.19 Closing Toilet Room Doors (C)
ONE OF THE DOORS IN THE LADIES BATHROOM NEEDS A LOCK ON THE STALL DOOR

55. PHYSICAL FACILITIES INSTALLED, MAINTAINED, AND CLEAN

55. PHYSICAL FACILITIES INSTALLED, MAINTAINED, AND CLEAN
CLEAN THE FLOOR THROUGHOUT THE FACILITY, INCLUDING THE EMPLOYEE BATHROOM, KITCHEN

56. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREAS USED

OUT 56. 46-6-304.11 Mechanical-Ventilation (C)
THE HEATING SYSTEM DISCHARGE VENTS NEED CLEANING IN THE BACK KITCHEN

OUT 56. 46-6-202.11 Light Bulbs, Protective Shielding (C)
THERE ARE SEVERAL CEILING LIGHTS THAT ARE IN NEED OF COVERS OR BULB SHEILDS

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

COLD / HOT HOLDING AND TEMPERATURES		WAREWASHING FACILITIES		
HOLDING LOCATION	TEMP	TYPE	SANITIZER	PPM
PASTA FROZEN	2.00	3 BAY SINK	QUATS	200
MUNSTUER CHEESE	41.00	SANITIZING BUCKETS	QUATS	200
GOAT CHEESE	42.00	DISHWASHER	CHLORINE	75

REMARKS

VIOLATIONS SHALL BE CORRECTED WITHIN 48 HOURS UNLESS OTHERWISE SPECIFIED. NON-COMPLIANCE MAY RESULT IN PENALTIES IN ACCORDANCE WITH APPLICABLE ADOPTED RADNOR TOWNSHIP CODES. OPERATOR MUST POST IN PLAIN SITE: THE CURRENT FOOD LICENSE, THE CURRENT INSPECTION REPORT, & THE CURRENT NATIONALLY RECOGNIZED FOOD SAFETY MANAGER CERTIFICATE. RESULTS OF FOOD SAFETEY INSPECTIONS SHALL BE PLACED ON THE RADNOR TOWNSHIP WEBSITE WITHIN 30 DAYS.

SIGNATURES

Person in Charge (Signature):  12/18/2015

Inspector (Signature):  12/18/2015
Larry Taitoan