



# FOOD ESTABLISHMENT INSPECTION REPORT

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

## FOOD ESTABLISHMENT INFORMATION

<u>FE NAME</u>	ANTHONY'S COAL FIRED PIZZA			<u>LICENSE</u>	FE00001120
<u>ADDRESS</u>	321 E LANCASTER AVE	WAYNE	PA 19087	<u>INSP. TYPE</u>	<u>INSP. NUMBER</u>
				FEI	6467
<u>MANAGER NAME</u>	SAMUEL G. WEISS	<u>INSP. DATE</u>	5/4/2016	<u>TIME IN</u>	2:00 PM
		<u>TIME OUT</u>		<u>PURPOSE</u>	ROUTINE/FOLLOW UP
		<u>OVERALL COMPLIANCE</u>	<u>RISK CATEGORY</u>		
		IN			

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

### 10. ADEQUATE HANDWASHING SINKS, PROPERLY SUPPLIED AND ACCESSIBLE

OUT 10. 46-5-205.11 Using a Handwashing Sink-Operation and Maintenance (Pf)  
LOWER THE HAND TOWEL DISPENSOR AT THE SERVICE STATION

### 48. WAREWASHING FACILITIES, INSTALLED, MAINTAINED, USED, TEST STRIPS

OUT 48. 46-4-302.14 Sanitizing Solutions, Testing Devices (Pf)  
NEED TEST STRIPS TO PROVE THE SANITIZING CONCENTRATION OF WARE WASHING SINKS.

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

COLD / HOT HOLDING AND TEMPERATURES		WAREWASHING FACILITIES		
HOLDING LOCATION	TEMP	TYPE	SANITIZER	PPM
HOT PEPPERS	40.00	3 BAY SINK	QUATS	200
	169.00	3 BAY SINK	BAR CHLORINE	100
CHEESE	43.00	DISHWASHER	CHLORINE	100
ONIONS	40.00			
BOILED EGGS	38.00			

## REMARKS

05/03/16 THIS IS A JOINT ROUTINE / FOLLOW UP NSPECTION. WHEREAS THE CEILING ABOVE THE LIGHT WAS LEAKING THAT WAS THOUGHT TO BE THE ROOF DUE TO RAINING. HEAVY. UPON FURTHER INVESTIGATION IT WAS DETERMINED THAT THE HVAC UNIT WAS LEAKING. THE RESTAURANT WAS SCALED BACK TO REDUCED SERVICE. 05/04/16 THE HVAC CONTRACTOR REPAIRED THE PROBLEM AND A FULLL CLEANUP WAS REQUIRED WITH THE RESTAURANT NOT OPENING UNTIL LTHE AFTERNOON TO ENSURE SAFETY. THE ELECTRICIAN RETURNED PRIOR TO OPENING TO CHECK THE LIGHT FIXTURE FOR SAFETY. OPERATOR SHALL POST THE FOLLOWING DOCUMENTS IN PLAIN VIEW :, RADNOR FOOD LICENSE, NATIONAL FOOD MANAGER CERTIFICATE, & RADNOR FOOD INSPECTION REPORT OR A NOTICE OF IT,S ABILITY TO BE VIEWED. RESULTS OF FOOD SSFETY INSPECTIONS SHALL BE PLACED ON THE RADNOR WEBSITE WITHIN 30 DAYS.

## SIGNATURES

Person in Charge (Signature):

5/4/2016

Inspector (Signature):

5/4/2016

Larry Taltoan