



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> | |
| PIPELINE TACO OF WAYNE | | | | | FE00001294 | |
| <u>ADDRESS</u> | | | | | <u>INSP. TYPE</u> | <u>INSP. NUMBER</u> |
| 165 E LANCASTER AV | WAYNE | PA 19087 | FEI | 6566 | | |
| <u>MANAGER NAME</u> | <u>INSP. DATE</u> | <u>TIME IN</u> | <u>TIME OUT</u> | <u>PURPOSE</u> | | |
| ADAM GOTTLIEB | 9/21/2016 | 1:30 PM | | ROUTINE | | |
| <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> |

36. THERMOMETERS PROVIDED AND ACCURATE

36. 46-4-203.11 Temperature Measuring Devices, Food-Accuracy (Pf)
THERMOMETR INSIDE OF REFRIGERATOR NEXT TO COOK LINE IS BROKEN AND NEEDS REPLACED.

37. FOOD PROPERLY LABELED; ORIGINAL CONTAINER

OUT 37. 46-3-302.12 Food Storage Containers Identified with Common Name of Food (C)
LABEL SQWEEZE BOTTLES WITH THE CONTENTS

40. PERSONAL CLEANLINESS

COS 40. 46-2-402.11 Effectiveness-Hair Restraints (C)
ALL FOOD PREPARATION WORKERS SHALL WEAR HAIR RESTRAINTS

51. PLUMBING INSTALLED; PROPER BACKFLOW DEVICES

OUT 51. 46-5-205.15 System Maintained in Good Repair (P, C)
LEAKING FAUCET @ THE 3 BAY SINK, REPAIR

55. PHYSICAL FACILITIES INSTALLED, MAINTAINED, AND CLEAN

OUT 55. 46-6-501.114 Maintaining Premises, Unnecessary Items and Litter (C)
REMOVE BROKEN OR UNUSED EQUIPMENT. 2 WEEKS TO COMPLY

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

| COLD / HOT HOLDING AND TEMPERATURES | | WAREWASHING FACILITIES | | |
|-------------------------------------|--------|------------------------|-----------|-----|
| HOLDING LOCATION | TEMP | TYPE | SANITIZER | PPM |
| PULLED CHICKEN | 38.00 | 3 BAY SINK | QUATS | 200 |
| SALSA | 42.00 | SANITIZING BUCKETS | QUATS | 200 |
| MILK | 36.00 | | | |
| WHITE RICE | 145.00 | | | |

REMARKS

VIOLATIONS SHALL BE CORRECTED WITHIN 48 HOURS UNLESS SPECIFIED OTHERWISE. NON-COMPLIANCE MAY RESULT IN PENALTIES IN ACCORDANCE WITH APPLICABLE ADOPTED ADNOR TOWNSHIP CODES.

SIGNATURES

Person in Charge (Signature): [Signature] 9/21/2016

Inspector (Signature): [Signature] 9/21/2016

Larry Taltoan