

RETAIL FOOD FACILITY INSPECTION REPORT

RADNOR TOWNSHIP 301 IVEN AVENUE WAYNE, PA 19087		# Risk Factor Violations	DATE	10/28/16
		# Repeat Risk Factor Violations	TIME IN	10:30am
		Overall Compliance Status	TIME OUT	11:30am
Food Facility	Address	City/State	Zip	Phone #
Avenue Kitchen	789 E. Lancaster Avenue	Villanova, Pa.	19085	
Registration #	Owner	Purpose of Inspection (choose one)	License Type	Risk Category
FE00001209	Greg Smith, Manager	Follow Up	Retail	Retail Foods

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	N/O	Person in charge, demonstrates knowledge & performs duties	N/A	14	N/O	Food separated & protected	N/A
Employee Health				15	N/O	Food contact surfaces: cleaned and sanitized	N/A
2	N/O	Management, food employee & conditional employee; knowledge, responsibilities & reporting	N/A	16	N/O	Proper disposition of returned, previously served, reconditioned and unsafe food.	N/A
3	N/O	Proper use of reporting; restriction & exclusion	N/A	Time/Temperature Control for Safety			
4	N/O	Procedures for responding to vomiting & diarrheal events	N/A	17	N/O	Proper cooking time & temperature	N/A
Good Hygienic Practices				18	N/O	Proper reheating procedures for hot holding	N/A
5	N/O	Proper eating, tasting, drinking or tobacco use	N/A	19	N/O	Proper cooling time & temperature	N/A
6	N/O	No discharge from eyes, nose & mouth	N/A	20	N/O	Proper hot holding & temperatures	N/A
Preventing Contamination by Hands				21	OUT	Proper cold holding & temperatures	N/A
7	N/O	Hands clean & properly washed	N/A	22	N/O	Proper date marking & disposition	N/A
8	N/O	No bare hand contact with RTE foods or pre-approved alternate method properly followed	N/A	23	N/O	Time as a public health control: procedures & record	N/A
9	OUT	Adequate handwashing sinks properly supplied and accessible <i>the front of the hand wash station needs repaired. and the faucet leaks</i>	R	Consumer Advisory			
Approved Source				24	N/O	Consumer advisory provided for raw/undercooked foods	N/A
10	N/O	Food obtained from approved source	N/A	Highly Susceptible Population			
11	N/O	Food received at proper temperature	N/A	25	N/O	Pasteurized food used; prohibited foods not offered	N/A
12	N/O	Food in good condition, safe & unadulterated	N/A	Food/Color Additives & Toxic Substances			
13	N/O	Required records available, shellstock tags, parasite	N/A	26	N/O	Food/Color additives: approved & properly used	N/A
				27	N/O	Toxic substances properly identified, stored & used	N/A
				Conformance with Approved Procedures			
				28	N/O	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	OUT	Pasteurized eggs used where required	N/A	42	N/O	In-Use utensils; properly stored	N/A
30	OUT	Water & Ice from approved source	N/A	43	N/O	Utensils, equipment & linens; properly stored, dried & handled	N/A
31	IN	Variance obtained for specialized processing methods	N/A	44	N/O	Single-use/single-service articles: properly stored & used	N/A
Food Temperature Control				45	N/O	Gloves used properly	N/A
32	N/O	Proper cooling methods used; adequate equipment for temperature control	N/A	Utensils, Equipment & Vending			
33	N/O	Plant food properly cooked for hot holding	N/A	46	N/O	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	N/A
34	N/O	Approved thawing methods used	N/A	47	N/O	Warewashing facilities; installed, maintained & used; test	N/A
35	N/O	Thermometers provided & accurate	N/A	48	N/O	Non-food contact surfaces clean	N/A
Food Identification				Physical Facilities			
36	N/O	Food properly labeled; original container	N/A	49	N/O	Hot & cold water available: adequate pressure	N/A
Prevention of Food Contamination				50	OUT	Plumbing installed: installed, maintained & used; test <i>one of the two sinks in the mens restroom does not work nor does the</i>	R
37	N/O	Insects, rodents, & animals not present	N/A	51	N/O	Sewage & waste water properly disposed	N/A
38	N/O	Contamination prevented during food preparation, storage & display	N/A	52	N/O	Toilet facilities; properly constructed, supplied, cleaned	N/A
39	N/O	Personal cleanliness	N/A	53	N/O	Garbage & refuse properly disposed: facilities maintained	N/A
40	N/O	Wipe clothes; properly used & stored	N/A	54	N/O	Physical facilities installed, maintained & clean	N/A
41	N/O	Washing fruits & vegetables	N/A	55	N/O	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	N/O	Certified Food Employee employed; acts as PIC; accessible	N/A	57	N/O	Certified Food manager certificate: valid and properly displayed	N/A

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P.I.C. Signature

Sanitarian Signature

Signed Handwritten on site

Lorraine Tattara

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TEMPERATURE RECORDINGS

ITEM/LOCATION	TEMP	ITEM/LOCATION	TEMP

WAREWASHING FACILITIES

	SANITIZER	PPM
3 Bay Sink		
3 Bay Sink		
Dishwasher		
Wiping Cloths		

OBSERVATIONS & CORRECTIVE ACTIONS

ITEM #	VIOLATION TEXT
	This is a follow up inspection from 10/20/16 where all the above violations should have been repaired. The above violations shall be corrected by opening time on Tuesday November 1, 2016. Failure to comply within the prescribed time may result in more strict penalties in accordance with applicable adopted Radnor Township Codes.
	* A signed hand written field report is on file in the township building.
#9	Repair the hand sink housing and stop the running/dripping faucet.
#50	The mens restroom has one of the two hand sinks not working and the urinal not working

Follow-up to be completed on sanitarian copy only!

Warning Letter Requested

Prosecution Requested

Follow-up Date