

RETAIL FOOD FACILITY INSPECTION REPORT

RADNOR TOWNSHIP 301 IVEN AVENUE WAYNE, PA 19087		# Risk Factor Violations	1	DATE	11/03/16
		# Repeat Risk Factor Violations	0	TIME IN	09:15AM
		Overall Compliance Status		TIME OUT	10-45AM
Food Facility	Address	City/State	Zip	Phone #	
GRYPHON COFFEE COMPANY	108 W. LANCASTER AVENUE	WAYNE, PA	19087		
Registration #	Owner	Purpose of Inspection (choose one)	License Type	Risk Category	
FE00000747	RICH MATTUS	Routine	Retail	RETAIL FOOD	

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	14	IN	Food separated & protected
		N/A			N/A
Employee Health			15	IN	Food contact surfaces: cleaned and sanitized
2	IN	Management, food employee & conditional employee; knowledge, responsibilities & reporting			N/A
		N/A	16	IN	Proper disposition of returned, previously served, reconditioned and unsafe food.
					N/A
3	IN	Proper use of reporting; restriction & exclusion	Time/Temperature Control for Safety		
		N/A	17	IN	Proper cooking time & temperature
4	IN	Procedures for responding to vomiting & diarrheal events			N/A
		N/A	18	IN	Proper reheating procedures for hot holding
Good Hygienic Practices					N/A
5	IN	Proper eating, tasting, drinking or tobacco use	19	IN	Proper cooling time & temperature
		N/A			N/A
6	IN	No discharge from eyes, nose & mouth	20	IN	Proper hot holding & temperatures
		N/A			N/A
Preventing Contamination by Hands			21	IN	Proper cold holding & temperatures
7	IN	Hands clean & properly washed			N/A
		N/A	22	IN	Proper date marking & disposition
8	IN	No bare hand contact with RTE foods or pre-approved alternate method properly followed			N/A
		N/A	23	IN	Time as a public health control: procedures & record
9	IN	Adequate handwashing sinks properly supplied and accessible			N/A
		N/A	Consumer Advisory		
Approved Source			24	IN	Consumer advisory provided for raw/undercooked foods
10	IN	Food obtained from approved source			N/A
		N/A	Highly Susceptible Population		
11	IN	Food received at proper temperature	25	IN	Pasteurized food used; prohibited foods not offered
		N/A			N/A
12	OUT	Food in good condition, safe & unadulterated REMOVE ICE SCOOP FROM ICE & BURN ICE	Food/Color Additives & Toxic Substances		
		C	26	IN	Food/Color additives: approved & properly used
		N/A			N/A
13	IN	Required records available, shellstock tags, parasite	27	IN	Toxic substances properly identified, stored & used
		N/A			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	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	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	N/O	Food properly labeled; original container	N/A	49	IN	Hot & cold water available: adequate pressure	N/A
Prevention of Food Contamination				50	IN	Plumbing installed: installed, maintained & used; test	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	IN	Physical facilities installed, maintained & clean	N/A
41	IN	Washing fruits & vegetables	N/A	55	OUT	Adequate ventilation & lighting: designated areas used CONNECT OR DEAD BOX ELECTRICAL WIRE NEXT TO THE FUSE	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	OUT	Certified Food manager certificate: valid and properly displayed DISPLAY CFM CERTIFICATE & INSPECTION REPORT	N/A

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P.I.C. Signature

Sanitarian Signature

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TEMPERATURE RECORDINGS

ITEM/LOCATION	TEMP	ITEM/LOCATION	TEMP
SALAD DRESSING	40	TOMATO SOUP	148
PEPPERS	36	LEMON CHICKEN SOUP	136
MILK	38		
UNDER COUNTER COOLER	40		

WAREWASHING FACILITIES

		SANITIZER	PPM
3 Bay Sink			
3 Bay Sink			
Dishwasher		HOT WATER	188f
Wiping Cloths		CHLORINE	100PPM

OBSERVATIONS & CORRECTIVE ACTIONS

ITEM #	VIOLATION TEXT
	Violations shall be corrected within 48 hours unless specified otherwise. Non-compliance may result in penalties in accordance with applicable adopted Radnor Township codes. Results shall be placed on the radnor website.

Follow-up to be completed on sanitarian copy only!

Warning Letter Requested

Prosecution Requested

Follow-up Date