

**RETAIL FOOD FACILITY INSPECTION REPORT**

<b>RADNOR TOWN/NSIP</b>		# Risk Factor Violations	0	DATE	11/29/16
<b>301 IVEN AVENUE</b>		# Repeat Risk Factor Violations	0	TIME IN	09:30AM
<b>WAYNE, PA 19087</b>		Overall Compliance Status	IN	TIME OUT	11:15AM
Food Facility	Address	City/State	Zip	Phone #	
RADNOR HOTEL	591 E. LANCASTER AVENUE	RADNOR, PA	19087	610-688-8500	
Registration #	Owner	Purpose of Inspection (choose one)	License Type	Risk Category	
FE00000718	LOUIS PROVOST G.M.	Routine	Retail	FOOD SERVICE	

**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	N/A	14	IN	Food separated & protected	N/A
Employee Health			15	IN	Food contact surfaces: cleaned and sanitized	N/A	
2	IN	Management, food employee & conditional employee; knowledge, responsibilities & reporting	N/A	16	IN	Proper disposition of returned, previously served, reconditioned and unsafe food.	N/A
3	IN	Proper use of reporting; restriction & exclusion	N/A	Time/Temperature Control for Safety			
4	IN	Procedures for responding to vomiting & diarrheal events	N/A	17	IN	Proper cooking time & temperature	N/A
Good Hygienic Practices			18	IN	Proper reheating procedures for hot holding	N/A	
5	IN	Proper eating, tasting, drinking or tobacco use	N/A	19	IN	Proper cooling time & temperature	N/A
6	IN	No discharge from eyes, nose & mouth	N/A	20	IN	Proper hot holding & temperatures	N/A
Preventing Contamination by Hands			21	IN	Proper cold holding & temperatures	N/A	
7	IN	Hands clean & properly washed	N/A	22	IN	Proper date marking & disposition	N/A
8	IN	No bare hand contact with RTE foods or pre-approved alternate method properly followed	N/A	23	IN	Time as a public health control: procedures & record	N/A
9	IN	Adequate handwashing sinks properly supplied and accessible	N/A	Consumer Advisory			
Approved Source			24	IN	Consumer advisory provided for raw/undercooked foods	N/A	
10	IN	Food obtained from approved sources	N/A	Highly Susceptible Population			
11	IN	Food received at proper temperature	N/A	25	IN	Pasteurized food used; prohibited foods not offered	N/A
12	IN	Food in good condition, safe & undulcerated	N/A	Food/Color Additives & Toxic Substances			
13	IN	Required records available, shelfstock tags, parasite	N/A	26	IN	Food/Color additives: approved & properly used	N/A
				27	IN	Toxic substances properly identified, stored & used	N/A
			Conformance with Approved Procedures				
				28	IN	Compliance with variance/specialized process/NA/CCP	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 when 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	Venison obtained for specialized processing methods	N/A	44	IN	Single-use/single-service articles properly stored & used	N/A
<b>Food Temperature Control</b>			<b>Utensils, Equipment &amp; Vending</b>				
32	IN	Proper cooling methods used; adequate equipment for temperature control	N/A	45	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	N/A
33	IN	Meat food properly cooked for hot holding	N/A	47	IN	Handwashing facilities installed, maintained & used; test	N/A
34	IN	Approved thawing methods used	N/A	48	IN	Non-food contact surfaces clean	N/A
35	IN	Thermometers provided & accurate	N/A	<b>Physical Facilities</b>			
<b>Food Identification</b>			49	OUT	Hot & cold water available; adequate pressure TEMPER THE HOT WATER TO BETWEEN 80F - 110F @ HANDWASH	N/A	
36	IN	Food properly labeled; original container	N/A	50	IN	Plumbing installed, installed, maintained & used; test	N/A
<b>Prevention of Food Contamination</b>			51	IN	Sewage & waste water properly disposed	N/A	
37	IN	Insects, rodents, & animals not present	N/A	52	IN	Toilet facilities properly constructed, supplied, cleaned	N/A
38	IN	Contamination prevented during food preparation, storage & display	N/A	53	IN	Garbage & refuse properly disposed; facilities maintained	N/A
39	IN	Personal cleanliness	N/A	54	IN	Physical facilities installed, maintained & clean	N/A
40	IN	Wipe cloths properly used & stored	N/A	55	IN	Adequate ventilation & lighting; designated areas used	N/A
41	IN	Washing fruits & vegetables	N/A				

**FOOD EMPLOYEE CERTIFICATION - Compliance with PA Food Employee Certification Act (33 Pa. CS §§ 6601-6610)**

CERTIFIED FOOD EMPLOYEE			CERTIFICATE				
56	IN	Certified Food Employee employed; acts as PIC accessible	N/A	57	IN	Certified Food manager certificate valid and properly displayed	N/A

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P.I.C. Signature

Sanitarian Signature



