

**RETAIL FOOD FACILITY INSPECTION REPORT**

<b>RADNOR TOWNSHIP</b>		# Risk Factor Violations	DATE	1/3/17
<b>301 IVEN AVENUE</b>		# Repeat Risk Factor Violations	TIME IN	10:00 AM
<b>WAYNE, PA 19087</b>		Overall Compliance Status	TIME OUT	11:55 AM
Food Facility	Address	City/State	Zip	Phone #
Campus Corner	829 Lancaster Avenue	Villanova, Pa	19010	
Registration #	Owner	Purpose of Inspection (choose one)	License Type	Risk Category
Fe00000659	John Iezzi	Routine	Retail	

**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	OUT	Proper date marking & disposition	R
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 source	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 & unadulterated	N/A	Food/Color Additives & Toxic Substances			
13	IN	Required records available, shellstock 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/HACCP	N/A

**Reset Form**

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				Utensils, Equipment & Vending			
32	IN	Proper cooling methods used; adequate equipment for temperature control	N/A	46	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	N/A
33	IN	Plant food properly cooked for hot holding	N/A	47	IN	Warewashing 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	Physical Facilities			
Food Identification				49	IN	Hot & cold water available: adequate pressure	N/A
36	IN	Food properly labeled; original container	N/A	50	IN	Plumbing installed: installed, maintained & used; test	N/A
Prevention of Food Contamination				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	OUT	Personal cleanliness	C	54	OUT	Physical facilities installed, maintained & clean	N/A
40	IN	Wipe clothes; properly used & stored	N/A	55	OUT	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 (3Pa.CSASS§§6501-6510)

CERTIFIED FOOD EMPLOYEE				CERTIFICATE			
56	OUT	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

*John J. Deggi*

*Laurence Tottus*

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**TEMPERATURE RECORDINGS**

ITEM/LOCATION	TEMP	ITEM/LOCATION	TEMP
Cheese	36	Chili	167
Peppers	36	Chicken soup	181
Sliced ham	42		
Sliced Turkey	40		
Ice cream	12		

**WAREWASHING FACILITIES**

	SANITIZER	PPM
3 Bay Sink	Quats	150
3 Bay Sink		
Dishwasher		
Wiping Coths	Quats	400

**OBSERVATIONS & CORRECTIVE ACTIONS**

ITEM #	VIOLATION TEXT
22	Label squeeze bottles with sauces
39	Hair restraints needed for all food preparation workers
54	Clean the floor under the cookline
55	Install a light shield over the ceiling light over the sandwich preparation area.
56	Person in charge must Display in plain view; food license, inspection report & food manager certificate.
56	Person in charge must provide grease trap cleaning, report within 24 hours.
*****	Unless specified otherwise violations shall be corrected within 72 hours. Non-compliance may result in penalties in accordance with applicable adopted Radnor
	Township Codes.

Follow-up to be completed on sanitarian copy only!

Warning Letter Requested

Prosecution Requested

Follow-up Date