RETAIL FOOD FACILITY INSPECTION REPORT

RADNOR TOWNHSIP 301 IVEN AVENUE WAYNE, PA 19087	# Risk Factor Violations		DATE	01/17/17
	# Repeat Risk Factor Violations		TIME IN	0135PM
	Overall Compliance Status		TIME OUT	

Food Facility	Address	City/State	Zip	Phone #
VIC & DEANS	409 W. WAYNE AVENUE	WAYNE, PA	19087	610-225-0025

Registration #	Owner	Purpose of Inspection (choose one)	License Type	Risk Category
FE00001307	PIETRO AMATO	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

1	IN	Person in charge, demonstrates knowledge & performs duties	N/A

Employee Health

2	IN	Management, food employee & conditional employee; knowledge, responsibilities & reporting	N/A
3	IN	Proper use of reporting; restriction & exclusion	N/A
4	IN	Procedures for responding to vomiting & diarrheal events	N/A

Good Hygienic Practices

5	IN	Proper eating, tasting, drinking or tobacco use	N/A
6	IN	No discharge from eyes, nose & mouth	N/A

Preventing Contamination by Hands

7	IN	Hands clean & properly washed	N/A
8	IN	No bare hand contact with RTE foods or pre-approved alternate method properly followed	N/A
9	OUT	Adequate handwashing sinks properly supplied and accessible	C

Approved Source

10	IN	Food obtained from approved source	N/A
11	IN	Food received at proper temperature	N/A
12	IN	Food in good condition, safe & unadulterated	N/A
13	IN	Required records available, shellstock tags, parasite	N/A

Protection from Contamination

14	IN	Food separated & protected	N/A
15	IN	Food contact surfaces: cleaned and sanitized	N/A
16	IN	Proper disposition of returned, previously served, reconditioned and unsafe food.	N/A

Time/Temperature Control for Safety

17	IN	Proper cooking time & temperature	N/A
18	IN	Proper reheating procedures for hot holding	N/A
19	IN	Proper cooling time & temperature	N/A
20	IN	Proper hot holding & temperatures	N/A
21	IN	Proper cold holding & temperatures	N/A
22	IN	Proper data marking & disposition	N/A
23	IN	Time as a public health control: procedures & record	N/A

Consumer Advisory

24	IN	Consumer advisory provided for raw/undercooked foods	N/A

Highly Susceptible Population

25	IN	Pasteurized food used; prohibited foods not offered	N/A

Food/Color Additives & Toxic Substances

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			
29	IN	Pasteurized eggs used where required	N/A
30	IN	Water & Ice from approved source	N/A
31	IN	Variance obtained for specialized processing methods	N/A
Food Temperature Control			
32	IN	Proper cooling methods used; adequate equipment for temperature control	N/A
33	IN	Plant food properly cooked for hot holding	N/A
34	IN	Approved thawing methods used	N/A
35	IN	Thermometers provided & accurate	N/A
Food Identification			
36	OUT	Food properly labeled; original container	N/A
Prevention of Food Contamination			
37	IN	Insects, rodents, & animals not present	N/A
38	IN	Contamination prevented during food preparation, storage & display	N/A
39	OUT	Personal cleanliness	C
40	IN	Wipe clothes; properly used & stored	N/A
41	IN	Washing fruits & vegetables	N/A

Proper Use of Utensils			
42	IN	In-Use utensils; properly stored	N/A
43	IN	Utensils, equipment & linens; properly stored, dried & handled	N/A
44	IN	Single-use/single-service articles: properly stored & used	N/A
45	IN	Gloves used properly	N/A
Utensils, Equipment & Vending			
46	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	N/A
47	OUT	Warewashing facilities; installed, maintained & used; test	C
48	IN	Non-food contact surfaces clean	N/A
Physical Facilities			
49	IN	Hot & cold water available: adequate pressure	N/A
50	IN	Plumbing installed: installed, maintained & used; test	N/A
51	IN	Sewage & waste water properly disposed	N/A
52	IN	Toilet facilities; properly constructed, supplied, cleaned	N/A
53	OUT	Garbage & refuse properly disposed: facilities maintained	N/A
54	IN	Physical facilities installed, maintained & clean	N/A
55	IN	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			
56	IN	Certified Food Employee employed; acts as PIC; accessible	N/A

CERTIFICATE			
57	IN	Certified Food manager certificate: valid and properly displayed	N/A

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P.I.C. Signature

Pedro Amato

Sanitarian Signature

Lauren Tatta

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TEMPERATURE RECORDINGS

ITEM/LOCATION	TEMP	ITEM/LOCATION	TEMP
RAW CHICKEN	40	CHEESE STEAKS COOKED TO ORDER	155
RAW FROZEN BURGERS	30		
PEPPERS	38		
HAM	36		
WAFFLE FRIES FROZEN			
SAUCES	40		

WAREWASHING FACILITIES

		SANITIZER	PPM
3 Bay Sink		QUATS	N/O
3 Bay Sink			
Dishwasher			
Wiping Coths		QUATS	300

OBSERVATIONS & CORRECTIVE ACTIONS

ITEM #	VIOLATION TEXT
*****	MUST APPLY TO ZONING OFFICER FOR INCREASE IN SEATS FROM 12 TO 22. RETURN TO 12 UNTIL APPROVAL IS GRANTED.
9	SUPPLY SOAP AT HAND WASH STATION.. CORRECTED WHILE ON SITE
39	ALL FOOD PREPARATION WORKERS NEED HAIR RESTRAINTS. CORRECTED WHILE ON SITE
36	LABEL ALL FOOD CONTAINERS WITH THE CONTENTS.
47	SANITIZED CONTAINERS WITH THE PROPER TEST STRIPS REQUIRED. NEED CHLORINE TEST STRIPS
	VIOLATIONS SHALL BE COMPLIED WITH WITHIN 48 HOURS UNLESS SPECIFIED OTHERWISE. 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