

**RETAIL FOOD FACILITY INSPECTION REPORT**

RADNOR TOWNHSIP 301 IVEN AVENUE WAYNE, PA 19087		# Risk Factor Violations	DATE	1/20/17
		# Repeat Risk Factor Violations	TIME IN	8:00 am
		Overall Compliance Status	TIME OUT	
Food Facility	Address	City/State	Zip	Phone #
Suburban Food Service	54 Conchester Road	Glen Mills, PA	19342	
Registration #	Owner	Purpose of Inspection (choose one)	License Type	Risk Category
FE 0200 713	NICK Cappelli, Jr.	Renewal License	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	14	IN	Food separated & protected
<b>Employee Health</b>			15	IN	Food contact surfaces: cleaned and sanitized
2	IN	Management, food employee & conditional employee; knowledge, responsibilities & reporting	16	IN	Proper disposition of returned, previously served, reconditioned and unsafe food.
3	IN	Proper use of reporting; restriction & exclusion	<b>Time/Temperature Control for Safety</b>		
4	IN	Procedures for responding to vomiting & diarrheal events	17	IN	Proper cooking time & temperature
<b>Good Hygienic Practices</b>			18	IN	Proper reheating procedures for hot holding
5	IN	Proper eating, tasting, drinking or tobacco use	19	IN	Proper cooling time & temperature
6	IN	No discharge from eyes, nose & mouth	20	IN	Proper hot holding & temperatures
<b>Preventing Contamination by Hands</b>			21	IN	Proper cold holding & temperatures
7	IN	Hands clean & properly washed	22	IN	Proper date marking & disposition
8	IN	No bare hand contact with RTE foods or pre-approved alternate method properly followed	23	IN	Time as a public health control: procedures & record
9	IN	Adequate handwashing sinks properly supplied and accessible	<b>Consumer Advisory</b>		
<b>Approved Source</b>			24	IN	Consumer advisory provided for raw/undercooked foods
10	IN	Food obtained from approved source	<b>Highly Susceptible Population</b>		
11	IN	Food received at proper temperature	25	IN	Pasteurized food used; prohibited foods not offered
12	IN	Food in good condition, safe & unadulterated	<b>Food/Color Additives &amp; Toxic Substances</b>		
13	IN	Required records available, shellstock tags, parasite	26	IN	Food/Color additives: approved & properly used
			27	IN	Toxic substances properly identified, stored & used
			<b>Conformance with Approved Procedures</b>		
			28	IN	Compliance with variance/specialized process/HACCP

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	42	IN	In-Use utensils; properly stored
30	IN	Water & Ice from approved source	43	IN	Utensils, equipment & linens; properly stored, dried & handled
31	IN	Variance obtained for specialized processing methods	44	IN	Single-use/single-service articles: properly stored & used
Food Temperature Control			45	IN	Gloves used properly
32	IN	Proper cooling methods used; adequate equipment for temperature control	Utensils, Equipment & Vending		
33	IN	Plant food properly cooked for hot holding	46	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used
34	IN	Approved thawing methods used	47	IN	Warewashing facilities; installed, maintained & used; test
35	IN	Thermometers provided & accurate	48	IN	Non-food contact surfaces clean
Food Identification			Physical Facilities		
36	OUT	Food properly labeled; original container	49	IN	Hot & cold water available: adequate pressure
Prevention of Food Contamination			50	IN	Plumbing installed: installed, maintained & used; test
37	IN	Insects, rodents, & animals not present	51	IN	Sewage & waste water properly disposed
38	IN	Contamination prevented during food preparation, storage & display	52	IN	Toilet facilities; properly constructed, supplied, cleaned
39	IN	Personal cleanliness	53	IN	Garbage & refuse properly disposed: facilities maintained
40	IN	Wipe clothes; properly used & stored	54	IN	Physical facilities installed, maintained & clean
41	IN	Washing fruits & vegetables	55	OUT	Adequate ventilation & lighting: designated areas used

**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	57	IN	Certified Food manager certificate: valid and properly displayed

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P.I.C. Signature

Sanitarian Signature

*[Handwritten Signature]*

*[Handwritten Signature]*

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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
36	Wrap Soft Pretzels
55	Install Fire Extinguishers
Correct These violations within 48 hours.	
-	Truck #191
-	PA TAG # Y8H-353
OK TO operate For 2017	
Ⓢ	

Follow-up to be completed on sanitarian copy only!

Warning Letter Requested

Prosecution Requested

Follow-up Date