

**RETAIL FOOD FACILITY INSPECTION REPORT**

|                        |                         |                                    |              |               |          |
|------------------------|-------------------------|------------------------------------|--------------|---------------|----------|
| <b>RADNOR TOWNSHIP</b> |                         | # Risk Factor Violations           | 2            | DATE          | 12/14/16 |
| <b>301 IVEN AVENUE</b> |                         | # Repeat Risk Factor Violations    |              | TIME IN       | 10:00AM  |
| <b>WAYNE, PA 19087</b> |                         | Overall Compliance Status          |              | TIME OUT      | 11:45AM  |
| Food Facility          | Address                 | City/State                         | Zip          | Phone #       |          |
| PIETRO'S               | 238 RADNOR CHESTER ROAD | RADNOR, PA                         | 19085        |               |          |
| Registration #         | Owner                   | Purpose of Inspection (choose one) | License Type | Risk Category |          |
| FE00001268             | PETE PASHALIS           | 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                                   | 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                                 | OUT | Proper eating, tasting, drinking or tobacco use<br><b>COVER PERSONAL DRINKS IN PREP AREA</b> | C   | 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                                      | OUT | Proper cold holding & temperatures<br><b>DOUBLE ICE BIN @ PIZZA STATION TO CONTROL COLD TEMP</b> | C   |
| 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 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, 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/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                               | IN | Personal cleanliness  | N/A | 54                            | OUT | Physical facilities installed, maintained & clean<br><b>ORGANIZE 2ND FLOOR STORAGE</b> | N/A |
| 40                               | IN | Wipe clothes; 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 (3Pa.CSASS§§6501-6510)**

| 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 |

IN = in compliance, OUT = not in compliance, N/O = not observed, N/A = not applicable

C = corrected on site, R = repeated

*Nicole McKinnon*

*Laura Patten*

