

RETAIL FOOD FACILITY INSPECTION REPORT

RADNOR TOWNSHIP 301 IVEN AVENUE WAYNE, PA 19087		# Risk Factor Violations		DATE	01/30/17
		# Repeat Risk Factor Violations		TIME IN	10:30am
		Overall Compliance Status		TIME OUT	11:55AM
Food Facility	Address	City/State	Zip	Phone #	
ANTHONY WAYNE THEATRE	109 W. LANCASTER AVENUE	WAYNE, PA.	19087		
Registration #	Owner	Purpose of Inspection (choose one)	License Type	Risk Category	
FE0000802	BTC HOLDINGS 431 LLC / GREG WAX, MGR.	Routine	Retail	RETAIL FOODS	

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 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

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				45	IN	Gloves used properly	N/A
32	OUT	Proper cooling methods used; adequate equipment for temperature control	N/A	Utensils, Equipment & Vending			
33	IN	Plant food properly cooked for hot holding	N/A	46	OUT	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	N/A
34	IN	Approved thawing methods used	N/A	47	IN	Warewashing facilities; Installed, maintained & used; test	N/A
35	IN	Thermometers provided & accurate	N/A	48	IN	Non-food contact surfaces clean	N/A
Food Identification				Physical Facilities			
36	IN	Food properly labeled; original container	N/A	49	IN	Hot & cold water available; adequate pressure	N/A
Prevention of Food Contamination				50	IN	Plumbing installed: installed, maintained & used; test	N/A
37	IN	Insects, rodents, & animals not present	N/A	51	IN	Sewage & waste water properly disposed	N/A
38	IN	Contamination prevented during food preparation, storage & display	N/A	52	OUT	Toilet facilities; properly constructed, supplied, cleaned	N/A
39	IN	Personal cleanliness	N/A	53	IN	Garbage & refuse properly disposed; facilities maintained	N/A
40	IN	Wipe clothes; properly used & stored	N/A	54	OUT	Physical facilities installed, maintained & clean	N/A
41	IN	Washing fruits & vegetables	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				CERTIFICATE			
56	IN	Certified Food Employee employed; acts as PIC; accessible	N/A	57	OUT	Certified Food manager certificate: valid and properly displayed	N/A

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P.I.C. Signature

Sanitarian Signature

Laurence Taltus

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TEMPERATURE RECORDINGS				
ITEM/LOCATION	TEMP	ITEM/LOCATION	TEMP	
NACHO'S & SHELF STABLE CHEESE	N/A			
POPCORN	N/A			
HOT DOGS IN COLD STORAGE UNIT	60f			
ICE	N/A			
WAREWASHING FACILITIES				
		SANITIZER	PPM	
3 Bay Sink		N/O	N/O	
3 Bay Sink				
Dishwasher				
Wiping Cloths		CHLORINE	N/O	
OBSERVATIONS & CORRECTIVE ACTIONS				
ITEM #	VIOLATION TEXT			
12	BURN ICE DUE TO CROSS CONTAMINATION, HANDLE BURIED IN THE ICE.			
12	DISCARD HOT DOGS DUE TO TIME & TEMPERATURE ABUSE OF 60f.			
32	REPAIR/REPLACE THE COLD STORAGE UNIT WHERE THE HOT DOGS ARE KEPT. NOT KEEPING ADAQUATE TEMPERATURE OF 41f<.			
46	REPAIR/REPLACE THE DOOR ON THE ICE MACHINE STORAGE BIN.			
52	REPAIR THE TWO TOILETS THAT ARE OUT OF SERVICE			
52	REPAIR THE BROKEN DOOR LOCKS ON THE TOILET ROOM DOORS.			
54	MOVE THE MOP BUCKETS OUT AND AWAY FROM THE ICE MACHINE.			
54	CLEAN THE THEATRE WHICH INCLUDES ALL FLOORS, WALLS, HEATING VENTS PARTICULARLY OVER FOOD SERVICE AREAS.			
54	REPAIR/REPLACE/REMOVE THE BROKEN THEATRE CHAIRS IN THE THEATRE.			
*****	CORRECT REPAIR/REPLACE ALL LIFE SAFETY ITEMS IDENTIFIED BY THE BUILDING INSPECTOR.			
*****	ALL VIOLATIONS SHALL BE CORRECTED IMMEDIATELY, A COMPLIANCE INSPECTION MUST BE COORDINATED WITH BOTH THE BUILDING INSPECTOR/FIRE MARSHALL			
	& HEALTH OFFICER UPON COMPLETION OF ALL VIOLATIONS.			
	*** A SIGNED HAND WRITTEN REPORT IS AVAILABLE FOR REVIEW IN LASER FISCHE AND AVAILABLE FOR REVIEW. -***-			

Follow-up to be completed on sanitarian copy only!

Warning Letter Requested

Prosecution Requested

Follow-up Date