

RETAIL FOOD FACILITY INSPECTION REPORT

RADNOR TOWNHSIP 301 IVEN AVENUE WAYNE, PA 19087		# Risk Factor Violations	DATE	02/02/17
		# Repeat Risk Factor Violations	TIME IN	10:00AM
		Overall Compliance Status	TIME OUT	11:50AM
Food Facility	Address	City/State	Zip	Phone #
ST EDMONDS HOME	320 S ROBERTS ROAD	ROSEMONT, PA	19010	
Registration #	Owner	Purpose of Inspection (choose one)	License Type	Risk Category
FE0000629	ARCHDIOCESE OF PHILADELPHIA	Routine	Retail	FOOD SERVICE

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			Time/Temperature Control for Safety				
2	IN	Management, food employee & conditional employee; knowledge, responsibilities & reporting	N/A	15	IN	Food contact surfaces: cleaned and sanitized	N/A
3	IN	Proper use of reporting; restriction & exclusion	N/A	16	IN	Proper disposition of returned, previously served, reconditioned and unsafe food.	N/A
4	IN	Procedures for responding to vomiting & diarrheal events	N/A	Time/Temperature Control for Safety			
Good Hygienic Practices			17	IN	Proper cooking time & temperature	N/A	
5	IN	Proper eating, tasting, drinking or tobacco use	N/A	18	IN	Proper reheating procedures for hot holding	N/A
6	IN	No discharge from eyes, nose & mouth	N/A	19	IN	Proper cooling time & temperature	N/A
Preventing Contamination by Hands			20	IN	Proper hot holding & temperatures	N/A	
7	IN	Hands clean & properly washed	N/A	21	IN	Proper cold holding & temperatures	N/A
8	IN	No bare hand contact with RTE foods or pre-approved alternate method properly followed	N/A	22	IN	Proper date marking & disposition	N/A
9	IN	Adequate handwashing sinks properly supplied and accessible	N/A	23	IN	Time as a public health control: procedures & record	N/A
Approved Source			Consumer Advisory				
10	IN	Food obtained from approved source	N/A	24	IN	Consumer advisory provided for raw/undercooked foods	N/A
11	IN	Food received at proper temperature	N/A	Highly Susceptible Population			
12	IN	Food in good condition, safe & unadulterated	N/A	25	IN	Pasteurized food used; prohibited foods not offered	N/A
13	IN	Required records available, shellstock tags, parasite	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			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	IN	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	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	N/A
34	IN	Approved thawing methods used	N/A	47	OUT	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	OUT	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	IN	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	IN	Physical facilities installed, maintained & clean	N/A
41	IN	Washing fruits & vegetables	N/A	55	OUT	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	IN	Certified Food manager certificate; valid and properly displayed	N/A

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M. Paradise

Lauren T...

