

RETAIL FOOD FACILITY INSPECTION REPORT

RADNOR TOWNSHIP 301 IVEN AVENUE WAYNE, PA 19087		# Risk Factor Violations	DATE	02/28/17
		# Repeat Risk Factor Violations	TIME IN	09:30AM
		Overall Compliance Status	TIME OUT	09:55AM
Food Facility	Address	City/State	Zip	Phone #
VILLANOVA DONAHU MARKET	800 E. LANCASTER AVENUE	VILLANOVA, PA.	19010	
Registration #	Owner	Purpose of Inspection (choose one)	License Type	Risk Category
FE00000923		Complaint	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	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
			12			Utensils, Equipment & Vending		
12	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	IN	Physical facilities installed, maintained & clean	N/A	
40	IN	Wipe cloths; 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

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C = corrected on site, R = repaired

P.I.C. Signature

Michelle Moss

Sanitarian Signature

Laurie Tabor

