RETAIL FOOD FACILITY INSPECTION REPORT

RADNOR TOWNHSIP 301 IVEN AVENUE WAYNE, PA 19087			# Risk Factor Violations # Repeat Risk Factor Violations	DATE TIME IN	02/02/17 10;00AM 11:50AM
WATNE, PA 1908/		Overall Compliance Status	TIME OUT		
Food Facility		Address	City/State	Zip	Phone #
ST EDMOI	NDS HOME	320 S ROBERTS ROAD	20 S ROBERTS ROAD ROSEMONT, PA		
Registration#	Owner		Purpose of Inspection (choose one)	License Type	Risk Category
FE00000629	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.

		Demonstration of Knowledge				Protection from Contamination		
į.	IN	Person în 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	
ezali E	IN	Management, food employee & conditional employee; knowledge, responsi- bilities & reporting	N/A	16	IN	Proper disposition of returned, previously served, reconditioned and unsafe food.	N/A	
,	161	Proper use of reporting; restriction & exclusion	200	1		Time/Temperature Control for Safety		
	IN	Paradon Engineerida de mariña P. Englant mada	N/A	17	IN	Proper cooking time & temperature	N	
	IN	Procedures for responding to vomiting & diarrheal events	N/A	18	IN	Proper reheating procedures for hot holding	N/	
		Good Hygienic Practices		12			14/	
i a	IN	Proper eating, tasting, drinking or tobacco use	N/A	19	IN	Proper cooling time & temperature	N/	
	IN	No discharge from eyes, nose & mouth N/A		20	IN	Proper hot holding & temperatures	N	
		Preventing Contamination by Hands	en G	21	IN	Proper cold holding & temperatures	N	
	IN	Hands clean & properly washed	N/A	22	IN	Proper data marking & disposition	N	
	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.	
		Adequate handwasking sinks properly supplied and accessible				Consumer Advisory	14.	
CT.	IN N/A Approved Source			24	Sp William	Consumer advisory provided for raw/undercooked foods	T	
		Approved Source		25500	IN		N	
O	IN	Food obtained from approved source				Highly Susceptible Population		
1	IN	Food received at proper temperature	N/A	25	ΗN	Pasteurized food used; prohibited foods not offered	N.	
2	IN	Food in good condition, safe & unadulterated	N/A			Food/Color Additives & Toxic Substances	To the state of	
	IN	Required records available, shellstock tags, parasite	N/A	26	IN	Food/Color additives: approved & properly used	N	
				27	IN	Toxic substances properly identified, stored & used	N	
						Conformance with Approved Procedures		
	F	Reset Form		28	IN	Compliance with variance/specialized process/HACCP	ì	

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	er & Ice from approved source		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	NA
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		46	EN	Food & mon-load 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	2 m / 1			Physical Facilities	
36	íN	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	NIA
37	IN	Insects, rodents, & animals not present	N/A	53	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	e with F	A Foo	od Emp	loyee 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

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NUE 9087			-	eat Risk Factor Violations	TIME IN	10;00AM	
9087			227500				
	AYNE, PA 19087			all Compliance Status	TIME OUT	11:50AM	
Address City/State		State	Zip	Phone #			
EDMONDS HOME	320 S ROE	BERTS ROAD		ROSEMONT, PA	19010		
Owner			Purp	ose of Inspection (choose one)	License Type	Risk Category	
929 AI	RCHDIOCESE OF PHILA	DELPHIA		Routine	Retail	FOOD SERVICE	
		TEMPE	RATURI	RECORDINGS			
ITEM/LOCATIO	NC	TEIV	1P	ITEM/LOCAT	ION	TEMP	
		37		FISH / FROZEN			
TOS		38		PATTYS / FROZEN			
πs		38		DICED CHICKEN & HAM / FROZEN			
		36					
		WARE	EWASHII	NG FACILITIES			
				**		PPM	
				CHI ODINE		100	
						was a second	
Dishwasher Wiping Coths						107	
			(m=05-1)			100	
		DESERVATION	VS & C	ORRECTIVE ACTIONS			
# VIOLATION TEXT							
DISH WASHER FINAL RINS	E TEMPERATURE NOT I	REACHING 180F. A	VIUST USI	E 3 BAY MANUAL WARE WASHING UNTIL	L REPAIRED		
REED A COVER ON THE C	EILING LIGHT IN THE ON	MALL DRI STURAG	ae noom	OLUGEI			
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	ITEM/LOCATION OS ISH WASHER FINAL RINS WATER AT HAND WASH ST	ITEM/LOCATION OS IS ISH WASHER FINAL RINSE TEMPERATURE NOT INTER AT HAND WASH STATION IS TOO HOT MUSTATER AT HE WASH STATION I	ITEM/LOCATION TEM 37 OS 38 IS 38 WARD OBSERVATION ISH WASHER FINAL RINSE TEMPERATURE NOT REACHING 180F. OF ACTUAL PROPERTORS AND ACTUAL PROPERTORS A	TEMPERATURE ITEM/LOCATION TEMP 37 OS 38 36 WAREWASHII OBSERVATIONS & CO VIO ISH WASHER FINAL RINSE TEMPERATURE NOT REACHING 180F. MUST USE VATER AT HAND WASH STATION IS TOO HOT MUST TEMPER TO BETWEEN 8	TEMPERATURE RECORDINGS ITEM/LOCATION TEMP ITEM/LOCATION 37 FISH / FROZEN 38 PATTYS / FROZEN 38 DICED CHICKEN & HAM / FROZEN 36 WAREWASHING FACILITIES SANITIZER GHLORINE HOT WATER CHLORINE OBSERVATIONS & CORRECTIVE ACTIONS VIOLATION TEXT	TEMPERATURE RECORDINGS ITEM/LOCATION TEMP ITEM/LOCATION 37 FISH / FROZEN OS 38 PATTYS / FROZEN TS 36 DICED CHICKEN & HAM / FROZEN 38 WAREWASHING FACILITIES SANITIZER CHLORINE HOT WATER CHLORINE OBSERVATIONS & CORRECTIVE ACTIONS VIOLATION TEXT ISH WASHER FINAL RINSE TEMPERATURE NOT REACHING 180F. MUST USE 3 BAY MANUAL WARE WASHING UNTIL REPAIRED MATER AT HAND WASH STATION IS TOO HOT MUST TEMPER TO BETWEEN 80F - 110F	

Warning Letter Requested Prosecution Requested

Follow-up Date

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