

RETAIL FOOD FACILITY INSPECTION REPORT

RADNOR TOWNSHIP 301 IVEN AVENUE WAYNE, PA 19087		# Risk Factor Violations	0	DATE	03/06/17
		# Repeat Risk Factor Violations	0	TIME IN	01:30pm
		Overall Compliance Status	IN	TIME OUT	03:00pm
Food Facility	Address	City/State	Zip	Phone #	
ZESTO PIZZA	908 CONESTOGA ROAD	ROSEMONT, PA,	19010		
Registration #	Owner	Purpose of Inspection (choose one)		License Type	Risk Category
FE00001045	CHRIS ROSE, MGR.	Routine		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	Food separated & protected	N/A
Employee Health				15	Food contact surfaces: cleaned and sanitized	N/A
2	IN	Management, food employee & conditional employee; knowledge, responsibilities & reporting	N/A	16	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	Proper cooking time & temperature	N/A
Good Hygienic Practices				18	Proper reheating procedures for hot holding	N/A
5	IN	Proper eating, tasting, drinking or tobacco use	N/A	19	Proper cooling time & temperature	N/A
6	IN	No discharge from eyes, nose & mouth	N/A	20	Proper hot holding & temperatures	N/A
Preventing Contamination by Hands				21	Proper cold holding & temperatures	N/A
7	IN	Hands clean & properly washed	N/A	22	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	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	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	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	Food/Color additives: approved & properly used	N/A
				27	Toxic substances properly identified, stored & used	N/A
				Conformance with Approved Procedures		
				28	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	IN	Warewashing facilities; installed, maintained & used; test	N/A
35	IN	Thermometers provided & accurate	N/A	48	OUT	Non-food contact surfaces clean	C
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	OUT	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	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	IN	Certified Food manager certificate: valid and properly displayed	N/A

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P.I.C. Signature

Sanitarian Signature

Bessie Bawinkel

Laurenne Taltan

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TEMPERATURE RECORDINGS

ITEM/LOCATION	TEMP	ITEM/LOCATION	TEMP
DICED PINNEAPPLE	40		
MEATBALLS	169		
LUNCHEON MEAT & CHEESE	38		
SLICED TOMATO & ONION	35		

WAREWASHING FACILITIES

	SANITIZER	PPM
3 Bay Sink	QUATS	200
3 Bay Sink		
Dishwasher		
Wiping Coths	CHLORINE	75

OBSERVATIONS & CORRECTIVE ACTIONS

ITEM #	VIOLATION TEXT
48	USE ONLY APPROVED EQUIPMENT FOR FOOD PREPARATION. CORRECTED WHILE ON SITE
54	CLEAR THE OVER CROWDED CORRIDOR OF SHELVING.
51	EMPTY & CLEAN THE OUTSIDE GREASE CONTAINERS.

Follow-up to be completed on sanitarian copy only!

Warning Letter Requested

Prosecution Requested

Follow-up Date