

RETAIL FOOD FACILITY INSPECTION REPORT

RADNOR TOWNSHIP 301 IVEN AVENUE WAYNE, PA 19087		# Risk Factor Violations	DATE	04/25/17
		# Repeat Risk Factor Violations	TIME IN	10:10 am
		Overall Compliance Status	TIME OUT	
Food Facility	Address	City/State	Zip	Phone #
Dan Dan	214 Sugartown Rd.	Wayne, Pa		
Registration #	Owner	Purpose of Inspection (choose one)	License Type	Risk Category
Not yet Licensed	Jyhyana Huang	pre-final	Retail	Retail Food

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	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	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	OUT	Sewage & waste water properly disposed <i>Hang Mops off floor with handle facing ceiling.</i>	N/A
38	IN	Contamination prevented during food preparation, storage & display	N/A	52	OUT	Toilet facilities; properly constructed, supplied, cleaned <i>Employee restroom needs trash can with lid to dispose of personal items</i>	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 <i>Clean hood ducts to the ceiling.</i>	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

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TEMPERATURE RECORDINGS					
ITEM/LOCATION	TEMP	ITEM/LOCATION	TEMP		
All Cold Storage units are within acceptable temperature limits.					
WAREWASHING FACILITIES					
		SANITIZER		PPM	
3 Bay Sink		Quats		N/O	
3 Bay Sink					
Dishwasher		Hot Water		189 degrees	
Wiping Coths					
OBSERVATIONS & CORRECTIVE ACTIONS					
ITEM #	VIOLATION TEXT				
*****	Pre-Opening Food Safety Inspection				
*	Label Type 1 Hoods and corresponding Pull stations alike.				
*	Must comply with all items identified by the Building Inspector/Fire Marshall to obtain a Certificate of Occupancy.				
**	126 Seats counted, however, no approval of maximum seating at this time.				
**	Operator ignored directive to not bring in food to the establishment. This may result in the Issue of a Summary Citation.				
***	The facility is NOT PERMITTED to operate at this time. There is a required follow-up joint inspection with the Health Officer and Building Inspector/Fire Marshall, before operations can begin.				

Follow-up to be completed on sanitarian copy only!

Warning Letter Requested

Prosecution Requested

Follow-up Date