RETAIL FOOD FACILITY INSPECTION REPORT

RADNOR TOWNHSIP 301 IVEN AVENUE WAYNE, PA 19087			# Risk Factor Violations	DATE	04/12/17
			# Repeat Risk Factor Violations	TIME IN	10:10 Phone # Risk Category
			Overall Compliance Status	TIME OUT	
Food Facility Address		City/State	Zip		
FIRST WATCH 775 E LANCASTER AVE			VILLANOVA, PA		
egistration# Owner		Purpose of Inspection (choose one)	License Type		
FE00001305 MICHAEL ETHRIDGE MGR.		Routine	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				IÑ	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	104			17	IN	Proper cooking time & temperature	N/A	
e e e e e e e e e e e e e e e e e e e	IN	Procedures for responding to vomiting & diarrheal events	N/A	18	IN	Proper reheating procedures for hot holding	N/A	
5		Good Hygienic Practices Proper eating, tasting, drinking or tobacco use	Salpha (Car	19		Proper cooling time & temperature	1	
6	IN.	No discharge from eyes, nose & mouth	N/A N/A	20	IN	Proper hot holding & temperatures	N/A	
Section 1	IN The state of th				IN	Proper cold holding & temperatures		
,	Preventing Contamination by Hands Hands clean & property washed			21	IN	Froper with induling a temperatures		
3	IN	No bare hand contact with RTE foods or pre-approved alternate method	N/A	22	IN	Proper data marking & disposition	N/A	
	IN	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 IN N/A			Consumer Advisory			
	Approved Source			24	Consumer advisory provided for raw/undercooked foods		N/A	
10	LO Food obtained from approved source				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		26	IN	Food/Color additives: approved & properly used	N/A	
			N/A	27	IN	Toxic substances properly identified, stored & used	N/A	
						Conformance with Approved Procedures		
	Reset Form				IN	Compliance with variance/specialized process/HACCP	N/A	

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				Single-use/single-service articles: properly stored & used					
		Food Temperature Control		45	IN	Gloves used properly					
32	IN	Proper cooling methods used; adequate equipment for temperature control				Utensils, Equipment & Vending					
33	IN	Plant food properly cooked for hot holding		46	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	N/A				
34	IN-	Approved thawing methods used			IÑ	Warewashing facilities; installed, maintained & used; test					
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				
	Outbook (1999)	Prevention of Food Contamination		50	OUT	Plumbing installed: installed, maintained & used; test REPAIR PREP SINK TRAP	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		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				
10	IN	Wipe clothes; properly used & stored	N/A	54	OUT	Physical facilities installed, maintained & clean SAFETY CABLE NOT CONNECTED ON COOKING EQUIPMENT	N/A				
11	IN	Washing fruits & vegetables	N/A	55	QUT	Adequate ventilation & lighting: designated areas used HOOD BULB NEEDS REPLACEMENT	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

IN = in compliance, OUT = not in compliance, N/O = not observed, N/A = not applicable

C = corrected on site, R = repeated

P.I.C. Signature

Sanitarian Signature

havena Tallaco

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					City	/State	Zîp	Phone #
	FIRST WATCH		775 E LAN	CASTER AVE		VILLANOVA, PA		
Registration #	Owner				Purp	ose of Inspection (choose one)	License Type	Risk Category
FE000	001305	Waterstein grann sie ver februarie	MICHAEL ETHRIDGE	WGR.		Routine	Retail	RETAIL FOOD
				TEMPE	ERATUR	E RECORDINGS		
	ITEM/L	OCATIO	N	TEN	1P	ITEM/LOCA	TEMP	
CHIA SEED	PUDDING			36		SAUSAGE	147	
DICED HAM						HOLLANDAISE SAUCE		
				39		The second second		190
SALAD DRE	SSING			40		GRITS		194
SALSA				39		ITALIAN WEDDING SOUP1		194
- 10				WARE	WASHII	NG FACILITIES		A STORY TO BE A STORY OF THE STORY
en opportunit								and the second
	and the line strong				es e especie	SANITIZER		PPM
3 Bay Sink			Carrier Street					
3 Bay Sink			and the same of the same of					
Dishwashe	e r					CHLORINE	100	
Wiping Co	ths					QUATS		300
				RSERVATION	us & c	ORRECTIVE ACTIONS		
			-	DJERVAIION				
ITEM#			W 14		VIC	DLATION TEXT		
754	GENERAL CLEANIN	NG AND W	ET FLOOR					
****	ALL VIOLATIONS S	HALL BE (CORRECTED WITHIN 4	8 HOURS UNI ESS	OTHERV	WISE SPECIFIED		
***	NON COMPLIANCE	WILL RES	BULT IN APPLICABLE A	DOPTED RADNOR	TOWNS	HIP CODE.		
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		paragripas and a second						
						n canitarian convonlul		

Follow-up to be completed on sanitarian copy only!

Warning Letter Requested

Prosecution Requested

Follow-up Date