

RETAIL FOOD FACILITY INSPECTION REPORT

RADNOR TOWNHSIP 301 IVEN AVENUE WAYNE, PA 19087		# Risk Factor Violations	DATE	04/05/17
		# Repeat Risk Factor Violations	TIME IN	2pm
		Overall Compliance Status	TIME OUT	
Food Facility	Address	City/State	Zip	Phone #
Flip and Baileys	902 Conestoga Rd	Rosemont, PA		
Registration #	Owner	Purpose of Inspection (choose one)	License Type	Risk Category
FE00001008	Chris Young	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	14	IN	Food separated & protected
		N/A			N/A
Employee Health			15	IN	Food contact surfaces: cleaned and sanitized
2	IN	Management, food employee & conditional employee; knowledge, responsibilities & reporting			N/A
		N/A	16	IN	Proper disposition of returned, previously served, reconditioned and unsafe food.
		N/A			N/A
3	IN	Proper use of reporting; restriction & exclusion	Time/Temperature Control for Safety		
		N/A	17	IN	Proper cooking time & temperature
4	IN	Procedures for responding to vomiting & diarrheal events			N/A
		N/A	18	IN	Proper reheating procedures for hot holding
Good Hygienic Practices					N/A
5	IN	Proper eating, tasting, drinking or tobacco use	19	IN	Proper cooling time & temperature
		N/A			N/A
6	IN	No discharge from eyes, nose & mouth	20	IN	Proper hot holding & temperatures
		N/A			N/A
Preventing Contamination by Hands			21	IN	Proper cold holding & temperatures
7	IN	Hands clean & properly washed			N/A
		N/A	22	IN	Proper date marking & disposition
8	IN	No bare hand contact with RTE foods or pre-approved alternate method properly followed			N/A
		N/A	23	IN	Time as a public health control: procedures & record
9	OUT	Adequate handwashing sinks properly supplied and accessible <i>Employee hand washing sign in both restrooms</i>			N/A
		N/A	Consumer Advisory		
Approved Source			24	IN	Consumer advisory provided for raw/undercooked foods
10	IN	Food obtained from approved source			N/A
		N/A	Highly Susceptible Population		
11	IN	Food received at proper temperature	25	IN	Pasteurized food used; prohibited foods not offered
		N/A			N/A
12	IN	Food in good condition, safe & unadulterated	Food/Color Additives & Toxic Substances		
		N/A	26	IN	Food/Color additives: approved & properly used
13	IN	Required records available, shellstock tags, parasite			N/A
		N/A	27	IN	Toxic substances properly identified, stored & used
		N/A			N/A
			Conformance with Approved Procedures		
			28	IN	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 Clean tile near handwashing sink and floor by fryer	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	OUT	Insects, rodents, & animals not present Pest control, clean droppings on ground floor and basement	N/A	51	IN	Sewage & waste water properly disposed	N/A
38	IN	Contamination prevented during food preparation, storage & display	N/A	52	OUT	Toilet facilities; properly constructed, supplied, cleaned Fix peeling trim on baseboard in womens restroom	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 Store mop off floor, mop head down for proper drying	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



