

RETAIL FOOD FACILITY INSPECTION REPORT

2017
MC

RADNOR TOWNSHIP 301 IVEN AVENUE WAYNE, PA 19087		# Risk Factor Violations	DATE	05/23/17
		# Repeat Risk Factor Violations	TIME IN	10:15AM
		Overall Compliance Status	TIME OUT	
Food Facility	Address	City/State	Zip	Phone #
OVERBROOK GOLF CLUB	801 GODFREY RD	WAYNE, PA		
Registration #	Owner	Purpose of Inspection (choose one)	License Type	Risk Category
FE00000561	STEVE UYENO	Routine	Retail	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	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	OUT	Adequate handwashing sinks properly supplied and accessible <i>Clean all hand sinks</i>	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	OUT	Food in good condition, safe & unadulterated <i>Discard dented tomato juice can in dry storage</i>	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

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

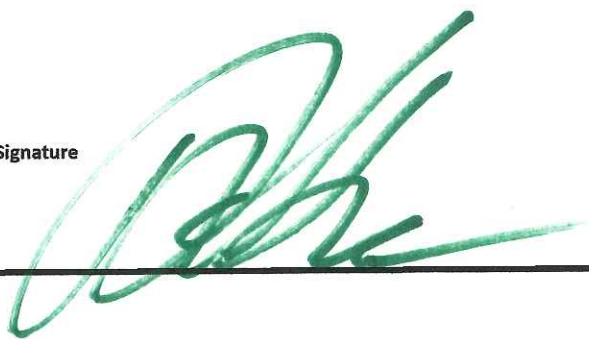
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into food.

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	OUT	Single-use/single-service articles: properly stored & used <i>Store covered or handle up only</i>	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	OUT	Thermometers provided & accurate <i>Need thermometer in fruit prep cooler and milk cooler</i>	N/A	48	OUT	Non-food contact surfaces clean <i>Food storage items need to be 6 inches off floor in dry storage</i>	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	IN	Sewage & waste water properly disposed	N/A
38	OUT	Contamination prevented during food preparation, storage & display <i>Cover all foods in walk in, store all food 6 inches off floor in walk in</i>	N/A	52	IN	Toilet facilities; properly constructed, supplied, cleaned	N/A
39	IN	Personal cleanliness	N/A	53	OUT	Garbage & refuse properly disposed: facilities maintained <i>Clean and clear trash area around dumpster</i>	N/A
40	IN	Wipe clothes; properly used & stored	N/A	54	OUT	Physical facilities installed, maintained & clean <i>Clean table that stores fryer baskets</i>	N/A
41	IN	Washing fruits & vegetables	N/A	55	OUT	Adequate ventilation & lighting: designated areas used <i>Replace bulb in hood and CLEAN ALL HOODS</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.
SLICED PEPPERS	41	NAVY BEAN SOUP	153
WALK IN	32	IMPERIAL SAUCE	162
SALSA	43	SOUP (BAR AREA)	135
DRAWER COOLER	41		
UNDER COUNTER COOLER (BAR AREA)	38		

WAREWASHING FACILITIES

	SANITIZER	PPM
3 Bay Sink	QUATS	300
3 Bay Sink		
Dishwasher	NEEDS SERVICE (MAIN AND BAR)	
Wiping Coths	QUATS	200

OBSERVATIONS & CORRECTIVE ACTIONS

ITEM #	VIOLATION TEXT
****	Cover for electrical outlet box in dry storage at entrance.
#54	Attach safety hooks to wheeled appliances. Replace ceiling tiles in dry storage area.
****	Correct Violations within 24 hours with exception of hood cleaning which should be corrected within 1 week.

Follow-up to be completed on sanitarian copy only!

Warning Letter Requested

Prosecution Requested

Follow-up Date