

RETAIL FOOD FACILITY INSPECTION REPORT

RADNOR TOWNSHIP		# Risk Factor Violations	DATE	08/02/17
301 IVEN AVENUE		# Repeat Risk Factor Violations	TIME IN	0950am
WAYNE, PA 19087		Overall Compliance Status	TIME OUT	
Food Facility	Address	City/State	Zip	Phone #
SEASONS PIZZA	369 W LANCASTER AVE	WAYNE PA		
Registration #	Owner	Purpose of Inspection (choose one)	License Type	Risk Category
FE00001279	NADEIA STOKES , MGR	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	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

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	OUT	Thermometers provided & accurate <i>Put thermometer in each cooler</i>	N/A	48	OUT	Non-food contact surfaces clean <i>Clean under cook line and along back wall, under all equipment</i>	N/A
Food Identification				Physical Facilities			
36	OUT	Food properly labeled; original container <i>Label squeeze bottles</i>	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 <i>Replace glue traps in storage closet</i>	N/A	51	IN	Sewage & waste water properly disposed	N/A
38	OUT	Contamination prevented during food preparation, storage & display <i>Do not store pots and food cooking items on floor</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>Empty trash in both rest rooms</i>	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>Replace bulbs in hood and all bulbs over fryer need a protective cover</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

Madeira St...

Mauie Carbonara

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TEMPERATURE RECORDINGS			
ITEM/LOCATION	TEMP	ITEM/LOCATION	TEMP
Cooler	26		
Peppers	43		
Walk in	39		
Ham	43		
Undercounter cooler	40		

WAREWASHING FACILITIES			
		SANITIZER	PPM
3 Bay Sink		Quats	300
3 Bay Sink			
Dishwasher			
Wiping Coths			

OBSERVATIONS & CORRECTIVE ACTIONS	
ITEM #	VIOLATION TEXT
****	Ansel system, hood and class K fire extinguishers are due this month for inspection.
#38 (con't)	Store chemicals separate from food items as well as under food items.
#48 con't	Clean floor in walk in freezer, clean under front counter, and clean under soda cabinet.
****	Correct violations within 24 hours

Follow-up to be completed on sanitarian copy only!

Warning Letter Requested

Prosecution Requested

Follow-up Date