

**RETAIL FOOD FACILITY INSPECTION REPORT**

<b>RADNOR TOWNHSIP</b> <b>301 IVEN AVENUE</b> <b>WAYNE, PA 19087</b>		# Risk Factor Violations	DATE	08/07/17
		# Repeat Risk Factor Violations	TIME IN	10:30am
		Overall Compliance Status	TIME OUT	
Food Facility	Address	City/State	Zip	Phone #
Sunoco #7291	301 E. Lancaster Ave	Wayne/PA	19087	
Registration #	Owner	Purpose of Inspection (choose one)	License Type	Risk Category
FE00000606	Bobby	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
<b>Employee Health</b>				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
<b>Good Hygienic Practices</b>				<b>Time/Temperature Control for Safety</b>			
3	IN	Proper use of reporting; restriction & exclusion	N/A	17	IN	Proper cooking time & temperature	N/A
4	IN	Procedures for responding to vomiting & diarrheal events	N/A	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
<b>Preventing Contamination by Hands</b>				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	OUT	Time as a public health control: procedures & record Discard milk and sandwiches that have a sell by date of 08/05/17.	C
9	IN	Adequate handwashing sinks properly supplied and accessible	N/A	<b>Consumer Advisory</b>			
<b>Approved Source</b>				24	IN	Consumer advisory provided for raw/undercooked foods	N/A
10	IN	Food obtained from approved source	N/A	<b>Highly Susceptible Population</b>			
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	<b>Food/Color Additives &amp; Toxic Substances</b>			
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
				<b>Conformance with Approved Procedures</b>			
				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	OUT	Thermometers provided & accurate Replace broken thermometers.	C	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	IN	Sewage & waste water properly disposed	N/A
38	IN	Contamination prevented during food preparation, storage & display	N/A	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
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	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





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TEMPERATURE RECORDINGS			
ITEM/LOCATION	TEMP	ITEM/LOCATION	TEMP
Hot dog	133	Freezer	0
Bacon, egg, and cheese sandwich	140	Grab and Go fridge	39
		Creamer center	33

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

OBSERVATIONS & CORRECTIVE ACTIONS	
ITEM #	VIOLATION TEXT

Follow-up to be completed on sanitarian copy!

Warning Letter Requested

Prosecution Requested

Follow-up Date