



Radnor Township

301 IVEN AVENUE
WAYNE, PA 19087
610-688-5600

Retail Food Facility Inspection Report

Facility: LANDIS RESTAURANT Facility ID: 74654
Owner: JAMES & GREGORY LANDIS
Address: 118 W LANCASTER AVE
City/State: WAYNE PA
Zip: 19087 County: Chester Region: Region 7
Phone: 610-688-9999

Insp. ID: 676531
Insp. Date: 5/29/2018
Insp. Reason: Regular
No. of Risk Factors: 5
No. of Repeat Risk Factors: 0
Overall Compliance: OUT

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk Factors are important practices and procedures identified as the most prevalent contributing factors of foodborne illness or injury.
Public Health Intervention are control measures to prevent foodborne illness or injury.

IN = In Compliance, OUT = Out of Compliance, N/O = Not Observed, N/A = Not Applicable, C = Corrected On Site, R = Repeat Violation

Supervision		Protection From Contamination	
1. Person in charge present, demonstrates knowledge, & performs duties	In	14. Food separated & protected	In
Employee Health		15. Food-contact surfaces: cleaned & sanitized	Out
2. Management, food employee & conditional food employee knowledge, responsibilities & reporting	In	16. Proper disposition of returned, previously served, reconditioned, & unsafe food	In
3. Proper use of restriction & exclusion	In	Time/Temperature Control for Safety	
4. Procedure for responding to vomiting & diarrheal events	In	17. Proper cooking time & temperatures	N/O
Good Hygienic Practices		18. Proper reheating procedures for hot holding	N/O
5. Proper eating, tasting, drinking, or tobacco use	Out	19. Proper cooling time & temperatures	N/O
6. No discharge from eyes, nose, & mouth	In	20. Proper hot holding temperatures	N/O
Preventing Contamination by Hands		21. Proper cold holding temperatures	In
7. Hands clean & properly washed	Out	22. Proper date marking & disposition	Out
8. No bare hand contact with RTE food or a pre-approved alternate method properly followed	In	23. Time as a public health control: procedures & records	N/O
9. Adequate handwashing sinks properly supplied & accessible	Out	Consumer Advisory	
Approved Source		24. Consumer advisory provided for raw / undercooked foods	N/A
10. Food obtained from approved source	In	Highly Susceptible Population	
11. Food received at proper temperature	N/O	25. Pasteurized foods used; prohibited foods not offered	In
12. Food in good condition, safe, & unadulterated	In	Food/Color Additives & Toxic Substances	
13. Required records available: shellstock tags, parasite destruction	N/A	26. Food additives: approved & properly used	N/A
		27. Toxic substances properly identified, stored & used; held for retail sale, properly stored	In
		Conformance with Approved Procedures	
		28. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	N/A

GOOD RETAIL PRACTICES

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

Safe Food & Water		Proper Use of Utensils	
29. Pasteurized eggs used where required	In	42. In-use utensils: properly stored	In
30. Water & ice from approved source	In	43. Utensils, equipment & linens: properly stored, dried & handled	In
31. Variance obtained for specialized processing methods	In	44. Single-use/single-service articles: properly stored & used	In
Food Temperature Control		45. Gloves used properly	In
32. Proper cooling methods used; adequate equipment for temperature control	In	Utensils, Equipment & Vending	
33. Plant food properly cooked for hot holding	In	46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used	Out
34. Approved thawing methods used	In	47. Warewashing facilities: installed, maintained & used; test strips	Out
35. Thermometers provided & accurate	Out	48. Non-food contact surfaces clean	Out
Food Identification		Physical Facilities	
36. Food properly labeled; original container	In	49. Hot & cold water available; adequate pressure	In
Prevention of Food Contamination		50. Plumbing installed; proper backflow devices	In
37. Insects, rodents & animals not present	Out	51. Sewage & waste water properly disposed	Out
38. Contamination prevented during food preparation, storage & display	Out	52. Toilet facilities: properly constructed, supplied, cleaned	In
39. Personal cleanliness	In	53. Garbage/refuse properly disposed; facilities maintained	In
40. Wiping cloths: properly used & stored	Out	54. Physical facilities installed, maintained, & clean	Out
41. Washing fruit & vegetables	In	55. Adequate ventilation & lighting; designated areas used	In

FOOD EMPLOYEE CERTIFICATION

Certified Food Employee		Certificate	
56. Certified Food Employee employed; acts as PIC; accessible	In	57. Certified food manager certificate: valid & properly displayed	In

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
5/29/2018	Joseph Moran		5/29/2018	Marie Carbonara		5/29/2018	10:45 AM	12:05 PM



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OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the timeframes below

Item Number	Violation of Code	Comment	Correct By Date	Repeat Violation
5.	2 - 401.11	An open employee's beverage container was observed in back food prep area.		
7.	2 - 301.14	Food Employee observed changing tasks that may have contaminated hands without a proper handwash in-between.		
9.	5 - 205.11	The handwash sink in the front area was blocked by a prep table and not accessible at all times for employee use.		
9.	5 - 203.11	The food facility does not have a handwash sink located in the food prep / warewashing area.		
9.	5 - 204.11	The handwash sink for employees located in the front area, is not convenient and easily accessible, as evidenced by the observed lack of proper handwashing by employees.		
9.	6 - 301.11	Paper towel dispenser empty at the handwash sink in the * area.		
15.	4 - 601.11(A)	Cooking equipment and prep tables, a food contact surface, was observed to have food residue and was not clean to sight and touch.		
15.	4 - 601.11(A)	Cooking utensils stored near grill, a food contact surface, were observed to have food residue and was not clean to sight and touch.		
15.	4 - 602.11	Slicer is not being cleaned before using with different types raw animal-derived foods.		
22.	3 - 501.17	Commercially processed ready to eat food, located in the walk in and refrigerators, and held more than 24 hours, is not being marked with the date it was opened.		
22.	3 - 501.17	Potentially hazardous ready-to-eat food prepared in the food facility and held for more than 24 hours, located in the *, is not being date marked.		
35.	4 - 302.12	Thermometers for ensuring proper temperatures of food are not available or readily accessible.		
37.	6 - 202.15	Back door located in the back kitchen area of the food facility has a gap at the bottom and does not protect against the entry of insects, rodents, and other animals.		
37.	6 - 202.15	Back door to the outside, located in the back kitchen area of the food facility is being propped open.		
37.	6 - 501.111	Food facility is not removing dead or trapped pests from control devices frequently, as evidenced by observed old / decaying * in pest control device in the * area.		
37.	6 - 501.111	Potential rodent harborage areas inside the food facility observed in the * area due to *.		
38.	3 - 305.11	Observed RTE food stored directly on the floor in back kitchen area, rather than 6 inches off of the floor as required.		
38.	3 - 305.11	Observed food stored in an unclean area of the facility in back kitchen.		
40.	3 - 304.14	Observed wet wiping cloths in back prep area, not being stored in sanitizer solution-COS.		
40.	3 - 304.14	Observed wiping cloths in extremely unclean condition in back prep area.		
46.	4 - 101.11	Remove or replace all rusted tables and equipment.		
47.	4 - 302.14	Food facility does not have available sanitizer test strips or test kit to determine appropriate sanitizer concentration		
48.	4 - 601.11(B-C)	Observed cooking equipment in the kitchen areas, with encrusted grease and soil accumulation.		
48.	4 - 601.11(B-C)	Observed all equipment, in all 3 kitchen/prep areas, with an accumulation of dust, dirt, food residue, debris on non-food contact surfaces.		
48.	4 - 602.13	Non-food contact surfaces not cleaned at a frequency to preclude accumulation of dirt and soil.		
51.	5 - 403.11	Sewage / wastewater from the food facility is not being disposed of properly to an approved sewage system.		
54.	6 - 201.11	Observed cardboard being utilized as a floor covering and shelf covering.		
54.	6 - 501.11	Basement and first floor area of the food facility is extremely dirty, dusty, sticky and in need of cleaning.		
54.	6 - 501.11	Broken equipment stored in kitchen and basement areas of the food facility needs removed.		
54.	6 - 501.11	Ceiling tiles missing, broken or in disrepair in kitchen area, need replaced.		
54.	6 - 501.11	Old unused equipment stored in basement and kitchen area, should be removed from food facility.		
54.	6 - 501.16	Mops are not being hung to air dry.		
54.	6 - 501.114	Remove all clutter and unnecessary items including trash from basement and all other areas of food facility.		



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PUBLISHED COMMENTS

Due to the violations stated on this report and section 8404.11 of the Pa Food Code, this facility is closed due to gross facility sanitation and the existence of an imminent health hazard as evidenced by site inspection and photos taken during inspection.

Once all violations are corrected, call the Community Development Department to schedule a re-inspection. Violations not corrected by first follow up inspection may result in additional fines or fees.

Recommend Pest Control Services increased to weekly until pest issues under control. Forward next 4 weekly pest control reports and most recent professional grease trap cleaning invoices to Health Officer at Radnor Township.

Due to change of ownership of facility in Radnor Township, owner must complete Plan Review Application and License Application in addition to submitting related fees and other requested documents as stated on applications.

The compliance status of this facility and a copy of this inspection report will be posted on the PA Department of Agriculture website.