



FOOD ESTABLISHMENT INSPECTION REPORT

RADNOR TOWNSHIP
301 Iven Avenue - Wayne, PA 19087
Phone (610) 688-5600

FOOD ESTABLISHMENT INFORMATION

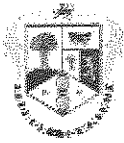
<u>FE NAME</u>					<u>LICENSE</u>
ROSIE'S MUG LLC					FE00001194
<u>ADDRESS</u>				<u>INSP. TYPE</u>	<u>INSP. NUMBER</u>
350 N SPRING MILL RD	VILLANOVA	PA	19085	FEI	6364
<u>MANAGER NAME</u>	<u>INSP. DATE</u>	<u>TIME IN</u>	<u>TIME OUT</u>	<u>PURPOSE</u>	
DEBORAH DOYLE	12/14/2015	10:30 AM		ROUTINE	
	<u>OVERALL COMPLIANCE</u>	<u>RISK CATEGORY</u>			

OBSERVATIONS AND CORRECTIVE ACTIONS

VIOLATIONS CITED IN THIS REPORT MUST BE CORRECTED WITHIN THE TIME FRAMES BELOW.

COMPLIANCE STATUS: OUT = not in compliance, N/O = not observed, N/A = not applicable, C = corrected on site, R = repeated

<u>COMP STAT</u>	<u>VIOLATION OF CODE</u> <u>COMMENTS</u>	<u>NEW/OLD VIOLATION</u> <u>CORRECT BY DATE</u>
10. ADEQUATE HANDWASHING SINKS, PROPERLY SUPPLIED AND ACCESSIBLE		
COS	10. 46-6-301.12 Hand Drying Provision (Pf) NEED PAPER TOWELS AT THE HAND WASH STATION.	
15. FOOD SEPARATED AND PROTECTED		
OUT	15. 46-3-304.15(A) Gloves, Use Limitation (P) NO BAREHAND CONTACT WITH READY TO EAT FOODS	
OUT	15. 46-3-304.11 Food Contact with Equipment, Utensils, and Linens (P) PRESENT SINGLE SERVICE ARTICLES SO AS NOT TO CONTAMINATE THEM WITH HANDLES FACING CONSUMERS	
40. PERSONAL CLEANLINESS		
OUT	40. 46-2-402.11 Effectiveness-Hair Restraints (C) HAIR RESTRAINT REQUIRED FOR ALL FOOD HANDLERS	
55. PHYSICAL FACILITIES INSTALLED, MAINTAINED, AND CLEAN		
OUT	55. PHYSICAL FACILITIES INSTALLED, MAINTAINED, AND CLEAN CLEAN THE FLOOR UNDER THE FRONT COUNTER COOLER	



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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

COLD / HOT HOLDING AND TEMPERATURES			WAREWASHING FACILITIES		
HOLDING LOCATION	TEMP	TYPE	SANITIZER	PPM	
EGG & CHEESE SANDWICH	38.00	3 BAY SINK	CHLORINE N/O	0	
TUNA & RAISON	38.00				
MILK	40.20				

REMARKS

ALL VIOLATIONS ARE REQUIRED TO BE CORRECTED WITHIN 24HOURS UNLESS OTHERWISE SPECIFIED. NON-COMPLIANCE MAY RESULT IN PENALTIES IN ACCORDANCE WITH APPLICABLE ADOPTED RADNOR TOWNSHIP CODES. ALL FOOD IS PREPARED OFF SITE IN ANOTHER LICENSED AND INSPECTED FACILITY, AND HEATED IN A MICROWAVE OVEN. OPERATOR MUST POST THE CURRENT ITEMS IN PLAIN SITE WHERE CONSUMERS CAN VIEW: * THE FOOD LICENSE, FOOD SAFETY INSPECTION REPORT, NATIONALLY RECOGNIZED FOOD MANAGERS CERTIFICATE. RESULTS OF FOOD SAFETY INSPECTIONS SHALL BE PLACED ON THE RADNOR TOWNSHIP WEBSITE WITHIN 30 DAYS.

SIGNATURES

Person in Charge (Signature): _____ 12/23/2015

Inspector (Signature): Larry Taltoan 12/23/2015

Larry Taltoan