

RETAIL FOOD FACILITY INSPECTION REPORT

RADNOR TOWNSHIP		# Risk Factor Violations	2	DATE	10/21/16
301 IVEN AVENUE		# Repeat Risk Factor Violations	0	TIME IN	0945am
WAYNE, PA 19087		Overall Compliance Status	IN	TIME OUT	11:50am
Food Facility	Address	City/State	Zip	Phone #	
Radnor High School	130 King of Prussia Road	Radnor, Pa.	19087		
Registration #	Owner	Purpose of Inspection (choose one)		License Type	Risk Category
FE0000873	RTSD / Russell Dilkes	Routine		Retail	Food Service

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	OUT	Person in charge, demonstrates knowledge & performs duties Unauthorized persons not permitted in the food preparation area	C	14	OUT	Food separated & protected Foods shall be stored 6" off the floor in the walk in freezer	C
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	N/O	Proper disposition of returned, previously served, reconditioned and unsafe food.	N/A
3	N/O	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	N/O	Proper cooking time & temperature	N/A
Good Hygienic Practices				18	IN	Proper reheating procedures for hot holding	R
5	N/O	Proper eating, tasting, drinking or tobacco use	N/A	19	IN	Proper cooling time & temperature	N/A
6	N/O	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	N/A	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	N/A	Consumer advisory provided for raw/undercooked foods	N/A
10	N/O	Food obtained from approved source	N/A	Highly Susceptible Population			
11	N/O	Food received at proper temperature	N/A	25	N/A	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	N/A	Required records available, shellstock tags, parasite	N/A	26	N/A	Food/Color additives: approved & properly used	N/A
				27	IN	Toxic substances properly identified, stored & used	N/A
				Conformance with Approved Procedures			
				28	N/A	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	N/O	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	N/A	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	N/O	Proper cooling methods used; adequate equipment for temperature control	N/A	Utensils, Equipment & Vending			
33	N/O	Plant food properly cooked for hot holding	N/A	46	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	N/A
34	N/O	Approved thawing methods used	N/A	47	IN	Warewashing facilities; installed, maintained & used; test	N/A
35	IN	Thermometers provided & accurate	N/A	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	N/O	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	OUT	Physical facilities installed, maintained & clean Remove the unused yogurt cooler in the hallway	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

Laurence Toltan

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TEMPERATURE RECORDINGS

ITEM/LOCATION	TEMP	ITEM/LOCATION	TEMP
Tuna Salad	41	Mealballs	169
Club Sandwichs	38	Penne Pasta	170
Salads	40	Whit Rice	195
Home made Hoagies	42	Italian Wedding Soup	191

WAREWASHING FACILITIES

	SANITIZER	PPM
3 Bay Sink		
3 Bay Sink	Quats	200
Dishwasher	Hot Water	182
Wiping Coths	Quats	150

OBSERVATIONS & CORRECTIVE ACTIONS

ITEM #	VIOLATION TEXT
#1	Unauthorized persons not permitted in the food preparation area
#14	Foods shall be stored at minimum of 6" off the floor
#54	Remove the unused yogurt cooler from the hallway
	Violations shall be corrected within 48 hours unless specified otherwise. non-compliance may result in penalties in accordance with applicable adopted Radnor Township codes.
	Results of food safety inspections shall be placed on the Radnor Township Website.

Follow-up to be completed on sanitarian copy only!

Warning Letter Requested

Prosecution Requested

Follow-up Date