

RETAIL FOOD FACILITY INSPECTION REPORT

RADNOR TOWNSHIP		# Risk Factor Violations	DATE	01/18/17
301 IVEN AVENUE		# Repeat Risk Factor Violations	TIME IN	09:45am
WAYNE, PA 19087		Overall Compliance Status	TIME OUT	11:15am
Food Facility	Address	City/State	Zip	Phone #
SMASH BURGERS	560 E. LANCASTER AVENUE	RADNOR, PA	19087	
Registration #	Owner	Purpose of inspection (choose one)	License Type	Risk Category
FE00001220	KEVIN FERRELL	Routine	Retail	RETAIL FOOD

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	

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	OUT	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	OUT	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	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	OUT	Toilet facilities; properly constructed, supplied, cleaned	N/A
39	OUT	Personal cleanliness	C	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	C
41	IN	Washing fruits & vegetables	N/A	55	OUT	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	OUT	Certified Food manager certificate: valid and properly displayed	N/A

IN = in compliance, OUT = not in compliance, N/O = not observed, N/A = not applicable

C = corrected on site, R = repeated

P.I.C. Signature

Sanitarian Signature

RADNOR TOWNSHIP		# Risk Factor Violations	DATE	01/18/17
301 IVEN AVENUE		# Repeat Risk Factor Violations	TIME IN	09:45am
WAYNE, PA 19087		Overall Compliance Status	TIME OUT	11:15am
Food Facility	Address	City/State	Zip	Phone #
SMASH BURGERS	550 E. LANCASTER AVENUE	RADNOR, PA	19087	
Registration #	Owner	Purpose of Inspection (choose one)	License Type	Risk Category
FE00001220	KEVIN FERRELL	Routine	Retail	RETAIL FOOD

TEMPERATURE RECORDINGS

ITEM/LOCATION	TEMP	ITEM/LOCATION	TEMP
BACON	145		
ONIONS	38		
CHEESE	38		
MUSHROOM	38		
W/REFRIGERATOR	39		
W/FREEZER	-6		

WAREWASHING FACILITIES

	SANITIZER	PPM
3 Bay Sink		
3 Bay Sink	QUATS	200
Dishwasher	CHLORINE	N/O
Wiping Cloths	QUATS	200

OBSERVATIONS & CORRECTIVE ACTIONS

ITEM #	VIOLATION TEXT
32	BAIN MARIE NOT WORKING. OPERATOR MAINTAINING FOOD TEMPERATURE WITH DOUBLE ICE TRAY. MAINTENANCE SCHEDULED
39	ALL FOOD PREPARATION WORKERS MUST WEAR HAIR RESTRAINTS. CORRECTED WHILE ON SITE.
47	DISH MACHINE NOT WORKING. USING 3 BAY SINK MANUAL WARE WASHING. MAINTENANCE SCHEDULED
52	LADIES BATHROOM NEEDS A SIGN THAT READS. "EMPLOYEES MUST WASH HANDS BEFORE RETURNING TO WORK".
54	MOP THE FLOOR IN THE BACK OF THE HOUSE & UNDER THE SODA DISPENSOR IN THE DINING AREA. CORRECTED WHILE ON SITE.
55	RE-INSTALL THE OUTLET COVER ON THE WALL IN THE DISH ROOM
57	POST IN PLAIN VIEW THE NATIONALLY RECOGNIZED CERTIFIED FOOD MANAGER CERTIFICATE, & THE MOST RECENT FOOD SAFETY INSPECTION REPORT [OR A NOTICE INFORMING THE CONSUMER OF THEIR ABILITY TO VIEW THE REPORT UPON REQUEST].
*****	ALL VIOLATIONS SHALL BE CORRECTED WITHIN 48 HOURS UNLESS SPECIFIED OTHERWISE. NON-COMPLIANCE MAY RESULT IN ADDITIONAL PENALTIES IN ACCORDANCE WITH APPLICABLE ADOPTED RADNOR TOWNSHIP CODES.

Follow-up to be completed on sanitarian copy only!

Warning Letter Requested

Prosecution Requested

Follow-up Date