RETAIL FOOD FACILITY INSPECTION REPORT

RADNOR TOWNHSIP 301 IVEN AVENUE			# Risk Factor Violations	DATE	02/14/17	
			# Repeat Risk Factor Violations	TIME IN	11:00AM	
WAYNE, PA 19087			Overall Compliance Status	IN	TIME OUT	11:55AM
Food Facility Address VILLANOVA CONNELLY CATERING KITCHEN 800 E. LANCASTER AVENUE			City/State	Zip	Phone #	
			VILLANOVA, PA	19010		
Registration #	gistration # Owner		Purpose of Inspection (choose one)	License Type	Risk Category	
FE00000987	FE00000987 VILLANOVA DINING DERVICES		Complaint	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	neasur	es to p	revent foodborne illness or injury.			
		Demonstration of Knowledge				Protection from Contamination			
	Person in charge, demonstrates knowledge & performs duties IN N/A				IN	Food separated & protected			
Employee Health						Food contact surfaces: cleaned and sanitized	N/A		
	IN	Management, food employee & conditional employee; knowledge, responsibilities & reporting				Proper disposition of returned, previously served, reconditioned and unsafe food.	N/A		
1		Proper use of reporting; restriction & exclusion	-			Time/Temperature Control for Safety			
	IN	*	N/A	17	IN	Proper cooking time & temperature			
	IN	Procedures for responding to vomiting & diarrheal events	N/A		100	Proper reheating procedures for hot holding	N/A		
Good Hygienic Practices					IN	Day of Earlier Characterists	1302		
	IN	Proper eating, tasting, drinking or tobacco use N/A				Proper cooling time & temperature	N/A		
	IN	No discharge from eyes, nose & mouth N/A				Proper hot holding & temperatures	N/A		
		Preventing Contamination by Hands		21	IN	Proper cold holding & temperatures	N/		
	IN	Hands clean & properly washed N/A		22	IN	Proper data marking & disposition	N/		
	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		
	IN	Adequate handwashing sinks properly supplied and accessible	N/A		Consumer Advisory				
WA.		Approved Source		24	IN	Consumer advisory provided for raw/undercooked foods	N/		
10 Food obtained from approved source N/A					Highly Susceptible Population				
.1	IN	Food received at proper temperature	N/A	25	IN	Pasteurized food used; prohibited foods not offered	N/		
12 Food in good condition, safe & unadulterated					Food/Color Additives & Toxic Substances				
.3	IN	Required records available, shellstock tags, parasite	N/A	26	IN	Food/Color additives: approved & properly used	N		
:50)	IN	pane matters (100 %)	N/A	27	IN	Toxic substances properly identified, stored & used	N		
				Nes		Conformance with Approved Procedures			
				28	IN	Compliance with variance/specialized process/HACCP	N		

GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into food.

	17/37	Safe Food & Water				Proper Use of Utensils	1 7/	
9	IN	Pesteurited ago used where required	N/A	42	IN	in-Use uteralis; properly stored	WA	
,	IN	Weter & Ice from approved source	N/A		IN	Weensits, equipment & Uners; properly stored, dried & honsled		
+		Vertence obtained for specialized processing methods N/A		84	IN	Single-use/single-convice articles: properly stored & used	N/A	
Food Temperature Control					45 IN Gloves used property		NA	
.		Proper cooling methods used; adequate equipment for temperature control	N/A			Utensils, Equipment & Vending		
	IN .	A CONTRACTOR OF THE CONTRACTOR	N/A	46		Food & non-food contest surfaces cleanable, properly designed, constructed,		
3	IN	Plant food properly cooked for hot holding	N/A		IN	used		
4	IM	Approved thawing methods used	N/A	47	out	Warewashing facilities; installed, maintained & used; test	NA	
5	IN	Themometers provided & accurate	N/A	48	ŧN	Non-food context surfaces closes	NA	
		Food identification	unajusti lai reversa			Physical Facilities		
16	IN	Food properly labeled; original container	NA	49	EN	Hot & cold water available: adequate pressure	NII	
_		Prevention of Food Contamination		50	IN	Plumbing installed; installed, maintained & used; test	M	
37	119	Insects, redents, & animals not present	NIA	51	IN	Sowage & waste water property dispused	NE/A	
98	IN	Contamination prevented during food preparation, storage & display	N/A	52	IN	Toilet fecilities; properly constructed, supplied, classed	N	
39	IN	Paryonal doenliness	N/A	53	IN	Garbago & refuse properly disposed: facilities maintained	N	
40	OUT	Who dother; properly used & stored	¢	54	1M	Physical facilities installed, maintained & clean	N	
41	IN	Washing fruits & vegetables	N/A	55	IN	Adequate ventilation & lightings designated areas used	N	

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	(N	Costilled Food manager certificates 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, B = repeated

P.I.C. Signature

Sanitarian Signature

Michelle Mass

Laurence Tutters

INMUNIOR IS	OWNHSIP				# Risk Fact	or Violations	0	DATE	02/14/17								
301 IVEN A	VENUE				# Repeat R	isk Factor Violations	0	TIME IN	11:00AM								
WAYNE, PA	A 19087				Overall Co	mpliance Status	IN	TIME OUT	11:55AM								
Food Facility		Address	1		City/State			Zip	Phone #								
VILLANOVA (CONNELLY CATERING KITCHEN	8	00 E. LANCASTER	R AVENUE		VILLANOVA, PA		19010									
Registration #	Owner				Purpose o	Inspection (choose one)		License Type	Risk Category								
FE0000	00987 VIL	LANOVA	DINING DERVICE	s		Complaint		Retail									
				TEMPER	RATURE RE	CORDINGS											
	ITEM/LOCATION			TEM	Р	ITE	M/LOCATIO	1	TEMP								
PREPARED	SANDWICHS IN REFRIGERATOR	ł		38													
								-									
						8.											
WORLD WEEKENS		Duni		WARE	WASHING F	ACILITIES											
						ANITIZER			PPM								
						TEC NO. 2 Step In Z Y		VICTOR AND THE STATE OF									
3 Bay Sink				T					000								
3 Bay Sink					G	UATS			200								
Dishwashe	er				H	182											
Wiping Co	iths				C	200 (C)											
			OBSI	ERVATION	S & COR	RECTIVE ACTION	S										
America d at						TION TEXT	No Charles										
ITEM#																	
Valence Control		SANITIZED WATER FOR WIPING CLOTHS NOT IN COMPLIANCE. (C) CORRECTED WHILE ON SITE.															
40	SANITIZED WATER FOR WIPI	NG CLOT		- 24 /	NEED TEST STRIPS TO PROVE THE SANITIZING CONCENTRATION OF THE WIPING CLOTH WATER AND 3 BAY MANUAL WARE WASHING PROCEDURE.												
Carlotte Car					THE WIPING	G CLOTH WATER AND 3	BAY MANUAL \	VARE WASHING PRO	CEDURE.								
40	NEED TEST STRIPS TO PROV	E THE SA			THE WIPING	G CLOTH WATER AND 3	BAY MANUAL \	VARE WASHING PRO	CEDURE.								
40		E THE SA			F THE WIPING	GCLOTH WATER AND 3	BAY MANUAL \	VARË WASHING PRO	CEDURE.								
40	NEED TEST STRIPS TO PROV (C) CORRECTED WHILE ON S	E THE SA	ANITIZING CONCE	ENTRATION OF			BAY MANUAL \	WARE WASHING PRO	CEDURE.								
40	NEED TEST STRIPS TO PROV	E THE SA	ANITIZING CONCE	ENTRATION OF			BAY MANUAL \	VARE WASHING PRO	CEDURE.								
40	NEED TEST STRIPS TO PROV (C) CORRECTED WHILE ON S	E THE SA	ANITIZING CONCE	ENTRATION OF			BAY MANUAL \	VARĖ WASHING PRO	CEDURE.								
40	NEED TEST STRIPS TO PROV (C) CORRECTED WHILE ON S	E THE SA	ANITIZING CONCE	ENTRATION OF			BAY MANUAL \	VARE WASHING PRO	CEDURE.								
40	NEED TEST STRIPS TO PROV (C) CORRECTED WHILE ON S	E THE SA	ANITIZING CONCE	ENTRATION OF			BAY MANUAL \	VARE WASHING PRO	CEDURE.								
40	NEED TEST STRIPS TO PROV (C) CORRECTED WHILE ON S	E THE SA	ANITIZING CONCE	ENTRATION OF			BAY MANUAL \	VARĖ WASHING PRO	CEDURE.								
40	NEED TEST STRIPS TO PROV (C) CORRECTED WHILE ON S	E THE SA	ANITIZING CONCE	ENTRATION OF			BAY MANUAL \	VARE WASHING PRO	CEDURE.								
40	NEED TEST STRIPS TO PROV (C) CORRECTED WHILE ON S	E THE SA	ANITIZING CONCE	ENTRATION OF			BAY MANUAL \	VARE WASHING PRO	CEDURE.								
40	NEED TEST STRIPS TO PROV (C) CORRECTED WHILE ON S	E THE SA	ANITIZING CONCE	ENTRATION OF			BAY MANUAL \	VARE WASHING PRO	CEDURE.								
40	NEED TEST STRIPS TO PROV (C) CORRECTED WHILE ON S	E THE SA	ANITIZING CONCE	ENTRATION OF			BAY MANUAL \	VARE WASHING PRO	CEDURE.								
40	NEED TEST STRIPS TO PROV (C) CORRECTED WHILE ON S	E THE SA	ANITIZING CONCE	ENTRATION OF			BAY MANUAL \	VARE WASHING PRO	CEDURE.								
40	NEED TEST STRIPS TO PROV (C) CORRECTED WHILE ON S	E THE SA	ANITIZING CONCE	ENTRATION OF			BAY MANUAL \	VARE WASHING PRO	CEDURE.								
40	NEED TEST STRIPS TO PROV (C) CORRECTED WHILE ON S	E THE SA	ANITIZING CONCE	ENTRATION OF			BAY MANUAL \	VARE WASHING PRO	CEDURE.								
40	NEED TEST STRIPS TO PROV (C) CORRECTED WHILE ON S	E THE SA	ANITIZING CONCE	ENTRATION OF			BAY MANUAL \	VARE WASHING PRO	CEDURE.								
40	NEED TEST STRIPS TO PROV (C) CORRECTED WHILE ON S	E THE SA	ANITIZING CONCE	ENTRATION OF			BAY MANUAL \	VARE WASHING PRO	CEDURE.								

Follow-up to be completed on sanitarian copy only!

Warning Letter Requested

Prosecution Requested

Follow-up Date