

RETAIL FOOD FACILITY INSPECTION REPORT

RADNOR TOWNHSIP		# Risk Factor Violations	DATE	03/17/17
301 IVEN AVENUE		# Repeat Risk Factor Violations	TIME IN	10:00 AM
WAYNE, PA 19087		Overall Compliance Status	TIME OUT	
Food Facility	Address	City/State	Zip	Phone #
JERSEY MIKE'S	550 E LANCASTER AVE	WAYNE, PA	19087	
Registration #	Owner	Purpose of Inspection (choose one)	License Type	Risk Category
FE TO BE ISSUED	CIERRA POLLOCK, MGR.	Routine	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 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	OUT	Adequate handwashing sinks properly supplied and accessible <i>Relocate soap dispenser in BOH.</i>	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	IN	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	IN	Warewashing facilities; installed, maintained & used; test	N/A
35	OUT	Thermometers provided & accurate <i>Walk in freezer temp. measuring device needs repair.</i>	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	OUT	Sewage & waste water properly disposed <i>Must maintain grease catch bin skid.</i>	N/A
38	IN	Contamination prevented during food preparation, storage & display	N/A	52	OUT	Toilet facilities; properly constructed, supplied, cleaned <i>Needs toilet paper and personal items container in women's bathroom.</i>	N/A
39	IN	Personal cleanliness	N/A	53	OUT	Garbage & refuse properly disposed; facilities maintained <i>Need new trash container with lid and plug.</i>	N/A
40	IN	Wipe clothes; properly used & stored	N/A	54	OUT	Physical facilities installed, maintained & clean <i>Mop holder relocated so as not to cause contamination.</i>	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



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TEMPERATURE RECORDINGS

ITEM/LOCATION	TEMP	ITEM/LOCATION	TEMP
COLD BEVERAGE COOLER	30		
FREEZER	12		
REFRIGERATOR	40		
DISPLAY CASE	37.2		

WAREWASHING FACILITIES

	SANITIZER	PPM
3 Bay Sink	QUATS	N/O
3 Bay Sink		
Dishwasher	N/A	N/A
Wiping Coths	QUATS	N/O

OBSERVATIONS & CORRECTIVE ACTIONS

ITEM #	VIOLATION TEXT
54	THE ENTIRE STORE NEEDS GENERAL CLEANING TO REMOVE CONSTRUCTION DUST.
****	COMPLY WITH ISSUES OBTAINED BY BUILDING INSPECTOR/FIRE MARSHALL TO OBTAIN CERTIFICATE OF OCCUPANCY.
03/20/17	FOLLOW UP INSPECTION, ALL PREVIOUSLY NOTED VIOLATIONS HAVE BEEN CORRECTED WITH THE EXCEPTION OF ; ITEM #53 Need new trash container with lid and plug WHICH SHALL BE COMPLIED WITH WITHIN 72 HOURS.
****	THIS DOCUMENT SHALL ACT FOR 72 HOURS AS A TEMPORARY FOOD LICENSE AND TEMPORARY CERTIFICATE OF OCCUPANCY. OPERATOR CAN BEGIN OPERATION ON 03/20/17.
****	OPERATOR SHALL POST THE FOLLOWING CURRENT DOCUMENTS IN PLAIN VIEW: C OF O, OCCUPANCY LOAD, FOOD LICENSE AND CFM. ALSO, FOOD SAFETY INSPECTION REPORT OR A NOTICE INFORMING PUBLIC OF ITS AVAILABILITY TO VIEW.

Follow-up to be completed on sanitarian copy only!

Warning Letter Requested

Prosecution Requested

Follow-up Date