

RETAIL FOOD FACILITY INSPECTION REPORT

RADNOR TOWNHSIP		# Risk Factor Violations	DATE	04/18/17
301 IVEN AVENUE		# Repeat Risk Factor Violations	TIME IN	115 PM
WAYNE, PA 19087		Overall Compliance Status	TIME OUT	
Food Facility	Address	City/State	Zip	Phone #
AVENUE EATZ	128 LANCASTER AVE	WAYNE , PA		
Registration #	Owner	Purpose of Inspection (choose one)	License Type	Risk Category
FE00001262	JOE KOLIMAGA	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	OUT	Food separated & protected DESIGNATE AREA FOR FOOD ONLY DURING COOLING	N/A
Employee Health				15	IN	Food contact surfaces: cleaned and sanitized	N/A
2	IN	Management, food employees & 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

Reset Form

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>SERVICE WALK IN TEMP READING DEVICE</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	OUT	Insects, rodents, & animals not present <i>Clean all under counter storage areas and storage shelves.</i>	N/A	51	OUT	Sewage & waste water properly disposed <i>HAND MOPS HANDLE UP TO DRY</i>	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 <i>CLEAN WALL AND FLOOR BEHIND GRILL</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	OUT	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
CUT PINEAPPLE	40	PULLED PORK	154
TOMATO AND MUSHROOM QUICHE	32		
BAY MARIE	41		
FREEZER	-2		
WALK IN			

WAREWASHING FACILITIES

	SANITIZER	PPM
3 Bay Sink	QUATS	200
3 Bay Sink		
Dishwasher		
Wiping Cloths		

OBSERVATIONS & CORRECTIVE ACTIONS

ITEM #	VIOLATION TEXT
#54	Clean under storage shelves in prep area and walk in. Clean wall behind slicer.
****	Keep outside door to prep area closed until screen is replaced. Use 16 mesh screen.
****	Display current food license, CFM certificate, and current Food Safety Report in area for public view.
#37	Renew and/ or maintain service with Certified Pest Control Service.
****	Violations to be corrected within 72 hours. Non compliance may result in penalties according to the Radnor Township adopted Codes.

Follow-up to be completed on sanitarian copy only!

Warning Letter Requested

Prosecution Requested

Follow-up Date