

**RETAIL FOOD FACILITY INSPECTION REPORT**

<b>RADNOR TOWNSHIP</b> <b>301 IVEN AVENUE</b> <b>WAYNE, PA 19087</b>		# Risk Factor Violations		DATE	
		# Repeat Risk Factor Violations		TIME IN	
		Overall Compliance Status		TIME OUT	
Food Facility	Address	City/State	Zip	Phone #	
Registration #	Owner	Purpose of Inspection (choose one)	License Type	Risk Category	
			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		Person in charge, demonstrates knowledge & performs duties	14		Food separated & protected
Employee Health			15		Food contact surfaces: cleaned and sanitized
2		Management, food employee & conditional employee; knowledge, responsibilities & reporting	16		Proper disposition of returned, previously served, reconditioned and unsafe food.
3		Proper use of reporting; restriction & exclusion	Time/Temperature Control for Safety		
4		Procedures for responding to vomiting & diarrheal events	17		Proper cooking time & temperature
Good Hygienic Practices			18		Proper reheating procedures for hot holding
5		Proper eating, tasting, drinking or tobacco use	19		Proper cooling time & temperature
6		No discharge from eyes, nose & mouth	20		Proper hot holding & temperatures
Preventing Contamination by Hands			21		Proper cold holding & temperatures
7		Hands clean & properly washed	22		Proper date marking & disposition
8		No bare hand contact with RTE foods or pre-approved alternate method properly followed	23		Time as a public health control: procedures & record
9		Adequate handwashing sinks properly supplied and accessible	Consumer Advisory		
Approved Source			24		Consumer advisory provided for raw/undercooked foods
10		Food obtained from approved source	Highly Susceptible Population		
11		Food received at proper temperature	25		Pasteurized food used; prohibited foods not offered
12		Food in good condition, safe & unadulterated	Food/Color Additives & Toxic Substances		
13		Required records available, shellstock tags, parasite	26		Food/Color additives: approved & properly used
			27		Toxic substances properly identified, stored & used
			Conformance with Approved Procedures		
			28		Compliance with variance/specialized process/HACCP

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		Pasteurized eggs used where required	42		In-Use utensils; properly stored
30		Water & Ice from approved source	43		Utensils, equipment & linens; properly stored, dried & handled
31		Variance obtained for specialized processing methods	44		Single-use/single-service articles: properly stored & used
Food Temperature Control			45		Gloves used properly
32		Proper cooling methods used; adequate equipment for temperature control	Utensils, Equipment & Vending		
33		Plant food properly cooked for hot holding	46		Food & non-food contact surfaces cleanable, properly designed, constructed, & used
34		Approved thawing methods used	47		Warewashing facilities; installed, maintained & used; test
35		Thermometers provided & accurate	48		Non-food contact surfaces clean
Food Identification			Physical Facilities		
36		Food properly labeled; original container	49		Hot & cold water available: adequate pressure
Prevention of Food Contamination			50		Plumbing installed: installed, maintained & used; test
37		Insects, rodents, & animals not present	51		Sewage & waste water properly disposed
38		Contamination prevented during food preparation, storage & display	52		Toilet facilities; properly constructed, supplied, cleaned
39		Personal cleanliness	53		Garbage & refuse properly disposed: facilities maintained
40		Wipe clothes; properly used & stored	54		Physical facilities installed, maintained & clean
41		Washing fruits & vegetables	55		Adequate ventilation & lighting: designated areas used
FOOD EMPLOYEE CERTIFICATION Compliance with PA Food Employee Certification Act (3Pa.CSASS§§6501-6510)					
CERTIFIED FOOD EMPLOYEE			CERTIFICATE		
56		Certified Food Employee employed; acts as PIC; accessible	57		Certified Food manager certificate: valid and properly displayed

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P.I.C. Signature

Sanitarian Signature

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