

RETAIL FOOD FACILITY INSPECTION REPORT

RADNOR TOWNSHIP		# Risk Factor Violations	DATE	08/07/17
301 IVEN AVENUE		# Repeat Risk Factor Violations	TIME IN	1:30pm
WAYNE, PA 19087		Overall Compliance Status	TIME OUT	
Food Facility	Address	City/State	Zip	Phone #
Nova Grill	815 E. Lancaster Ave	VILLANOVA/ PA	19010	
Registration #	Owner	Purpose of Inspection (choose one)	License Type	Risk Category
FE0000150	Constantinos Xinos	Routine	Retail	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	OUT	Proper cold holding & temperatures Cold products need to be kept at 41F or lower currently at 44F.	C
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				Utensils, Equipment & Vending			
32	IN	Proper cooling methods used; adequate equipment for temperature control	N/A	46	OUT	Food & non-food contact surfaces cleanable, properly designed, constructed, & used <i>Dispose of any cardboard used for storage in FE.</i>	N/A
33	IN	Plant food properly cooked for hot holding	N/A	47	IN	Warewashing facilities; installed, maintained & used; test	N/A
34	IN	Approved thawing methods used	N/A	48	IN	Non-food contact surfaces clean	N/A
35	IN	Thermometers provided & accurate	N/A	Physical Facilities			
Food Identification				49	IN	Hot & cold water available: adequate pressure	N/A
36	OUT	Food properly labeled; original container <i>Label and date all food containers. Label all squeeze bottles.</i>	N/A	50	OUT	Plumbing installed: installed, maintained & used; test <i>Reattach pipe under handwash sink.</i>	N/A
Prevention of Food Contamination				51	OUT	Sewage & waste water properly disposed <i>Need mop hanger so mop can drain into designated sink.</i>	N/A
37	IN	Insects, rodents, & animals not present	N/A	52	IN	Toilet facilities; properly constructed, supplied, cleaned	N/A
38	OUT	Contamination prevented during food preparation, storage & display <i>Do not store food containers under sanitary pipe. - basement</i>	N/A	53	IN	Garbage & refuse properly disposed: facilities maintained	N/A
39	IN	Personal cleanliness	N/A	54	OUT	Physical facilities installed, maintained & clean <i>Clean cabinets under soda machine.</i>	N/A
40	OUT	Wipe clothes; properly used & stored <i>Chlorine needs to be between 50-100 ppm currently at 25ppm.</i>	C	55	OUT	Adequate ventilation & lighting: designated areas used <i>Clean all vents.</i>	N/A
41	IN	Washing fruits & vegetables	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

