



**Retail Food Facility Inspection Report**

Facility: CLUB LA MAISON JUICE BAR Facility ID: 135962  
 Owner: PERFORMANCE FOOD CENTERS  
 Address: 215 Sugartown RD  
 City/State: Wayne PA  
 Zip: 19087 County: Delaware Region: Region 7  
 Phone: (610) 964-8800

Insp. ID: 709975  
 Insp. Date: 12/3/2018  
 Insp. Reason: Opening  
 No. of Risk Factors: 2  
 No. of Repeat Risk Factors: 0  
 Overall Compliance: IN

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Risk Factors are important practices and procedures identified as the most prevalent contributing factors of foodborne illness or injury.  
 Public Health Intervention are control measures to prevent foodborne illness or injury.

IN = In Compliance, OUT = Out of Compliance, N/O = Not Observed, N/A = Not Applicable, C = Corrected On Site, R = Repeat Violation

Supervision		Protection From Contamination	
1. Person in charge present, demonstrates knowledge, & performs duties	In	14. Food separated & protected	In
<b>Employee Health</b>		15. Food-contact surfaces: cleaned & sanitized	Out
2. Management, food employee & conditional food employee knowledge, responsibilities & reporting	In	16. Proper disposition of returned, previously served, reconditioned, & unsafe food	In
3. Proper use of restriction & exclusion	In	<b>Time/Temperature Control for Safety</b>	
4. Procedure for responding to vomiting & diarrheal events	In	17. Proper cooking time & temperatures	N/A
<b>Good Hygienic Practices</b>		18. Proper reheating procedures for hot holding	N/A
5. Proper eating, tasting, drinking, or tobacco use	N/O	19. Proper cooling time & temperatures	In
6. No discharge from eyes, nose, & mouth	In	20. Proper hot holding temperatures	N/A
<b>Preventing Contamination by Hands</b>		21. Proper cold holding temperatures	In
7. Hands clean & properly washed	In	22. Proper date marking & disposition	Out, C
8. No bare hand contact with RTE food or a pre-approved alternate method properly followed	In	23. Time as a public health control: procedures & records	N/A
9. Adequate handwashing sinks properly supplied & accessible	In	<b>Consumer Advisory</b>	
<b>Approved Source</b>		24. Consumer advisory provided for raw / undercooked foods	N/A
10. Food obtained from approved source	In	<b>Highly Susceptible Population</b>	
11. Food received at proper temperature	N/A	25. Pasteurized foods used; prohibited foods not offered	In
12. Food in good condition, safe, & unadulterated	In	<b>Food/Color Additives &amp; Toxic Substances</b>	
13. Required records available: shellstock tags, parasite destruction	N/A	26. Food additives: approved & properly used	N/A
		27. Toxic substances properly identified, stored & used; held for retail sale, properly stored	In
		<b>Conformance with Approved Procedures</b>	
		28. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	N/A

**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Safe Food & Water		Proper Use of Utensils	
29. Pasteurized eggs used where required	In	42. In-use utensils: properly stored	In
30. Water & ice from approved source	In	43. Utensils, equipment & linens: properly stored, dried & handled	In
31. Variance obtained for specialized processing methods	In	44. Single-use/single-service articles: properly stored & used	In
<b>Food Temperature Control</b>		45. Gloves used properly	In
32. Proper cooling methods used; adequate equipment for temperature control	In	<b>Utensils, Equipment &amp; Vending</b>	
33. Plant food properly cooked for hot holding	In	46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used	In
34. Approved thawing methods used	In	47. Warewashing facilities: installed, maintained & used; test strips	In
35. Thermometers provided & accurate	Out	48. Non-food contact surfaces clean	In
<b>Food Identification</b>		<b>Physical Facilities</b>	
36. Food properly labeled; original container	In	49. Hot & cold water available; adequate pressure	In
<b>Prevention of Food Contamination</b>		50. Plumbing installed; proper backflow devices	In
37. Insects, rodents & animals not present	In	51. Sewage & waste water properly disposed	In
38. Contamination prevented during food preparation, storage & display	In	52. Toilet facilities: properly constructed, supplied, cleaned	In
39. Personal cleanliness	In	53. Garbage/refuse properly disposed; facilities maintained	In
40. Wiping cloths: properly used & stored	In	54. Physical facilities installed, maintained, & clean	In
41. Washing fruit & vegetables	In	55. Adequate ventilation & lighting; designated areas used	In

**FOOD EMPLOYEE CERTIFICATION**

Certified Food Employee		Certificate	
56. Certified Food Employee employed; acts as PIC; accessible	In	57. Certified food manager certificate: valid & properly displayed	In

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
12/3/2018	Paul Meshock		12/3/2018	Marie Carbonara		12/3/2018	2:00 PM	2:45 PM



Radnor Township

301 IVEN AVENUE
WAYNE, PA 19087
610-688-5600

Retail Food Facility Inspection Report

Facility: CLUB LA MAISON JUICE BAR Facility ID: 135962
Owner: PERFORMANCE FOOD CENTERS
Address: 215 Sugartown RD
City/State: Wayne PA
Zip: 19087 County: Delaware Region: Region 7
Phone: (610) 964-8800

Insp. ID: 709975
Insp. Date: 12/3/2018
Insp. Reason: Opening
No. of Risk Factors: 2
No. of Repeat Risk Factors: 0
Overall Compliance: IN

TEMPERATURE OBSERVATIONS

Table with 9 columns: Item, Location, Temp, Item, Location, Temp, Item, Location, Temp. Data includes Almond Milk, Refrigerator, 36°F, Milk Refrigerator, Refrigerator, 32°F, Other, Cold-Hold Unit, 32°F.

OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the timeframes below

Table with 5 columns: Item Number, Violation of Code, Comment, Correct By Date, Repeat Violation. Contains 3 rows of violation data.

PUBLISHED COMMENTS

Today's inspection was a new facility opening inspection. Correct violations above prior to opening to the public. Violations not corrected by first follow up inspection may result in additional fines or fees.

This inspection report will serve as your permission to operate until your Food License is issued. Once all items are received, please post in public view:

- 1. Food License.
2. Most recent Inspection report or placard.
3. Food Protection Manager's Certificate.

Additional Regulation reminders:

- 1. Food prep workers are required to wear hair restraints.
2. All restroom facilities for food workers should have signage stating employees are required to wash their hands.
3. Regular hand washing reduces the risk of foodborne illnesses, therefore, educating staff on proper hand washing is crucial.
4. New Pa Food Code regulations require each Person in Charge during all open hours have a current Food Protection Manager's Certificate.

The compliance status of this facility and a copy of this inspection report will be posted on the PA Department of Agriculture website.

If you have any questions or concerns please contact the Health Officer in Radnor Township at 610-688-5600 ext. 167