

### FOOD ESTABLISHMENT INSPECTION REPORT

**RADNOR TOWNSHIP** 301 Iven Avenue - Wayne, PA 19087 Phone (610) 688-5600

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FE NAME

LICENSE

BERTUCCI'S BRICK OVEN PIZZERIA

FE00000581

**ADDRESS** 

INSP. TYPE INSP. NUMBER

523 W LANCASTER

PA 19087-

FEI

6165

MANAGER NAME

WAYNE

TIME IN TIME OUT

**PURPOSE** 

JOE BRADLEY

INSP. DATE

4/23/2015

1:30 PM

ROUTINE

**OVERALL COMPLIANCE** 

**RISK CATEGORY** 

IN

## OBSERVATIONS AND CORRECTIVE ACTIONS

VIOLATIONS CITED IN THIS REPORT MUST BE CORRECTED WITHIN THE TIME FRAMES BELOW.

COMPLIANCE STATUS: OUT = not in compliance, N/O = not observed, N/A = not applicable, C = corrected on site, R = repeated

COMP STAT

VIOLATION OF CODE COMMENTS

**NEW/OLD VIOLATION** 

CORRECT BY DATE

# 13 - Protection from Contamination - Food separated & protected

OUT

13 - 46.301. Preventing contamination from food contact with equipment and utensils

NEED A SEPARATE KNIFE HOLDER TO PREVENT CROSS CONTAMINATION BETWEEN RAW AND

COOKED FOODS

### 53 - Physical Facilities - Physical facilities installed, maintained & clean

53 - 46.981. (e)(m) Premises, structures, attachments and fixtures: Maintenance tools

REMOVE THE EXTENSION CORD AND HAVE A LICENSED ELECTRICIAN INSTALL CORRECTLY

OUT

53 - 46.981. (e)(m) Premises, structures, attachments and fixtures: Maintenance tools

REPLACE/REPAIR THE LIGHT IN THE DOUGH COOLER

OUT

53 - 46.921. Cleanability of floors, walls and ceilings

FLOOR TILES IN THE DRY STORAGE ROOM NEED REPAIRED/ REPLACED. CLEAN THE ROOM

FOODBORNE ILLN	ESS RISK FACTOR	S AND PUBLIC HEALTH	INTERVENTIONS					
COLD / HOT HOLDING AND TEMP	ERATURES	WAREWASHING FACILITIES						
HOLDING LOCATION	TEMP	TYPE	SANITIZER	PPM .				
CHERY TOMATO & OLIVES	40.00	3 BAY SINK	QUATS	300				
SALAD DRESSING	39.00	SANITIZING BUCKETS	QUATS	300				
CARMILIZED ONION	39.00	DISHWASHER	HOT WATER	195				
SAUSAGE	39.90							
MINESTRONE SOUP	167.00							
MEATBALLS	173.00							

### REMARKS

VIOLATIONS SHALL BE CORRECTED WITHIN 48 HOURS UNLESS OTHERWISE SPECIFIED. NON- COMPLIANCE MAY RESULT IN PENALTIES IN ACCORDANCE WITH APPLICABLE ADOPTED RADNOR TOWNSHIP CODES. RESULTS OF FOOD SAFETY INSPECTIONS SHALL BE PLACED IN THE RADNOR TOWNSHIP WEBSITE WITHIN 30 DAYS. TRAINING MANUAL PROVIDED FOR TRAINING.

SIGNATURES	
Person in Charge (Signature): A May My	4/23/2015
Inspector (Signature):	4/23/2018
Larry T	altoan