



FOOD ESTABLISHMENT INSPECTION REPORT

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

FOOD ESTABLISHMENT INFORMATION

<u>FE NAME</u>	COUNTRYVIEW BARBECUE			<u>LICENSE</u>	FE00001201
<u>ADDRESS</u>	389 W LANCASTER AV	WAYNE	PA 19087	<u>INSP. TYPE</u>	<u>INSP. NUMBER</u>
<u>MANAGER NAME</u>	DARYL BLANK	<u>INSP. DATE</u>	5/5/2015	FEI	6208
		<u>TIME IN</u>		<u>TIME OUT</u>	<u>PURPOSE</u>
					ROUTINE
	<u>OVERALL COMPLIANCE</u>			<u>RISK CATEGORY</u>	

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

<u>COMP STAT</u>	<u>VIOLATION OF CODE</u>	<u>NEW/OLD VIOLATION</u>
	<u>COMMENTS</u>	<u>CORRECT BY DATE</u>

1 - Demonstration of Knowledge - Certification by accredited program, compliance with Code, or correct responses.

OUT 1 - 46.1141. Food license required. Certification by accredited program. Properly posted in conspicuous location for consumers.
POST THE RADNOR TOWNSHIP FOOD LICENSE IN A CONSPICIOUS LOCATION

45 - Utensils, Equipment and Vending - Food & non-food contact surfaces cleanable, properly designed, constructed & used

OUT 45 - 46.652. Installation of fixed equipment, fixed table-mounted equipment and fixed floor-mounted equipment properly spaced, sealed or elevated
RE-CONNECT THE SAFETY CABLE TO THE ROTESSORIE OVEN

49 - Physical Facilities - Plumbing installed; proper backflow devices

OUT 49 - 46.825. (b)-(e) Operation and maintenance of plumbing facilities: Cross connection prohibited, scheduled inspection, cleaning water reservoir of water devices, good repair
THE MIDDLE SINK OF BOTH THE 3BAY SINKS ARE LEAKING AND NEED REPAIRED.



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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

COLD / HOT HOLDING AND TEMPERATURES

WAREWASHING FACILITIES

REMARKS

DUE TO THE OPERATION HOURS OF THE FARMERS MARKET FOOD SAFETY INSPECTIONS ARE CONDUCTED IN TWO PARTS OVER SEVERAL DAYS. THE FOLLOWING ARE SOME OF THE ISSUES THAT ARE LOOKED AT DURING EACH VISIT.

PART #1 THIS PART OF THE INSPECTION OFTEN TAKES PLACE DURING DOWN DAYS.

1.A PHYSICAL INSPECTION OF THE FACILITY/AREA WHERE FOOD IS PREPARED, STORED, COOKED, COOLED, REHEATED, ETC..., MUST BE CLEAN AND SANITARY.

2.EQUIPMENT MUST BE WORKING, CLEAN AND IN GOOD CONDITION.

3.THE FIRE SUPPRESSION SYSTEM AND ALL FIRE EXTINGUISHERS MUST HAVE A CURRENT INSPECTION.

4.ENSURE THAT THERE ARE ADAQUATE CONTAINERS WITH LIDS TO STORE TRASH, GARBAGE, RECYCLABLE & RETURNABLES.

5.CONFIRM THAT AT LEAST ONE PERSON IN A SUPERVISOR POSITION IS CERTIFIED IN FOOD SAFETY

PART #2 THIS PART OF THE INSPECTION TAKES PLACE DURING TIMES OF OPERATION.

1.MONITOR TO ENSURE THAT CUTTING BOARDS AND OTHER FOOD PREPARATION SURFACES ARE CLEANED AND SANITIZED BETWEEN ACTIVITY'S TO PREVENT CROSS CONTAMINATION

2.PANS, POTS, COOKING EQUIPMENT ETC..., ARE MONITORED TO VERIFY CLEANLINESS, AND THAT WAREWASHING IS CORRECTLY DONE.

3.MAKE SURE THAT THE PERSON CERTIFIED IN FOOD SAFETY IS ENSURING THAT FOOD IS PREPARED IN A FOOD SAFE MANNER , THAT PERSONS PREPARING FOOD ARE WASHING THEIR HANDS AND HAVE GOOD PERSONALL HYGEINE PRACTICES.

GENERAL NOTES:

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

SIGNATURES

Person in Charge (Signature):

5/7/2015

Inspector (Signature):

5/7/2015

Larry Taltoan