



FOOD ESTABLISHMENT INSPECTION REPORT

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

FOOD ESTABLISHMENT INFORMATION

<u>FE NAME</u>				<u>LICENSE</u>	
CABRINI COLLEGE - DINING HALL				FE00000726	
<u>ADDRESS</u>				<u>INSP. TYPE</u> <u>INSP. NUMBER</u>	
610	KING OF PRUSSIA	RD	RADNOR	PA 19087-	FEI 6356
<u>MANAGER NAME</u>		<u>INSP. DATE</u>	<u>TIME IN</u>	<u>TIME OUT</u>	<u>PURPOSE</u>
		12/2/2015	1:30 PM		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</u>	<u>VIOLATION OF CODE</u>	<u>NEW/OLD VIOLATION</u>
<u>STAT</u>	<u>COMMENTS</u>	<u>CORRECT BY DATE</u>

0. No PA Food Code Violations

OUT 0. No PA Food Code Violations
THERE ARE TWO EGRESS PATHS THAT ARE BLOCKED WITH CHAIR OR SOME OTHER ITEMS. MUST MAINTAIN A CLEAR AND UNOBSTRUCTED PATH TO THE EXIT

9. NO BARE HAND CONTACT WITH RTE FOODS OR A PRE-APPROVED ALTERNATE PROPERLY FOLLOWED

OUT 9. 46-3-301.11 Preventing Contamination from Hands (P, Pf, C)
RELOCATE THE DISHES TO AN AREA AWAY FROM THE HAND WASH SINK OR PLACE A BARRIER TO PREVENT CONTAMINATION ON THE BUFFET LINE

15. FOOD SEPARATED AND PROTECTED

OUT 15. 46-3-304.11 Food Contact with Equipment, Utensils, and Linens (P)
ADJUST THE HEIGHT OF THE SNAZZE GUARDS TO PREVENT CONTAMINATION

40. PERSONAL CLEANLINESS

~~OUT~~ *CoS* 40. 46-2-402.11 Effectiveness-Hair Restraints (C)
ALL FOOD PREPARATION WORKERS MUST WEAR HAIR RESTRAINTS

41. WIPING CLOTHS; PROPERLY USED AND STORED

OUT 41. 46-3-304.14 Wiping Cloths, Use Limitation (C)
STORE WIPING CLOTHS IN A SANITIZED SOLUTION BETWEEN USE

54. GARBAGE/REFUSE PROPERLY DISPOSED; FACILITIES MAINTAINED

OUT 54. 46-5-501.111 Area, Enclosures and Receptacles, Good Repair (C)
THE OUTSIDE DUMPSTER NEEDS A LID. ALSO CLEAN LITTER SURROUNDING THE CONTAINER

55. PHYSICAL FACILITIES INSTALLED, MAINTAINED, AND CLEAN

OUT 55. 46-6-201.11 Floors, Walls and Ceilings-Cleanability (C)
CLEAN THE FLOOR IN THE DRY STORAGE ROOM

OUT 55. 46-6-201.11 Floors, Walls and Ceilings-Cleanability (C)
THE KITCHEN FLOOR UNDER THE COOKLINE IS VERY DIRTY AND NEEDS CLEANED AT THE END OF THE CURRENT SHIFT.

OUT 55. 46-6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed (C)
REPLACE THE FLOOR MOLDING WITHIN 2 WEEKS IN THE KITCHEN



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56. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREAS USED

OUT 56. 46-4-202.18 Ventilation Hood Systems, Filters (C)
 THE KITCHEN HOOD FILTERS ARE DIRTY AND NEED IMMEDIATE CLEANING ALSO CLEAN THE DUCTS WITHIN 48 HOURS


FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS


COLD / HOT HOLDING AND TEMPERATURES		WAREWASHING FACILITIES		
HOLDING LOCATION	TEMP	TYPE	SANITIZER	PPM
MIXED VEGETABLES	43.00	SANITIZING BUCKETS	QUATS	200
MAC SALAD	41.00	3 BAY SINK	QUATS	200
PIZZA SAUCE	42.00	DISHWASHER	HOT WATER	182
CREAM OF BROCCOLI SOUP	153.00			
CHICKEN & RICE SOUP	144.00			

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. MANAGEMENT SHALL POST THE FOLLOWING DOCUMENTS WHERE CONSUMERS CAN VIEW: RADNOR FOOD LICENSE, MOST RECENT RADNOR FOOD SAFETY INSPECTION REPORT & CERTIFIED FOOD MANAGER CERTIFICATE. RESULTS OF FOOD SAFETY INSPECTIONS SHALL BE PLACED ON THE RADNOR TOWNSHIP WEBSITE WITHIN 30 DAYS.

SIGNATURES

Person in Charge (Signature):  12/2/2015

Inspector (Signature):  12/2/2015
 Larry Taltoan