



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> |
| VIC & DEANS PIZZERIA & GRILL | | | | | FE00001307 |
| <u>ADDRESS</u> | | | | | <u>INSP. TYPE</u> <u>INSP. NUMBER</u> |
| 409 W WAYNE AV | WAYNE | | PA 19087 | | FEI 6370 |
| <u>MANAGER NAME</u> | <u>INSP. DATE</u> | <u>TIME IN</u> | <u>TIME OUT</u> | <u>PURPOSE</u> | |
| PIETRO AMATO | 1/4/2016 | 11:00 AM | 1:00 PM | FINAL PRE-OPENING | |
| | <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> |

0. No PA Food Code Violations

OUT 0. No PA Food Code Violations
IFC/2009 FIRE EXTINGUISHERS NEED INSPECTED IN MAIN KITCHEN AND BASEMENT. CHECK THE EMERGENCY LIGHTS THROUGHOUT. NEED PLUMBING PERMIT & INSPECTIONS FOR THE PLUMBING WORK.

39. CONTAMINATION PREVENTED DURING FOOD PREPARATION, STORAGE AND DISPLAY

OUT 39. 46-3-305.12 Food Storage, Prohibited Areas (C)
MAY NOT STORE CHEST COOLERS UNDER SANITARY LINES. MUST RELOCATE WITHIN 24 HOURS.

OUT 39. 46-3-305.11 Food Storage-Preventing Contamination from the Premises (C)
RELOCATE STEAK ROLLS TO ANOTHER AREA TO PREVENT CONTAMINATION WHEN WASHING HANDS.

55. PHYSICAL FACILITIES INSTALLED, MAINTAINED, AND CLEAN

OUT 55. 46-6-201.17 Walls and Ceilings, Attachments (C)
THE COVER ON THE BATHROOM CEILING FAN NEEDS REPAIRED/REPLACED

OUT 55. 46-6-201.18 Walls and Ceilings, Studs, Joists, and Rafters (C)
CLOSE CEILING PENETRATIONS IN THE BASEMENT

56. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREAS USED

OUT 56. 46-4-202.18 Ventilation Hood Systems, Filters (C)
BOTH KITCHEN HOODS NEED CLEANED TYPE 1 & TYPE 2 HOODS ALSO THE HOOD DUCTS



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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

| COLD / HOT HOLDING AND TEMPERATURES | | WAREWASHING FACILITIES | | |
|-------------------------------------|-------------|------------------------|------------------|------------|
| <u>HOLDING LOCATION</u> | <u>TEMP</u> | <u>TYPE</u> | <u>SANITIZER</u> | <u>PPM</u> |
| GRILLED CHICKEN | 143.00 | 3 BAY SINK | QUATS | 200 |
| GRILLED ONIONS | 174.00 | SANITIZING BUCKETS | QUATS | 200 |
| TUNA | 33.00 | | | |
| PEPPERS | 31.00 | | | |
| WALKIN REFRIGERATOR | 38.00 | | | |
| FREEZER | 12.00 | | | |
| REACH IN COOLER | 40.00 | | | |

REMARKS

THIS FOOD FACILITY IS GIVEN PERMISSION TO OPERATE WITH THE FOLLOWING CONDITIONS: ALL THE ABOVE ITEMS MUST BE CORRECTED WITHIN 24 HOURS UNLESS OTHERWISE SPECIFIED. OTHER ITEMS MUST BE CORRECTED WITHIN 1 WEEK.

SIGNATURES

Person in Charge (Signature): *[Signature]* 1/6/2016

Inspector (Signature): *[Signature]* 1/6/2016

Larry Taltoan

On 01/06/16 Follow-up all Food Code Violations have been corrected.