



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>
RENEE'S MARKET					FE00001185
<u>ADDRESS</u>				<u>INSP. TYPE</u>	<u>INSP. NUMBER</u>
389 W LANCASTER AV	WAYNE		PA 19087	FEI	6537
<u>MANAGER NAME</u>		<u>INSP. DATE</u>	<u>TIME IN</u>	<u>TIME OUT</u>	<u>PURPOSE</u>
PETER LICCIO		8/16/2016			ROUTINE
	<u>OVERALL COMPLIANCE</u>		<u>RISK CATEGORY</u>		
	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

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

2. CERTIFIED FOOD PROTECTION MANAGER

OUT 2. 46-1141 License Requirement
POST THE RADNOR TWP. FOOD LICENSE & FOOD SAFETY INSPECTION REPORT AND THE "NATIONALLY RECOGNIZED FOOD MANAGER CERTIFICATION IN A LOCATION WHERE THE CONSUMER

14. REQUIRED RECORDS AVAILABLE: SHELLSTOCK TAGS, PARASITE DESTRUCTION

OUT 14. 46-3-402.12 Records, Creation, & Retention (Pf)
MAINTAIN SHELLSTOCK TAGS FOR 90 DAYS AFTER LAST IS SOLD.

OUT 14. 46-3-402.11 Parasite Destruction (P, C)
MUST PROVIDE PARASITE DESTRUCTION DOCUMENTATION FOR FISH USED FOR SUSHI

24. TIME AS A PUBLIC HEALTH CONTROL: PROCEDURES AND RECORDS

OUT 24. 46-3-501.19 Time as a Public Health Control (P, Pf, C)
WHERE SUSHI RICE IS CONCERNED MAINTAIN A "PH LOG". SAMPLE EACH NEW BATCH AND EVERY 4 HOURS THEREAFTER.

47. FOOD AND NON-FOOD-CONTACT SURFACES CLEANABLE, PROPERLY DESIGNED, CONSTRUCTED AND USED

OUT 47. 46-4-101.11 Characteristics-Materials for Construction and Repair (P, C)
NEED AN APPROVED TABLE AT THE SUSHI STAND



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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

COLD / HOT HOLDING AND TEMPERATURES		WAREWASHING FACILITIES		
HOLDING LOCATION	TEMP	TYPE	SANITIZER	PPM
LIVE LOBSTER IN APPROVED TANK	0.00	3 BAY SINK	QUATS N/O	0
		SANITIZING BUCKETS	QUATS N/O	0

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 CLEANLINES, 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): _____ 8/17/2016

Inspector (Signature): Larry Taltoan 8/17/2016

Larry Taltoan