

FOOD ESTABLISHMENT INSPECTION REPORT

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

FOOD ESTABLISHMENT INFORMATION

FE NAME SASSANO'S, INC **LICENSE**

FE00000977

ADDRESS

WAYNE

PA 19087

INSP. TYPE INSP. NUMBER 6536

MANAGER NAME

W LANCASTER AV

INSP. DATE

TIME IN TIME OUT

8/16/2016

PURPOSE

FΕΙ

ROUTINE

JAMES CORCORAN **OVERALL COMPLIANCE**

RISK CATEGORY

OBSERVATONS 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

0. No PA Food Code Violations

IN

0. No PA Food Code Violations

ALL FOOD IS COOKED OFF SITE IN A LICENSED AND INSPECTED FOOD FACILITY

55. PHYSICAL FACILITIES INSTALLED, MAINTAINED, AND CLEAN

OUT

55, 46-6-201.11 Floors, Walls and Ceilings-Cleanability (C)

THE FLOOR AREA BETWEEN THE DISPLAY CASE AND THE COFFEE STAND NEEDS CLEANED

56. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREAS USED

OUT

56. 46-6-303.11 Intensity-Lighting (C)

REPAIR THE BROKEN ELECTRICAL CONDUIT ALONG THE FLOOR OF THE FRONT COUNTER



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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

COLD / HOT HOLDING AND TEMPERATURES		WAREWASHING FACILITIES		
HOLDING LOCATION	TEMP	TYPE	SANITIZER	<u>PPM</u>
FROZEN MEATBALLS	1.00	SANITIZING BUCKETS	CHLORINE N/O	0
FROZEN PASTA	26.00			
COOKED PASTA	40.00			

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

3.MAKÉ 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.

	Larry Taltoan	
Inspector (Signature):	Laure Taltons	8/17/2016
Person in Charge (Signature):		8/17/2016
	SIGNATURES	