

RETAIL FOOD FACILITY INSPECTION REPORT

RADNOR TOWNSHIP 301 IVEN AVENUE WAYNE, PA 19087		# Risk Factor Violations		DATE	11/02/16
		# Repeat Risk Factor Violations		TIME IN	10:00AM
		Overall Compliance Status		TIME OUT	11:00AM
Food Facility	Address	City/State	Zip	Phone #	
SENIOR CENTER KITCHEN	108 STATION ROAD	WAYNE, PA.	19087		
Registration #	Owner	Purpose of Inspection (choose one)	License Type	Risk Category	
FE00000878	WAYNE SENIOR CENTER, BETSY WRIGHT, CFM	Routine	Retail	FOOD SERVICE	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk Factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.

Public Health interventions are control measures to prevent foodborne illness or injury.

Demonstration of Knowledge				Protection from Contamination			
1	IN	Person in charge, demonstrates knowledge & performs duties	N/A	14	IN	Food separated & protected	N/A
Employee Health				15	IN	Food contact surfaces: cleaned and sanitized	N/A
2	IN	Management, food employee & conditional employee; knowledge, responsibilities & reporting	N/A	16	IN	Proper disposition of returned, previously served, reconditioned and unsafe food.	N/A
3	IN	Proper use of reporting; restriction & exclusion	N/A	Time/Temperature Control for Safety			
4	IN	Procedures for responding to vomiting & diarrheal events	N/A	17	IN	Proper cooking time & temperature	N/A
Good Hygienic Practices				18	IN	Proper reheating procedures for hot holding	N/A
5	IN	Proper eating, tasting, drinking or tobacco use	N/A	19	IN	Proper cooling time & temperature	N/A
6	IN	No discharge from eyes, nose & mouth	N/A	20	IN	Proper hot holding & temperatures	N/A
Preventing Contamination by Hands				21	IN	Proper cold holding & temperatures	N/A
7	IN	Hands clean & properly washed	N/A	22	IN	Proper date marking & disposition	N/A
8	IN	No bare hand contact with RTE foods or pre-approved alternate method properly followed	N/A	23	IN	Time as a public health control: procedures & record	N/A
9	IN	Adequate handwashing sinks properly supplied and accessible	N/A	Consumer Advisory			
Approved Source				24	IN	Consumer advisory provided for raw/undercooked foods	N/A
10	IN	Food obtained from approved source	N/A	Highly Susceptible Population			
11	IN	Food received at proper temperature	N/A	25	IN	Pasteurized food used; prohibited foods not offered	N/A
12	IN	Food in good condition, safe & unadulterated	N/A	Food/Color Additives & Toxic Substances			
13	IN	Required records available, shellstock tags, parasite	N/A	26	IN	Food/Color additives: approved & properly used	N/A
				27	IN	Toxic substances properly identified, stored & used	N/A
				Conformance with Approved Procedures			
				28	IN	Compliance with variance/specialized process/HACCP	N/A

IN = in compliance, OUT = not in compliance, N/O = not observed, N/A = not applicable

C = corrected on site, R = repeated

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into food.

Safe Food & Water			Proper Use of Utensils		
29	IN	Pasteurized eggs used where required	42	IN	In-Use utensils; properly stored
30	IN	Water & Ice from approved source	43	IN	Utensils, equipment & linens; properly stored, dried & handled
31	IN	Variance obtained for specialized processing methods	44	IN	Single-use/single-service articles; properly stored & used
Food Temperature Control			45	IN	Gloves used properly
32	IN	Proper cooling methods used; adequate equipment for temperature control	Utensils, Equipment & Vending		
33	IN	Plant food properly cooked for hot holding	46	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used
34	IN	Approved thawing methods used	47	IN	Warewashing facilities; installed, maintained & used; test
35	IN	Thermometers provided & accurate	48	IN	Non-food contact surfaces clean
Food Identification			Physical Facilities		
36	IN	Food properly labeled; original container	49	IN	Hot & cold water available: adequate pressure
Prevention of Food Contamination			50	IN	Plumbing installed: installed, maintained & used; test
37	IN	Insects, rodents, & animals not present	51	IN	Sewage & waste water properly disposed
38	IN	Contamination prevented during food preparation, storage & display	52	IN	Toilet facilities; properly constructed, supplied, cleaned
39	IN	Personal cleanliness	53	IN	Garbage & refuse properly disposed: facilities maintained
40	IN	Wipe clothes; properly used & stored	54	IN	Physical facilities installed, maintained & clean
41	OUT	Washing fruits & vegetables <i>Wash Apples P</i>	55	IN	Adequate ventilation & lighting: designated areas used
FOOD EMPLOYEE CERTIFICATION Compliance with PA Food Employee Certification Act (3Pa.CSASS§§6501-6510)					
CERTIFIED FOOD EMPLOYEE			CERTIFICATE		
56	IN	Certified Food Employee employed; acts as PIC; accessible	57	IN	Certified Food manager certificate: valid and properly displayed

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P.I.C. Signature

Betsy Wright

Sanitarian Signature

Laura Trotter

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TEMPERATURE RECORDINGS

ITEM/LOCATION	TEMP	ITEM/LOCATION	TEMP
TRUE REFRIGERATOR W/MILK	38		
FREEZER	4		
REFRIGERATOR	14		

WAREWASHING FACILITIES

		SANITIZER	PPM
3 Bay Sink			
3 Bay Sink			
Dishwasher		HOT WATER	180
Wiping Cloths		N/O	

OBSERVATIONS & CORRECTIVE ACTIONS

ITEM #	VIOLETION TEXT
# 41	WASH APPLES PRIOR TO PLACING THEM OUT FOR CONSUMPTION. *** ISSUE WAS IMMEDIATELY CORRECTED WHILE ON STILL ON SITE***

Follow-up to be completed on sanitarian copy only!

Warning Letter Requested

Prosecution Requested

Follow-up Date