

RETAIL FOOD FACILITY INSPECTION REPORT

RADNOR TOWNSHIP 301 IVEN AVENUE WAYNE, PA 19087		# Risk Factor Violations	0	DATE	11/17/16
		# Repeat Risk Factor Violations	0	TIME IN	10:00AM
		Overall Compliance Status		TIME OUT	11:30AM
Food Facility	Address	City/State	Zip	Phone #	
THE DELI @ RADNOR TOO	250 KING OF PRUSSIA ROAD	RADNOR, PA	19087	FE00001237	
Registration #	Owner	Purpose of Inspection (choose one)		License Type	Risk Category
FE00001237	CAROL SMITH	Routine		Retail	RETAIL FOOD

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

Reset Form

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	N/A	42	IN	In-Use utensils; properly stored	N/A
30	IN	Water & Ice from approved source	N/A	43	IN	Utensils, equipment & linens; properly stored, dried & handled	N/A
31	IN	Variance obtained for specialized processing methods	N/A	44	IN	Single-use/single-service articles; properly stored & used	N/A
Food Temperature Control				45	IN	Gloves used properly	N/A
32	IN	Proper cooling methods used; adequate equipment for temperature control	N/A	Utensils, Equipment & Vending			
33	IN	Plant food properly cooked for hot holding	N/A	46	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	N/A
34	IN	Approved thawing methods used	N/A	47	IN	Warewashing facilities; installed, maintained & used; test	N/A
35	IN	Thermometers provided & accurate	N/A	48	IN	Non-food contact surfaces clean	N/A
Food Identification				Physical Facilities			
36	IN	Food properly labeled; original container	N/A	49	IN	Hot & cold water available; adequate pressure	N/A
Prevention of Food Contamination				50	IN	Plumbing installed: installed, maintained & used; test	N/A
37	IN	Insects, rodents, & animals not present	N/A	51	IN	Sewage & waste water properly disposed	N/A
38	OUT	Contamination prevented during food preparation, storage & display SPLASH GUARD BETWEEN HANDSINK & BAINE MARIE	N/A	52	IN	Toilet facilities; properly constructed, supplied, cleaned	N/A
39	OUT	Personal cleanliness NEED HAIR RESTRAINT & ADJUST PANTS	C	53	IN	Garbage & refuse properly disposed; facilities maintained	N/A
40	IN	Wipe clothes; properly used & stored	N/A	54	OUT	Physical facilities installed, maintained & clean CLEAN THE FLOORS IN THE BACK OF THE HOUSE	N/A
41	IN	Washing fruits & vegetables	N/A	55	OUT	Adequate ventilation & lighting; designated areas used ALL COOKING EQUIPMENT SHALL BE UNDER THE TYPE 1 HOOD	N/A

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	N/A	57	IN	Certified Food manager certificate: valid and properly displayed	N/A

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P.I.C. Signature

Sanitarian Signature

Jose H. [Signature]

Lauren [Signature]

