

RETAIL FOOD FACILITY INSPECTION REPORT

RADNOR TOWNSHIP 301 IVEN AVENUE WAYNE, PA 19087		# Risk Factor Violations		DATE	12/07/16
		# Repeat Risk Factor Violations		TIME IN	09:15AM
		Overall Compliance Status		TIME OUT	10:45AM
Food Facility	Address	City/State	Zip	Phone #	
WAWA	201 BRYN MAWR AVENUE	BRYN MAWR, PA	1901011		
Registration #	Owner	Purpose of Inspection (choose one)	License Type	Risk Category	
FE00000689	DEREK RUSH, MGR. / WAWA	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	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	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	OUT	Hot & cold water available: adequate pressure HOT WATER @ HAND WASH NEEDS TEMPERED TO 80f -110f	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	IN	Contamination prevented during food preparation, storage & display	N/A	52	IN	Toilet facilities; properly constructed, supplied, cleaned	N/A
39	IN	Personal cleanliness	N/A	53	OUT	Garbage & refuse properly disposed: facilities maintained CLEAN TRASH ALONG THE REAR FENCE LINE OF BUILDING	N/A
40	IN	Wipe clothes; properly used & stored	N/A	54	IN	Physical facilities installed, maintained & clean	N/A
41	IN	Washing fruits & vegetables	N/A	55	IN	Adequate ventilation & lighting; designated areas used	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	OUT	Certified Food manager certificate: valid and properly displayed POST CURRENT FOOD LICENSE, CFM & FOOD SAFETY REPORT	N/A

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

C = corrected on site, R = repeated

P.I.C. Signature

Sanitarian Signature

RADNOR TOWNSHIP		# Risk Factor Violations	DATE	12/07/16
301 IVEN AVENUE		# Repeat Risk Factor Violations	TIME IN	09:15AM
WAYNE, PA 19087		Overall Compliance Status	TIME OUT	10:45AM
Food Facility	Address	City/State	Zip	Phone #
WAWA	201 BRYN MAWR AVENUE	BRYN MAWR, PA	1901011	
Registration #	Owner	Purpose of Inspection (choose one)	License Type	Risk Category
FE00000689	DEREK RUSH, MGR. / WAWA	Routine	Retail	RETAIL FOOD
TEMPERATURE RECORDINGS				
ITEM/LOCATION	TEMP	ITEM/LOCATION	TEMP	
SANDWICH MEATS	41	HOT WELL	181	
PEPPERS	37	MASHED POTATOS	177	
SALSA	40	CLAM CHOWDER	176	
SAUSAGE	40			
EGGS	37			
WAREWASHING FACILITIES				
		SANITIZER	PPM	
3 Bay Sink				
3 Bay Sink		QUATS	300	
Dishwasher				
Wiping Coths		QUATS	300	
OBSERVATIONS & CORRECTIVE ACTIONS				
ITEM #	VIOLATION TEXT			
***	TEMPER WATER TO BETWEEN 80f - 110f			
***	POST THE CURRENT FOOD LICENSE, CERTIFIED FOOD MANAGER CERTIFICATE & FOOD SAFETY INSPECTION REPORT OR A NOTICE OF THE ABILITY TO VIEW.			
***	CLEAN & CLEAR THE TRASH & DEBRI FROM THE REAR OF THE BUILDING ALONG THE FENCE LINE.			
*****	ALL VIOLATIONS SHALL BE CORRECTED WITHIN 48 HOURS UNLESS SPECIFIED OTHERWISE. NON-COMPLIANCE MAY RESULT IN PENALTIES IN ACCORDANCE WITH APPLICABLE ADOPTED RADNOR TOWNSHIP CODES.			

Follow-up to be completed on sanitarian copy only!

Warning Letter Requested

Prosecution Requested

Follow-up Date