

RETAIL FOOD FACILITY INSPECTION REPORT

RADNOR TOWNSHIP		# Risk Factor Violations	DATE	01/23/17
301 IVEN AVENUE		# Repeat Risk Factor Violations	TIME IN	10:30AM
WAYNE, PA 19087		Overall Compliance Status	TIME OUT	
Food Facility	Address	City/State	Zip	Phone #
SNAP KITCHEN	536 W. LANCASTER AVENUE	WAYNE, PA	19087	
Registration #	Owner	Purpose of Inspection (choose one)	License Type	Risk Category
FE00001337	CORY ANDERSON, GENERAL MANAGER	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	OUT	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	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	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	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	IN	Certified Food manager certificate: valid and properly displayed	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 301 IVEN AVENUE WAYNE, PA 19087		# Risk Factor Violations	DATE	01/23/17
		# Repeat Risk Factor Violations	TIME IN	10:30AM
		Overall Compliance Status	TIME OUT	
Food Facility	Address	City/State	Zip	Phone #
SNAP KITCHEN	536 W. LANCASTER AVENUE	WAYNE, PA	19087	
Registration #	Owner	Purpose of Inspection (choose one)	License Type	Risk Category
FE00001337	CORY ANDERSON, GENERAL MANAGER	Routine	Retail	RETAIL FOOD

TEMPERATURE RECORDINGS

ITEM/LOCATION	TEMP	ITEM/LOCATION	TEMP
GRAB & GO COOLER	33		
GRAB & GO COOLER	28		

WAREWASHING FACILITIES

	SANITIZER	PPM
3 Bay Sink		
3 Bay Sink	N/A	
Dishwasher	N/A	
Wiping Cloths	N/O /	

OBSERVATIONS & CORRECTIVE ACTIONS

ITEM #	VIOLATION TEXT
*****	ALL FOOD ARE PREPARED AND PREPACKAGED AT ANOTHER APPROVED FOOD FACILITY, WITH NO FOODS PREPARED NOR PACKAGED ON SITE.
	THERE ARE TWO MINOR ITEMS FROM THE FOOD SAFETH PERSPECTIVE THAT NEED RESOLVED.
46	CAULK ALONG THE METAL CORNER STRIP OUTSIDE OF THE WALKIN REFRIGERATOR
54	INSTALL A MOP HANGER OVER THE MOP SINK SO THE MOPS CAN DRIP DRY & REMOVE ALL CONSTRUCTION TOOLS, ETC.
*****	MUST CORRECT ALL ITEMS IDENTIFIED BY THE BUILDING INSPECTOR TO OBTAIN THE CERTIFICATE OF OCCUPANCY.
*****	THIS IS A PRE-FINAL INSPECTION WITH APPROVAL TO OPERATE UPON COMPLETION AND FOLLOW UP VISIT FROM THE BUILDING INSPECTOR & CODE OFFICIAL. A SIGNED HAND WRITTEN REPORT IS ON FILE IN LASER FISCH.
***	01/24/17 Upon follow up inspection all the previously identified violations have been corrected from 01/23/17. The food license FE00001337 was approved and prepared for issue. OK to operate.

Follow-up to be completed on sanitarian copy only!

Warning Letter Requested

Prosecution Requested

Follow-up Date