

RETAIL FOOD FACILITY INSPECTION REPORT

RADNOR TOWNSHIP 301 IVEN AVENUE WAYNE, PA 19087		# Risk Factor Violations	DATE	11/31/17
		# Repeat Risk Factor Violations	TIME IN	
		Overall Compliance Status	TIME OUT	
Food Facility	Address	City/State	Zip	Phone #
JOHNS MARKET	1 PENNSYLVANIA AVE	WAYNE, PA	19087	
Registration #	Owner	Purpose of Inspection (choose one)	License Type	Risk Category
FE0000650	JOHN & BEVERLY VESPER	Routine	Retail	RETAIL FOODS

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

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				Utensils, Equipment & Vending			
32	IN	Proper cooling methods used; adequate equipment for temperature control	N/A	46	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	N/A
33	IN	Plant food properly cooked for hot holding	N/A	47	IN	Warewashing facilities; installed, maintained & used; test	N/A
34	IN	Approved thawing methods used	N/A	48	IN	Non-food contact surfaces clean	N/A
35	IN	Thermometers provided & accurate	N/A	Physical Facilities			
Food Identification				49	IN	Hot & cold water available: adequate pressure	N/A
36	IN	Food properly labeled; original container	N/A	50	IN	Plumbing installed: installed, maintained & used; test	N/A
Prevention of Food Contamination				51	IN	Sewage & waste water properly disposed	N/A
37	IN	Insects, rodents, & animals not present	N/A	52	IN	Toilet facilities; properly constructed, supplied, cleaned	N/A
38	OUT	Contamination prevented during food preparation, storage & display	C	53	IN	Garbage & refuse properly disposed: facilities maintained	N/A
39	IN	Personal cleanliness	N/A	54	IN	Physical facilities installed, maintained & clean	N/A
40	IN	Wipe clothes; properly used & stored	N/A	55	IN	Adequate ventilation & lighting: designated areas used	N/A
41	IN	Washing fruits & vegetables	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.O.C. Signature

Sanitarian Signature

Lauren Tattus

RADNOR TOWNSHIP 301 IVEN AVENUE WAYNE, PA 19087		# Risk Factor Violations	DATE	11/3/18
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TEMPERATURE RECORDINGS

ITEM/LOCATION	TEMP	ITEM/LOCATION	TEMP
LUNCHEON MEATS & CHEESE	40	CHILI	188
W/REFRIGERATOR	40	ROAST PORK	185
		ROAST BEEF	175
		MEATBALLS	174

WAREWASHING FACILITIES

	SANITIZER	PPM
3 Bay Sink	CHLORINE	N/O
3 Bay Sink		
Dishwasher		
Wiping Cloths	CHLORINE	100

OBSERVATIONS & CORRECTIVE ACTIONS

ITEM #	VIOLATION TEXT
38	STORE LETTUCE 6" OFF THE FLOOR. CORRECTED WHILE ON SITE

Follow-up to be completed on sanitarian copy only!

Warning Letter Requested

Prosecution Requested

Follow-up Date