

**RETAIL FOOD FACILITY INSPECTION REPORT**

<b>RADNOR TOWNSHIP</b>		# Risk Factor Violations	DATE	02/17/17
<b>301 IVEN AVENUE</b>		# Repeat Risk Factor Violations	TIME IN	10:00AM
<b>WAYNE, PA 19087</b>		Overall Compliance Status	TIME OUT	12/45PM
Food Facility	Address	City/State	Zip	Phone #
BERTUCCI'S BRICK OVEN PIZZA	523 W. LANCASTER AVENUE	WAYNE, PA	19087	
Registration #	Owner	Purpose of Inspection (choose one)	License Type	Risk Category
FE00000581	MIKE CROPPER, GENERAL MANAGER	Routine	Retail	

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

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	OUT	Utensils, equipment & linens; properly stored, dried & handled	C
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	C
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	OUT	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	OUT	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

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P.I.C. Signature

Sanitarian Signature

*[Handwritten Signature]*

*[Handwritten Signature]*



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**TEMPERATURE RECORDINGS**

ITEM/LOCATION	TEMP	ITEM/LOCATION	TEMP
ROMANO CHEESE	34		
UNCOOKED CHICKEN	34		
UNCOOKED FISH	34		
PIZZA SAUCE	36		
BROCHETTA	35		
HOT PEPPERS	36		

**WAREWASHING FACILITIES**

	SANITIZER	PPM
3 Bay Sink		
3 Bay Sink	QUATS	300
Dishwasher	HOT WATER	180
Wiping Coths	QUATS	300

**OBSERVATIONS & CORRECTIVE ACTIONS**

ITEM #	VIOLATION TEXT
22	DATE PREPARED TCS FOODS NOT USED IN 24 HOURS
39	COATS, AND OTHER PERSONAL ITEMS SHALL NOT BE STORED IN THE FOOD PREPARATION AREA.
43	CLEAN CUTTING UTENSILS. CORRECTED WHILE ON SITE.
49	THE HOT WATER IS NOT SUFFICIENT IN THE BACK OF THE HOUSE @ THE HAND WASH SINKS CAUSING THE FOOD FACILITY TO BE CLOSED UNTIL APPROVAL TO RE-OPEN IS GIVEN BY THE HEALTH OFFICER.
54	THE FRONT DOOR THRESHOLD NEEDS REPAIRED. THERE IS A VOID IN THE ENTRANCE FLOORING RESULTING IN A TRIP HAZARD. CORRECT WITHIN 14 DAYS.
54	THE MISSING FLOOR/WALL COVING THROUGHOUT THE STORE SHALL BE REPLACED.
54	REPLACE THE MISSING FLOOR & CEILING TILES IN THE BACK OF THE HOUSE AND 2ND FLOOR. ALSO SECURE THE ACCESS PANEL IN THE 2ND FLOOR STORAGE
54	THE STORE NEEDS A GENERAL OVERALL CLEANING
55	THE HEATING VENTS THROUGHOUT THE FACILITY HAS AN ACCUMULATION OF DUST THAT NEEDS CLEANED
49	ITEM #49 WAS LATER CORRECTED WHEN THE PLUMBER WAS CALLED OUT AND CORRECTED THE PROBLEM. A FOLLOW UP VISIT DID CONFIRM THE HOT WATER HAD BEEN RE-INSTATED. THE REMAINING VIOLATIONS SHALL BE CORRECTED WITHIN 48 HOURS UNLESS OTHERWISE SPECIFIED. NON-COMPLIANCE MAY RESULT IN PENALTIES IN ACCORDANCE WITH APPLICABLE ADOPTED RADNOR TOWNSHIP CODES.
***	<b>02/21/17 follow up inspection all violations have been corrected.</b>

Follow-up to be completed on sanitarian copy only!

Warning Letter Requested

Prosecution Requested

Follow-up Date