

RETAIL FOOD FACILITY INSPECTION REPORT

RADNOR TOWNSHIP 301 IVEN AVENUE WAYNE, PA 19087		# Risk Factor Violations		DATE	03/28/17
		# Repeat Risk Factor Violations		TIME IN	10:25
		Overall Compliance Status		TIME OUT	
Food Facility	Address	City/State	Zip	Phone #	
ARCHBISHOP CARROLL	211 MATSONFORD RD	RADNOR, PA			
Registration #	Owner	Purpose of Inspection (choose one)	License Type	Risk Category	
FE00000765	DINA WILLIAMS, MGR	Routine	Retail	FOOD SERVICE	

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	OUT	Hands clean & properly washed <i>Wash hands in designated hand wash sink</i>	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

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	OUT	Single-use/single-service articles: properly stored & used <i>Single use items should be stored in box and covered with plastic.</i>	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	OUT	Insects, rodents, & animals not present <i>Continue with professional pest service, clean areas around traps</i>	N/A	51	OUT	Sewage & waste water properly disposed <i>Empty mop buckets and hang mop to dry after each use.</i>	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 <i>Soda syrup leaking, clean storage room by back door</i>	N/A
41	IN	Washing fruits & vegetables	N/A	55	OUT	Adequate ventilation & lighting: designated areas used <i>Pull station needs inspection</i>	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: Gina Willes]

[Handwritten Signature: Mari Carlson]

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TEMPERATURE RECORDINGS

ITEM/LOCATION	TEMP	ITEM/LOCATION	TEMP
Drink cooler	41	Soup	183
Walk in	41	Chicken nuggets	138
Bay marie (ham)	40		
Tuna	35		

WAREWASHING FACILITIES

	SANITIZER	PPM
3 Bay Sink	Quats	200
3 Bay Sink		
Dishwasher		
Wiping Coths	Quats	300

OBSERVATIONS & CORRECTIVE ACTIONS

ITEM #	VIOLATION TEXT
*51	STORE MOP OFF FLOOR AND WITH HANDLE UP IN TEACHERS SERVICE AREA
*54	CLEAR OR DISCARD UNUSED, NON FUNCTIONING APPLIANCES
****	Clear space in dry storage room to make direct access to electrical box
****	Store open single use place upside down or in plastic as good retail practice as to prevent contamination.
****	Store raw foods under cooked foods in refrigerator.
*	Violations shall be corrected within 48 hours except for clearing appliances which shall be corrected within 30 days.
	Contact Health Officer upon completion of corrections.

Follow-up to be completed on sanitarian copy only!

Warning Letter Requested

Prosecution Requested

Follow-up Date