

RETAIL FOOD FACILITY INSPECTION REPORT

| | | | | |
|---|---------------------|------------------------------------|--------------|---------------|
| RADNOR TOWNSHIP 301 IVEN AVENUE WAYNE, PA 19087 | | # Risk Factor Violations | DATE | 05/04/17 |
| | | # Repeat Risk Factor Violations | TIME IN | 2PM |
| | | Overall Compliance Status | TIME OUT | |
| Food Facility | Address | City/State | Zip | Phone # |
| AZIE ON MAIN | 789 E LANCASTER AVE | VILLANOVA, PA | | |
| Registration # | Owner | Purpose of Inspection (choose one) | License Type | Risk Category |
| FE00001084 | ANN TOTI-STEPHIE | Routine / <i>Follow-up</i> | 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, fasting, 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 | OUT | Consumer advisory provided for raw/undercooked foods <i>MUST REWARD CUSTOMER EVERY 4 HOURS AND WITH IDENTIFICATION</i> | 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

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 | OUT | Warewashing facilities; installed, maintained & used; test USE CHLORINE TEST STRIPS FOR DISHWASHER | N/A |
| 35 | OUT | Thermometers provided & accurate NEED IN UNDER COUNTER COOLERS | N/A | 48 | IN | Non-food contact surfaces clean | N/A |
| Food Identification | | | | Physical Facilities | | | |
| 36 | OUT | Food properly labeled; original container DATE AND LABEL PREPARED FOOD AND CONDENSED BOTTLES | 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 | OUT | Contamination prevented during food preparation, storage & display COVER THERMOMETER WITH COOLERS | 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 cloths; properly used & stored | N/A | 54 | OUT | Physical facilities installed, maintained & clean CLEAN FLOORS; REMOVE GUSH UP COVER | N/A |
| 41 | IN | Washing fruits & vegetables | N/A | 55 | OUT | Adequate ventilation & lighting; designated areas used FIRE STATION, HOSE, FIRE EXTINGUISHER, NEED INSPECTION | 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 = out of compliance, NO = not returned, N/A = not applicable

C = corrected on site, R = reported

P.I.C. Signature



Sanitarian Signature



| | | | | |
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TEMPERATURE RECORDINGS

| ITEM/LOCATION | TEMP | ITEM/LOCATION | TEMP |
|------------------|------|-------------------|--------|
| SLICED LETTUCE | 39 | ONION TOMATO SOUP | 171 |
| SLICED PEPPERS 4 | 40 | | |
| DUMPLINGS | 42 | | |
| YELLOW TAIL FISH | 40 | | |
| SHRIMP | 38 | SUSHI | 4.2 PH |
| DEMI SAUCE | 33 | | |
| SLICED ORANGES | 40 | | |

WAREWASHING FACILITIES

| | SANITIZER | PPM |
|---------------|-----------|-----|
| 3 Bay Sink | QUATS | N/A |
| 3 Bay Sink | | |
| Dishwasher | CHLORINE | 50 |
| Wiping Cloths | QUATS | 400 |

OBSERVATIONS & CORRECTIVE ACTIONS

| ITEM # | VIOLATION TEXT |
|--------|--|
| #38 | CONT. NO FOOD STORAGE ON FLOOR. |
| * | CLEAR HALLS AND STAIR WELLS OF ALL STORAGE |
| * | POST CERTIFIED FOOD MANAGER CERTIFICATE AND MOST CURRENT FOOD SAFETY INSPECTION REPORT |
| * | CORRECT VIOLATIONS WITHIN 24 HOURS. WILL RETURN FOR FOLLOW UP. |

05/05/17 = Follow up inspection found the hallways & stairs continue to house linens, lockers and boxes. Work was immediately stopped and the items removed. All other violations identified from the prior inspection had been corrected and operations were permitted to resume.

Laurence Tattam
Health Officer

Follow-up to be completed on sanitarian copy only!

Warning Letter Requested

Prosecution Requested

Follow-up Date