

RETAIL FOOD FACILITY INSPECTION REPORT

RADNOR TOWNSHIP 301 IVEN AVENUE WAYNE, PA 19087		# Risk Factor Violations		DATE	05/17/17
		# Repeat Risk Factor Violations		TIME IN	1:50PM
		Overall Compliance Status		TIME OUT	
Food Facility	Address	City/State	Zip	Phone #	
GOATS BEARD	103 N WAYNE AVE	WAYNE, PA			
Registration #	Owner	Purpose of Inspection (choose one)	License Type	Risk Category	
FE00001315	JOEL ROMANO	Routine	Retail	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	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	OUT	Adequate handwashing sinks properly supplied and accessible <i>Stock soap and paper towels at hand wash sink in basement</i>	C	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	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 <i>Service dishwasher and purchase test strips for each sanitizer</i>	N/A
35	OUT	Thermometers provided & accurate <i>Need thermometers in under counter coolers</i>	N/A	48	OUT	Non-food contact surfaces clean <i>Mop basement floor, clean behind ice machine in basement</i>	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	OUT	Sewage & waste water properly disposed <i>Hang Mop, handle up to dry properly</i>	N/A
38	IN	Contamination prevented during food preparation, storage & display	N/A	52	OUT	Toilet facilities; properly constructed, supplied, cleaned <i>Stock soap and paper towels in employees rest room</i>	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>Replace missing ceiling tiles. Remove non working cooler</i>	N/A
41	IN	Washing fruits & vegetables	N/A	55	OUT	Adequate ventilation & lighting: designated areas used <i>Need pull station and extinguishers inspected and tagged</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	OUT	Certified Food manager certificate: valid and properly displayed <i>Post license, CFM and Inspection Report in public view.</i>	N/A

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P.I.C. Signature

Sanitarian Signature

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TEMPERATURE RECORDINGS

ITEM/LOCATION	TEMP	ITEM/LOCATION	TEMP
FREEZER	20	CURRY SAUCE	191
SHRIMP COOLER	36		
ONIONS	42		
SALSA	39		
RIB COOLER	42		
DEMI SAUCE	42		
COD	39		

WAREWASHING FACILITIES

	SANITIZER	PPM
3 Bay Sink	QUATS	200
3 Bay Sink		
Dishwasher	CHLORINE	100
Wiping Coths	WET CLOTH	200

OBSERVATIONS & CORRECTIVE ACTIONS

ITEM #	VIOLATION TEXT
*****	Re-check keg support in beer cooler.
#48	Clean out and mop small sanitizer storage area .
	Clean under grill line
****	Correct Violations within 24 hours, with exception of Dishwasher and Pull Station Inspection which should be corrected within 48 hours.

M. CARBONARA @ RADNOR.ORG
L. TALTOAN @ RADNOR.ORG

Follow-up to be completed on sanitarian copy only!

Warning Letter Requested
Prosecution Requested
Follow-up Date