

RETAIL FOOD FACILITY INSPECTION REPORT

RADNOR TOWNSHIP 301 IVEN AVENUE WAYNE, PA 19087		# Risk Factor Violations	DATE	05/22/17
		# Repeat Risk Factor Violations	TIME IN	1100AM
		Overall Compliance Status	TIME OUT	
Food Facility	Address	City/State	Zip	Phone #
VFMA MESS HALL-THOMAS HALL	1001 EAGLE ROAD	WAYNE, PA		
Registration #	Owner	Purpose of Inspection (choose one)	License Type	Risk Category
FE00000621	TIM FLYNN	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	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	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	OUT	Non-food contact surfaces clean Clean floor in dry storage, walk in , behind grill line, under prep counter	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	OUT	Plumbing installed: installed, maintained & used; test 3 Bay sink faucet leaks, needs repair	N/A
37	OUT	Insects, rodents, & animals not present Fruit flies/gnats in dry storage area and dishwasher station	N/A	51	OUT	Sewage & waste water properly disposed Empty mop bucket when not in use. Hang ALL mops to dry properly	N/A
38	OUT	Contamination prevented during food preparation, storage & display Only food workers in kitchen, see below.	N/A	52	IN	Toilet facilities; properly constructed, supplied, cleaned	N/A
39	IN	Personal cleanliness	N/A	53	OUT	Garbage & refuse properly disposed: facilities maintained Adjust smaller trash can so lid can be closed.	N/A
40	IN	Wipe clothes; properly used & stored	N/A	54	IN	Physical facilities installed, maintained & clean	N/A
41	IN	Washing fruits & vegetables	N/A	55	OUT	Adequate ventilation & lighting: designated areas used Replace 2 bulbs in vent hood.	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

Evoel Idete

Sanitarian Signature

Maria Carbonara

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TEMPERATURE RECORDINGS

ITEM/LOCATION	TEMP	ITEM/LOCATION	TEMP
Walk in	40	Italian sausage soup	168
Lettuce	42		
Cucumber	41		
Turkey	41		
Sliced peppers	42		
Walk in	40		

WAREWASHING FACILITIES

	SANITIZER	PPM
3 Bay Sink		
3 Bay Sink		
Dishwasher	Hot water	208
Wiping Cloths	Wet cloth quats	200

OBSERVATIONS & CORRECTIVE ACTIONS

ITEM #	VIOLATION TEXT
****	Extension cord laying in puddle of water-Corrected on site.
****	Current food license, current CFM, and current Food Safety Inspection Report should be posted downstairs in dining hall for public view.
****	Provide current documentation for inspection of ABC extinguisher and for hood pull station, last inspection unclear.
#48 con't.	Dry storage area by back floor needs to be cleared. All food storage items should be stored 6 inches off floor.
#51 con't.	Purchase MOP HANGER so mops can be hung handle up, off the floor to dry between use.
#38 con't	Kitchen area for food workers only. Prevent access or cut through by students and other non food workers.
****	Violations to be corrected within 48 hours with the exception of leaking faucet, which should be corrected within 1 week. Non - compliance may result in penalties as per the Radnor Township Code.

Follow-up to be completed on sanitarian copy only!

Warning Letter Requested

Prosecution Requested

Follow-up Date