

RETAIL FOOD FACILITY INSPECTION REPORT

RADNOR TOWNSHIP 301 IVEN AVENUE WAYNE, PA 19087		# Risk Factor Violations	DATE	06/06/17
		# Repeat Risk Factor Violations	TIME IN	0130PM
		Overall Compliance Status	TIME OUT	
Food Facility	Address	City/State	Zip	Phone #
MATADOR	110 N WAYNE AVE	WAYNE, PA		
Registration #	Owner	Purpose of Inspection (choose one)	License Type	Risk Category
FE00001130	MATT PRESSLER	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>Soap and papertowels needed at upstairs bar</i>	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	OUT	Proper cooling methods used; adequate equipment for temperature control <i>Double ice foods in Bain Marie for temps 47 degrees</i>	N/A	Utensils, Equipment & Vending			
33	IN	Plant food properly cooked for hot holding	N/A	46	OUT	Food & non-food contact surfaces cleanable, properly designed, constructed, & used <i>CLEAN WALL AREA AT UPSTAIRS BAR</i>	N/A
34	IN	Approved thawing methods used	N/A	47	OUT	Warewashing facilities; installed, maintained & used; test <i>NEED QUAT TEST STRIPS AT BAR</i>	N/A
35	OUT	Thermometers provided & accurate <i>Thermometers needed in undercounter coolers in kitchen</i>	N/A	48	OUT	Non-food contact surfaces clean <i>FIX HOLE IN UPSTAIRS BAR WALL, clean downstairs bar floor</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	OUT	Insects, rodents, & animals not present <i>See note below</i>	N/A	51	OUT	Sewage & waste water properly disposed <i>Hand all mops handle up and off the floor for proper drying</i>	N/A
38	OUT	Contamination prevented during food preparation, storage & display <i>Keep cleaning supplies away from food prep areas and tables</i>	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>Clean, de clutter back storage area in basement</i>	N/A
41	IN	Washing fruits & vegetables	N/A	55	OUT	Adequate ventilation & lighting: designated areas used <i>Exhaust fan scheduled to be cleaned 6/13/17, will follow up</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

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TEMPERATURE RECORDINGS

ITEM/LOCATION	TEMP	ITEM/LOCATION	TEMP
UNDERCOUNTER	32	REFRIED BEANS	158
BAIN MARIE	42/41	SPANISH RICE	168
PICKLES	41		
RED ONIONS	39		
CARAMELIZED ONIONS	40		
WALK IN	39		
FREEZER	-4		

WAREWASHING FACILITIES

	SANITIZER	PPM
3 Bay Sink	QUAT	300
3 Bay Sink		
Dishwasher	CHLORINE	75
Wiping Coths	WET BUCKET	150

OBSERVATIONS & CORRECTIVE ACTIONS

ITEM #	VIOLATION TEXT
#9 con't	Re stock paper towels at downstairs bar
#37 con't	Clean up rodent droppings next to servers cabinet upstairs, under both wine cabinets, and multiple areas in basement. Sanitize after removing droppings.
#54 con't	Clean large amount of grease build up along wall next to grill and clean floor in walk in cooler, in basement.
*****	Correct Violations within 48 hours with exception of exhaust fan cleaning which is scheduled or 6/13/17.
	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