

**RETAIL FOOD FACILITY INSPECTION REPORT**

<b>RADNOR TOWNSHIP</b> <b>301 IVEN AVENUE</b> <b>WAYNE, PA 19087</b>		# Risk Factor Violations		DATE	06/08/17
		# Repeat Risk Factor Violations		TIME IN	0150PM
		Overall Compliance Status		TIME OUT	
Food Facility	Address	City/State	Zip	Phone #	
JD MCGILLICUDDYS	118 N WAYNE AVE	WAYNE, PA			
Registration #	Owner	Purpose of Inspection (choose one)	License Type	Risk Category	
FE00001169	ERIC EBERZ, MGR	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	OUT	Hands clean & properly washed <i>No soap at hand sinks</i>	C	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>re stock soap and paper towels at hand sinks</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	OUT	Food & non-food contact surfaces cleanable, properly designed, constructed, & used <i>Need thorough cleaning throughout kitchen</i>	N/A
34	OUT	Approved thawing methods used <i>Use approve thawing methods only</i>	C	47	OUT	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	OUT	Food properly labeled; original container <i>Label ALL squeeze bottles on line and in walk in</i>	N/A	49	OUT	Hot & cold water available: adequate pressure <i>No cold water at line hand sink</i>	C
Prevention of Food Contamination				50	OUT	Plumbing installed: installed, maintained & used; test <i>Bar sink leaking, line hand sink the water is too hot, should be 80-110 F</i>	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 <i>Cover raw food in reach in white freezer, cover food in outside storage</i>	N/A	52	OUT	Toilet facilities; properly constructed, supplied, cleaned <i>Mens rest room lock needs repair</i>	N/A
39	IN	Personal cleanliness	N/A	53	IN	Garbage & refuse properly disposed: facilities maintained	N/A
40	OUT	Wipe clothes; properly used & stored <i>Store wet cloth in sanitizer bucket</i>	N/A	54	OUT	Physical facilities installed, maintained & clean <i>Remove all unused equipment, thorough cleaning throughout cook line</i>	N/A
41	IN	Washing fruits & vegetables	N/A	55	OUT	Adequate ventilation & lighting: designated areas used <i>Pull station and class K needs inspection-replace light with cover in hood</i>	N/A

**FOOD EMPLOYEE CERTIFICATION Compliance with PA Food Employee Certification Act (3Pa.CSASS§6501-6510)**

CERTIFIED FOOD EMPLOYEE				CERTIFICATE			
56	OUT	Certified Food Employee employed; acts as PIC; accessible <i>NEED PIC AT ALL TIMES</i>	N/A	57	OUT	Certified Food manager certificate: valid and properly displayed <i>(COS)</i> <i>Post CFM</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
CUCUMBER		41			
ONIONS		42	SAUCE		151
CHEESE		42			
PEPPERS		41			
CHICKEN		42			
WALK IN		34			
FREEZER					
WAREWASHING FACILITIES					
		SANITIZER		PPM	
3 Bay Sink		QUATS (BAR)		150	
3 Bay Sink					
Dishwasher		QUATS		200	
Wiping Coths					
OBSERVATIONS & CORRECTIVE ACTIONS					
ITEM #	VIOLATION TEXT				
#38 con't	Store raw foods below cooked foods in walk in				
#54 con't	Thoroughly clean shelf in bar that holds audio equipment				
****	As per manager, pull station and class K scheduled to be inspected by 6/10/17.				
****	Violations should be corrected by 06/10/17 with exception of removing unused equipment, which should be completed within one week from today.				
****	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