

**RETAIL FOOD FACILITY INSPECTION REPORT**

<b>RADNOR TOWNSHIP</b> <b>301 IVEN AVENUE</b> <b>WAYNE, PA 19087</b>		# Risk Factor Violations		DATE	07/19/17
		# Repeat Risk Factor Violations		TIME IN	1:35PM
		Overall Compliance Status		TIME OUT	
Food Facility	Address	City/State		Zip	Phone #
HONEYGROW	230 N RADNOR CHESTER RD	WAYNE, PA			
Registration #	Owner	Purpose of Inspection (choose one)		License Type	Risk Category
FE00001249	KENT BEAVERSON	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	OUT	Procedures for responding to vomiting & diarrheal events <b>Make available for staff</b>	C	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	OUT	Proper cold holding & temperatures <b>discard foods in bain marie with temp greater than 41 degrees</b>	C
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

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				Utensils, Equipment & Vending			
32	OUT	Proper cooling methods used; adequate equipment for temperature control <i>Record time/temperature for lettuce cooler until cooler repaired</i>	N/A	46	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	N/A
33	IN	Plant food properly cooked for hot holding	N/A	47	IN	Warewashing facilities; installed, maintained & used; test	N/A
34	IN	Approved thawing methods used	N/A	48	OUT	Non-food contact surfaces clean <i>keep line floor DRY</i>	N/A
35	IN	Thermometers provided & accurate	N/A	Physical Facilities			
Food Identification				49	IN	Hot & cold water available: adequate pressure	N/A
36	IN	Food properly labeled; original container	N/A	50	IN	Plumbing installed: installed, maintained & used; test	N/A
Prevention of Food Contamination				51	OUT	Sewage & waste water properly disposed <i>hang mop, off floor with handle up to dry between uses</i>	N/A
37	IN	Insects, rodents, & animals not present	N/A	52	IN	Toilet facilities; properly constructed, supplied, cleaned	N/A
38	IN	Contamination prevented during food preparation, storage & display	N/A	53	IN	Garbage & refuse properly disposed: facilities maintained	N/A
39	IN	Personal cleanliness	N/A	54	IN	Physical facilities installed, maintained & clean	N/A
40	IN	Wipe clothes; properly used & stored	N/A	55	IN	Adequate ventilation & lighting: designated areas used	N/A
41	IN	Washing fruits & vegetables	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

