

RETAIL FOOD FACILITY INSPECTION REPORT

RADNOR TOWNSHIP 301 IVEN AVENUE WAYNE, PA 19087		# Risk Factor Violations		DATE	08/14/17
		# Repeat Risk Factor Violations		TIME IN	10:00am
		Overall Compliance Status		TIME OUT	
Food Facility	Address	City/State	Zip	Phone #	
LE PAIN QUOTIDIEN	223 E. Lancaster Ave	Wayne/PA	19087		
Registration #	Owner	Purpose of Inspection (choose one)	License Type	Risk Category	
FE00001236	Ron Haws; manager	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	OUT	Proper date marking & disposition <i>Dispose any products after use by date. Milk use by date 8/5/17.</i>	C
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	OUT	Warewashing facilities; installed, maintained & used; test <i>Use correct sink for washing produce and food items.</i>	N/A
35	IN	Thermometers provided & accurate	N/A	48	OUT	Non-food contact surfaces clean <i>Clean out handwashing sink in kitchen.</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	IN	Sewage & waste water properly disposed	N/A
38	IN	Contamination prevented during food preparation, storage & display	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 <i>Pick up trash behind garbage area and need lid on garbage containers.</i>	N/A
40	IN	Wipe clothes; properly used & stored	N/A	54	OUT	Physical facilities installed, maintained & clean <i>Thorough cleaning under cook line.</i>	N/A
41	IN	Washing fruits & vegetables	N/A	55	OUT	Adequate ventilation & lighting: designated areas used <i>Clear area where electrical box is stored.</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

IN = in compliance, OUT = not in compliance, N/O = not observed, N/A = not applicable

C = corrected on site, R = repeated

P.I.C. Signature

Sanitarian Signature

