## RETAIL FOOD FACILITY INSPECTION REPORT

RADNOR TOWNHSIP 301 IVEN AVENUE WAYNE, PA 19087			# Risk Factor Violations	DATE	08/24/17 9:00am
			# Repeat Risk Factor Violations	TIME IN	
			Overall Compliance Status	TIME OUT	
Food Facility Address Angelo's Cafe 389 Lancaster Ave.		Address	City/State	Zip	Phone #
		Wayne/PA	19087		
Registration #	Owner		Purpose of Inspection (choose one)	License Type	Risk Category
		Angel Salguero	Follow Up	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	
IN	Person in charge, demonstrates knowledge & performs duties	N/A	14	IN	Food separated & protected	N/A
	Employee Health			IN	Food contact surfaces: cleaned and sanitized	
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
in a	Proper use of reporting; restriction & exclusion			Time/Temperature Control for Safety		
IN	Procedures for recognition to nomition 8, distributional quante	N/A	17	IN	Proper cooking time & temperature	N/
IN	Procedures for responding to vomiting & diarrheal events		18 IN		Proper reheating procedures for hot holding	
	Good Hygienic Practices  Proper eating, tasting, drinking or tobacco use	1	19	INI	Proper cooling time & temperature	NIZ.
W.Sec. 1	No discharge from eyes, nose & mouth	-1	20	IIN	Proper hot holding & temperatures	N/A
IN .		N/A	21	IN	Proper cold holding & temperatures	N/.
				IN	Toper too hooling a temperatures	N
IN		N/A	22	IN	Proper data marking & disposition	N/
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/
IN	Adequate handwashing sinks properly supplied and accessible	N/A	Consumer Advisory		Consumer Advisory	
	Approved Source		24	IN	Consumer advisory provided for raw/undercooked foods	N/
IN	Food obtained from approved source	N/A		Highly Susceptible Population		
IN	Food received at proper temperature	N/A	25	IN	Pasteurized food used; prohibited foods not offered	T N/A
IN	Food in good condition, safe & unadulterated	N/A		Food/Color Additives & Toxic Substances		
IN	Required records available, shellstock tags, parasite	N/A	26	IN	Food/Color additives: approved & properly used	N
			27	IN	Toxic substances properly identified, stored & used	N
					Conformance with Approved Procedures	
			28	IN	Compliance with variance/specialized process/HACCP	N
		Employee Health    Employee Health	IN Person in charge, demonstrates knowledge & performs duties    N/A	Employee Health  Employee Health  In Management, food employee & conditional employee; knowledge, responsibilities & reporting  Proper use of reporting; restriction & exclusion  N/A  Procedures for responding to vomiting & diarrheal events  N/A  In Procedures for responding to vomiting & diarrheal events  N/A  Froquires for responding to vomiting & diarrheal events  N/A  Proper eating, tasting, drinking or tobacco use  N/A  Preventing Contamination by Hands  In No discharge from eyes, nose & mouth  N/A  Preventing Contamination by Hands  In No bare hand contact with RTE foods or pre-approved alternate method properly followed  N/A  Adequate handwashing sinks properly supplied and accessible  N/A  Approved Source  In Food obtained from approved source  N/A  Prod in good condition, safe & unadulterated  N/A  Required records available, shellstock tags, parasite  N/A  Required records available, shellstock tags, parasite	IN Person in charge, demonstrates knowledge & performs duties    Final   Femployee Health   Femployee   Femployee	Proper case in charge, demonstrates is incodeding & performs duties   NA

## **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	<u> </u>	45	IN	Gloves used properly	N/A		
32	IN	Proper cooling methods used; adequate equipment for temperature control	N/A			Utensils, Equipment & Vending	di A		
33	IN	Plant food properly cooked for hot holding		46	IN	Food & non-food contact surfaces cleanable, properly designed, constructed used			
34	IN	Approved thawing methods used		47	IN	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			4	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	food preparation, storage & display  N/A  52  IN  Toilet facilities; properly constructed, supplied, cleaned		Toilet facilities; properly constructed, supplied, cleaned	N/A			
39	IN	Personal cleanliness	N/A	53	IN	Garbage & refuse properly disposed: facilities maintained	N/A		
10	IN	Wipe clothes; properly used & stored	N/A	54	IN	Physical facilities installed, maintained & clean	N/A		
11	IN	Washing fruits & vegetables	N/A	55	IN	Adequate ventilation & lighting: designated areas used	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

RADNOR TOWNHSIP		#	Risk Factor Violations	DATE	08/24/17			
301 IVEN AVENUE		#	Repeat Risk Factor Violations	TIME IN	9:00am			
WAYNE, PA 19087		c	verall Compliance Status	TIME OUT				
Food Facility	Address		ity/State	Zip	Phone #			
Angelo's Cafe	389 Lancaster Ave.		Wayne/PA	19087				
Registration # Owner		P	urpose of Inspection (choose one)	License Type	Risk Category			
	Angel Salguero		Follow Up	Retail	Retail			
			JRE RECORDINGS					
ITEM/LOCATION		TEMP	ITEM/LO	CATION	TEMP			
			-					
				15/4 15 17 - 1111				
	j.	MADEMAS	HING FACILITIES					
		WAREWAS						
			SANITIZER		PPM			
3 Bay Sink								
3 Bay Sink					8			
Dishwasher								
Wiping Coths								
	OBSERVA	ATIONS &	CORRECTIVE ACTIONS					
ITEM#		v	IOLATION TEXT					
		ipianylamina majaja.						
Due to this being a follow-up insp	pection I did not take any temperate	ures. All tempe	ratures were in range at previous inspecti	on.				
All previous violations have been	All previous violations have been corrected.							
*** As of 8/24/17 Angelo's Cafe i	*** As of 8/24/17 Angelo's Cafe is permitted to operate. This inspection report serves as a temporary food license and CFO.							
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Follow-up to be completed on sanitarian copy only!

Warning Letter Requested

Prosecution Requested

Follow-up Date