



**Wholesale Food Establishment Inspection Report**

**Facility:** SENIOR CENTER KITCHEN **Facility ID:** 74738  
**Owner:** ELIZABETH WRIGHT  
**Address:** 108 STATION RD  
**City/State:** WAYNE PA  
**Zip:** 19087 **County:** Delaware **Region:** Region 7  
**Phone:**

**Insp. ID:** 633027  
**Insp. Date:** 9/14/2017  
**Insp. Reason:** Regular  
**No. of Risk Factors:**  
 No. of Repeat Risk Factors:  
**Overall Compliance:** IN

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Risk Factors are improper practices identified as the most prevalent contributing factors of foodborne illness or injury.  
 Public Health Intervention are control measures to prevent foodborne illness or injury.

IN = In Compliance, OUT = Out of Compliance, N/O = Not Observed, N/A = Not Applicable, C = Corrected On Site, R = Repeat Violation

Demonstration of Knowledge		Potentially Hazardous Food Time/Temperature	
1. Education / Training / Correct Responses - 21 CFR 110.10	In	15. Proper disposition of returned, reconditioned, reworked, recalled & unsafe food - 21 CFR 110.80	In
Employee Health		16. Proper processing / cooking time & temperature - 21 CFR 110.80	N/A
2. Management awareness; policy present - 21 CFR 110.10	In	17. Proper reheating procedures for hot holding during processing - 21 CFR 110.80	In
3. Proper use of reporting; restriction & exclusion - 21 CFR 110.10	In	18. Proper cooling time & temperature during processing or storage - 21 CFR 110.80	In
Good Hygienic Practices		19. Proper hot holding temperature during processing, storage and shipping - 21 CFR 110.80	N/O
4. Proper eating, tasting, drinking, or tobacco use - 21 CFR 110.10	N/O	20. Proper cold holding temperature during processing, storage and shipping - 21 CFR 110.80	In
5. No discharge from eyes, nose, and mouth - 21 CFR 110.10	In	21. Proper date marking & disposition - 21 CFR 101	In
Preventing Contamination by Hands		22. Time as a public health control; procedures & record - 21 CFR 110.80	N/A
6. Hands clean & properly washed - 21 CFR 110.10	In	Consumer Advisory Labeling	
7. Bare hand contact with processed RTE foods minimized - 21 CFR 110.10	In	23. Consumer advisory labeling provided where required by law - 21 CFR 101	N/A
8. Adequate handwashing facilities supplied & accessible - 21 CFR 110.37	In	Chemical	
Approved Source		24. Food additives: approved & properly used - 21 CFR 170-190	N/A
9. Food obtained from identifiable sources - 21 CFR 110.80	In	25. Toxic substances properly identified, stored & used - 21 CFR 110.35	In
10. Food received at proper temperature - 21 CFR 110.80	In	Conformance with Regulated Procedure	
11. Food in good condition, safe, & unadulterated - 21 CFR 110.80	In	26. Compliance with Seafood HACCP, Juice HACCP, Low Acid Canned Food, Acidified Food, and other regulated processes. - 21 CFR 110-129	N/A
12. Required records available: shellstock tags, parasite destruction - 21 CFR 110; 21 CFR 123	N/A	GOOD MANUFACTURING PRACTICES	
Protection from Contamination		Good Manufacturing Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.	
13. Food separated & protected - 21 CFR 110.35; 110.80	In	Proper Use of Utensils and Equipment	
14. Food-contact surfaces: cleaned & sanitized - 21 CFR 110.35	In	40. In-use utensils and equipment: properly stored - 21 CFR 110.80	In
28. Water & ice from approved source - 21 CFR 110.37	In	41. Utensils and equipment: properly stored & handled - 21 CFR 110.35	In
29. Specialized Processing Methods Properly Validated - 21 CFR 110.80	In	42. Single-use & single-service articles: properly stored & used - 21 CFR 110.35	In
Food Temperature Control		43. Gloves used properly - 21 CFR 110.10	In
30. Proper cooling methods used during processing and storage; adequate equipment for refrigeration - 21 CFR 110.40; 110.80	In	Utensils and Equipment	
31. Frozen Food maintained frozen; adequate equipment for frozen storage - 21 CFR 110.80	In	44. Food & non-food contact surfaces cleanable, properly designed, constructed, & used - 21 CFR 110.40	In
32. Approved thawing methods used during processing - 21 CFR 110.80	In	45. Cleaning and Warewashing facilities are installed, maintained, & used properly - 21 CFR 110.80	In
33. Temperature, pH, Aw, chemical test strips and other measuring devices provided, maintained & accurate - 21 CFR 110.40	In	46. Non-food contact surfaces clean - 21 CFR 110.35	In
Food Identification		Physical Facilities	
34. Food properly labeled - 21 CFR 101	In	47. Hot & cold water available; adequate pressure - 21 CFR 110.37	In
Prevention of Food Contamination		48. Plumbing installed; proper backflow devices - 21 CFR 110.37	In
35. Insects, rodents & animals not present; no unauthorized persons - 21 CFR 110.20; 110.35	In	49. Sewage & waste water properly disposed - 21 CFR 110.20, 110.37	In
36. Contamination prevented during food processing, storage and distribution - 21 CFR 110.35, 110.40, 110.80, 110.93	In	50. Toilet facilities: properly constructed, supplied, & cleaned - 21 CFR 110.37	In
37. Personal cleanliness - 21 CFR 110.10	In	51. Garbage & refuse properly disposed; facilities maintained - 21 CFR 110.37	In
38. Cleaning equipment: properly used & stored - 21 CFR 110.40	In	52. Physical facilities installed, maintained, & clean - 21 CFR 110.20	In
39. Procedures for Control of Physical and Chemical Hazards in Food - 21 CFR 110.80	In	53. Adequate ventilation & lighting; designated areas used - 21 CFR 110.20	In



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Table with 9 columns: Visit Date, Person In Charge, Person In Charge Signature, Sig. Date, Sanitarian, Sanitarian Signature, Sig. Date, Time In, Time Out. Row 1: 9/14/2017, (Signature on File), Marie Carbonara, 9/14/2017, 10:30 AM, 11:15 AM.

TEMPERATURE OBSERVATIONS

Table with 9 columns: Item, Location, Temp, Item, Location, Temp, Item, Location, Temp. Row 1: Other, Refrigerator, 36°F, °, °.

PUBLISHED COMMENTS

- \*Kitchen renovation completed.
\*Store ice scoop outside ice bin in covered container.
\*Contact Health Officer for inspection when using 3 bay sink to clean, rinse and sanitize. Until then, FE using hot water sanitizing dishwasher.