



Radnor Township

301 IVEN AVENUE  
WAYNE, PA 19087  
610-688-5600

**Retail Food Facility Inspection Report**

Facility: VFMA MESS HALL-THOMAS HALL Facility ID: 74821  
 Owner: THE WOOD COMPANY / SODEXO  
 Address: 1001 EAGLE RD  
 City/State: WAYNE PA  
 Zip: 19087 County: Delaware Region: Region 7  
 Phone: 610-989-0661

Insp. ID: 672564  
 Insp. Date: 5/8/2018  
 Insp. Reason: Regular  
 No. of Risk Factors: 1  
 No. of Repeat Risk Factors: 0  
 Overall Compliance: IN

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

Risk Factors are important practices and procedures 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

Supervision		Protection From Contamination	
1. Person in charge present, demonstrates knowledge, & performs duties	In	14. Food separated & protected	In
<b>Employee Health</b>		15. Food-contact surfaces: cleaned & sanitized	In
2. Management, food employee & conditional food employee knowledge, responsibilities & reporting	In	16. Proper disposition of returned, previously served, reconditioned, & unsafe food	In
3. Proper use of restriction & exclusion	In	<b>Time/Temperature Control for Safety</b>	
4. Procedure for responding to vomiting & diarrheal events	In	17. Proper cooking time & temperatures	In
<b>Good Hygienic Practices</b>		18. Proper reheating procedures for hot holding	In
5. Proper eating, tasting, drinking, or tobacco use	In	19. Proper cooling time & temperatures	In
6. No discharge from eyes, nose, & mouth	In	20. Proper hot holding temperatures	In
<b>Preventing Contamination by Hands</b>		21. Proper cold holding temperatures	In
7. Hands clean & properly washed	In	22. Proper date marking & disposition	In
8. No bare hand contact with RTE food or a pre-approved alternate method properly followed	In	23. Time as a public health control: procedures & records	In
9. Adequate handwashing sinks properly supplied & accessible	Out, C	<b>Consumer Advisory</b>	
<b>Approved Source</b>		24. Consumer advisory provided for raw / undercooked foods	N/A
10. Food obtained from approved source	In	<b>Highly Susceptible Population</b>	
11. Food received at proper temperature	In	25. Pasteurized foods used; prohibited foods not offered	In
12. Food in good condition, safe, & unadulterated	In	<b>Food/Color Additives &amp; Toxic Substances</b>	
13. Required records available: shellstock tags, parasite destruction	In	26. Food additives: approved & properly used	N/A
		27. Toxic substances properly identified, stored & used; held for retail sale, properly stored	In
		<b>Conformance with Approved Procedures</b>	
		28. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	N/A

**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Safe Food & Water		Proper Use of Utensils	
29. Pasteurized eggs used where required	In	42. In-use utensils: properly stored	In
30. Water & ice from approved source	In	43. Utensils, equipment & linens: properly stored, dried & handled	In
31. Variance obtained for specialized processing methods	In	44. Single-use/single-service articles: properly stored & used	In
<b>Food Temperature Control</b>		45. Gloves used properly	In
32. Proper cooling methods used; adequate equipment for temperature control	In	<b>Utensils, Equipment &amp; Vending</b>	
33. Plant food properly cooked for hot holding	In	46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used	In
34. Approved thawing methods used	In	47. Warewashing facilities: installed, maintained & used; test strips	In
35. Thermometers provided & accurate	In	48. Non-food contact surfaces clean	Out
<b>Food Identification</b>		<b>Physical Facilities</b>	
36. Food properly labeled; original container	In	49. Hot & cold water available; adequate pressure	In
<b>Prevention of Food Contamination</b>		50. Plumbing installed; proper backflow devices	In
37. Insects, rodents & animals not present	Out	51. Sewage & waste water properly disposed	In
38. Contamination prevented during food preparation, storage & display	Out	52. Toilet facilities: properly constructed, supplied, cleaned	In
39. Personal cleanliness	In	53. Garbage/refuse properly disposed; facilities maintained	In
40. Wiping cloths: properly used & stored	In	54. Physical facilities installed, maintained, & clean	In
41. Washing fruit & vegetables	In	55. Adequate ventilation & lighting; designated areas used	Out

**FOOD EMPLOYEE CERTIFICATION**

Certified Food Employee		Certificate	
56. Certified Food Employee employed; acts as PIC; accessible	In	57. Certified food manager certificate: valid & properly displayed	In

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
5/8/2018	Victor Pringle	<i>Victor Pringle</i>	5/8/2018	Marie Carbonara	<i>Marie Carbonara</i>	5/8/2018	9:15 AM	10:10 AM



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**TEMPERATURE OBSERVATIONS**

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Other	Walk-In Freezer	0°F	Milk/Dairy	Cold-Hold Unit	33°F	Milk/Dairy	Cold-Hold Unit	29°F
hand wash sink	Other	103°F	Other	Walk-In Cooler	41°F	Other	Hot-Hold Unit	176°F

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Violations cited in this report must be corrected within the timeframes below

Item Number	Violation of Code	Comment	Correct By Date	Repeat Violation
9.	6 - 301.11	No sign or poster posted at the handwash sink in the men's bathroom to remind food employees to wash their hands-COS		
37.	6 - 202.15	Back door to the outside, located in the kitchen area of the food facility is being propped open-COS		
37.	6 - 501.112	Change fly tape regularly.		
38.	3 - 305.11	Observed food storage items stored directly on the floor in paper storage area, rather than 6 inches off of the floor as required.		
48.	4 - 601.11(B-C)	Observed fryer in kitchen area, with encrusted grease and soil accumulation.		
48.	4 - 601.11(B-C)	Observed shelf under flat top grill, in kitchen area, with an accumulation of dust, dirt and food debris.		
48.	4 - 602.13	Cabinets under soda machine next to front buffet are very sticky and in need of cleaning.		
55.	6 - 202.11	Missing shatter proof light shield for bulb above fryer.		

**PUBLISHED COMMENTS**

Please correct violations within 5 days.

\*\*\*\*Violations not corrected by first follow up inspection may result in additional fines or fees.

The compliance status of this facility and a copy of this inspection report will be posted on the PA Department of Agriculture website.