



Retail Food Facility Inspection Report

Facility: JULES THIN CRUST LLC Facility ID: 128588
 Owner: JOHN ORDWAY
 Address: 114 E LANCASTER AVE
 City/State: Wayne PA
 Zip: 19087 County: Delaware Region: Region 7
 Phone: (917) 658-8205

Insp. ID: 672860
 Insp. Date: 5/8/2018
 Insp. Reason: Regular
 No. of Risk Factors: 5
 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	Out	14. Food separated & protected	In
Employee Health		15. Food-contact surfaces: cleaned & sanitized	Out
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	Time/Temperature Control for Safety	
4. Procedure for responding to vomiting & diarrheal events	In	17. Proper cooking time & temperatures	N/O
Good Hygienic Practices		18. Proper reheating procedures for hot holding	In
5. Proper eating, tasting, drinking, or tobacco use	N/O	19. Proper cooling time & temperatures	In
6. No discharge from eyes, nose, & mouth	In	20. Proper hot holding temperatures	N/O
Preventing Contamination by Hands		21. Proper cold holding temperatures	In
7. Hands clean & properly washed	Out	22. Proper date marking & disposition	Out
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	Consumer Advisory	
Approved Source		24. Consumer advisory provided for raw / undercooked foods	N/A
10. Food obtained from approved source	In	Highly Susceptible Population	
11. Food received at proper temperature	N/O	25. Pasteurized foods used; prohibited foods not offered	In
12. Food in good condition, safe, & unadulterated	In	Food/Color Additives & Toxic Substances	
13. Required records available: shellstock tags, parasite destruction	N/A	26. Food additives: approved & properly used	N/A
		27. Toxic substances properly identified, stored & used; held for retail sale, properly stored	In
		Conformance with Approved Procedures	
		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	Out
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
Food Temperature Control		45. Gloves used properly	In
32. Proper cooling methods used; adequate equipment for temperature control	In	Utensils, Equipment & Vending	
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	Out
35. Thermometers provided & accurate	In	48. Non-food contact surfaces clean	In
Food Identification		Physical Facilities	
36. Food properly labeled; original container	In	49. Hot & cold water available; adequate pressure	In
Prevention of Food Contamination		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, C	52. Toilet facilities: properly constructed, supplied, cleaned	In
39. Personal cleanliness	Out, C	53. Garbage/refuse properly disposed; facilities maintained	In
40. Wiping cloths: properly used & stored	Out	54. Physical facilities installed, maintained, & clean	In
41. Washing fruit & vegetables	In	55. Adequate ventilation & lighting; designated areas used	In

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	Tyler Sykes (Signature on File)		5/8/2018	Marie Carbonara	<i>Marie Carbonara</i>	5/9/2018	1:45 PM	3:15 PM



Radnor Township

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

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TEMPERATURE OBSERVATIONS

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
salsa	Other	41°F	Other	Refrigerator	40°F	lettuce	Other	51°F
Other	Walk-In Cooler	41°F	Mozz Cheese	Prep Area	41°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
1.	2 - 102.11(A-C1)(C4-16)	Person in charge needs further Food Safety Training.		
7.	2 - 301.14	Food Employee observed changing tasks that may have contaminated hands without a proper handwash in-between.		
7.	2 - 301.14	Food Employee observed donning single use gloves without a prior hand wash.		
9.	6 - 301.11	Paper towel dispenser empty at the handwash sink in the front and back kitchen area-COS		
9.	6 - 301.11	Soap was not available at the handwash sink in the front and back kitchen area-COS		
9.	6 - 301.11	Empty sanitizer bottle laying in back kitchen hand sink where no soap or paper towels present.		
15.	4 - 601.11(A)	Slicer, a food contact surface, was observed being wiped with dirty, dry wiping cloth with no sanitizer.		
15.	4 - 601.11(A)	Shelf in kitchen area for clean pots noted to have droppings. Area cleaned and sanitized on site during inspection.		
22.	3 - 501.17	Potentially hazardous ready-to-eat food prepared in the food facility and held for more than 24 hours, located in all refrigerators, is not being date marked.		
37.	6 - 501.111	Food facility is not removing dead or trapped pests from control devices frequently, as evidenced by observed dead pest in pest control device in the basement area-COS		
37.	6 - 501.111	Potential rodent harborage areas inside the food facility observed in the basement area due to droppings along perimeter of basement and build of up trash and old boxes piled in basement.		
38.	3 - 305.11	Observed cooked food stored in kitchen area, where is it subject to splash from mop-COS		
39.	2 - 402.11	Food employee observed in front pizza area, not wearing proper hair restraints, such as nets or hats-COS		
40.	3 - 304.14	Observed wiping cloths in extremely unclean condition throughout facility.		
40.	3 - 304.14	No sanitizer wiping buckets on site during inspection-COS		
42.	3 - 304.12	Food utensils in kitchen prep area observed stored in a container of water which is not maintained at 135°F.		
47.	4 - 302.14	Food Employee is not using available sanitizer test strips or test kit to determine sanitizer concentration.		

PUBLISHED COMMENTS

Correct Violations within 3 days. Violations not corrected by first follow up inspection may result in additional fines or fees.

Maintain Professional Pest Control Services. Please send previous 3 pest control reports to Health Officer.

Label 3 bay sink with Wash, Rinse, Sanitize.

****Person in charge should be enrolled into Certified Food Safety Manager Program within 1 week.

****Discard Cut Lettuce by 3 pm on day of inspection as discussed, to be within 4 hour regulation period.

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