



Retail Food Facility Inspection Report

Facility: LANDIS CATERING AND SANDWHICHES LLC Facility ID: 132647
 Owner: JOSEPH MORAN
 Address: 118 W Lancaster AVE
 City/State: Wayne PA
 Zip: 19087 County: Delaware Region: Region 7
 Phone:

Insp. ID: 678557
 Insp. Date: 6/4/2018
 Insp. Reason: Follow-up
 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	N/A
Employee Health		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	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	N/O
5. Proper eating, tasting, drinking, or tobacco use	N/O	19. Proper cooling time & temperatures	N/O
6. No discharge from eyes, nose, & mouth	N/O	20. Proper hot holding temperatures	N/O
Preventing Contamination by Hands		21. Proper cold holding temperatures	In
7. Hands clean & properly washed	N/O	22. Proper date marking & disposition	N/O
8. No bare hand contact with RTE food or a pre-approved alternate method properly followed	N/O	23. Time as a public health control: procedures & records	N/O
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	N/A
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	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
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	Out
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	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	Out
37. Insects, rodents & animals not present	In	51. Sewage & waste water properly disposed	In
38. Contamination prevented during food preparation, storage & display	In	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	Out
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
6/4/2018	Joseph Moran (Signature on File)		6/7/2018	Marie Carbonara	<i>Marie Carbonara</i>	6/7/2018	1:30 PM	2:00 PM



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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.	5 - 203.11	The food facility does not have a handwash sink located in the food prep or warewashing area.		
46.	4 - 101.17	Wood shelving for food or food items is an absorbable material and does not allow for proper cleaning or prevention of contamination.		
46.	4 - 101.19	Rusted tables, shelves, prep tables, and other equipment in kitchen areas, are not smooth, non-absorbent, corrosion resistant.		
46.	4 - 204.12	Walk in does not have a watertight joint where piping enters the equipment and does have an apron to deflect condensate or drips from food.		
46.	4 - 501.11	Interior surface of walk in refrigerator leaking condensate, ceiling is drooping, and repaired with materials unapproved for food equipment.		
50.	5 - 202.11	Food facility is operating with a plumbing system which has not been approved by the local building code official.		
50.	5 - 202.13	Hand sink does not have an adequate air gap of at least 1 inch, between the water supply and flood rim of the sink.		
50.	5 - 203.13	A utility sink or curbed cleaning facility with a floor drain is not provided in the food facility.		
54.	6 - 101.11	Floor / wall / ceiling, in several areas of facility, is made of absorbent or broken and missing tiles, and is not durable, smooth, non-porous, non-absorbent.		
54.	6 - 201.11	Floor / wall / ceiling in several areas of facility is cracked / roughened / and is not a smooth, easily cleanable surface.		
54.	6 - 201.11	The floor / wall juncture in * area is not coved and closed to 1/32 inch.		
54.	6 - 201.11	Basement clutter causes rodent harborage and prevents proper cleaning.		
54.	6 - 501.11	Old unused and broken equipment in kitchen area of the food facility needs to be removed.		
54.	6 - 501.11	Wall in several areas of kitchen has a hole, or is broken and in need of repair.		

PUBLISHED COMMENTS

This was a follow up inspection, no temperatures taken and no food was prepped or cooked at this time.

All previous cleaning and pest control violations have been corrected. All other violations, which are listed on this report, should be corrected within 30 days of this report.

Submit Plan Review packet along with required documents for proposed renovations prior to any construction. Submit Building Code Bundle Packet for Code Official prior to any construction.

In addition to correcting violations, continue pest control service once a week until pest issues are completely under control and no activity is found. Send reports to Radnor Township Health Officer.

Facility is permitted to operate as of 06/05/18.

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