Radnor Township



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

Retail Food Facility Inspection Report

Facility: LANDIS RESTAURANT Facility ID: 74654
Owner: JAMES & GREGORY LANDIS
Address: 118 W LANCASTER AVE
City/State: WAYNE PA
Zip: 19087 County: Chester Region: Region 7
Phone: 610-688-9999

Insp. ID: 676531 Insp. Date: 5/29/2018 Insp. Reason: Regular No. of Risk Factors: 5 No. of Repeat Risk Factors: 0 Overall Compliance: OUT

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

	ot Observed	d, N/A = Not Applicable, C = Corrected On Site, R = Repeat Violat	tion
Supervision		Protection From Contamination	***************************************
Person in charge present, demonstrates knowledge, &	In	14. Food separated & protected	In
performs duties		15. Food-contact surfaces: cleaned & sanitized	Out
Employee Health		16. Proper disposition of returned, previously served,	In
Management, food employee & conditional food employee knowledge, responsibilities & reporting	In	reconditioned, & unsafe food Time/Temperature Control for Safety	***************************************
Proper use of restriction & exclusion	ln	17. Proper cooking time & temperatures	N/O
Procedure for responding to vomiting & diarrheal events	in	18. Proper reheating procedures for hot holding	N/O
Good Hygienic Practices		19. Proper cooling time & temperatures	N/O
5. Proper eating, tasting, drinking, or tobacco use	Out	20. Proper hot holding temperatures	N/O
No discharge from eyes, nose, & mouth	In	21. Proper cold holding temperatures	In
Preventing Contamination by Hands		22. Proper date marking & disposition	Out
7. Hands clean & properly washed	Out	23. Time as a public health control; procedures & records	N/O
No bare hand contact with RTE food or a pre-approved		Consumer Advisory	
alternate method properly followed	ln	1 1 1 1 Market Andrew Comment and the Comment of Security and Comment of Secur	
Adequate handwashing sinks properly supplied & accessible	Out	24. Consumer advisory provided for raw / undercooked foods	N/A
Approved Source		Highly Susceptible Population	náhán sásolys ág sengsegre
	**************************************	25. Pasteurized foods used; prohibited foods not offered	In
10. Food obtained from approved source	in	Food/Color Additives & Toxic Substances	
11. Food received at proper temperature	N/O	26. Food additives: approved & properly used	N/A
Food in good condition, safe, & unadulterated Required records available: shellstock tags, parasite destruction	In N/A	Toxic substances properly identified, stored & used; held for retail sale, properly stored	ln
		Conformance with Approved Procedures	Ohohaumanananeneg
		Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	N/A
Safe Food & Water		Proper Use of Utensils	
29. Pasteurized eggs used where required	In	42. In-use utensils: properly stored	
	411	TET IT GOO GEOFICIO, PEOPOLITY SECTION	In
30. Water & ice from approved source	În	43. Utensils, equipment & linens: properly stored, dried &	ln In
	LILLON DON SERGIO SINGO IL DESARROPE IN ANNO A	43. Utensils, equipment & linens: properly stored, dried & handled	ويستعيدها والمتالية
	in	43. Utensils, equipment & linens: properly stored, dried &	ويستعيدها والمتالية
31. Variance obtained for specialized processing methods Food Temperature Control 32. Proper cooling methods used; adequate equipment for	in	43. Utensils, equipment & linens: properly stored, dried & handled 44. Single-use/single-service articles: properly stored & used 45. Gloves used properly	ln
31. Variance obtained for specialized processing methods Food Temperature Control 32. Proper cooling methods used; adequate equipment for temperature control		43. Utensils, equipment & linens: properly stored, dried & handled 44. Single-use/single-service articles: properly stored & used 45. Gloves used properly Utensils, Equipment & Vending	In In
31. Variance obtained for specialized processing methods Food Temperature Control 32. Proper cooling methods used; adequate equipment for temperature control 33. Plant food properly cooked for hot holding		43. Utensils, equipment & linens: properly stored, dried & handled 44. Single-use/single-service articles: properly stored & used 45. Gloves used properly	In In
Variance obtained for specialized processing methods Food Temperature Control Proper cooling methods used; adequate equipment for temperature control		43. Utensils, equipment & linens: properly stored, dried & handled 44. Single-use/single-service articles: properly stored & used 45. Gloves used properly Utensils, Equipment & Vending 46. Food & non-food contact surfaces cleanable, properly	In In In Out
31. Variance obtained for specialized processing methods Food Temperature Control 32. Proper cooling methods used; adequate equipment for temperature control 33. Plant food properly cooked for hot holding 34. Approved thawing methods used 35. Thermometers provided & accurate		43. Utensils, equipment & linens: properly stored, dried & handled 44. Single-use/single-service articles: properly stored & used 45. Gloves used properly Utensils, Equipment & Vending 46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used 47. Warewashing facilities: installed, maintained & used; test strips	In In In Out
31. Variance obtained for specialized processing methods Food Temperature Control 32. Proper cooling methods used; adequate equipment for temperature control 33. Plant food properly cooked for hot holding 34. Approved thawing methods used 35. Thermometers provided & accurate Food Identification	In In In Out	43. Utensils, equipment & linens: properly stored, dried & handled 44. Single-use/single-service articles: properly stored & used 45. Gloves used properly Utensils, Equipment & Vending 46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used 47. Warewashing facilities: installed, maintained & used; test	In In In Out
31. Variance obtained for specialized processing methods Food Temperature Control 32. Proper cooling methods used; adequate equipment for temperature control 33. Plant food properly cooked for hot holding 34. Approved thawing methods used 35. Thermometers provided & accurate Food Identification 36. Food properly labeled; original container		43. Utensils, equipment & linens: properly stored, dried & handled 44. Single-use/single-service articles: properly stored & used 45. Gloves used properly Utensils, Equipment & Vending 46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used 47. Warewashing facilities: installed, maintained & used; test strips	In In In Out
31. Variance obtained for specialized processing methods Food Temperature Control 32. Proper cooling methods used; adequate equipment for temperature control 33. Plant food properly cooked for hot holding 34. Approved thawing methods used 35. Thermometers provided & accurate Food Identification 36. Food properly labeled; original container Prevention of Food Contamination	In In Out	43. Utensils, equipment & linens: properly stored, dried & handled 44. Single-use/single-service articles: properly stored & used 45. Gloves used properly Utensils, Equipment & Vending 46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used 47. Warewashing facilities: installed, maintained & used; test strips 48. Non-food contact surfaces clean	In In In Out
31. Variance obtained for specialized processing methods Food Temperature Control 32. Proper cooling methods used; adequate equipment for temperature control 33. Plant food properly cooked for hot holding 34. Approved thawing methods used 35. Thermometers provided & accurate Food Identification 36. Food properly labeled; original container Prevention of Food Contamination 37. Insects, rodents & animals not present	In In In Out	43. Utensils, equipment & linens: properly stored, dried & handled 44. Single-use/single-service articles: properly stored & used 45. Gloves used properly Utensils, Equipment & Vending 46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used 47. Warewashing facilities: installed, maintained & used; test strips 48. Non-food contact surfaces clean Physical Facilities	In In Out Out
31. Variance obtained for specialized processing methods Food Temperature Control 32. Proper cooling methods used; adequate equipment for temperature control 33. Plant food properly cooked for hot holding 34. Approved thawing methods used 35. Thermometers provided & accurate Food Identification 36. Food properly labeled; original container Prevention of Food Contamination 37. Insects, rodents & animals not present 38. Contamination prevented during food preparation, storage &	In In Out	43. Utensils, equipment & linens: properly stored, dried & handled 44. Single-use/single-service articles: properly stored & used 45. Gloves used properly Utensils, Equipment & Vending 46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used 47. Warewashing facilities: installed, maintained & used; test strips 48. Non-food contact surfaces clean Physical Facilities 49. Hot & cold water available; adequate pressure 50. Plumbing installed; proper backflow devices 51. Sewage & waste water properly disposed	In In In Out Out
31. Variance obtained for specialized processing methods Food Temperature Control 32. Proper cooling methods used; adequate equipment for temperature control 33. Plant food properly cooked for hot holding 34. Approved thawing methods used 35. Thermometers provided & accurate Food Identification 36. Food properly labeled; original container Prevention of Food Contamination 37. Insects, rodents & animals not present 38. Contamination prevented during food preparation, storage & display	In In In Out Out Out	43. Utensils, equipment & linens: properly stored, dried & handled 44. Single-use/single-service articles: properly stored & used 45. Gloves used properly Utensils, Equipment & Vending 46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used 47. Warewashing facilities: installed, maintained & used; test strips 48. Non-food contact surfaces clean Physical Facilities 49. Hot & cold water available; adequate pressure 50. Plumbing installed; proper backflow devices	In In In Out Out
31. Variance obtained for specialized processing methods Food Temperature Control 32. Proper cooling methods used; adequate equipment for temperature control 33. Plant food properly cooked for hot holding 34. Approved thawing methods used 35. Thermometers provided & accurate Food Identification 36. Food properly labeled; original container Prevention of Food Contamination 37. Insects, rodents & animals not present 38. Contamination prevented during food preparation, storage & display 39. Personal cleanliness	In In In Out Out Out	43. Utensils, equipment & linens: properly stored, dried & handled 44. Single-use/single-service articles: properly stored & used 45. Gloves used properly Utensils, Equipment & Vending 46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used 47. Warewashing facilities: installed, maintained & used; test strips 48. Non-food contact surfaces clean Physical Facilities 49. Hot & cold water available; adequate pressure 50. Plumbing installed; proper backflow devices 51. Sewage & waste water properly disposed	In In In Out Out
31. Variance obtained for specialized processing methods Food Temperature Control 32. Proper cooling methods used; adequate equipment for temperature control 33. Plant food properly cooked for hot holding 34. Approved thawing methods used 35. Thermometers provided & accurate Food Identification 36. Food properly labeled; original container Prevention of Food Contamination 37. Insects, rodents & animals not present 38. Contamination prevented during food preparation, storage & display 39. Personal cleanliness 40. Wiping cloths: properly used & stored	In In In In Out Out Out In Out Out	43. Utensils, equipment & linens: properly stored, dried & handled 44. Single-use/single-service articles: properly stored & used 45. Gloves used properly Utensils, Equipment & Vending 46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used 47. Warewashing facilities: installed, maintained & used; test strips 48. Non-food contact surfaces clean Physical Facilities 49. Hot & cold water available; adequate pressure 50. Plumbing installed; proper backflow devices 51. Sewage & waste water properly disposed 52. Toilet facilities: properly constructed, supplied, cleaned	In In In Out Out In In Out In
31. Variance obtained for specialized processing methods Food Temperature Control 32. Proper cooling methods used; adequate equipment for temperature control 33. Plant food properly cooked for hot holding 34. Approved thawing methods used 35. Thermometers provided & accurate Food Identification 36. Food properly labeled; original container Prevention of Food Contamination 37. Insects, rodents & animals not present 38. Contamination prevented during food preparation, storage & display 39. Personal cleanliness 40. Wiping cloths: properly used & stored	In In In Out Out Out	43. Utensils, equipment & linens: properly stored, dried & handled 44. Single-use/single-service articles: properly stored & used 45. Gloves used properly Utensils, Equipment & Vending 46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used 47. Warewashing facilities: installed, maintained & used; test strips 48. Non-food contact surfaces clean Physical Facilities 49. Hot & cold water available; adequate pressure 50. Plumbing installed; proper backflow devices 51. Sewage & waste water properly disposed 52. Toilet facilities: properly constructed, supplied, cleaned 53. Garbage/refuse properly disposed; facilities maintained	In In In Out Out In
31. Variance obtained for specialized processing methods Food Temperature Control 32. Proper cooling methods used; adequate equipment for temperature control 33. Plant food properly cooked for hot holding 34. Approved thawing methods used 35. Thermometers provided & accurate Food Identification 36. Food properly labeled; original container Prevention of Food Contamination 37. Insects, rodents & animals not present 38. Contamination prevented during food preparation, storage & display 39. Personal cleanliness 40. Wiping cloths: properly used & stored 41. Washing fruit & vegetables	In In Out Out Out In Out	43. Utensils, equipment & linens: properly stored, dried & handled 44. Single-use/single-service articles: properly stored & used 45. Gloves used properly Utensils, Equipment & Vending 46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used 47. Warewashing facilities: installed, maintained & used; test strips 48. Non-food contact surfaces clean Physical Facilities 49. Hot & cold water available; adequate pressure 50. Plumbing installed; proper backflow devices 51. Sewage & waste water properly disposed 52. Toilet facilities: properly constructed, supplied, cleaned 53. Garbage/refuse properly disposed; facilities maintained 54. Physical facilities installed, maintained, & clean	In In In Out
31. Variance obtained for specialized processing methods Food Temperature Control 32. Proper cooling methods used; adequate equipment for temperature control 33. Plant food properly cooked for hot holding 34. Approved thawing methods used 35. Thermometers provided & accurate Food Identification 36. Food properly labeled; original container Prevention of Food Contamination 37. Insects, rodents & animals not present 38. Contamination prevented during food preparation, storage & display 39. Personal cleanliness 40. Wiping cloths: properly used & stored 41. Washing fruit & vegetables	In In Out Out Out In Out	43. Utensils, equipment & linens: properly stored, dried & handled 44. Single-use/single-service articles: properly stored & used 45. Gloves used properly Utensils, Equipment & Vending 46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used 47. Warewashing facilities: installed, maintained & used; test strips 48. Non-food contact surfaces clean Physical Facilities 49. Hot & cold water available; adequate pressure 50. Plumbing installed; proper backflow devices 51. Sewage & waste water properly disposed 52. Toilet facilities: properly constructed, supplied, cleaned 53. Garbage/refuse properly disposed; facilities maintained 54. Physical facilities installed, maintained, & clean 55. Adequate ventilation & lighting; designated areas used	In In In Out Out In In Out
31. Variance obtained for specialized processing methods Food Temperature Control 32. Proper cooling methods used; adequate equipment for temperature control 33. Plant food properly cooked for hot holding 34. Approved thawing methods used 35. Thermometers provided & accurate Food Identification 36. Food properly labeled; original container Prevention of Food Contamination 37. Insects, rodents & animals not present 38. Contamination prevented during food preparation, storage & display 39. Personal cleanliness 40. Wiping cloths: properly used & stored 41. Washing fruit & vegetables	In In Out Out Out In Out	43. Utensils, equipment & linens: properly stored, dried & handled 44. Single-use/single-service articles: properly stored & used 45. Gloves used properly Utensils, Equipment & Vending 46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used 47. Warewashing facilities: installed, maintained & used; test strips 48. Non-food contact surfaces clean Physical Facilities 49. Hot & cold water available; adequate pressure 50. Plumbing installed; proper backflow devices 51. Sewage & waste water properly disposed 52. Toilet facilities: properly constructed, supplied, cleaned 53. Garbage/refuse properly disposed; facilities maintained 54. Physical facilities installed, maintained, & clean 55. Adequate ventilation & lighting; designated areas used	In In In Out Out In In Out



Radnor Township

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

Retail Food Facility Inspection Report

Facility: LANDIS RESTAURANT Facility ID: 74654 Owner: JAMES & GREGORY LANDIS

Address: 118 W LANCASTER AVE

City/State: WAYNE PA Zip: 19087 County: Chester Region: Region 7

Phone: 610-688-9999

Insp. ID: 676531 Insp. Date: 5/29/2018 Insp. Reason: Regular No. of Risk Factors: 5 No. of Repeat Risk Factors: 0 Overall Compliance: OUT

OBSERVATIONS AND CORRECTIVE ACTIONS Violations cited in this report must be corrected within the timeframes below Item Violation of Comment Correct By Date Repeat Violation Number Code 5. 2 - 401.11 An open employee's beverage container was observed in back food prep area. 7 2 - 301.14 Food Employee observed changing tasks that may have contaminated hands without a proper handwash in-between. 9. 5 - 205.11The handwash sink in the front area was blocked by a prep table and not accessible at all times for employee use. 9. 5 - 203.11 The food facility does not have a handwash sink located in the food prep / warewashing area. 9. 5 - 204.11 The handwash sink for employees located in the front area, is not convenient and easily accessible, as evidenced by the observed lack of proper handwashing by employees. 9. 6 - 301.11 Paper towel dispenser empty at the handwash sink in the * area. Cooking equipment and prep tables, a food contact surface, was observed to have food residue 15. 4 - 601.11(A) and was not clean to sight and touch. 15. 4 - 601.11(A) Cooking utensils stored near grill, a food contact surface, were observed to have food residue and was not clean to sight and touch. 4 - 602.11 15. Slicer is not being cleaned before using with different types raw animal-derived foods. 22. 3 - 501.17 Commercially processed ready to eat food, located in the walk in and refrigerators, and held more than 24 hours, is not being marked with the date it was opened. 22 3 - 501.17 Potentially hazardous ready-to-eat food prepared in the food facility and held for more than 24 hours, located in the *, is not being date marked. Thermometers for ensuring proper temperatures of food are not available or readily accessible. 35. 4 - 302.12 37. Back door located in the back kitchen area of the food facility has a gap at the bottom and does 6 - 202.15not protect against the entry of insects, rodents, and other animals. 37. 6 - 202.15 Back door to the outside, located in the back kitchen area of the food facility is being propped open. 37. 6 - 501.111 Food facility is not removing dead or trapped pests from control devices frequently, as evidenced by observed old / decaying * in pest control device in the * area. 37. 6 ~ 501.111 Potential rodent harborage areas inside the food facility observed in the * area due to *. 38. 3 - 305.11 Observed RTE food stored directly on the floor in back kitchen area, rather than 6 inches off of the floor as required. 38. 3 - 305.11 Observed food stored in an unclean area of the facility in back kitchen. 40. 3 - 304.14 Observed wet wiping cloths in back prep area, not being stored in sanitizer solution-COS. 40. 3 - 304.14Observed wiping cloths in extremely unclean condition in back prep area. 46. 4 - 101.11 Remove or replace all rusted tables and equipment. Food facility does not have available sanitizer test strips or test kit to determine appropriate 47. 4 - 302.14 sanitizer concentration 4 - 601.11(B-48. Observed cooking equipment in the kitchen areas, with encrusted grease and soil accumulation. C) Observed all equipment, in all 3 kitchen/prep areas, with an accumulation of dust, dirt, food 48. 4 - 601.11(B-C) residue, debris on non-food contact surfaces. 48. 4 - 602.13 Non-food contact surfaces not cleaned at a frequency to preclude accumulation of dirt and soil. 51. 5 - 403.11 Sewage / wastewater from the food facility is not being disposed of properly to an approved sewage system. 54. 6 - 201.11 Observed cardboard being utilized as a floor covering and shelf covering. 54. 6 - 501.11 Basement and first floor area of the food facility is extremely dirty, dusty, sticky and in need of cleaning. 54. 6 - 501.11 Broken equipment stored in kitchen and basement areas of the food facility needs removed. Ceiling tiles missing, broken or in disrepair in kitchen area, need replaced. 6 - 501.11 54. 6 - 501.11 Old unused equipment stored in basement and kitchen area, should be removed from food facility. 54. 6 - 501.16 Mops are not being hung to air dry. 54 6 - 501.114 Remove all clutter and unnecessary items including trash from basement and all other areas of



Radnor Township

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

Retail Food Facility Inspection Report

Facility: LANDIS RESTAURANT Facility ID: 74654 Owner: JAMES & GREGORY LANDIS

Address: 118 W LANCASTER AVE

City/State: WAYNE PA
Zip: 19087 County: Chester Region: Region 7
Phone: 610-688-9999

Insp. ID: 676531 Insp. Date: 5/29/2018 Insp. Reason: Regular No. of Risk Factors: 5 No. of Repeat Risk Factors: 0 Overall Compliance: OUT

PUBLISHED COMMENTS

Due to the violations stated on this report and section 8404.11 of the Pa Food Code, this facility is closed due to gross facility sanitation and the existence of an imminent health hazard as evidenced by site inspection and photos taken during inspection.

Once all violations are corrected, call the Community Development Department to schedule a re-inspection. Violations not corrected by first follow up inspection may result

Recommend Pest Control Services increased to weekly until pest issues under control. Forward next 4 weekly pest control reports and most recent professional grease trap cleaning invoices to Health Officer at Radnor Township.

Due to change of ownership of facility in Radnor Township, owner must complete Plan Review Application and License Application in addition to submitting related fees and other requested documents as stated on applications.

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

5/29/2018 4:24:53 PM Page 3 of 3