



Radnor Township

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

**Retail Food Facility Inspection Report**

Facility: DFH MANAGEMENT CO Facility ID: 128579  
 Owner: ANN HIRSCH  
 Address: 272 BRYN MAWR AVE  
 City/State: Bryn Mawr PA  
 Zip: 19010 County: Delaware Region: Region 7  
 Phone: (267) 918-0288

Insp. ID: 697660  
 Insp. Date: 9/21/2018  
 Insp. Reason: Regular  
 No. of Risk Factors: 5  
 No. of Repeat Risk Factors: 1  
 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	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	<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	N/O
5. Proper eating, tasting, drinking, or tobacco use	Out	19. Proper cooling time & temperatures	In
6. No discharge from eyes, nose, & mouth	In	20. Proper hot holding temperatures	N/O
<b>Preventing Contamination by Hands</b>		21. Proper cold holding temperatures	In
7. Hands clean & properly washed	In	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	N/O
9. Adequate handwashing sinks properly supplied & accessible	Out, R	<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	Out	<b>Food/Color Additives &amp; Toxic Substances</b>	
13. Required records available: shellstock tags, parasite destruction	In	26. Food additives: approved & properly used	In
		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	Out, C	47. Warewashing facilities: installed, maintained & used; test strips	Out, R
35. Thermometers provided & accurate	In	48. Non-food contact surfaces clean	Out, R
<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, R	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	Out, C, R	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	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
9/21/2018	Oliver Anglin (Signature on File)		9/21/2018	Marie Carbonara	<i>Marie Carbonara</i>	9/21/2018	10:50 AM	11:45 AM



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**TEMPERATURE OBSERVATIONS**

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Vegetables	Other	140°F	Chicken	Prep Area	193°F	potatoes	Other	200°F
Chicken	Other	160°F	Other	Walk-In Cooler	41°F	Other	Hot-Hold Unit	200°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
5.	3 - 301.12	Observed food being tasted with gloved finger.		
5.	2 - 401.11	Food Employees eating in cooking area as evidenced by observed partially consumed apple in the cooking/prep area.		
9.	6 - 301.11	Paper towel dispenser empty at the handwash sink in the kitchen area.		Repeat Violation
12.	3 - 101.11	Numerous containers of and food stored inside walk in refrigerator observed as well as documented in pictures, slimy to the touch / spoiled / moldy and is adulterated. Food discarded on site.		
15.	4 - 602.11	Food Prep area not being cleaned and sanitized between food prep.		
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 walk in refrigerator, is not being date marked.		
22.	3 - 501.17	Potentially hazardous ready-to-eat food repackaged by the food facility, was being datemarked with a sell by, use by or discard by date that was beyond the manufacturer's original date.		
34.	3 - 501.13	Beef roast observed thawing at room temperature on the prep counter, which is not an approved thawing method-COS		
37.	6 - 501.111	Food facility is not removing dead or trapped pests from control devices frequently, as evidenced by observed old / decaying rodents and insects in pest control devices in the storage and dishwasher area.		Repeat Violation
37.	6 - 501.111	Potential rodent harborage areas inside the food facility observed in the storage and dishwasher area as evidenced by accumulation of unused or broken equipment and clutter.		Repeat Violation
37.	6 - 501.111	Rodent droppings along perimeter of kitchen area and noted on old unused equipment in dishwasher area.		Repeat Violation
39.	2 - 402.11	Food employees observed in cooking area, not wearing proper hair restraints, such as nets, hats, or beard covers-COS		Repeat Violation
47.	4 - 302.14	Sanitizing solution not showing approved level of sanitizer present.		Repeat Violation
48.	4 - 602.13	Floors throughout kitchen and under cluttered storage areas have accumulated dirt and debris.		Repeat Violation
48.	4 - 602.13	Non-food contact surfaces in walk in refrigerator not cleaned at a frequency to preclude accumulation of dirt, food debris and mold.		Repeat Violation

**PUBLISHED COMMENTS**

\*\*\*\*Correct all violations by 9/25/18. Violations not corrected prior to re-inspection will result in NOT being permitted to operate this food facility.

Provide Professional Pest Control Report of most recent pest control inspection. Email to Health Officer, Marie Carbonara at mcarbonara@radnor.org.

Poor cell/internet connection did not allow Health Officer to get signature of PIC. PIC did state understanding of violations found on site at time of inspection.

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

Photos taken on site.