Radnor Township



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

Retail Food Facility Inspection Report

Facility: ARDE OSTERIA AND PIZZERIA Facility ID: 135487

Owner: MOZZERIA, LLC Address: 133 N Wayne AVE

City/State: Wayne PA
Zip: 19087 County: Delaware Region: Region 7
Phone:

Certified Food Employee

Insp. ID: 709413 Insp. Date: 11/29/2018 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, &	In	14. Food separated & protected	Out, C		
	performs duties		15. Food-contact surfaces: cleaned & sanitized	Out		
	Employee Health		16. Proper disposition of returned, previously served,	l In		
2.	Management, food employee & conditional food employee	In	reconditioned, & unsafe food			
	knowledge, responsibilities & reporting		Time/Temperature Control for Safety			
	Proper use of restriction & exclusion	ln 	17. Proper cooking time & temperatures	N/O		
4.	Procedure for responding to vomiting & diarrheal events	ln	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	N/O	20. Proper hot holding temperatures	N/O		
6.	No discharge from eyes, nose, & mouth	In	21. Proper cold holding temperatures	ln in		
	Preventing Contamination by Hands	tear China (China (Mill) and China (Mill) and China (Mill) and China (Mill) and China	22. Proper date marking & disposition	Out, C		
7.	Hands clean & properly washed	N/O	23. Time as a public health control: procedures & records	N/O		
8.	No bare hand contact with RTE food or a pre-approved	N/O	Consumer Advisory			
	alternate method properly followed	Do nime (a) managaman	24. Consumer advisory provided for raw / undercooked foods	N/A		
9.	Adequate handwashing sinks properly supplied & accessible	Out, C	Highly Susceptible Population	~ (100 mm/s) ~ (100 mm/s) (100 mm/s) (100 mm/s)		
	Approved Source		25. Pasteurized foods used; prohibited foods not offered	l In		
10.	Food obtained from approved source	ln	Food/Color Additives & Toxic Substances			
11.	Food received at proper temperature	N/O	26. Food additives: approved & properly used	N/A		
12.	Food in good condition, safe, & unadulterated	Out, C	27. Toxic substances properly identified, stored & used; held for	IN/A		
13.	Required records available: shellstock tags, parasite destruction	N/O	retail sale, properly stored	III		
			Conformance with Approved Procedures			
			Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	N/A		

 	Oxygen packe
 	 D RETAIL PRACTICES

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

Safe Food & Water	Prop	
29. Pasteurized eggs used where required	In	42. In-use utensils: properly st
30. Water & ice from approved source	In	43. Utensils, equipment & line
31. Variance obtained for specialized processing methods	In	handled
Food Temperature Control		44. Single-use/single-service a
32. Proper cooling methods used; adequate equipment for	in	45. Gloves used properly
temperature control		Utensils,
33. Plant food properly cooked for hot holding	In	46. Food & non-food contact s
34. Approved thawing methods used	In	designed, constructed, & u
35. Thermometers provided & accurate	Out	47. Warewashing facilities: ins
Food Identification	ANT-PARTITION AND INTEREST	strips
36. Food properly labeled; original container	In	48. Non-food contact surfaces
Prevention of Food Contamination	CHICAGO CONTRADO CANADO CONTRADO CONTRA	Ph
37. Insects, rodents & animals not present	İn	49. Hot & cold water available;
		Plumbing installed; proper
38. Contamination prevented during food preparation, storage & display	Out	51. Sewage & waste water pro
39. Personal cleanliness	In	52. Toilet facilities: properly co
40. Wiping cloths: properly used & stored	in	53. Garbage/refuse properly d
41. Washing fruit & vegetables	In	54. Physical facilities installed,
THE TRACTING HOLD A TOGOTOME AND ADDRESS OF THE PROPERTY OF TH		55. Adequate ventilation & ligh

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42.	In-use utensils: properly stored	ln In
43.	Utensils, equipment & linens: properly stored, dried & handled	I n
44.	Single-use/single-service articles: properly stored & used	ln .
45.	Gloves used properly	ln .
	Utensils, Equipment & Vending	
46.	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	Out
47.	Warewashing facilities: installed, maintained & used; test strips	Out
48.	Non-food contact surfaces clean	Out
	Physical Facilities	C AUTO TO A COLUMN CONTROL OF THE COLUMN COL
49.	Hot & cold water available; adequate pressure	ln
50.	Plumbing installed; proper backflow devices	ln
51.	Sewage & waste water properly disposed	In
52.	Toilet facilities: properly constructed, supplied, cleaned	In
53.	Garbage/refuse properly disposed; facilities maintained	In
54.	Physical facilities installed, maintained, & clean	Out
55.	Adequate ventilation & lighting: designated areas used	In

FOOD EMPLOYEE CERTIFICATION Certificate

56. Certified Food Employee empl	ood manager certificate: valid	d & properly dis	played	<u>In</u>			
Visit Date Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
11/29/2018 Ralph Sitero	Royl	11/29/2018	Marie Carbonara	Mani Cadorer	11/29/2018	11:00 AM	12:00 PM



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	TEMPERATURE OBSERVATIONS							
Item	Item Location Temp Item Location Temp Item Location Temp							
Other	Refrigerator		beets	Bain Marie	37°F	Chicken	Prep Area	38°F
Other	Refrigerator	36°F	Other	Freezer	-2°F			٥

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	Paper towel dispenser empty at the handwash sink in the front pizza area as well as the back dishwasher area-COS	and makes change and the absence control or makes a se	Comment advantament de divido des comments and annual advantage and adva		
12.	3 - 101.11	Salmon, scallops, beef, chicken, and other TTCS Foods observed in several refrigerators throughout the facility, slimy to the touch and spoiled. Discarded on site.				
14.	3 - 302.11	Several TTCS Foods in several of the refrigerators in facility stored open with no covering. Discarded on site.				
15.	4 - 501.114	Chlorine chemical sanitizer residual was not detected in the final sanitizer rinse cycle of the low temperature sanitizing dishwasher was 0 ppm, and not 50-100 ppm as required-COS		Section 2012 (1997)		
15.	4 - 601.11(A)	Food prep countertops, a food contact surface, was observed to have food residue and was not clean to sight and touch.	and the state of t	\$ 100 mm to the second to the		
22.	3 - 501.18	Sliced mushrooms, milk, cream of chicken, open cheese, potentially hazardous ready to eat foods requiring datemarking, in the pizza bain marie area, was not date marked, or was beyond the date-marking and requires discarding-COS.				
22.	3 - 501.17	Open raw chicken, fish, scallops, beef, pork and salmon with no date marking, discarded on site-COS				
35.	4 - 204.112	Temperature measuring device for ensuring proper temperature of equipment is not available or readily accessible in all refrigerator equipment.				
38.	3 - 305.11	Observed food storage items stored directly on the floor in basement area, rather than 6 inches off of the floor as required.				
46.	4 - 402.11	Spacing of tall refrigerator in front pizza prep area located in area that does not allow proper opening and cleaning of adjacent bain marie.		Selection of the control of the cont		
47.	4 - 302.14	Food facility does not have available chlorine sanitizer test strips or test kit to determine appropriate sanitizer concentration in dishwasher.		9		
48.	4 - 601.11(B- C)	Observed refrigerator equipment, in kitchen area, with an accumulation of dust, dirt, food 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 including floors underneath all equipment throughout facility, countertops, hand wash sinks, walls surrounding prep areas and shelving.				
54.	6 - 501.11	Beverage machine is leaking water onto the floor and is need of repair.				

PUBLISHED COMMENTS

During today's inspection the facility was not open to the public for lunch service. On arrival, it was clear there were critical violations that needed to be met immediately. After an hour of the initial inspection, Chef Ralph was instructed to remain closed until critical items were corrected. H/O left at that time and returned on the same day at 2:45 pm to ensure critical items were corrected. Those critical items were corrected as well as other non-critical items. At the end of the inspection, the facility was permitted to open for dinner on 11-29-18 at 4:10 pm.

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

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