



Retail Food Facility Inspection Report

Facility: PLAYA BOWL Facility ID: 132241
 Owner: JIM DALE
 Address: 150 E Lancaster AVE
 City/State: Wayne PA
 Zip: 19087 County: Delaware Region: Region 7
 Phone:

Insp. ID: 739962
 Insp. Date: 5/30/2019
 Insp. Reason: Regular
 No. of Risk Factors: 0
 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 | In |
| 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/A |
| Good Hygienic Practices | | 18. Proper reheating procedures for hot holding | N/A |
| 5. Proper eating, tasting, drinking, or tobacco use | In | 19. Proper cooling time & temperatures | N/A |
| 6. No discharge from eyes, nose, & mouth | In | 20. Proper hot holding temperatures | N/A |
| Preventing Contamination by Hands | | 21. Proper cold holding temperatures | In |
| 7. Hands clean & properly washed | In | 22. Proper date marking & disposition | In |
| 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/A |
| 9. Adequate handwashing sinks properly supplied & accessible | In | 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/A | 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 | In |
| | | 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 | Utensils, Equipment & Vending | |
| Food Temperature Control | | 44. Single-use/single-service articles: properly stored & used | In |
| 32. Proper cooling methods used; adequate equipment for temperature control | In | 45. Gloves used properly | In |
| 33. Plant food properly cooked for hot holding | In | Physical Facilities | |
| 34. Approved thawing methods used | In | 46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used | In |
| 35. Thermometers provided & accurate | In | 47. Warewashing facilities: installed, maintained & used; test strips | Out |
| Food Identification | | 48. Non-food contact surfaces clean | Out |
| 36. Food properly labeled; original container | In | Prevention of Food Contamination | |
| 37. Insects, rodents & animals not present | In | 38. Contamination prevented during food preparation, storage & display | Out |
| 39. Personal cleanliness | Out, C, R | 39. Personal cleanliness | Out, C, R |
| 40. Wiping cloths: properly used & stored | In | 40. Wiping cloths: properly used & stored | In |
| 41. Washing fruit & vegetables | In | 41. Washing fruit & vegetables | 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 |
|------------|------------------|----------------------------|-----------|-----------------|----------------------|-----------|----------|----------|
| 5/30/2019 | Quinn Ackerman | | 5/30/2019 | Marie Carbonara | | 5/30/2019 | 11:00 AM | 11:37 AM |



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 |
|--------------|--------------|------|-------|--------------|------|-------|--------------|------|
| Display Case | Refrigerator | 39°F | Other | Refrigerator | 38°F | Other | Refrigerator | 33°F |
| fruit | Freezer | 6°F | fruit | Bain Marie | 29°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 |
|-------------|-------------------|--|-----------------|------------------|
| 38. | 3 - 305.11 | Observed bag of beets stored directly on the floor in back storage area, rather than 6 inches off of the floor as required. | | |
| 39. | 2 - 402.11 | Food employees observed in front prep area, not wearing proper hair restraints, such as nets, hats, or beard covers-COS. | | Repeat Violation |
| 47. | 4 - 302.14 | Food Employee is not using available sanitizer test strips or test kit to determine sanitizer concentration. | | |
| 48. | 4 - 602.13 | Non-food contact surfaces not cleaned at a frequency to preclude accumulation of dirt and soil. Coffee spilled inside iced coffee dispenser. | | |
| 50. | 5 - 202.13 | Mop sink has a hose attachment that is hanging below the flood rim of the sink and not an appropriate air gap. | | Repeat Violation |