



Retail Food Facility Inspection Report

Facility: VIC & DEAN'S Facility ID: 74822
 Owner: PIERTO AMATO
 Address: 409 W WAYNE AV
 City/State: WAYNE PA
 Zip: 19087 County: Delaware Region: Region 7
 Phone:

Insp. ID: 830764
 Insp. Date: 11/30/2020
 Insp. Reason: Regular
 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	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	In
Good Hygienic Practices		18. Proper reheating procedures for hot holding	N/A
5. Proper eating, tasting, drinking, or tobacco use	N/O	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	In
9. Adequate handwashing sinks properly supplied & accessible	Out, C	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	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	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	In
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	In
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	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
11/30/2020	Vito Amato (No Sign Policy)		11/30/2020	Marie Carbonara	<i>Marie Carbonara</i>	11/30/2020	11:00 AM	11:45 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
Cheese	Prep Area	40°F	Other	Walk-In Cooler	36°F	sliced tomatoes	Bain Marie	40°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
9.	6 - 301.11	Paper towel dispenser empty at the handwash sink in the kitchen area-COS		

PUBLISHED COMMENTS

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



**COVID-19 Inspection Report
Self Certification ID:**

Facility: VIC & DEAN'S Facility ID: 74822
 Owner: PIERTO AMATO
 Address: 409 W WAYNE AV
 City/State: WAYNE PA
 Zip: 19087 County: Delaware Region: Region 7
 Phone:
 License Type:

Insp. ID: 830762
 Insp. Date: 11/30/2020
 Insp. Reason: Covid-19
 Overall Compliance: IN
 # COVID-19 Violations: 0
 # COVID-19 Repeat Violations: 0

COVID-19 TRANSMISSION MITIGATION CHECKLIST

The measures as outlined in the April 15th, 2020 Order of the Secretary of the Pennsylvania Department of Health Directing Public Health Safety Measures for Business Permitted to Maintain In-person Operations and the July 16, 2020 Order of the Governor of the Commonwealth of Pennsylvania Directing Targeted Mitigation Measures are mandatory to inhibit transmission of the virus through your workforce and the general population.

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HEALTH SAFETY MEASURES FOR BUSINESSES

1. Businesses ENCOURAGED TO DISPLAY COVID-19 SAFETY MEASURE SELF-CERTIFICATION SIGNAGE in clear view of CUSTOMERS.	N/A
2. Businesses MUST DISPLAY COVID-19 SAFETY MEASURE SIGNAGE in clear view of customers and employees.	In
3. OCCUPANCY is limited to 50% of posted fire code maximum.	In
4. Employees MUST wear MASKS during their time at the business, except WHILE ON BREAK to eat or drink.	In
5. Business MUST MAINTAIN A SOCIAL DISTANCE OF 6 FEET BETWEEN CUSTOMERS at check-out and counter lines.	In
6. SEPARATE CASHIERS from CUSTOMERS using PHYSICAL BARRIERS (plexiglass or other).	In

Customer seating

12. INDOOR / OUTDOOR TABLES SPACED with 6' BETWEEN PARTIES and/or PHYSICAL BARRIERS TO SEPERATE customers where booths are arranged back-to-back.	In
13. INDOOR / OUTDOOR seating AT BAR IS CLOSED.	N/A
14. LIVE ENTERTAINMENT situated at LEAST 6 FEET from PATRONS and STAFF.	N/A

Capacity limits

15. INDOOR seating capacity is limited to 50% of posted fire code maximum for restaurants and bars.	In
16. INDOOR discrete event or gathering capacity is limited to 25 people (including staff) with social distancing.	N/A
17. OUTDOOR discrete event or gathering capacity is limited to 250 people (including staff) with social distancing.	N/A

RESTAURANT, BARS, AND SPECIAL EVENT FACILITIES

Food service operations

7. Facility offering dine-in / take-out food.	In
8. Facility offering alcohol for consumption ONLY with a meal WHILE SEATED.	N/A
9. Facility offering take-out alcoholic beverages.	N/A
10. Facility offering bar service.	N/A
11. Facility stops serving alcohol at 11pm.	N/A

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
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