



Retail Food Facility Inspection Report

Facility: BUENA VISTA MEXICAN RESTAURANT Facility ID: 131113
 Owner: JORGE MARTINEZ
 Address: 18 West AVE
 City/State: Wayne PA
 Zip: 19087 County: Delaware Region: Region 7
 Phone:

Insp. ID: 864102
 Insp. Date: 4/22/2021
 Insp. Reason: Regular
 No. of Risk Factors: 2
 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/O
5. Proper eating, tasting, drinking, or tobacco use	In	19. Proper cooling time & temperatures	In
6. No discharge from eyes, nose, & mouth	In	20. Proper hot holding temperatures	In
Preventing Contamination by Hands		21. Proper cold holding temperatures	In
7. Hands clean & properly washed	In	22. Proper date marking & disposition	Out, C
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	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/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	N/A
		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	Out	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	Out	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
4/22/2021	Jess Martinez (No Sign Policy)		4/21/2021	Marie Carbonara	<i>Marie Carbonara</i>	4/22/2021	1:20 PM	1:40 PM



Radnor Township

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

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Insp. ID: 864102
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Insp. Reason: Regular
No. of Risk Factors: 2
No. of Repeat Risk Factors: 0
Overall Compliance: IN

TEMPERATURE OBSERVATIONS

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
pork	Bain Marie	145°F	Cheese	Cold-Hold Unit	34°F	Other	Cold-Hold Unit	37°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.	5 - 205.11	Old food residue, dishes and utensils observed in the handwash sink, indicating uses other than handwashing.-COS		
9.	5 - 205.11	The handwash sink in the kitchen area being used as a food preparation sink as evidenced by observed food container in the sink.-COS		
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 the reach in refrigerator, is not being date marked.-COS		
38.	3 - 305.11	Observed taco shells stored in on bottom shelf uncovered near hand sinks in kitchen area, where is it subject to splash from washing hands.		
38.	3 - 305.11	Observed produce stored directly on the floor in kitchen area, rather than 6 inches off of the floor as required.		
40.	3 - 304.14	No sanitizer buckets or wiping cloths observed in kitchen.		

PUBLISHED COMMENTS

Violations shall be corrected immediately. Violations not corrected by first follow up inspection may result in additional fines or fees.

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: BRCEN - 000002714

Facility: BUENA VISTA MEXICAN RESTAURANT Facility ID: 131113
Owner: JORGE MARTINEZ
Address: 18 West AVE
City/State: Wayne PA
Zip: 19087 County: Delaware Region: Region 7
Phone:
License Type: Retail Food Store

Insp. ID: 864096
Insp. Date: 4/21/2021
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.

IN = In Compliance, OUT = Out of Compliance, N/O = Not Observed, N/A = Not Applicable, C = Corrected On Site, R = Repeat Violation		
HEALTH SAFETY MEASURES FOR BUSINESSES		
1. Businesses ENCOURAGED TO DISPLAY COVID-19 SAFETY MEASURE SELF-CERTIFICATION SIGNAGE in clear view of CUSTOMERS.	In	
2. Businesses MUST DISPLAY COVID-19 SAFETY MEASURE SIGNAGE in clear view of customers and employees.	In	
3. Occupancy is limited to the % of posted fire code maximum as determined for self-certified facilities	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	
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	
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 % of posted fire code maximum for restaurants and bars as determined by current Orders.	In	
16. INDOOR discrete event or gathering capacity is limited to % of maximum occupancy, regardless of venue size, with social distancing as determined by current Orders.	N/A	
17. OUTDOOR discrete event or gathering capacity is limited to % of maximum occupancy, regardless of venue size, with social distancing as determined by current Orders.	N/A	

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
4/21/2021	Jesse Martinez (No Sign Policy)		4/21/2021	Marie Carbonara	<i>Marie Carbonara</i>	4/22/2021	1:20 PM	1:40 PM