



Radnor Township

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

Retail Food Facility Inspection Report

Facility: MAD ANTHONY WAYNE Facility ID: 151700  
Owner: MELINDA DISTEFANO  
Address: 135 N WAYNE AVE  
City/State: WAYNE PA  
Zip: 19087 County: Delaware Region: Region 7  
Phone:

Insp. ID: 875014  
Insp. Date: 5/18/2021  
Insp. Reason: Opening  
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	Employee Health	Good Hygienic Practices	Preventing Contamination by Hands	Approved Source	Highly Susceptible Population	Food/Color Additives & Toxic Substances	Consumer Advisory	Conformance with Approved Procedures									
1. Person in charge present, demonstrates knowledge, & performs duties	2. Management, food employee & conditional food employee knowledge, responsibilities & reporting	3. Proper use of restriction & exclusion	4. Procedure for responding to vomiting & diarrheal events	5. Proper eating, tasting, drinking, or tobacco use	6. No discharge from eyes, nose, & mouth	7. Hands clean & properly washed	8. No bare hand contact with RTE food or a pre-approved alternate method properly followed	9. Adequate handwashing sinks properly supplied & accessible	10. Food obtained from approved source	11. Food received at proper temperature	12. Food in good condition, safe, & unadulterated	13. Required records available: shellstock tags, parasite destruction	24. Consumer advisory provided for raw / undercooked foods	25. Pasteurized foods used; prohibited foods not offered	26. Food additives: approved & properly used	27. Toxic substances properly identified, stored & used; held for retail sale, properly stored	28. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan

Safe Food & Water	Food Temperature Control	Prevention of Food Contamination	Physical Facilities	Proper Use of Utensils	Good Retail Practices
29. Pasteurized eggs used where required	30. Water & ice from approved source	31. Variance obtained for specialized processing methods	32. Proper cooling methods used; adequate equipment for temperature control	33. Plant food properly cooked for hot holding	34. Approved thawing methods used
35. Thermometers provided & accurate	36. Food properly labeled; original container	37. Insects, rodents & animals not present	38. Contamination prevented during food preparation, storage & display	39. Personal cleanliness	40. Wiping cloths: properly used & stored
41. Washing fruit & vegetables	42. In-use utensils: properly stored	43. Utensils, equipment & linens: properly stored, dried & handled	44. Single-use/single-service articles: properly stored & used	45. Gloves used properly	46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used
47. Warewashing facilities: installed, maintained & used; test strips	48. Non-food contact surfaces clean	49. Hot & cold water available; adequate pressure	50. Plumbing installed; proper backflow devices	51. Sewage & waste water properly disposed	52. Toilet facilities: properly constructed, supplied, cleaned
53. Garbage/refuse properly disposed; facilities maintained	54. Physical facilities installed, maintained, & clean	55. Adequate ventilation & lighting; designated areas used	56. Certified Food Employee employed; acts as PIC; accessible	57. Certified food manager certificate: valid & properly displayed	

Visit Date	Person In Charge	Person In Charge Signature	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
5/18/2021	Joe Lewis (No Sign Policy)	5/18/2021	Marie Carbonara	6/10/2021	10:00 AM	11:00 AM	



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Owner: MELINDA DISTEFANO  
Address: 135 N Wayne Ave  
City/State: Wayne PA  
Zip: 19087 County: Delaware Region: Region 7  
Phone:

Insp. ID: 875014  
Insp. Date: 5/18/2021  
Insp. Reason: Opening  
No. of Risk Factors: 0  
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Overall Compliance: IN

TEMPERATURE OBSERVATIONS			
Item	Location	Temp	Other
Refrigerator		36°F	Other
			Cold-Hold Unit
		12°F	

**PUBLISHED COMMENTS**

Today's inspection was a final for a new establishment. No food on site, no temperatures taken. Codes final inspection due on 5/21/21. Permission to operate as of 5/21/21 and with passing inspection from Code Official.

Prior to opening to the public, please post:  
 Food Manager Certification  
 Radnor Food License  
 Most recent Inspection Report  
 Certificate of Occupancy

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