



**Radnor Township**

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

**Retail Food Facility Inspection Report**

Facility: KONA ICE KING OF PRUSSIA Facility ID: 138458

Insp. ID: 875001  
Insp. Date: 6/9/2021  
Insp. Reason: Regular  
No. of Repeat Risk Factors: 0  
No. of Risk Factors: 0  
Overall Compliance: IN

Owner: WILLIAM GREEN  
Address: 106 Summit DR  
City/State: Phoenixville PA  
Zip: 19460 County: Chester Region: Region 7  
Phone: (610) 933-7673

**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	Food/Color Additives & Toxic Substances	Highly Susceptible Population	Consumer Advisory	Protection From Contamination	Time/Temperature Control for Safety																		
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	14. Food separated & protected	15. Food-contact surfaces: cleaned & sanitized	16. Proper disposition of returned, previously served, reconditioned, & unsafe food	17. Proper cooking time & temperatures	18. Proper reheating procedures for hot holding	19. Proper cooling time & temperatures	20. Proper hot holding temperatures	21. Proper cold holding temperatures	22. Proper date marking & disposition	23. Time as a public health control: procedures & records	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

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

Safe Food & Water	Food Temperature Control	Prevention of Food Contamination	Food Identification	Physical Facilities	Proper Use of Utensils	Utensils, Equipment & Vending	Certified Food Employee
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
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 manager certificate: valid & properly displayed

Person In Charge	Person In Charge (No Sign Policy)	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
6/9/2021 Taylor Greene (No Sign Policy)	6/10/2021 Marie Carbonara		6/10/2021			6/10/2021	9:15 AM	9:45 AM



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TEMPERATURE OBSERVATIONS			
Item	Location	Temp	Item
Hot Water	Sink	110°F	

PUBLISHED COMMENTS

No violations were observed at the time of this inspection.

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