

Delaware County Health Dept/Env. Health Division 1510 Chester Pike Suite 700 Eddystone, PA 19022 (484) 276-2100		No. of Risk Factor/Intervention Violations: 1		Date: 02/14/2023	
		No. of Repeat Risk Factor/Intervention Violations: 0		Time In: 11:45 AM	
Establishment: Radnor Middle School		License/Permit #: 22-375 Est#:		Permit Holder: Radnor Township School District Time Out: 12:45 PM	
Street Address: 150 Louella Ave City: Wayne		State: PA Zip Code: 19087 Purpose of Inspection Routine		Risk Category: 2 Inspections Per Year	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Select the designated compliance status (IN, OUT, N/O, N/A) for each numbered item
 IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable
 Mark in the appropriate box for COS and/or R
 COS=corrected on-site during inspection R=repeat violation

Compliance Status			COS	R
Supervision				
1.	In	Person in charge present, demonstrates knowledge, and performs duties		
2.	In	Certified Food Protection Manager (CFPM)		
Employee Health				
3.	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4.	In	Proper use of restriction and exclusion		
5.	In	Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices				
6.	In	Proper eating, tasting, drinking, or tobacco use		
7.	In	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
8.	In	Hands clean and properly washed		
9.	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10.	Out	Adequate handwashing sinks properly supplied and accessible		
Approved Source				
11.	In	Food obtained from approved source		
12.	N/O	Food received at proper temperature		
13.	In	Food in good condition, safe, and unadulterated		
14.	N/A	Required records available: shellstock tags, parasite destruction		

Compliance Status			COS	R
Protection from Contamination				
15.	In	Food separated and protected		
16.	In	Food-contact surfaces; cleaned and sanitized		
17.	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
Time/Temperature Control for Safety				
18.	In	Proper cooking time and temperatures		
19.	In	Proper reheating procedures for hot holding		
20.	In	Proper cooling time and temperature		
21.	In	Proper hot holding temperatures		
22.	In	Proper cold holding temperatures		
23.	In	Proper date marking and disposition		
24.	In	Time as a Public Health Control; procedures & records		
Consumer Advisory				
25.	In	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26.	In	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27.	In	Food additives: approved and properly used		
28.	In	Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
29.	N/A	Compliance with variance/specialized process/HACCP		

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.
 Mark in box if numbered item is not in compliance Mark in appropriate box for COS and/or R
 COS=corrected on-site during inspection R=repeat violation

Compliance Status			COS	R
Safe Food and Water				
30.	In	Pasteurized eggs used where required		
31.		Water and ice from approved source		
32.	N/A	Variance obtained for specialized processing methods		
Food Temperature Control				
33.	In	Proper cooling methods used; adequate equipment for temperature control		
34.		Plant food properly cooked for hot holding		
35.		Approved thawing methods used		
36.		Thermometers provided & accurate		
Food Identification				
37.		Food properly labeled; original container		
Prevention of Food Contamination				
38.	X	Insects, rodents, and animals not present		
39.		Contamination prevented during food preparation, storage and display		
40.		Personal cleanliness		
41.		Wiping cloths: properly used and stored		
42.		Washing fruits and vegetables		

Compliance Status			COS	R
Proper Use of Utensils				
43.		In-use utensils: properly stored		
44.		Utensils, equipment & linens: properly stored, dried, & handled		
45.		Single-use/single-service articles: properly stored and used		
46.		Gloves used properly		
Utensils, Equipment and Vending				
47.		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48.		Warewashing facilities: installed, maintained, & used; test strips		
49.		Non-food contact surfaces clean		
Physical Facilities				
50.		Hot and cold water available; adequate pressure		
51.		Plumbing installed; proper backflow devices		
52.		Sewage and waste water properly disposed		
53.		Toilet facilities: properly constructed, supplied, & cleaned		
54.		Garbage & refuse properly disposed; facilities maintained		
55.		Physical facilities installed, maintained, and clean		
56.		Adequate ventilation and lighting; designated areas used		
Employee Training				
57.		All food employees have food handler training		
58.		Allergen training as required		

02/14/2023

Person in Charge (Signature) _____
 Judy Militello

Inspector (Signature) _____
 Samantha Cooper

Follow-up: ☒ Yes ☐ No (Check one) Follow-up Date: 03/14/2023

Establishment Name: Radnor Middle School Establishment #: FS-01030

Water Supply: Municipal Waste Water System: Municipal

TEMPERATURE AND SANITIZER OBSERVATIONS					
Item/Location	Temp°F/ppm	Item/Location	Temp°F/ppm	Item/Location	Temp°F/ppm
Wrap/Open-Air Refrigeration Unit	38	Sushi/Open-Air Refrigeration Unit	36.1	Milk/Chest Refrigerator	38.2
Apples/Reach-In Refrigeration Unit	39.	Chicken/Steam Table	140.7	Rice/Steam Table	138
Fruit Cup/Reach-In Refrigeration Unit	34.8	Fries/Walk-In Freezer	1.4	Milk/Walk-In Cooler	27.6

CFPM Verification (name, expiration date, ID#):			
MGR. Exp. Date: I.D.	MGR. Exp. Date: I.D.	MGR. Exp. Date: I.D.	MGR. Exp. Date: I.D.

HACCP Topic:

GENERAL COMMENTS**OBSERVATIONS AND CORRECTIVE ACTIONS**

Item Number	Violations cited in this report must be corrected within the timeframes below	Corrected By
10	6-301.14 A sign or poster that notifies food employees to wash their hands is not provided at all handwashing sinks used by food employees. Provide a clearly visible handwashing sign at each hand sink.	[X] 03/14/2023
38	6-501.111 Visible evidence of rodent activity (mouse droppings) present in the food storage and warewashing areas. The premises shall be maintained free of insects, rodents and other pests. Eliminate mice, using proper pest control processes as needed.	[X] 03/14/2023