

**Environmental Health** 

**Retail Food Facility Inspection Report** 

Facility: WAYNE ELEMENTARY SCHOOL Facility ID: 159104 Owner: RADNOR TOWNSHIP SCHOOL DISTRICT Address: 651 W Wayne AVE City/State: Wayne PA Zip: 19087 County: Delaware Region: Territory 7S Phone: (610) 687-8480

Insp. ID: 934555 Insp. Date: 5/16/2022 Insp. Reason: Regular No. of Risk Factors: 0 No. of Repeat Risk Factors: 0 Overall Compliance: IN

		rtant practices and procedu Public Health Intervention	res identified	as the most	prevalent con			jury.		
IN =	= In Compliance, OUT = O	Out of Compliance, N/O	= Not Obse	erved, N/A =	Not Applica	ble, C = Corrected On	Site, R = Re	peat Violat	ion	
	Supe	ervision				Protection From Con	tamination			
1. Per	rson in charge present, demo	onstrates knowledge, &	14.	14. Food separated & protected						
per	rforms duties			15.	Food-contac	t surfaces: cleaned & sanit	tized		In	
	Employ	yee Health		16.		sition of returned, previous	sly served,		In	
	anagement, food employee & o		In		reconditioned, & unsafe food					
	oper use of restriction & exclusion			Time/Temperature Control for Safety						
	ocedure for responding to vor		ln In			ing time & temperatures			In	
4. 110		-			•	ating procedures for hot ho	olding		N/O	
5 D		enic Practices				ng time & temperatures			N/O	
	oper eating, tasting, drinking, d		In			olding temperatures			In	
6. NO	discharge from eyes, nose, 8		In		-	holding temperatures			In	
		amination by Hands				marking & disposition			In	
	inds clean & properly washed		In	23.	nine as a pu	ublic health control: proced		5	N/A	
	bare hand contact with RTE f ernate method properly follow	In		Consumer Advisory						
	equate handwashing sinks pro		le In	24.	Consumer a	dvisory provided for raw / u		bods	N/A	
	· · · · · ·	red Source	1	05	Destauriesd	Highly Susceptible F	•		1	
10 Foo	od obtained from approved so		In	25.		foods used; prohibited food			In	
	od received at proper tempera		In			ood/Color Additives & To		es		
	od in good condition, safe, & u		In			es: approved & properly us			In	
	equired records available: shel		N/A	27.	Toxic substa retail sale, p	inces properly identified, stored & use		neld for	In	
	struction				· · ·		ved Procedur	06		
			28.	28. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan						
	Good Retail Practice	es are preventative measure		TAIL PRACE		chemicals, and physical ob	jects into food	s.		
		es are preventative measure od & Water				chemicals, and physical ob Proper Use of U		s.		
29. Pa		od & Water		the addition o	of pathogens, o			s.	In	
	Safe Foo	od & Water equired	es to control	the addition of 42	f pathogens, o In-use utens Utensils, equ	Proper Use of U	tensils		In In	
30. Wa	Safe Foo	od & Water equired ce	es to control	the addition of 42.	of pathogens, of In-use utens Utensils, equinant handled	Proper Use of Us	tensils stored, dried &	k	In	
30. Wa	Safe For steurized eggs used where re ater & ice from approved sourd riance obtained for specialized	od & Water equired ce	es to control	42 42 43 44	f pathogens, o In-use utens Utensils, equ handled Single-use/s	Proper Use of Use ills: properly stored uipment & linens: properly stored ingle-service articles: prop	tensils stored, dried &	k	In In	
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30. Wa 31. Va 32. Pro	Safe For steurized eggs used where re ater & ice from approved sour riance obtained for specialize Food Tempe	od & Water equired ce ed processing methods erature Control	es to control	the addition of 42. 43. 44. 45.	of pathogens, of In-use utens Utensils, equinandled Single-use/s Gloves used	Proper Use of Use ills: properly stored upment & linens: properly st ingle-service articles: prop properly Utensils, Equipment	tensils stored, dried & erly stored & u & Vending	ised	In In	
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125 CHESTER AVE YEADON, PA 19050 610-891-5353

## **Environmental Health Retail Food Facility Inspection Report**

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Insp. ID: 934555 Insp. Date: 5/16/2022 Insp. Reason: Regular No. of Risk Factors: 0 No. of Repeat Risk Factors: 0 Overall Compliance: IN

					TEMPER	ATURE OBSERVAT	IONS				
Item		L	ocation	Temp	Item	Location	Temp	Item	Location		Temp
Oranges		Prep	Area	38.1°F	Mini Cinni	Walk-In Freezer	-3°F	Ambient	Refrigerator	Refrigerator	
Chicken Nuggets		Hot-H	old Unit	140.5°F	Milk	Walk-In Cooler	26.7°F	Ambient	Refrigerator	Refrigerator	
Chicken Nuggets		Hot-H	old Unit	136.3°F	Juice	Refrigerator	33.2°F				o
	1		1		s cited in this report	S AND CORRECTIV must be corrected with		nes below			
Item Number					Co	Correct By Date Repeat Viol		at Violation			
54.	6 - 501.12 Dust accumulation present under the breaker box in the dry food storage area.										