

Delaware County Health Dept/Env. Health Division 1510 Chester Pike Suite 700 Eddystone, PA 19022 (484) 276-2100			No. of Risk Factor/Intervention Violations: 0			Date: 02/13/2023			
			No. of Repeat Risk Factor/Intervention Violations: 0			Time In: 11:00 AM			
Establishment: Radnor High School		License/Permit #: 22-372		Est#:		Permit Holder:Radnor Township School District		Time Out: 12:00 PM	
Street Address: 130 King of Prussia Rd				Purpose of Inspection Routine			Risk Category: 2 Inspections Per Year		
City: Wayne				State:PA			Zip Code:19087		
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						Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.			
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									
9. In Hands clean and properly washed									
9. In No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed									
10. In 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									
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									
				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. 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									
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. N/A 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									
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. X 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									
Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No (Check one) Follow-up Date: _____									

Person in Charge (Signature) _____ Date: 02/13/2023
Maureen Pearlengi

Inspector (Signature) _____
Samantha Cooper

Establishment Name: Radnor High School

Establishment #: FS-01029

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
Deli/Walk-In Cooler	38.3	Sandwich/Walk-In Cooler	36.7	Fruit Cup/Reach-In Refrigeration Unit	38.9
Chicken Nuggets/Walk-In Freezer	-13	Burger/Warmer	140	Pizza/Warmer	135
Pasta/Warmer	138	Juice/Reach-In Refrigeration Unit	40	Steak Meat/Steam Table	138.2
Salad/Open-Air Refrigeration Unit	37.1	Wrap/Open-Air Refrigeration Unit	36.3	Smoothie/Chest Refrigerator	41
Milk/Chest Refrigerator	36.1	Soup/Steam Table	145		

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
48	4-302.14 Chlorine test kits or other devices are not available to the employees to measure sanitizing solution concentration at mechanical warewashing machine. Provide a test kit or other measuring device so the employees can measure concentrations and ensure proper sanitization.	<input checked="" type="checkbox"/> Next Routine Insp