

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: 02/10/2023
		No. of Repeat Risk Factor/Intervention Violations: 0	Time In: 11:00 AM
Establishment: Wayne Elementary School	License/Permit #: 22-376	Est#:	Permit Holder: Radnor Township School District
Street Address: 651 W Wayne Ave		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.	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.	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	

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.		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.	X	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	

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02/10/2023

Person in Charge (Signature) _____
Adam Weber

Inspector (Signature) _____
Samantha Cooper

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

Establishment Name: Wayne Elementary School Establishment #: FS-00077

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
Mac and Cheese/Walk-In Freezer	1	Milk/Walk-In Cooler	33.4	Pizza/Warmer	136
Muffin/Reach-In Refrigeration Unit	40	Milk/Chest Refrigerator	35.6	Milk/Chest Refrigerator	34.5
Chicken/Steam Table	138.3				

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	5-202.12 Hot water at 72° F at the hand sink. Provide water of at least 85° F through a mixing valve or combination faucet. Hot water available at unused prep sinks in the kitchen. Utilize these sinks until appropriate repairs have been completed.	[X] Next Routine Insp
50	5-103.11 Inadequate hot water is available to all fixtures. Hot water system must have an adequate capacity to meet peak hot water demands throughout the facility at all times of operation. Hot water system must be repaired or upgraded to provide an adequate supply of hot water at all times.	[X] Next Routine Insp