1510 Checker Ave. Biologyn (DV, PF) 15022 (43) 278-210  15.0 Checker Ave. Biologyn (DV, PF) 15022 (43) 278-210  15.0 Checker Ave. Biologyn (DV, PG) 2002 (43) 278-210  15.0 Che	Delaware County Health Dept				No. of Risk Factor/Intervention Violations: 1 Date: 09/19						19/2022	2		
During         During <thduring< th=""> <thduring< th=""> <thduring< td="" th<=""><td colspan="5">1510 Chester Ave. Baldwin Towers,7th FI, Suite 700</td><td></td><td colspan="7"></td><td><u>_</u></td></thduring<></thduring<></thduring<>	1510 Chester Ave. Baldwin Towers,7th FI, Suite 700													<u>_</u>
Parabox Produce Table Study - Classing of Purples of Inspection Pouroe Parabox State: PA Purples of Inspection Pouroe Parabox State: PA Purples of Inspection Parabox		,		· · ·		No	b. of	Repea	t Risk	Factor/Intervention Violations:	0	Thine III.		
Image: Decision of the sequence of the	Esta Rad	ablish nor Hig	ment: h School- Cafeteria	License/Permit #:	Est#:	Pe	ermit	Hold	er:Ra	dnor Township School District		Time Out: 10:	45 AM	
	Stre	et Ado	Iress: 130 King of Prussia Rd			L .			Insp	ection	-	-		
Beine comparison of the designated compliance statis (M. OUT, NO, NA) for each manufactor daw monotonic protects are proven foodown lines or highly and manufactor daw monotonic protects are proven foodown lines or highly compared to a statistic control of pactores are control in features to a statistic control in the statistic con	City	Way	ne	State: PA Zip Code:	19087		Routi	ne			2 Inspection	ns Per Year		
Networksing build be during any building of the sequence of								AND	PUBL	IC HEALTH INTERVENTION	IS			
COS-contricted on shift during tringendent Response Vectors  Super-Vision  Coc   R	56		compliance OUT=not in compliance	e N/O=not observed N/A										
The second					ation									
1         n         person in drugs present, demonstrates knowledge, and	Con	nplianc	e Status		COS	S F	R	Con	nplian	ce Status			COS	SR
1         In         Description a data         Value of the second control of the			Supervi	sion							n Contamin	ation	_	_
2         In         Certified Food Protocol on Manager (GFPM)         In         Paragement, food analyzes and coolitional amplication in the management of a future data protocol and the	1.	In		strates knowledge, and		Т	٦.	$\rightarrow$	_	· · · · ·			+	+
	2	In		r (CEPM)		+	-	$ \rightarrow $					+	+
Name approver, food employee and conditional employee;         Image more, food employee and conditional employee;         Image more from the control for Sardey           4         In         Proper use of restriction and exclusion         Image more from the control for Sardey         Image more from the control for	-			. ,	_	-	-	<i>"</i> .	In		neviously serv		<u>ا</u>	
In         In         Proger coding in and degradues         In           In         Proger coding in and degradues         In           In         Proger coding in and degradues         In           In         In         Proger coding in and degradues         In           In         In         Proger coding in and degradues         In           In         In         Proger coding in and degradues         In           In         In         Proger coding in and degradues         In           In         In         Proger coding in and degradues         In           In         In         Proger coding in and degradues         In           In         In         Proger coding in and degradues         In           In         In         Proger coding in and degradues         In           In         In         Proger coding in and degradues         In           In         In         Proger coding in and degradues         In           In         In         Proger coding in and degradues         In           In         Proger coding in and degradues         In         Proger coding in and degradues         In           In         In         Proger coding andin and degradues         In <td< td=""><td></td><td></td><td></td><td></td><td><b>_</b></td><td>Т</td><td>٦.</td><td></td><td></td><td>Time/Temperatur</td><td>e Control fo</td><td>r Safety</td><td></td><td></td></td<>					<b>_</b>	Т	٦.			Time/Temperatur	e Control fo	r Safety		
8       In       Proceedures for responding to vomiting and damheal events       In       Proceedures for responding to vomiting and damheal events       In         8       In       Proceedures form systems, assisting, diriking, or tablacco use       In       In       Procee realing, tasting, diriking, or tablacco use       In         9.       In       No factoring from systems, assisting, diriking, or tablacco use       In       In       Procee realing, tasting, diriking, or tablacco use       In         9.       In       Hands clean and properly washed       In       In       Procee realing, tasting, diriking, or proceedures and table of tablacco use       In         9.       In       Hands clean and properly washed       In       In       Proceedure models table for tablacco use       In         9.       In       No face lean and properly washed       In       In       Proceedure models use; provided for carwhindercook food       In         10.       In       Proceedure models table for tablacco use       In       Proceedure models tablacco       In         11.       In       Proceedure models table for tablacco       In       Proceedure models tablacco       In         11.       In       Proceedure models tablacco       In       In       Proceedure models tablacco       In       In <t< td=""><td>а.</td><td>In</td><td></td><td></td><td></td><td></td><td></td><td>18.</td><td>In</td><td>Proper cooking time and temper</td><td>atures</td><td></td><td></td><td></td></t<>	а.	In						18.	In	Proper cooking time and temper	atures			
a.       In       Proper earling, stating, drinking, or tobaccouse       a         a.       In       Proper earling, stating, drinking, or tobaccouse       a         a.       In       Proper earling, stating, drinking, or tobaccouse       a         a.       In       Proper earling, stating, drinking, or tobaccouse       a         a.       In       Proper earling, stating, drinking, or tobaccouse       a         a.       In       Proper earling, stating, drinking, or tobaccouse       a         a.       In       Proper earling, stating, drinking, or tobaccouse       a         a.       In       Proot drinking, and trapper term perspersed       a         a.       In       Food tobalined from approved source       a         11       In       Food tobalined from approved source       a         12       INO       Food transet, and unaditareted       a         13       In       Food tabalined from approved source       a       a         14       INA       Required records annilable: shellstock tags, parasite       a       a       a       a       a         14       In       Proot dearbid wear or of the doard tobaling topperity approved frow doarbid wear or of the doarbid wear or of th	4.	In	Proper use of restriction and exclu	usion					In	Proper reheating procedures for	hot holding			
0         In         Proper eding, lasting, diving, or tobacouse         1           7.         In         No discharge from eyes, nose, and mouth         2         In         Proper eding and disposition         2           Proper dialowed many setup	5.	In	Procedures for responding to vom	niting and diarrheal events	s			$ \rightarrow $					_	
a         In         Proper eating, stating, drinking, or tobacco use			Good Hygienia	c Practices				$ \rightarrow $	_				—	+
T. In       Not lickharge from eyes, nose, and much       Image: State	6.	In	Proper eating, tasting, drinking, or	r tobacco use				$ \rightarrow $		, ,			+	+
Preventing Containination by Hands           Consumer Advisory           Consumer Advisory movided for any undercooked food           In Me bare hand contact with RTE food or a pre-approved alternative procedure properly supplied and accessible           In Me bare hand contact with RTE food or a pre-approved alternative procedure properly supplied and accessible           In Food properly conduct from approved source           In Food additives: and properly used           In Food additives: and properly used           In Food additives: and properly used           In Toxic substances properly identified, stored, and used           In Product control           Cool RetTile PRACTCES           Cool RetTile PRACTCES           Cool RetTile PRACTCES           Cool Colspan="2">Cool Colspan="2">Cool Colspan="2">Cool Colspan="2">Cool Colspan="2">Cool Colspan="2">Colspan="2">Colspan= 2"           N/A Computer sortical dark in approved source           Cool RetTile PRACTCES           Cool Additives: and proved source	7.	In	No discharge from eyes, nose, an	nd mouth				$ \rightarrow $				& records	+	+
0.       In       Honks clean and properly washed			Preventing Contami	nation by Hands				24.				arecords	_	-
9       In       No bare hand contact with ALP table of a pre-approved and accessible         10       In       Adequate handwashing sinks properly supplied and accessible         110       In       Adequate handwashing sinks properly supplied and accessible         111       In       Food obtained from approved source       In         112       In       Food obtained from approved source       In         113       In       Food obtained from approved source       In         114       ING Conclined of a good condition, safe, and unadulterated       In         113       In       Food obtained from approved source       In         114       NA       Cool in good condition, safe, and unadulterated       In         113       In       Food obtain Pood condition safe, and unadulterated       In         114       NA       Cool additives: approved and properly used       In         115       In       Food received at proper temperature       In         114       NA       Required records available: shellstock tags, parasite       In         115       Nark in box if numbered litem is not in compliance       Mark in approved to cools and/or R       Cools and/or R         115       Pasteurized ogos used where required       In       In       Proper Use of Utensils	8.	In	Hands clean and properly washed	t		Τ		25	NI/A			kod food	<u> </u>	1.1
10       In       Adequate handwashing sinks properly supplied and accessible       Image: Second	9.	In				Т		20.					_	
Approved Source       Ford Color Additives and Dools Not Ordered       Image: Source Source       Source Source       Source Source       Source Source       Source Source       Source Source       Source Source Source       Source Source Source Source       Source	10.	In			sible	╈	-	~	In					1.1
11       In       Food obtained from approved source       2         12       INC       Food in good condition, safe, and unadulterated       2         13       In       Food in good condition, safe, and unadulterated       2         14       NLA conformance with Approved Procedures       2         14       NLA comparison of the struction       2         Cood Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.         Cood Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.         Cood Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.         Cood Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.         Cood Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.         Cood and Water         30         NLA comparison of colspan="2">Cood received at the property stored and used         30         Proper Use of Utensils         Proper Use of Utensils         30         Cood Temperature Control	1.01							29.	In				_	
11     N/C     Food received at proper temperature     Image: State Food and Water and in a proper temperature in the control of proper temperature integration in the compliance in the control of proper temperature integration in the control of proper temperature integration in the control of proper temperature integration integratin integration integratin integration integration integration integ	11.	In			_	Т	Π.	27	In			substances		1
1       In       Food in good condition, safe, and unadulterated       In       In       Food in good condition, safe, and unadulterated       In       In       N/A       Required records available: shellstock tags, parasite       In       Pactor in compliance       In       Pactor in compliance       Pa	12					╈	-	$\vdash$				and used	+	+
14.       N/A       Required records available: shellstock tags, parasile       2       N/A       Compliance with variance/specialized process/HACCP         14.       N/A       Required records available: shellstock tags, parasile       2       N/A       Compliance with variance/specialized process/HACCP       0         14.       N/A       Required records available: shellstock tags, parasile       2       N/A       Compliance with variance/specialized process/HACCP       0         14.       N/A       Code Retail Practices are preventative measures to control the addition of patience with variance/specialized process/HACCP       0       0         15.       Safe Food and Water       COS       R       COS       R         16.       Safe Food and Water       COS       R       0 <td< td=""><td>I—</td><td></td><td></td><td></td><td></td><td>╈</td><td>-</td><td>28.</td><td>111</td><td></td><td></td><td></td><td>_</td><td>_</td></td<>	I—					╈	-	28.	111				_	_
Construction       Construction       Construction       Construction         Bestruction       Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.	⊢		<b>.</b>		_	╋	-	20					<b>—</b>	1
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.	14.	IN/A	destruction								alized proces	S/HACCP		
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       COS       R         Safe Food and Water       COS       R       COS       R         30       In       Pasteurized eggs used where required       In       In       Pasteurized eggs used where required       In       In       Pasteurized eggs used where required       In       In         31       In Pasteurized eggs used where required       In       In       In       In       Pasteurized eggs used where required       In       In         32       N/A       Variance obtained for specialized processing methods       In       In       In-       In       Proper Use of Ulensils       In       In         33       In       Proper cooling methods used; adequate equipment for temperature control       In       In       In       In       Property cooked for hot holding       In       In       In       In       In       Property cooked for hot holding       In       In       In       In       In       In       Property cooked for hot holding       In       In       In       In       In       Property cooked for hot holding       In       In       In       In	_		Good Retail Practice	as are preventative meas		_	_				ral objects inte	foods		
Proper Use of Utensils         30. In Pasteurized eggs used where required         Attack of the part o	_ N	/lark in			propriate bo	ox fo	or CC	S and	/or R				t violatio	on
30.       In       Pasteurized eggs used where required       41.       In-Use utensils: property stored       1         31.       Water and ice from approved source       1       44.       Utensils: equipment & linens: properly stored, dried, & handled       1         32.       N/A       Variance obtained for specialized processing methods       1       44.       Utensils: equipment & linens: properly stored and used       1         33.       In       Proper cooling methods used; adequate equipment for temperature control       1       46.       Gloves used properly       1       1         34.       Plant food properly cooked for hot holding       1       1       1       Food and non-food contact surfaces cleanable, properly designed, constructed, and used       1       1         35.       A proved thawing methods used       1       1       44.       Warewashing facilities: installed, maintained, & used; test strips       1       1         36.       Thermometers provided & accurate       1       44.       Non-food contact surfaces clean       1       1         37.       Food properly labeled; original container       1       44.       Non-food contact surfaces clean       1       2         38.       Insects, rodents, and animals not present       1       60.       X       Hot and cold water availabl					COS	S F	R						COS	S R
31.       Water and ice from approved source       44.       Utensils, equipment & linens: properly stored, dried, & handled       44.         32.       N/A       Variance obtained for specialized processing methods       44.       Utensils, equipment & linens: properly stored and used       44.         33.       In       Proper cooling methods used; adequate equipment for temperature control       45.       Gloves used properly       46.         34.       Plant food properly cooked for hot holding       46.       Warewashing facilities: installed, maintained, & used; test strips       47.         35.       Approved thawing methods used       46.       Warewashing facilities: installed, maintained, & used; test strips       47.         36.       Thermometers provided & accurate       48.       Warewashing facilities: installed, maintained, & used; test strips       48.         37.       Food properly labeled; original container       49.       Non-food contact surfaces clean       49.         38.       Insects, rodents, and animals not present       40.       Personal cleanliness       40.       Personal cleanliness       41.       Wiping cloths: properly used and stored       42.       53.       Fold enduction and lighting; designated areas used       42.         41.       Wiping cloths: properly used and stored       44.       Garbage & refuse properly disposed; facilities: maintained,			Safe Food a	nd Water		_				Proper Us	e of Utensils	5		
32       N/A       Variance obtained for specialized processing methods       4       Single-service articles: properly stored and used       1         33       In       Proper cooling methods used; adequate equipment for temperature control       4       Single-service articles: properly stored and used       1         34.       Plant food properly cooked for hot holding       1       4       Gloves used properly       1         35.       Approved thawing methods used       1       4       Warewashing facilities: installed, maintained, & used; test strips       1         36.       Thermometers provided & accurate       1       4       Warewashing facilities: installed, maintained, & used; test strips       1         37.       Food properly labeled; original container       1       4       Warewashing facilities: installed, maintained, & used; test strips       1         38.       Insects, rodents, and animals not present       1       5       5       Y hour cond constructed, supplied, & cleaned       1       1         40.       Personal cleanliness       1<		In	1	•		╇	_	$\rightarrow$						
Food Temperature Control         33.       In       Proper cooling methods used; adequate equipment for temperature control       Image: Control of temperatenent control       Image: Control o		N/A			_	╈	-	_		, , , , , , , , , , , , , , , , , , , ,	1 2	,	+	+
III       temperature control         34.       Plant food properly cooked for hot holding         35.       Approved thawing methods used         36.       Approved thawing methods used         37.       Food Identification         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         09/19/2022       Inspector (Signature)         09/19/2022       Inspector (Signature)		1 4/7 1		· · · · · · · · · · · · · · · · · · ·				$\rightarrow$			o. propony ou		+	
1       Plant food property cooked for hot holding         36.       Approved thawing methods used         37.       Food Identification         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         09/19/2022       Inspector (Signature)         09/19/2022       Inspector (Signature)	33.	In	Proper cooling methods used; ad			Т				Utensils.Equip	nent and Ve	nding		
35.       Approved thawing methods used       Image: Constructed, and used       Image: Constructed, and used         36.       Thermometers provided & accurate       Image: Constructed, and used       Image: Constructe	34.	<u> </u>		t holdina		+	-	47.		Food and non-food contact surfa	aces cleanabl	-		T
Food Identification         Provention of Food Contamination         91.       Insects, rodents, and animals not present         92.       Prevention of Food Contamination         93.       Insects, rodents, and animals not present       60.       X       Hot and cold water available; adequate pressure       61.       Plumbing installed; proper backflow devices       62.       Sewage and waste water properly disposed       62.       Sewage and waste water properly disposed; facilities maintained       62.       Sewage and waste water properly disposed; facilities maintained       62.       Sewage and waste water properly disposed; facilities maintained       62.       Sewage and waste water properly disposed; facilities maintained       64.       Garbage & refuse properly disposed; facilities maintained       65.       Physical facilities installed, maintained, and clean       66.       Adequate ventilation and lighting; designated areas						T		Н				<b>A 1 1 1 1 1</b>	—	+
Provention of Food Contamination         State of Food Contamination         38.       Insects, rodents, and animals not present       50.       X       Hot and cold water available; adequate pressure       6         38.       Insects, rodents, and animals not present       50.       X       Hot and cold water available; adequate pressure       6         39.       Contamination prevented during food preparation, storage and display       Contamination prevented during food preparation       Contamination prevented during food preparation       Contamination prevented during food preparation, storage and display       Contamination prevented during food preparation       Contamination prevented during food preparation       Contamination prevented during food preparation       Contamination	36.		· · · ·			1	_	$\rightarrow$		, , , , , , , , , , , , , , , , , , ,		& used; test strip	)S	-
Insects, rodents, and animals not present       50.       X       Hot and cold water available; adequate pressure       Image: Several containing instance in the several contain the several contains in the several containing inst					_	-		43.					_	
38.       Insects, rodents, and animals not present       Image: Sewage and waste water properly disposed       Image: Sewage and waste water properly disposed </td <td colspan="5"></td> <td></td> <td></td> <td>50</td> <td>X</td> <td></td> <td></td> <td>ure</td> <td><b>—</b>—</td> <td><b>T</b> 1</td>								50	X			ure	<b>—</b> —	<b>T</b> 1
39.       Contamination prevented during food preparation, storage and display       62.       Sewage and waste water properly disposed       62.         40.       Personal cleanliness       63.       Toilet facilities: properly constructed, supplied, & cleaned       64.         41.       Wiping cloths: properly used and stored       66.       Physical facilities installed, maintained, and clean       66.         42.       Washing fruits and vegetables       66.       Adequate ventilation and lighting; designated areas used       67.         67.       All food employees have food handler training Allergen training as required       67.       All food employees have food handler training Allergen training as required       67.	38.	_			_	Т		$\rightarrow$	~				+	+
display       53.       Toilet facilities: properly constructed, supplied, & cleaned       64.         40.       Personal cleanliness       64.       Garbage & refuse properly disposed; facilities maintained       66.         41.       Wiping cloths: properly used and stored       66.       Adequate ventilation and lighting; designated areas used       66.         42.       Washing fruits and vegetables       66.       Adequate ventilation and lighting; designated areas used       67.         67.       All food employees have food handler training       68.       Allergen training as required       68.         68.       Allergen training as required       68.       Allergen training as required       68.					and	+		$\rightarrow$		•			+	
41.       Wiping cloths: properly used and stored       04.       Denouge of close properly disposed, indince mainted       0         42.       Washing fruits and vegetables       55.       Physical facilities installed, maintained, and clean       0         66.       Adequate ventilation and lighting; designated areas used       0       0         67.       All food employees have food handler training       0         68.       Allergen training as required       0         77.       All food employees have food handler training       0         68.       Allergen training as required       0         Follow-up:         Yes X No (Check one)			display	, 5				53.		Toilet facilities: properly constru	cted, supplied	l, & cleaned		
42.       Washing fruits and vegetables       66.       Adequate ventilation and lighting; designated areas used       66.         66.       Adequate ventilation and lighting; designated areas used       66.       Adequate ventilation and lighting; designated areas used       67.         67.       All food employees have food handler training 58.       66.       Allergen training as required       66.         Person in Charge (Signature)       Follow-up:       Yes       Yes       No (Check one)       Follow-up Date:				stored		+	-	$\rightarrow$						
Op/19/2022     Op/19/2022       Person in Charge (Signature)     Inspector (Signature)       Follow-up:     Yes       Yes     No (Check one)	42.	<u> </u>			_	+	-	$\rightarrow$					+	+
09/19/2022 Person in Charge (Signature) Date Inspector (Signature) Follow-up: Yes XNo (Check one) Follow-up Date:	-		0			_		56.					_	_
09/19/2022 Person in Charge (Signature) Person in Charge (Signature) Follow-up: Yes X No (Check one) Follow-up Date:	1001173	Si (00)			$\times$	a	~	57. I					-	1
Person in Charge (Signature) Follow-up: Yes X No (Check one) Follow-up Date:			09/19/2022		$\mathcal{O}$		V	58.					$\pm$	
			Charge (Signature)Date	- Inspector (Si Samantha Coo	-			Follo	w-u p	: Yes XNo (Check or	18) Foll	ow-up Date: _		

## Establishment Name: Radnor High School- Cafeteria

## Establishment #: FS-01029

Water Supply: Municipal	Was							
TEMPERATURE AND SANITIZER OBSERVATIONS								
Item/Location	Temp°F/ppm	Item/Location	Temp°F/pp	om Item/Location	Temp°F/ppm			
Apples/ Walk-In Cooler	24.8 Veggie	Burgers/ Walk-In Freezer	-5	Burger/ Warmer	140.6			
Salad/ Reach-In Refrigeration Unit	38.2 Salad/ 0	Open-Air Refrigeration Unit	34.6	Milk/ Chest Refrigeration Unit	34			

CFPM Verification (name, expiration date, ID#):						
	MGR. Exp. Date:	MGR. Exp. Date:	MGR. Exp. Date:			
I.D.	I.D.	I.D.	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					
	4-601.11(A) Can opener blade food contact surface is soiled with dried food residue. Wash, rinse, sanitize food-contact surfaces routinely. Corrective action: Can opener was relocated to dishwashing machine for cleaning.	[X] COS					
50		[X] Next Routine Insp					