

Food Establishment Inspection Report

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: 09/15/2022
		No. of Repeat Risk Factor/Intervention Violations: 0		Time In: 11:40 AM
Establishment: Radnor Middle School - Cafeteria		License/Permit #: Permit Holder: Radnor Township School District		Time Out: 12:10 PM
Street Address: 150 Louella Ave City: Radnor 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				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	Compliance Status			COS	R
Supervision					Protection from Contamination				
1.	IN	Charge present, demonstrates knowledge, and performs duties			15.	IN	Food separated and protected		
2.	IN	Certified Food Protection Manager (CFPM)			16.	IN	Food-contact surfaces; cleaned and sanitized		
Employee Health					Time/Temperature Control for Safety				
3.	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting			18.	IN	Proper cooking time and temperatures		
4.	IN	Proper use of restriction and exclusion			19.	IN	Proper reheating procedures for hot holding		
5.	IN	Procedures for responding to vomiting and diarrheal events			20.	N/O	Proper cooling time and temperature		
Good Hygienic Practices					Consumer Advisory				
6.	IN	Proper eating, tasting, drinking, or tobacco use			21.	IN	Proper hot holding temperatures		
7.	IN	No discharge from eyes, nose, and mouth			22.	IN	Proper cold holding temperatures		
Preventing Contamination by Hands					Highly Susceptible Populations				
8.	IN	Hands clean and properly washed			23.	IN	Proper date marking and disposition		
9.	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			24.	IN	Time as a Public Health Control; procedures & records		
10.	IN	Adequate handwashing sinks properly supplied and accessible			Food/Color Additives and Toxic Substances				
Approved Source					Conformance with Approved Procedures				
11.	IN	Food obtained from approved source			25.	N/A	Consumer advisory provided for raw/undercooked food		
12.	N/O	Food received at proper temperature			26.	IN	Pasteurized foods used; prohibited foods not offered		
13.	IN	Food in good condition, safe, and unadulterated			27.	IN	Food additives: approved and properly used		
14.	N/A	Required records available: shellstock tags, parasite destruction			28.	IN	Toxic substances properly identified, stored, and used		
					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									
			COS	R				COS	R
Safe Food and Water					Proper Use of Utensils				
30.	IN	Pasteurized eggs used where required			43.		In-use utensils: properly stored		
31.		Water and ice from approved source			44.		Utensils, equipment & linens: properly stored, dried, & handled		
32.	N/A	Variance obtained for specialized processing methods			45.		Single-use/single-service articles: properly stored and used		
Food Temperature Control					Utensils, Equipment and Vending				
33.	IN	Proper cooling methods used; adequate equipment for temperature control			47.		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
34.		Plant food properly cooked for hot holding			48.		Warewashing facilities: installed, maintained, & used; test strips		
35.		Approved thawing methods used			49.		Non-food contact surfaces clean		
36.		Thermometers provided & accurate			Physical Facilities				
Food Identification					Employee Training				
37.		Food properly labeled; original container			50.		Hot and cold water available; adequate pressure		
Prevention of Food Contamination					Employee Training				
38.		Insects, rodents, and animals not present			51.		Plumbing installed; proper backflow devices		
39.		Contamination prevented during food preparation, storage and display			52.		Sewage and waste water properly disposed		
40.		Personal cleanliness			53.		Toilet facilities: properly constructed, supplied, & cleaned		
41.		Wiping cloths: properly used and stored			54.		Garbage & refuse properly disposed; facilities maintained		
42.		Washing fruits and vegetables			55.	OUT	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		

Food Establishment Inspection Report

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

Water Supply ☐ PUBLIC ☐ PRIVATE

Waste Water System ☐ PUBLIC ☐ PRIVATE

TEMPERATURE AND SANITIZER OBSERVATIONS

Item/Location	Temp/PPM	Item/Location	Temp/PPM	Item/Location	Temp/PPM
Apple Slices/Reach-In Refrigeration Unit	36	Milk/Walk-In Cooler	36		
Milk/Chest Refrigeration Unit	38				
Milk/Chest Refrigeration Unit	37				
Sandwich/Open-Air Refrigeration Unit	40				
Chicken Nuggets/Warmer	138				
Carrots/Steam Table	142				
Mac & Cheese/Steam Table	135				
Egg Roll/Warmer	157				
Breadstick/Walk-In Freezer	-13				

GENERAL COMMENTS

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the timeframes below	Corrected By
55	6-201.13 (A) Base coving tiles missing on the floor and wall junctures near the walk-in freezer area. When cleaning methods other than water flushing are used for cleaning floors, the floor and wall junctures shall be coved and closed to no larger than 1mm (one thirty-second inch).	___/___/___ <input checked="" type="checkbox"/> Next Routine Insp <input type="checkbox"/> COS

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.
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HACCP Topic:

Person in Charge (Signature)

09/15/2022
Date

Samantha Cooper
Inspector (Signature)

8
EHS ID#

Follow-up: ☐ YES ☒ NO
Follow-up Date: