

Delaware County Health Dept 1510 Chester Ave. Baldwin Towers, 7th Fl, Suite 700 Eddystone, PA 19022 (484) 276-2100		No. of Risk Factor/Intervention Violations: 1	Date: 09/19/2022
Establishment: Radnor High School- Cafeteria		License/Permit #: Est#:	No. of Repeat Risk Factor/Intervention Violations: 0
Street Address: 130 King of Prussia Rd		Permit Holder: Radnor Township School District	Time In: 10:15 AM
City: Wayne	State: PA Zip Code: 19087	Purpose of Inspection Routine	Time Out: 10:45 AM
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
<b>Supervision</b>									
1.	In	Person in charge present, demonstrates knowledge, and performs duties			15.	In	Food separated and protected		
2.	In	Certified Food Protection Manager (CFPM)			16.	Out	Food-contact surfaces; cleaned and sanitized	X	
<b>Employee Health</b>									
3.	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			17.	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
4.	In	Proper use of restriction and exclusion			<b>Time/Temperature Control for Safety</b>				
5.	In	Procedures for responding to vomiting and diarrheal events			18.	In	Proper cooking time and temperatures		
<b>Good Hygienic Practices</b>									
6.	In	Proper eating, tasting, drinking, or tobacco use			19.	In	Proper reheating procedures for hot holding		
7.	In	No discharge from eyes, nose, and mouth			20.	In	Proper cooling time and temperature		
<b>Preventing Contamination by Hands</b>									
9.	In	Hands clean and properly washed			21.	In	Proper hot holding temperatures		
9.	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			22.	In	Proper cold holding temperatures		
10.	In	Adequate handwashing sinks properly supplied and accessible			23.	In	Proper date marking and disposition		
<b>Approved Source</b>									
11.	In	Food obtained from approved source			24.	In	Time as a Public Health Control; procedures & records		
12.	N/O	Food received at proper temperature			<b>Consumer Advisory</b>				
13.	In	Food in good condition, safe, and unadulterated			25.	N/A	Consumer advisory provided for raw/undercooked food		
14.	N/A	Required records available: shellstock tags, parasite destruction			<b>Highly Susceptible Populations</b>				
<b>GOOD RETAIL PRACTICES</b>									
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	Compliance Status			COS	R
<b>Safe Food and Water</b>									
30.	In	Pasteurized eggs used where required			<b>Proper Use of Utensils</b>				
31.		Water and ice from approved source			43.		In-use utensils: properly stored		
32.	N/A	Variance obtained for specialized processing methods			44.		Utensils, equipment & linens: properly stored, dried, & handled		
<b>Food Temperature Control</b>									
33.	In	Proper cooling methods used; adequate equipment for temperature control			45.		Single-use/single-service articles: properly stored and used		
34.		Plant food properly cooked for hot holding			46.		Gloves used properly		
35.		Approved thawing methods used			<b>Utensils, Equipment and Vending</b>				
36.		Thermometers provided & accurate			47.		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
<b>Food Identification</b>									
37.		Food properly labeled; original container			48.		Warewashing facilities: installed, maintained, & used; test strips		
<b>Prevention of Food Contamination</b>									
38.		Insects, rodents, and animals not present			49.		Non-food contact surfaces clean		
39.		Contamination prevented during food preparation, storage and display			<b>Physical Facilities</b>				
40.		Personal cleanliness			50.	X	Hot and cold water available; adequate pressure		
41.		Wiping cloths: properly used and stored			51.		Plumbing installed; proper backflow devices		
42.		Washing fruits and vegetables			52.		Sewage and waste water properly disposed		
<b>Employee Training</b>									
53.		Toilet facilities: properly constructed, supplied, & cleaned			54.		Garbage & refuse properly disposed; facilities maintained		
54.		Garbage & refuse properly disposed; facilities maintained			55.		Physical facilities installed, maintained, and clean		
55.		Physical facilities installed, maintained, and clean			56.		Adequate ventilation and lighting; designated areas used		
56.		Adequate ventilation and lighting; designated areas used			<b>Employee Training</b>				
57.		All food employees have food handler training			57.		All food employees have food handler training		
58.		Allergen training as required			58.		Allergen training as required		

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09/19/2022

Person in Charge (Signature) \_\_\_\_\_  
 Maureen Pearlingi

Inspector (Signature) \_\_\_\_\_  
 Samantha Cooper

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_

Establishment Name: Radnor High School- Cafeteria

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
Apples/ Walk-In Cooler	24.8	Veggie Burgers/ Walk-In Freezer	-5	Burger/ Warmer	140.6
Salad/ Reach-In Refrigeration Unit	38.2	Salad/ Open-Air Refrigeration Unit	34.6	Milk/ Chest Refrigeration Unit	34

**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:**

**GENERAL COMMENTS****OBSERVATIONS AND CORRECTIVE ACTIONS**

Item Number	Violations cited in this report must be corrected within the timeframes below	Corrected By
16	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	5-103.11 Slow hot water generation at handwash sinks. Hot water system must provide an adequate supply of hot water at all times. Maintenance stated water was shut off throughout the building this weekend for on-going construction. Boiler was reset and will provide consistent hot water in approximately one hour.	[X] Next Routine Insp