

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: 0	Date: 09/19/2022
Establishment: Radnor Elementary School - Cafeteria		License/Permit #: Est#:	No. of Repeat Risk Factor/Intervention Violations: 0
Street Address: 20 W. Matsonford Rd		Permit Holder: Radnor Township School District	Time In: 10:55 AM
City: Wayne	State: PA Zip Code: 19087	Purpose of Inspection Routine	Time Out: 11:25 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
Supervision									
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.	In	Food-contact surfaces; cleaned and sanitized		
Employee Health									
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			Time/Temperature Control for Safety				
5.	In	Procedures for responding to vomiting and diarrheal events			18.	In	Proper cooking time and temperatures		
Good Hygienic Practices									
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		
Preventing Contamination by Hands									
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		
Approved Source									
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			Consumer Advisory				
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			Highly Susceptible Populations				
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	Compliance Status			COS	R
Safe Food and Water									
30.	In	Pasteurized eggs used where required			Proper Use of Utensils				
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		
Food Temperature Control									
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			Utensils, Equipment and Vending				
36.		Thermometers provided & accurate			47.		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
Food Identification									
37.		Food properly labeled; original container			48.		Warewashing facilities: installed, maintained, & used; test strips		
Prevention of Food Contamination									
38.		Insects, rodents, and animals not present			49.		Non-food contact surfaces clean		
39.		Contamination prevented during food preparation, storage and display			Physical Facilities				
40.		Personal cleanliness			50.		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		
Employee Training									
57.		All food employees have food handler training			53.		Toilet facilities: properly constructed, supplied, & cleaned		
58.		Allergen training as required			54.		Garbage & refuse properly disposed; facilities maintained		
Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No (Check one) Follow-up Date: _____									

00117 556

Gay

09/19/2022
 Person in Charge (Signature) _____
 Maryann Dalterio

Inspector (Signature) _____
 Samantha Cooper

Establishment Name: Radnor Elementary School - Cafeteria

Establishment #: FS-00970

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
Milk/ Walk-In Cooler	32	Hamburger/ Warmer	135.3	Juice/ Reach-In Refrigeration Unit	31.9
Milk/ Chest Refrigeration Unit	32.6	Peaches/ Walk-In Freezer	-18	Milk/ Chest Refrigeration Unit	34.4

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
-------------	---	--------------