Delaware County Health Dept 1510 Chester Ave. Baldwin Towers,7th Fl, Suite 700					No. of Risk Factor/Intervention Violations: 0 Date: 09/22/2					2/2022	2	
		ne, PA 19022		2100	No. of	Repe	at Risk	Factor/Intervention Violations	: 0	Thine III.	5 PM	
Esta Ithan	iblish Eleme	ment: entary School - Cafeteria	License/Permit #: Est	#:	Permi	it Hold	der:Ra	adnor Township School District		Time Out: 12:4	5 PM	
Stre	et Ado	Iress: 695 Clyde Rd		_	Purp	ose o	f Insp	pection	Risk Categ	ory:		
City	:Radr	nor	State: PA Zip Code: 1908	37	Rout	tine			2 Inspection	ns Per Year		
		FO	ODBORNE ILLNESS RISK	FAC	TORS	AND	PUBL	LIC HEALTH INTERVENTION	IS			
		e designated compliance status (If compliance OUT=not in compliance	N, OUT, N/O, N/A) for each nu	mbere	d item			Risk factors are important practic		ures identified as t	he most	t
			e box for COS and/or R	аррпос	1010			prevalent contributing factors of interventions are control measure			r injury.	
Con	plianc	e Status		COS	R	Co	mpliar	nce Status			COS	8 R
		Supervis				45	In	Protection from	n Contamin	ation		
1.	In	Person in charge present, demons performs duties	strates knowledge, and			15.	In In	Food separated and protected Food-contact surfaces; cleaned	and sanitized		+	+ +
2.	In	Certified Food Protection Manage	r (CFPM)		П	17.	In	Proper disposition of returned, p			╈	
		Employee	Health		-			and unsafe food				
3.		Management, food employee and	conditional employee;		\square			Time/Temperatur	e Control fo	r Safety		
	In	knowledge, responsibilities and re	eporting		Ш	18.		Proper cooking time and temper				
4.	In	Proper use of restriction and exclu	usion		Ш	19.	In	Proper reheating procedures for	-		+	
5.	In	Procedures for responding to vom	niting and diarrheal events		Ц	20.	In	Proper cooling time and temper			+	
		Good Hygienic	c Practices			21.	In	Proper hot holding temperatures Proper cold holding temperatures			+	+
6.	In	Proper eating, tasting, drinking, or	r tobacco use			22.	In In	Proper date marking and dispos			+	
7.	In	No discharge from eyes, nose, an	nd mouth			24.	N/A			& records	+	
		Preventing Contami	nation by Hands				1.0// \		er Advisory		-	
8.	In	Hands clean and properly washed	ł			25.	Ν/Δ	Consumer advisory provided for		ked food	<u> </u>	
9.	In	No bare hand contact with RTE for alternative procedure properly allo				20.	1.0/				_	_
10.	In	Adequate handwashing sinks pro			Н	26	In	Highly Suspec Pasteurized foods used; prohibi			T	1
		Approved			-	20.	<u> </u>				_	
11.	In	Food obtained from approved sou				27.	In	Food/Color Additives		Substances	T	1
12.		Food received at proper temperate			Н	28.	In	Toxic substances properly ident		ndused	+	
13.	In	Food in good condition, safe, and			Н	28.	<u> </u>				_	_
		Required records available: shells			Н	29.		Conformance with			1	1
14.	N/A	destruction						Compliance with variance/speci	alized proces	s/HACCP		
		Good Potal Practice						CES athogens, chemicals, and physic	nal objects int	foods		
_ N	fark in	box if numbered item is not in com						COS=corrected on-sit	e during inspe	ction R=repeat	violatio	n
				cos	R						cos	R
		Safe Food a	nd Water					Proper Us	e of Utensil	5		
30.	In	Pasteurized eggs used where req				43.		In-use utensils: properly stored				
31. 32.	NI/A	Water and ice from approved sou Variance obtained for specialized		<u> </u>	+	44. 45.		Utensils, equipment & linens: pr	1 2	,	+	+
92	IN/A	Food Temperat			-	46.	-	Single-use/single-service article Gloves used properly	s. property su		+	
33.	In	Proper cooling methods used; ad					_	Utensils, Equipr	ment and Ve	nding	-	-
34.		temperature control Plant food properly cooked for ho	t holding		\square	47.	Х	Food and non-food contact surfa			T	
34.		Approved thawing methods used				Ц	^	designed, constructed, and use	d		-	\square
36.		Thermometers provided & accura				48.		Warewashing facilities: installed		& used; test strip	\$	
		Food Identif	fication			49.		Non-food contact surfaces clear			_	
37.		Food properly labeled; original co							I Facilities		_	
		Prevention of Food		_		50.		Hot and cold water available; ad		ure	-	
38. 39.		Insects, rodents, and animals not		-	+	51. 62		Plumbing installed; proper back Sewage and waste water prope			-	
		Contamination prevented during f display	oou preparation, storage and			52. 53.		Toilet facilities: properly constru		d, & cleaned	+	+
40.		Personal cleanliness				54.		Garbage & refuse properly disp			+	
41.		Wiping cloths: properly used and	stored		\square	55.		Physical facilities installed, main	ntained, and c	lean		
42.		Washing fruits and vegetables				56.		Adequate ventilation and lighting				
IOCI 17 S	si (00)		(_G	20			Employ	ee Training			
		20 100 100	\sim		ľ	57. 58	-	All food employees have food had a contract of the second se	andler training		+	+
Per	son in	09/22/2022 Charge (Signature) Date	- Inspector (Signatu	re)		Fol	ow-up		ne) Fol	ow-up Date:		

Establishment Name: Ithan Elementary School - Cafeteria

Establishment #: FS-01043

Water Supply: Municipal	Wa						
TEMPERATURE AND SANITIZER OBSERVATIONS							
Item/Location	Temp°F/ppm	Item/Location	Temp°F/ppm	Item/Location	Temp°F/ppm		
Milk/Walk-In Cooler	32.1 Chees	e/Walk-In Cooler	28.9 Muffins	/Walk-In Freezer	-1		
Oranges/Reach-In Refrigeration Unit	34.7 Breads	sticks/Steam Table	166 Рорсог	n Chicken/Steam Table	142.3		
Yogurt/Serving Line	38.9 Milk/C	hest Refrigeration Unit	34.3				

CFPM Verification (name, expiration date, ID#):						
MGR. Exp. Date:	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					
47	4-402.12 Fixed piece of unmovable equipment (walk-in freezer) has a gap between the equipment and the wall. This situation may attract insects and rodents because you cannot effectively clean around the equipment. Seal the gap all the way around the piece of equipment.	[X] Next Routine Insp			
47	4-501.11 One reach-in refrigeration unit not operational.	[X] Next Routine Insp			