

## Food Establishment Inspection Report

<b>Delaware County Health Dept/Env. Health Division</b> 1510 Chester Pike Suite 700 Eddystone, PA 19022 (484) 276-2100		No. of Risk Factor/Intervention Violations: 1	<b>Date:</b> 01/31/2024
		No. of Repeat Risk Factor/Intervention Violations: 0	<b>Time In:</b> 1:30 PM
<b>Establishment:</b> Wayne Elementary School	License/Permit #: 23-1676	Permit Holder: Radnor Township School District	<b>Time Out:</b> 2:05 PM
<b>Street Address:</b> 651 W Wayne Ave		<b>Purpose of Inspection:</b> Routine	<b>Risk Category:</b> 2 Inspections Per Year
<b>City:</b> Wayne <b>State:</b> PA	<b>Zip Code:</b> 19087		

### 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
<b>Supervision</b>			
1.	IN	Charge present, demonstrates knowledge, and performs duties	
2.	IN	Certified Food Protection Manager (CFPM)	
<b>Employee Health</b>			
3.	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting	
4.	IN	Proper use of restriction and exclusion	
5.	IN	Procedures for responding to vomiting and diarrheal events	
<b>Good Hygienic Practices</b>			
6.	N/O	Proper eating, tasting, drinking, or tobacco use	
7.	IN	No discharge from eyes, nose, and mouth	
<b>Preventing Contamination by Hands</b>			
8.	IN	Hands clean and properly washed	
9.	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	
10.	IN	Adequate handwashing sinks properly supplied and accessible	
<b>Approved Source</b>			
11.	IN	Food obtained from approved source	
12.	N/O	Food received at proper temperature	
13.	IN	Food in good condition, safe, and unadulterated	
14.	N/A	Required records available: shellstock tags, parasite destruction	

Compliance Status		COS	R
<b>Protection from Contamination</b>			
15.	IN	Food separated and protected	
16.	IN	Food-contact surfaces; cleaned and sanitized	
17.	IN	Proper disposition of returned, previously served, reconditioned and unsafe food	
<b>Time/Temperature Control for Safety</b>			
18.	N/O	Proper cooking time and temperatures	
19.	N/O	Proper reheating procedures for hot holding	
20.	N/O	Proper cooling time and temperature	
21.	IN	Proper hot holding temperatures	
22.	IN	Proper cold holding temperatures	
23.	OUT	Proper date marking and disposition	
24.	IN	Time as a Public Health Control; procedures & records	
<b>Consumer Advisory</b>			
25.	IN	Consumer advisory provided for raw/undercooked food	
<b>Highly Susceptible Populations</b>			
26.	IN	Pasteurized foods used; prohibited foods not offered	
<b>Food/Color Additives and Toxic Substances</b>			
27.	IN	Food additives: approved and properly used	
28.	IN	Toxic substances properly identified, stored, and used	
<b>Conformance with Approved Procedures</b>			
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

Compliance Status		COS	R
<b>Safe Food and Water</b>			
30.	IN	Pasteurized eggs used where required	
31.		Water and ice from approved source	
32.	N/A	Variance obtained for specialized processing methods	
<b>Food Temperature Control</b>			
33.	N/O	Proper cooling methods used; adequate equipment for temperature control	
34.		Plant food properly cooked for hot holding	
35.		Approved thawing methods used	
36.		Thermometers provided & accurate	
<b>Food Identification</b>			
37.		Food properly labeled; original container	
<b>Prevention of Food Contamination</b>			
38.		Insects, rodents, and animals not present	
39.		Contamination prevented during food preparation, storage and display	
40.	OUT	Personal cleanliness	
41.		Wiping cloths: properly used and stored	
42.		Washing fruits and vegetables	

Compliance Status		COS	R
<b>Proper Use of Utensils</b>			
43.		In-use utensils: properly stored	
44.		Utensils, equipment & linens: properly stored, dried, & handled	
45.		Single-use/single-service articles: properly stored and used	
46.		Gloves used properly	
<b>Utensils, Equipment and Vending</b>			
47.		Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
48.		Warewashing facilities: installed, maintained, & used; test strips	
49.		Non-food contact surfaces clean	
<b>Physical Facilities</b>			
50.		Hot and cold water available; adequate pressure	
51.		Plumbing installed; proper backflow devices	
52.		Sewage and waste water properly disposed	
53.		Toilet facilities: properly constructed, supplied, & cleaned	
54.		Garbage & refuse properly disposed; facilities maintained	
55.		Physical facilities installed, maintained, and clean	
56.		Adequate ventilation and lighting; designated areas used	
<b>Employee Training</b>			
57.		All food employees have food handler training	
58.		Allergen training as required	

Person in Charge (Signature)  
Adam Weber

01/31/2024  
Date

Inspector (Signature)  
Leslie Gaymon

4

EHS ID#

Follow-up:  YES  NO

Follow-up Date:

# Food Establishment Inspection Report

Establishment Name: Wayne Elementary School Establishment #: FS-00077

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
Spaghetti Sauce/ Hot hold	185				
Fruit/ Cold hold	42				
Milk/ refrigerator	40				

## GENERAL COMMENTS

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the timeframes below	Corrected By
23	3-501.17 (Pf) Date marking is not on frozen nuggets and fries in walk-in freezer. Food shall be clearly marked, at the time the original container is opened in a food establishment and if the food is held for more than 24 hours, to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, when held at a temperature of 41 deg F or less for a maximum of 7 days (not exceeding a manufacturer's use-by date).	__/__/__ <input checked="" type="checkbox"/> Next Routine Insp <input type="checkbox"/> COS
40	2-402.11 (C) Food employees working in kitchen, not wearing a hair restraint. Food employees shall wear hair restraints.	__/__/__ <input checked="" type="checkbox"/> Next Routine Insp <input type="checkbox"/> COS

### CFPM Verification (name, expiration date, ID#):

<i>MGR.</i> Exp. Date: <i>I.D.</i>	<i>MGR.</i> Exp. Date: <i>I.D.</i>	<i>MGR.</i> Exp. Date: <i>I.D.</i>	<i>MGR.</i> Exp. Date: <i>I.D.</i>
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HACCP Topic:

*Person in Charge (Signature)*  
Adam Weber

01/31/2024  
Date

*Inspector (Signature)*  
Leslie Gaymon

4  
EHS ID#

Follow-up:  YES  NO  
Follow-up Date: