

# 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: 10/11/2024
Establishment: Wayne Elementary School		No. of Repeat Risk Factor/Intervention Violations: 0	Time In: 10:26 AM
License/Permit: 23-1676	Est#	Permit Holder: Radnor Township School District	Time Out: 10:58 AM
Street Address: 651 W Wayne Ave		Purpose of Inspection Routine	Risk Category: 2 Inspections Per Year
City: Wayne	State: PA Zip Code: 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	Compliance Status			COS	R
Supervision					Protection from Contamination				
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					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.	N/O	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.	N/O	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					27.	N/A	Food additives: approved and properly used		
11.	In	Food obtained from approved source			28.	In	Toxic substances properly identified, stored, and used		
12.	N/O	Food received at proper temperature			Conformance with Approved Procedures				
13.	In	Food in good condition, safe, and unadulterated			29.	N/A	Compliance with variance/specialized process/HACCP		
14.	N/A	Required records available: shellstock tags, parasite destruction							

## 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.	N/O	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					50.		Hot and cold water available; adequate pressure		
37.		Food properly labeled; original container			51.		Plumbing installed; proper backflow devices		
Prevention of Food Contamination					52.		Sewage and waste water properly disposed		
38.		Insects, rodents, and animals not present			53.		Toilet facilities: properly constructed, supplied, & cleaned		
39.		Contamination prevented during food preparation, storage and display			54.		Garbage & refuse properly disposed; facilities maintained		
40.		Personal cleanliness			55.		Physical facilities installed, maintained, and clean		
41.		Wiping cloths: properly used and stored			56.		Adequate ventilation and lighting; designated areas used		
42.		Washing fruits and vegetables			Employee Training				
					57.		All food employees have food handler training		
					58.		Allergen training as required		

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 Person in Charge (Signature) 10/11/2024  
 Date  
 Adam Webb

  
 Inspector (Signature)  
 Leslie Gaymon

# Food Establishment Inspection Report

**Name:** Wayne Elementary School      **Establishment #:** 23-1676  
**Water Supply:** Municipal      **Waste Water System:** Municipal      **Inspection Date:** 10/11/2024

## TEMPERATURE AND SANITIZER OBSERVATIONS

Item/Location	Temp /PPM	Item/Location	Temp /PPM	Item/Location	Temp /PPM
Pizza / Hot hold unit	145	Juices]/ Reach-in Refrigerator	39.0	Quat/ Three Bay sink	300
Milk/walk-in cooler	30	Ground beef/ walk-in freezer	-10	Sauce/ Hot hold unit	136

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the timeframes below	Corrected by
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