

# 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: 01/22/2026
			No. of Repeat Risk Factor/Intervention Violations: 0	Time In: 10:40 AM
Establishment: Ithan Elementary School	License/Permit: 25-2082	Est#	Permit Holder: Radnor Township School District	Time Out: 11:26 AM
Street Address: 695 Clyde Rd		Purpose of Inspection Routine		Risk Category: 2 Inspections Per Year
City: Bryn Mawr		State: PA Zip Code: 19010		

## 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>			<b>Protection from Contamination</b>		
1.	In		15.	In	
Person in charge present, demonstrates knowledge, and performs duties			Food separated and protected		
2.	In		16.	In	
Certified Food Protection Manager (CFPM)			Food-contact surfaces; cleaned and sanitized		
<b>Employee Health</b>			<b>Time/Temperature Control for Safety</b>		
3.	In		18.	N/O	
Management, food employee and conditional employee; knowledge, responsibilities and reporting			Proper cooking time and temperatures		
4.	In		19.	N/O	
Proper use of restriction and exclusion			Proper reheating procedures for hot holding		
5.	In		20.	N/O	
Procedures for responding to vomiting and diarrheal events			Proper cooling time and temperature		
<b>Good Hygienic Practices</b>			<b>Consumer Advisory</b>		
6.	N/O		21.	In	
Proper eating, tasting, drinking, or tobacco use			Proper hot holding temperatures		
7.	In		22.	In	
No discharge from eyes, nose, and mouth			Proper cold holding temperatures		
<b>Preventing Contamination by Hands</b>			<b>Highly Susceptible Populations</b>		
8.	N/O		23.	In	
Hands clean and properly washed			Proper date marking and disposition		
9.	In		24.	In	
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			Time as a Public Health Control; procedures & records		
10.	In		<b>Food/Color Additives and Toxic Substances</b>		
Adequate handwashing sinks properly supplied and accessible			26.	In	
<b>Approved Source</b>			Consumer advisory provided for raw/undercooked food		
11.	In		<b>Conformance with Approved Procedures</b>		
Food obtained from approved source			27.	In	
12.	N/O		Food additives: approved and properly used		
Food received at proper temperature			28.	In	
13.	In		Toxic substances properly identified, stored, and used		
Food in good condition, safe, and unadulterated			29.	N/A	
14.	N/A		Compliance with variance/specialized process/HACCP		
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
<b>Safe Food and Water</b>			<b>Proper Use of Utensils</b>		
30.	In		43.		
Pasteurized eggs used where required			In-use utensils: properly stored		
31.			44.		
Water and ice from approved source			Utensils, equipment & linens: properly stored, dried, & handled		
32.	N/A		45.		
Variance obtained for specialized processing methods			Single-use/single-service articles: properly stored and used		
<b>Food Temperature Control</b>			<b>Utensils, Equipment and Vending</b>		
33.	N/O		47.		
Proper cooling methods used; adequate equipment for temperature control			Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
34.			48.		
Plant food properly cooked for hot holding			Warewashing facilities: installed, maintained, & used; test strips		
35.			49.		
Approved thawing methods used			Non-food contact surfaces clean		
36.			<b>Physical Facilities</b>		
Thermometers provided & accurate			50.		
<b>Food Identification</b>			Hot and cold water available; adequate pressure		
37.			51.		
Food properly labeled; original container			Plumbing installed; proper backflow devices		
<b>Prevention of Food Contamination</b>			52.		
38.			Sewage and waste water properly disposed		
Insects, rodents, and animals not present			53.		
39.			Toilet facilities: properly constructed, supplied, & cleaned		
Contamination prevented during food preparation, storage and display			54.		
40.			Garbage & refuse properly disposed; facilities maintained		
Personal cleanliness			55.		
41.			Physical facilities installed, maintained, and clean		
Wiping cloths: properly used and stored			56.		
42.			Adequate ventilation and lighting; designated areas used		
Washing fruits and vegetables			<b>Employee Training</b>		
			57.		
			All food employees have food handler training		
			58.		
			Allergen training as required		

10CJ 37-358 (REV)

  
 Person in Charge (Signature) \_\_\_\_\_  
 Date: 01/22/2026  
 Jenny Liberace

  
 Inspector (Signature) \_\_\_\_\_  
 Leslie Gaymon

# Food Establishment Inspection Report

**Name:** Ithan Elementary School      **Establishment #:** 25-2082  
**Water Supply:** Municipal      **Waste Water System:** Municipal      **Inspection Date:** 01/22/2026

## TEMPERATURE AND SANITIZER OBSERVATIONS

Item/Location	Temp /PPM	Item/Location	Temp /PPM	Item/Location	Temp /PPM
Cheese/ walk-in Refrigerator	34	Nuggets/ Walk-in Freezer	-10	Milk/ Cold hold Display case	40
Mashed potatoes/ Hot hold	148.4				

## OBSERVATIONS AND CORRECTIVE ACTIONS

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