

# Food Establishment Inspection Report

DCHD - Environmental Health Division Rosetree 1, 1400 N Providence Rd, Suite 212 Media, PA 19063 (484) 276-2100		No. of Risk Factor/Intervention Violations: 0	Date: 02/13/2026
Establishment: Radnor Elementary School		License/Permit: Est# 25-2034	No. of Repeat Risk Factor/Intervention Violations: 0
Street Address: 20 Matsonford Rd		Permit Holder: Radnor Township School District	Time In: 11:23 AM
City: Wayne State: PA Zip Code: 19087		Purpose of Inspection Routine	Time Out: 11:43 AM
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>			

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	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	
<b>Employee Health</b>				<b>Time/Temperature Control for Safety</b>			
3.	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting		18.	N/O	Proper cooking time and temperatures	
4.	In	Proper use of restriction and exclusion		19.	N/O	Proper reheating procedures for hot holding	
5.	In	Procedures for responding to vomiting and diarrheal events		20.	N/O	Proper cooling time and temperature	
<b>Good Hygienic Practices</b>				<b>Consumer Advisory</b>			
6.	In	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	
<b>Preventing Contamination by Hands</b>				<b>Highly Susceptible Populations</b>			
8.	In	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		<b>Food/Color Additives and Toxic Substances</b>			
<b>Approved Source</b>				<b>Conformance with Approved Procedures</b>			
11.	In	Food obtained from approved source		25.	N/A	Consumer advisory provided for raw/undercooked food	
12.	N/O	Food received at proper temperature		<b>Food/Color Additives and Toxic Substances</b>			
13.	In	Food in good condition, safe, and unadulterated		27.	In	Food additives: approved and properly used	
14.	N/A	Required records available: shellstock tags, parasite destruction		28.	In	Toxic substances properly identified, stored, and used	

### 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
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
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	
<b>Food Temperature Control</b>				<b>Utensils, Equipment and Vending</b>			
33.	In	Proper cooling methods used; adequate equipment for temperature control		46.		Gloves used properly	
34.		Plant food properly cooked for hot holding		<b>Physical Facilities</b>			
35.		Approved thawing methods used		47.		Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
36.		Thermometers provided & accurate		48.		Warewashing facilities: installed, maintained, & used; test strips	
<b>Food Identification</b>				49.		Non-food contact surfaces clean	
37.		Food properly labeled; original container		<b>Employee Training</b>			
<b>Prevention of Food Contamination</b>				50.		Hot and cold water available; adequate pressure	
38.		Insects, rodents, and animals not present		51.		Plumbing installed; proper backflow devices	
39.		Contamination prevented during food preparation, storage and display		52.		Sewage and waste water properly disposed	
40.		Personal cleanliness		53.		Toilet facilities: properly constructed, supplied, & cleaned	
41.		Wiping cloths: properly used and stored		54.		Garbage & refuse properly disposed; facilities maintained	
42.		Washing fruits and vegetables		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	

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 Person in Charge (Signature) 02/13/2026  
 Laurie connor Date

Inspector (Signature)  
 Tracy Spicer

# Food Establishment Inspection Report

**Name:** Radnor Elementary School **Establishment #:** 25-2034  
**Water Supply:** Municipal **Waste Water System:** Municipal **Inspection Date:** 02/13/2026

## TEMPERATURE AND SANITIZER OBSERVATIONS

Item/Location	Temp /PPM	Item/Location	Temp /PPM	Item/Location	Temp /PPM
Quaternary Solution 3 Basin Sink	200.0	Fish sticks Hot Hold	145.0	Carrots Refrigerator	40.4
Ambient Refrigerator #1	39.7	Baked beans Hot Hold	135.9	Apples Refrigerator #2	40.7
Ambient Walk-in Freezer	-5.0	Ambient Walk-in Cooler	37.6	Cheese Walk-in Cooler	36.4

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

Laurie Connor <b>MGR. Exp. Date:</b> 11/29/2026 I.D. ServSafe- 21313646	<b>MGR. Exp. Date:</b> I.D.	<b>MGR. Exp. Date:</b> I.D.	<b>MGR. Exp. Date:</b> I.D.
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## OBSERVATIONS AND CORRECTIVE ACTIONS

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