

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: 1	Date: 01/22/2026
			No. of Repeat Risk Factor/Intervention Violations: 0	Time In: 12:17 PM
Establishment: Wayne Elementary School	License/Permit: 25-2035	Est#	Permit Holder: Radnor Township School District	Time Out: 12:40 PM
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		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		
Employee Health			Time/Temperature Control for Safety		
3.	In		18.	N/O	
Management, food employee and conditional employee; knowledge, responsibilities and reporting			Proper cooking time and temperatures		
4.	In		19.	In	
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		
Good Hygienic Practices			Consumer Advisory		
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		
Preventing Contamination by Hands			Highly Susceptible Populations		
8.	N/O		23.	Out	
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		Food/Color Additives and Toxic Substances		
Adequate handwashing sinks properly supplied and accessible			Food additives: approved and properly used		
Approved Source			Toxic substances properly identified, stored, and used		
11.	In		Conformance with Approved Procedures		
Food obtained from approved source			Compliance with variance/specialized process/HACCP		
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					

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

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 Person in Charge (Signature) 01/22/2026
 Adam Weber Date


 Inspector (Signature)
 Leslie Gaymon

Food Establishment Inspection Report

Name: Wayne Elementary School **Establishment #:** 25-2035
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
Chicken sandwich/Hot hold	155	Cheese/ Reach-in Refrigers	38	Breadsticks/ Hot hold	156
Milk/ walk-in cooler	32	Mash Potatoes/ Hot holdf	143		

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 sliced cheese in reach-in refrigerator. 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). Discussed applicable sections of 3-501.17 and reviewed HACCP concepts with person in charge. Reference 3-501.17.	Next Routine Insp