

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: 01/05/2026
			No. of Repeat Risk Factor/Intervention Violations: 0	Time In: 12:25 PM
Establishment: Radnor High School	License/Permit: 25-2033	Est#	Permit Holder: Radnor Township School District	Time Out: 12:58 PM
Street Address: 130 King of Prussia Rd		Purpose of Inspection Routine		Risk Category: 2 Inspections Per Year
City: Wayne		State: PA Zip Code: 19087		

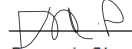
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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.	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		
Good Hygienic Practices			Consumer Advisory		
6.	N/O		21.	In	
Proper eating, tasting, drinking, or tobacco use			Proper hot holding temperatures		
7.	N/O		22.	In	
No discharge from eyes, nose, and mouth			Proper cold holding temperatures		
Preventing Contamination by Hands			Highly Susceptible Populations		
8.	In		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		Food/Color Additives and Toxic Substances		
Adequate handwashing sinks properly supplied and accessible			25.	N/A	
Approved Source			Consumer advisory provided for raw/undercooked food		
11.	In		Conformance with Approved Procedures		
Food obtained from approved source			26.	In	
12.	N/O		Pasteurized foods used; prohibited foods not offered		
Food received at proper temperature			Food/Color Additives and Toxic Substances		
13.	In		27.	In	
Food in good condition, safe, and unadulterated			Food additives: approved and properly used		
14.	N/A		28.	In	
Required records available: shellstock tags, parasite destruction			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
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.	In		46.		
Proper cooling methods used; adequate equipment for temperature control			Gloves used properly		
34.			Utensils, Equipment and Vending		
Plant food properly cooked for hot holding			47.		
35.			Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
Approved thawing methods used			48.		
36.			Warewashing facilities: installed, maintained, & used; test strips		
Thermometers provided & accurate			49.		
Food Identification			Non-food contact surfaces clean		
37.			Physical Facilities		
Food properly labeled; original container			50.		
Prevention of Food Contamination			Hot and cold water available; adequate pressure		
38.			51.		
Insects, rodents, and animals not present			Plumbing installed; proper backflow devices		
39.			52.		
Contamination prevented during food preparation, storage and display			Sewage and waste water properly disposed		
40.			53.		
Personal cleanliness			Toilet facilities: properly constructed, supplied, & cleaned		
41.			54.		
Wiping cloths: properly used and stored			Garbage & refuse properly disposed; facilities maintained		
42.			55.		
Washing fruits and vegetables			Physical facilities installed, maintained, and clean		
			56.		
			Adequate ventilation and lighting; designated areas used		
			Employee Training		
			57.		
			All food employees have food handler training		
			58.		
			Allergen training as required		

10CI 17 356 (REV)


 Person in Charge (Signature) 01/05/2026
 Date
 Maureen Pearlring


 Inspector (Signature)
 Tracy Spicer

Food Establishment Inspection Report

Name: Radnor High School **Establishment #:** 25-2033
Water Supply: Municipal **Waste Water System:** Municipal **Inspection Date:** 01/05/2026

TEMPERATURE AND SANITIZER OBSERVATIONS

Item/Location	Temp /PPM	Item/Location	Temp /PPM	Item/Location	Temp /PPM
Ambient Freezer	-0.8	Ambient Hot Hold	161.0	Pizza Hot Hold	158.0
Meat Sauce Hot Hold	148.0	Fries Hot Hold	151.2	Quaternary Solution Sanitizer Bucket	200.0
Cheese Walk-in	40.1	Soda Refrigerator	36.0	Ambient Refrigerator	36.4

OBSERVATIONS AND CORRECTIVE ACTIONS

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