

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: 09/14/2026
		No. of Repeat Risk Factor/Intervention Violations: 0	Time In: 11:37 AM
Establishment: Radnor Middle School	License/Permit: 25-2023	Est# _____	Permit Holder: Radnor Township School District
Street Address: 150 Louella 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	
Supervision				
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				
3. In			17. In	
Management, food employee and conditional employee; knowledge, responsibilities and reporting			Proper disposition of returned, previously served, reconditioned and unsafe food	
4. In			Time/Temperature Control for Safety	
Proper use of restriction and exclusion			18. N/O	
5. In			Proper cooking time and temperatures	
Procedures for responding to vomiting and diarrheal events			19. N/O	
			Proper reheating procedures for hot holding	
Good Hygienic Practices				
6. In			20. N/O	
Proper eating, tasting, drinking, or tobacco use			Proper cooling time and temperature	
7. In			21. In	
No discharge from eyes, nose, and mouth			Proper hot holding temperatures	
Preventing Contamination by Hands				
8. In			22. In	
Hands clean and properly washed			Proper cold holding temperatures	
9. In			23. In	
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			Proper date marking and disposition	
10. In			24. N/O	
Adequate handwashing sinks properly supplied and accessible			Time as a Public Health Control; procedures & records	
Approved Source				
11. In			Consumer Advisory	
Food obtained from approved source			25. N/A	
12. N/O			Consumer advisory provided for raw/undercooked food	
Food received at proper temperature			Highly Susceptible Populations	
13. In			26. In	
Food in good condition, safe, and unadulterated			Pasteurized foods used; prohibited foods not offered	
14. N/A			Food/Color Additives and Toxic Substances	
Required records available: shellstock tags, parasite destruction			27. In	
			Food additives: approved and properly 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	
Safe Food and Water				
30. In			Proper Use of Utensils	
Pasteurized eggs used where required			43.	
31.			In-use utensils: properly stored	
Water and ice from approved source			44.	
32. N/A			Utensils, equipment & linens: properly stored, dried, & handled	
Variance obtained for specialized processing methods			45.	
			Single-use/single-service articles: properly stored and used	
Food Temperature Control				
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.	
			Non-food contact surfaces clean	
Food Identification				
37.			Physical Facilities	
Food properly labeled; original container			50.	
			Hot and cold water available; adequate pressure	
Prevention of Food Contamination				
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	

IOCI 17 356-400


 Person in Charge (Signature) _____
 Date: 09/14/2026
 Tara Andrews


 Inspector (Signature) _____
 Tracy Spicer

Follow-up: _____ Follow-up Date: _____
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 Printed Date: 09/14/2026 12:12:09

Food Establishment Inspection Report

Name: Radnor Middle School

Establishment #: 25-2023

Water Supply: Municipal

Waste Water System: Municipal

Inspection Date: 09/14/2026

TEMPERATURE AND SANITIZER OBSERVATIONS

Item/Location	Temp /PPM	Item/Location	Temp /PPM	Item/Location	Temp /PPM
Garlic Bread Hot Hold	145.9	Ambient Hot Hold	165.0	Mozzarella Stick Hot Hold	134.4
Ambient Walk-in Cooler	39.0	Celery Walk-in Cooler	36.6	Popsicle Freezer	5.0
Temperature Dishwasher	180.0	Ambient Cold Hold	39.0		

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

Carla Hermansen MGR. Exp. Date:02/10/2028 I.D.22600679	Karen Maresh- Staley MGR. Exp. Date:08/15/2030 I.D.27814386	Maria Curtin MGR. Exp. Date:11/27/2029 I.D.26597880	Tara Andrew MGR. Exp. Date:12/10/2030 I.D.28379258
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GENERAL COMMENTS

1. This facility does not sell shellfish.
2. This facility does not have a basement, crawl space, or attic.

OBSERVATIONS AND CORRECTIVE ACTIONS

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