



Chester County Health Department
Chester County Government Services Center

601 WESTTOWN RD STE 288
WEST CHESTER, PA 19380
610-344-5938

Food & Institutions Division

Retail Food Facility Inspection Report

Facility: WCU COMMONS, FRESHENS & RAMMY'S MARKET **Facility ID:** 143118
Owner: ARAMARK DINING SERVICES - WCU
Address: 155 UNIVERSITY AVE
City/State: West Chester PA
Zip: 19383 **County:** Chester **Region:** Territory 7S
Phone: (610) 436-2714

Insp. ID: 1042594
Insp. Date: 2/9/2024
Insp. Reason: Follow-up
No. of Risk Factors: 0
No. of Repeat Risk Factors: 0
Overall Compliance: IN

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk Factors are important practices and procedures identified as the most prevalent contributing factors of foodborne illness or injury.
Public Health Intervention are control measures to prevent foodborne illness or injury.

IN = In Compliance, OUT = Out of Compliance, N/O = Not Observed, N/A = Not Applicable, C = Corrected On Site, R = Repeat Violation

Supervision		14. Food-contact surfaces: cleaned & sanitized	N/O
1. Person in charge present, demonstrates knowledge, & performs duties	N/O	15. Proper disposition of returned, previously served, reconditioned, & unsafe food	N/O
Employee Health		Time/Temperature Controlled for Safety Food (TCS Food)	
2. Management & food employee knowledge, responsibilities & reporting	N/O	16. Proper cooking time & temperature	N/O
3. Proper use of restriction & exclusion	N/O	17. Proper reheating procedures for hot holding	N/O
Good Hygienic Practices		18. Proper cooling time & temperature	N/O
4. Proper eating, tasting, drinking, or tobacco use	N/O	19. Proper hot holding temperature	N/O
5. No discharge from eyes, nose, and mouth	N/O	20. Proper cold holding temperature	In
Preventing Contamination by hands		21. Proper date marking & disposition	N/O
6. Hands clean & properly washed	N/O	22. Time as a public health control; procedures & record	N/O
7. No bare hand contact with RTE foods or approved alternate method properly followed	N/O	Consumer Advisory	
8. Adequate handwashing facilities supplied & accessible	In	23. Consumer advisory provided for raw or undercooked foods	N/O
Approved Source		Highly Susceptible Population	
9. Food obtained from approved source	N/O	24. Pasteurized foods used; prohibited foods not offered	N/O
10. Food received at proper temperature	N/O	Chemical	
11. Food in good condition, safe, & unadulterated	In	25. Food additives: approved & properly used	N/O
12. Required records available: shellstock tags, parasite destruction	N/O	26. Toxic substances properly identified, stored & used	N/O
Protection From Contamination		Conformance with Approved Procedure	
13. Food separated & protected from cross contamination	In	27. Compliance with variance, specialized process, & HACCP plan	N/O

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Safe Food and Water		Proper Use of Utensils	
28. Pasteurized eggs used where required	N/O	41. In-use utensils: properly stored	N/O
29. Water & ice from approved source	N/O	42. Utensils, equipment & linens: properly stored, dried & handled	N/O
30. Variance obtained for specialized processing methods	N/O	43. Single-use & single-service articles: properly stored & used	N/O
Food Temperature Control		44. Gloves used properly	N/O
31. Proper cooling methods used; adequate equipment for temperature control	N/O	Utensils, Equipment and Vending	
32. Fruits and vegetables cooked properly for hot holding	N/O	45. Food & non-food contact surfaces cleanable, properly designed, constructed, & used	N/O
33. Approved thawing methods used	N/O	46. Warewashing facilities: installed, maintained, & used; test strips	N/O
34. Thermometer provided & accurate	N/O	47. Non-food contact surfaces clean	N/O
Food Identification		Physical Facilities	
35. Food properly labeled; original container	N/O	48. Hot & cold water available; adequate pressure	N/O
Prevention of Food Contamination		49. Plumbing installed; proper backflow devices	N/O
36. Insects, rodents & animals not present	In	50. Sewage & waste water properly disposed	N/O
37. Contamination prevented during food preparation, storage & display	N/O	51. Toilet facilities: properly constructed, supplied, & cleaned	N/O
38. Personal cleanliness	N/O	52. Garbage & refuse properly disposed; facilities maintained	N/O
39. Wiping cloths: properly used & stored	N/O	53. Physical facilities installed, maintained, & clean	In
40. Washing fruit & vegetables	N/O	54. Adequate ventilation & lighting; designated areas used	N/O

FOOD EMPLOYEE CERTIFICATION

Certified Food Manager								
55. Certification displayed properly and is up-to-date.	N/O							
Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
2/9/2024	Jeff (Signature on File)		2/9/2024	Will Zang		2/9/2024	12:40 PM	1:30 PM



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PUBLISHED COMMENTS

The Chester County Health Department ("CCHD"), in accordance with CCHD Chapter 300, Pennsylvania Chapter 46 and the United States Food and Drug Administration ("FDA") 2022 Model Food Code, conducted a follow-up inspection of the above referenced establishment.

NOTES:

All violations have been found corrected.

License to Operate issued on site.

Any questions please contact wzang@chesco.org or 484-746-9227