



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: CHICKIE & PETE'S EINSTEIN BROTHERS BAGELS **Facility ID:** 145875
Owner: ARAMARK DINING SERVICES
Address: 700-705 S NEW ST
City/State: West Chester PA
Zip: 19383 **County:** Chester **Region:** Territory 7S
Phone: (610) 436-2730

Insp. ID: 1040627
Insp. Date: 1/30/2024
Insp. Reason: Regular
No. of Risk Factors: 3
No. of Repeat Risk Factors: 1
Overall Compliance: OUT

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	Out, C
1. Person in charge present, demonstrates knowledge, & performs duties	In	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	In	16. Proper cooking time & temperature	N/O
3. Proper use of restriction & exclusion	In	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	In	19. Proper hot holding temperature	N/O
5. No discharge from eyes, nose, and mouth	In	20. Proper cold holding temperature	In
Preventing Contamination by hands		21. Proper date marking & disposition	In
6. Hands clean & properly washed	In	22. Time as a public health control; procedures & record	N/A
7. No bare hand contact with RTE foods or approved alternate method properly followed	In	Consumer Advisory	
8. Adequate handwashing facilities supplied & accessible	Out, C	23. Consumer advisory provided for raw or undercooked foods	N/A
Approved Source		Highly Susceptible Population	
9. Food obtained from approved source	In	24. Pasteurized foods used; prohibited foods not offered	N/A
10. Food received at proper temperature	N/O	Chemical	
11. Food in good condition, safe, & unadulterated	Out, C	25. Food additives: approved & properly used	In
12. Required records available: shellstock tags, parasite destruction	N/A	26. Toxic substances properly identified, stored & used	In
Protection From Contamination		Conformance with Approved Procedure	
13. Food separated & protected from cross contamination	In	27. Compliance with variance, specialized process, & HACCP plan	N/A

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

FOOD EMPLOYEE CERTIFICATION

Certified Food Manager								
55. Certification displayed properly and is up-to-date.	In							
Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
1/30/2024	Jeff (Signature on File)		1/31/2024	Will Zang		1/31/2024	12:35 AM	2:45 PM



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OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the timeframes below

Item Number	Violation of Code	Comment	Correct By Date	Repeat Violation
8.	6 - 301.12	Hand sink in the front of house area observed to have no paper towels. Ensure paper towels are stocked at all times at hand sinks.		
8.	6 - 301.11	Hand sink in the front of house area observed to have no hand soap available. Ensure hand soap is stocked at all times at hand sinks.		
11.	3 - 101.11	Observed a dented can of olives. Person in Charge (PIC) put can aside to be returned to vendor. Ensure to monitor all incoming shipments of cans for dents to avoid the potential for botulism.		
14.	4 - 601.11(A)	The underside of the soda dispensing machines (where the nozzles go) were observed to have a crusted on layer of soda. Nozzles are soaked and sanitized overnight. But ensure to clean the underside of the dispensers once nozzles are removed to avoid buildup.		
45.	4 - 502.11(A) (C)	A fryer scoop utensil was observed to be in disrepair and fraying. PIC discarded utensil to avoid broken pieces from potentially getting into food.		
48.	5 - 103.11	Observed the cold water function at the hand sinks and 3-compartment sink to be out of order and dispensing 150F+ water. Repair the cold water to these sinks to prevent scolding water from interrupting proper handwash times and damaging the skin.	2/2/2024	
54.	6 - 303.11	Observed a light to be burnt out in the 2-door True freezer in the room behind the 3-compartment sink. Replace the lightbulb so items in the freezer can be easily seen.	2/7/2024	

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 an inspection of the above referenced establishment. An electronic copy of CCHD Chapter 300 may be obtained at www.chesco.org/health; select Rules and Regulations on the left and then Chapter 300 Food Protection. Pennsylvania Chapter 46 may be acquired by following the link in the CCHD Chapter 300 referenced above (Subsection 302.1). An electronic copy of the FDA 2022 Model Food Code may be obtained at www.fda.gov, select Food on the top, then Guidance and Regulation, then Food Code under the Retail Food Protection heading, then Food Code 2022 on the left. Inspection reports are publicly available at bit.ly/ChescoInspections

NOTES:

Certified Food Manager: Kenneth Petry (Exp: November 2024)
Pest control: 1x week by Aardvark services

Sauce fridge front of house: 38F
Prep top cooler: red sauce = 34F, chopped olives = 38F
Undergrill cooler: not in use
True slide door cooler: 39F
2-door Continental cooler: 34F
Pepsi cooler: 39F
Freezers: Food solidly frozen

3-compartment sink: 151F, 200ppm (quaternary ammonium)

A follow-up inspection will be conducted to ensure compliance with the above. If violations have not been corrected by the time of this visit, the License to Operate will not be issued and a fee of \$250 will be charged. A fee of \$350 will be charged for a third follow-up inspection and for each subsequent inspection thereafter as necessary to verify that violations have been corrected. The license will not be issued until all violations have been corrected and all fees have been paid.

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