



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: 1040656  
Insp. Date: 1/30/2024  
Insp. Reason: Regular  
No. of Risk Factors: 4  
No. of Repeat Risk Factors: 0  
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

<b>Supervision</b>		14. Food-contact surfaces: cleaned & sanitized	In
1. Person in charge present, demonstrates knowledge, & performs duties	In	15. Proper disposition of returned, previously served, reconditioned, & unsafe food	In
<b>Employee Health</b>		<b>Time/Temperature Controlled for Safety Food (TCS Food)</b>	
2. Management & food employee knowledge, responsibilities & reporting	In	16. Proper cooking time & temperature	In
3. Proper use of restriction & exclusion	In	17. Proper reheating procedures for hot holding	In
<b>Good Hygienic Practices</b>		18. Proper cooling time & temperature	In
4. Proper eating, tasting, drinking, or tobacco use	In	19. Proper hot holding temperature	In
5. No discharge from eyes, nose, and mouth	In	20. Proper cold holding temperature	Out
<b>Preventing Contamination by hands</b>		21. Proper date marking & disposition	In
6. Hands clean & properly washed	In	22. Time as a public health control; procedures & record	In
7. No bare hand contact with RTE foods or approved alternate method properly followed	In	<b>Consumer Advisory</b>	
8. Adequate handwashing facilities supplied & accessible	Out, C	23. Consumer advisory provided for raw or undercooked foods	N/A
<b>Approved Source</b>		<b>Highly Susceptible Population</b>	
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	<b>Chemical</b>	
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
<b>Protection From Contamination</b>		<b>Conformance with Approved Procedure</b>	
13. Food separated & protected from cross contamination	Out, C	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.

<b>Safe Food and Water</b>		<b>Proper Use of Utensils</b>	
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
<b>Food Temperature Control</b>		44. Gloves used properly	In
31. Proper cooling methods used; adequate equipment for temperature control	In	<b>Utensils, Equipment and Vending</b>	
32. Fruits and vegetables cooked properly for hot holding	In	45. Food & non-food contact surfaces cleanable, properly designed, constructed, & used	In
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
<b>Food Identification</b>		<b>Physical Facilities</b>	
35. Food properly labeled; original container	In	48. Hot & cold water available; adequate pressure	In
<b>Prevention of Food Contamination</b>		49. Plumbing installed; proper backflow devices	In
36. Insects, rodents & animals not present	Out	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	Out
40. Washing fruit & vegetables	N/O	54. Adequate ventilation & lighting; designated areas used	In

FOOD EMPLOYEE CERTIFICATION

<b>Certified Food Manager</b>								
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	3:30 PM	6:15 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 - 301.14	No sign or poster posted at the handwash sink in the back of house area of FRESHENS to remind food employees to wash their hands.  PIC printed and posted a sign during inspection.		
11.	3 - 101.11	In the kitchen of the COMMONS DINING HALL, observed 6 dented cans of different food items.  PIC set cans aside to be returned to vendor. Ensure to inspect all incoming canned good shipments to prevent the potential for botulism.		
13.	3 - 302.11	Observed roasted vegetables in the kitchen of the COMMONS DINING HALL area stored open with no covering.  Ensure all foods are covered after cooling to prevent potential contamination from other foods or airborne pathogens.		
20.	3 - 501.16(A2) (B)	In the sandwich prep top at FRESHENS, observed the cheese blend held at 45°F, rather than 41°F or below as required.  PIC discarded cheese blend and replaced with another batch from the back of house refrigerator at 39F.		
20.	3 - 501.16(A2) (B)	In the South of the Border Nacho Bar of the COMMONS DINING HALL, observed all sauces in the cold well at 46-48F, rather than 41°F or below as required.  PIC discarded sauces and turned down the thermostat on the cold well. Temperature observed to reach the required 41F or below.		
20.	3 - 501.16(A2) (B)	In the kitchen of the COMMONS DINING HALL, observed the Victory 2-door refrigerator to have an ambient temperature of 45F. All items in the refrigerator were previously cooked/hot held and actively cooling.  Items were moved to a refrigerator with the required temperature of 41F or below. Turn down thermostat and monitor refrigerator temperature before putting items back inside.	2/1/2024	
36.	6 - 501.111	In the dehydrator rooms of the CATERING KITCHEN and COMMONS DINING HALL KITCHEN, observed signs of fly harborage.  Get pest control service to assess the area and clean the area of pests and any old food residues.	2/14/2024	
46.	4 - 501.110	High temperature dishwasher in the kitchen of the COMMONS DINING HALL observed to have a dish surface temperature of 146F instead of 160F or above as required.  Repair or replace dishwasher and handwash dishes at the 3-compartment sink in the meantime.	2/7/2024	
53.	6 - 501.11	Observed ceiling tiles missing in the custodial closet and dehydrator area of the CATERING KITCHEN, and need replaced.	2/14/2024	

**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.

**NOTES:**

\*\*\*This inspection took place in the Commons building. It included the Freshens restaurant, Rammy's Market, the Catering Kitchen, and the Commons Dining Hall (including the salad bar, bakery, servery, and kitchen)\*\*\*

Pest control 1x week by Aardvark services

**RAMMY'S MARKET:**

Reach in cooler 1: 33F  
Reach in cooler 2: 39F  
Freezers: Food solidly frozen  
2-door cooler: 41F  
1-door cooler: 41F

**FRESHEN'S:**

Certified Food Manager: Christina Torres (exp: Jan 2029)

Hot Holding 1: Rice = 182F, Beans = 168F, Chicken = 154F  
Hot holding 2: Chicken = 154F, Red sauce = 182F

2/1/2024 5:13:39 AM



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Salad prep top: Chicken = 40F, Sauce = 41F, Chopped onion = 40F  
Flatbread prep top: Chicken = 41F, sauce = 40F  
2-door True cooler 2: Cheese blend = 41F, Buffalo ranch = 39F  
2-door True cooler 1: 41F  
Freezer: food solidly frozen

3-compartment sink: 200ppm (quaternary ammonium), 116F

### CATERING KITCHEN:

Certified Food Manager: Mike Jennings (exp: 2025)

Walk-in refrigerator: 40F  
Undergrill cooler: Not in use  
Freezer: food solidly frozen

3-compartment sink: 200ppm (quaternary ammonium), 134F  
High temperature dishwasher: Wash = 153F, Dish surface = 161F, Final rinse = 197F

### COMMONS DINING HALL:

Salad Bar:  
All cold wells items observed below 41F unless noted otherwise in violations.  
Hot holding: both soups 135F+  
4 undercounter coolers: 41F or below as required

Bakery:  
Display case: 41F  
1-door Victory fridge 1: 39F  
1-door Victory fridge 2: 32F  
2-door Victory fridge: 39F  
\*High temp dishwasher not used in this area, but functioning\*

Servery:  
1-door Victory fridge: 40F  
Undercounter Victory cooler: 41F  
Undercounter 2-door Victory cooler: 40F  
Prep top: 39F  
2-door True cooler: 37F  
Hot holding: rice = 140, green beans = 137F, chicken = 160F

Kitchen:  
2-door Victory vegan fridge: 34F  
2-door Victory cooler 1: 45F (work order in for that)  
2-door Victory cooler 2: 40F  
Walk-in refrigerator: 37F  
Walk-in freezer: food solidly frozen

3-compartment sink: 200ppm, 114F  
High Temperature Dishwasher (work order in): Wash = 156F, Dish surface = 146F, Final Rinse = 190F

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