



**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:** 1042592  
**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

<b>Supervision</b>		14. Food-contact surfaces: cleaned & sanitized	In
1. Person in charge present, demonstrates knowledge, & performs duties	N/O	15. Proper disposition of returned, previously served, reconditioned, & unsafe food	N/O
<b>Employee Health</b>		<b>Time/Temperature Controlled for Safety Food (TCS Food)</b>	
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
<b>Good Hygienic Practices</b>		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	N/O
<b>Preventing Contamination by hands</b>		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	<b>Consumer Advisory</b>	
8. Adequate handwashing facilities supplied & accessible	In	23. Consumer advisory provided for raw or undercooked foods	N/O
<b>Approved Source</b>		<b>Highly Susceptible Population</b>	
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	<b>Chemical</b>	
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
<b>Protection From Contamination</b>		<b>Conformance with Approved Procedure</b>	
13. Food separated & protected from cross contamination	N/O	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.

<b>Safe Food and Water</b>		<b>Proper Use of Utensils</b>	
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
<b>Food Temperature Control</b>		44. Gloves used properly	N/O
31. Proper cooling methods used; adequate equipment for temperature control	N/O	<b>Utensils, Equipment and Vending</b>	
32. Fruits and vegetables cooked properly for hot holding	N/O	45. Food & non-food contact surfaces cleanable, properly designed, constructed, & used	In
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
<b>Food Identification</b>		<b>Physical Facilities</b>	
35. Food properly labeled; original container	N/O	48. Hot & cold water available; adequate pressure	In
<b>Prevention of Food Contamination</b>		49. Plumbing installed; proper backflow devices	N/O
36. Insects, rodents & animals not present	N/O	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	N/O
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.	N/O							
<b>Visit Date</b>	<b>Person In Charge</b>	<b>Person In Charge Signature</b>	<b>Sig. Date</b>	<b>Sanitarian</b>	<b>Sanitarian Signature</b>	<b>Sig. Date</b>	<b>Time In</b>	<b>Time Out</b>
2/9/2024	Jeff (Signature on File)		2/9/2024	Will Zang		2/9/2024	11:45 PM	12:30 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 previous violations have been found corrected for Chickie and Pete's.

License to Operate issued on site.

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