

**FOOD FACILITY INSPECTION REPORT  
COLUMBIA, PA**

Pd 8-5-19  
\$75.00  
CASH

Facility: Bishop's View  
 Facility #: \_\_\_\_\_  
 Owner: TROY SHEARER  
 Address: 480 S. Front St., Columbia, PA

Inspect Date: 8-5-19  
 Inspect/License #: 19-8-1  
 Inspect Reason: Annual  
 # of Risk Factors: \_\_\_\_\_  
 # of Repeat Risk Factors: \_\_\_\_\_  
 Overall Compliance: (IN) OUT

**FOODBORNE ILLNESS RISK FACTORS & PUBLIC HEALTH INTERVENTIONS**

Risk Factors are improper practices 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**

1. Person in charge present, demonstrates knowledge & performs duties (IN) OUT N/O N/A C R

**Employee Health**

2. Management & food employee knowledge, responsibilities & reporting (IN) OUT N/O N/A C R

3. Proper use of restriction & exclusion (IN) OUT N/O N/A C R

**Good Hygienic Practices**

4. Proper eating, tasting, drinking, or tobacco use (IN) OUT N/O N/A C R

5. No discharge from eyes, nose, & mouth (IN) OUT N/O N/A C R

**Preventing Contamination by Hands**

6. Hands clean & properly washed IN OUT N/O N/A C R

7. No bare hand contact w/ RTE foods or approved alternate method properly followed IN OUT N/O N/A C R

8. Adequate handwashing facilities supplied & accessible IN OUT N/O N/A C R

**Approved Source**

9. Food obtained from approved source (IN) OUT N/O N/A C R

10. Food received at proper temperature IN OUT (N/O) N/A C R

11. Food in good condition, safe, & unadulterated (IN) OUT N/O N/A C R

12. Required records available: shell stock tags, parasite destruction IN OUT N/O (N/A) C R

**Protection From Contamination**

13. Food separated & protected (IN) OUT N/O N/A C R

14. Food-contact surfaces cleaned & sanitized IN OUT N/O N/A C R

15. Proper disposition of returned, previously served, reconditioned, & unsafe food IN OUT (N/O) N/A C R

**Potentially Hazardous Food Time/Temperature**

16. Proper cooking time & temperature IN OUT N/O N/A C R

17. Proper reheating procedures for hot holding IN OUT N/O N/A C R

18. Proper cooling time & temperature IN OUT N/O N/A C R

19. Proper hot holding temperature IN OUT N/O N/A C R

20. Proper cold holding temperature IN OUT N/O N/A C R

21. Proper date marking & disposition (IN) OUT N/O N/A C R

22. Time as a public health control; procedures & record IN OUT N/O N/A C R

**Consumer Advisory**

23. Consumer advisory provided for raw or undercooked foods IN OUT N/O (N/A) C R

**Highly Susceptible Population**

24. Pasteurized foods used, prohibited foods not offered (IN) OUT N/O N/A C R

**Chemical**

25. Food additives approved & properly used (IN) OUT N/O N/A C R

26. Toxic substances properly identified, stored & used (IN) OUT N/O N/A C R

**Conformance with Approved Procedure**

27. Compliance with variance, specialized process, & HACCP plan IN OUT N/O N/A C R

**GOOD RETAIL PRACTICES**

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

**Safe Food & Water**

28. Pasteurized eggs used where required (IN) OUT N/O N/A C R

29. Water & ice from approved source (IN) OUT N/O N/A C R

30. Variance obtained for specialized process or method IN OUT N/O N/A C R

**Food Temperature Control**

31. Proper cooling method used, adequate equipment for temperature control IN OUT N/O N/A C R

32. Plant food properly cooked for hot holding IN OUT N/O N/A C R

33. Approved thawing methods used IN OUT N/O N/A C R

34. Thermometer provided & accurate IN OUT N/O N/A C R

**Food Identification**

35. Food properly labeled; original container IN OUT N/O N/A C R

**Prevention of Food Contamination**

36. Insects, rodents & animals not present IN OUT N/O N/A C R

37. Contamination prevented during food preparation, storage & display (IN) OUT N/O N/A C R

38. Personal cleanliness	IN	OUT	N/O	N/A	C	R
39. Wiping cloths properly used & stored	IN	OUT	N/O	N/A	C	R
40. Washing fruit & vegetables	IN	OUT	N/O	N/A	C	R
Proper Use of Utensils						
41. In-use utensils properly stored	IN	OUT	N/O	N/A	C	R
42. Utensils, equipment & linens properly stored, dried & handled	IN	OUT	N/O	N/A	C	R
43. Single-use & single-service articles; properly stored & used	IN	OUT	N/O	N/A	C	R
44. Gloves used properly	IN	OUT	N/O	N/A	C	R
Utensils, Equipment and Vending						
45. Food & non-food contact surfaces cleanable, properly designed, constructed, & used	IN	OUT	N/O	N/A	C	R
46. Warewashing facilities installed, maintained & used; test strips	IN	OUT	N/O	N/A	C	R
47. Non-food contact surfaces clean	IN	OUT	N/O	N/A	C	R
Physical Facilities						
48. Hot & cold water available; adequate pressure	IN	OUT	N/O	N/A	C	R
49. Plumbing installed; proper backflow devices	IN	OUT	N/O	N/A	C	R
50. Sewage & waste water properly disposed	IN	OUT	N/O	N/A	C	R
51. Toilet facilities properly constructed, supplied & cleaned	IN	OUT	N/O	N/A	C	R
52. Garbage & refuse properly disposed; facilities maintained	IN	OUT	N/O	N/A	C	R
53. Physical facilities installed, maintained, & clean	IN	OUT	N/O	N/A	C	R
54. Adequate ventilation & lighting; designated areas used	IN	OUT	N/O	N/A	C	R

FOOD EMPLOYEE CERTIFICATION

Food Service Worker Certification

55. Certification displayed properly & is up-to-date T. Shearer Exp. 8-9-21  IN  OUT  N/O  N/A  C  R  
885-3371



TEMPERATURE OBSERVATIONS

Item	Location	Temp	Item	Location	Temp	Item	Location	Item
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ADMINISTRATIVE NOTES

Open air BBQ stand - Chicken, potatoes, corn bread  
 Grilled cheese & egg sandwiches

PUBLISHED COMMENTS

Visit Date	Person in Charge		Signature		Time In	Time Out
			Inspector	Signature		
			Jeffrey Helm			