

**FOOD FACILITY INSPECTION REPORT  
COLUMBIA, PA**

Facility: Columbia High/Middle School - Gym  
 Facility #:   
 Owner: Concession Stand  
 Address: 901 Ironville Pike

Inspect Date: 8-16-19  
 Inspect/License #:   
 Inspect Reason: Semi-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
- 39. Wiping cloths properly used & stored
- 40. Washing fruit & vegetables

IN OUT ~~N/O~~ N/A C R  
 IN OUT ~~N/O~~ N/A C R  
 IN OUT N/O ~~N/A~~ C R

Proper Use of Utensils

- 41. In-use utensils properly stored
- 42. Utensils, equipment & linens properly stored, dried & handled
- 43. Single-use & single-service articles; properly stored & used
- 44. Gloves used properly

~~IN~~ OUT N/O N/A C R  
~~IN~~ OUT N/O N/A C R  
~~IN~~ OUT N/O N/A C R  
 IN OUT ~~N/O~~ N/A C R

Utensils, Equipment and Vending

- 45. Food & non-food contact surfaces cleanable, properly designed, constructed, & used
- 46. Warewashing facilities installed, maintained & used; test strips
- 47. Non-food contact surfaces clean

~~IN~~ OUT N/O N/A C R  
 IN OUT N/O ~~N/A~~ C R  
~~IN~~ OUT N/O N/A C R

Physical Facilities

- 48. Hot & cold water available; adequate pressure
- 49. Plumbing installed; proper backflow devices
- 50. Sewage & waste water properly disposed
- 51. Toilet facilities properly constructed, supplied & cleaned
- 52. Garbage & refuse properly disposed; facilities maintained
- 53. Physical facilities installed, maintained, & clean
- 54. Adequate ventilation & lighting; designated areas used

~~IN~~ OUT N/O N/A C R  
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 IN OUT N/O N/A C R

FOOD EMPLOYEE CERTIFICATION

Food Service Worker Certification

- 55. Certification displayed properly & is up-to-date *See Cafeteria Inspect Sheet*

~~IN~~ OUT N/O N/A C R

TEMPERATURE OBSERVATIONS

Item	Location	Temp	Item	Location	Temp	Item	Location	Item
<i>Refrig.</i>	<i>Kit.</i>	<i>38°F</i>						

ADMINISTRATIVE NOTES

PUBLISHED COMMENTS

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

   Jeffrey Helm

