

**FOOD FACILITY INSPECTION REPORT
COLUMBIA, PA**

Facility: Columbia High-Middle School
 Facility #:
 Owner:
 Address: 901 Ironville Pike

Inspect Date: 8-16-19
 Inspect/License #: 19-8-
 Inspect Reason: Semi Annual
 # of Risk Factors: 8
 # 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 | <u>IN</u> | OUT | N/O | N/A | C | R |
| Employee Health | | | | | | |
| 2. Management & food employee knowledge, responsibilities & reporting | <u>IN</u> | OUT | N/O | N/A | C | R |
| 3. Proper use of restriction & exclusion | <u>IN</u> | OUT | N/O | N/A | C | R |
| Good Hygienic Practices | | | | | | |
| 4. Proper eating, tasting, drinking, or tobacco use | <u>IN</u> | OUT | N/O | N/A | C | R |
| 5. No discharge from eyes, nose, & mouth | <u>IN</u> | OUT | N/O | N/A | C | R |
| Preventing Contamination by Hands | | | | | | |
| 6. Hands clean & properly washed | <u>IN</u> | OUT | N/O | N/A | C | R |
| 7. No bare hand contact w/ RTE foods or approved alternate method properly followed | <u>IN</u> | OUT | N/O | N/A | C | R |
| 8. Adequate handwashing facilities supplied & accessible | <u>IN</u> | OUT | N/O | N/A | C | R |
| Approved Source | | | | | | |
| 9. Food obtained from approved source | <u>IN</u> | OUT | N/O | N/A | C | R |
| 10. Food received at proper temperature | <u>IN</u> | OUT | <u>N/O</u> | N/A | C | R |
| 11. Food in good condition, safe, & unadulterated | <u>IN</u> | OUT | N/O | N/A | C | R |
| 12. Required records available: shell stock tags, parasite destruction | <u>IN</u> | OUT | N/O | <u>N/A</u> | C | R |
| Protection From Contamination | | | | | | |
| 13. Food separated & protected | <u>IN</u> | OUT | N/O | N/A | C | R |
| 14. Food-contact surfaces cleaned & sanitized | <u>IN</u> | OUT | N/O | N/A | C | R |
| 15. Proper disposition of returned, previously served, reconditioned, & unsafe food | <u>IN</u> | OUT | <u>N/O</u> | N/A | C | R |
| Potentially Hazardous Food Time/Temperature | | | | | | |
| 16. Proper cooking time & temperature | <u>IN</u> | OUT | <u>N/O</u> | N/A | C | R |
| 17. Proper reheating procedures for hot holding | <u>IN</u> | OUT | <u>N/O</u> | N/A | C | R |
| 18. Proper cooling time & temperature | <u>IN</u> | OUT | <u>N/O</u> | N/A | C | R |
| 19. Proper hot holding temperature | <u>IN</u> | OUT | N/O | N/A | C | R |
| 20. Proper cold holding temperature | <u>IN</u> | OUT | N/O | N/A | C | R |
| 21. Proper date marking & disposition | <u>IN</u> | OUT | N/O | N/A | C | R |
| 22. Time as a public health control; procedures & record | <u>IN</u> | OUT | N/O | N/A | C | R |
| Consumer Advisory | | | | | | |
| 23. Consumer advisory provided for raw or undercooked foods | <u>IN</u> | OUT | N/O | <u>N/A</u> | C | R |
| Highly Susceptible Population | | | | | | |
| 24. Pasteurized foods used; prohibited foods not offered | <u>IN</u> | OUT | N/O | N/A | C | R |
| Chemical | | | | | | |
| 25. Food additives approved & properly used | <u>IN</u> | OUT | N/O | N/A | C | R |
| 26. Toxic substances properly identified, stored & used | <u>IN</u> | OUT | N/O | N/A | C | R |
| Conformance with Approved Procedure | | | | | | |
| 27. Compliance with variance, specialized process, & HACCP plan | <u>IN</u> | 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 | <u>IN</u> | OUT | N/O | N/A | C | R |
| 29. Water & ice from approved source | <u>IN</u> | OUT | N/O | N/A | C | R |
| 30. Variance obtained for specialized process or method | <u>IN</u> | OUT | N/O | N/A | C | R |
| Food Temperature Control | | | | | | |
| 31. Proper cooling method used, adequate equipment for temperature control | <u>IN</u> | OUT | N/O | N/A | C | R |
| 32. Plant food properly cooked for hot holding | <u>IN</u> | OUT | <u>N/O</u> | N/A | C | R |
| 33. Approved thawing methods used | <u>IN</u> | OUT | <u>N/O</u> | N/A | C | R |
| 34. Thermometer provided & accurate | <u>IN</u> | OUT | N/O | N/A | C | R |
| Food Identification | | | | | | |
| 35. Food properly labeled; original container | <u>IN</u> | OUT | N/O | N/A | C | R |
| Prevention of Food Contamination | | | | | | |
| 36. Insects, rodents & animals not present | <u>IN</u> | OUT | N/O | N/A | C | R |
| 37. Contamination prevented during food preparation, storage & display | <u>IN</u> | 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 *Alaina Melendez 11-2020* (IN) OUT N/O N/A C R

TEMPERATURE OBSERVATIONS

Item	Location	Temp	Item	Location	Temp	Item	Location	Item
W Refrig	Serving	39°F						
E " "	" "	41°F						
SE Open Refrig	Healthy	33						
NE " "	" Serving	31						
NE SS "	" "	27						

ADMINISTRATIVE NOTES

PUBLISHED COMMENTS

*Rit East Double Extension Door vertical strip (between doors) needs replaced due to wear. (at loading dock)
Clean dust accumulated on upper edge of inner makeup air hood above cooking appliances (both sides)*

Visit Date	Person in Charge	Signature	Inspector	Signature	Time In	Time Out
	<i>Stefano Durano</i>		Jeffrey Helm	<i>Jeffrey Helm</i>		