

FOOD FACILITY INSPECTION REPORT COLUMBIA, PA

Facility: Columbia High School - Football/Track
 Facility #: Concession Stand
 Owner:
 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 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 *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>Kitchen</i>	<i>39°F</i>						

ADMINISTRATIVE NOTES

PUBLISHED COMMENTS

*Add thermometer to refrigerator
 Clean accumulated pop corn debris from popper.*

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