

**FOOD FACILITY INSPECTION REPORT
COLUMBIA, PA**

Facility: Park Elementary School
 Facility #:
 Owner:
 Address: 50 S. 6th St.

Inspect Date: 8-16-19
 Inspect/License #: 19-8-
 Inspect Reason: Semi Annual
 # of Risk Factors: 3
 # 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/A 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 (quart) (60°F min.) 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 *Laura Splein exp. 5-2020* IN OUT N/O N/A C R

TEMPERATURE OBSERVATIONS

Item	Location	Temp	Item	Location	Temp	Item	Location	Item
NW Milk Refrig	Capetaria	48°F						
W	" "	2			36°F			
S	" "	3			40			
	Central Refrig Kit				30°F			
W	Kit Refrig				46°F			
S	" "				33°F			

ADMINISTRATIVE NOTES

PUBLISHED COMMENTS

Central Kit Refrig has torn door seal gasket
 " " Warming Cabinet has damaged door seal which does not seal completely (at door handle area)
 Exterior Kit door threshold does not seal & provides for insect entry.
 Warewashing Rm fan needs static dust removed routinely
 " " " silicone seal is incomplete at back splash above sink portion of machine counter.
 W Kit Refrig interior thermometer inaccurate (replace)

Visit Date

Person in Charge

Signature

Inspector

Signature

Time In

Time Out

Laura Splein

Jeffrey Helm

Jeffrey Helm