



**Retail Food Facility Inspection Report**

Facility: CONEWAGO TWP EL SCH Facility ID: 22811  
 Owner: CONEWAGO VALLEY SCHOOL DISTRICT  
 Address: 1189 W ELM AVE  
 City/State: HANOVER PA  
 Zip: 17331 County: York Region: Region 6W  
 Phone: (717) 624-5071

Insp. ID:  
 Insp. Date: 1/29/2018  
 Insp. Reason: Regular  
 No. of Risk Factors: 0  
 No. of Repeat Risk Factors: 0  
 Overall Compliance: IN

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**  
 Risk Factors are important practices and procedures 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	Protection From Contamination
1. Person in charge present, demonstrates knowledge, & performs duties <b>Employee Health</b>	14. Food separated & protected 15. Food-contact surfaces: cleaned & sanitized 16. Proper disposition of returned, previously served, reconditioned, & unsafe food
2. Management, food employee & conditional food employee knowledge, responsibilities & reporting	<b>Time/Temperature Control for Safety</b>
3. Proper use of restriction & exclusion	17. Proper cooking time & temperatures 18. Proper reheating procedures for hot holding 19. Proper cooling time & temperatures 20. Proper hot holding temperatures 21. Proper cold holding temperatures 22. Proper date marking & disposition 23. Time as a public health control: procedures & records
4. Procedure for responding to vomiting & diarrheal events <b>Good Hygienic Practices</b>	<b>Consumer Advisory</b>
5. Proper eating, tasting, drinking, or tobacco use	24. Consumer advisory provided for raw / undercooked foods <b>Highly Susceptible Population</b>
6. No discharge from eyes, nose, & mouth <b>Preventing Contamination by Hands</b>	25. Pasteurized foods used; prohibited foods not offered <b>Food/Color Additives &amp; Toxic Substances</b>
7. Hands clean & properly washed	26. Food additives: approved & properly used 27. Toxic substances properly identified, stored & used; held for retail sale, properly stored
8. No bare hand contact with RTE food or a pre-approved alternate method properly followed	<b>Conformance with Approved Procedures</b>
9. Adequate handwashing sinks properly supplied & accessible <b>Approved Source</b>	28. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan
10. Food obtained from approved source	
11. Food received at proper temperature	
12. Food in good condition, safe, & unadulterated	
13. Required records available: shellstock tags, parasite destruction	

**GOOD RETAIL PRACTICES**

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

Safe Food & Water	Proper Use of Utensils
29. Pasteurized eggs used where required	42. In-use utensils: properly stored
30. Water & ice from approved source	43. Utensils, equipment & linens: properly stored, dried & handled
31. Variance obtained for specialized processing methods <b>Food Temperature Control</b>	44. Single-use/single-service articles: properly stored & used 45. Gloves used properly <b>Utensils, Equipment &amp; Vending</b>
32. Proper cooling methods used; adequate equipment for temperature control	46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used 47. Warewashing facilities: installed, maintained & used; test strips
33. Plant food properly cooked for hot holding	48. Non-food contact surfaces clean <b>Physical Facilities</b>
34. Approved thawing methods used	49. Hot & cold water available; adequate pressure
35. Thermometers provided & accurate <b>Food Identification</b>	50. Plumbing installed; proper backflow devices
36. Food properly labeled; original container	51. Sewage & waste water properly disposed
<b>Prevention of Food Contamination</b>	52. Toilet facilities: properly constructed, supplied, cleaned
37. Insects, rodents & animals not present	53. Garbage/refuse properly disposed; facilities maintained
38. Contamination prevented during food preparation, storage & display	54. Physical facilities installed, maintained, & clean
39. Personal cleanliness	55. Adequate ventilation & lighting; designated areas used
40. Wiping cloths: properly used & stored	
41. Washing fruit & vegetables	

**FOOD EMPLOYEE CERTIFICATION**

Certified Food Employee		Certificate	
56. Certified Food Employee employed; acts as PIC; accessible	In	57. Certified food manager certificate: valid & properly displayed	In
Visit Date	Person In Charge	Sanitarian	Sanitarian Signature
1/29/2018	Linda Masenheimer	1/29/2018	Clayton Lynch
	<i>Linda Masenheimer</i>		<i>Clayton Lynch</i>
		Sig. Date	Time In
		1/29/2018	9:50 AM
			Time Out
			10:30 AM