

Retail Food Facility Inspection Report

Facility: CONEWAGO VALLEY INTERMEDIATE SCHOOL Facility ID: 37547

Owner: CONEWAGO VALLEY SCHOOL DISTRICT

Address: 175 700 RD

City/State: NEW OXFORD PA

Zip: 17350 County: Adams Region: Region 8W

Phone: (717) 624-2157

Insp. ID:
Insp. Date: 1/18/2018
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	Employee Health	Good Hygienic Practices	Preventing Contamination by Hands	Approved Source	Protection From Contamination	Time/Temperature Control for Safety
1. Person in charge present, demonstrates knowledge, & performs duties	In				14. Food separated & protected	In
2. Management, food employee & conditional food employee knowledge, responsibilities & reporting	In				15. Food-contact surfaces: cleaned & sanitized	In
3. Proper use of restriction & exclusion	In				16. Proper disposition of returned, previously served, reconditioned, & unsafe food	In
4. Procedure for responding to vomiting & diarrheal events	In					
5. Proper eating, tasting, drinking, or tobacco use	In				17. Proper cooking time & temperatures	N/O
6. No discharge from eyes, nose, & mouth	In				18. Proper reheating procedures for hot holding	N/O
7. Hands clean & properly washed	In				19. Proper cooling time & temperatures	N/O
8. No bare hand contact with RTE food or a pre-approved alternate method properly followed	In				20. Proper hot holding temperatures	N/O
9. Adequate handwashing sinks properly supplied & accessible	In				21. Proper cold holding temperatures	In
10. Food obtained from approved source	In				22. Proper date marking & disposition	In
11. Food received at proper temperature	In				23. Time as a public health control: procedures & records	N/A
12. Food in good condition, safe, & unadulterated	In				24. Consumer advisory provided for raw / undercooked foods	N/A
13. Required records available: shellstock tags, parasite destruction	N/A				25. Consumer advisory provided for raw / undercooked foods	N/A
					26. Pasteurized foods used; prohibited foods not offered	N/A
					27. Food additives: approved & properly used	N/A
					28. Toxic substances properly identified, stored & used; held for retail sale, properly stored	In
					29. Compliance with Approved Procedures	N/A
					30. Oxygen packaging criteria or HACCP plan	N/A

GOOD RETAIL PRACTICES

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

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

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	Person In Charge Signature	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
1/18/2018	Donna Ladbroke	<i>Donna Ladbroke</i>	Clayton Lynch	<i>Clayton Lynch</i>	1/18/2018	8:50 AM	9:35 AM