



Retail Food Facility Inspection Report

Facility: NEW OXFORD MS Facility ID: 4448
Owner: CONEWAGO VALLEY SCHOOL DISTRICT
Address: 130 Berlin RD
City/State: NEW OXFORD PA
Zip: 17350 County: Adams Region: Region 6W
Phone: (717) 624-2157

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

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

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

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	Sig. Date
1/16/2018	Elaine Hartlaub	<i>Elaine Hartlaub</i>	1/16/2018
		Sanitarian	Sig. Date
		<i>Clayton Lynch</i>	1/16/2018
		Sanitarian Signature	Time In
			9:00 AM
			Time Out
			9:30 AM