

Retail Food Facility Inspection Report

Facility: COLUMBIA DINER **Facility ID:** 17887
Owner: RAY HASSAN
Address: 1725 COLUMBIA AVE
City/State: LANCASTER PA
Zip: 17603 **County:** Lancaster **Region:** Region 6
Phone: (717) 392-8371

Insp. ID: 371506
Insp. Date: 7/18/2013
Insp. Reason: Regular
No. of Risk Factors: 5
No. of Repeat Risk Factors: 2
Overall Compliance: OUT

FOODBORNE ILLNESS RISK FACTORS AND 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		14. Food-contact surfaces: cleaned & sanitized		Out
1. Person in charge present, demonstrates knowledge, & performs duties	Out	15. Proper disposition of returned, previously served, reconditioned, & unsafe food		In
Employee Health		Potentially Hazardous Food Time/Temperature		
2. Management & food employee knowledge, responsibilities & reporting	In	16. Proper cooking time & temperature		N/O
3. Proper use of restriction & exclusion	In	17. Proper reheating procedures for hot holding		N/O
Good Hygienic Practices		18. Proper cooling time & temperature		N/O
4. Proper eating, tasting, drinking, or tobacco use	In	19. Proper hot holding temperature		In
5. No discharge from eyes, nose, and mouth	In	20. Proper cold holding temperature		In
Preventing Contamination by hands		21. Proper date marking & disposition		N/O
6. Hands clean & properly washed	In	22. Time as a public health control; procedures & record		N/A
7. No bare hand contact with RTE foods or approved alternate method properly followed	Out, C	Consumer Advisory		
8. Adequate handwashing facilities supplied & accessible	In	23. Consumer advisory provided for raw or undercooked foods		In
Approved Source		Highly Susceptible Population		
9. Food obtained from approved source	In	24. Pasteurized foods used; prohibited foods not offered		In
10. Food received at proper temperature	N/O	Chemical		
11. Food in good condition, safe, & unadulterated	In	25. Food additives: approved & properly used		N/A
12. Required records available: shellstock tags, parasite destruction	N/A	26. Toxic substances properly identified, stored & used		Out, C
Protection From Contamination		Conformance with Approved Procedure		
13. Food separated & protected	Out	27. Compliance with variance, specialized process, & 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 and Water		Proper Use of Utensils	
28. Pasteurized eggs used where required	In	41. In-use utensils: properly stored	In
29. Water & ice from approved source	In	42. Utensils, equipment & linens: properly stored, dried & handled	Out, C
30. Variance obtained for specialized processing methods	In	43. Single-use & single-service articles: properly stored & used	In
Food Temperature Control		44. Gloves used properly	In
31. Proper cooling methods used; adequate equipment for temperature control	In	Utensils, Equipment and Vending	
32. Plant food properly cooked for hot holding	In	45. Food & non-food contact surfaces cleanable, properly designed, constructed, & used	Out
33. Approved thawing methods used	In	46. Warewashing facilities: installed, maintained, & used; test strips	Out
34. Thermometer provided & accurate	In	47. Non-food contact surfaces clean	Out
Food Identification		Physical Facilities	
35. Food properly labeled; original container	In	48. Hot & cold water available; adequate pressure	In
Prevention of Food Contamination		49. Plumbing installed; proper backflow devices	Out
36. Insects, rodents & animals not present	In	50. Sewage & waste water properly disposed	In
37. Contamination prevented during food preparation, storage & display	In	51. Toilet facilities: properly constructed, supplied, & cleaned	In
38. Personal cleanliness	In	52. Garbage & refuse properly disposed; facilities maintained	In
39. Wiping cloths: properly used & stored	In	53. Physical facilities installed, maintained, & clean	In
40. Washing fruit & vegetables	In	54. Adequate ventilation & lighting; designated areas used	In

FOOD EMPLOYEE CERTIFICATION

Food Employee Certification	
55. Certification displayed properly and is up-to-date.	In

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
7/18/2013	MOHAMMED MALMOED (Posted)		7/18/2013	Theresa Mosby	<i>Theresa Mosby</i>	7/18/2013	10:00 AM	11:15 AM

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TEMPERATURE OBSERVATIONS

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Soup	Hot-Hold Unit	155°F	Dressing	Cold-Hold Unit	38°F	Chicken	Freezer	6°F
Soup	Hot-Hold Unit	145°F	Fish	Cold-Hold Unit	40°F	Milk/Dairy	Cold-Hold Unit	35°F

OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the timeframes below

Item Number	Violation of Code	Comment	Correct By Date	Repeat Violation
1.	46.102	The Person in Charge does not have adequate knowledge of food safety in this food facility as evidenced by this non-compliant inspection.		
7.	46.261	A food employee (cook) was observed touching toast and chopping green peppers - a ready to eat food - with bare hands.		
13.	46.281	Observed raw beef stored in the same pan with cooked roast beef in the small cooling unit.	7/18/2013	
13.	46.281	Raw shell eggs stored over top of cooked pasta in the walk-in cooler.	7/18/2013	
14.	46.711(a)	Observed black, hardened, old food residue on the can opener blade and inside the can opener housing.	7/18/2013	
14.	46.711(a)	Heavy accumulation of old food residue on the mixer.	7/18/2013	
26.	46.1024	Food facility is using chlorine bleach at an extremely high concentration of 200ppm, not approved in the Code of Federal Regulations for food contact sanitizing at this level.		
42.	46.774	Clean dish racks observed stored on the floor in the food prep area.		
45.	46.582	The door of the walk-in cooler does not close completely.	7/25/2013	
46.	46.634 & 46.674(e)	Food facility does not have available sanitizer test strips or test kit to determine appropriate sanitizer concentration	7/30/2013	
47.	46.711(b)(c)	Old food splatter on the wall near the bain marie and the cook line.	7/23/2013	
49.	46.825(b)-(e)	Plumbing system not maintained in good repair - observed a pipe leaking at the 2 compartment sink in the food prep area.	7/31/2013	

PUBLISHED COMMENTS

The compliance status of this facility and a copy of this inspection report will be posted on the PA Department of Agriculture website and provided to the PIC Mohammed Malmood.