

Retail Food Facility Inspection Report

Facility: MUSSERS MARKET **Facility ID:** 21300
Owner: MUSSERS INC
Address: 3985 COLUMBIA AVE
City/State: COLUMBIA PA
Zip: 17512 **County:** Lancaster **Region:** Region 6
Phone: (717) 285-4380

Insp. ID: 389851
Insp. Date: 10/23/2013
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, R
1. Person in charge present, demonstrates knowledge, & performs duties	In	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		Out, C
5. No discharge from eyes, nose, and mouth	In	20. Proper cold holding temperature		In
Preventing Contamination by hands		21. Proper date marking & disposition		In
6. Hands clean & properly washed	N/O	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	In	Consumer Advisory		
8. Adequate handwashing facilities supplied & accessible	Out, C	23. Consumer advisory provided for raw or undercooked foods		N/A
Approved Source		Highly Susceptible Population		
9. Food obtained from approved source	In	24. Pasteurized foods used; prohibited foods not offered		N/A
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	In	26. Toxic substances properly identified, stored & used		Out, C, R
Protection From Contamination		Conformance with Approved Procedure		
13. Food separated & protected	Out, C	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	In
30. Variance obtained for specialized processing methods	In	43. Single-use & single-service articles: properly stored & used	Out
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, R
33. Approved thawing methods used	In	46. Warewashing facilities: installed, maintained, & used; test strips	In
34. Thermometer provided & accurate	In	47. Non-food contact surfaces clean	Out, R
Food Identification		Physical Facilities	
35. Food properly labeled; original container	In	48. Hot & cold water available; adequate pressure	Out
Prevention of Food Contamination		49. Plumbing installed; proper backflow devices	In
36. Insects, rodents & animals not present	In	50. Sewage & waste water properly disposed	In
37. Contamination prevented during food preparation, storage & display	Out	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
10/23/2013	BRANDON GOODMAN	<i>BRG</i>	10/23/2013	Theresa Mosby	<i>Theresa Mosby</i>	10/23/2013	12:15 PM	2:30 PM

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TEMPERATURE OBSERVATIONS

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Bologna	Cold-Hold Unit	37°F	Spaghetti	Hot-Hold Unit	166°F	Ham	Walk-In Cooler	35°F
Pasta	Cold-Hold Unit	36°F	Milk/Dairy	Cold-Hold Unit	32°F	Chicken	Walk-In Cooler	30°F
Soup	Hot-Hold Unit	143°F	Eggs	Cold-Hold Unit	34°F	Beef	Cold-Hold Unit	31°F
Lasagne	Hot-Hold Unit	147°F	Chicken	Hot-Hold Unit	138°F	Sandwiches	Hot-Hold Unit	126°F
Pie Filling	Walk-In Cooler	41°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
8.	46.941(b)-(e)	MEAT PREP DEPARTMENT - No sign or poster posted at the handwash sink to remind food employees to wash their hands.		
13.	46.281	PREP ROOM COOLER - Eggs stored over ready to eat foods.		
14.	46.711(a)	DELI DEPARTMENT - Old food residue on the ham slicer in the back of the Deli area.	10/23/2013	Repeat Violation
14.	46.711(a)	Observed an extremely heavy accumulation of slime on the bottom hatches of the ice maker.	10/23/2013	Repeat Violation
14.	46.711(a)	BAKERY DEPARTMENT - Plastic, black pans used for sticky buns are not sticky and not clean to sight and touch.	10/23/2013	Repeat Violation
19.	46.385(a)(1)	DELI DEPARTMENT - Egg sandwiches were held at 126°F, in the hot holding area, rather than 135°F or above as required. Sandwiches voluntarily discarded. And hot holding temperature was increased on the unit.		
26.	46.1021	DELI DEPARTMENT - A working container of sanitizer was stored on the same with food on the prepping table.		Repeat Violation
37.	46.321	Observed breads in unsealed/unprotected bags in the customer area.	10/28/2013	
43.	46.692	BAKERY DEPARTMENT - Single use aluminum pans being re-used multiple times for food preparation.	10/25/2013	
45.	46.671	Torn and ripped rubber door gaskets observed on the DELI DEPARTMENT WALK-IN COOLERS.	10/30/2013	Repeat Violation
45.	46.672	MEAT PREPPING DEPARTMENT - Observed deeply scored cutting boards not resurfaced or discarded as required.	10/30/2013	
47.	46.711(b)(c)	Observed static dust on the fan guards in these areas: DELI WALK-IN COOLER #2 and the DAIRY WALK-IN COOLER.	10/30/2013	Repeat Violation
48.	46.805	DELI DEPARTMENT - Water, as observed at the handwash sink in the back prep room, is not under pressure during inspection.	10/30/2013	

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.
Provided a copy of the inspection to PIC Brandon Goodman.