

Retail Food Facility Inspection Report

Facility: RUFFINO'S PIZZA AND PASTA **Facility ID:** 63384
Owner: JOHN RUFFINO
Address: 572 CENTERVILLE RD
City/State: LANCASTER PA
Zip: 17601 **County:** Lancaster **Region:** Region 6
Phone: (717) 898-0212

Insp. ID: 406304
Insp. Date: 2/10/2014
Insp. Reason: Regular
No. of Risk Factors: 4
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/A
3. Proper use of restriction & exclusion	In	17. Proper reheating procedures for hot holding		N/A
Good Hygienic Practices		18. Proper cooling time & temperature		N/A
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/A
6. Hands clean & properly washed	N/O	22. Time as a public health control; procedures & record		Out
7. No bare hand contact with RTE foods or approved alternate method properly followed	In	Consumer Advisory		
8. Adequate handwashing facilities supplied & accessible	In	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		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
Protection From Contamination		Conformance with Approved Procedure		
13. Food separated & protected	In	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		Out, C, R
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
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		In
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	Out, R	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
2/10/2014	JOHN RUFFINO (Signature on File)		2/10/2014	Theresa Mosby	<i>Theresa Mosby</i>	2/10/2014	2:00 PM	4:00 PM

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TEMPERATURE OBSERVATIONS

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Meatballs	Hot-Hold Unit	145°F	Cheese	Refrigerator	31°F	Cheese	Walk-In Cooler	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 is not controlling food safety in this food establishment as evidenced by this non-compliant inspection.		
14.	46.711(a)	Old food residue observed inside the ham slicer.	2/10/2014	
14.	46.711(a)	Heavy accumulation of black slime inside the ice maker.		
14.	46.711(a)	Heavy accumulation of old food residue on the underside of the large mixer.	2/10/2014	
14.	46.711(a)	Black slime observed inside the soda nozzles.		
14.	46.711(a)	Observed old food residue on the can opener blade.	2/10/2014	
22.	46.385(c)	Time in lieu of temperature being used in the food facility to control ready to eat potentially hazardous foods without written procedures or documentation to verify disposition of food.	2/10/2014	
26.	46.1026	An aerosol can of bug spray was observed in the food facility.		
26.	46.1021	A working container of sanitizer was stored on the same shelf with equipment, in the kitchen area.		
26.	46.1002	Working containers in the food prep area, used for storing cleaners taken from bulk supplies, were not marked with the common name of the chemical.		
26.	46.1029	Employee personal items, calcium tabs were observed in the food prep area, and not stored in dressing rooms or identified storage area as required.	2/10/2014	
39.	46.304	Observed wet wiping cloths in the food prep area, not being stored in sanitizer solution.	2/11/2014	Repeat Violation
41.	46.302	Food tongs stored in an unclean area under the grill.		Repeat Violation
43.	46.774	Single service items (to-go boxes) stored with food contact surface exposed.	2/11/2014	
45.	46.671	Broken rubber door gaskets observed on the pizza cooling unit.	2/21/2014	
45.	46.671	The pizza cooling unit is rusting inside due to ice accumulation inside of the unit.	2/21/2014	
45.	46.521	Pizza paddle is chipped and splintered.	2/10/2014	
45.	46.582	The doors of the upright cooling unit does not close properly and does not stay closed.	2/21/2014	
45.	46.585	Large mixer, bearing or gear box is dripping or leaking lubricant onto the food-contact surface.	2/17/2014	
46.	46.634 & 46.674(e)	Food facility does not have available sanitizer test strips or test kit to determine appropriate sanitizer concentration	2/13/2014	
47.	46.711(b)(c)	Static dust observed on the exhaust baffles and fire suppression lines over top of the flat grill.	2/21/2014	
47.	46.711(b)(c)	Observed these areas with an accumulation of dust, dirt, food residue, debris on non-food contact surfaces: All handles to equipment, trash cans and lids, phones, cash register, handles for the ham slicer, the area under the flat grill, area under fryers, and the wall in the back room at the pizza dough table.	2/21/2014	

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 report to the owner John Ruffino.