

# FOOD FACILITY INSPECTION REPORT COLUMBIA, PA

*Task*

Facility: *Rocky's BBQ*  
Facility #: *Lionel Cunningham*  
Owner: *28 N. 3rd St*  
Address:

Inspect Date: *6-15-17*  
Inspect/License #: *17-6-2*  
Inspect Reason: *Annual*  
# of Risk Factors:  
# of Repeat Risk Factors:  
Overall Compliance: **IN** OUT

## FOODBORNE ILLNESS RISK FACTORS & 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

1. Person in charge present, demonstrates knowledge & performs duties

**IN** OUT N/O N/A C R

### Employee Health

2. Management & food employee knowledge, responsibilities & reporting

**IN** OUT N/O N/A C R

3. Proper use of restriction & exclusion

**IN** OUT N/O N/A C R

### Good Hygienic Practices

4. Proper eating, tasting, drinking, or tobacco use

**IN** OUT N/O N/A C R

5. No discharge from eyes, nose, & mouth

**IN** OUT N/O N/A C R

### Preventing Contamination by Hands

6. Hands clean & properly washed

**IN** OUT N/O N/A C R

7. No bare hand contact w/ RTE foods or approved alternate method properly followed

**IN** OUT N/O N/A C R

8. Adequate handwashing facilities supplied & accessible

**IN** OUT N/O N/A C R

### Approved Source

9. Food obtained from approved source

**IN** OUT N/O N/A C R

10. Food received at proper temperature

**IN** OUT N/O N/A C R

11. Food in good condition, safe, & unadulterated

**IN** OUT N/O N/A C R

12. Required records available: shell stock tags, parasite destruction

**IN** OUT N/O N/A C R

### Protection From Contamination

13. Food separated & protected

**IN** OUT N/O N/A C R

14. Food-contact surfaces cleaned & sanitized

**IN** OUT N/O N/A C R *1/2 m H*

15. Proper disposition of returned, previously served, reconditioned, & unsafe food

**IN** OUT N/O N/A C R

### Potentially Hazardous Food Time/Temperature

16. Proper cooking time & temperature

**IN** OUT N/O N/A C R

17. Proper reheating procedures for hot holding

**IN** OUT N/O N/A C R

18. Proper cooling time & temperature

**IN** OUT N/O N/A C R

19. Proper hot holding temperature

**IN** OUT N/O N/A C R

20. Proper cold holding temperature

**IN** OUT N/O N/A C R

21. Proper date marking & disposition

**IN** OUT N/O N/A C R

22. Time as a public health control: procedures & record

**IN** OUT N/O N/A C R

### Consumer Advisory

23. Consumer advisory provided for raw or undercooked foods

**IN** OUT N/O N/A C R

### Highly Susceptible Population

24. Pasteurized foods used; prohibited foods not offered

**IN** OUT N/O N/A C R

### Chemical

25. Food additives approved & properly used

**IN** OUT N/O N/A C R

26. Toxic substances properly identified, stored & used

**IN** OUT N/O N/A C R

### Conformance with Approved Procedure

27. Compliance with variance, specialized process, & HACCP plan

**IN** OUT N/O N/A C R

## GOOD RETAIL PRACTICES

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

### Safe Food & Water

28. Pasteurized eggs used where required

**IN** OUT N/O N/A C R

29. Water & ice from approved source

**IN** OUT N/O N/A C R

30. Variance obtained for specialized process or method

**IN** OUT N/O N/A C R

### Food Temperature Control

31. Proper cooling method used; adequate equipment for temperature control

**IN** OUT N/O N/A C R

32. Plant food properly cooked for hot holding

**IN** OUT N/O N/A C R

33. Approved thawing methods used

**IN** OUT N/O N/A C R

34. Thermometer provided & accurate

**IN** OUT N/O N/A C R

### Food Identification

35. Food properly labeled; original container

**IN** OUT N/O N/A C R

### Prevention of Food Contamination

36. Insects, rodents & animals not present

**IN** OUT N/O N/A C R

37. Contamination prevented during food preparation, storage & display

**IN** OUT N/O N/A C R

38. Personal cleanliness
39. Wiping cloths properly used & stored
40. Washing fruit & vegetables

IN OUT N/O N/A C R  
IN OUT N/O N/A C R  
IN OUT N/O N/A C R

Proper Use of Utensils

41. In-use utensils properly stored
42. Utensils, equipment & linens properly stored, dried & handled
43. Single-use & single-service articles; properly stored & used
44. Gloves used properly

IN OUT N/O N/A C R  
IN OUT N/O N/A C R  
IN OUT N/O N/A C R  
IN OUT N/O N/A C R

Utensils, Equipment and Vending

45. Food & non-food contact surfaces cleanable, properly designed, constructed, & used
46. Warewashing facilities installed, maintained & used; test strips
47. Non-food contact surfaces clean

IN OUT N/O N/A C R  
IN OUT N/O N/A C R  
IN OUT N/O N/A C R

Physical Facilities

48. Hot & cold water available; adequate pressure
49. Plumbing installed; proper backflow devices
50. Sewage & waste water properly disposed
51. Toilet facilities properly constructed, supplied & cleaned
52. Garbage & refuse properly disposed; facilities maintained
53. Physical facilities installed, maintained, & clean
54. Adequate ventilation & lighting; designated areas used

IN OUT N/O N/A C R  
IN OUT N/O N/A C R  
IN OUT N/O N/A C R  
IN OUT N/O N/A C R  
IN OUT N/O N/A C R  
IN OUT N/O N/A C R  
IN OUT N/O N/A C R

Food Service Worker Certification

55. Certification displayed properly & is up-to-date

FOOD EMPLOYEE CERTIFICATION

*L. Cunningham*

IN OUT N/O N/A C R

Item Location Temp			TEMPERATURE OBSERVATIONS		
Item	Location	Temp	Item	Location	Temp

ADMINISTRATIVE NOTES

PUBLISHED COMMENTS

Visit Date	Person in Charge	Signature	Inspector	<i>Jeffrey Helm</i>	Signature	Time In	Time Out
			Jeffrey Helm				



# FOOD FACILITY INSPECTION REPORT COLUMBIA, PA

Facility: SOL CREATIONS GOURMET FOOD  
 Facility #: (Mobile Food Truck)  
 Owner: Terry Farley  
 Address: 246 S. 5th St.

Inspect Date: 6-30-17  
 Inspect/License #: 17-6-3  
 Inspect Reason: Annual  
 # of Risk Factors:  
 # of Repeat Risk Factors:  
 Overall Compliance: IN OUT

## FOODBORNE ILLNESS RISK FACTORS & PUBLIC HEALTH INTERVENTIONS

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Supervision	
1. Person in charge present, demonstrates knowledge & performs duties	IN OUT N/O N/A C R
Employee Health	
2. Management & food employee knowledge, responsibilities & reporting	IN OUT N/O N/A C R
3. Proper use of restriction & exclusion	IN OUT N/O N/A C R
Good Hygienic Practices	
4. Proper eating, tasting, drinking, or tobacco use	IN OUT N/O N/A C R
5. No discharge from eyes, nose, & mouth	IN OUT N/O N/A C R
Preventing Contamination by Hands	
6. Hands clean & properly washed	IN OUT N/O N/A C R
7. No bare hand contact w/ RTE foods or approved alternate method properly followed	IN OUT N/O N/A C R
8. Adequate handwashing facilities supplied & accessible	IN OUT N/O N/A C R
Approved Source	
9. Food obtained from approved source	IN OUT N/O N/A C R
10. Food received at proper temperature	IN OUT N/O N/A C R
11. Food in good condition, safe, & unadulterated	IN OUT N/O N/A C R
12. Required records available: shell stock tags, parasite destruction	IN OUT N/O N/A C R
Protection From Contamination	
13. Food separated & protected	IN OUT N/O N/A C R
14. Food-contact surfaces cleaned & sanitized	IN OUT N/O N/A C R
15. Proper disposition of returned, previously served, reconditioned, & unsafe food	IN OUT N/O N/A C R
Potentially Hazardous Food Time/Temperature	
16. Proper cooking time & temperature	IN OUT N/O N/A C R
17. Proper reheating procedures for hot holding	IN OUT N/O N/A C R
18. Proper cooling time & temperature	IN OUT N/O N/A C R
19. Proper hot holding temperature	IN OUT N/O N/A C R
20. Proper cold holding temperature	IN OUT N/O N/A C R
21. Proper date marking & disposition	IN OUT N/O N/A C R
22. Time as a public health control; procedures & record	IN OUT N/O N/A C R
Consumer Advisory	
23. Consumer advisory provided for raw or undercooked foods	IN OUT N/O N/A C R
Highly Susceptible Population	
24. Pasteurized foods used; prohibited foods not offered	IN OUT N/O N/A C R
Chemical	
25. Food additives approved & properly used	IN OUT N/O N/A C R
26. Toxic substances properly identified, stored & used	IN OUT N/O N/A C R
27. Compliance with variance, specialized process, & HACCP plan	IN OUT N/O N/A C R

## GOOD RETAIL PRACTICES

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Safe Food & Water	
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29. Water & ice from approved source	IN OUT N/O N/A C R
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33. Approved thawing methods used	IN OUT N/O N/A C R
34. Thermometer provided & accurate	IN OUT N/O N/A C R
Food Identification	
35. Food properly labeled; original container	IN OUT N/O N/A C R
Prevention of Food Contamination	
36. Insects, rodents & animals not present	IN OUT N/O N/A C R
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38. Personal cleanliness  
 39. Wiping cloths properly used & stored  
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IN OUT N/O N/A C R  
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 IN OUT N/O N/A C R

Proper Use of Utensils

41. In-use utensils properly stored  
 42. Utensils, equipment & linens properly stored, dried & handled  
 43. Single-use & single-service articles; properly stored & used

IN OUT N/O N/A C R  
 IN OUT N/O N/A C R  
 IN OUT N/O N/A C R  
 IN OUT N/O N/A C R

44. Gloves used properly

Utensils, Equipment and Vending

45. Food & non-food contact surfaces cleanable, properly designed, constructed, & used

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46. Warewashing facilities installed, maintained & used; test strips

IN OUT N/O N/A C R

47. Non-food contact surfaces clean

IN OUT N/O N/A C R

Physical Facilities

48. Hot & cold water available; adequate pressure

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49. Plumbing installed; proper backflow devices

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50. Sewage & waste water properly disposed

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51. Toilet facilities properly constructed, supplied & cleaned

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52. Garbage & refuse properly disposed; facilities maintained

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54. Adequate ventilation & lighting; designated areas used

IN OUT N/O N/A C R

FOOD EMPLOYEE CERTIFICATION

Food Service Worker Certification

55. Certification displayed properly & is up-to-date

IN OUT N/O N/A C R

TEMPERATURE OBSERVATIONS

Item Location Temp

Item Location Temp

Item

Location Temp

ADMINISTRATIVE NOTES

PUBLISHED COMMENTS

Visit Date

Person in Charge

Signature

Inspector

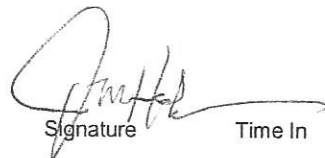
Signature

Time In

Time Out

Terry  
Farley

Jeffrey Helm



1015<sup>00</sup>

**RETAIL HEALTH LICENSE  
PUBLIC EATING AND DRINKING ESTABLISHMENT**

**THIS IS TO CERTIFY THAT THE NAMED ESTABLISHMENT IS HEREBY  
LICENSED TO SELL AS INDICATED, IN ACCORDANCE WITH THE RULES AND  
REGULATIONS OF THE DIVISION OF HEALTH, AS LONG AS SAID RULES AND  
REGULATIONS ARE OBSERVED.**

**THIS LICENSE EXPIRES: 05/13/2018**

**ISSUED TO:**

TERRY FARLEY  
SOL CREATIONS LLC  
16B N 5TH STREET  
COLUMBIA, PA 17512

**THIS LICENSE MUST BE DISPLAYED AT ALL TIME AND IS NOT  
TRANSFERABLE**

**HEALTH LICENSE: 3516**

TERRY FARLEY  
SOL CREATIONS LLC  
16B N 5TH STREET  
COLUMBIA, PA 17512



COMMONWEALTH OF PENNSYLVANIA  
DEPARTMENT OF AGRICULTURE  
BUREAU OF FOOD SAFETY AND LABORATORY SERVICES

RETAIL FOOD FACILITY LICENSE

License No:  
164600

Business Name:  
SOL CREATIONS GOURMET FOOD  
TRUCK (MFF TYPE 3)

Business Address:  
246 S 5TH ST  
COLUMBIA, PA 17512

Expiration Date:  
4/25/2018

Owner's Name:  
TERRY FARLEY

Signature (applicant)

T. Farley

Secretary

Russell C. Redding

LICENSE IS NON-TRANSFERABLE



License No. 17-6-3

*Columbia Board of Health*

Expiration Date: 6-30-18

# Food Establishment License

This is to Certify that on the 30<sup>th</sup> day of June, 20 17, by and under the Authority of the Act of May, 23 1945 (Act No. 369) as amended this location has been inspected and approved.

Business: SOL CREATIONS GOURMET FOOD  
Location Address: MOBILE FOOD ESTABLISHMENT

Columbia Borough, PA  
Lancaster County, PA

*Deborah M. Helt*  
Board of Health Officer



This Certificate is the property of the Board of Health and must be surrendered on demand. Post at all times in a conspicuous place.