

**FOOD FACILITY INSPECTION REPORT**  
COLUMBIA, PA

*task*

Facility: **Rocky's BBQ**  
 Facility #: **17-6-2**  
 Owner: **Lionel Cunningham**  
 Address: **28 N. 3rd St**

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
2. Management & food employee knowledge, responsibilities & reporting
3. Proper use of restriction & exclusion

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

Good Hygienic Practices

4. Proper eating, tasting, drinking, or tobacco use
5. No discharge from eyes, nose, & mouth

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

Preventing Contamination by Hands

6. Hands clean & properly washed
7. No bare hand contact w/ RTE foods or approved alternate method properly followed
8. Adequate handwashing facilities supplied & accessible

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

Approved Source

9. Food obtained from approved source
10. Food received at proper temperature

**IN OUT N/O N/A C R**  
**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
14. Food-contact surfaces cleaned & sanitized
15. Proper disposition of returned, previously served, reconditioned, & unsafe food

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

Potentially Hazardous Food Time/Temperature

16. Proper cooking time & temperature
17. Proper reheating procedures for hot holding
18. Proper cooling time & temperature
19. Proper hot holding temperature
20. Proper cold holding temperature
21. Proper date marking & disposition
22. Time as a public health control: procedures & record

**IN OUT N/O N/A C R**  
**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
29. Water & ice from approved source
30. Variance obtained for specialized process or method

**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 Temperature Control

31. Proper cooling method used: adequate equipment for temperature control
32. Plant food properly cooked for hot holding
33. Approved thawing methods 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**

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
- 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
- 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
- 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

**Food Service Worker Certification**  
**55. Certification displayed properly**

### FOOD EMPLOYEE CERTIFICATION

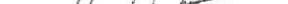
Item Location Temp

**ITEM**      **TEMPERATURE OBSERVATIONS**

IN OUT N/O N/A C R

#### ADMINISTRATIVE NOTES

## PUBLISHED COMMENTS

Visit Date	Person in Charge	Signature	Inspector	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**

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
2. Management & food employee knowledge, responsibilities & reporting
3. Proper use of restriction & exclusion
4. Proper eating, tasting, drinking, or tobacco use
5. No discharge from eyes, nose, & mouth
6. Hands clean & properly washed
7. No bare hand contact w/ RTE foods or approved alternate method properly followed
8. Adequate handwashing facilities supplied & accessible

IN  OUT N/O N/A C R

- 9. Food obtained from approved source
- 10. Food received at proper temperature
- 11. Food in good condition, safe, & unadulterated
- 12. Required records available: shell stock tags, parasite destruction

IN  OUT N/O N/A C R

Protection From Contamination

13. Food separated & protected
14. Food-contact surfaces cleaned & sanitized
15. Proper disposition of returned, previously served, reconditioned, & unsafe food
16. Proper cooking time & temperature
17. Proper reheating procedures for hot holding
18. Proper cooling time & temperature
19. Proper hot holding temperature
20. Proper cold holding temperature
21. Proper date marking & disposition
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
24. Pasteurized foods used; prohibited foods not offered
25. Food additives approved & properly used
26. Toxic substances properly identified, stored & used
27. Conformance with Approved Procedure

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
29. Water & ice from approved source
30. Variance obtained for specialized process or method

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 Temperature Control

31. Proper cooling method used; adequate equipment for temperature control
32. Plant food properly cooked for hot holding
33. Approved thawing methods used
34. Thermometer provided & accurate

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 Identification

35. Food properly labeled; original container
36. Insects, rodents & animals not present
37. Contamination prevented during food preparation, storage & display

IN  OUT N/O N/A C R

IN  OUT N/O N/A C R

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

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

43. Single-use & single-service articles; properly stored & used  
 44. Gloves used properly  
 Utensils, Equipment and Vending

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

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

IN OUT N/O N/A C R  
 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  
 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

FOOD EMPLOYEE CERTIFICATION

Food Service Worker Certification

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

IN OUT N/O N/A C R

Item      Location    Temp

ITEM      LOCATION    TEMP      ITEM      LOCATION    TEMP      ITEM      LOCATION    TEMP

TEMPERATURE OBSERVATIONS

Location Temp

Location Temp

Location Temp

ADMINISTRATIVE NOTES

PUBLISHED COMMENTS

Visit Date

Person in Charge

Signature

Inspector

Signature

Time In    Time Out

*Terry Foley*

Jeffrey Helm

*Jeffrey Helm* 1015<sup>0</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

Expiration Date: 6-30-18

*Columbia Board of Health*

# 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

*John M. Heis*  
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.