#### FOOD FACILITY INSPECTION REPORT COLUMBIA, PA

Facility: 717 Social Club Facility Phone #: 449-3295 Business Owner/Manager: Jane

**Property Owner:** Bruce Murray

Address: 401 S 2nd St.

35. Food properly labeled; original container Prevention of Food Contamination

37. Contamination prevented during food preparation, storage & display

36. Insects, rodents & animals not present

39. Wiping cloths properly used & stored

Food Identification

38. Personal cleanliness

Inspect Date: 12/17/2018 @ 11:00 Inspect/License #: 18-12-15

Inspect Reason: Annual

# of Risk Factors:

# of Repeat Risk Factors: Overall Compliance: (IN) OUT

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

NOUT NO NA CR

ON OUT NO NA CR

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

#### FOODBORNE ILLNESS RISK FACTORS & PUBLIC HEALTH INTERVENTIONS

Risk Factors are improper practices identified as the most prevatent 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
1. Person in charge present, demonstrates knowledge & performs duties	OUT N/O N/A C R
Employee Health	DO OUT N/O N/A C R
Management & food employee knowledge, responsibilities & reporting     Proper use of restriction & exclusion	NO OUT N/O N/A C R
•	W OUT WO WA C R
Good Hygienic Practices	W OUT NO NA CR
Proper eating, tasting, drinking, or tobacco use     No discharge from eyes, nose, & mouth	(IN) OUT N/O N/A C R
Preventing Contamination by Hands	(NO OUT TWO TWA O T
6. Hands clean & properly washed	OUT N/O N/A C R
No bare hand contact w/ RTE foods or approved alternate method properly followed	IN OUT N/O N/A C R
Adequate handwashing facilities supplied & accessible	OUT N/O N/A C R
Approved Source	a con we wat on
Food obtained from approved source	NO OUT NO NA CR
10. Food received at proper temperature	IN OUT WO N/A C R
11. Food in good condition, safe, & unadulterated	TAN OUT NO NA CR
12. Required records available: shell stock tags, parasite destruction	IN OUT NO (N/A) C R
Protection From Contamination	
13. Food separated & protected	OUT N/O N/A C R
14. Food-contact surfaces cleaned & sanitized	(N) OUT N/Q 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	33. (3)
16. Proper cooking time & temperature	IN OUT (D/O) N/A C R
17. Proper reheating procedures for hot holding	IN OUT WO N/A C R
18. Proper cooling time & temperature	IN OUT WO N/A C R
19. Proper hot holding temperature	IN OUT WANT N/A C R
26. Proper cold holding temperature	(IN) OUT NO NA CR
21. Proper date marking & disposition	(N) OUT N/O N/A C R
22. Time as a public health control; procedures & record	IÑ OUT N/O N/A C R
Consumer Advisory	
23. Consumer advisory provided for raw or undercooked foods	IN OUT) NO NA CR
Highly Susceptible Population	
24. Pasteurized foods used; prohibited foods not offered	(IN) OUT N/O N/A C R
Chemical	Ö
25. Food additives approved & properly used	NO OUT NO NA CR
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	ildilit- into foods
Good Retail Practices are preventive measures to control the addition of pathogen	is, chemicals, and physical objects this tools
Safe Food & Water	
28. Pasteurized eggs used where required	(N), OUT N/O N/A C R
29. Water & ice from approved source	IN OUT NO NA 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	(N) OUT N/O N/A C R
32. Plant food properly cooked for hot holding	IN OUT WO N/A C R
33. Approved thawing methods used	IN OUT NO NA C R
34. Thermometer provided & accurate	(IN) OUT N/O N/A C R
Frankline Mindle	

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	IN OUT (N/O) N/A C R
<ul> <li>45. Food &amp; non-food contact surfaces cleanable, properly designed, constructed, &amp; used</li> <li>46. Warewashing facilities installed, maintained &amp; used test strips</li> <li>47. Non-food contact surfaces clean</li> <li>Physical Facilities</li> </ul>	IN OUT N/O N/A C R IN OUT N/O N/A C R (IN OUT N/O N/A C R
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
FOOD EMPLOYEE CERTIFICATION	
Food Service Worker Certification  55. Certification displayed properly & is up-to-date Denn's Brown  5-24-	
Item Location Temp Item Location Temp Item  TEMPERATURE OBSERVATIONS Location Temp Item	Location Temp
HOL 347  ADMINISTRATIVE NOTES  STORY (0.1)  ADMINISTRATIVE NOTES	
n to t	

**PUBLISHED COMMENTS** 

Replace door sweep on lawrence St. door.

Replace welk in door swket

Adjust door keeper to socure door event gesket.

Clean & Sandvine ice machine in strage door (black moist substance)

for dylaster ban.

Reprodue point of sport cooking oil next & Rit sink.

Cover Chricken points pale in Rit refus.

Clean sliking track of food debris in sliding door infig in kitchen.

Clean sliking track of food debris in sliding door infig in kitchen.

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Clean sliking track of food debris in sliding door infig in kitchen.

Clean sliking track of food debris in sliding door infig in kitchen.

Clean sliking track of food debris in slicing door infig in kitchen.

Visit Date

Wol

Cold sta

Person in Charge

Signature

9 Welst

Inspector

\$jenature

Time In Time Out

Facility: American Legion Facility Phone #: 684-2772

Business Owner/Manager: Brittany Property Owner: American Legion

Address: 329 Chestnut St

Inspect Date: 12/3/18 @ 9:00 Inspect/License #: 18-12-02 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     Employee Health	UN OUT N/O N/A C R
Management & food employee knowledge, responsibilities & reporting	IN OUT NO NA CR
Proper use of restriction & exclusion	JU OUT N/O N/A C R
Good Hygienic Practices	7-
Proper eating, tasting, drinking, or tobacco use	UN OUT NO NA CR
5. No discharge from eyes, nose, & mouth	UN OUT NO NA CR
Preventing Contamination by Hands 6. Hands clean & properly washed	(IN OUT N/O N/A C R
No bare hand contact w/ RTE foods or approved alternate method properly followed	ÎN OUT N/O N/A C R
Adequate handwashing facilities supplied & accessible	IN OUT N/O N/A C R
Approved Source	~
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 NO NA C R
Required records available: shell stock tags, parasite destruction     Protection From Contamination	IN OUT N/O (N/A)C R
13. Food separated & protected	DO OUT N/O N/A C R
14. Food-contact surfaces cleaned & sanitized	IN OUT NO NA CR
15. Proper disposition of returned, previously served, reconditioned, & unsafe food	ÎN OUT N/O N/A C R
Potentially Hazardous Food Time/Temperature	:33
16. Proper cooking time & temperature	IN OUT NO NA CR
Proper reheating procedures for hot holding     Proper cooling time & temperature	IN OUT NO N/A C R
19. Proper hot holding temperature	IN OUT N/O N/A C R
20. Proper cold holding temperature	(IN) OUT NO 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	TH OUT N/O N/A C R
Consumer Advisory	(A) OUT WO WE O D
Consumer advisory provided for raw or undercooked foods     Highly Susceptible Population	MOUT NO NA CR
24. Pasteurized foods used; prohibited foods not offered	IN OUT N/O N/A C R
Chemical	ing cor two tax o tr
25. Food additives approved & properly used	ÎN OUT N/O N/A C R
26. Toxic substances properly identified, stored & used	∄N OUT N/O N/A C R
Conformance with Approved Procedure	IN OUT NO NO O
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 pathogen	s, chemicals, and physical obje

Safe Food & Water	<\
28. Pasteurized eggs used where required	N OUT N/O N/A C R
29. Water & ice from approved source	UD 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	-3
31. Proper cooling method used; adequate equipment for temperature control	(ÎN OUT N <u>/</u> O N/A C R
32. Plant food properly cooked for hot holding	ÎN OUT N/O N/A C R ÎN OUT N/O N/A C R
33. Approved thawing methods used	IN OUT N/O N/A C R
34. Thermometer provided & accurate	√N, OUT N/O N/A C R
Food Identification	
35. Food properly labeled; original container	(II) 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	'IN OUT N/O N/A C R
39. Wiping cloths properly used & stored	YAN OUT N/O N/A C R

40. Washing fruit 8 Proper Use of Uter	nsils				IN OUT	N/O (N	3 c	R
43. Single-use & si 44. Gloves used pr Utensils, Equipmer	ment & linens properly ngle-service articles; p operly nt and Vendina	roperly s	tored & used		OUT OUT OUT OUT OUT	N/O N	A C	R
45. Food & non-foo 46. Warewashing fa 47. Non-food conta Physical Facilities	od contact surfaces cle acilities installed, main ct surfaces clean	tained & i		i, & used	IN OUT	N/O N/	A C	R
49. Plumbing instal 50. Sewage & wast 51. Toilet facilities p 52. Garbage & refu 53. Physical facilitie	er available; adequate pled; proper backflow do e water properly disposoroperly constructed, see properly disposed; see installed, maintained ation & lighting; design	evices sed upplied & facilities r 1. & clean	cleaned паintained		NOUT NOUT NOUT NOUT NOUT NOUT NOUT	N/O N/ N/O N/ N/O N/ N/O N/	A C C C C A C	RRRRR
Food Service Work 55. Certification dis	er Certification played properly & is up	-to-date	FOOD EMPLOYEE CERTIFIED OF	11-2621	(N) OUT	N/O N//	A C	R
Item Location Beinmania Krt. Welkin Bont City strage Ben	Temp It ういで シェード	em	TEMPERATURE OBSERVA Location Temp	ATIONS Item	Location	Temp		
Child strage Ben	34°F		ADMINISTRATIVE NOT	ES				

**PUBLISHED COMMENTS** 

Reprin silicone head at top of Kit so sink/wall intraface

Inspector

Signature

PAD 12-3-1400D FACILITY INSPECTION REPORT COLUMBIA, PA

maula 10-24-18

INV. 6362

Facility: Amvets Post 153
Facility Phone #: 684-3997

Business Owner/Manager: Scott Creek Property Owner: Amvets Home Assn

Address: 28 N 2nd St

Inspect Date: 12/03/18
Inspect/License #: 18-10-12
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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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	Mart was we as
Person in charge present, demonstrates knowledge & performs duties     Employee Health	UN OUT N/O N/A C R
Management & food employee knowledge, responsibilities & reporting	GAD OUT N/O N/A C R
Proper use of restriction & exclusion	(N) OUT N/O N/A C R
Good Hygienic Practices	
Proper eating, tasting, drinking, or tobacco use	(IN OUT N/O N/A C R
5. No discharge from eyes, nose, & mouth	IN OUT NO NA C R
Preventing Contamination by Hands	0
6. Hands clean & properly washed	ÎN OUT N/O N/A C FI
7. No bare hand contact w/ RTE foods or approved alternate method properly followed	ŨÑOUT N/O N/A C R
8. Adequate handwashing facilities supplied & accessible	IN (OU) N/O N/A C R
Approved Source	<u></u>
9. Food obtained from approved source	(N) OUT N/O N/A C R
10. Food received at proper temperature	∭ OUT (N/O) N/A C R
11. Food in good condition, safe, & unadulterated	NO OUT NO NA CR
12. Required records available: shell stock tags, parasite destruction	IN OUT N/O (\(\bar{V}/\beta\) C R
Protection From Contamination	/\
13. Food separated & protected	AN OUT N/O N/A C R
14. Food-contact surfaces cleaned & sanitized	LIN, OUT NIO NIV C B
<ol><li>Proper disposition of returned, previously served, reconditioned, &amp; unsafe food</li></ol>	IN OUT (WO) N/A C PI
Potentially Hazardous Food Time/Temperature	
16. Proper cooking time & temperature	IN OUT NO N/A C R
17. Proper reheating procedures for hot holding	IN OUT IN NA CR
18. Proper cooling time & temperature	IN OUT WO N/A C R
19. Proper hot holding temperature	IN OUT NO NA C R
20. Proper cold holding temperature	IN OUT NO NA 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	IN OUT NO SIM C D
23. Consumer advisory provided for raw or undercooked foods	IN OUT N/O (N/A) C R
Highly Susceptible Population	N OUT N/O N/A C R
24. Pasteurized foods used; prohibited foods not offered Chemical	IN OUT WO WACK
25. Food additives approved & properly used	(IN OUT N/O N/A C R
26. Toxic substances properly identified, stored & used	NOUT N/O N/A C R
Conformance with Approved Procedure	10 COT TO THE CIT
27. Compliance with variance, specialized process, & HACCP plan	IN OUT N/O N/A C R
E. Compilated that tandinos openialized process, a tirroot plan	
GOOD RETAIL PRACTICES	
Good Potal Practices are proventive measures to central the addition of pathogen	s abominals and physical object

Safe Food & Water 28. Pasteurized eggs used where required 29. Water & ice from approved source 30. Variance obtained for specialized process or method	GNOUT N/O N/A C R GNOUT 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 (IN)OUT N/O N/A C R
Food Identification 35. Food properly labeled; original container Prevention of Food Contamination	(IN)OUT N/O N/A C R
36. Insects, rodents & animals not present 37. Contamination prevented during food preparation, storage & display 38. Personal cleanliness 39. Wiping cloths properly used & stored w 5 mm.	(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

	Proper U 41. In-us 42. Uten 43. Sing 44. Glov Utensils, 45. Food 46. Ware 47. Non- Physical 48. Hot & 49. Plum	Jse of Utensils sils, equiprie-use & siles used priequipment & non-foo ewashing fafood contains accordance & cold water bing install	properly stored ment & linens p ngle-service art operly t and Vending d contact surfact	ces; properly ces; properly ces cleanable, i, maintained & n quate pressur	properly designed, cons & used; test strips	tructed, & used	IN OUT	N/O I N/O I N/O I N/O I N/O I N/O I	N/A C N/A C N/A C N/A C N/A C N/A C N/A C	
	51. Tolle 52. Garb 53. Phys	t facilities p age & refu: ical facilitie	roperly constru se properly disp s installed, mai ation & lighting;	cted, supplied osed; facilities stained. & clea	s maintained an		IN OUT IN OUT IN OUT	N O N N O N	VA C VA C VA C	R R R
	Food Ser	vice Worke	er Certification		FOOD EMPLOYEE CE	ERTIFICATION	W OUT			
	55. Certii	ication disp	played properly	& is up-to-date	TEMPERATURE OBS	ERMITICATION	OUT (II)	N/O N	I/A C	R
S) Res	Item	Location Kild	- 32 F	Item	Location Temp	ltem	Location	Temp		
Column .		Ben-	34 F 34 F		ADMINISTRATIVI	E NOTES				

**PUBLISHED COMMENTS** 

Install 3-turin frink in Kitchen. Install dedicated handwashing sink.

Visit Date

Person in Charge

Signature

Inspector

Signature

Time In Time Ou

## FOOD FACILITY INSPECTION REPORT COLUMBIA, PA

Facility: Chickies Rock Lodge Facility Phone #: 615-5510

Business Owner/Manager: Dennis Moyer Property Owner: Chickies Rock Lodge

Address: 219-223 Locust Street

Supervision

38. Personal cleanliness

39. Wiping cloths properly used & stored

Inspect Date: 12/06/2018 Inspect/License #: 18-12-04

Inspect Reason: Annual

# of Risk Factors:

# of Repeat Risk Factors:
Overall Compliance: IN VOUT

OUT N/O N/A C R

OUT N/O N/A C R

#### FOODBORNE ILLNESS RISK FACTORS & PUBLIC HEALTH INTERVENTIONS

Risk Factors are improper practices identified as the most prevalent contributing factors of foodborne illness or injury.

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IN=In Compliance, OUT=Out of Compliance, N/O=Not Observed, N/A=Not Applicable, C=Corrected On Site, R=Repeat Violation

Supervision	(2	
Person in charge present, demonstrates knowledge & performs duties	NOUT NO NA CR	
Employee Health  2. Management & food employee knowledge, responsibilities & reporting	DO OUT NO NA C R	
Proper use of restriction & exclusion	N OUT N/O N/A C R	
Good Hygienic Practices	-	
Proper eating, tasting, drinking, or tobacco use	M OUT N/O N/A C R	
5. No discharge from eyes, nose, & mouth	IN OUT NO NA CR	
Preventing Contamination by Hands	A	
6. Hands clean & properly washed	OUT NO NA C R	
7. No bare hand contact w/ RTE foods or approved alternate method properly followed	'INFOUT N/O N/A C R	
Adequate handwashing facilities supplied & accessible	(IN) OUT N/O N/A C R	
Approved Source		
Food obtained from approved source	NOUT NO NA C R	
10. Food received at proper temperature	IN OUT (VO) N/A C R (N)OUT N/O N/A C R	
11. Food in good condition, safe, & unadulterated	IN OUT N/O (N/A) C R	
Required records available: shell stock tags, parasite destruction     Protection From Contamination	IN OUT WOUNDER	
13. Food separated & protected	IN OUT N/O N/A C R	
14. Food-contact surfaces cleaned & sanitized	NO N/A C R	
15. Proper disposition of returned, previously served, reconditioned, & unsafe food	IN OUT NO NA C R	
Potentially Hazardous Food Time/Temperature	$\sim$	
16. Proper cooking time & temperature	IN OUT NÃO N/A C FI	
17. Proper reheating procedures for hot holding	IN OUT NO N/A C R	
18. Proper cooling time & temperature	IN OUT NO NA C R	
19. Proper hot holding temperature	IN OUT NO NA C R	
20. Proper cold holding temperature	OUT NO NA C R	
21. Proper date marking & disposition	N 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	(N) OUT N/O N/A C R	
Highly Susceptible Population	WOOT WO NEA O II	
24. Pasteurized foods used; prohibited foods not offered	(IN OUT N/O N/A C R	
Chemical		
25. Food additives approved & properly used	GN 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	s chemicals and physical objects into foods	
Case Fisher Factors are profession in accurate to settle and and or paring sin	o, eneman, and project and reserve	
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	TN 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 (MO) N/A C R IN OUT (MO) N/A C R	
33. Approved lhawing methods used 34. Thermometer provided & accurate	MSOUT N/O N/A C R	
Food Identification		
35. Food properly labeled; original container	UN OUT N/O N/A C R	
Prevention of Food Contamination	Λ	
36. Insects, rodents & animals not present	IN OUT NO NA C R	
37. Contamination prevented during food preparation, storage & display	IN OUT N/O N/A C R	
28 Personal classificace	IN OUT NO NA C.B.	

40 Mechine fruit 6				_			
40. Washing fruit & vegetables Proper Use of Utensils		IN	OUT	W	N/A	С	R
<ol> <li>In-use utensils properly stored</li> <li>Utensils, equipment &amp; linens properly stored</li> <li>Single-use &amp; single-service articles; properly</li> <li>Gloves used properly</li> <li>Utensils, Equipment and Vending</li> </ol>	stored & used	/IN/	OUT	N/O N/O N/O N/O	N/A	C	R
45. Food & non-food contact surfaces cleanable, 46. Warewashing facilities installed, maintained & 47. Non-food contact surfaces clean Physical Facilities	& usea; test strips	12 12 13 14	DUT DUT DUT	N/O N/O N/O	N/A N/A N/A	CCC	R R
48. Hot & cold water available; adequate pressur 49. Plumbing installed; proper backflow devices 50. Sewage & waste water properly disposed 51. Toilet facilities properly constructed, supplied 52. Garbage & refuse properly disposed; facilities 53. Physical facilities installed, maintained, & clea 54. Adequate ventilation & lighting; designated ar	& cleaned maintained	N N N N N N N N N N N N N N N N N N N	TUC TUC TUC TUC TUC	N/O N/O N/O N/O N/O N/O N/O	N/A N/A N/A N/A	00000	R R R R
Food Service Worker Contillanting	FOOD EMPLOYEE CERTIFICATION						

Item

Food Service Worker Certification
55. Certification displayed properly & is up-to-date Joseph Cerk 2020

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

Location Temp

TEMPERATURE OBSERVATIONS Location Temp Item

Location Temp

ADMINISTRATIVE NOTES

Dehnis is mar.

**PUBLISHED COMMENTS** 

Visit Date

Person in Charge

Signature

Inspector

/Signature

Time In Time Out

#### FOOD FACILITY INSPECTION REPORT COLUMBIA, PA

Facility: CHS Gym Concession Facility Phone #: 629-0343

Business Owner/Manager: Mike Shirk **Property Owner: CB School District** 

Address: 901 Ironville Pike

36. Insects, rodents & animals not present

39. Wiping cloths properly used & stored

38. Personal cleanliness

37. Contamination prevented during food preparation, storage & display

Inspect Date: 12/5/18 @ 9:00 Inspect/License #: 18-12-16 Inspect Reason: Annual

# of Risk Factors:

# of Repeat Risk Factors: Overall Compliance: (IN / OUT

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

MOUT N/O N/A C R

IN OUT N/O N/A C R

#### FOODBORNE ILLNESS RISK FACTORS & PUBLIC HEALTH INTERVENTIONS

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IN=In Compliance, OUT=Out of Compliance, N/O=Not Observed, N/A=Not Applicable, C	=Corrected On Site, R=Repeat Violation
Supervision	(3)
Person in charge present, demonstrates knowledge & performs duties	M OUT N/O N/A C R
Employee Health  2. Management & food employee knowledge, responsibilities & reporting	(D) OUT N/O N/A C R
Proper use of restriction & exclusion	(II) OUT N/O N/A C R
Good Hygienic Practices	<b>6</b> 33
Proper eating, tasting, drinking, or tobacco use	M 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 (IN) OUT N/O N/A C R
<ol> <li>No bare hand contact w/ RTE foods or approved alternate method properly followed</li> <li>Adequate handwashing facilities supplied &amp; accessible</li> </ol>	IN OUT NO NA C R
Approved Source	13 001 100 1071 0 11
9. Food obtained from approved source	(N) OUT N/O N/A C R
10. Food received at proper temperature	JA OUT NO NA C R
11. Food in good condition, safe, & unadulterated	IN OUT NO NA C R
12. Required records available: shell stock tags, parasite destruction	IN OUT N/O N/P C R
Protection From Contamination	(IN) OUT N/O N/A C R
13. Food separated & protected 14. Food-contact surfaces cleaned & sanitized	OUT N/O N/A C R
15. Proper disposition of returned, previously served, reconditioned, & unsafe food	IN OUT WO NA C R
Potentially Hazardous Food Time/Temperature	
16. Proper cooking time & temperature	IN OUT WO N/A C R
17. Proper reheating procedures for hot holding	IN OUT WO N/A C R
18. Proper cooling time & temperature	IN OUT NO N/A C R
Proper hot holding temperature     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	15
23. Consumer advisory provided for raw or undercooked foods	IN OUT N/O WA C R
Highly Susceptible Population	47) 6117 1116 1111 6 7
24. Pasteurized foods used; prohibited foods not offered	(IN) OUT N/O N/A C R
Chemical 25. Food additives approved & properly used	N 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	O
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 pathoger	ns, chemicals, and physical objects into foods
Safe Food & Water	Ca
28. Pasteurized eggs used where required	M OUT N/O N/A C R
29. Water & ice from approved source	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	(ID) OUT N/O N/A C R
32. Plant food properly cooked for hot holding	IN OUT WO N/A C R
33. Approved thawing methods used	IN OUT NO N/A C R
34. Thermometer provided & accurate	(IN) OUT N/O N/A C R
Food Identification	(S. 212 112 111 5 2
35. Food properly labeled; original container	(IN) OUT N/O N/A C R
Prevention of Food Contamination	(IN OUT NO NIA C B

40. Washing fruit & vegetables	181	OUT	500	4114	_	_
Proper Use of Utensils	III	OUI	TW/C	N/A	U	н
41. In-use utensils properly stored	fine	OUT	1110		_	_
42. Utensils, equipment & linens properly stored, dried & handled	(3	OUT	N/U	N/A	C	H
43. Single-use & single-service articles; properly stored & used	Link	OUT	N/O	N/A	C	H
44. Gloves used properly	(1	OUT	N/O	N/A	C	R
Utensils, Equipment and Vending	(D)	OUT	N/O	N/A	С	R
45. Food & non-food contact surfaces cleanable, properly designed, constructed, & used	In	OUT	1110		_	_
46. Warewashing facilities installed, maintained & used; test strips	1117	OUT	N/O	N/A	G.	R
47. Non-food contact surfaces clean	IIIN	OUT	N/Q	N/A	C	R
Physical Facilities	Sil.	OUT	N/O	N/A	C	R
48. Hot & cold water available, adequate pressure	Int	OUT			_	_
49. Plumbing installed; proper backflow devices	123	OUT	N/U	N/A	C	H
50. Sewage & waste water properly disposed	117	OUT	N/O	N/A	Č I	R
51. Toilet facilities properly constructed, supplied & cleaned	IIN	OUT	N/O	N/A	CI	R
52. Garbage & refuse properly disposed; facilities maintained	IIN	OUT	N/O	N/A	CI	R
53. Physical facilities installed, maintained, & clean	IN	OUT	N/O	N/A	C	R
54. Adequate ventilation & lighting, designated areas used	14	OUT	N/O	N/A	CI	R
	W	OUT	N/Q	N/A	CI	A

FOOD EMPLOYEE CERTIFICATION

Food Service Worker Certification

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

IN OUT NO NA CR

Location Temp

Item

TEMPERATURE OBSERVATIONS Location Temp

Item

Location Temp

Kitchen 41°F

**ADMINISTRATIVE NOTES** 

**PUBLISHED COMMENTS** 

Visit Date

Person in Charge

Signature

Inspector

Time In Time Out

#### FOOD FACILITY INSPECTION REPORT COLUMBIA, PA

Facility: Columbia Presbyterian Church

Facility Phone #: 684-6271

**Business Owner/Manager:** Dave Powers **Property Owner:** Presbyterian Church

Address: 360 Locust Street

Inspect Date: 12/04/2018 Inspect/License #: 18-12-03 Inspect Reason: Annual

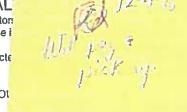
# of Risk Factors:

# of Repeat Risk Factors: Overall Compliance: IN / OUT

#### FOODBORNE ILLNESS RISK FACTORS & PUBLIC HEAL

Risk Factors are improper practices identified as the most prevalent contributing factors Public Health Intervention are control measures to prevent foodborne i

IN=In Compliance, OUT=Out of Compliance, N/O=Not Observed, N/A=Not Applicable, C=Co



1. Person in charge present, demonstrates knowledge & performs duties
Employee Health
2. Management & food employee knowledge, responsibilities & reporting
Proper use of restriction & exclusion
Good Hygienic Practices

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

Preventing Contamination by Hands 6. Hands clean & properly washed

Supervision

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

8. Adequate handwashing facilities supplied & accessible Approved Source

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

Protection From Contamination 13. Food separated & protected 14. Food-contact surfaces cleaned & sanitized

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

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 Consumer Advisory

23. Consumer advisory provided for raw or undercooked foods

**Highly Susceptible Population** 

24. Pasteurized foods used; prohibited foods not offered Chemical

25. Food additives approved & properly used

26. Toxic substances properly identified, stored & used

Conformance with Approved Procedure

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

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IN OUT N/O N/A C R

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IN OUT WONA CR IN OUT NO N/A C R IN OUT MYO N/A C R IN OUT 17/0 N/A C R IN OUT NO NA C R

UN OUT NO NA CR (ID) OUT N/O N/A C R IN OUT N/O N/A C R

IN OUT N/O (N/A) C R NOUT NO NA 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

#### **GOOD RETAIL PRACTICES**

Safe Food & Water	10
28. Pasteurized eggs used where required	UN OUT N/O N/A C R
29. Water & ice from approved source	IN OUT NO NA CR
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	O OUT N/O N/A C R
32. Plant food properly cooked for hot holding	IN OUT NO NA CR
33. Approved thawing methods used	JIN OUT Ñ∭O N/A CR
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	ÎN 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	IN OUT N/O N/A C R
39. Wiping cloths properly used & stored	IN' OUT N/O N/A C R
The state of the s	

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	Proper t	Jse of Ute	k vegetables nsils				IN OUT	WO NA	CR	l
	42. Uten 43. Sing 44. Glov Utensils,	isils, equip le-use & si es used pi . Equipmei	roperly nt and Vending	properly stored, articles; properly			IN OUT	N/O N/A N/O N/A N/O N/A	CR	
	45. Food 46. Ware 47. Non- Physical	l & non-foo washing f food conta Facilities	od contact surf acilities installe act surfaces cle	aces cleanable, ed, maintained & ean	properly designed, o used; test strips	constructed, & used	INI OUT	N/O N/A N/O N/A N/O N/A	CR	
	50. Sewa 51. Toile 52. Garb 53. Physi	ibing instal age & wast t facilities p age & refu ical facilitie	iled; proper bad le water proper properly constr se properly dis es installed, ma	dequate pressure ckflow devices rly disposed ructed, supplied sposed; facilities aintained, & clea g; designated are	& cleaned maintained		IN OUT IN OUT IN OUT IN OUT IN OUT	N/O N/A N/O N/A N/O N/A N/O N/A N/O N/A N/O N/A	C R C R C R C R	
	Food Ser 55. Certif	vice Work ication dis	er Certification played properly	ı y & is up-to-date		E CERTIFICATION	(IN) OUT	N/O N/A	CR	
ji ki	Item	Location	Temp 34子	ltem	TEMPERATURE Location Temp	OBSERVATIONS Item	Location	Temp		
العيار ا	y (2) L	mura Pa	~32F							
19 35	(L)	m ·	35 =		ADMINISTRA	TIVE NOTES				
56 L	411(2)	13	35 F							
2 (2)										

PUBLISHED COMMENTS

Label foil-cavered bounds in 55 Refing to right of francis in community run.
Chean certain of interessore
Obtain all Japaningen fest strips

45 q

Inspector

Signature

Time In Time Out



Facility: Rocky's BBQ & Food Truck

**Facility Phone #: 420-7405** 

Business Owner/Manager: Rocky **Property Owner:** Aberrant Investments

Address: 28 N 3rd St.

Inspect Date: 12/3/18 @ 3:00 Inspect/License #: 18-12-12 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	¥
Person in charge present, demonstrates knowledge & performs duties	(I) OUT N/O N/A C R
Employee Health	A3
Management & food employee knowledge, responsibilities & reporting	(IN OUT N/O N/A C R
Proper use of restriction & exclusion	(NO OUT N/O N/A C R
Good Hygienic Practices	(a) = 110 111 a =
Proper eating, tasting, drinking, or tobacco use	(I) OUT N/O N/A C R
5. No discharge from eyes, nose, & mouth	UN OUT N/O N/A C R
Preventing Contamination by Hands	IN OUT NO NA C B
6. Hands clean & properly washed	Ñ OUT N/O N/A C R Ñ 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
Adequate handwashing facilities supplied & accessible	10 001 100 10A C K
Approved Source 9. Food obtained from approved source	UN OUT N/O N/A C R
10. Food obtained from approved source	IN OUT (√0) N/A C R
11. Food in good condition, safe, & unadulterated	(N, 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	NOUT NO NA CR
14. Food-contact surfaces cleaned & sanitized	NOUT NO NA CR
15. Proper disposition of returned, previously served, reconditioned, & unsafe food	IN OUT NO N/A C R
Potentially Hazardous Food Time/Temperature	-
16. Proper cooking time & temperature	IN OUT (V/O) N/A C R
17. Proper reheating procedures for hot holding	IN OUT NOTON N/A C PI
18. Proper cooling time & temperature	IN OUT Ã∭O N/A C R
19. Proper hot holding temperature	JN OUT ÑØ N/A C R
20. Proper cold holding temperature	UNDOUT N/O N/A C R
21. Proper date marking & disposition	(N)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	(D) OUT NO NA O D
24. Pasteurized foods used; prohibited foods not offered	(M) OUT N/O N/A C R
Chemical	(N) OUT N/O N/A C R
25. Food additives approved & properly used 26. Toxic substances properly identified, stored & used	
Conformance with Approved Procedure	TH OUT NO NA CR
27. Compliance with variance, specialized process, & HACCP plan	IN OUT N/O N/A C R
er, compilation with variable, specialized process, a timoor plant	11 001 100 107 0 11
GOOD RETAIL PRACTICES	
Good Retail Practices are preventive measures to control the addition of pathogen	is chemicals, and physical objects

Safe Food & Water 28. Pasteurized eggs used where required 29. Water & ice from approved source 30. Variance obtained for specialized process or method 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 Food Identification	DOUT N/O N/A C R IN OUT N/O N/A C R
35. Food properly labeled; original container Prevention of Food Contamination	(IN) OUT N/O N/A C R
36. Insects, rodents & animals not present 37. Contamination prevented during food preparation, storage & display 38. Personal cleanliness 39. Wiping cloths properly used & stored	N OUT N/O N/A C R M OUT N/O N/A C R N OUT N/O N/A C R N OUT N/O N/A C R

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	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 Physical Facilities	IN OUT N/O N/A C R
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
	-25:4 (IN OUT N/O N/A C R
Item Location Temp Item Cocation Temp Item  Serving 347  45 Fight 367	Location Temp

ADMINISTRATIVE NOTES

**PUBLISHED COMMENTS** 

Person in Charge

Signature

Inspector Signature

Time In Time Out

FOOD FACILITY INSPECTION REPORT

DRT Mared 10-24-18
INV 6263

Facility: Salome United Methodist Church

Facility Phone #: 684-2356

Business Owner/Manager: Charles Kelly Property Owner: Salome UM Church

Address: 510 Walnut St

Inspect Date: 11/01/18
Inspect/License #: 18-11-05
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	2.0
Person in charge present, demonstrates knowledge & performs duties	OUT N/O N/A C R
Employee Health	
Management & food employee knowledge, responsibilities & reporting	OUT N/O N/A C R
Proper use of restriction & exclusion	(IN) OUT N/O N/A C R
Good Hygienic Practices	9
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
Adequate handwashing facilities supplied & accessible	ON OUT N/O N/A C R
Approved Source	(3
9. Food obtained from approved source	UN OUT DUO N/A C R
10. Food received at proper temperature	IN OUT NO NA C R
11. Food in good condition, safe, & unadulterated	IN OUT NO NA CR
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/Q N/A C R
15. Proper disposition of returned, previously served, reconditioned, & unsafe food	IN OUT (VO) N/A C R
Potentially Hazardous Food Time/Temperature	)
16. Proper cooking time & temperature	IN OUT WO N/A C R
17. Proper reheating procedures for hot holding	IN OUT NO N/A C R
18. Proper cooling time & temperature	IN OUT WO N/A C R
19. Proper hot holding temperature	IN OUT NO NA CR
20. Proper cold holding temperature	(IN) OUT N/O N/A C R
21. Proper date marking & disposition	NO N/A C R
22. Time as a public health control; procedures & record	IÑ OUT N/O N/A C R
Consumer Advisory	()
23. Consumer advisory provided for raw or undercooked foods	IN OUT NO NA CR
Highly Susceptible Population	
24. Pasteurized foods used; prohibited foods not offered	(IN) OUT N/O N/A C R
Chemical	(3
25. Food additives approved & properly used	OUT NO NA CR
26. Toxic substances properly identified, stored & used	(N) OUT N/O N/A C R
Conformance with Approved Procedure	111 OUT 11/O 11/1 C 5
27. Compliance with variance, specialized process, & HACCP plan	IN OUT N/O N/A C R

#### **GOOD RETAIL PRACTICES**

Safe Food & Water	60
28. Pasteurized eggs used where required	W OUT N/O N/A C R
29. Water & ice from approved source	ON 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 NO NA CR
32. Plant food properly cooked for hot holding	IN OUT ₩O N/A C R
33. Approved thawing methods used	JN_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	Ó
36. Insects, rodents & animals not present	NOUT N/O N/A C R
37. Contamination prevented during food preparation, storage & display	NOUT NO NA CR
38. Personal cleanliness	JN OUT N/O N/A C R
39. Wiping cloths properly used & stored	(IN)OUT N/O N/A C R

40. Washing fruit & vegetables Proper Use of Utensils	IN OUT WO NA C R
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	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 47. Non-food contact surfaces clean Physical Facilities	OUT N/O N/A C R OUT N/O N/A C R OUT N/O N/A C R
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
	V

FOOD EMPLOYEE CERTIFICATION

Food Service Worker Certification

Location Temp

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

IN OUT N/O N/A C R

**TEMPERATURE OBSERVATIONS** 

Location Temp

Item

Item

Location Temp

95 Raping. Kit. 41°F

**ADMINISTRATIVE NOTES** 

PUBLISHED COMMENTS

Apparent leak in restroom (commode) adjacent to Kitchen

Visit Date

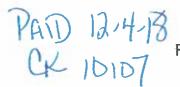
Person in Charge

Signature

Inspector

Signature

Time In Time Out



### FOOD FACILITY INSPECTION REPORT 10-9-18 COLUMBIA, PA

Paid Date: Check # -1Q Amt:

INU, 6224

Facility: Smith's Hotel
Facility Phone #: 684-3385
Business Owner: Dino Hinkle
Property Owner: Sarah Smith
Address: 1030 Lancaster Ave.

Inspect Date: 12/10/18 Inspect/License #: 18-12-01 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	
Person in charge present, demonstrates knowledge & performs duties	IN OUT N/O N/A C R
Employee Health	
Management & food employee knowledge, responsibilities & reporting	IN OUT N/O N/A C R
Proper use of restriction & exclusion	IN OUT N/O N/A C R
Good Hygienic Practices	
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
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
Conformance with Approved Procedure	
27. Compliance with variance, specialized process, & HACCP plan	IN OUT N/O N/A C R

#### **GOOD RETAIL PRACTICES**

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	IN OUT N/O N/A C R
39. Wiping cloths properly used & stored	IN OUT N/O N/A C R

40. Washing fruit & vegetables IN OUT WO N/A C R Proper Use of Utensils 41. In-use utensils properly stored MOUT NO NA CR 42. Utensils, equipment & linens properly stored, dried & handled 43. Single-use & single-service articles; properly stored & used IN OUT NO NA C R 44. Gloves used property UN OUT NO NA C R Utensils, Equipment and Vending 45. Food & non-food contact surfaces cleanable, properly designed, constructed, & used M OUT NO NACR 46. Warewashing facilities installed, maintained & used; test strips IN OUT NO NA CR 47. Non-food contact surfaces clean IN OUT NO NA C R Physical Facilities 48. Hot & cold water available; adequate pressure OUT N/O N/A C R 49. Plumbing installed; proper backflow devices IM OUT N/O N/A C R 50. Sewage & waste water properly disposed IN OUT N/O N/A C R 51. Toilet facilities properly constructed, supplied & cleaned IN OUT N/O N/A C R 52. Garbage & refuse properly disposed; facilities maintained IN OUT N/O N/A C R 53. Physical facilities installed, maintained, & clean IN OUT NO NA CR 54. Adequate ventilation & lighting; designated areas used OUT NO NA CR FOOD EMPLOYEE CERTIFICATION Food Service Worker Certification (-2010 55. Certification displayed properly & is up-to-date IN OUT NO NA C R TEMPERATURE OBSERVATIONS Item Location Temp Item

Location Temp

**ADMINISTRATIVE NOTES** 

Item

Location Temp

**PUBLISHED COMMENTS** 

Visit Date

Person in Charge

Signature

Inspector

Signature

Time In Time Out

### HAID 12-18-18 INSPECTION REPORT M.O. 200031136 COLUMBIA, PA

Facility: The Spot

Facility Phone #: 449-5808

Business Owner/Manager: Yvette **Property Owner:** Norwood Realty

38. Personal cleanliness

39. Wiping cloths properly used & stored

Address: 438 Locust St.

Inspect Date: 12/17/18 @ 10:00 Inspect/License #: 18-12-19 Inspect Reason: Annual

# of Risk Factors:

# of Repeat Risk Factors: Overall Compliance: (IN / OUT

NO OUT NO NA CR

(N) OUT N/O N/A C R

#### 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	h-	
Person in charge present, demonstrates knowledge & performs duties	NO OUT N/O N/A C R	
Employee Health	M OUT N/O N/A C B	
Management & food employee knowledge, responsibilities & reporting     Proper use of restriction & exclusion	(IN OUT N/O N/A C R (KN) OUT N/O N/A C R	
Good Hygienic Practices	<u> </u>	
4. Proper eating, tasting, drinking, or tobacco use	(N) OUT N/O N/A C R	
5. No discharge from eyes, nose, & mouth	(N) OUT N/O N/A C R	
Preventing Contamination by Hands	(IN OUT NO NA C P	
<ol> <li>Hands clean &amp; properly washed</li> <li>No bare hand contact w/ RTE foods or approved alternate method properly followed</li> </ol>	(IN OUT N/O N/A C R	
Adequate handwashing facilities supplied & accessible	IN OUT NO NA C R	
Approved Source	8	
Food obtained from approved source	NOUT NO NA C R	
10. Food received at proper temperature 11. Food in good condition, safe, & unadulterated	IN OUT (NO N/A C R	
12. Required records available: shell stock tags, parasite destruction	IN OUT N/O (N/A) C R	
Protection From Contamination	<u> </u>	
13. Food separated & protected	DOUT NO NA 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 Potentially Hazardous Food Time/Temperature	IN OUT N/O N/A C R	
16. Proper cooking time & temperature	IN OUT I¶ PÔN/ACR	
17. Proper reheating procedures for hot holding	IN OUT WO N/A C R	
18. Proper cooling time & temperature	IN OUT N/O N/A C R	
Proper hot holding temperature     Proper cold holding temperature	IN OUT NO 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	M BOT NO NA C REM GMH	
Chemical	MOST WE WAS IN SIN CHIEF	
25. Food additives approved & properly used	NOUT NO NA CR	
26. Toxic substances properly identified, stored & used	IN OUT NO NA C R	
Conformance with Approved Procedure	IN OUT N/O N/A C P	
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 pathogen	s, chemicals, and physical objects into foods	
0-1- 5 0 141		
Safe Food & Water 28. Pasteurized eggs used where required	OUT N/O N/A C R	
29. Water & ice from approved source	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	10 OUT NO N/A C R	
32. Plant food properly cooked for hot holding 33. Approved thawing methods used	IN OUT NO N/A C R IN OUT N/S N/A C R	
34. Thermometer provided & accurate	OUT NO NA C R	
Food Identification	,	
35. Food properly tabeled; original container	(IN) OUT N/O N/A C R	
Prevention of Food Contamination  36. Insects, rodents & animals not present	IN OUT NO NA C B	
37. Contamination prevented during food preparation, storage & display	NOT NO NACR	
29. Perconal closplinese	IN OUT N/O N/A C B	

40. Washing fruit & vegetables Proper Use of Utensils	IN OUT WO N/A C R
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	N 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
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	N OUT N/O N/A C R
48. Hot & cold water available; adequate pressure 49. Plumbing installed; proper backflow devices 50. Sewage & waste water properly disposed 51. Tollet 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 N OUT N/O N/A C R
FOOD EMPLOYEE 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

#### **ADMINISTRATIVE NOTES**

#### **PUBLISHED COMMENTS**

1. Food splatter found inside that microwave (while facility is closed).

2. Repair detaching cove modulation of floor beside kitchen sink

3. Parint all expected wheth weed supports a undrugide of wood shadow above preptable to be easily cleanables

4. Repair of make smooth of install cove insulding at less of wall in storage on to make floor easily cleanable.

5. Obtain test stripe for the cl-based santizer.

6. Add consumer advisary to mena.

Visit Date Person in Charge

Signature

Inspector

Signature

Time In Time Out

Jeffrey Helm

Knob Bex ordered by J- Seeket - Pap Owlen

### PAID 12-28-18 II-17-18 INV 6348

#### FOOD FACILITY INSPECTION REPORT COLUMBIA, PA

Facility: St John's Lutheran Church

Facility Phone #: 684-2763

Business Owner/Manager: Angela Property Owner: St. John's Church

Address: 23 S 6th St.

**Inspect Date:** 12/6/18 @ 10:00 Inspect/License #: 18-12-07 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

Superwision 1. Person in charge present, demonstrates knowledge & performs duties Employee Health 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	NO 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	NOUT N/O N/A C R NOUT N/O N/A C R NOUT N/O N/A C R
Approved Source 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 Potentially Hazardous Food Time/Temperature	NO OUT N/O N/A C R
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 NO N/A C R (N) OUT N/O N/A C R (N) OUT N/O N/A C R IN OUT N/O N/A C R IN OUT N/O N/A C R
Consumer Advisory     Consumer advisory provided for raw or undercooked foods     Highly Susceptible Population	IN OUT N/O (VA) C R
24. Pasteurized foods used; prohibited foods not offered Chemical	(IN) OUT N/O N/A C R
Food additives approved & properly used     Toxic substances properly identified, stored & used     Conformance with Approved Procedure	NOUT 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 Good Retail Practices are preventive measures to control the addition of pathogen	s, chemicals, and physical objects

into foods

Safe Food & Water	^
28. Pasteurized eggs used where required	FINDOUT NO NA CR
29. Water & ice from approved source	INDOUT NO NA 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/Q) N/A C R
32. Plant food properly cooked for hot holding	IN OUT WO N/A C R IA OUT WO N/A C R IA OUT N/O N/A C R
33. Approved thawing methods used	PLO A/N (O/M TUO /A)
34. Thermometer provided & accurate	NOUT NO NACR
Food identification	1961
35. Food properly labeled; original container	IN OUT N/O N/A C R
Prevention of Food Contamination	45
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	VIN OUT NO NACR
39. Wiping cloths properly used & stored	(M) OUT N/O N/A C R

40. Washing fruit & vegetables Proper Use of Utensils 41. In-use utensils properly stored IN, OUT N/O N/A C R 42. Utensils, equipment & linens properly stored, dried & handled IN OUT N/O N/A C R 43. Single-use & single-service articles; properly stored & used IN OUT NO NA C R 44. Gloves used properly IN OUT N/O N/A C R Utensils, Equipment and Vending 45. Food & non-food contact surfaces cleanable, properly designed, constructed, & used IN OUT N/O N/A C R 46. Warewashing facilities installed, maintained & used; test strips 47. Non-food contact surfaces clean NOUT NO NA C R **Physical Facilities** 48. Hot & cold water available; adequate pressure IN OUT N/O N/A C R 49. Plumbing installed; proper backflow devices IN OUT NO NA C R 50. Sewage & waste water properly disposed IN OUT N/O N/A C R 51. Toilet facilities properly constructed, supplied & cleaned IN OUT N/O N/A C R 52. Garbage & refuse properly disposed; facilities maintained IN OUT NO NA CR 53. Physical facilities installed, maintained, & clean IN OUT N/O N/A C R 54. Adequate ventilation & lighting; designated areas used IN OUT NO NA C R FOOD EMPLOYEE CERTIFICATION Food Service Worker Certification 55. Certification displayed properly & is up-to-date (N) OUT N/O N/A C R TEMPERATURE OBSERVATIONS Item Location Temp ltem. Location Temp Item Location Temp

**ADMINISTRATIVE NOTES** 

**PUBLISHED COMMENTS** 

Visit Date

Person in Charge

Signature

Inspector

/Signature

Time In Time Out

11/27-18 INV 6347

#### FOOD FACILITY INSPECTION REPORT COLUMBIA, PA 12-4-18 CK 1618

Facility: Stover's News Agency Facility Phone #: 684-2231 **Business Owner/Manager: Rick Property Owner: Richard Stover** 

Address: 24 N 3rd St.

Inspect Date: 12/4/18 @ 3:00 Inspect/License #: 18-12-08 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	84
Person in charge present, demonstrates knowledge & performs duties     Employee Health	IN, OUT N/O N/A C R
Management & food employee knowledge, responsibilities & reporting	NO OUT N/O N/A C R
Proper use of restriction & exclusion	INTOUT NO NA CR
Good Hygienic Practices	•
Proper eating, tasting, drinking, or tobacco use	(N) OUT N/O N/A C R
<ol><li>No discharge from eyes, nose, &amp; mouth</li></ol>	(NO) OUT N/O N/A C R
Preventing Contamination by Hands	63
6. Hands clean & properly washed	(N) OUT N/O N/A C R
7. No bare hand contact w/ RTE foods or approved alternate method properly followed	O OUT N/O N/A C R
Adequate handwashing facilities supplied & accessible	(M) OUT N/O N/A C R
Approved Source	AN OUT NO NA C B
Food obtained from approved source	NOUT N/O N/A C R
Food received at proper temperature     Food in good condition, safe, & unadulterated	IN OUT NO NA C R
12. Required records available: shell stock tags, parasite destruction	IN OUT N/O (N7A C R
Protection From Contamination	IN CO. INCOMES O II
13. Food separated & protected	NO OUT N/O N/A C R
14. Food-contact surfaces cleaned & sanitized	NO OUT N/O N/A C R
15. Proper disposition of returned, previously served, reconditioned, & unsafe food	IN OUT (I/O) N/A C R
Potentially Hazardous Food Time/Temperature	<u>~</u>
16. Proper cooking time & temperature	IN OUT NO 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/Q) N/A C R
19. Proper hot holding temperature	IN OUT (N/O) N/A C R
20. Proper cold holding temperature	UNDOUT NIO 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	IN OUT WO WARDS
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	(IIV)OOT N/O N/A C N
25. Food additives approved & properly used	(NZOUT N/O N/A C R
26. Toxic substances properly identified, stored & used	IN OUT NO NA 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	

Safe Food & Water 28. Pasteurized eggs used where required 29. Water & ice from approved source 30. Variance obtained for specialized process or method	(ii) OUT N/O N/A C R (ii) 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 Food Identification 35. Food properly labeled; original container Prevention of Food Contamination	OUT N/O N/A C R IN OUT N/O N/A C R IN OUT 07/O N/A C R IN OUT N/O N/A C R
36. Insects, rodents & animals not present 37. Contamination prevented during food preparation, storage & display 38. Personal cleanliness 39. Wiping cloths properly used & stored	OUT N/O N/A C R TO OUT N/O N/A C R OUT N/O N/A C R (IN) OUT N/O N/A C R

40. Washing fruit & vegetables Proper Use of Utensils	IN OUT NO N/A C R
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	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
<ul> <li>45. Food &amp; non-food contact surfaces cleanable, properly designed, constructed, &amp; used</li> <li>46. Warewashing facilities installed, maintained &amp; used; test strips</li> <li>47. Non-food contact surfaces clean</li> <li>Physical Facilities</li> </ul>	IN OUT N/O N/A C R IN OUT N/O N/A C R IN OUT N/O N/A C R
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
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 Tomp

Location Temp

Well-in Strage 32F Deli display Sales 347 refug. Glandisplay Countin 347 my of milks) salas 347

**ADMINISTRATIVE NOTES** 

Ms date marking on refrequented food in Kitchen. He commend to place a man-limit financement in Kitchen refig. ( played into GFEI receptions ). Replice from rubber feel in week in dear.

Visit Date

Person in Charge

Signature

Inspector

Time In Time Out

# PAID 12-6-18 FOOD FACILITY INSPECTION REPORT COLUMBIA, PA

Facility: Sunrise Daycare Facility Phone #: 405-2270

Business Owner/Manager: Edrick Property Owner: B&K Real Estate

Address: 410 Locust St

Inspect Date: 12/6/18 @ 1:30p Inspect/License #: 18-12-13 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	(N) OUT N/O N/A C R
Employee Health	
Management & food employee knowledge, responsibilities & reporting	(IN) OUT N/O N/A C R
Proper use of restriction & exclusion	(ID) OUT N/O N/A C R
Good Hygienic Practices	(7
Proper eating, tasting, drinking, or tobacco use	IN OUT N/O N/A C R
5. No discharge from eyes, nose, & mouth	(M) OUT N/O N/A C R
Preventing Contamination by Hands	600
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	THE OUT NO NA CR
Adequate handwashing facilities supplied & accessible	(的)OUT N/O N/A C R
Approved Source	(STOUT WO WE OF
Food obtained from approved source	IN OUT NO NA C R
10. Food received at proper temperature	IN OUT NOWNA CR
11. Food in good condition, safe, & unadulterated	(N)OUT N/O N/A C R
12. Required records available: shell stock tags, parasite destruction	IN OUT N/O (VIA)C R
Protection From Contamination	OUT NO NA C R
Food separated & protected     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 (1/0) N/A C R
Potentially Hazardous Food Time/Temperature	IN OUT WAY WAY CH
16. Proper cooking time & temperature	IN OUT (NO 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 WO N/A C R
19. Proper hot holding temperature	IN OUT NO NA CR
20. Proper cold holding temperature	STEP 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 NO NA CR
Highly Susceptible Population	17.
24. Pasteurized foods used; prohibited foods not offered	(IN) OUT N/O N/A C R
Chemical	
25. Food additives approved & properly used	<sup>ば</sup> IBFOUT N/O N/A C R
26. Toxic substances properly identified, stored & used	dNS OUT N/O N/A C FI
Conformance with Approved Procedure	
27. Compliance with variance, specialized process, & HACCP plan	IN OUT N/O N/A C R
GOOD RETAIL PRACTICES	
	re operationly and physical chief

Safe Food & Water 28. Pasteurized eggs used where required 29. Water & ice from approved source 30. Variance obtained for specialized process or method Food Temperature Control	OUT N/O N/A C R OUT N/O N/A C R IN OUT N/O N/A C R
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	IN OUT N/O N/A C R
39. Wiping cloths properly used & stored	IN OUT N/O N/A C R

40. Washing fruit & vegetables Proper Use of Utensils	IN OUT WO N/A C F
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	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
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	IN OUT N/O N/A C R IN OUT N/O N/A C R IN OUT N/O N/A C R
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	N 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 NO NA CR

TEMPÉRATURE OBSERVATIONS

ltem Location Temp

Item Location Temp

Item

Location Temp

**ADMINISTRATIVE NOTES** 

PUBLISHED COMMENTS

Visit Date

Person in Charge

Signature

Inspector

Time In Time Out

11-20-18 IN

# HAID 12-6-18 FOOD FACILITY INSPECTION REPORT COLUMBIA, PA

675.00 CASh Facility: Taco's To Go

Facility Phone #: 342-8095

Business Owner/Manager: Mark Vera Property Owner: Doolittle Investments

Address: 243 Locust St.

Inspect Date: 12/6/18

Inspect/License #: 18-12-06
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

1N=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 Employee Health	(N) OUT N/O N/A C R
Management & food employee knowledge, responsibilities & reporting     Proper use of restriction & exclusion     Good Hygienic Practices	(i) OUT N/O N/A C R
4. Proper eating, tasting, drinking, or tobacco use 5. No discharge from eyes, nose, & mouth Preventing Contamination by Hands	ON OUT N/O N/A C R
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 Approved Source	US OUT N/O N/A C R US OUT N/O N/A C R US 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	(D) OUT N/O N/A C R (D) OUT N/O N/A C R (D) OUT N/O N/A C R IN OUT N/O (D) 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	MOUT N/O N/A C R MOUT N/O N/A C R IN OUT MOO 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	OUT N/O N/A C R (IN) OUT N/O N/A C R IN OUT (N/O N/A C R (N) OUT N/O N/A C R
Proper cold holding temperature     Proper date marking & disposition     Time as a public health control; procedures & record     Consumer Advisory	(IN OUT N/O N/A C R (IN OUT N/O N/A C R IN OUT N/O N/A C R
23. Consumer advisory provided for raw or undercooked foods Highly Susceptible Population 24. Pasteurized foods used; prohibited foods not offered	IN OUT N/O N/A CR
Chemical 25. Food additives approved & properly used 26. Toxic substances properly identified, stored & used	(N) 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

Safe Food & Water 28. Pasteurized eggs used where required 29. Water & ice from approved source 30. Variance obtained for specialized process or method Food Temperature Control	MY OUT N/O N/A C R MY OUT N/O N/A C R IN OUT N/O N/A C R
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	MOUT NO NA CR
33. Approved thawing methods used	IN OUT (NO N/A C R (N) OUT N/O N/A C R
34. Thermometer provided & accurate	(IN) OUT N/O N/A C R
Food Identification	(5
35. Food properly labeled; original container	(II) OUT N/O N/A C R
Prevention of Food Contamination	- 1
36. Insects, rodents & animals not present	DOUT NO NA CR
37. Contamination prevented during food preparation, storage & display	IN OUT NO NA CR
38. Personal cleanliness	UN OUT N/O N/A C R
39. Wiping cloths properly used & stored	(N) OUT N/O N/A C R

40. Washing fruit & vegetables Proper Use of Utensils	IN	OUT	€ N	/A C	; Я
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	N,	OUT	N/O N N/O N N/O N 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 47. Non-food contact surfaces clean Physical Facilities	(533)	OUT OUT OUT	N/O N/ N/O N/ N/O N/	/A C /A C /A C	R R
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	Z Z Z Z Z	OUT OUT OUT OUT	N/O N/ N/O N/ N/O N/ N/O N/ N/O N/ N/O N/	/A C /A C /A C /A C	RRRRR
Food Service Worker Certification					
55. Certification displayed properly & is up-to-date Mark Vern esp 13-2227		OUT	N/O N/	A C	R
Item Location Temp Item Location Temp Item	Loc	ation	Temp		

**ADMINISTRATIVE NOTES** 

**PUBLISHED COMMENTS** 

Visit Date

Person in Charge

Signature

Inspector

Time In Time Out

### FOOD FACILITY INSPECTION REPORT

Facility: Union Station Grill
Facility Phone #: 684-1111

**Business Owner/Manager:** Jim Groff

Property Owner: Jim Groff Address: 173 S 4th St.

Food Identification

38. Personal cleanliness

35. Food properly labeled; original container

36. Insects, rodents & animals not present

39. Wiping cloths properly used & stored

37. Contamination prevented during food preparation, storage & display

Prevention of Food Contamination

Inspect Date: 12/20/18 @ 1:00
Inspect/License #: 18-12-22
Inspect Reason: Annual
# of Risk Factors: 2
# of Repeat Risk Factors:
Overall Compliance: IN/OUT

(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 NO NA C R

#### 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	M OUT N/O N/A C R
Person in charge present, demonstrates knowledge & performs duties     Employee Health	JU COL MACH
Management & food employee knowledge, responsibilities & reporting	A OUT N/O N/A C R
Proper use of restriction & exclusion	N OUT N/O N/A C R
Good Hygienic Practices	
4. Proper eating, tasting, drinking, or tobacco use	UNI OUT N/O N/A C R
5. No discharge from eyes, nose, & mouth	(JN OUT N/O N/A C R
Preventing Contamination by Hands	'n
6. Hands clean & properly washed	N OUT N/O N/A C R
7. No bare hand contact w/ RTE foods or approved alternate method properly followed	IN OUT NO NA C R
Adequate handwashing facilities supplied & accessible	UN OUT NO NA C R
Approved Source	O OLE NO NA C B
9. Food obtained from approved source	NOUT NO NA CR
Food received at proper temperature     Food in good condition, safe, & unadulterated	NOUT NO NA CR
12. Required records available; shell stock tags, parasite destruction	IN OUT N/O (N/A) C R
Protection From Contamination	11 COT 11 C (12.7) C 11
13. Food separated & protected	NO N/A C R
14. Food-contact surfaces cleaned & sanitized	(IN) OUT N/Q 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	TO OUT NO N/A C R
18. Proper cooling time & temperature	IN OUT WO N/A C R
19. Proper hot holding temperature	ON OUT N/O N/A C R
20. Proper cold holding temperature	VIA) OUT N/O N/A C R
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	(N) OUT N/O N/A C R
Highly Susceptible Population	1
24. Pasteurized foods used; prohibited foods not offered	INDOUT NO NA CR
Chemical	<b>(2)</b>
25. Food additives approved & properly used	QOUT NO NA C R
26. Toxic substances properly identified, stored & used	IN JOUT N/O N/A C R
Conformance with Approved Procedure	IN OUT NO NA C E
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	s, chemicals, and physical objects into foods
Sale Food & Water	S
28. Pasteurized eggs used where required	(N)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	ÎN OUT N/O N/A C R
Food Temperature Control  31. Proper cooling method used; adequate equipment for temperature control	MOUT 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 WO N/A C R
34. Thermometer provided & accurate	(N) OUT N/O N/A C R
Food Idealification	V

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	IN OUT N/O N/A C R
FOOD EMPLOYEE CERTIFICATION 55. Certification displayed properly & is up-to-date	NOUT NO NA CR
Hem Location Temp Hem Location Temp Hem  Ban Marie Kit 42°F (active lanch period)	Location Temp

New chef, recent employee Kirissues; Culture/prep routine stabilizing; will return in 30 days to re-inspect.

Fit & finish of walls & corners of certain in contant of Kitchen are inadequate.
Kitchen floor around appliances contained otherwice greezy gring debris from inadequate cleaning.
Ventilation fan above werewashing mom is covered by grease-laden dust from inadequate cleaning.

Visit Date Person in Charge Signatur

Inspector

L-Signature

Time In Time Out

### MAD 12-15-18

FOOD FACILITY INSPECTION REPORT COLUMBIA, PA CK 1/27

Facility: Verona Pizza
Facility Phone #: 342-2559

Business Owner/Manager: Refat Nan

Property Owner: Refat Nan Address: 232 Locust St.

36. Insects, rodents & animals not present

39. Wiping cloths properly used & stored

38. Personal cleanliness

37. Contamination prevented during food preparation, storage & display

Inspect Date: 12/13/18 @ 11:00 inspect/License #: 18-12-21 Inspect Reason: Annual

12.3-18 INV 6317

# of Risk Factors:

# of Repeat Risk Factors:
Overall Compliance: IN / OUT

IN OUT NO NA CR

IN OUT NO NA C R

IN OUT N/O N/A C R

IN OUT NO NA C R

#### 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	0.					
Person in charge present, demonstrates knowledge & performs duties     Employee Health	(B)	OUT	N/O	N/A	CR	
Management & food employee knowledge, responsibilities & reporting	AN .	OUT	N/O	N/A	CR	
Proper use of restriction & exclusion	- Çirşi -	OUT	N/O	N/A	CR	
Good Hygienic Practices	43	OUT	N/O	NI/A	C D	
Proper eating, tasting, drinking, or tobacco use     No discharge from eyes, nose, & mouth			N/O			
Preventing Contamination by Hands	4					
6. Hands clean & properly washed	(AIX)	OUT	N/O	N/A	CR	
<ol> <li>No bare hand contact w/ RTE foods or approved alternate method properly followed</li> <li>Adequate handwashing facilities supplied &amp; accessible</li> </ol>			N/O N/O			
Approved Source		001	IV/O	IV/A	C R	
9. Food obtained from approved source	(IN)	OUT	N/O	N/A	CR	
10. Food received at proper temperature	14	OUT	(N/Q	N/A	CR	
11. Food in good condition, safe, & unadulterated		OUT	NO	N/A	C R	
12. Required records available: shell stock tags, parasite destruction Protection From Contamination	IIV	OUI	N/O	WA	Ch	
13. Food separated & protected		OUT	N/O	N/A	CR	
14. Food-contact surfaces cleaned & sanitized	10	OUT	N/O	N/A	CR	
15. Proper disposition of returned, previously served, reconditioned, & unsafe food	IN (	OUT	(M/O)	N/A	CR	
Potentially Hazardous Food Time/Temperature  16. Proper cooking time & temperature	IN (	OUT	N/Ò	N/A	C B	
17. Proper reheating procedures for hot holding	IN (	OUT	N/O)	N/A	CR	
18. Proper cooling time & temperature	JN (	OUT	NO	N/A	CR	
19. Proper hot holding temperature			N/O			
20. Proper cold holding temperature			N/O N/O			
Proper date marking & disposition     Time as a public health control; procedures & record			N/O			
Consumer Advisory				15		
23. Consumer advisory provided for raw or undercooked foods	IN (	OUT	N/O	(N/A)	CR	
Highly Susceptible Population	(10)	OLIT	NIO	NI/A	C B	
24. Pasteurized foods used; prohibited foods not offered Chemical	(IIA)	OUI	N/O	IV/A	G R	
25. Food additives approved & properly used	IŅ (	OUT	N/O	N/A	CR	
26. Toxic substances properly identified, stored & used	Ø.	OUT	N/O	N/A	CR	
Conformance with Approved Procedure 27. Compliance with variance, specialized process, & HACCP plan	INL 4	OUT	N/O	NI/A	C B	
27. Compilance with variance, specialized process, a tracor plan	1191 3	001	14/0	N//PC	O N	
GOOD RETAIL PRACTICES						
Good Retail Practices are preventive measures to control the addition of pathogen	s, chei	mical	s, and	រ phy:	sical objects into foc	ods
Safe Food & Water						
28. Pasteurized eggs used where required			N/O			
29. Water & ice from approved source			N/O			
30. Variance obtained for specialized process or method Food Temperature Control	IN (	OUT	N/O	N/A	CH	
31. Proper cooling method used; adequate equipment for temperature control	CIND	OUT	ΝÓ	N/A	CR	
32. Plant food properly cooked for hot holding	YN (	OUT	(Ñ/Q)	N/A	C R	
33. Approved thawing methods used	JIN	out i	MO	N/A	CR	
34. Thermometer provided & accurate	(M)	OUT	N/O	N/A	CR	
Food Identification 35. Food properly labeled; original container	/IN /	OUT	N/O	N/A	C B	
Prevention of Food Contamination		J J I		1977	J 11	
36 Incode radante 8 animale not procent	160	OUT	NI/O	NIZA	C D	

40. Washing fruit & vegetables	IN OUT NA CR
Proper Use of Utensils	24.5
41. In-use utensils properly stored	IN OUT NO NA C R
42. Utensils, equipment & linens properly stored, dried & handled	IN OUT NO NA C R
43. Single-use & single-service articles; properly stored & used	IN OUT NO NA C R
44. Gloves used properly	OUT NO NA CR
Utensils, Equipment and Vending	IB OUT WO IWA C H
45. Food & non-food contact surfaces cleanable, properly designed, constructed, & used	JIN OUT N/O N/A C R
46. Warewashing facilities installed, maintained & used; test strips	
47. Non-food contact surfaces clean	IN OUT NO NA CR
Physical Facilities	IN OUT NO NA CR
	1
48. Hot & cold water available; adequate pressure	IN OUT N/O N/A C R
49. Plumbing installed; proper backflow devices	IN OUT N/O N/A C R
50. Sewage & waste water properly disposed	IN OUT N/O N/A C R
51. Toilet facilities properly constructed, supplied & cleaned	IN OUT N/O N/A C R
52. Garbage & refuse properly disposed; facilities maintained	IN OUT N/O N/A C R
53. Physical facilities installed, maintained, & clean	IN OUT N/O N/A C R
54. Adequate ventilation & lighting; designated areas used	IN OUT NO NA CR
1979	- 1.0 IWI O II
FOOD EMPLOYEE CERTIFICATION	12
Food Service Worker Certification mounted Adily exp. 11-3	E7/8

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

Item

IN OUT N/O N/A C R

TEMPERATURE OBSERVATIONS

Location Temp

Item

Location Temp

Location Temp BonMerie Weekin Refer Kitchen 34 F

Install including strip of ceiling creek of well behind Kitchen Stream.

**PUBLISHED COMMENTS** 

dried field debris on sticer(unused since 12-12-14)

Perk gray muist sports on ice contained behind interior different plate.

Head 30 op dispersed empty @ serving area handwash sinte

Visit Date

Person in Charge

Signature

Inspector

Signature

Time In Time Out

CK 38974

# FOOD FACILITY INSPECTION REPORT COLUMBIA, PA

14-6-18 INV. 6377

Facility: VFW Red Rose Post 2435

Facility Phone #: 380-1764

Business Owner/Manager: Valerie Property Owner: VFW Post 2435

Address: 401 Manor St.

Inspect Date: 12/20/18 @ 3:00 Inspect/License #: 18-12-23 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	NO OUT N/O N/A C R
Person in charge present, demonstrates knowledge & performs duties     Employee Health	NO OUT WO WA C H
Management & food employee knowledge, responsibilities & reporting	NO OUT NO NA CR
Proper use of restriction & exclusion	LED OUT N/O N/A C R
Good Hygienic Practices	`
Proper eating, tasting, drinking, or tobacco use	NAOUT N/ON/ACR
5. No discharge from eyes, nose, & mouth	(N) OUT N/O N/A C R
Preventing Contamination by Hands	2
6. Hands clean & properly washed	OUT N/O N/A C R
7. No bare hand contact w/ RTE foods or approved alternate method properly followed	DOUT N/O N/A C R
Adequate handwashing facilities supplied & accessible	APOUT N/O N/A C R
Approved Source	(I) OUT NO NA C B
Food obtained from approved source     Food received at proper temperature	(N) OUT N/O N/A C R IN OUT (A/O) N/A C R
11. Food in good condition, safe, & unadulterated	(N) 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	II COI NO WE ON
13. Food separated & protected	(IN OUT N/O N/A C R
14. Food-contact surfaces cleaned & sanitized	NO OUT N/O N/A C R
15. Proper disposition of returned, previously served, reconditioned, & unsafe food	IN OUT NO N/A C R
Potentially Hazardous Food Time/Temperature	
16. Proper cooking time & temperature	IN OUT NIZ N/A CR
17. Proper reheating procedures for hot holding	IN OUT NO N/A CR
18. Proper cooling time & temperature	IN OUT N/O N/A C R
19. Proper hot holding temperature	IÑ ONT (MO) NIVA C B
20. Proper cold holding temperature	UN OUT NO NA CR
21. Proper date marking & disposition	(N) OUT N/O N/A C R
22. Time as a public health control; procedures & record	IÑ OUT N/O N/A C R
Consumer Advisory	IN CUE NO NO C
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	III OUT NO WA C H
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	9
27. Compliance with variance, specialized process, & HACCP plan	IN OUT N/O N/A C R

#### **GOOD RETAIL PRACTICES**

Safe Food & Water 28. Pasteurized eggs used where required 29. Water & ice from approved source 30. Variance obtained for specialized process or method Food Temperature Control	OUT N/O N/A C R (M) OUT N/O N/A C R IN OUT N/O N/A C R
31. Proper cooling method used; adequate equipment for temperature control	MOUT NO NA CR
32. Plant food properly cooked for hot holding	IN OUT (\$100 N/A C R
33. Approved thawing methods used	IN OUT ON ON C R
34. Thermometer provided & accurate	(II) OUT N/O N/A C R
Food Identification	(1) 001 100 100 0 11
35. Food properly labeled; original container	(IN OUT N/O N/A C R
Prevention of Food Contamination	0
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	IN OUT N/O N/A C R
39. Wiping cloths properly used & stored	IN OUT N/O N/A C R

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	IN OUT NO 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 47. Non-food contact surfaces clean Physical Facilities	OUT N/O N/A C R IN OUT N/O N/A C R W OUT N/O N/A C R
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
FOOD EMPLOYEE CERTIFICATION  55. Certification displayed properly & is up-to-date   FOOD EMPLOYEE CERTIFICATION  (1)	- 2078 IN OUT N/O N/A C R
Item Location Temp Item Location Temp Item  TEMPERATURE OBSERVATIONS Location Temp Item	Location Temp
Ban Meine Kit. 40 F Wilkin Strage 41 F ADMINISTRATIVE NOTES	

**PUBLISHED COMMENTS** 

Clean elg of both micro wares

Repair wall board behind 3- boom sink

Ford taberis found on speciff of con spenier.

Replace water danged ceiling tiles.

Visit Date

Signature

Inspector

/Signature

Time In Time Out

### PAD 12-11-18 FOOD FACILITY INSPECTION REPORT COLUMBIA, PA

Facility: Windy Lindy's Olde Columbia

Pretzel Haus

Food Identification

38. Personal cleanliness

35. Food properly labeled; original container Prevention of Food Contamination

36. Insects, rodents & animals not present

39. Wiping cloths properly used & stored

37. Contamination prevented during food preparation, storage & display

Facility Phone #: 327-8260

Business Owner/Manager: Andrea

**Property Owner:** Jay Shelley

Address: 17 S 2nd St

**Inspect Date:** 12/11/18 @ 1:00 Inspect/License #: 18-12-20

Inspect Reason: Annual

# of Risk Factors:

# of Repeat Risk Factors: Overall Compliance: (IN) OUT

(ÎN) 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 OUT N/O N/A C R

#### 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	WORLD NO NA S B
Person in charge present, demonstrates knowledge & performs duties     Employee Health	WOUT N/O N/A C R
Management & food employee knowledge, responsibilities & reporting	MOUT N/O N/A C R
Proper use of restriction & exclusion	OD OUT N/O N/A C R
Good Hygienic Practices 4. Proper eating, tasting, drinking, or tobacco use	DO OUT NO NA 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	VALOUT N/O N/A C R
<ol> <li>No bare hand contact w/ RTE foods or approved alternate method properly followed</li> <li>Adequate handwashing facilities supplied &amp; accessible</li> </ol>	NOUT NO NA C R
Approved Source	A
9. Food obtained from approved source	YN OUT NA C R
10. Food received at proper temperature	IN OUT WO N/A C R
Food in good condition, safe, & unadulterated     Required records available: shell stock tags, parasite destruction	IN OUT N/O (N/A) C R
Protection From Contamination	11 001 11/0 (1/1/0 1)
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 Potentially Hazardous Food Time/Temperature	TH OUT N/O N/A C R
16. Proper cooking time & temperature	IN OUT (1/O) N/A C R
17. Proper reheating procedures for hot holding	IN OUT NO N/A C R
18. Proper cooling time & temperature	IN OUT NO N/A C R
19. Proper hot holding temperature 20. Proper cold holding temperature	IN OUT N/O N/A C R (M) 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	IN OUT NO AVA O D
23. Consumer advisory provided for raw or undercooked foods Highly Susceptible Population	IN OUT N/O (WA) C R
24. Pasteurized foods used; prohibited foods not offered	(II) OUT N/O N/A C R
Chemical	1)
25. Food additives approved & properly used	(IN) OUT N/O N/A C R (IN) OUT N/O N/A C R
26. Toxic substances properly identified, stored & used Conformance with Approved Procedure	IN OUT IN/O IN/A C H
27. Compliance with variance, specialized process, & HACCP plan	IN OUT N/O N/A C R
OOOD DETAIL DOLOTIOES	
GOOD RETAIL PRACTICES  Good Retail Practices are preventive measures to control the addition of pathogens	s, chemicals, and physical objects into foods
Cood Haldin Talabas are protestive modeline to setting the addition of patrogenia	of endimental and physical objects and record
Safe Food & Water	<u> </u>
28. Pasteurized eggs used where required 29. Water & ice from approved source	NO NIA C R NO 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	$\alpha$
31. Proper cooling method used; adequate equipment for temperature control	(IN OUT NO N/A C R
32. Plant food properly cooked for hot holding 33. Approved thawing methods used	IN OUT (V) N/A C R IN OUT (V) N/A C R
33. Approved making memods used 34. Thermometer provided & accurate	(IN)OUT N/O N/A C R
Enad Identification	<u> </u>

F	0. Washing fri Proper Use of	Uter	nsils				IN OUT	N/O	N/A	)c	R
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							TUO NI TUO NI TUO NI TUO NI	N/O N/O	N/A N/A	C	R
4: 4: 4: P:	5. Food & non 6. Warewashli 7. Non-food co hysical Faciliti	ng fa onta ies	ed contact su acilities insta ct surfaces o	urfaces cleanable, p alled, maintained & clean		structed, & used	IN OUT IN OUT TUO N	N/O N/O N/O	N/A N/A N/A	CCC	RRR
50 51 52 53	3. Plumbing in 5. Sewage & v 1. Toilet faciliti 2. Garbage & i 3. Physical fac	stal vast ies p refu ilitie	led; proper t e water prop properly cons se properly ( s installed, r	adequate pressure packflow devices perly disposed structed, supplied a disposed; facilities maintained, & clear ing; designated are	& cleaned maintained		NOUT NOUT NOUT NOUT IN OUT NOUT	N/O N/O N/O N/O N/O	N/A N/A N/A N/A	00000	R R R R
Fo 55	ood Service W . Certification	orke disj	er Certification played prope	on erly & is up-to-date	FOOD EMPLOYEE O	CERTIFICATION 5-25	22 (N)OUT	N/O	N/A	CI	R
lte	L. 1	ion	Temp	Item	TEMPERATURE OF Location Temp	BSERVATIONS Item	Location	Tem	р		
(5)	Kit Lali	5	34°F								

ADMINISTRATIVE NOTES

PUBLISHED COMMENTS

Visit Date

Person in Charge

Signature

Inspector

Signaturo

Time In Time Out