

FOOD FACILITY INSPECTION REPORT
COLUMBIA, PA

12-5-18 INU 6362
AID 12-17-18

Facility: 717 Social Club
Facility Phone #: 449-3295
Business Owner/Manager: Jane
Property Owner: Bruce Murray
Address: 401 S 2nd St.

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

1383

FOODBORNE ILLNESS RISK FACTORS & PUBLIC HEALTH INTERVENTIONS

Risk Factors are improper practices identified as the most prevalent contributing factors of foodborne illness or injury.
Public Health Intervention are control measures to prevent foodborne illness or injury

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

Supervision

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

IN OUT N/O N/A C R

Employee Health

2. Management & food employee knowledge, responsibilities & reporting

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

3. Proper use of restriction & exclusion

Good Hygienic Practices

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

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

5. No discharge from eyes, nose, & mouth

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

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

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

8. Adequate handwashing facilities supplied & accessible

Approved Source

9. Food obtained from approved source

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

10. Food received at proper temperature

11. Food in good condition, safe, & unadulterated

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

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

Protection From Contamination

13. Food separated & protected

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

14. Food-contact surfaces cleaned & sanitized

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

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

Potentially Hazardous Food Time/Temperature

16. Proper cooking time & temperature

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

17. Proper reheating procedures for hot holding

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

18. Proper cooling time & temperature

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

19. Proper hot holding temperature

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

20. Proper cold holding temperature

IN OUT N/O N/A C R
IN 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

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
IN OUT N/O N/A C R

26. Toxic substances properly identified, stored & used

Conformance with Approved Procedure

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

IN OUT N/O N/A C R

GOOD RETAIL PRACTICES

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

Safe Food & Water

28. Pasteurized eggs used where required

IN OUT N/O N/A C R
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

Food Temperature Control

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

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

32. Plant food properly cooked for hot holding

IN OUT N/O N/A C R
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

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
IN OUT N/O N/A C R

37. Contamination prevented during food preparation, storage & display

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

38. Personal cleanliness

39. Wiping cloths properly used & stored

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

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

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

Food Service Worker Certification

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

FOOD EMPLOYEE CERTIFICATION

Dennis Brown

5-24-2022

IN OUT N/O N/A C R

Item Location Temp

Item Location Temp

TEMPERATURE OBSERVATIONS

Item Location Temp

Walk-in Storage 38°F

Cold beer Box 34°F

storage (or)

Refrig. Kit. 38°F

Bain Marie " 40°F

ADMINISTRATIVE NOTES

PUBLISHED COMMENTS

Replace door sweep on Lawrence St. door.

Replace walk in door gasket

Adjust door ~~keeper~~ to secure door against gasket.

Clean & sanitize ice machine in storage room (black moist substance on deflector bar).

Remove pint of spent cooking oil next to Kit sink.

Cover chicken parts pale in Kit refrig.

Clean sliding track of food debris in sliding door refrig in kitchen.

Clean debris from floor beneath cooking line under hood in " ,

Replace ^{unsecured} receptacles beneath bain marie & prep table island w/

pedestal-type duplex receptacles.

Obtain guest test strips for steam mop sanitizer.

Visit Date

Person in Charge

Signature

Inspector

Signature

Time In Time Out

J. Welsh

Jeffrey Helm

PD 12-3-18
CK 2492

11-21-18 Inv. 6351

FOOD FACILITY INSPECTION REPORT COLUMBIA, PA

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

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Public Health Intervention are control measures to prevent foodborne illness or injury

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Supervision

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

IN OUT N/O N/A C R

Employee Health

2. Management & food employee knowledge, responsibilities & reporting

IN OUT N/O N/A C R

3. Proper use of restriction & exclusion

IN OUT N/O N/A C R

Good Hygienic Practices

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

IN OUT N/O N/A C R

5. No discharge from eyes, nose, & mouth

IN OUT N/O N/A C R

Preventing Contamination by Hands

6. Hands clean & properly washed

IN OUT N/O N/A C R

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

IN OUT N/O N/A C R

8. Adequate handwashing facilities supplied & accessible

IN OUT N/O N/A C R

Approved Source

9. Food obtained from approved source

IN OUT N/O N/A C R

10. Food received at proper temperature

IN OUT N/O N/A C R

11. Food in good condition, safe, & unadulterated

IN OUT N/O N/A C R

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

IN OUT N/O N/A C R

Protection From Contamination

13. Food separated & protected

IN OUT N/O N/A C R

14. Food-contact surfaces cleaned & sanitized

IN OUT N/O N/A C R

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

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

20. Proper cold holding temperature

IN OUT N/O N/A C R

21. Proper date marking & disposition

IN OUT N/O N/A C R

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

IN OUT N/O N/A C R

Consumer Advisory

23. Consumer advisory provided for raw or undercooked foods

IN OUT N/O N/A C R

Highly Susceptible Population

24. Pasteurized foods used; prohibited foods not offered

IN OUT N/O N/A C R

Chemical

25. Food additives approved & properly used

IN OUT N/O N/A C R

26. Toxic substances properly identified, stored & used

IN OUT N/O N/A C R

Conformance with Approved Procedure

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

IN OUT N/O N/A C R

GOOD RETAIL PRACTICES

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

Safe Food & Water

28. Pasteurized eggs used where required

IN OUT N/O N/A C R

29. Water & ice from approved source

IN OUT N/O N/A C R

30. Variance obtained for specialized process or method

IN OUT N/O N/A C R

Food Temperature Control

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

IN OUT N/O N/A C R

32. Plant food properly cooked for hot holding

IN OUT N/O N/A C R

33. Approved thawing methods used

IN OUT N/O N/A C R

34. Thermometer provided & accurate

IN OUT N/O N/A C R

Food Identification

35. Food properly labeled; original container

IN OUT N/O N/A C R

Prevention of Food Contamination

36. Insects, rodents & animals not present

IN OUT N/O N/A C R

37. Contamination prevented during food preparation, storage & display

IN OUT N/O N/A C R

38. Personal cleanliness

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

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

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

Food Service Worker Certification

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

FOOD EMPLOYEE CERTIFICATION

Darryl Reynolds exp 11-2021

IN OUT N/O N/A C R

Item Location Temp

Bain Maria Kit 34°F

Wash in Box 38°F

Cold storage Box 34°F

Item

TEMPERATURE OBSERVATIONS

Location Temp

Item

Location Temp

ADMINISTRATIVE NOTES

PUBLISHED COMMENTS

Repair silicone bead at top of Kit so sink/wall interface

Visit Date

Person in Charge

Signature

Inspector

Signature

Time In

Time Out

Jeffrey Helm

PAID 12-3-18

FOOD FACILITY INSPECTION REPORT
COLUMBIA, PA

mailed 10-24-18

CK 1498

INV. 6262

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

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

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

Employee Health

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

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

Good Hygienic Practices

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

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

Preventing Contamination by Hands

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

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

Approved Source

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

(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

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

(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 cooking time & temperature

16. Proper cooking time & temperature
 17. Proper reheating procedures for hot holding
 18. Proper cooling time & temperature

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 hot holding temperature

Proper cold holding temperature

Proper date marking & disposition

Time as a public health control; procedures & record

(IN) 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

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
 26. Toxic substances properly identified, stored & used
 Conformance with Approved Procedure

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

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

IN OUT N/O N/A C R

GOOD RETAIL PRACTICES

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

Safe Food & Water

28. Pasteurized eggs used where required
 29. Water & ice from approved source
 30. Variance obtained for specialized process or method

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

Food Temperature Control

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

(IN) OUT N/O N/A C R
IN OUT N/O N/A C R
IN OUT N/O N/A C R
(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
 37. Contamination prevented during food preparation, storage & display
 38. Personal cleanliness

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

39. Wiping cloths properly used & stored w/ spray

(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

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

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

FOOD EMPLOYEE CERTIFICATION

Food Service Worker Certification

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

Gregory Cook exp 4-7-19

IN OUT N/O N/A C R

TEMPERATURE OBSERVATIONS

Item Location Temp

Item Location Temp

Item Location Temp

Ss Refrigerator Kitchen 32°F
Waste bin " 34°F
Glove box " 34°F

ADMINISTRATIVE NOTES

PUBLISHED COMMENTS

Install 3-basin sink in kitchen.
Install dedicated handwashing sink.

Visit Date

Person in Charge

Signature

Inspector

Signature

Time In

Time Out

Jeffrey Helm

John A. Cook

11-14-18 INV 6325
PAID 12-6-18 CK 30459
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

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

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

IN OUT N/O N/A C R

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IN OUT N/O N/A C R

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

IN OUT N/O N/A C R

8. Adequate handwashing facilities supplied & accessible

IN OUT N/O N/A C R

Approved Source

9. Food obtained from approved source

IN OUT N/O N/A C R

10. Food received at proper temperature

IN OUT N/O N/A C R

11. Food in good condition, safe, & unadulterated

IN OUT N/O N/A C R

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

IN OUT N/O N/A C R

Protection From Contamination

13. Food separated & protected

IN OUT N/O N/A C R

14. Food-contact surfaces cleaned & sanitized

IN OUT N/O N/A C R

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

IN OUT N/O N/A C R

Potentially Hazardous Food Time/Temperature

16. Proper cooking time & temperature

IN OUT N/O N/A C R

17. Proper reheating procedures for hot holding

IN OUT N/O N/A C R

18. Proper cooling time & temperature

IN OUT N/O N/A C R

19. Proper hot holding temperature

IN OUT N/O N/A C R

20. Proper cold holding temperature

IN OUT N/O N/A C R

21. Proper date marking & disposition

IN OUT N/O N/A C R

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

IN OUT N/O N/A C R

Consumer Advisory

23. Consumer advisory provided for raw or undercooked foods

IN OUT N/O N/A C R

Highly Susceptible Population

24. Pasteurized foods used; prohibited foods not offered

IN OUT N/O N/A C R

Chemical

25. Food additives approved & properly used

IN OUT N/O N/A C R

26. Toxic substances properly identified, stored & used

IN OUT N/O N/A C R

Conformance with Approved Procedure

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

IN OUT N/O N/A C R

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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

Proper Use of Utensils

41. In-use utensils properly stored

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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/A N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

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IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

Food Service Worker Certification

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

FOOD EMPLOYEE CERTIFICATION

Josh Cook exp 2020

IN OUT N/O N/A C R

Item Location Temp

Walk in Kit - 34°F
SS w/fig Kit - 35°F
Refrigs Bar 34°F

TEMPERATURE OBSERVATIONS

Item Location Temp Item Location Temp

ADMINISTRATIVE NOTES

Dish is mgt.

PUBLISHED COMMENTS

Visit Date

Person in Charge

Signature

Inspector

Signature

Time In

Time Out

Jeffrey Helm

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

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

FOODBORNE ILLNESS RISK FACTORS & PUBLIC HEALTH INTERVENTIONS

Risk Factors are improper practices identified as the most prevalent contributing factors of foodborne illness or injury.
 Public Health Intervention are control measures to prevent foodborne illness or injury

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

Supervision

1. Person in charge present, demonstrates knowledge & performs duties IN OUT N/O N/A C R

Employee Health

2. Management & food employee knowledge, responsibilities & reporting IN OUT N/O N/A C R

3. Proper use of restriction & exclusion IN OUT N/O N/A C R

Good Hygienic Practices

4. Proper eating, tasting, drinking, or tobacco use IN OUT N/O N/A C R

5. No discharge from eyes, nose, & mouth IN OUT N/O N/A C R

Preventing Contamination by Hands

6. Hands clean & properly washed IN OUT N/O N/A C R

7. No bare hand contact w/ RTE foods or approved alternate method properly followed IN OUT N/O N/A C R

8. Adequate handwashing facilities supplied & accessible IN OUT N/O N/A C R

Approved Source

9. Food obtained from approved source IN OUT N/O N/A C R

10. Food received at proper temperature IN OUT N/O N/A C R

11. Food in good condition, safe, & unadulterated IN OUT N/O N/A C R

12. Required records available: shell stock tags, parasite destruction IN OUT N/O N/A C R

Protection From Contamination

13. Food separated & protected IN OUT N/O N/A C R

14. Food-contact surfaces cleaned & sanitized IN OUT N/O N/A C R

15. Proper disposition of returned, previously served, reconditioned, & unsafe food IN OUT N/O N/A C R

Potentially Hazardous Food Time/Temperature

16. Proper cooking time & temperature IN OUT N/O N/A C R

17. Proper reheating procedures for hot holding IN OUT N/O N/A C R

18. Proper cooling time & temperature IN OUT N/O N/A C R

19. Proper hot holding temperature IN OUT N/O N/A C R

20. Proper cold holding temperature IN OUT N/O N/A C R

21. Proper date marking & disposition IN OUT N/O N/A C R

22. Time as a public health control; procedures & record IN OUT N/O N/A C R

Consumer Advisory

23. Consumer advisory provided for raw or undercooked foods IN OUT N/O N/A C R

Highly Susceptible Population

24. Pasteurized foods used; prohibited foods not offered IN OUT N/O N/A C R

Chemical

25. Food additives approved & properly used IN OUT N/O N/A C R

26. Toxic substances properly identified, stored & used IN OUT N/O N/A C R

Conformance with Approved Procedure

27. Compliance with variance, specialized process, & HACCP plan IN OUT N/O N/A C R

GOOD RETAIL PRACTICES

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

Safe Food & Water

28. Pasteurized eggs used where required IN OUT N/O N/A C R

29. Water & ice from approved source IN OUT N/O N/A C R

30. Variance obtained for specialized process or method IN OUT N/O N/A C R

Food Temperature Control

31. Proper cooling method used; adequate equipment for temperature control IN OUT N/O N/A C R

32. Plant food properly cooked for hot holding IN OUT N/O N/A C R

33. Approved thawing methods used IN OUT N/O N/A C R

34. Thermometer provided & accurate IN OUT N/O N/A C R

Food Identification

35. Food properly labeled; original container IN OUT N/O N/A C R

Prevention of Food Contamination

36. Insects, rodents & animals not present IN OUT N/O N/A C R

37. Contamination prevented during food preparation, storage & display IN OUT N/O N/A C R

38. Personal cleanliness IN OUT N/O N/A C R

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

(Spray)

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

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

FOOD EMPLOYEE CERTIFICATION

Food Service Worker Certification

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

IN OUT N/O N/A C R

TEMPERATURE OBSERVATIONS

Item Location Temp

Item Location Temp

Item Location Temp

Refrig. Kitchen 41°F

ADMINISTRATIVE NOTES

PUBLISHED COMMENTS

Visit Date

Person in Charge

Signature

Inspector

Signature

Time In Time Out

Jeffrey Helm

11-19-18 INV. 6324

Inspect Date: 12/04/2018
Inspect/License #: 18-12-03
Inspect Reason: Annual
of Risk Factors:
of Repeat Risk Factors:
Overall Compliance: IN / OUT

12-4-15
12-4-15
12-4-15

12-4-15
Pick up

2112-
(11/11)

[illegible]

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

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

40. Washing fruit & vegetables

Proper Use of Utensils

IN OUT ☒ N/A C R

41. In-use utensils properly stored

☒ IN OUT N/A N/A C R

42. Utensils, equipment & linens properly stored, dried & handled

☒ IN OUT N/A N/A C R

43. Single-use & single-service articles; properly stored & used

☒ IN OUT N/A N/A C R

44. Gloves used properly

☒ IN OUT N/A N/A C R

Utensils, Equipment and Vending

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

☒ IN OUT N/A N/A C R

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

☒ IN OUT N/A N/A C R

47. Non-food contact surfaces clean

☒ IN OUT N/A N/A C R

Physical Facilities

48. Hot & cold water available; adequate pressure

☒ IN OUT N/A N/A C R

49. Plumbing installed; proper backflow devices

☒ IN OUT N/A N/A C R

50. Sewage & waste water properly disposed

☒ IN OUT N/A N/A C R

51. Toilet facilities properly constructed, supplied & cleaned

☒ IN OUT N/A N/A C R

52. Garbage & refuse properly disposed; facilities maintained

☒ IN OUT N/A N/A C R

53. Physical facilities installed, maintained, & clean

☒ IN OUT N/A N/A C R

54. Adequate ventilation & lighting; designated areas used

☒ IN OUT N/A N/A C R

Food Service Worker Certification

FOOD EMPLOYEE CERTIFICATION

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

Lori Flick exp 5-2023

☒ IN OUT N/A N/A C R

Item Location Temp

TEMPERATURE OBSERVATIONS

Item Location Temp Item Location Temp

Black Refrigerator 34°F

SS Refrigerator (R) 32°F

" " (L) " 35°F

SS " (R) " 35°F

SS freezers

ADMINISTRATIVE NOTES

PUBLISHED COMMENTS

Label foil-covered bowls in SS Refrigerator to right of freezer in community room.

Clean ceiling of microwave

Obtain Clorox disinfectant test strips

Visit Date

Person in Charge

Signature

Inspector

Signature

Time In Time Out

Jeffrey Helm

PAID 12-3-18
CK 1968

11-27-18 INV 6350

FOOD FACILITY INSPECTION REPORT COLUMBIA, PA

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

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

IN OUT N/O N/A C R

Employee Health

2. Management & food employee knowledge, responsibilities & reporting

IN OUT N/O N/A C R

3. Proper use of restriction & exclusion

IN OUT N/O N/A C R

Good Hygienic Practices

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

IN OUT N/O N/A C R

5. No discharge from eyes, nose, & mouth

IN OUT N/O N/A C R

Preventing Contamination by Hands

6. Hands clean & properly washed

IN OUT N/O N/A C R

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

IN OUT N/O N/A C R

8. Adequate handwashing facilities supplied & accessible

IN OUT N/O N/A C R

Approved Source

9. Food obtained from approved source

IN OUT N/O N/A C R

10. Food received at proper temperature

IN OUT N/O N/A C R

11. Food in good condition, safe, & unadulterated

IN OUT N/O N/A C R

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

IN OUT N/O N/A C R

Protection From Contamination

13. Food separated & protected

IN OUT N/O N/A C R

14. Food-contact surfaces cleaned & sanitized

IN OUT N/O N/A C R

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

IN OUT N/O N/A C R

Potentially Hazardous Food Time/Temperature

16. Proper cooking time & temperature

IN OUT N/O N/A C R

17. Proper reheating procedures for hot holding

IN OUT N/O N/A C R

18. Proper cooling time & temperature

IN OUT N/O N/A C R

19. Proper hot holding temperature

IN OUT N/O N/A C R

20. Proper cold holding temperature

IN OUT N/O N/A C R

21. Proper date marking & disposition

IN OUT N/O N/A C R

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

IN OUT N/O N/A C R

Consumer Advisory

23. Consumer advisory provided for raw or undercooked foods

IN OUT N/O N/A C R

Highly Susceptible Population

24. Pasteurized foods used; prohibited foods not offered

IN OUT N/O N/A C R

Chemical

25. Food additives approved & properly used

IN OUT N/O N/A C R

26. Toxic substances properly identified, stored & used

IN OUT N/O N/A C R

Conformance with Approved Procedure

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

IN OUT N/O N/A C R

GOOD RETAIL PRACTICES

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

Safe Food & Water

28. Pasteurized eggs used where required

IN OUT N/O N/A C R

29. Water & ice from approved source

IN OUT N/O N/A C R

30. Variance obtained for specialized process or method

IN OUT N/O N/A C R

Food Temperature Control

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

IN OUT N/O N/A C R

32. Plant food properly cooked for hot holding

IN OUT N/O N/A C R

33. Approved thawing methods used

IN OUT N/O N/A C R

34. Thermometer provided & accurate

IN OUT N/O N/A C R

Food Identification

35. Food properly labeled; original container

IN OUT N/O N/A C R

Prevention of Food Contamination

36. Insects, rodents & animals not present

IN OUT N/O N/A C R

37. Contamination prevented during food preparation, storage & display

IN OUT N/O N/A C R

38. Personal cleanliness

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

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

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

Food Service Worker Certification

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

FOOD EMPLOYEE CERTIFICATION

Tracy Cunningham

exp 12-26-21

IN OUT N/O N/A C R

Item Location Temp

Item Location Temp

TEMPERATURE OBSERVATIONS

Item Location Temp

B in cooler 34°F
SS Refrig " 36°F

ADMINISTRATIVE NOTES

PUBLISHED COMMENTS

Visit Date

Person in Charge

Signature

Inspector

Signature

Time In Time Out

Jeffrey Helm

11-2-18

PAID

CK 12565

FOOD FACILITY INSPECTION REPORT
COLUMBIA, PA

MOVED

10-24-18

INV 6263

12/5/18

Q#4

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

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

IN OUT N/O N/A C R

Employee Health

2. Management & food employee knowledge, responsibilities & reporting

IN OUT N/O N/A C R

3. Proper use of restriction & exclusion

IN OUT N/O N/A C R

Good Hygienic Practices

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

IN OUT N/O N/A C R

5. No discharge from eyes, nose, & mouth

IN OUT N/O N/A C R

Preventing Contamination by Hands

6. Hands clean & properly washed

IN OUT N/O N/A C R

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

IN OUT N/O N/A C R

8. Adequate handwashing facilities supplied & accessible

IN OUT N/O N/A C R

Approved Source

9. Food obtained from approved source

IN OUT N/O N/A C R

10. Food received at proper temperature

IN OUT N/O N/A C R

11. Food in good condition, safe, & unadulterated

IN OUT N/O N/A C R

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

IN OUT N/O N/A C R

Protection From Contamination

13. Food separated & protected

IN OUT N/O N/A C R

14. Food-contact surfaces cleaned & sanitized

IN OUT N/O N/A C R

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

IN OUT N/O N/A C R

Potentially Hazardous Food Time/Temperature

16. Proper cooking time & temperature

IN OUT N/O N/A C R

17. Proper reheating procedures for hot holding

IN OUT N/O N/A C R

18. Proper cooling time & temperature

IN OUT N/O N/A C R

19. Proper hot holding temperature

IN OUT N/O N/A C R

20. Proper cold holding temperature

IN OUT N/O N/A C R

21. Proper date marking & disposition

IN OUT N/O N/A C R

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

IN OUT N/O N/A C R

Consumer Advisory

23. Consumer advisory provided for raw or undercooked foods

IN OUT N/O N/A C R

Highly Susceptible Population

24. Pasteurized foods used; prohibited foods not offered

IN OUT N/O N/A C R

Chemical

25. Food additives approved & properly used

IN OUT N/O N/A C R

26. Toxic substances properly identified, stored & used

IN OUT N/O N/A C R

Conformance with Approved Procedure

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

IN OUT N/O N/A C R

GOOD RETAIL PRACTICES

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

Safe Food & Water

28. Pasteurized eggs used where required

IN OUT N/O N/A C R

29. Water & ice from approved source

IN OUT N/O N/A C R

30. Variance obtained for specialized process or method

IN OUT N/O N/A C R

Food Temperature Control

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

IN OUT N/O N/A C R

32. Plant food properly cooked for hot holding

IN OUT N/O N/A C R

33. Approved thawing methods used

IN OUT N/O N/A C R

34. Thermometer provided & accurate

IN OUT N/O N/A C R

Food Identification

35. Food properly labeled; original container

IN OUT N/O N/A C R

Prevention of Food Contamination

36. Insects, rodents & animals not present

IN OUT N/O N/A C R

37. Contamination prevented during food preparation, storage & display

IN OUT N/O N/A C R

38. Personal cleanliness

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

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

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

FOOD EMPLOYEE CERTIFICATION

Food Service Worker Certification

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

IN OUT N/O N/A C R

TEMPERATURE OBSERVATIONS

Item Location Temp

Item

Location Temp

Item

Location Temp

SS Regis. 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

Jeffrey Helm



PAID 12-4-18
CK 10107

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

Paid Date:
Check #
Amt:

TNU, 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

1. Person in charge present, demonstrates knowledge & performs duties IN OUT N/O N/A C R

Employee Health

2. Management & food employee knowledge, responsibilities & reporting IN OUT N/O N/A C R

3. Proper use of restriction & exclusion IN OUT N/O N/A C R

Good Hygienic Practices

4. Proper eating, tasting, drinking, or tobacco use IN OUT N/O N/A C R

5. No discharge from eyes, nose, & mouth IN OUT N/O N/A C R

Preventing Contamination by Hands

6. Hands clean & properly washed IN OUT N/O N/A C R

7. No bare hand contact w/ RTE foods or approved alternate method properly followed IN OUT N/O N/A C R

8. Adequate handwashing facilities supplied & accessible IN OUT N/O N/A C R

Approved Source

9. Food obtained from approved source IN OUT N/O N/A C R

10. Food received at proper temperature IN OUT N/O N/A C R

11. Food in good condition, safe, & unadulterated IN OUT N/O N/A C R

12. Required records available: shell stock tags, parasite destruction IN OUT N/O N/A C R

Protection From Contamination

13. Food separated & protected IN OUT N/O N/A C R

14. Food-contact surfaces cleaned & sanitized IN OUT N/O N/A C R

15. Proper disposition of returned, previously served, reconditioned, & unsafe food IN OUT N/O N/A C R

Potentially Hazardous Food Time/Temperature

16. Proper cooking time & temperature IN OUT N/O N/A C R

17. Proper reheating procedures for hot holding IN OUT N/O N/A C R

18. Proper cooling time & temperature IN OUT N/O N/A C R

19. Proper hot holding temperature IN OUT N/O N/A C R

20. Proper cold holding temperature IN OUT N/O N/A C R

21. Proper date marking & disposition IN OUT N/O N/A C R

22. Time as a public health control; procedures & record IN OUT N/O N/A C R

Consumer Advisory

23. Consumer advisory provided for raw or undercooked foods IN OUT N/O N/A C R

Highly Susceptible Population

24. Pasteurized foods used; prohibited foods not offered IN OUT N/O N/A C R

Chemical

25. Food additives approved & properly used IN OUT N/O N/A C R

26. Toxic substances properly identified, stored & used IN OUT N/O N/A C R

Conformance with Approved Procedure

27. Compliance with variance, specialized process, & HACCP plan IN OUT N/O N/A C R

GOOD RETAIL PRACTICES

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

Safe Food & Water

28. Pasteurized eggs used where required IN OUT N/O N/A C R

29. Water & ice from approved source IN OUT N/O N/A C R

30. Variance obtained for specialized process or method IN OUT N/O N/A C R

Food Temperature Control

31. Proper cooling method used; adequate equipment for temperature control IN OUT N/O N/A C R

32. Plant food properly cooked for hot holding IN OUT N/O N/A C R

33. Approved thawing methods used IN OUT N/O N/A C R

34. Thermometer provided & accurate IN OUT N/O N/A C R

Food Identification

35. Food properly labeled; original container IN OUT N/O N/A C R

Prevention of Food Contamination

36. Insects, rodents & animals not present IN OUT N/O N/A C R

37. Contamination prevented during food preparation, storage & display IN OUT N/O N/A C R

38. Personal cleanliness 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	N/A	C	R
Proper Use of Utensils					
41. In-use utensils properly stored	IN	OUT	N/A	C	R
42. Utensils, equipment & linens properly stored, dried & handled	IN	OUT	N/A	C	R
43. Single-use & single-service articles; properly stored & used	IN	OUT	N/A	C	R
44. Gloves used properly	IN	OUT	N/A	C	R
Utensils, Equipment and Vending					
45. Food & non-food contact surfaces cleanable, properly designed, constructed, & used	IN	OUT	N/A	C	R
46. Warewashing facilities installed, maintained & used; test strips	IN	OUT	N/A	C	R
47. Non-food contact surfaces clean	IN	OUT	N/A	C	R
Physical Facilities					
48. Hot & cold water available; adequate pressure	IN	OUT	N/A	C	R
49. Plumbing installed; proper backflow devices	IN	OUT	N/A	C	R
50. Sewage & waste water properly disposed	IN	OUT	N/A	C	R
51. Toilet facilities properly constructed, supplied & cleaned	IN	OUT	N/A	C	R
52. Garbage & refuse properly disposed; facilities maintained	IN	OUT	N/A	C	R
53. Physical facilities installed, maintained, & clean	IN	OUT	N/A	C	R
54. Adequate ventilation & lighting; designated areas used	IN	OUT	N/A	C	R

Food Service Worker Certification

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

FOOD EMPLOYEE CERTIFICATION

Dylan Eck 6-2020

IN OUT N/A C R

Item	Location	Temp	Item	Location	Temp
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TEMPERATURE OBSERVATIONS

ADMINISTRATIVE NOTES

PUBLISHED COMMENTS

Visit Date	Person in Charge	Signature	Inspector	Signature	Time In	Time Out
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Jeffrey Helm

Facility: The Spot
Facility Phone #: 449-5808
Business Owner/Manager: Yvette
Property Owner: Norwood Realty
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

FOODBORNE ILLNESS RISK FACTORS & PUBLIC HEALTH INTERVENTIONS

Risk Factors are improper practices identified as the most prevalent contributing factors of foodborne illness or injury.
Public Health Intervention are control measures to prevent foodborne illness or injury

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

Supervision

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

IN OUT N/O N/A C R

Employee Health

2. Management & food employee knowledge, responsibilities & reporting

IN OUT N/O N/A C R

3. Proper use of restriction & exclusion

IN OUT N/O N/A C R

Good Hygienic Practices

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

IN OUT N/O N/A C R

5. No discharge from eyes, nose, & mouth

IN OUT N/O N/A C R

Preventing Contamination by Hands

6. Hands clean & properly washed

IN OUT N/O N/A C R

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

IN OUT N/O N/A C R

8. Adequate handwashing facilities supplied & accessible

IN OUT N/O N/A C R

Approved Source

9. Food obtained from approved source

IN OUT N/O N/A C R

10. Food received at proper temperature

IN OUT N/O N/A C R

11. Food in good condition, safe, & unadulterated

IN OUT N/O N/A C R

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

IN OUT N/O N/A C R

Protection From Contamination

13. Food separated & protected

IN OUT N/O N/A C R

14. Food-contact surfaces cleaned & sanitized

IN OUT N/O N/A C R

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 - error print

Chemical

25. Food additives approved & properly used

IN OUT N/O N/A C R

26. Toxic substances properly identified, stored & used

IN OUT N/O N/A C R

Conformance with Approved Procedure

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

IN OUT N/O N/A C R

GOOD RETAIL PRACTICES

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

Safe Food & Water

28. Pasteurized eggs used where required

IN OUT N/O N/A C R

29. Water & ice from approved source

IN OUT N/O N/A C R

30. Variance obtained for specialized process or method

IN OUT N/O N/A C R

Food Temperature Control

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

IN OUT N/O N/A C R

32. Plant food properly cooked for hot holding

IN OUT N/O N/A C R

33. Approved thawing methods used

IN OUT N/O N/A C R

34. Thermometer provided & accurate

IN OUT N/O N/A C R

Food Identification

35. Food properly labeled; original container

IN OUT N/O N/A C R

Prevention of Food Contamination

36. Insects, rodents & animals not present

IN OUT N/O N/A C R

37. Contamination prevented during food preparation, storage & display

IN OUT N/O N/A C R

38. Personal cleanliness

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

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

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

Food Service Worker Certification

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

FOOD EMPLOYEE CERTIFICATION

Pending

IN OUT N/O N/A C R

Item Location Temp

Reg-B. Storage 45°F

Item Location Temp

TEMPERATURE OBSERVATIONS

Item Location Temp

ADMINISTRATIVE NOTES

PUBLISHED COMMENTS

1. Food splatter found inside the microwave (while facility is closed).
2. Repair detaching cove moulding at floor beside kitchen sink.
3. Paint all exposed ~~wood~~ ^{errata} wood supports & underside of wood shelving above preptable to be easily cleanable.
4. Repair & make smooth & install cove moulding at base of wall in storage room to make floor easily cleanable.
5. Obtain test strips for the cl.-based sanitizer.
6. Add consumer advisory to menu.

Visit Date

Person In Charge

Signature

Inspector

Signature

Time In Time Out

Jeffrey Helm

Knob Box ordered by J. Seibert - Prop. Owner

PAID 12-28-18 11-27-18 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

Supervision

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

IN OUT N/O N/A C R

Employee Health

2. Management & food employee knowledge, responsibilities & reporting

IN OUT N/O N/A C R

3. Proper use of restriction & exclusion

IN OUT N/O N/A C R

Good Hygienic Practices

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

IN OUT N/O N/A C R

5. No discharge from eyes, nose, & mouth

IN OUT N/O N/A C R

Preventing Contamination by Hands

6. Hands clean & properly washed

IN OUT N/O N/A C R

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

IN OUT N/O N/A C R

8. Adequate handwashing facilities supplied & accessible

IN OUT N/O N/A C R

Approved Source

9. Food obtained from approved source

IN OUT N/O N/A C R

10. Food received at proper temperature

IN OUT N/O N/A C R

11. Food in good condition, safe, & unadulterated

IN OUT N/O N/A C R

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

IN OUT N/O N/A C R

Protection From Contamination

13. Food separated & protected

IN OUT N/O N/A C R

14. Food-contact surfaces cleaned & sanitized

IN OUT N/O N/A C R

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

IN OUT N/O N/A C R

Potentially Hazardous Food Time/Temperature

16. Proper cooking time & temperature

IN OUT N/O N/A C R

17. Proper reheating procedures for hot holding

IN OUT N/O N/A C R

18. Proper cooling time & temperature

IN OUT N/O N/A C R

19. Proper hot holding temperature

IN OUT N/O N/A C R

20. Proper cold holding temperature

IN OUT N/O N/A C R

21. Proper date marking & disposition

IN OUT N/O N/A C R

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

IN OUT N/O N/A C R

Consumer Advisory

23. Consumer advisory provided for raw or undercooked foods

IN OUT N/O N/A C R

Highly Susceptible Population

24. Pasteurized foods used; prohibited foods not offered

IN OUT N/O N/A C R

Chemical

25. Food additives approved & properly used

IN OUT N/O N/A C R

26. Toxic substances properly identified, stored & used

IN OUT N/O N/A C R

Conformance with Approved Procedure

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

IN OUT N/O N/A C R

GOOD RETAIL PRACTICES

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

Safe Food & Water

28. Pasteurized eggs used where required

IN OUT N/O N/A C R

29. Water & ice from approved source

IN OUT N/O N/A C R

30. Variance obtained for specialized process or method

IN OUT N/O N/A C R

Food Temperature Control

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

IN OUT N/O N/A C R

32. Plant food properly cooked for hot holding

IN OUT N/O N/A C R

33. Approved thawing methods used

IN OUT N/O N/A C R

34. Thermometer provided & accurate

IN OUT N/O N/A C R

Food Identification

35. Food properly labeled; original container

IN OUT N/O N/A C R

Prevention of Food Contamination

36. Insects, rodents & animals not present

IN OUT N/O N/A C R

37. Contamination prevented during food preparation, storage & display

IN OUT N/O N/A C R

38. Personal cleanliness

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

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

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

Food Service Worker Certification

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

FOOD EMPLOYEE CERTIFICATION

Angela Grace 4-2023

IN OUT N/O N/A C R

Item Location Temp

Item

TEMPERATURE OBSERVATIONS

Location Temp

Item

Location Temp

ADMINISTRATIVE NOTES

PUBLISHED COMMENTS

Visit Date

Person in Charge

Signature

Inspector

Signature

Time In Time Out

Jeffrey Helm

PAID
12-4-18 CK 1618

FOOD FACILITY INSPECTION REPORT COLUMBIA, PA

11-27-18 INV 6347

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

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

IN OUT N/O N/A C R

Employee Health

2. Management & food employee knowledge, responsibilities & reporting

IN OUT N/O N/A C R

3. Proper use of restriction & exclusion

IN OUT N/O N/A C R

Good Hygienic Practices

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

IN OUT N/O N/A C R

5. No discharge from eyes, nose, & mouth

IN OUT N/O N/A C R

Preventing Contamination by Hands

6. Hands clean & properly washed

IN OUT N/O N/A C R

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

IN OUT N/O N/A C R

8. Adequate handwashing facilities supplied & accessible

IN OUT N/O N/A C R

Approved Source

9. Food obtained from approved source

IN OUT N/O N/A C R

10. Food received at proper temperature

IN OUT N/O N/A C R

11. Food in good condition, safe, & unadulterated

IN OUT N/O N/A C R

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

IN OUT N/O N/A C R

Protection From Contamination

13. Food separated & protected

IN OUT N/O N/A C R

14. Food-contact surfaces cleaned & sanitized

IN OUT N/O N/A C R

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

IN OUT N/O N/A C R

Potentially Hazardous Food Time/Temperature

16. Proper cooking time & temperature

IN OUT N/O N/A C R

17. Proper reheating procedures for hot holding

IN OUT N/O N/A C R

18. Proper cooling time & temperature

IN OUT N/O N/A C R

19. Proper hot holding temperature

IN OUT N/O N/A C R

20. Proper cold holding temperature

IN OUT N/O N/A C R

21. Proper date marking & disposition

IN OUT N/O N/A C R

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

IN OUT N/O N/A C R

Consumer Advisory

23. Consumer advisory provided for raw or undercooked foods

IN OUT N/O N/A C R

Highly Susceptible Population

24. Pasteurized foods used; prohibited foods not offered

IN OUT N/O N/A C R

Chemical

25. Food additives approved & properly used

IN OUT N/O N/A C R

26. Toxic substances properly identified, stored & used

IN OUT N/O N/A C R

Conformance with Approved Procedure

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

IN OUT N/O N/A C R

GOOD RETAIL PRACTICES

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

Safe Food & Water

28. Pasteurized eggs used where required

IN OUT N/O N/A C R

29. Water & ice from approved source

IN OUT N/O N/A C R

30. Variance obtained for specialized process or method

IN OUT N/O N/A C R

Food Temperature Control

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

IN OUT N/O N/A C R

32. Plant food properly cooked for hot holding

IN OUT N/O N/A C R

33. Approved thawing methods used

IN OUT N/O N/A C R

34. Thermometer provided & accurate

IN OUT N/O N/A C R

Food Identification

35. Food properly labeled; original container

IN OUT N/O N/A C R

Prevention of Food Contamination

36. Insects, rodents & animals not present

IN OUT N/O N/A C R

37. Contamination prevented during food preparation, storage & display

IN OUT N/O N/A C R

38. Personal cleanliness

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

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/A C R

IN OUT N/A C R

IN OUT N/A C R

IN OUT N/A C R

IN OUT N/A C R

IN OUT N/A C R

IN OUT N/A C R

IN OUT N/A C R

IN OUT N/A C R

IN OUT N/A C R

IN OUT N/A C R

IN OUT N/A C R

IN OUT N/A C R

IN OUT N/A C R

IN OUT N/A C R

FOOD EMPLOYEE CERTIFICATION

Food Service Worker Certification

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

IN OUT N/A C R

Item Location Temp

Item Location Temp

Item Location Temp

Walk-in Storage 32°F
Deli display Sales 34°F
refrigerator

Glass display Counter 34°F
refrigerator - (milk) sales

ADMINISTRATIVE NOTES

PUBLISHED COMMENTS

No date marking on refrigerated food in kitchen.

Recommend to place a max-limit thermometer in kitchen refing. (plugged into GFCI receptacle).

Remove foam rubber seal on walk-in door.

Visit Date

Person in Charge

Signature

Inspector

Signature

Time In Time Out

Jeffrey Helm

PAID 12-6-18

FOOD FACILITY INSPECTION REPORT
COLUMBIA, PA

11-30-18 INV. 6357

CA B11 \$ 75.00

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

IN OUT N/O N/A C R

Employee Health

2. Management & food employee knowledge, responsibilities & reporting

IN OUT N/O N/A C R

3. Proper use of restriction & exclusion

IN OUT N/O N/A C R

Good Hygienic Practices

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

IN OUT N/O N/A C R

5. No discharge from eyes, nose, & mouth

IN OUT N/O N/A C R

Preventing Contamination by Hands

6. Hands clean & properly washed

IN OUT N/O N/A C R

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

IN OUT N/O N/A C R

8. Adequate handwashing facilities supplied & accessible

IN OUT N/O N/A C R

Approved Source

9. Food obtained from approved source

IN OUT N/O N/A C R

10. Food received at proper temperature

IN OUT N/O N/A C R

11. Food in good condition, safe, & unadulterated

IN OUT N/O N/A C R

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

IN OUT N/O N/A C R

Protection From Contamination

13. Food separated & protected

IN OUT N/O N/A C R

14. Food-contact surfaces cleaned & sanitized

IN OUT N/O N/A C R

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

IN OUT N/O N/A C R

Potentially Hazardous Food Time/Temperature

16. Proper cooking time & temperature

IN OUT N/O N/A C R

17. Proper reheating procedures for hot holding

IN OUT N/O N/A C R

18. Proper cooling time & temperature

IN OUT N/O N/A C R

19. Proper hot holding temperature

IN OUT N/O N/A C R

20. Proper cold holding temperature

IN OUT N/O N/A C R

21. Proper date marking & disposition

IN OUT N/O N/A C R

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

IN OUT N/O N/A C R

Consumer Advisory

23. Consumer advisory provided for raw or undercooked foods

IN OUT N/O N/A C R

Highly Susceptible Population

24. Pasteurized foods used; prohibited foods not offered

IN OUT N/O N/A C R

Chemical

25. Food additives approved & properly used

IN OUT N/O N/A C R

26. Toxic substances properly identified, stored & used

IN OUT N/O N/A C R

Conformance with Approved Procedure

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

IN OUT N/O N/A C R

GOOD RETAIL PRACTICES

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

Safe Food & Water

28. Pasteurized eggs used where required

IN OUT N/O N/A C R

29. Water & ice from approved source

IN OUT N/O N/A C R

30. Variance obtained for specialized process or method

IN OUT N/O N/A C R

Food Temperature Control

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

IN OUT N/O N/A C R

32. Plant food properly cooked for hot holding

IN OUT N/O N/A C R

33. Approved thawing methods used

IN OUT N/O N/A C R

34. Thermometer provided & accurate

IN OUT N/O N/A C R

Food Identification

35. Food properly labeled; original container

IN OUT N/O N/A C R

Prevention of Food Contamination

36. Insects, rodents & animals not present

IN OUT N/O N/A C R

37. Contamination prevented during food preparation, storage & display

IN OUT N/O N/A C R

38. Personal cleanliness

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

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

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

Food Service Worker Certification

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

FOOD EMPLOYEE CERTIFICATION

Yaritza Andino 11-30-2024

IN OUT N/O N/A C R

Item Location Temp

Item

TEMPERATURE OBSERVATIONS

Location Temp

Item

Location Temp

Refry Kit 35°F

ADMINISTRATIVE NOTES

PUBLISHED COMMENTS

Visit Date

Person in Charge

Signature

Inspector

Signature

Time In Time Out

Jeffrey Helm

PAID 12-6-18
\$75.00 CASH

FOOD FACILITY INSPECTION REPORT
COLUMBIA, PA

11-20-18 JAV 6334

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

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

Supervision

1. Person in charge present, demonstrates knowledge & performs duties IN OUT N/O N/A C R

Employee Health

2. Management & food employee knowledge, responsibilities & reporting IN OUT N/O N/A C R

3. Proper use of restriction & exclusion IN OUT N/O N/A C R

Good Hygienic Practices

4. Proper eating, tasting, drinking, or tobacco use IN OUT N/O N/A C R

5. No discharge from eyes, nose, & mouth IN OUT N/O N/A C R

Preventing Contamination by Hands

6. Hands clean & properly washed IN OUT N/O N/A C R

7. No bare hand contact w/ RTE foods or approved alternate method properly followed IN OUT N/O N/A C R

8. Adequate handwashing facilities supplied & accessible IN OUT N/O N/A C R

Approved Source

9. Food obtained from approved source IN OUT N/O N/A C R

10. Food received at proper temperature IN OUT N/O N/A C R

11. Food in good condition, safe, & unadulterated IN OUT N/O N/A C R

12. Required records available: shell stock tags, parasite destruction IN OUT N/O N/A C R

Protection From Contamination

13. Food separated & protected IN OUT N/O N/A C R

14. Food-contact surfaces cleaned & sanitized IN OUT N/O N/A C R

15. Proper disposition of returned, previously served, reconditioned, & unsafe food IN OUT N/O N/A C R

Potentially Hazardous Food Time/Temperature

16. Proper cooking time & temperature IN OUT N/O N/A C R

17. Proper reheating procedures for hot holding IN OUT N/O N/A C R

18. Proper cooling time & temperature IN OUT N/O N/A C R

19. Proper hot holding temperature IN OUT N/O N/A C R

20. Proper cold holding temperature IN OUT N/O N/A C R

21. Proper date marking & disposition IN OUT N/O N/A C R

22. Time as a public health control; procedures & record IN OUT N/O N/A C R

Consumer Advisory

23. Consumer advisory provided for raw or undercooked foods IN OUT N/O N/A C R

Highly Susceptible Population

24. Pasteurized foods used; prohibited foods not offered IN OUT N/O N/A C R

Chemical

25. Food additives approved & properly used IN OUT N/O N/A C R

26. Toxic substances properly identified, stored & used IN OUT N/O N/A C R

Conformance with Approved Procedure

27. Compliance with variance, specialized process, & HACCP plan IN OUT N/O N/A C R

GOOD RETAIL PRACTICES

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

Safe Food & Water

28. Pasteurized eggs used where required IN OUT N/O N/A C R

29. Water & ice from approved source IN OUT N/O N/A C R

30. Variance obtained for specialized process or method IN OUT N/O N/A C R

Food Temperature Control

31. Proper cooling method used; adequate equipment for temperature control IN OUT N/O N/A C R

32. Plant food properly cooked for hot holding IN OUT N/O N/A C R

33. Approved thawing methods used IN OUT N/O N/A C R

34. Thermometer provided & accurate IN OUT N/O N/A C R

Food Identification

35. Food properly labeled; original container IN OUT N/O N/A C R

Prevention of Food Contamination

36. Insects, rodents & animals not present IN OUT N/O N/A C R

37. Contamination prevented during food preparation, storage & display IN OUT N/O N/A C R

38. Personal cleanliness 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

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

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

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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 EMPLOYEE CERTIFICATION

Food Service Worker Certification

55. Certification displayed properly & is up-to-date Mark Vera exp 10-2022 IN OUT N/O N/A C R

TEMPERATURE OBSERVATIONS

Item Location Temp

Item Location Temp

Item Location Temp

SS Refrig Kit 41°F
Glass Refrig " 34°F

ADMINISTRATIVE NOTES

PUBLISHED COMMENTS

Visit Date

Person In Charge

Signature

Inspector

Signature

Time In Time Out

Jeffrey Helm

Pd 12-20-18

CK 11738

FOOD FACILITY INSPECTION REPORT
COLUMBIA, PA

12-1-18 INV. 6376

Facility: Union Station Grill
Facility Phone #: 684-1111
Business Owner/Manager: Jim Groff
Property Owner: Jim Groff
Address: 173 S 4th St.

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

FOODBORNE ILLNESS RISK FACTORS & PUBLIC HEALTH INTERVENTIONS

Risk Factors are improper practices identified as the most prevalent contributing factors of foodborne illness or injury.
 Public Health Intervention are control measures to prevent foodborne illness or injury

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

Supervision

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

IN OUT N/O N/A C R

Employee Health

2. Management & food employee knowledge, responsibilities & reporting

IN OUT N/O N/A C R

3. Proper use of restriction & exclusion

IN OUT N/O N/A C R

Good Hygienic Practices

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

IN OUT N/O N/A C R

5. No discharge from eyes, nose, & mouth

IN OUT N/O N/A C R

Preventing Contamination by Hands

6. Hands clean & properly washed

IN OUT N/O N/A C R

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

IN OUT N/O N/A C R

8. Adequate handwashing facilities supplied & accessible

IN OUT N/O N/A C R

Approved Source

9. Food obtained from approved source

IN OUT N/O N/A C R

10. Food received at proper temperature

IN OUT N/O N/A C R

11. Food in good condition, safe, & unadulterated

IN OUT N/O N/A C R

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

IN OUT N/O N/A C R

Protection From Contamination

13. Food separated & protected

IN OUT N/O N/A C R

14. Food-contact surfaces cleaned & sanitized

IN OUT N/O N/A C R

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

IN OUT N/O N/A C R

Potentially Hazardous Food Time/Temperature

16. Proper cooking time & temperature

IN OUT N/O N/A C R

17. Proper reheating procedures for hot holding

IN OUT N/O N/A C R

18. Proper cooling time & temperature

IN OUT N/O N/A C R

19. Proper hot holding temperature

IN OUT N/O N/A C R

20. Proper cold holding temperature

IN OUT N/O N/A C R

21. Proper date marking & disposition

IN OUT N/O N/A C R

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

IN OUT N/O N/A C R

Consumer Advisory

23. Consumer advisory provided for raw or undercooked foods

IN OUT N/O N/A C R

Highly Susceptible Population

24. Pasteurized foods used; prohibited foods not offered

IN OUT N/O N/A C R

Chemical

25. Food additives approved & properly used

IN OUT N/O N/A C R

26. Toxic substances properly identified, stored & used

IN OUT N/O N/A C R

Conformance with Approved Procedure

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

IN OUT N/O N/A C R

GOOD RETAIL PRACTICES

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

Safe Food & Water

28. Pasteurized eggs used where required

IN OUT N/O N/A C R

29. Water & ice from approved source

IN OUT N/O N/A C R

30. Variance obtained for specialized process or method

IN OUT N/O N/A C R

Food Temperature Control

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

IN OUT N/O N/A C R

32. Plant food properly cooked for hot holding

IN OUT N/O N/A C R

33. Approved thawing methods used

IN OUT N/O N/A C R

34. Thermometer provided & accurate

IN OUT N/O N/A C R

Food Identification

35. Food properly labeled; original container

IN OUT N/O N/A C R

Prevention of Food Contamination

36. Insects, rodents & animals not present

IN OUT N/O N/A C R

37. Contamination prevented during food preparation, storage & display

IN OUT N/O N/A C R

38. Personal cleanliness

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

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/A~~ N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

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IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

Food Service Worker Certification

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

FOOD EMPLOYEE CERTIFICATION

IN OUT N/O N/A C R

Item Location Temp

Item Location Temp

TEMPERATURE OBSERVATIONS

Item Location Temp

Bain Marie Kit 42°F (active lunch period)

ADMINISTRATIVE NOTES

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

PUBLISHED COMMENTS

Fit & finish of walls & corners of ceiling in center of Kitchen are inadequate. Kitchen floor around appliances contained chronic greasy grimy debris from inadequate cleaning. Ventilation fan above warewashing room is covered w/ grease-laden dust from inadequate cleaning. Newly remodeled

Visit Date

Person in Charge

Signature

Inspector

Signature

Time In Time Out

Jeffrey Helm

PAID 12-13-18
FOOD FACILITY INSPECTION REPORT
COLUMBIA, PA

12-3-18 JNV 6367
CK 1127

Facility: Verona Pizza
Facility Phone #: 342-2559
Business Owner/Manager: Refat Nan
Property Owner: Refat Nan
Address: 232 Locust St.

Inspect Date: 12/13/18 @ 11:00
Inspect/License #: 18-12-21
Inspect Reason: Annual
of Risk Factors:
of Repeat Risk Factors:
Overall Compliance: IN / OUT

FOODBORNE ILLNESS RISK FACTORS & PUBLIC HEALTH INTERVENTIONS

Risk Factors are improper practices identified as the most prevalent contributing factors of foodborne illness or injury.
Public Health Intervention are control measures to prevent foodborne illness or injury

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

Supervision

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

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

Employee Health

2. Management & food employee knowledge, responsibilities & reporting

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

3. Proper use of restriction & exclusion

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

Good Hygienic Practices

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

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

5. No discharge from eyes, nose, & mouth

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

Preventing Contamination by Hands

6. Hands clean & properly washed

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

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

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

8. Adequate handwashing facilities supplied & accessible

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

Approved Source

9. Food obtained from approved source

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

10. Food received at proper temperature

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

11. Food in good condition, safe, & unadulterated

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

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

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

Protection From Contamination

13. Food separated & protected

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

14. Food-contact surfaces cleaned & sanitized

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

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

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

Potentially Hazardous Food Time/Temperature

16. Proper cooking time & temperature

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

17. Proper reheating procedures for hot holding

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

18. Proper cooling time & temperature

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

19. Proper hot holding temperature

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

20. Proper cold holding temperature

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

21. Proper date marking & disposition

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

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

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

Consumer Advisory

23. Consumer advisory provided for raw or undercooked foods

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

Highly Susceptible Population

24. Pasteurized foods used; prohibited foods not offered

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

Chemical

25. Food additives approved & properly used

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

26. Toxic substances properly identified, stored & used

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

Conformance with Approved Procedure

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

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

GOOD RETAIL PRACTICES

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

Safe Food & Water

28. Pasteurized eggs used where required

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

29. Water & ice from approved source

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

30. Variance obtained for specialized process or method

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

Food Temperature Control

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

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

32. Plant food properly cooked for hot holding

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

33. Approved thawing methods used

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

34. Thermometer provided & accurate

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

Food Identification

35. Food properly labeled; original container

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

Prevention of Food Contamination

36. Insects, rodents & animals not present

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

37. Contamination prevented during food preparation, storage & display

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

38. Personal cleanliness

(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

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/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

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IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

FOOD EMPLOYEE CERTIFICATION

Food Service Worker Certification

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

Mourid Adib exp. 11-30-18

IN OUT N/O N/A C R

TEMPERATURE OBSERVATIONS

Item Location Temp

Item Location Temp

Item Location Temp

BonMarie Serving 41°F

Walk-in Refrigerator Kitchen 34°F

ADMINISTRATIVE NOTES

Install moulding strip at ceiling crack w/ wall behind Kitchen slicer.

PUBLISHED COMMENTS

dried food debris on slicer (unused since 12-12-18)

Dark gray moist spots on ice container behind interior deflector plate.

Hand soap dispenser empty @ serving area handwash sink

Resort MAN

Visit Date

Person in Charge

Signature

Inspector

Signature

Time In Time Out

Jeffrey Helm

Pd 12-20-18
CK 32976FOOD FACILITY INSPECTION REPORT
COLUMBIA, PA

12-6-18

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

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

IN OUT N/O N/A C R

Employee Health

2. Management & food employee knowledge, responsibilities & reporting

IN OUT N/O N/A C R

3. Proper use of restriction & exclusion

IN OUT N/O N/A C R

Good Hygienic Practices

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

IN OUT N/O N/A C R

5. No discharge from eyes, nose, & mouth

IN OUT N/O N/A C R

Preventing Contamination by Hands

6. Hands clean & properly washed

IN OUT N/O N/A C R

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

IN OUT N/O N/A C R

8. Adequate handwashing facilities supplied & accessible

IN OUT N/O N/A C R

Approved Source

9. Food obtained from approved source

IN OUT N/O N/A C R

10. Food received at proper temperature

IN OUT N/O N/A C R

11. Food in good condition, safe, & unadulterated

IN OUT N/O N/A C R

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

IN OUT N/O N/A C R

Protection From Contamination

13. Food separated & protected

IN OUT N/O N/A C R

14. Food-contact surfaces cleaned & sanitized

IN OUT N/O N/A C R

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

IN OUT N/O N/A C R

Potentially Hazardous Food Time/Temperature

16. Proper cooking time & temperature

IN OUT N/O N/A C R

17. Proper reheating procedures for hot holding

IN OUT N/O N/A C R

18. Proper cooling time & temperature

IN OUT N/O N/A C R

19. Proper hot holding temperature

IN OUT N/O N/A C R

20. Proper cold holding temperature

IN OUT N/O N/A C R

21. Proper date marking & disposition

IN OUT N/O N/A C R

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

IN OUT N/O N/A C R

Consumer Advisory

23. Consumer advisory provided for raw or undercooked foods

IN OUT N/O N/A C R

Highly Susceptible Population

24. Pasteurized foods used; prohibited foods not offered

IN OUT N/O N/A C R

Chemical

25. Food additives approved & properly used

IN OUT N/O N/A C R

26. Toxic substances properly identified, stored & used

IN OUT N/O N/A C R

Conformance with Approved Procedure

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

IN OUT N/O N/A C R

GOOD RETAIL PRACTICES

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

Safe Food & Water

28. Pasteurized eggs used where required

IN OUT N/O N/A C R

29. Water & ice from approved source

IN OUT N/O N/A C R

30. Variance obtained for specialized process or method

IN OUT N/O N/A C R

Food Temperature Control

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

IN OUT N/O N/A C R

32. Plant food properly cooked for hot holding

IN OUT N/O N/A C R

33. Approved thawing methods used

IN OUT N/O N/A C R

34. Thermometer provided & accurate

IN OUT N/O N/A C R

Food Identification

35. Food properly labeled; original container

IN OUT N/O N/A C R

Prevention of Food Contamination

36. Insects, rodents & animals not present

IN OUT N/O N/A C R

37. Contamination prevented during food preparation, storage & display

IN OUT N/O N/A C R

38. Personal cleanliness

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 N/O N/A C R

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 N/O N/A 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

IN OUT N/O N/A C R

47. Non-food contact surfaces clean

IN OUT N/O N/A C R

Physical Facilities

48. Hot & cold water available; adequate pressure

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 N/O N/A C R

FOOD EMPLOYEE CERTIFICATION

Food Service Worker Certification

55. Certification displayed properly & is up-to-date Dawn Oltean exp. 6-3-2020

IN OUT N/O N/A C R

TEMPERATURE OBSERVATIONS

Item Location Temp

Item Location Temp

Item Location Temp

45 Refrig. Kit. 30°F
Bain Marie Kit. 40°F
Walk-in Storage 41°F

ADMINISTRATIVE NOTES

PUBLISHED COMMENTS

Clean clog of both microwaves
Repair wall board behind 3-basin sink
Food debris found on spenapt. of cen. spencer.
Replace water damaged ceiling tiles.

Visit Date

Person in Charge

Signature

Inspector

Jeffrey Helm

Signature

Time In Time Out

FOOD FACILITY INSPECTION REPORT
COLUMBIA, PA

12-3-18 INV 6366

PAD 12-11-18

Facility: Windy Lindy's Olde Columbia
Pretzel Haus
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

CK 4843

FOODBORNE ILLNESS RISK FACTORS & PUBLIC HEALTH INTERVENTIONS

Risk Factors are improper practices identified as the most prevalent contributing factors of foodborne illness or injury.
Public Health Intervention are control measures to prevent foodborne illness or injury

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

Supervision

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

IN OUT N/O N/A C R

Employee Health

2. Management & food employee knowledge, responsibilities & reporting

IN OUT N/O N/A C R

3. Proper use of restriction & exclusion

IN OUT N/O N/A C R

Good Hygienic Practices

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

IN OUT N/O N/A C R

5. No discharge from eyes, nose, & mouth

IN OUT N/O N/A C R

Preventing Contamination by Hands

6. Hands clean & properly washed

IN OUT N/O N/A C R

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

IN OUT N/O N/A C R

8. Adequate handwashing facilities supplied & accessible

IN OUT N/O N/A C R

Approved Source

9. Food obtained from approved source

IN OUT N/O N/A C R

10. Food received at proper temperature

IN OUT N/O N/A C R

11. Food in good condition, safe, & unadulterated

IN OUT N/O N/A C R

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

IN OUT N/O N/A C R

Protection From Contamination

13. Food separated & protected

IN OUT N/O N/A C R

14. Food-contact surfaces cleaned & sanitized

IN OUT N/O N/A C R

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

IN OUT N/O N/A C R

Potentially Hazardous Food Time/Temperature

16. Proper cooking time & temperature

IN OUT N/O N/A C R

17. Proper reheating procedures for hot holding

IN OUT N/O N/A C R

18. Proper cooling time & temperature

IN OUT N/O N/A C R

19. Proper hot holding temperature

IN OUT N/O N/A C R

20. Proper cold holding temperature

IN OUT N/O N/A C R

21. Proper date marking & disposition

IN OUT N/O N/A C R

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

IN OUT N/O N/A C R

Consumer Advisory

23. Consumer advisory provided for raw or undercooked foods

IN OUT N/O N/A C R

Highly Susceptible Population

24. Pasteurized foods used; prohibited foods not offered

IN OUT N/O N/A C R

Chemical

25. Food additives approved & properly used

IN OUT N/O N/A C R

26. Toxic substances properly identified, stored & used

IN OUT N/O N/A C R

Conformance with Approved Procedure

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

IN OUT N/O N/A C R

GOOD RETAIL PRACTICES

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

Safe Food & Water

28. Pasteurized eggs used where required

IN OUT N/O N/A C R

29. Water & ice from approved source

IN OUT N/O N/A C R

30. Variance obtained for specialized process or method

IN OUT N/O N/A C R

Food Temperature Control

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

IN OUT N/O N/A C R

32. Plant food properly cooked for hot holding

IN OUT N/O N/A C R

33. Approved thawing methods used

IN OUT N/O N/A C R

34. Thermometer provided & accurate

IN OUT N/O N/A C R

Food Identification

35. Food properly labeled; original container

IN OUT N/O N/A C R

Prevention of Food Contamination

36. Insects, rodents & animals not present

IN OUT N/O N/A C R

37. Contamination prevented during food preparation, storage & display

IN OUT N/O N/A C R

38. Personal cleanliness

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

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

IN OUT N/O N/A C R

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IN OUT N/O N/A C R

IN OUT N/O N/A C R

IN OUT N/O N/A C R

Food Service Worker Certification

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

FOOD EMPLOYEE CERTIFICATION

Linda Gachemauer 5-25-22

Andre W. Howard

IN OUT N/O N/A C R

TEMPERATURE OBSERVATIONS

Item Location Temp

Item

Location Temp

Item

Location Temp

Refrig Kit 34°F
" Lobby 34°F

ADMINISTRATIVE NOTES

PUBLISHED COMMENTS

Visit Date

Person In Charge

Signature

Inspector

Jeffrey Helm

Signature

Time In Time Out