

FOOD FACILITY INSPECTION REPORT  
COLUMBIA, PA

11-19-18 INV 6322  
PAID 2-5-19

Facility: St. Paul's Episcopal Church  
Facility Phone #: 684-8496  
Business Owner/Manager: Darlene  
Property Owner: St. Paul's Episcopal  
Address: 340 Locust St

Inspect Date: 1/14/18 19 CK 10026  
Inspect/License #: 18-01-01  
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/Q** 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 *Danielle Peters exp. 11-18-21*

OUT N/O N/A C R

2. <i>2 doors</i> 53	Item	Location	Temp	TEMPERATURE OBSERVATIONS					
				Item	Location	Temp	Item	Location	Temp
<i>Refrig.</i>	Kitchen		$\leq 40^{\circ}\text{F}$						
<i>Refrig.</i>	Storage		$\leq 40^{\circ}\text{F}$						
White Frig.	Kit.		$39^{\circ}\text{F}$						
2 door 53	Kit.		$16^{\circ}\text{F}$						
<i>Refrig.</i>	"		$43^{\circ}\text{F}$	- Just recorded					
White Refrig.									

#### ADMINISTRATIVE NOTES

*Food supplied by Andy's (Hamburgers); Musiess (bread)*

#### PUBLISHED COMMENTS

*- Just recorded*

Visit Date

Person in Charge

Signature

Inspector

*Jeffrey Helm*

Time In Time Out