

FOOD FACILITY INSPECTION REPORT
COLUMBIA, PA

Pd 2-11-19

CK 636D

\$15.00

Facility: Salem United Church of Christ
Facility Phone #: 684-6708
Business Owner/Manager: Joyce
Property Owner: Salem Evang. Church
Address: 324 Walnut St

Inspect Date: 02/11/2019 @ 10:00am
Inspect/License #: 19-02-01
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

Microwave

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	N	OUT	N/O	N/A	C	R
49. Plumbing installed; proper backflow devices	N	OUT	N/O	N/A	C	R
50. Sewage & waste water properly disposed	N	OUT	N/O	N/A	C	R
51. Toilet facilities properly constructed, supplied & cleaned	N	OUT	N/O	N/A	C	R
52. Garbage & refuse properly disposed; facilities maintained	N	OUT	N/O	N/A	C	R
53. Physical facilities installed, maintained, & clean	N	OUT	N/O	N/A	C	R
54. Adequate ventilation & lighting; designated areas used	N	OUT	N/O	N/A	C	R

FOOD EMPLOYEE CERTIFICATION

Food Service Worker Certification

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

IN OUT N/O N/A C R

Item	Location	Temp	TEMPERATURE OBSERVATIONS			Item	Location	Temp
			Location	Temp	Item			
Refig.	Kit.	39°F						

ADMINISTRATIVE NOTES

Microwave contains food splatter; cleaned during inspection.

PUBLISHED COMMENTS

Joyce Luhman

Jeffrey Helm

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