

FOOD FACILITY INSPECTION REPORT COLUMBIA, PA

Pa 2-11-19
CK 6360 \$45.00

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/A 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

Microwave

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

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

TEMPERATURE OBSERVATIONS

Item Location Temp

Item Location Temp

Item Location Temp

Refig. Kit. 39°F

ADMINISTRATIVE NOTES

Microwave contains food splatter; cleaned during inspection

PUBLISHED COMMENTS

Joze Fuhman

Jeffrey Helm

Visit Date

Person in Charge

Signature

Inspector

Signature

Time In Time Out

Jeffrey Helm