

Retail Food Facility Inspection Report

Facility: UNION STATION GRILL Facility ID: 141565
 Owner: UNION STATION GRILL
 Address: 171-173 S 4TH ST
 City/State: Columbia PA
 Zip: 17512 County: Lancaster Region: Region 6E
 Phone: (717) 684-1111

Insp. ID: 773206
 Insp. Date: 12/6/2019
 Insp. Reason: Regular
 No. of Risk Factors: 3
 No. of Repeat Risk Factors: 0
 Overall Compliance: IN

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk Factors are important practices and procedures 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		Protection From Contamination	
1. Person in charge present, demonstrates knowledge, & performs duties	In	14. Food separated & protected	In
Employee Health		15. Food-contact surfaces: cleaned & sanitized	Out, C
2. Management, food employee & conditional food employee knowledge, responsibilities & reporting	In	16. Proper disposition of returned, previously served, reconditioned, & unsafe food	In
3. Proper use of restriction & exclusion	In	Time/Temperature Control for Safety	
4. Procedure for responding to vomiting & diarrheal events	Out, C	17. Proper cooking time & temperatures	N/O
Good Hygienic Practices		18. Proper reheating procedures for hot holding	N/O
5. Proper eating, tasting, drinking, or tobacco use	In	19. Proper cooling time & temperatures	N/O
6. No discharge from eyes, nose, & mouth	In	20. Proper hot holding temperatures	In
Preventing Contamination by Hands		21. Proper cold holding temperatures	In
7. Hands clean & properly washed	N/O	22. Proper date marking & disposition	In
8. No bare hand contact with RTE food or a pre-approved alternate method properly followed	In	23. Time as a public health control: procedures & records	N/A
9. Adequate handwashing sinks properly supplied & accessible	Out, C	Consumer Advisory	
Approved Source		24. Consumer advisory provided for raw / undercooked foods	In
10. Food obtained from approved source	In	Highly Susceptible Population	
11. Food received at proper temperature	N/O	25. Pasteurized foods used; prohibited foods not offered	N/A
12. Food in good condition, safe, & unadulterated	In	Food/Color Additives & Toxic Substances	
13. Required records available: shellstock tags, parasite destruction	N/A	26. Food additives: approved & properly used	N/A
		27. Toxic substances properly identified, stored & used; held for retail sale, properly stored	In
Conformance with Approved Procedures		Conformance with Approved Procedures	
		28. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	N/A

GOOD RETAIL PRACTICES

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

Safe Food & Water		Proper Use of Utensils	
29. Pasteurized eggs used where required	In	42. In-use utensils: properly stored	In
30. Water & ice from approved source	In	43. Utensils, equipment & linens: properly stored, dried & handled	In
31. Variance obtained for specialized processing methods	In	44. Single-use/single-service articles: properly stored & used	In
Food Temperature Control		45. Gloves used properly	In
32. Proper cooling methods used; adequate equipment for temperature control	In	Utensils, Equipment & Vending	
33. Plant food properly cooked for hot holding	In	46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used	In
34. Approved thawing methods used	In	47. Warewashing facilities: installed, maintained & used; test strips	Out
35. Thermometers provided & accurate	In	48. Non-food contact surfaces clean	Out
Food Identification		Physical Facilities	
36. Food properly labeled; original container	In	49. Hot & cold water available; adequate pressure	In
Prevention of Food Contamination		50. Plumbing installed; proper backflow devices	In
37. Insects, rodents & animals not present	In	51. Sewage & waste water properly disposed	In
38. Contamination prevented during food preparation, storage & display	In	52. Toilet facilities: properly constructed, supplied, cleaned	In
39. Personal cleanliness	In	53. Garbage/refuse properly disposed; facilities maintained	In
40. Wiping cloths: properly used & stored	In	54. Physical facilities installed, maintained, & clean	Out
41. Washing fruit & vegetables	In	55. Adequate ventilation & lighting; designated areas used	In

FOOD EMPLOYEE CERTIFICATION

Certified Food Employee

Certified Food Employee			Certificate		
56. Certified Food Employee employed; acts as PIC; accessible			57. Certified food manager certificate: valid & properly displayed		

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
12/6/2019	IAN MOWERY AND JIM GROFF (Signature on File)		12/6/2019	Theresa Mosby		12/6/2019	1:00 PM	2:50 PM



Commonwealth of Pennsylvania
Department of Agriculture
Bureau of Food Safety and Laboratory Services

2301 N CAMERON ST
HARRISBURG, PA 17110
717-787-4315

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TEMPERATURE OBSERVATIONS

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Soup, Marinara Sauce	Hot-Hold Unit	150, 141°F	Roast Beef	Walk-In Cooler	33°F	Salsa, Sliced Tomatoes	Bain Marie	38, 38°F

OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the timeframes below

Item Number	Violation of Code	Comment	Correct By Date	Repeat Violation
4.	2 - 501.11	Facility does not have written procedures for employees to follow when responding to an event involving vomitus or fecal matter discharge onto surfaces within the facility. Emailed procedures to facility.		
9.	6 - 301.14	No sign or poster posted at the hand-wash sink in the food preparation area to remind food employees to wash their hands.		
15.	4 - 601.11(A)	Old food residue observed on the inner rim of the slicer and the can opener. Observed a pink residue up inside the ice maker.		
15.	4 - 501.114	Chlorine chemical sanitizer residual detected in the final sanitizer rinse cycle of the low temperature sanitizing dishwasher was approximately 30ppm, and not 50-100 ppm as required.		
47.	4 - 302.14	Food facility does not have available sanitizer test strips or test kit to determine appropriate sanitizer concentration of chlorine bleach of the mechanical dishwasher.	12/9/2019	
48.	4 - 602.13	Observed a substantial amount of grease and food debris on the floor under the flat grill, char-broiler, under the fryers, and in the corner of the cook line area. Observed burnt grease drippings under the overhang of the salamander in the cooking area.	12/13/2019	
54.	6 - 501.11	Several floor tiles are missing in the dish washing room.	12/20/2019	
54.	6 - 201.16	Walls and ceiling in the downstairs walk-in cooler is made of foam and is not an easily cleanable material.	3/31/2020	
54.	6 - 201.11	The walls of the employee restroom are not smooth and easily cleanable. Observed cracks and efflorescence on the walls.	3/31/2020	
56.	46.1201 (a)	The food facility does not maintain Food Employee Certification records as required. The food facility has 90 days to enroll an employee in a State recognized Food Safety course.	3/6/2020	

PUBLISHED COMMENTS

This is a REGULAR inspection within Columbia borough, the borough has turned inspections over to the Department.

This inspection report shall be used as the "Temporary" license until the actual license arrives from the Department within 5-6 weeks. This inspection report shall be posted in PUBLIC VIEW when the food license from the borough expires in January.

Emailed the Noro clean-up procedures, the inspection report, Serve Safe information, and the FDA Public info poster to the facility.

Received check #12628 for \$82.00 for the license fee.

Reviewed and emailed a copy of the inspection report to Ian Mowery and Jim Groff ~ PsIC.