

Retail Food Facility Inspection Report

Facility: AJ'S SURPLUS GROCERY **Facility ID:** 141576
Owner: AJ'S SURPLUS GROCERY LLC
Address: 960 LANCASTER AVE
City/State: Columbia PA
Zip: 17512 **County:** Lancaster **Region:** Region 6E
Phone: (717) 449-7471

Insp. ID: 777734
Insp. Date: 1/9/2020
Insp. Reason: Regular
No. of Risk Factors: 2
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	Out, C
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	In	17. Proper cooking time & temperatures	N/A
Good Hygienic Practices		18. Proper reheating procedures for hot holding	N/A
5. Proper eating, tasting, drinking, or tobacco use	In	19. Proper cooling time & temperatures	N/A
6. No discharge from eyes, nose, & mouth	In	20. Proper hot holding temperatures	N/A
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	N/O	23. Time as a public health control: procedures & records	N/A
9. Adequate handwashing sinks properly supplied & accessible	In	Consumer Advisory	
Approved Source		24. Consumer advisory provided for raw / undercooked foods	N/A
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	
		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	Out
34. Approved thawing methods used	In	47. Warewashing facilities: installed, maintained & used; test strips	In
35. Thermometers provided & accurate	In	48. Non-food contact surfaces clean	In
Food Identification		Physical Facilities	
36. Food properly labeled; original container	Out	49. Hot & cold water available; adequate pressure	Out
Prevention of Food Contamination		50. Plumbing installed; proper backflow devices	In
37. Insects, rodents & animals not present	Out	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		Certificate	
56. Certified Food Employee employed; acts as PIC; accessible	In	57. Certified food manager certificate: valid & properly displayed	In

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
1/9/2020	DARBY PAPEZ (Signature on File)		1/9/2020	Theresa Mosby	<i>Theresa Mosby</i>	1/9/2020	8:40 AM	10:30 AM

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TEMPERATURE OBSERVATIONS

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Eggs	Walk-In Cooler	37°F	Chicken Salad, Turkey, Cheese	Cold-Hold Unit	39, 39, 37°F	Deli Meat, Potato Salad, Milk, Cream	Cold-Hold Unit	40, 37, 37, 40°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
14.	3 - 302.11	Observed raw shell eggs stored above cheese cubes and dill pickles in the customer display case.		
15.	4 - 601.11(A)	DELI DEPARTMENT - Observed old food residue on the inner rim of the meat slicer.		
36.	3 - 602.11	Prepackaged cole slaw, potato salad, chicken salad, pizza dough balls, frozen cheese cake, frozen pretzel dogs, frozen onion rings, frozen french fries), are not labeled properly with the name of product, ingredient statement, net weight, distributed by statement and/or nutritional facts.	1/31/2020	
37.	6 - 202.15	Dock door and back exit door of the food facility has a gap and does not protect against the entry of insects, rodents, and other animals.	1/12/2020	
46.	4 - 101.19	Raw wood shelves in the bulk room, are not nonabsorbent or easily cleanable.	1/16/2020	
49.	5 - 103.12	The water at the hand-wash sink in the produce preparation room is at very low pressure.	1/13/2020	
54.	6 - 101.11	Observed some areas of the floor in aisle 1 and 2 are cracked and broken and no longer smooth and cleanable. Observed a hole and breakage on the smoked meats cooler.	1/25/2020	

PUBLISHED COMMENTS

This is a REGULAR inspection of a retail food facility within Columbia Borough, the borough has relinquished 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 with the FDA Public information poster (emailed to facility). When the actual license arrives from the Department, sign it and post it in place of this inspection report.

The compliance status of this facility and a copy of this inspection report will be posted on the PA Department of Agriculture website.

Reviewed and emailed a copy of the inspection report to Darby Papez ~ Certified Food Manager.