

Retail Food Facility Inspection Report

Facility: KEAGY'S PRODUCE MARKET **Facility ID:** 141575
Owner: MERVIN KEAGY
Address: 438 LOCUST ST
City/State: Columbia PA
Zip: 17512 **County:** Lancaster **Region:** Region 6E
Phone: (717) 278-0663

Insp. ID: 782337
Insp. Date: 2/6/2020
Insp. Reason: Regular
No. of Risk Factors: 4
No. of Repeat Risk Factors: 0
Overall Compliance: OUT

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	In
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	Out, C
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	Out	Consumer Advisory	
Approved Source		24. Consumer advisory provided for raw / undercooked foods	N/A
10. Food obtained from approved source	Out	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	Out
		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	Out
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	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	In
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	Out

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
2/6/2020	MERV KEAGY (Signature on File)		2/6/2020	Theresa Mosby	<i>Theresa Mosby</i>	2/6/2020	9:00 AM	10:30 AM

Retail Food Facility Inspection Report

Facility: KEAGY'S PRODUCE MARKET **Facility ID:** 141575
Owner: MERVIN KEAGY
Address: 438 LOCUST ST
City/State: Columbia PA
Zip: 17512 **County:** Lancaster **Region:** Region 6E
Phone: (717) 278-0663

Insp. ID: 782337
Insp. Date: 2/6/2020
Insp. Reason: Regular
No. of Risk Factors: 4
No. of Repeat Risk Factors: 0
Overall Compliance: OUT

TEMPERATURE OBSERVATIONS

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Pasta	Cold-Hold Unit	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
9.	5 - 205.11	Observed a personal drinking cup and a tea maker in the hand-wash sink indicating uses other than hand washing.		
10.	3 - 201.11(B)	Food Facility is offering for sale foods (sauerkraut) prepared in an unapproved private home.		
21.	3 - 501.16(A2) (B)	Several cartons of raw shell eggs, held at 63 degrees F for an unknown amount of time rather than 41 degrees or below on a table in the customer area.		
27.	7 - 201.11	Observed a bottle of degreaser and a bottle of disinfectant stored on a table with food.		
36.	3 - 602.11	The facility is using egg cartons from other establishments to sell eggs, the cartons have no sell-by dates, date of lay, safe-handling instructions, facility name, and address.		
36.	3 - 602.11	Prepackaged pasta salads, baked items, bagged vegetables, and cheese, are not labeled properly with the name of product, ingredient statement, net weight, distributed by statement and/or nutritional facts.		
37.	6 - 501.111	Food facility inspection indicates evidence of rodents in the entire facility, but facility does have a pest control program. Observed rodent droppings throughout the facility.	2/9/2020	
37.	6 - 501.112	Food facility is not removing dead or trapped pests from control devices frequently, as evidenced by observed old / decaying mice in pest control devices and behind refrigeration units in the facility.	2/9/2020	
44.	4 - 903.11 (A) (C)	Observed several single-service, single-use articles stored in the back directly on the floor, and not 6 inches above the floor.	2/8/2020	
54.	6 - 501.114	Observed an extreme amount of clutter, bags, boxes, etc., in the back of the facility and under tables. The clutter is a possible harborage area for rodents.	2/20/2020	
57.	46.1201 (b)	Food facility has an employee that has taken food safety training program; however, the food safety program was not an ANSI/CFP accredited Certified Food Manager program. The facility has 90 days to enroll and employee in a State recognized food safety course.	5/6/2020	

PUBLISHED COMMENTS

This is a REGULAR inspection of a facility within the borough of Columbia, the borough has relinquished inspections to the Department. The facility is placed OUT OF COMPLIANCE and a follow-up inspection will be scheduled. A license has not been granted, no check was collected. Spoke over the phone with the owner Merv Keagey and discussed the inspection report. Reviewed and provided a printed copy of the inspection report to Merv Keagey ~ owner. The compliance status of this facility and a copy of this inspection report will be posted on the PA Department of Agriculture website.