

Retail Food Facility Inspection Report

Facility: SALAD WORKS **Facility ID:** 78245
Owner: CURT HIGH
Address: 584 CENTERVILLE RD
City/State: Lancaster PA
Zip: 17601 **County:** Lancaster **Region:** Region 6E
Phone: (717) 989-8327

Insp. ID: 781119
Insp. Date: 1/30/2020
Insp. Reason: Regular
No. of Risk Factors: 5
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	Out	14. Food separated & protected	In
Employee Health		15. Food-contact surfaces: cleaned & sanitized	Out
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/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	Out, C
Preventing Contamination by Hands		21. Proper cold holding temperatures	In
7. Hands clean & properly washed	In	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	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	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	Out
30. Water & ice from approved source	In	43. Utensils, equipment & linens: properly stored, dried & handled	Out
31. Variance obtained for specialized processing methods	In	Utensils, Equipment & Vending	
Food Temperature Control		44. Single-use/single-service articles: properly stored & used	In
32. Proper cooling methods used; adequate equipment for temperature control	In	45. Gloves used properly	In
33. Plant food properly cooked for hot holding	In	Physical Facilities	
34. Approved thawing methods used	In	46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used	Out, R
35. Thermometers provided & accurate	In	47. Warewashing facilities: installed, maintained & used; test strips	In
Food Identification		48. Non-food contact surfaces clean	Out, R
36. Food properly labeled; original container	In	Physical Facilities	
Prevention of Food Contamination		49. Hot & cold water available; adequate pressure	In
37. Insects, rodents & animals not present	In	50. Plumbing installed; proper backflow devices	Out
38. Contamination prevented during food preparation, storage & display	In	51. Sewage & waste water properly disposed	In
39. Personal cleanliness	In	52. Toilet facilities: properly constructed, supplied, cleaned	In
40. Wiping cloths: properly used & stored	In	53. Garbage/refuse properly disposed; facilities maintained	In
41. Washing fruit & vegetables	In	54. Physical facilities installed, maintained, & clean	Out
		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
1/30/2020	EVALISA LOPEZ (Signature on File)		1/31/2020	Theresa Mosby	<i>Theresa Mosby</i>	1/31/2020	2:20 PM	3:10 PM

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TEMPERATURE OBSERVATIONS

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Turkey	Walk-In Cooler	36°F	Cream Cheese, Dressings, Chicken, Tomatoes	Cold-Hold Unit	40, 36, 38, 40°F	Soup (2)	Hot-Hold Unit	140, 140°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
1.	2 - 102.11(A-C1)(C4-16)	The Person in Charge does not have adequate knowledge of food safety in this food facility as evidenced by this non-compliant inspection.		
9.	5 - 205.11	The hand-wash sink in the back was blocked by large cart of bread and not accessible at all times for employee use.		
15.	4 - 601.11(A)	Observed large plastic containers stored on the rack, greasy on the inside and not clean to sight and touch.		
15.	4 - 601.11(A)	Observed old, hardened food on the blade and inner rim of the slicer. Observed old food residue inside the lettuce chopper and the dicer. Observed a pink, slimy residue on the deflector plate of the ice maker. Observed a black residue up inside the ice maker.		
20.	3 - 501.16(A1)	Lobster bisque was held at 120°F, in the service area, rather than 135°F or above as required. Several units were observed by the manager to be turned off, however, soup was still being offered.		
27.	7 - 201.11	Observed a large container of detergent stored on a cart with plastic-ware.		
42.	3 - 304.12	Observed the lettuce chopper and the dicer stored on top of the oven beneath dirty ventilation.	2/1/2020	
43.	4 - 903.11 (A-B)(D)	Observed clean food equipment (stainless-steel bowls) in service area, stored wet in a manner that does not allow for draining and/or air drying (wet nesting).	2/1/2020	
43.	4 - 903.11 (A-B)(D)	The bain marie cooling unit and the panini maker are located beneath dirty ventilation subjecting food preparation to contamination.	2/3/2020	
46.	4 - 501.11	Observed the plastic coating on plastic sheets for shelving, peeling and tattered and no longer smooth and easily cleanable.	2/5/2020	Repeat Violation
48.	4 - 602.13	Observed static dust on the two air-intake vents in the hallway. Observed an accumulation of webbing at the wall / ceiling juncture throughout the back hallway up to the exit door.	2/3/2020	Repeat Violation
48.	4 - 602.13	The wall paper in the back hallway near the exit door is torn and tattered.	2/4/2020	Repeat Violation
50.	5 - 205.15	The plumbing is leaking beneath the two bowl sink in the back.	2/3/2020	
54.	6 - 201.11	The floor grout at the 3 bowl sink is eroded and there is standing water in that area.	2/14/2020	

PUBLISHED COMMENTS

The facility is placed OUT OF COMPLIANCE, a follow-up inspection will be scheduled.
A WARNING LETTER will be sent to the facility and a written response outlining the corrections made is required.

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 provided a copy of the inspection report to Evalisa Lopez ~ PIC and emailed a copy to Curt High ~ owner.