

Retail Food Facility Inspection Report

Facility: TURKEY HILL MINIT MARKET #231 **Facility ID:** 131534
Owner: TH MINIT MARKETS, LLC
Address: 1199 PROSPECT RD
City/State: COLUMBIA PA
Zip: 17512 **County:** Lancaster **Region:** Region 6E
Phone: (717) 684-5655

Insp. ID: 792497
Insp. Date: 4/23/2020
Insp. Reason: Regular
No. of Risk Factors: 4
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	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	Out, C	19. Proper cooling time & temperatures	N/O
6. No discharge from eyes, nose, & mouth	In	20. Proper hot holding temperatures	N/O
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	In
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	Out
		27. Toxic substances properly identified, stored & used; held for retail sale, properly stored	Out, C
		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	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	In	51. Sewage & waste water properly disposed	In
38. Contamination prevented during food preparation, storage & display	Out, C	52. Toilet facilities: properly constructed, supplied, cleaned	In
39. Personal cleanliness	In	53. Garbage/refuse properly disposed; facilities maintained	Out, C
40. Wiping cloths: properly used & stored	In	54. Physical facilities installed, maintained, & clean	In
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
4/23/2020	CHAD MCBRIDE (Signature on File)		4/23/2020	Theresa Mosby	<i>Theresa Mosby</i>	4/23/2020	12:55 PM	2:10 PM

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TEMPERATURE OBSERVATIONS

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Deli Meat	Cold-Hold Unit	35°F	Cheese	Cold-Hold Unit	38°F	Pizza	Hot-Hold Unit	146°F
Ham	Bain Marie	34°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
5.	2 - 401.11	An open employee's beverage container (screw-cap variety) was observed next to the Auto-fry in the food prep area.		
15.	4 - 601.11(A)	Observed a black residue up inside the ice chutes of the self-service soda machines.		
26.	3 - 202.12	Food facility is offering for sale, packaged gummy candies manufactured in another state, containing CBD oil, an unapproved additive.		
27.	7 - 301.11	Observed pain medication and cold medication stored above candy and baked items in the storage area in the back.		
27.	7 - 201.11	Observed a bottle of disinfectant stored on the table with food equipment (a food scale).		
36.	3 - 602.11	All prepackaged baked goods in the self-service display case are not labeled properly with the name of product and ingredient statement.	4/25/2020	
38.	3 - 305.11	Observed boxes of food stored directly on the floor in the walk-in freezer, rather than 6 inches off of the floor as required.		
53.	5 - 501.115	Observed trash and debris on the dumpster pad.		
57.	46.1201 (c)	Food facility has an original certificate posted, but the location is not conspicuous for public viewing.	4/25/2020	

PUBLISHED COMMENTS

FDA Food Code 8-304.11(K) - The retail food facility operator failed to notify customers that a copy of the most recent inspection report is available upon request, by posting a sign or placard in a location that is conspicuous to the consumer.
FDA Food Code 8-304.11(A) - The retail food facility operator failed to post the license in a location conspicuous to the consumer as 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 emailed a copy of the inspection report to Chad McBride ~ Store Manager.