

### Retail Food Facility Inspection Report

**Facility:** CENTRAL DAUPHIN EAST JUNIOR HIGH Facility ID: 43232  
**Owner:** CENTRAL DAUPHIN SCHOOL DISTRICT  
**Address:** 628 RUTHERFORD RD  
**City/State:** HARRISBURG PA  
**Zip:** 17109 **County:** Dauphin **Region:** Territory 6C  
**Phone:** (717) 545-4703

**Insp. ID:** 976323  
**Insp. Date:** 1/24/2023  
**Insp. Reason:** Regular  
**No. of Risk Factors:** 0  
**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
<b>Employee Health</b>		15. Food-contact surfaces: cleaned & sanitized	
2. Management, food employee & conditional food employee knowledge, responsibilities & reporting	In	16. Proper disposition of returned, previously served, reconditioned, & unsafe food	
3. Proper use of restriction & exclusion	In	<b>Time/Temperature Control for Safety</b>	
4. Procedure for responding to vomiting & diarrheal events	In	17. Proper cooking time & temperatures	N/O
<b>Good Hygienic Practices</b>		18. Proper reheating procedures for hot holding	In
5. Proper eating, tasting, drinking, or tobacco use	N/O	19. Proper cooling time & temperatures	N/O
6. No discharge from eyes, nose, & mouth	In	20. Proper hot holding temperatures	In
<b>Preventing Contamination by Hands</b>		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	In	<b>Consumer Advisory</b>	
<b>Approved Source</b>		24. Consumer advisory provided for raw / undercooked foods	
10. Food obtained from approved source	In	<b>Highly Susceptible Population</b>	
11. Food received at proper temperature	N/O	25. Pasteurized foods used; prohibited foods not offered	
12. Food in good condition, safe, & unadulterated	In	<b>Food/Color Additives &amp; Toxic Substances</b>	
13. Required records available: shellstock tags, parasite destruction	N/A	26. Food additives: approved & properly used	
		27. Toxic substances properly identified, stored & used; held for retail sale, properly stored	
		<b>Conformance with Approved Procedures</b>	
		28. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	


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

#### 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
1/24/2023	Eric Stanek - Kitchen Manager (Signature on File)		1/24/2023	Brianna Elicker		1/24/2023	10:30 AM	11:15 AM

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**PUBLISHED COMMENTS**

This is a routine inspection of a retail food facility; public school under USDA funding serving breakfasts and lunches to students.

Facility is in-compliance.

Report has been reviewed with the person in charge and no violations were observed at the time of this inspection.

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