

Retail Food Facility Inspection Report

Facility: LAWNTON ELEMENTARY SCHOOL Facility ID: 85922
Owner: CENTRAL DAUPHIN SCHOOL DISTRICT
Address: 4400 Franklin ST
City/State: Harrisburg PA
Zip: 17111 **County:** Dauphin **Region:** Territory 6C
Phone: (717) 558-9430

Insp. ID: 991938
Insp. Date: 4/24/2023
Insp. Reason: Regular
No. of Risk Factors: 1
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
	15. Food-contact surfaces: cleaned & sanitized Out, C
Employee Health	16. Proper disposition of returned, previously served, reconditioned, & unsafe food In
2. Management, food employee & conditional food employee knowledge, responsibilities & reporting In	Time/Temperature Control for Safety
3. Proper use of restriction & exclusion In	17. Proper cooking time & temperatures N/A
4. Procedure for responding to vomiting & diarrheal events In	18. Proper reheating procedures for hot holding In
Good Hygienic Practices	19. Proper cooling time & temperatures N/O
5. Proper eating, tasting, drinking, or tobacco use N/O	20. Proper hot holding temperatures In
6. No discharge from eyes, nose, & mouth In	21. Proper cold holding temperatures In
Preventing Contamination by Hands	22. Proper date marking & disposition In
7. Hands clean & properly washed In	23. Time as a public health control: procedures & records N/A
8. No bare hand contact with RTE food or a pre-approved alternate method properly followed In	Consumer Advisory
9. Adequate handwashing sinks properly supplied & accessible In	24. Consumer advisory provided for raw / undercooked foods N/A
Approved Source	Highly Susceptible Population
10. Food obtained from approved source In	25. Pasteurized foods used; prohibited foods not offered In
11. Food received at proper temperature N/O	Food/Color Additives & Toxic Substances
12. Food in good condition, safe, & unadulterated In	26. Food additives: approved & properly used N/A
13. Required records available: shellstock tags, parasite destruction 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 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 In	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 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 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 In

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
4/24/2023	Sonia Williams - PIC (Signature on File)		4/24/2023	Brianna Elicker	<i>B. Elicker</i>	4/24/2023	11:45 AM	12:30 PM

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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
15.	4 - 703.11	The food-contact surfaces of equipment and utensils did not reach 160 degrees F during the sanitizing cycle of the high temperature dishwasher as evidenced by the failure of the temperature indicator. Corrected by diverting all ware-washing to the three-bay manual ware-washing sink for sanitizing.		

PUBLISHED COMMENTS

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

Facility is in-compliance.

Report has been reviewed with the person in charge and all violations were corrected on-site.

Operator agreed to receive an electronic copy of this inspection report to the email on file and as verified during 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.