

Retail Food Facility Inspection Report

Facility: PHILLIPS EL SCH Facility ID: 23834
Owner: CENTRAL DAUPHIN SCHOOL DISTRICT
Address: 100 OAKMONT RD
City/State: HARRISBURG PA
Zip: 17109 **County:** Dauphin **Region:** Region 6E
Phone: (717) 265-7963

Insp. ID: 919835
Insp. Date: 2/24/2022
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	
Employee Health		
2. Management, food employee & conditional food employee knowledge, responsibilities & reporting In	15. Food-contact surfaces: cleaned & sanitized In	
3. Proper use of restriction & exclusion In	16. Proper disposition of returned, previously served, reconditioned, & unsafe food In	
4. Procedure for responding to vomiting & diarrheal events In	Time/Temperature Control for Safety	
Good Hygienic Practices		
5. Proper eating, tasting, drinking, or tobacco use N/O	17. Proper cooking time & temperatures N/O	
6. No discharge from eyes, nose, & mouth In	18. Proper reheating procedures for hot holding In	
Preventing Contamination by Hands		
7. Hands clean & properly washed N/O	19. Proper cooling time & temperatures N/O	
8. No bare hand contact with RTE food or a pre-approved alternate method properly followed In	20. Proper hot holding temperatures In	
9. Adequate handwashing sinks properly supplied & accessible Out, C	21. Proper cold holding temperatures In	
Approved Source		
10. Food obtained from approved source In	22. Proper date marking & disposition In	
11. Food received at proper temperature N/O	23. Time as a public health control: procedures & records N/A	
12. Food in good condition, safe, & unadulterated In	Consumer Advisory	
13. Required records available: shellstock tags, parasite destruction N/A	24. Consumer advisory provided for raw / undercooked foods N/A	
Food/Color Additives & Toxic Substances		
Highly Susceptible Population		
Conformance with Approved Procedures		
25. Pasteurized foods used; prohibited foods not offered In		
26. Food additives: approved & properly used N/A		
27. Toxic substances properly identified, stored & used; held for retail sale, properly stored In		
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		
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	Utensils, Equipment & Vending	
34. Approved thawing methods used In	46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used In	
35. Thermometers provided & accurate In	47. Warewashing facilities: installed, maintained & used; test strips In	
Food Identification		
36. Food properly labeled; original container In	48. Non-food contact surfaces clean In	
Prevention of Food Contamination		
37. Insects, rodents & animals not present In	Physical Facilities	
38. Contamination prevented during food preparation, storage & display In	49. Hot & cold water available; adequate pressure In	
39. Personal cleanliness In	50. Plumbing installed; proper backflow devices In	
40. Wiping cloths: properly used & stored In	51. Sewage & waste water properly disposed In	
41. Washing fruit & vegetables In	52. Toilet facilities: properly constructed, supplied, cleaned In	
	53. Garbage/refuse properly disposed; facilities maintained In	
	54. Physical facilities installed, maintained, & clean 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
2/24/2022	Nancy Burney - Kitchen Manager (Signature on File)		2/24/2022	Brianna Elicker		2/24/2022	9:45 AM	10:30 AM

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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
9.	5 - 202.12	The handwash sink located in the kitchen area does not have water at a temperature of at least 100°F. Corrected by converting one side of food prep sink right beside, to a handwashing sink while repairs are made.		

PUBLISHED COMMENTS

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

Facility is in-compliance as all critical violations were corrected on-site.

Report has been reviewed with the person in charge.

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