

RETAIL FOOD FACILITY INSPECTION REPORT

		# Risk Factor Violations	Date	2/4/2021
		# Repeat Risk Factor Violations	Time In	
		Overall Compliance Status	Time Out	
Food Facility	Address	City/State	Zip	Phone #
PAXTANG ELEM. SCHOOL	3530 RUTHERFORD ST.	HARRISBURG, PA.	17111	717-561-1781
Registration #	Owner	Purpose of Inspection (circle one)	License Type	Risk Category
	CENTRAL DAUPHIN	<input checked="" type="radio"/> Routine <input type="radio"/> Follow Up <input type="radio"/> Complaint	Retail	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.
Public Health Interventions are control measures to prevent foodborne illness or injury.

CIRCLE ONE: IN = in compliance, OUT = not in compliance, N/O = not observed, N/A = not applicable.
IN, OUT, N/A, N/O

C = corrected on site, R = repeated

Demonstration of Knowledge		C	R
1	<input checked="" type="radio"/> IN <input type="radio"/> OUT Person In Charge present, demonstrates knowledge, & performs duties		
Employee Health			
2	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/O Management, food employee & conditional employee; knowledge, responsibilities & reporting		
3	<input checked="" type="radio"/> IN <input type="radio"/> OUT Proper use of reporting; restriction & exclusion		
4	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O Procedures for responding to vomiting & diarrheal events		
Good Hygienic Practices			
5	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/O Proper eating, tasting, drinking or tobacco use		
6	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/O No discharge from eyes, nose & mouth		
Preventing Contamination by Hands			
7	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/O Hands clean & properly washed		
8	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O No bare hand contact with RTE foods or pre-approved alternate method properly followed		
9	<input checked="" type="radio"/> IN <input type="radio"/> OUT Adequate handwashing sinks properly supplied and accessible		
Approved Source			
10	<input checked="" type="radio"/> IN <input type="radio"/> OUT Food obtained from approved source		
11	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O Food received at proper temperature		
12	<input checked="" type="radio"/> IN <input type="radio"/> OUT Food in good condition, safe & unadulterated		
13	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O Required records available; shellstock tags, parasite		

Protection from Contamination		C	R
14	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A Food separated & protected		
15	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A Food contact surfaces: cleaned & sanitized		
16	<input checked="" type="radio"/> IN <input type="radio"/> OUT Proper disposition of returned, previously served, reconditioned & unsafe food		
Time/Temperature Control for Safety			
17	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O Proper cooking time & temperature		
18	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O Proper reheating procedures for hot holding		
19	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O Proper cooling time & temperature		
20	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O Proper hot holding temperatures		
21	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A Proper cold holding temperatures		
22	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O Proper date marking & disposition		
23	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O Time as a public health control: procedures & record		
Consumer Advisory			
24	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A Consumer advisory provided for raw/undercooked foods		
Highly Susceptible Population			
25	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A Pasteurized food used; prohibited foods not offered		
Food/Color Additives & Toxic Substances			
26	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A Food/Color additives: approved & properly used		
27	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A Toxic substances properly identified, stored, & used		
Conformance with Approved Procedures			
28	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A Compliance with variance/specialized process/HACCP		

GOOD RETAIL PRACTICES

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Safe Food & Water		C	R
29	<input checked="" type="radio"/> IN <input type="radio"/> OUT Pasteurized eggs used where required		
30	<input checked="" type="radio"/> IN <input type="radio"/> OUT Water & ice from approved source		
31	<input checked="" type="radio"/> IN <input type="radio"/> OUT Variance obtained for specialized processing methods		
Food Temperature Control			
32	<input checked="" type="radio"/> IN <input type="radio"/> OUT Proper cooling methods used; adequate equipment for temperature control		
33	<input checked="" type="radio"/> IN <input type="radio"/> OUT Plant food properly cooked for hot holding		
34	<input checked="" type="radio"/> IN <input type="radio"/> OUT Approved thawing methods used		
35	<input checked="" type="radio"/> IN <input type="radio"/> OUT Thermometers provided & accurate		
Food Identification			
36	<input checked="" type="radio"/> IN <input type="radio"/> OUT Food properly labeled; original container		
Prevention of Food Contamination			
37	<input checked="" type="radio"/> IN <input type="radio"/> OUT Insects, rodents & animals not present		
38	<input checked="" type="radio"/> IN <input type="radio"/> OUT Contamination prevented during food preparation, storage & display		
39	<input checked="" type="radio"/> IN <input type="radio"/> OUT Personal cleanliness		
40	<input checked="" type="radio"/> IN <input type="radio"/> OUT Wipe cloths: properly used & stored		
41	<input checked="" type="radio"/> IN <input type="radio"/> OUT Washing fruits & vegetables		

Proper Use of Utensils		C	R
42	<input checked="" type="radio"/> IN <input type="radio"/> OUT In-use utensils; properly stored		
43	<input checked="" type="radio"/> IN <input type="radio"/> OUT Utensils, equipment & linens: properly stored, dried & handled		
44	<input checked="" type="radio"/> IN <input type="radio"/> OUT Single-use/single-service articles: properly stored & used		
45	<input checked="" type="radio"/> IN <input type="radio"/> OUT Gloves used properly		
Utensils, Equipment & Vending			
46	<input checked="" type="radio"/> IN <input type="radio"/> OUT Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
47	<input checked="" type="radio"/> IN <input type="radio"/> OUT Warewashing facilities; installed, maintained & used; test		
48	<input checked="" type="radio"/> IN <input type="radio"/> OUT Non-food contact surfaces clean		
Physical Facilities			
49	<input checked="" type="radio"/> IN <input type="radio"/> OUT Hot & cold water available: adequate pressure		
50	<input checked="" type="radio"/> IN <input type="radio"/> OUT Plumbing installed; proper backflow devices		
51	<input checked="" type="radio"/> IN <input type="radio"/> OUT Sewage & waste water properly disposed		
52	<input checked="" type="radio"/> IN <input type="radio"/> OUT Toilet facilities: properly constructed, supplied, cleaned		
53	<input checked="" type="radio"/> IN <input type="radio"/> OUT Garbage & refuse properly disposed: facilities maintained		
54	<input checked="" type="radio"/> IN <input type="radio"/> OUT Physical facilities installed, maintained & clean		
55	<input checked="" type="radio"/> IN <input type="radio"/> OUT Adequate ventilation & lighting; designated areas used		

FOOD EMPLOYEE CERTIFICATION

Compliance with PA Food Employee Certification Act (3Pa.CSAS§§6501-6510)

Certified Food Employee		C	R
56	<input checked="" type="radio"/> IN <input type="radio"/> OUT EX Certified Food Employee employed; acts as PIC; accessible		

Certificate		C	R
57	<input checked="" type="radio"/> IN <input type="radio"/> OUT EX Certified Food manager certificate: valid and properly displayed		

P.I.C. Signature

Sanitarian Signature