

# RETAIL FOOD FACILITY INSPECTION REPORT

		# Risk Factor Violations			Date	3/17/22
		# 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	17011			
Registration #	Owner	Purpose of Inspection (circle one)	License Type	Risk Category		
	HBG SCHOOL DISTRICT	<input checked="" type="radio"/> Routine <input type="radio"/> Follow Up <input type="radio"/> Complaint	SCHOOL	Retain		

## 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.

C = corrected on site, R = repeated

IN, OUT, N/A, N/O

C R

IN, OUT, N/A, N/O

C R

Demonstration of Knowledge			
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			
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			
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			
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.CS.A55§6501-6510)

55x	8/24	Certified Food Employee	
56	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> EX	Certified Food Employee employed; acts as PIC; accessible	

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

P.I.C. Signature

*Shawn Kaiser*

*John R. Holth*

Sanitarian Signature