

**FOOD FACILITY INSPECTION REPORT
COLUMBIA, PA**

11-19-18 INV 6322
PAID 2-5-19
CK 10026

Facility: St. Paul's Episcopal Church
Facility Phone #: 684-8496
Business Owner/Manager: Darlene
Property Owner: St. Paul's Episcopal
Address: 340 Locust St

Inspect Date: 1/14/19
Inspect/License #: 18-01-01
Inspect Reason: Annual
of Risk Factors:
of Repeat Risk Factors:
Overall Compliance: IN / OUT

FOODBORNE ILLNESS RISK FACTORS & PUBLIC HEALTH INTERVENTIONS

Risk Factors are improper practices 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

1. Person in charge present, demonstrates knowledge & performs duties IN OUT N/O N/A C R

Employee Health

2. Management & food employee knowledge, responsibilities & reporting IN OUT N/O N/A C R

3. Proper use of restriction & exclusion IN OUT N/O N/A C R

Good Hygienic Practices

4. Proper eating, tasting, drinking, or tobacco use IN OUT N/O N/A C R

5. No discharge from eyes, nose, & mouth IN OUT N/O N/A C R

Preventing Contamination by Hands

6. Hands clean & properly washed IN OUT N/O N/A C R

7. No bare hand contact w/ RTE foods or approved alternate method properly followed IN OUT N/O N/A C R

8. Adequate handwashing facilities supplied & accessible IN OUT N/O N/A C R

Approved Source

9. Food obtained from approved source IN OUT N/O N/A C R

10. Food received at proper temperature IN OUT N/O N/A C R

11. Food in good condition, safe, & unadulterated IN OUT N/O N/A C R

12. Required records available: shell stock tags, parasite destruction IN OUT N/O N/A C R

Protection From Contamination

13. Food separated & protected IN OUT N/O N/A C R

14. Food-contact surfaces cleaned & sanitized IN OUT N/O N/A C R

15. Proper disposition of returned, previously served, reconditioned, & unsafe food IN OUT N/O N/A C R

Potentially Hazardous Food Time/Temperature

16. Proper cooking time & temperature IN OUT N/O N/A C R

17. Proper reheating procedures for hot holding IN OUT N/O N/A C R

18. Proper cooling time & temperature IN OUT N/O N/A C R

19. Proper hot holding temperature IN OUT N/O N/A C R

20. Proper cold holding temperature IN OUT N/O N/A C R

21. Proper date marking & disposition IN OUT N/O N/A C R

22. Time as a public health control; procedures & record IN OUT N/O N/A C R

Consumer Advisory

23. Consumer advisory provided for raw or undercooked foods IN OUT N/O N/A C R

Highly Susceptible Population

24. Pasteurized foods used; prohibited foods not offered IN OUT N/O N/A C R

Chemical

25. Food additives approved & properly used IN OUT N/O N/A C R

26. Toxic substances properly identified, stored & used IN OUT N/O N/A C R

Conformance with Approved Procedure

27. Compliance with variance, specialized process, & HACCP plan IN OUT N/O N/A C R

GOOD RETAIL PRACTICES

Good Retail Practices are preventive measures to control the addition of pathogens, chemicals, and physical objects into foods

Safe Food & Water

28. Pasteurized eggs used where required IN OUT N/O N/A C R

29. Water & ice from approved source IN OUT N/O N/A C R

30. Variance obtained for specialized process or method IN OUT N/O N/A C R

Food Temperature Control

31. Proper cooling method used; adequate equipment for temperature control IN OUT N/O N/A C R

32. Plant food properly cooked for hot holding IN OUT N/O N/A C R

33. Approved thawing methods used IN OUT N/O N/A C R

34. Thermometer provided & accurate IN OUT N/O N/A C R

Food Identification

35. Food properly labeled; original container IN OUT N/O N/A C R

Prevention of Food Contamination

36. Insects, rodents & animals not present IN OUT N/O N/A C R

37. Contamination prevented during food preparation, storage & display IN OUT N/O N/A C R

38. Personal cleanliness IN OUT N/O N/A C R

39. Wiping cloths properly used & stored IN OUT N/O N/A C R

40. Washing fruit & vegetables

IN OUT N/O **(N/A)** C R

Proper Use of Utensils

41. In-use utensils properly stored

(IN) OUT N/O N/A C R

42. Utensils, equipment & linens properly stored, dried & handled

(IN) OUT N/O N/A C R

43. Single-use & single-service articles; properly stored & used

(IN) OUT N/O N/A C R

44. Gloves used properly

(IN) OUT N/O N/A C R

Utensils, Equipment and Vending

45. Food & non-food contact surfaces cleanable, properly designed, constructed, & used

(IN) OUT N/O N/A C R

46. Warewashing facilities installed, maintained & used; test strips

(IN) OUT N/O N/A C R

47. Non-food contact surfaces clean

(IN) OUT N/O N/A C R

Physical Facilities

48. Hot & cold water available; adequate pressure

(IN) OUT N/O N/A C R

49. Plumbing installed; proper backflow devices

(IN) OUT N/O N/A C R

50. Sewage & waste water properly disposed

(IN) OUT N/O N/A C R

51. Toilet facilities properly constructed, supplied & cleaned

(IN) OUT N/O N/A C R

52. Garbage & refuse properly disposed; facilities maintained

(IN) OUT N/O N/A C R

53. Physical facilities installed, maintained, & clean

(IN) OUT N/O N/A C R

54. Adequate ventilation & lighting; designated areas used

(IN) OUT N/O N/A C R

FOOD EMPLOYEE CERTIFICATION

Food Service Worker Certification

55. Certification displayed properly & is up-to-date

Danielle Peters exp. 11-18-21

(IN) OUT N/O N/A C R

TEMPERATURE OBSERVATIONS

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
2-door SS Refrig.	Kitchen	< 40°F						
2-door SS Refrig.	Storage	< 40°F						
White Frig.	Kit.	39°F						
2-door SS Freezer	Kit.	16°F						
White Refrig.	"	43°F						

ADMINISTRATIVE NOTES

Food supplied by Andys (Hamburgers); Musiers (bread)

PUBLISHED COMMENTS

- Just re-recorded

Darlene R. Schwartzbach

Jeffrey Helm

Visit Date

Person in Charge

Signature

Inspector

Signature

Time In

Time Out

Jeffrey Helm