

Commonwealth of Pennsylvania **Department of Agriculture** Bureau of Food Safety and Laboratory Services

2301 N CAMERON ST HARRISBURG, PA 17110 717-787-4315

Retail Food Facility Inspection Report

Facility: GARNET VALLEY SCHOOL DISTRICT Facility ID: 22313

Owner: Address: 114 STATION RD City/State: GLEN MILLS PA

Zip: 19342 County: Delaware Region: Region 7 Phone: (610) 579-6109

Insp. ID: Insp. Date: 4/17/2018 Insp. Reason: Regular

No. of Risk Factors: 0 No. of Repeat Risk Factors: 0 Overall Compliance: IN

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		OODBORNE ILLNESS R ortant practices and procedu Public Health Interventio	res identified	as the most	prevalent con	tributing factors of foodborr		ury.	
IN:	= In Compliance, OUT =	Out of Compliance, N/O	= Not Obse	ved, N/A :	= Not Applica	able, C = Corrected On S	Site, R = Rep	oeat Violat	tion
	Sup	pervision				Protection From Con	tamination		
Person in charge present, demonstrates knowledge, & In					14. Food separated & protected				
pe	erforms duties			15	. Food-contac	t surfaces: cleaned & saniti	ized		In
Employee Health				16		sition of returned, previous	sly served,		In
	anagement, food employee &		In		reconditione	d, & unsafe food			
	nowledge, responsibilities & re					Time/Temperature Cont	rol for Safety		
	roper use of restriction & excl		ln In			ing time & temperatures			In
4. PI	rocedure for responding to vo		In			ating procedures for hot hol	lding		N/A
Good Hygienic Practices					19. Proper cooling time & temperatures				N/A
	roper eating, tasting, drinking,		N/O			olding temperatures			ln In
O. INO	o discharge from eyes, nose,		N/O			holding temperatures			In N/A
7 11-		tamination by Hands	1			marking & disposition ublic health control: procedu	ures & records		N/A
	ands clean & properly washed o bare hand contact with RTE		In In		. Time as a po	Consumer Advi			IN/A
	ternate method properly follow		""	24	Consumor	dvisory provided for raw / u		ode	N/A
	dequate handwashing sinks p		le In		. Consumer a	Highly Susceptible P		ious	IN/A
	Appro		75	Dootourized	<u> </u>	•		In	
10. Fo	ood obtained from approved s		In			foods used; prohibited food food/Color Additives & To			in
	ood received at proper tempe		N/O					es	N1/A
12. Fo	ood in good condition, safe, &	k unadulterated	In			es: approved & properly us		old for	N/A In
	equired records available: she	ellstock tags, parasite	N/A		retail sale, p	ances properly identified, stored			III
						Conformance with Approv			
				28		with variance, specialized paging criteria or HACCP place		ed	N/A
		ces are preventative measur	GOOD RE es to control t		CTICES	chemicals, and physical ob	jects into foods	S.	
20 Pa	Safe Fo	ood & Water	es to control t	ne addition	CTICES of pathogens, of	chemicals, and physical ob	jects into foods	S.	In
	Safe Fo	ood & Water required	es to control t	ne addition	CTICES of pathogens, of	chemicals, and physical ob Proper Use of Ut	jects into foods tensils		ln In
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Owner: Address: 114 STATION RD City/State: GLEN MILLS PA

Zip: 19342 County: Delaware Region: Region 7 Phone: (610) 579-6109

Insp. ID:

Insp. Date: 4/17/2018 Insp. Reason: Regular No. of Risk Factors: 0 No. of Repeat Risk Factors: 0 Overall Compliance: IN

TEMPERATURE OBSERVATIONS												
Item	Location	Temp	Item	Location	Temp	Item	Location	Temp				
Milk/Dairy	Walk-In Cooler	39°F	Potatoes	Prep Area	27°F	Ambient	Walk-In Cooler	36°F				
Other	Hot-Hold Unit	177°F	Hamburgers	Prep Area	188°F	Other	Hot-Hold Unit	195°F				
Ambient	Walk-In Freezer	-2°F	Hot Water	Sink	149°F	Hamburgers	Prep Area	30°F				

PUBLISHED COMMENTS

This is a routine inspection of an elementary school cafeteria, no violations were observed during this visit.

Reviewed observations with Donna Fedullo, Food Service Manager.

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

Emailed report to Food Service Director.

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