

Retail Food Facility Inspection Report

Facility: GARNET VALLEY SCHOOL DISTRICT **Facility ID:** 8707
Owner:
Address: 599 SMITHBRIDGE RD
City/State: GLEN MILLS PA
Zip: 19342 **County:** Delaware **Region:** Region 7
Phone: (610) 579-4136

Insp. ID:
Insp. Date: 10/4/2018
Insp. Reason: Regular
No. of Risk Factors: 0
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/A	
6. No discharge from eyes, nose, & mouth N/O	18. Proper reheating procedures for hot holding N/A	
Preventing Contamination by Hands		
7. Hands clean & properly washed In	19. Proper cooling time & temperatures N/A	
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 In	21. Proper cold holding temperatures In	
Approved Source		
10. Food obtained from approved source In	22. Proper date marking & disposition N/A	
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		

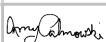
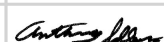
GOOD RETAIL PRACTICES

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 Ex	57. Certified food manager certificate: valid & properly displayed Ex

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
10/4/2018	Amy Palmowski, Food Service Manager		10/4/2018	Anthony Sellers		10/4/2018	11:00 AM	12:00 PM

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TEMPERATURE OBSERVATIONS

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
corn	Hot-Hold Unit	150°F	Cheese	Hot-Hold Unit	170°F	Ambient	Refrigerator	39°F
Beef	Hot-Hold Unit	158°F	Hot Water	Sink	140°F	Hot Dogs	Hot-Hold Unit	150°F
Ambient	Walk-In Freezer	0°F			°			°

PUBLISHED COMMENTS

This is a routine surveillance inspection of an elementary school cafeteria.

Found no violations during this visit.

Reviewed observations with Amy Palmowski, 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.