

### Retail Food Facility Inspection Report

**Facility:** GARNET VALLEY HIGH SCHOOL **Facility ID:** 65952  
**Owner:** GARNET VALLEY SCHOOL DISTRICT  
**Address:** 552 SMITHBRIDGE RD  
**City/State:** GLEN MILLS PA  
**Zip:** 19342 **County:** Delaware **Region:** Region 7  
**Phone:** (610) 579-7745

**Insp. ID:** 850405  
**Insp. Date:** 3/1/2021  
**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.

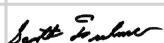
IN = In Compliance, OUT = Out of Compliance, N/O = Not Observed, N/A = Not Applicable, C = Corrected On Site, R = Repeat Violation

| Supervision  |     | Protection From Contamination  |     |
|--|-----|--|-----|
| 1. Person in charge present, demonstrates knowledge, & performs duties                           | In  | 14. Food separated & protected   | In  |
| <b>Employee Health</b>   |     | <b>Time/Temperature Control for Safety</b>   |     |
| 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  | <b>Consumer Advisory</b>   |     |
| <b>Good Hygienic Practices</b>   |     | <b>Highly Susceptible Population</b>   |     |
| 5. Proper eating, tasting, drinking, or tobacco use  | In  | 17. Proper cooking time & temperatures   | N/O |
| 6. No discharge from eyes, nose, & mouth   | In  | 18. Proper reheating procedures for hot holding  | N/O |
| <b>Preventing Contamination by Hands</b>   |     | 19. Proper cooling time & temperatures   | N/O |
| 7. Hands clean & properly washed   | In  | 20. Proper hot holding temperatures  | N/O |
| 8. No bare hand contact with RTE food or a pre-approved alternate method properly followed       | N/O | 21. Proper cold holding temperatures   | In  |
| 9. Adequate handwashing sinks properly supplied & accessible                                     | In  | 22. Proper date marking & disposition  | In  |
| <b>Approved Source</b>   |     | 23. Time as a public health control: procedures & records  | N/A |
| 10. Food obtained from approved source   | In  | <b>Food/Color Additives &amp; Toxic Substances</b>   |     |
| 11. Food received at proper temperature  | N/O | 24. Consumer advisory provided for raw / undercooked foods   | N/A |
| 12. Food in good condition, safe, & unadulterated  | In  | <b>Conformance with Approved Procedures</b>  |     |
| 13. Required records available: shellstock tags, parasite destruction                            | N/A | 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 | <b>Utensils, Equipment &amp; Vending</b>   |        |
| <b>Food Temperature Control</b>   |    | <b>Physical Facilities</b>   |        |
| 32. Proper cooling methods used; adequate equipment for temperature control | In | 44. Single-use/single-service articles: properly stored & used                         | In     |
| 33. Plant food properly cooked for hot holding                              | In | 45. Gloves used properly   | In     |
| 34. Approved thawing methods used   | In | <b>Food Identification</b>   |        |
| 35. Thermometers provided & accurate  | In | 46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used | In     |
| <b>Prevention of Food Contamination</b>                                     |    | 47. Warewashing facilities: installed, maintained & used; test strips                  | In     |
| 36. Food properly labeled; original container                               | In | 48. Non-food contact surfaces clean  | Out, R |
| 37. Insects, rodents & animals not present                                  | In | <b>Food Employee Certification</b>   |        |
| 38. Contamination prevented during food preparation, storage & display      | In | <b>Certified Food Employee</b>   |        |
| 39. Personal cleanliness  | In | <b>Certificate</b>   |        |
| 40. Wiping cloths: properly used & stored                                   | In | 56. Certified Food Employee employed; acts as PIC; accessible                          | In     |
| 41. Washing fruit & vegetables  | In | 57. Certified food manager certificate: valid & properly displayed                     | In     |

| Visit Date | Person In Charge                              | Person In Charge Signature | Sig. Date | Sanitarian   | Sanitarian Signature   | Sig. Date | Time In  | Time Out |
|------------|---|----------------------------|-----------|--------------|--|-----------|----------|----------|
| 3/1/2021   | Steve Wanczyk, Food Service Director (Posted) |                            | 3/1/2021  | Scott Fulmer |  | 3/1/2021  | 11:15 AM | 11:40 AM |

### Retail Food Facility Inspection Report

**Facility:** GARNET VALLEY HIGH SCHOOL **Facility ID:** 65952  
**Owner:** GARNET VALLEY SCHOOL DISTRICT  
**Address:** 552 SMITHBRIDGE RD  
**City/State:** GLEN MILLS PA  
**Zip:** 19342 **County:** Delaware **Region:** Region 7  
**Phone:** (610) 579-7745

**Insp. ID:** 850405  
**Insp. Date:** 3/1/2021  
**Insp. Reason:** Regular  
**No. of Risk Factors:** 0  
**No. of Repeat Risk Factors:** 0  
**Overall Compliance:** IN

#### OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the timeframes below

| Item Number | Violation of Code | Comment   | Correct By Date | Repeat Violation |
|-------------|-------------------|---|-----------------|------------------|
| 48.         | 4 - 601.11(B-C)   | There is observable old food debris/splatter on the nozzle at the automatic warewasher. | 3/1/2021        | Repeat Violation |
| 54.         | 6 - 201.11        | There is a ceiling tile missing over the prep table.                                    | 3/1/2021        |                  |

#### PUBLISHED COMMENTS

District is on a Hybrid model. Pre-Packaged, all disposable meals. Staff is serving approximately 20 meals a day. FEC Information was updated.

This report was reviewed with Steve Wanczyk, Food Service Director. A copy will be email to the Food Service Director.

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