

### Retail Food Facility Inspection Report

Facility: WILSON SD GREEN VALLEY EL Facility ID: 47624  
Owner: WILSON SCHOOL DISTRICT  
Address: 207 GREEN VALLEY RD  
City/State: SINKING SPRING PA  
Zip: 19608 County: Berks Region: Region 7  
Phone: (610) 670-0180

Insp. ID:  
Insp. Date: 11/12/2019  
Insp. Reason: Regular  
No. of Risk Factors: 1  
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 <span style="float: right;">In</span>	14. Food separated & protected <span style="float: right;">In</span>
<b>Employee Health</b>	15. Food-contact surfaces: cleaned & sanitized <span style="float: right;">In</span>
2. Management, food employee & conditional food employee knowledge, responsibilities & reporting <span style="float: right;">In</span>	16. Proper disposition of returned, previously served, reconditioned, & unsafe food <span style="float: right;">In</span>
3. Proper use of restriction & exclusion <span style="float: right;">In</span>	<b>Time/Temperature Control for Safety</b>
4. Procedure for responding to vomiting & diarrheal events <span style="float: right;">In</span>	17. Proper cooking time & temperatures <span style="float: right;">N/A</span>
<b>Good Hygienic Practices</b>	18. Proper reheating procedures for hot holding <span style="float: right;">In</span>
5. Proper eating, tasting, drinking, or tobacco use <span style="float: right;">In</span>	19. Proper cooling time & temperatures <span style="float: right;">N/A</span>
6. No discharge from eyes, nose, & mouth <span style="float: right;">In</span>	20. Proper hot holding temperatures <span style="float: right;">In</span>
<b>Preventing Contamination by Hands</b>	21. Proper cold holding temperatures <span style="float: right;">In</span>
7. Hands clean & properly washed <span style="float: right;">N/O</span>	22. Proper date marking & disposition <span style="float: right;">Out, C</span>
8. No bare hand contact with RTE food or a pre-approved alternate method properly followed <span style="float: right;">In</span>	23. Time as a public health control: procedures & records <span style="float: right;">N/A</span>
9. Adequate handwashing sinks properly supplied & accessible <span style="float: right;">In</span>	<b>Consumer Advisory</b>
<b>Approved Source</b>	24. Consumer advisory provided for raw / undercooked foods <span style="float: right;">N/A</span>
10. Food obtained from approved source <span style="float: right;">In</span>	<b>Highly Susceptible Population</b>
11. Food received at proper temperature <span style="float: right;">N/O</span>	25. Pasteurized foods used; prohibited foods not offered <span style="float: right;">In</span>
12. Food in good condition, safe, & unadulterated <span style="float: right;">In</span>	<b>Food/Color Additives &amp; Toxic Substances</b>
13. Required records available: shellstock tags, parasite destruction <span style="float: right;">N/A</span>	26. Food additives: approved & properly used <span style="float: right;">N/A</span>
	27. Toxic substances properly identified, stored & used; held for retail sale, properly stored <span style="float: right;">In</span>
	<b>Conformance with Approved Procedures</b>
	28. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan <span style="float: right;">N/A</span>

#### 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 <span style="float: right;">In</span>	42. In-use utensils: properly stored <span style="float: right;">In</span>
30. Water & ice from approved source <span style="float: right;">In</span>	43. Utensils, equipment & linens: properly stored, dried & handled <span style="float: right;">In</span>
31. Variance obtained for specialized processing methods <span style="float: right;">In</span>	44. Single-use/single-service articles: properly stored & used <span style="float: right;">In</span>
<b>Food Temperature Control</b>	45. Gloves used properly <span style="float: right;">In</span>
32. Proper cooling methods used; adequate equipment for temperature control <span style="float: right;">In</span>	<b>Utensils, Equipment &amp; Vending</b>
33. Plant food properly cooked for hot holding <span style="float: right;">In</span>	46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used <span style="float: right;">In</span>
34. Approved thawing methods used <span style="float: right;">In</span>	47. Warewashing facilities: installed, maintained & used; test strips <span style="float: right;">In</span>
35. Thermometers provided & accurate <span style="float: right;">In</span>	48. Non-food contact surfaces clean <span style="float: right;">In</span>
<b>Food Identification</b>	<b>Physical Facilities</b>
36. Food properly labeled; original container <span style="float: right;">In</span>	49. Hot & cold water available; adequate pressure <span style="float: right;">In</span>
<b>Prevention of Food Contamination</b>	50. Plumbing installed; proper backflow devices <span style="float: right;">In</span>
37. Insects, rodents & animals not present <span style="float: right;">In</span>	51. Sewage & waste water properly disposed <span style="float: right;">In</span>
38. Contamination prevented during food preparation, storage & display <span style="float: right;">In</span>	52. Toilet facilities: properly constructed, supplied, cleaned <span style="float: right;">In</span>
39. Personal cleanliness <span style="float: right;">In</span>	53. Garbage/refuse properly disposed; facilities maintained <span style="float: right;">In</span>
40. Wiping cloths: properly used & stored <span style="float: right;">In</span>	54. Physical facilities installed, maintained, & clean <span style="float: right;">Out</span>
41. Washing fruit & vegetables <span style="float: right;">In</span>	55. Adequate ventilation & lighting; designated areas used <span style="float: right;">Out</span>

#### FOOD EMPLOYEE CERTIFICATION

Certified Food Employee	Certificate
56. Certified Food Employee employed; acts as PIC; accessible <span style="float: right;">In</span>	57. Certified food manager certificate: valid & properly displayed <span style="float: right;">In</span>

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
11/12/2019	Lori Bohn kitchen manager	<i>Lori Bohn</i>	11/12/2019	Lynanne Bohn	<i>Lynanne Bohn</i>	11/12/2019	9:45 AM	10:45 AM



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**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
22.	3 - 501.18	Out of date milk being offered for sale. Corrected.		
54.	6 - 501.12	Walk in cooler ceiling at fan box of the food facility is extremely dusty, and in need of cleaning.	11/13/2019	
55.	6 - 202.11	Lights are not shielded or shatter proof over the food line area. Light cover missing on right side hot food line.	11/15/2019	

**PUBLISHED COMMENTS**

Report has been reviewed with the person in charge and all violations will be corrected as noted.

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