

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: WILSON SD SH LOWER HOUSE Facility ID: 37624 Owner: WILSON SCHOOL DISTRICT Address: 2601 GRANDVIEW BLVD City/State: WEST LAWN PA

Zip: 19609-1300 County: Berks Region: Region 7

Phone: (610) 670-1454

Insp. ID:

Insp. Date: 10/28/2019
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 | | | | | | |
|----------------|-------------------------|---|-----------------|------------------|--|--|--|--|
| ltem Number | Violation of Code | Comment | Correct By Date | Repeat Violation | | | | |
| 38. | 3 - 305.14 | Water ponding under blade area was left on deaned and covered slicer. Slicer should be completely air dried after sanitizing and before covering. Corrected. | • | • | | | | |
| 43. | 4 - 903.11 (A- B)(D) | Observed clean dish racks stored on the floor in warewashing area. Corrected. | • | : | | | | |
| 47. | 4 - 501.14 | Mechanical warewashing equipment has a heavy lime scale buildup observed on exterior drainboard areas, top & front of machines and inside. Also loose/peeling caulking around all front door areas. | 11/4/2019 | · . | | | | |
| 54. | 6 - 501.12 | Ceiling air vent area above serving lines of the food facility are dirty, dusty, and in need of cleaning. | 10/31/2019 | | | | | |

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.



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| Employes Health 2. Management, floor employee & conditional food employee knowledge, responsibilities & reporting knowledge knowledge, re | | IN = In Compliance, OUT = Out of Compliance, N/O = N | Not Observed | d, N/A = | Not Applicable, C = Corrected On Site, R = Repeat Vic | olation |
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