



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 SPRING RIDGE ELEMENTARY Facility ID: 53917  
 Owner: WILSON SCHOOL DISTRICT  
 Address: 1211 BROADCASTING RD  
 City/State: WYOMISSING PA  
 Zip: 19610 County: Berks Region: Region 7  
 Phone: (610) 670-0766

Insp. ID:  
 Insp. Date: 9/18/2019  
 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
Eggs	Walk-In Cooler	33°F						

**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
54	6 - 501.11	Ceiling tile(s) missing in the dishwashing area need to be replaced.	9/19/2019	

**PUBLISHED COMMENTS**

Report has been reviewed with the person in charge and any violations will be corrected.  
 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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 Zip: 19610 County: Berks Region: Region 7  
 Phone: (610) 870-0786

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 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		15. Food-contact surfaces: cleaned & sanitized	In
2. Management, food employee & conditional food employee knowledge, responsibilities & reporting	In	16. Proper disposition of returned, previously served, reconditioned, & unsafe food	In
3. Proper use of restriction & exclusion	In	Time/Temperature Control for Safety	
4. Procedure for responding to vomiting & diarrheal events	In	17. Proper cooking time & temperatures	N/O
Good Hygienic Practices		18. Proper reheating procedures for hot holding	N/O
5. Proper eating, tasting, drinking, or tobacco use	In	19. Proper cooling time & temperatures	N/O
6. No discharge from eyes, nose, & mouth	In	20. Proper hot holding temperatures	In
Preventing Contamination by Hands		21. Proper cold holding temperatures	In
7. Hands clean & properly washed	In	22. Proper date marking & disposition	In
8. No bare hand contact with RTE food or a pre-approved alternate method properly followed	In	23. Time as a public health control: procedures & records	N/A
9. Adequate handwashing sinks properly supplied & accessible	In	Consumer Advisory	
Approved Source		24. Consumer advisory provided for raw / undercooked foods	N/A
10. Food obtained from approved source	In	Highly Susceptible Population	
11. Food received at proper temperature	N/O	25. Pasteurized foods used; prohibited foods not offered	N/A
12. Food in good condition, safe, & unadulterated	In	Food/Color Additives & Toxic Substances	
13. Required records available: shellstock tags, parasite destruction	N/A	26. Food additives: approved & properly used	N/A
		27. Toxic substances properly identified, stored & used; held for retail sale, properly stored	In
		Conformance with Approved Procedures	
		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	Utensils, Equipment & Vending	
Food Temperature Control		44. Single-use/single-service articles: properly stored & used	In
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	Physical Facilities	
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		48. Non-food contact surfaces clean	In
36. Food properly labeled; original container	In	Physical Facilities	
Prevention of Food Contamination		49. Hot & cold water available; adequate pressure	In
37. Insects, rodents & animals not present	In	50. Plumbing installed; proper backflow devices	In
38. Contamination prevented during food preparation, storage & display	In	51. Sewage & waste water properly disposed	In
39. Personal cleanliness	In	52. Toilet facilities: properly constructed, supplied, cleaned	In
40. Wiping cloths: properly used & stored	In	53. Garbage/refuse properly disposed; facilities maintained	In
41. Washing fruit & vegetables	In	54. Physical facilities installed, maintained, & clean	Out
		55. Adequate ventilation & lighting; designated areas used	In

#### FOOD EMPLOYEE CERTIFICATION

Certified Food Employee	Certificate
56. Certified Food Employee employed; acts as PIC; accessible	57. Certified food manager certificate: valid & properly displayed

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
9/18/2019	Vicki Suglia	<i>Vicki Suglia</i>	9/18/2019	Michelle Cobb	<i>Michelle Cobb</i>	9/18/2019	12:00 PM	12:45 PM