

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: WLSON SD WEST MS Facility ID: 71542 Owner: WILSON SCHOOL DISTRICT Address: 450 FAUST 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

FOODBORNE ILLNESS RISK	FACTO	RS AND PL	JBLIC HEA	LTH INTERVENTIONS	}		
Risk Factors are Important practices and procedures in Public Health Intervention are					ne illness or inju	ıry.	
IN = In Compliance, OUT = Out of Compliance, N/O = No	ot Obse	rved, $N/A = 1$	Not Applical	ble, C = Corrected On	Site, R = Repe	eat Violati	on
Supervision				Protection From Con	tamination		
Person in charge present, demonstrates knowledge, &	In	14.	Food separat	ed & protected	••••••		In
performs duties				surfaces: cleaned & sanit	ized		In
Employee Health		[sition of returned, previous	<i> </i>	•••••••••••••••••••••••••••••••••••••••	In
Management, food employee & conditional food employee	In			l, & unsafe food	,,		***
knowledge, responsibilities & reporting				Time/Temperature Conf	rol for Safety		
Proper use of restriction & exclusion	In	17.	Proper cookir	ng time & lemperatures			N/A
Procedure for responding to vomiting & diarrheal events	In	18.	Proper rehea	ting procedures for hot ho	lding	•••••••••••••••••••••••••••••••••••••••	ln
Good Hygienic Practices		19.	Proper coolin	g time & temperatures			N/O
Proper eating, tasting, drinking, or tobacco use	In			olding temperatures	***************************************		ln
6. No discharge from eyes, nose, & mouth	ln			olding temperatures	• • • • • • • • • • • • • • • • • • • •		ln
Preventing Contamination by Hands				narking & disposition		•••••••••••••••••••••••••••••••••••••••	ln
7. Hands clean & properly washed	N/O			blic health control: proced	ures & records		N/A
No bare hand contact with RTE food or a pre-approved	In			Consumer Adv			
alternate method properly followed	411		Consumar ac	lvisory provided for raw ! u			N/A
Adequate handwashing sinks properly supplied & accessible	In		Odlisollier ad	***************************************	**	105 :	!\//
Approved Source				Highly Susceptible F			
10. Food obtained from approved source	ln.	25.		oods used; prohibited food			. In
11. Food received at proper temperature	N/O			od/Color Additives & To		\$	
12. Food in good condition, safe, & unadulterated	In			s: approved & properly us			N/A
13. Required records available; shellstock tags, parasite	· · · · · · · · · · · · · · · ·			nces properly identified, st	ored & used; he	ld for	Out, C
destruction	N/A		retail sale, pr	· ··· · · · · · · · · · · · · · · · ·			
dobtioner		ļ	C	onformance with Approv	ed Procedures	ς.	
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		28.	Compliance v	*****************************	process, reduce		N/A
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GOO Good Retail Practices are preventative measures to		TAIL PRACT	Compliance v oxygen packa TICES	with variance, specialized aging criteria or HACCP pl	process, reduce an	d	N/A
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Retail Food Facility Inspection Report

Facility: WILSON SD WEST MS Facility ID: 71542 Owner: WILSON SCHOOL DISTRICT

Address: 450 FAUST 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

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				
27.	7 - 201.11	A working container of *cleaner / sanitizer* was stored above or on the same shelf with food, equipment, and/or single service articles in the kettle area. Bottle of cleaner was on half walf above the steam kettles. Corrected.						
38.	3 - 305.11	Walk in Freezer fan box copper line has a condensate leak that is causing ice damning on line above food storage area.	11/19/2019					
47.	4 - 501.14	Warewashing machine has a lime build up on drainboard area and around frame of dish exit area.	11/15/2019					
54.	6 - 501.12	Walkin ceiling at fan box area of the food facility is dusty, and in need of cleaning. Also some kitchen air vents have a dust build up and need to be cleaned.	11/14/2019					

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.