

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 SOUTHERN JH Facility ID: 57387 Owner: WILSON SCHOOL DISTRICT Address: 3100 IROQUOIS AVE City/State: SINKING SPRING PA Zip: 19608 County: Berks Region: Territory 7S Phone: (610) 670-0180

Insp. ID: 931567 Insp. Date: 4/29/2022 Insp. Reason: Regular No. of Risk Factors: 0 No. of Repeat Risk Factors: 0 Overall Compliance: IN

	FOODBORNE ILLNESS RIS Risk Factors are important practices and procedure Public Health Intervention	es identified	as the most prevalent con	tributing factors of foodborn	e illness or inju	ıry.	
IN =	In Compilance, OUT = Out of Compilance, N/O =	Not Obser	ved, N/A = Not Applica	ble, C = Corrected On S	Site, R = Repo	eat Violati	ion
	Supervision			Protection From Cont	amination		
1. Pers	son in charge present, demonstrates knowledge, &	l in	14. Food separa	ited & protected			ln
perf	orms duties		15, Food-contac	t surfaces; cleaned & saniti	zed		In
	Employee Health			sition of returned, previous	ly served,		in
2. Mar	nagement, food emptoyee & conditional food employee wiedge, responsibilities & reporting	ln ln	reconditione	d, & unsafe food Time/Temperature Conti	and for Cofety		
	per use of restriction & exclusion	In			roi for Salety	INCOMPRESENTATION AND ADMINISTRATION OF THE PARTY OF THE	N/O
and the same	The second secon	In	 - **	Ing time & temperatures	_U		N/O
4, 110	cedure for responding to vomiting & diarrheal events			ating procedures for hot hol	aing		<u>in</u>
	Good Hyglenic Practices		promoter and the control of the cont	ng time & temperatures olding temperatures			ln In
	per eating, tasting, drinking, or tobacco use	_ <u>In</u>	Andrew Commencer	holding temperatures	The office of the state of the	and a second second second second second	In
5. No	discharge from eyes, nose, & mouth	_ <u> </u>	AND THE RESERVE AND A STREET OF THE PARTY OF	marking & disposition	areas commenced and all sites are some of a self-cite of all sites are some of a self-cite of a self-cite of a		In
	Preventing Contamination by Hands	Maria Salah Adalah Salah S	Control of the second of the s	ublic health control: procedu	una 8 ranarda		N/A
	nds clean & properly washed	In_	25, 11110 ds a p	and the second of the second o	044L090402/773m-(978)-(944-4		147
8. No	bare hand contact with RTE food or a pre-approved	ln In		Consumer Advi			
*/**/*/*/*****	rnate method properly followed	in	24, Consumer a	dvisory provided for raw / u	**************************************	ogs	N/A
9. Aue	equate handwashing sinks properly supplied & accessible	Control of the Contro	Highly Susceptible Population				
	Approved Source		25. Pasteurized	foods used; prohibited food	is not offered	TO THE WAY IN THE PARTY OF THE	<u>In</u>
and the second second second	d obtained from approved source	in		ood/Color Additives & To	xic Substance	98	
	od received at proper temperature	N/O	26. Food additiv	es: approved & properly us	ed		N/A
13. Rec	od in good condition, safe, & unadulterated quired records available: shellstock tags, parasite	ln N/A		ances properly identified, sto roperly stored	ored & used; he	eld for	ln
des	truction			Conformance with Approv	ed Procedure	8	
			Actual Control of the		CONTRACTOR	The second secon	
,,	Good Retail Practices are preventative measure	GOOD RE	oxygen pac	with variance, specialized a kaging criteria or HACCP pl chemicals, and physical obj	an		N/A
	Good Retail Practices are preventative measure Safe Food & Water	GOOD RE	oxygen pact FAIL PRACTICES ne addition of pathogens,	eaging criteria or HACCP pl chemicals, and physical obj Proper Use of Ut	an ects into foods		N/A
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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 SOUTHERN JH Facility ID: 67387 Owner: WILSON SCHOOL DISTRICT Address: 3100 IROQUOIS AVE City/State: SINKING SPRING PA Zip: 19608 County: Berks Region: Territory 7S Phone: (610) 670-0180

Insp. ID: 931567 Insp. Date: 4/29/2022 Insp. Reason: Regular No. of Risk Factors: 0 No. of Repeat Risk Factors: 0 Overall Compliance: IN

PUBLISHED COMMENTS

This is a routine inspection of a middle school cafeteria. This is the facility's second inspection of the 2021-2022 school year.

No violations were observed at the time of this inspection.

Report has been reviewed with the person in charge and a copy has been provided.

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