

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: 926023 Insp. Date: 3/30/2022 Insp. Reason: Regular No. of Risk Factors: 0 No. of Repeat Risk Factors: 0 Overall Compliance: IN

		ortant practices and procedu Public Health Intervention	res identified	as the most	prevalent con			jury.	
IN =	= In Compliance, OUT = 0	Out of Compliance, N/O	= Not Obse	erved, N/A =	Not Applica	ble, C = Corrected On	Site, R = Rep	peat Violat	ion
	Sup	ervision				Protection From Con	tamination		
1. Per	rson in charge present, demo	onstrates knowledge, &	In	14.	Food separa	ited & protected			In
per	forms duties			15.	Food-contac	t surfaces: cleaned & sanit	tized		In
	Employ	yee Health		16.	Proper dispo	sition of returned, previous	sly served,		In
	nagement, food employee &		In		reconditione	d, & unsafe food			
knowledge, responsibilities & reporting					Time/Temperature Control for Safety				
	oper use of restriction & exclu		In	17.	Proper cooki	ing time & temperatures			N/O
4. Pro	ocedure for responding to vor		In	18.	Proper rehea	ating procedures for hot ho	lding		N/O
		ienic Practices		19.	Proper coolin	ng time & temperatures			N/O
	oper eating, tasting, drinking,		In		•	olding temperatures			N/O
6. No	discharge from eyes, nose, a	& mouth	In	21.	Proper cold	holding temperatures			In
	Preventing Cont	amination by Hands				marking & disposition			In
	nds clean & properly washed		In	23.	Time as a pu	ublic health control: proced		6	N/A
	bare hand contact with RTE	In		Consumer Advisory					
alternate method properly followed				24.	Consumer a	dvisory provided for raw / ι	undercooked fo	ods	N/A
9. Adequate handwashing sinks properly supplied & accessible In						Highly Susceptible F	Population		
Approved Source					Pasteurized	foods used; prohibited foo	ds not offered		In
	od obtained from approved s		In		F	ood/Color Additives & To	oxic Substanc	es	
	od received at proper temper		N/C	26.	Food additiv	es: approved & properly us	sed		N/A
	 Food in good condition, safe, & unadulterated Required records available: shellstock tags, parasite 			27.	 Toxic substances properly identified, stored & used; held for retail sale, properly stored 				
des	struction				· · ·	Conformance with Approv	ved Procedure	es	
	Good Retail Practice	es are preventative measure			oxygen pack	with variance, specialized aging criteria or HACCP p chemicals, and physical ob	lan		N/A
		es are preventative measure			oxygen pack	aging criteria or HACCP p	lan ojects into food		N/A
29. Pas		ood & Water		TAIL PRAC	oxygen pack	aging criteria or HACCP p	lan ojects into food		N/A In
	Safe Fo	ood & Water equired	es to control	TAIL PRAC the addition of 42.	oxygen pack CTICES f pathogens, o In-use utens Utensils, equ	aging criteria or HACCP p chemicals, and physical ob Proper Use of U	lan ojects into food: tensils	s.	
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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

PUBLISHED COMMENTS

This is a routine inspection of a senior high school cafeteria.

This is the location's second inspection for 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.

Insp. ID: 926023 Insp. Date: 3/30/2022 Insp. Reason: Regular No. of Risk Factors: 0 No. of Repeat Risk Factors: 0 Overall Compliance: IN