



Retail Food Facility Inspection Report

Facility: SOUTH SIDE ELEMENTARY SCHOOL **Facility ID:** 32669
Owner: HUNTINGDON AREA SCHOOL DISTRICT
Address: 10906 Station RD
City/State: HUNTINGDON PA
Zip: 16652 **County:** Huntingdon **Region:** Region 5
Phone: (814) 627-1100

Insp. ID:
Insp. Date: 4/1/2014
Insp. Reason: Regular
No. of Risk Factors: 0
No. of Repeat Risk Factors: 0
Overall Compliance: IN

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS
 Risk Factors are improper practices 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		14. Food-contact surfaces: cleaned & sanitized		In
1. Person in charge present, demonstrates knowledge, & performs duties	In	15. Proper disposition of returned, previously served, reconditioned, & unsafe food		In
Employee Health		Potentially Hazardous Food Time/Temperature		
2. Management & food employee knowledge, responsibilities & reporting	In	16. Proper cooking time & temperature		N/O
3. Proper use of restriction & exclusion	In	17. Proper reheating procedures for hot holding		In
Good Hygienic Practices		18. Proper cooling time & temperature		N/O
4. Proper eating, tasting, drinking, or tobacco use	In	19. Proper hot holding temperature		In
5. No discharge from eyes, nose, and mouth	In	20. Proper cold holding temperature		In
Preventing Contamination by hands		21. Proper date marking & disposition		In
6. Hands clean & properly washed	In	22. Time as a public health control; procedures & record		In
7. No bare hand contact with RTE foods or approved alternate method properly followed	In	Consumer Advisory		
8. Adequate handwashing facilities supplied & accessible	In	23. Consumer advisory provided for raw or undercooked foods		N/A
Approved Source		Highly Susceptible Population		
9. Food obtained from approved source	In	24. Pasteurized foods used; prohibited foods not offered		In
10. Food received at proper temperature	N/O	Chemical		
11. Food in good condition, safe, & unadulterated	In	25. Food additives: approved & properly used		In
12. Required records available: shellstock tags, parasite destruction	N/A	26. Toxic substances properly identified, stored & used		In
Protection From Contamination		Conformance with Approved Procedure		
13. Food separated & protected	In	27. Compliance with variance, specialized process, & 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 and Water		Proper Use of Utensils		
28. Pasteurized eggs used where required	In	41. In-use utensils: properly stored		In
29. Water & ice from approved source	In	42. Utensils, equipment & linens: properly stored, dried & handled		In
30. Variance obtained for specialized processing methods	In	43. Single-use & single-service articles: properly stored & used		In
Food Temperature Control		44. Gloves used properly		In
31. Proper cooling methods used; adequate equipment for temperature control	In	Utensils, Equipment and Vending		
32. Plant food properly cooked for hot holding	In	45. Food & non-food contact surfaces cleanable, properly designed, constructed, & used		In
33. Approved thawing methods used	In	46. Warewashing facilities: installed, maintained, & used; test strips		In
34. Thermometer provided & accurate	In	47. Non-food contact surfaces clean		In
Food Identification		Physical Facilities		
35. Food properly labeled; original container	In	48. Hot & cold water available; adequate pressure		In
Prevention of Food Contamination		49. Plumbing installed; proper backflow devices		In
36. Insects, rodents & animals not present	In	50. Sewage & waste water properly disposed		In
37. Contamination prevented during food preparation, storage & display	In	51. Toilet facilities: properly constructed, supplied, & cleaned		In
38. Personal cleanliness	In	52. Garbage & refuse properly disposed; facilities maintained		In
39. Wiping cloths: properly used & stored	In	53. Physical facilities installed, maintained, & clean		In
40. Washing fruit & vegetables	In	54. Adequate ventilation & lighting; designated areas used		In

FOOD EMPLOYEE CERTIFICATION

Food Employee Certification		
55. Certification displayed properly and is up-to-date.		Ex

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
4/1/2014	Ramona Teeters		4/1/2014	Danielle Dougherty		4/1/2014	10:25 AM	11:20 AM



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PUBLISHED COMMENTS

Second routine cafeteria inspection for 2013/2014 school year. No violations observed. Report was reviewed with head cook. The compliance status of this facility and a copy of this inspection will be posted on www.eatsafepa.com. Temperatures (F): Walk in freezer, walk in cooler 34, hot hold 154, milk 31, 34, applesauce 34.