

### Retail Food Facility Inspection Report

Facility: HUNTINGDON AREA HIGH SCHOOL Facility ID: 87632  
Owner: HUNTINGDON AREA SCHOOL BOARD  
Address: 2400 Cassidy AVE  
City/State: Huntingdon PA  
Zip: 16652 County: Huntingdon Region: Region 5  
Phone: (814) 643-2900

Insp. ID:  
Insp. Date: 11/2/2018  
Insp. Reason: Regular  
No. of Risk Factors: 1  
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
<b>Employee Health</b>		15. Food-contact surfaces: cleaned & sanitized	Out, C
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	<b>Time/Temperature Control for Safety</b>	
4. Procedure for responding to vomiting & diarrheal events	In	17. Proper cooking time & temperatures	In
<b>Good Hygienic Practices</b>		18. Proper reheating procedures for hot holding	In
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
<b>Preventing Contamination by Hands</b>		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/O
9. Adequate handwashing sinks properly supplied & accessible	In	<b>Consumer Advisory</b>	
<b>Approved Source</b>		24. Consumer advisory provided for raw / undercooked foods	N/A
10. Food obtained from approved source	In	<b>Highly Susceptible Population</b>	
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	<b>Food/Color Additives &amp; Toxic Substances</b>	
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
		<b>Conformance with Approved Procedures</b>	
		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	44. Single-use/single-service articles: properly stored & used	In
<b>Food Temperature Control</b>		45. Gloves used properly	In
32. Proper cooling methods used; adequate equipment for temperature control	In	<b>Utensils, Equipment &amp; Vending</b>	
33. Plant food properly cooked for hot holding	In	46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used	In
34. Approved thawing methods used	In	47. Warewashing facilities: installed, maintained & used; test strips	In
35. Thermometers provided & accurate	In	48. Non-food contact surfaces clean	In
<b>Food Identification</b>		<b>Physical Facilities</b>	
36. Food properly labeled; original container	In	49. Hot & cold water available; adequate pressure	In
<b>Prevention of Food Contamination</b>		50. Plumbing installed; proper backflow devices	In
37. Insects, rodents & animals not present	In	51. Sewage & waste water properly disposed	In
38. Contamination prevented during food preparation, storage & display	In	52. Toilet facilities: properly constructed, supplied, cleaned	In
39. Personal cleanliness	In	53. Garbage/refuse properly disposed; facilities maintained	In
40. Wiping cloths: properly used & stored	In	54. Physical facilities installed, maintained, & clean	In
41. Washing fruit & vegetables	In	55. Adequate ventilation & lighting; designated areas used	In

#### FOOD EMPLOYEE CERTIFICATION

Certified Food Employee		Certificate						
56. Certified Food Employee employed; acts as PIC; accessible	Ex	57. Certified food manager certificate: valid & properly displayed	Ex					
Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
11/2/2018	Lisa Shope	<i>Lisa Shope</i>	11/2/2018	Curt McConaughy	<i>Curt McConaughy</i>	11/2/2018	10:45 AM	11:45 AM



Commonwealth of Pennsylvania  
 Department of Agriculture  
 Bureau of Food Safety and Laboratory Services

2301 N CAMERON ST  
 HARRISBURG, PA 17110  
 717-787-4315

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**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
15.	4 - 601.11(A)	Observed ice machine with pink slime on the deflector shield and needing cleaned. PIC shut off ice machine and emptied machine at time of inspection and is contacting outside vendor for cleaning of machine.		

**PUBLISHED COMMENTS**

Noted violation was COS by the PIC. Ice machine was shut off, emptied and outside Vendor notified for cleaning of machine before further use. The person in charge stated that the report will be provided to the owner for review. The compliance status of this facility and a copy of this inspection report will be posted on the PA Department of Agriculture website. Routine inspection and was reviewed with the PIC Lisa Shope. Temps were as follows: Cold hold- 37,38,41, Freezer- 10,12, Hot water- 130, Walk in cooler- 38, walk in freezer- 4, milk- 38,41, Turkey- 143, Gravy- 155, Stuffing- 147, Chicken- 151, Burgers- 144, Dishwasher- 166, rinse- 190, sanitize verified with t-sticks and are acceptable. Reviewed previous inspection and verified ownership of firm.