

Montgomery County Health Department - Division of Environmental Field Services				Page <u>1</u> of <u>2</u>																
<b>INSPECTION REPORT FOR FOOD ESTABLISHMENTS</b>																				
<b>Pottstown Health Center</b> 364 King Street Pottstown, PA 19454 Phone: 610-970-5040 Fax: 610-970-5048		<b>Total Violations</b>	0	<b>Date of Inspection</b>	01/13/2017															
		<b>Risk Violations Count</b>	0	<b>License Number</b>	F17457															
		<b>Arrival Time</b>	12:25 PM	<b>Expiration Date</b>	11/30/2017															
		<b>Departure Time</b>	01:25 PM	<b>Facility Closure</b>																
<b>Food Facility Name</b>		<b>Address</b>		<b>Municipality</b>																
Franconia Elementary School		356 Harleysville Pike Souderton, PA 18964		Franconia																
<b>Owner</b>		<b>Telephone</b>	<b>Purpose of Inspection</b>	<b>Re-inspection on or after</b>																
Souderton Area School District		215-723-6081	Routine																	
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																				
Circle designated compliance status (IN OUT N/O N/A) for each number item			Mark "X" in appropriate box for COS and/or R																	
IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable			COS=corrected on site during inspection R=repeat violation																	
Compliance Status		COS		R																
Supervision			Time/Temperature Control for Safety																	
1	IN	OUT		18	IN	OUT	N/A	(N/O)	Proper cooking time & temperature											
2	IN	OUT	N/A		19	IN	OUT	N/A	(N/O)	Proper reheating procedures for hot holding										
					20	IN	OUT	N/A	(N/O)	Proper cooling time & temperature										
					21	IN	OUT	N/A	(N/O)	Proper hot holding temperatures										
					22	IN	OUT	N/A	(N/O)	Proper cold holding temperatures										
					23	IN	OUT	N/A	(N/O)	Proper date marking & disposition										
					24	IN	OUT	N/A	(N/O)	Time as a public health control; procedures & record										
Employee Health			Consumer Advisory																	
3	IN	OUT		25	IN	OUT	(N/A)		Consumer advisory provided for raw/undercooked foods											
4	IN	OUT																		
5	IN	OUT																		
Good Hygienic Practices			Highly Susceptible Poulations																	
6	IN	OUT	(N/O)																	
7	IN	OUT	(N/O)		26	IN	OUT	N/A	Pasteurized foods used; prohibited foods not offered											
Preventing Contamination By Hands			Food/Color Additives and Toxic Substances																	
8	IN	OUT	(N/O)		27	IN	OUT	N/A	Food additives: approved & properly used											
9	IN	OUT	N/A	(N/O)		28	IN	OUT	N/A	Toxic substances properly identified, stored, & used										
10	IN	OUT																		
Approved Source			Conformance with Approved Procedures																	
11	IN	OUT		29	IN	OUT	(N/A)		Compliance with variance/specialized process/HACCP											
12	IN	OUT	N/A	(N/O)																
13	IN	OUT																		
14	IN	OUT	(N/A)	(N/O)																
Protection from Contamination			Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.																	
15	IN	OUT										N/A	(N/O)							
16	IN	OUT										N/A								
17	IN	OUT																		
GOOD RETAIL PRACTICES																				
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.																				
Mark "X" in appropriate box for COS and/or R COS=corrected on site during inspection R=repeat violation																				
Compliance Status		COS		R																
Safe Food and Water			Proper Use of Utensils																	
30	IN	OUT		44	IN	OUT			Utensils, equipment & linens; properly stored, dried, & handled											
31	IN	OUT		45	IN	OUT			Single-use & single-service articles; properly stored & used											
32	IN	OUT	(N/A)	46	IN	OUT			Gloves used properly											
Food Temperature Control			Utensils, Equipment and Vending																	
33	IN	OUT		47	IN	OUT			Food & non-food contact surfaces cleanable, properly designed, constructed & used											
34	IN	OUT	N/A	(N/O)	48	IN	OUT		Warewashing facilities; installed, maintained, & used; test strips											
35	IN	OUT	N/A	(N/O)	49	IN	OUT		Non-food contact surfaces clean											
36	IN	OUT																		
Food Identification			Physical Facilities																	
37	IN	OUT		50	IN	OUT			Hot & cold water available; adequate pressure											
Prevention of Food Contamination			51	IN	OUT				Plumbing installed; proper backflow devices											
38	IN	OUT		52	IN	OUT			Sewage & waste water properly disposed											
39	IN	OUT		53	IN	OUT			Toilet facilities; properly constructed, supplied, & cleaned											
40	IN	OUT		54	IN	OUT			Garbage & refuse properly disposed; facilities maintained											
41	IN	OUT		55	IN	OUT			Physical facilities installed, maintained, and clean											
42	IN	OUT		56	IN	OUT			Adequate ventilation and lighting; designated areas used											
Proper Use of Utensils																				
43	IN	OUT																		

Montgomery County Health Department - Division of Environmental Field Services						Page <u>2</u> of <u>2</u>
INSPECTION REPORT FOR FOOD ESTABLISHMENTS						
<b>Disinfectant/Sanitizer</b> <input checked="" type="checkbox"/> Heat 181 _____ °F <input checked="" type="checkbox"/> Chemical QAT _____		pH _____		CFSM Name: <u>Deborah Coll</u>		
				CFSM Number: _____ Exp. Date: <u>09/30/2017</u>		
TEMPERATURE OBSERVATIONS						
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	
/Chicken	167°F	/3 Door Cooler	38°F	Green Beans/Service line	144°F	
Tomato Sauce	143°F	Egg Ham and Cheese Bagel	184°F			
OBSERVATIONS AND CORRECTIVE ACTIONS						
Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in section 8-405.11 of the food code.					
Inspection Comments	No violations noted at time of inspection					
Person in Charge (Signature) <u>Deborah Coll</u>				Name: Deborah Coll		
Inspector <u>Harrison Bright</u>				Date: 1/13/17		