



Montgomery County Health Department - Division of Environmental Field Services						Page <u>1</u> of <u>2</u>					
INSPECTION REPORT FOR FOOD ESTABLISHMENTS											
Pottstown Health Center 384 King Street Pottstown, PA 19464 Phone: 610-970-5040 Fax: 610-970-5048		Total Violations		1	Date of Inspection		01/12/2017				
		Risk Violations Count		0	License Number		F17430				
		Arrival Time		10:40 AM		Expiration Date		09/30/2017			
		Departure Time		12:55 PM		Facility Closure					
Food Facility Name			Address		Municipality						
Souderton Area High School			625 Lower RD Souderton, PA 18964		Franconia						
Owner		Telephone		Purpose of Inspection		Re-inspection on or after					
Souderton Area School District		215-723-6061		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				Compliance Status							
Supervision				Time/Temperature Control for Safety							
1	(IN) OUT	Person in charge present, demonstrates knowledge, and performs duties		18	IN OUT N/A (N/O)	Proper cooking time & temperature					
2	(IN) OUT N/A	Certified Food Protection Manager		19	(IN) OUT N/A N/O	Proper reheating procedures for hot holding					
Employee Health				Consumer Advisory							
3	(IN) OUT	Management, food employees and conditional employee; knowledge, responsibilities and reporting		20	(IN) OUT N/A N/O	Proper cooling time & temperature					
4	(IN) OUT	Proper use of restriction and exclusion		21	(IN) OUT N/A N/O	Proper hot holding temperatures					
5	(IN) OUT	Procedures for responding to vomiting and diarrheal events		22	(IN) OUT N/A N/O	Proper cold holding temperatures					
Good Hygienic Practices				Highly Susceptible Poulations							
6	(IN) OUT N/O	Proper eating, tasting, drinking or tobacco use		23	(IN) OUT N/A N/O	Proper date marking & disposition					
7	(IN) OUT N/O	No discharge from eyes, nose, and mouth		24	IN OUT (N/A) N/O	Time as a public health control; procedures & record					
Preventing Contamination By Hands				Food/Color Additives and Toxic Substances							
8	(IN) OUT N/O	Hands clean & properly washed		25	IN OUT (N/A)	Consumer advisory provided for raw/undercooked foods					
9	(IN) OUT N/A N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		26	(IN) OUT N/A	Pasteurized foods used; prohibited foods not offered					
10	(IN) OUT	Adequate handwashing facilities supplied & accessible		Conformance with Approved Procedures							
Approved Source				27	(IN) OUT N/A	Food additives: approved & properly used					
11	(IN) OUT	Food obtained from approved source		28	(IN) OUT N/A	Toxic substances properly identified, stored, & used					
12	IN OUT N/A (N/O)	Food received at proper temperature		29	IN OUT (N/A)	Compliance with variance/specialized process/HACCP					
13	(IN) OUT	Food in good condition, safe, & unadulterated		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.							
14	IN OUT (N/A) N/O	Required records available; shellstock tags, parasite destruction									
Protection from Contamination											
15	(IN) OUT N/A N/O	Food separated & protected									
16	(IN) OUT N/A	Food-contact surfaces; cleaned & sanitized									
17	(IN) OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food									
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								Compliance Status			
Safe Food and Water				Proper Use of Utensils							
30	(IN) OUT	Pasteurized eggs used where required		44	(IN) OUT	Utensils, equipment & linens; properly stored, dried, & handled					
31	(IN) OUT	Water & ice from approved source		45	(IN) OUT	Single-use & single-service articles; properly stored & used					
32	IN OUT (N/A)	Variance obtained for specialized processing methods		46	(IN) OUT	Gloves used properly					
Food Temperature Control				Utensils, Equipment and Vending							
33	(IN) OUT	Proper cooling methods used; adequate equipment for temperature control		47	(IN) OUT	Food & non-food contact surfaces cleanable, properly designed, constructed & used					
34	(IN) OUT N/A N/O	Plant food properly cooked for hot holding		48	IN (OUT)	Warewashing facilities; installed, maintained, & used; test strips	X X				
35	IN OUT N/A (N/O)	Approved thawing methods used		49	(IN) OUT	Non-food contact surfaces clean					
36	(IN) OUT	Thermometers provided & accurate		Physical Facilities							
Food Identification				50	(IN) OUT	Hot & cold water available; adequate pressure					
37	(IN) OUT	Food properly labeled; original container		51	(IN) OUT	Plumbing installed; proper backflow devices					
Prevention of Food Contamination				52	(IN) OUT	Sewage & waste water properly disposed					
38	(IN) OUT	Insect, rodents & animals not present		53	(IN) OUT	Toilet facilities; properly constructed, supplied, & cleaned					
39	(IN) OUT	Contamination prevented during food preparation, storage and display		54	(IN) OUT	Garbage & refuse properly disposed; facilities maintained					
40	(IN) OUT	Personal cleanliness		55	(IN) OUT	Physical facilities installed, maintained, and clean					
41	(IN) OUT	Wiping cloths; properly used & stored		56	(IN) OUT	Adequate ventilation and lighting; designated areas used					
42	(IN) OUT	Washing fruits & vegetables		Proper Use of Utensils							
43	(IN) OUT	In-use utensils; properly stored									

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Disinfectant/Sanitizer		pH		CFSM Name: Pamela Forster		
<input checked="" type="checkbox"/> Heat dish machine 182 _____ °F				CFSM Number: _____ Exp. Date: 09/30/2017		
<input type="checkbox"/> Chemical _____						
TEMPERATURE OBSERVATIONS						
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	
Chocolate milk/Dairy Cooler	41°F	Guacamole/Salad Bar	39°F	Chicken Sandwich/Service line	136°F	
Grilled Cheese/warmer	182°F	/Reach in cooler	39°F	Potato Salad/Service line	32°F	
/Reach in cooler	41°F	Beef/Service line	158°F	Pulled pork	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.					
48	4-501.16: Warewashing Sinks, Use Limitation Rinse sink used for cleaning dishes. COS, Repeat					
Inspection Comments	Facility must correct and maintain all noted violations					
Person in Charge (Signature) 				Name: Pamela J. Forster		
Inspector  Harrison Bright				Date: 1/12/17		