



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 364 King Street Pottstown, PA 19464 Phone: 610-970-5040 Fax: 610-970-5048		Total Violations		0	Date of Inspection		02/09/2017	
		Risk Violations Count		0	License Number		F17642	
		Arrival Time		10:35 AM		Expiration Date		03/31/2017
		Departure Time		11:55 AM		Facility Closure		
Food Facility Name Salford Hills Elementary School			Address 2721 Barndt RD Harleysville, PA 19438			Municipality Upper Salford		
Owner Souderton Area School District		Telephone 215-723-8061		Purpose of Inspection Routine		Re-inspection on or after		
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		21	(IN) OUT N/A N/O	Proper hot holding temperatures		
4	(IN) OUT	Proper use of restriction and exclusion		22	(IN) OUT N/A N/O	Proper cold holding temperatures		
5	(IN) OUT	Procedures for responding to vomiting and diarrheal events		23	(IN) OUT N/A N/O	Proper date marking & disposition		
6	(IN) OUT (N/O)	Proper eating, tasting, drinking or tobacco use		24	(IN) OUT (N/A) N/O	Time as a public health control; procedures & record		
7	(IN) OUT N/O	No discharge from eyes, nose, and mouth		Highly Susceptible Populations				
Preventing Contamination By Hands				Food/Color Additives and Toxic Substances				
8	(IN) OUT N/O	Hands clean & properly washed		26	(IN) OUT N/A	Pasteurized foods used; prohibited foods not offered		
9	(IN) OUT N/A N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		27	(IN) OUT N/A	Food additives; approved & properly used		
10	(IN) OUT	Adequate handwashing facilities supplied & accessible		28	(IN) OUT N/A	Toxic substances properly identified, stored, & used		
Approved Source				Conformance with Approved Procedures				
11	(IN) OUT	Food obtained from approved source		29	(IN) OUT (N/A)	Compliance with variance/specialized process/HACCP		
12	(IN) OUT N/A (N/O)	Food received at proper temperature		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.				
13	(IN) OUT	Food in good condition, safe, & unadulterated						
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		
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				
Proper Use of Utensils				43	(IN) OUT	In-use utensils; properly stored		

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Disinfectant/Sanitizer		pH		CFSM Name: _____		
<input checked="" type="checkbox"/> Heat 183 _____ °F				CFSM Number: _____ Exp. Date: _____		
<input checked="" type="checkbox"/> Chemical _____						
TEMPERATURE OBSERVATIONS						
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	
/Reach In Freezer	-10°F	/Ice Cream Freezer	-10°F	/Reach in 3 Door cooler	38°F	
/walk in cooler	34°F	/Walk in Freezer	-2°F	Sausage/Steam Table	170°F	
Mash Potatoes/Steam Table	190°F	Chicken/Steam Table	183°F	/Milk Cooler	30°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) 				Name: Irene Wright		
Inspector  Harrison Bright				Date: 2/8/17		