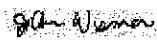



Montgomery County Health Department - Division of Environmental Field Services				Page <u>1</u> of <u>2</u>	
INSPECTION REPORT FOR FOOD ESTABLISHMENTS					
Pottstown Health Center 364 King Street Pottstown, PA 19464 Phone: 610-970-5040 Fax: 610-970-5048		Total Violations		1	Date of Inspection
		Risk Violations Count		0	License Number
		Arrival Time		10:40 AM	Expiration Date
		Departure Time		12:10 PM	Facility Closure
Food Facility Name Vernfield Elementary School			Address 980 Long Mill RD Telford, PA 18969		Municipality Franconia
Owner Souderton Area School District		Telephone 215-723-6081		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		COS		R	
Supervision			Time/Temperature Control for Safety		
1	(IN) OUT	Person in charge present, demonstrates knowledge, and performs duties			
2	(IN) OUT N/A	Certified Food Protection Manager			
Employee Health			Highly Susceptible Poulations		
3	(IN) OUT	Management, food employees and conditional employee; knowledge, responsibilities and reporting			
4	(IN) OUT	Proper use of restriction and exclusion			
5	(IN) OUT	Procedures for responding to vomiting and diarrheal events			
6	(IN) OUT (N/O)	Proper eating, tasting, drinking or tobacco use			
7	(IN) OUT N/O	No discharge from eyes, nose, and mouth			
Preventing Contamination By Hands			Food/Color Additives and Toxic Substances		
8	(IN) OUT N/O	Hands clean & properly washed			
9	(IN) OUT N/A N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	(IN) OUT	Adequate handwashing facilities supplied & accessible			
Approved Source			Conformance with Approved Procedures		
11	(IN) OUT	Food obtained from approved source			
12	(IN) OUT N/A N/O	Food received at proper temperature			
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			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	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		COS		R	
Safe Food and Water			Proper Use of Utensils		
30	(IN) OUT	Pasteurized eggs used where required			
31	(IN) OUT	Water & ice from approved source			
32	(IN) OUT (N/A)	Variance obtained for specialized processing methods			
Food Temperature Control			Utensils, Equipment and Vending		
33	(IN) OUT	Proper cooling methods used; adequate equipment for temperature control			
34	(IN) OUT N/A N/O	Plant food properly cooked for hot holding			
35	(IN) OUT N/A (N/O)	Approved thawing methods used			
36	(IN) OUT	Thermometers provided & accurate			
Food Identification			Physical Facilities		
37	(IN) OUT	Food properly labeled; original container			
Prevention of Food Contamination			50	(IN) OUT	Hot & cold water available; adequate pressure
38	(IN) OUT	Insect, rodents & animals not present			
39	(IN) OUT	Contamination prevented during food preparation, storage and display	51	(IN) OUT	Plumbing installed; proper backflow devices
40	(IN) OUT	Personal cleanliness	52	(IN) OUT	Sewage & waste water properly disposed
41	(IN) OUT	Wiping cloths; properly used & stored	53	(IN) OUT	Toilet facilities; properly constructed, supplied, & cleaned
42	(IN) OUT	Washing fruits & vegetables	54	(IN) OUT	Garbage & refuse properly disposed; facilities maintained
Proper Use of Utensils			55	(IN) OUT	Physical facilities installed, maintained, and clean
43	(IN) OUT	In-use utensils; properly stored	56	(IN) OUT	Adequate ventilation and lighting; designated areas used

Montgomery County Health Department - Division of Environmental Field Services						Page <u>2</u> of <u>2</u>
INSPECTION REPORT FOR FOOD ESTABLISHMENTS						
Disinfectant/Sanitizer		pH		CFSM Name: _____		
<input checked="" type="checkbox"/> Heat Dish machine 190 _____ °F				CFSM Number: _____ Exp. Date: _____		
<input checked="" type="checkbox"/> Chemical QAT						
TEMPERATURE OBSERVATIONS						
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	
Chicken/Service Line	178°F	/Walk in Freezer	-02°F	/Walk in Cooler	37°F	
/Reach in Cooler	39°F	/Reach in Cooler	41°F	/Milk Cooler	35°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.					
55	6-201.18: Walls and Ceilings, Studs, Joists, and Rafters Heavy flaking of ceiling paint above students dining tables. Surfaces do not meet MCHD Code. All surfaces must be smooth, continuous, nonporous and easily cleanable Repeat					
Inspection Comments	Facility must correct and maintain all noted violations					
Person In Charge (Signature) 				Name: JoAnn Wismer		
Inspector  Harrison Bright				Date: 1/13/17		