

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 19464 Phone: 610-870-5040 Fax: 610-870-5048		Total Violations	0	Date of Inspection	01/12/2017
		Risk Violations Count	0	License Number	F17634
		Arrival Time	01:10 PM	Expiration Date	03/31/2017
		Departure Time	02:10 PM	Facility Closure	
<b>Food Facility Name</b> West Broad Street Elementary School		<b>Address</b> 342 Broad ST Souderton, PA 18984		<b>Municipality</b> Franconia	
<b>Owner</b> Souderton Area School District		<b>Telephone</b> 215-723-8061		<b>Purpose of Inspection</b> Routine	
				<b>Re-inspection on or after</b>	
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
Good Hygienic Practices			Highly Susceptible Poulations		
6	IN OUT (N/O)	Proper eating, testing, drinking or tobacco use	26	IN OUT (N/A)	Consumer advisory provided for raw/undercooked foods
7	(IN) OUT N/O	No discharge from eyes, nose, and mouth	Food/Color Additives and Toxic Substances		
Preventing Contamination By Hands			27	IN OUT (N/A)	Food additives; approved & properly used
8	(IN) OUT N/O	Hands clean & properly washed	28	(IN) OUT N/A	Toxic substances properly identified, stored, & used
9	IN OUT N/A (N/O)	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	Conformance with Approved Procedures		
10	(IN) OUT	Adequate handwashing facilities supplied & accessible	29	IN OUT (N/A)	Compliance with variance/specialized process/HACCP
Approved Source			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.		
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	GOOD RETAIL PRACTICES		
Protection from Contamination			Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.		
15	(IN) OUT N/A N/O	Food separated & protected	Mark "X" in appropriate box for COS and/or R COS=corrected on site during inspection R=repeat violation		
16	(IN) OUT N/A	Food-contact surfaces; cleaned & sanitized	Compliance Status		
17	(IN) OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food	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		
43	(IN) OUT	In-use utensils; properly stored			

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Disinfectant/Sanitizer <input checked="" type="checkbox"/> Heat Dish Machine 180F _____ °F <input checked="" type="checkbox"/> Chemical QAT _____			pH _____	CFSM Name: _____ CFSM Number: _____ Exp. Date: _____		
<b>TEMPERATURE OBSERVATIONS</b>						
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	
4 Door Cooler	38°F	Walk in Cooler	33°F	Walk in freezer	20°F	
Milk/Milk Cooler	37°F	/				
<b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>						
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) <i>Virginia Rudner</i>				Name: virginia rudner		
Inspector <i>Harrison Bright</i>				Date: 1/12/17		