

Retail Food Facility Inspection Report

Facility: FLEETWOOD AREA SD - MIDDLE SCHOOL Facility ID: 60832
Owner: FLEETWOOD AREA SCHOOL DISTRICT
Address: 407 N RICHMOND ST
City/State: FLEETWOOD PA
Zip: 19522 **County:** Berks **Region:** Region 7
Phone: (610) 944-7061

Insp. ID: 854423
Insp. Date: 3/16/2021
Insp. Reason: Regular
No. of Risk Factors: 0
No. of Repeat Risk Factors: 0
Overall Compliance: IN

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk Factors are important practices and procedures identified as the most prevalent contributing factors of foodborne illness or injury.
 Public Health Intervention are control measures to prevent foodborne illness or injury.

IN = In Compliance, OUT = Out of Compliance, N/O = Not Observed, N/A = Not Applicable, C = Corrected On Site, R = Repeat Violation

| Supervision | Protection From Contamination | |
|--|---|--|
| 1. Person in charge present, demonstrates knowledge, & performs duties In | 14. Food separated & protected In | |
| Employee Health | | |
| 2. Management, food employee & conditional food employee knowledge, responsibilities & reporting In | 15. Food-contact surfaces: cleaned & sanitized In | |
| 3. Proper use of restriction & exclusion In | 16. Proper disposition of returned, previously served, reconditioned, & unsafe food In | |
| 4. Procedure for responding to vomiting & diarrheal events In | Time/Temperature Control for Safety | |
| Good Hygienic Practices | | |
| 5. Proper eating, tasting, drinking, or tobacco use In | 17. Proper cooking time & temperatures N/O | |
| 6. No discharge from eyes, nose, & mouth In | 18. Proper reheating procedures for hot holding N/O | |
| Preventing Contamination by Hands | | |
| 7. Hands clean & properly washed In | 19. Proper cooling time & temperatures N/O | |
| 8. No bare hand contact with RTE food or a pre-approved alternate method properly followed In | 20. Proper hot holding temperatures In | |
| 9. Adequate handwashing sinks properly supplied & accessible In | 21. Proper cold holding temperatures In | |
| Approved Source | | |
| 10. Food obtained from approved source In | 22. Proper date marking & disposition In | |
| 11. Food received at proper temperature N/O | 23. Time as a public health control: procedures & records N/A | |
| 12. Food in good condition, safe, & unadulterated In | Consumer Advisory | |
| 13. Required records available: shellstock tags, parasite destruction N/A | 24. Consumer advisory provided for raw / undercooked foods N/A | |
| | Highly Susceptible Population | |
| | 25. Pasteurized foods used; prohibited foods not offered N/A | |
| | Food/Color Additives & Toxic Substances | |
| | 26. Food additives: approved & properly used N/A | |
| | 27. Toxic substances properly identified, stored & used; held for retail sale, properly stored In | |
| | Conformance with Approved Procedures | |
| | 28. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan N/A | |

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

| Safe Food & Water | Proper Use of Utensils | |
|---|--|--|
| 29. Pasteurized eggs used where required In | 42. In-use utensils: properly stored In | |
| 30. Water & ice from approved source In | 43. Utensils, equipment & linens: properly stored, dried & handled In | |
| 31. Variance obtained for specialized processing methods In | 44. Single-use/single-service articles: properly stored & used In | |
| Food Temperature Control | | |
| 32. Proper cooling methods used; adequate equipment for temperature control In | 45. Gloves used properly In | |
| 33. Plant food properly cooked for hot holding In | Utensils, Equipment & Vending | |
| 34. Approved thawing methods used In | 46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used In | |
| 35. Thermometers provided & accurate In | 47. Warewashing facilities: installed, maintained & used; test strips In | |
| Food Identification | | |
| 36. Food properly labeled; original container In | 48. Non-food contact surfaces clean In | |
| Prevention of Food Contamination | | |
| 37. Insects, rodents & animals not present In | Physical Facilities | |
| 38. Contamination prevented during food preparation, storage & display In | 49. Hot & cold water available; adequate pressure In | |
| 39. Personal cleanliness In | 50. Plumbing installed; proper backflow devices In | |
| 40. Wiping cloths: properly used & stored In | 51. Sewage & waste water properly disposed In | |
| 41. Washing fruit & vegetables In | 52. Toilet facilities: properly constructed, supplied, cleaned In | |
| | 53. Garbage/refuse properly disposed; facilities maintained In | |
| | 54. Physical facilities installed, maintained, & clean In | |
| | 55. Adequate ventilation & lighting; designated areas used In | |

FOOD EMPLOYEE CERTIFICATION

| Certified Food Employee | Certificate |
|---|--|
| 56. Certified Food Employee employed; acts as PIC; accessible In | 57. Certified food manager certificate: valid & properly displayed In |

| Visit Date | Person In Charge | Person In Charge Signature | Sig. Date | Sanitarian | Sanitarian Signature | Sig. Date | Time In | Time Out |
|------------|---------------------------------|----------------------------|-----------|---------------|----------------------|-----------|----------|----------|
| 3/16/2021 | Michele Cowley (No Sign Policy) | | 3/16/2021 | Michelle Cobb | <i>Michelle Cobb</i> | 3/16/2021 | 10:00 AM | 11:00 AM |



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TEMPERATURE OBSERVATIONS

| Item | Location | Temp | Item | Location | Temp | Item | Location | Temp |
|------|---------------|-------|--------|----------------|------|------|----------|------|
| Beef | Hot-Hold Unit | 145°F | Cheese | Walk-In Cooler | 39°F | | | |

PUBLISHED COMMENTS

No violations were observed at the time of this inspection.
 Report has been reviewed with the person in charge.
 The compliance status of this facility and a copy of this inspection report will be posted on the PA Department of Agriculture website.