

Commonwealth of Pennsylvania **Department of Agriculture** Bureau of Food Safety and Laboratory Services

2301 N CAMERON ST HARRISBURG, PA 17110 717-787-4315

Retail Food Facility Inspection Report

Facility: GARNET VALLEY SCHOOL DISTRICT Facility ID: 22313

Owner:
Address: 114 STATION RD
City/State: GLEN MILLS PA
Zip: 19342 County: Delaware Region: Region 7
Phone: (610) 579-6109

Insp. ID: 638675 Insp. Date: 10/18/2017 Insp. Reason: Regular No. of Risk Factors: 0 No. of Repeat Risk Factors: 0

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		ortant practices and procedur Public Health Intervention	es identified	as the most	prevalent con	tributing factors of foodborn		jury.			
IN =	In Compliance, OUT =	Out of Compliance, N/O =	Not Obse	rved, N/A =	Not Applica	ble, C = Corrected On	Site, R = Rep	peat Violat	ion		
Supervision					Protection From Contamination						
1. Pers	son in charge present, dem	•	In	14.	Food separa	ted & protected			In		
	forms duties					t surfaces: cleaned & sanit	ized		In		
	Emplo	oyee Health				sition of returned, previous			In		
	nagement, food employee & responsibilities & r	In		reconditioned, & unsafe food Time/Temperature Control for Safety							
	per use of restriction & exc	· -	In	17	Proper cooki	ng time & temperatures			In		
	cedure for responding to vo		In		· ·	ating procedures for hot ho	Idina		N/A		
		gienic Practices			•	ng time & temperatures	luling		N/A		
5 Pror	per eating, tasting, drinking	<u>-</u>	N/C		•	olding temperatures			In		
	discharge from eyes, nose,		N/C		· ·	nolding temperatures			In		
0		ntamination by Hands				marking & disposition			In		
7 Han		·	- In			iblic health control; proced	ures & records	:	N/A		
	nds clean & properly washe bare hand contact with RTI		In In		11110 ac a _F .	Consumer Adv		,	147.		
	ernate method properly follo		""	24	Conquimor o	dvisory provided for raw / u	-	oodo	N/A		
		properly supplied & accessible	e In	24.	Consumer a	, ,		oods	IN/A		
0. 7100		oved Source	, ,,,,		5	Highly Susceptible F	<u> </u>				
10 F000	od obtained from approved		In	25.		foods used; prohibited food			In		
	od received at proper tempe		N/C			ood/Color Additives & To		es			
	od in good condition, safe, &		In	26.		es: approved & properly us			N/A		
	quired records available: sh		N/A	27.	Toxic substa	nces properly identified, st	ored & used		In		
	struction	ielistock tags, parasite	111/7		C	Conformance with Approv	ved Procedur	es			
				28.	Compliance	with variance/specialized p	rocess/HACC	P	In		
			GOOD RE		•	with variance/specialized p	process/HACC	P	In		
	Good Retail Praction	ces are preventative measure		TAIL PRAC	CTICES	·			<u>In</u>		
		ces are preventative measure		TAIL PRAC	CTICES	chemicals, and physical ob	jects into food		In		
29 Pas	Safe F	ces are preventative measure Food & Water	s to control	TAIL PRACE	CTICES of pathogens, of	chemicals, and physical ob	jects into food				
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Commonwealth of Pennsylvania **Department of Agriculture Bureau of Food Safety and Laboratory Services**

2301 N CAMERON ST HARRISBURG, PA 17110 717-787-4315

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Facility: GARNET VALLEY SCHOOL DISTRICT Facility ID: 22313

Owner: Address: 114 STATION RD City/State: GLEN MILLS PA

Zip: 19342 County: Delaware Region: Region 7 Phone: (610) 579-6109

Insp. ID: 638675 Insp. Date: 10/18/2017 Insp. Reason: Regular No. of Risk Factors: 0 No. of Repeat Risk Factors: 0 Overall Compliance: IN

TEMPERATURE OBSERVATIONS											
Item	Location	Temp	Item	Location	Temp	Item	Location	Temp			
Milk/Dairy	Walk-In Cooler	40°F	Hot Water	Other	172°F	Ambient	Walk-In Freezer	-5°F			
Ambient	Walk-In Cooler	38°F	Hot Water	Sink	136°F	Potatoes	Prep Area	183°F			

PUBLISHED COMMENTS

This is a routine inspection of an elementary school cafeteria, no violations were observed during this visit.

Reviewed observations with Donna Fedullo, Food Service Manager.

The compliance status of this facility and a copy of this inspection report will be posted on the PA Department of Agriculture website.

Emailed report with poster to Food Service Director.

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