



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: BEAR CREEK COMMUNITY CHARTER SCHOOL Facility ID: 104574  
 Owner: BEAR CREEK COMMUNITY CHARTER SCHOOL  
 Address: 30 Charter School Way  
 City/State: BEAR CREEK TOWNSHIP PA  
 Zip: 18702 County: Luzerne Region: Region 3  
 Phone: (570) 820-4070

Insp. ID:  
 Insp. Date: 10/25/2017  
 Insp. Reason: Regular  
 No. of Risk Factors: 1  
 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	14. Food separated & protected In
2. Management, food employee & conditional food employee knowledge, responsibilities & reporting	15. Food-contact surfaces: cleaned & sanitized In
3. Proper use of restriction & exclusion	16. Proper disposition of returned, previously served, reconditioned, & unsafe food In
4. Procedure for responding to vomiting & diarrheal events	Time/Temperature Control for Safety
5. Proper eating, tasting, drinking, or tobacco use	17. Proper cooking time & temperatures N/O
6. No discharge from eyes, nose, & mouth	18. Proper reheating procedures for hot holding N/O
Preventing Contamination by Hands	19. Proper cooling time & temperatures N/O
7. Hands clean & properly washed	20. Proper hot holding temperatures N/O
8. No bare hand contact with RTE food or a pre-approved alternate method properly followed	21. Proper cold holding temperatures In
9. Adequate handwashing sinks properly supplied & accessible	22. Proper date marking & disposition N/A
Approved Source	23. Time as a public health control, procedures & records N/A
10. Food obtained from approved source	Consumer Advisory
11. Food received at proper temperature	24. Consumer advisory provided for raw / undercooked foods N/A
12. Food in good condition, safe, & unadulterated	Highly Susceptible Population
13. Required records available: shellstock tags, parasite destruction	25. Pasteurized foods used; prohibited foods not offered In
	Food/Color Additives & Toxic Substances
	26. Food additives: approved & properly used In
	27. Toxic substances properly identified, stored & used Out, C
	Conformance with Approved Procedures
	28. Compliance with variance/specialized process/HACCP N/A

**GOOD RETAIL PRACTICES**

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

**FOOD EMPLOYEE CERTIFICATION**

Certified Food Employee	Certified
56. Certified Food Employee employed; acts as PIC; accessible	57. Certified food manager certificate: valid & properly displayed
Ex	Ex
Visit Date	Person In Charge Signature
10/25/2017	Person In Charge Signature
Jerry Weibrecht	Signature
Person In Charge	Sig. Date
	10/25/2017
Person In Charge	Sig. Date
Kim Carlen	10/25/2017
Sanitarian	Sig. Date
	8:43 AM
Sanitarian Signature	Time In
	Time Out
	9:26 AM



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TEMPERATURE OBSERVATIONS					
Item	Location	Temp	Item	Location	Temp
Eggs	Walk-In Cooler	38°F	Ambient	Refrigerator	40°F
Ambient	Walk-In Freezer	2°F	Milk/Dairy	Refrigerator	38°F

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Violations cited in this report must be corrected within the timeframes below

Item Number	Violation of Code	Comment	Correct By Date	Repeat Violation
27.	7 - 102.11	Observed a working container cleaner taken from bulk supplies, not marked with the common name of the chemical. Container was labeled.		

**PUBLISHED COMMENTS**

Report has been reviewed with the person in charge, Jerry Wehbrecht and single violation was corrected. The compliance status of this facility and a copy of this inspection report will be posted on the PA Department of Agriculture website.