

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: 10/24/2018
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	15. Food-contact surfaces: cleaned & sanitized In
2. Management, food employee & conditional food employee knowledge, responsibilities & reporting In	16. Proper disposition of returned, previously served, reconditioned, & unsafe food In
3. Proper use of restriction & exclusion In	Time/Temperature Control for Safety
4. Procedure for responding to vomiting & diarrheal events In	17. Proper cooking time & temperatures N/O
Good Hygienic Practices	18. Proper reheating procedures for hot holding N/O
5. Proper eating, tasting, drinking, or tobacco use In	19. Proper cooling time & temperatures N/O
6. No discharge from eyes, nose, & mouth In	20. Proper hot holding temperatures N/O
Preventing Contamination by Hands	21. Proper cold holding temperatures In
7. Hands clean & properly washed In	22. Proper date marking & disposition In
8. No bare hand contact with RTE food or a pre-approved alternate method properly followed In	23. Time as a public health control: procedures & records N/A
9. Adequate handwashing sinks properly supplied & accessible In	Consumer Advisory
Approved Source	24. Consumer advisory provided for raw / undercooked foods N/A
10. Food obtained from approved source In	Highly Susceptible Population
11. Food received at proper temperature N/O	25. Pasteurized foods used; prohibited foods not offered N/A
12. Food in good condition, safe, & unadulterated In	Food/Color Additives & Toxic Substances
13. Required records available: shellstock tags, parasite destruction N/A	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 & liners: 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	45. Gloves used properly In
32. Proper cooling methods used; adequate equipment for temperature control In	Utensils, Equipment & Vending
33. Plant food properly cooked for hot holding In	46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used In
34. Approved thawing methods used In	47. Warewashing facilities: installed, maintained & used; test strips In
35. Thermometers provided & accurate In	48. Non-food contact surfaces clean In
Food Identification	Physical Facilities
36. Food properly labeled; original container In	49. Hot & cold water available; adequate pressure In
Prevention of Food Contamination	50. Plumbing installed; proper backflow devices In
37. Insects, rodents & animals not present In	51. Sewage & waste water properly disposed In
38. Contamination prevented during food preparation, storage & display In	52. Toilet facilities: properly constructed, supplied, cleaned In
39. Personal cleanliness In	53. Garbage/refuse properly disposed; facilities maintained In
40. Wiping cloths: properly used & stored In	54. Physical facilities installed, maintained, & clean In
41. Washing fruit & vegetables 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 Ex	57. Certified food manager certificate: valid & properly displayed Ex

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
10/24/2018	Jerry Weibrecht		10/24/2018	Kim Carlen		10/24/2018	9:55 AM	10:30 AM



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TEMPERATURE OBSERVATIONS

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Ambient	Walk-In Cooler	33°F	Ambient	Walk-In Freezer	7°F	Hot Water	Sink	118°F
Milk/Dairy	Refrigerator	36°F	Ambient	Refrigerator	39°F			

PUBLISHED COMMENTS

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



February 27, 2018

Dear Food Facility Operator:

On February 12, 2018, the U.S. Food and Drug Administration (FDA) announced the release of the 2017 edition of the FDA Food Code. Under 7 Pa. Code, Chapter 46, the Commonwealth adapts the current, and subsequent versions of the FDA Model Food Code as its regulations.

Changes to the regulations are communicated to facilities as food inspectors conduct inspections, and through our partner trade associations. Department staff will continue to provide educational material and handouts. As done with past practice, until January 1, 2019 the Department will not cite violations or conduct enforcement relative to the new provisions.

This summary provides a synopsis of the changes made from the 2013 FDA Food Code and 2015 Supplement to the 2017 FDA Food Code edition. The primary focus of this document is to capture the intent of the major changes rather than to identify every word or editing change. This record should not be relied upon as an absolute comparison that identifies every change.

Changes to the 2017 Food Code include the following:

Section 1-201.10

- Added a new term "Intact Meat". Intact Meat means a cut of whole muscle(s) meat that has not undergone comminution, injection, mechanical tenderization, or reconstruction.

Section 2-102.12(A) and 2-102.20(B)

- Revised requirement for the Person in Charge (PIC) to be a Certified Food Protection Manager (CFPM)

As required by the Food Employee Certification Act, the Department will begin the process of promulgating regulations to reflect the FDA Food Code changes with respect to Food Protection Manager Certification requirements. In considering this regulatory process, it is anticipated that the new requirement to certify the Person in Charge as a Certified Food Protection Manager will become fully effective sometime in 2020.

Section 2-103.11(I)

- Added new paragraph to address additional duty requirement for the Person in Charge to ensure employees are routinely monitoring food temperatures during hot and cold holding

Section 2-401.13

- Added new section that addresses the use of bandages, finger cots or finger stalls to clarify they must be covered with a single-use glove

Section 2-501.11

- Amended section to indicate procedures for the clean-up of vomiting and diarrheal events for employees to follow shall be written