



## Susquehanna Township

1900 LINGLESTOWN RD  
HARRISBURG, PA 17110  
717-909-9257

### Retail Food Facility Inspection Report

**Facility:** Thomas Holtzman Elementary School **Facility ID:** 75861  
**Owner:** Susquehanna Twp. Food Services  
**Address:** 1910 Linglestown RD  
**City/State:** Harrisburg PA  
**Zip:** 17110 **County:** Dauphin **Region:** Region 6E  
**Phone:**

**Insp. ID:** 587943  
**Insp. Date:** 1/9/2017  
**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 <span style="float: right;">In</span>	14. Food separated & protected <span style="float: right;">N/A</span>
Employee Health	15. Food-contact surfaces: cleaned & sanitized <span style="float: right;">In</span>
2. Management, food employee & conditional food employee knowledge, responsibilities & reporting <span style="float: right;">In</span>	16. Proper disposition of returned, previously served, reconditioned, & unsafe food <span style="float: right;">In</span>
3. Proper use of restriction & exclusion <span style="float: right;">In</span>	Time/Temperature Control for Safety
4. Procedure for responding to vomiting & diarrheal events <span style="float: right;">In</span>	17. Proper cooking time & temperatures <span style="float: right;">N/O</span>
Good Hygienic Practices	18. Proper reheating procedures for hot holding <span style="float: right;">N/O</span>
5. Proper eating, tasting, drinking, or tobacco use <span style="float: right;">In</span>	19. Proper cooling time & temperatures <span style="float: right;">N/O</span>
6. No discharge from eyes, nose, & mouth <span style="float: right;">In</span>	20. Proper hot holding temperatures <span style="float: right;">In</span>
Preventing Contamination by Hands	21. Proper cold holding temperatures <span style="float: right;">In</span>
7. Hands clean & properly washed <span style="float: right;">In</span>	22. Proper date marking & disposition <span style="float: right;">In</span>
8. No bare hand contact with RTE food or a pre-approved alternate method properly followed <span style="float: right;">In</span>	23. Time as a public health control; procedures & records <span style="float: right;">In</span>
9. Adequate handwashing sinks properly supplied & accessible <span style="float: right;">In</span>	Consumer Advisory
Approved Source	24. Consumer advisory provided for raw / undercooked foods <span style="float: right;">N/A</span>
10. Food obtained from approved source <span style="float: right;">In</span>	Highly Susceptible Population
11. Food received at proper temperature <span style="float: right;">N/O</span>	25. Pasteurized foods used; prohibited foods not offered <span style="float: right;">N/A</span>
12. Food in good condition, safe, & unadulterated <span style="float: right;">In</span>	Food/Color Additives & Toxic Substances
13. Required records available: shellstock tags, parasite destruction <span style="float: right;">N/A</span>	26. Food additives: approved & properly used <span style="float: right;">N/A</span>
	27. Toxic substances properly identified, stored & used <span style="float: right;">In</span>
	Conformance with Approved Procedures
	28. Compliance with variance/specialized process/HACCP <span style="float: right;">N/A</span>

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

#### FOOD EMPLOYEE CERTIFICATION

Certified Food Employee	Certificate
56. Certified Food Employee employed; acts as PIC; accessible <span style="float: right;">In</span>	57. Certified food manager certificate: valid & properly displayed <span style="float: right;">In</span>

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
1/9/2017	Pattie Trkula (Signature on File)		1/9/2017	Jerry Heisey		1/9/2017	9:00 AM	9:30 AM



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**PUBLISHED COMMENTS**

No violations were observed at the time of this inspection.

All temperatures were within the proper limits. A copy of this report will be posted on the Pa. Dept. of Agriculture's website. This report was emailed to the PIC.