

CONWAY

INSPECTION REPORT

INSPECTION DATE

03 12 15
MO. DY. YR.

Municipality

CONWAY ELEMENTARY

BEAVER

Number Of Seats

License Fee

ESTABLISHMENT NAME

601 1st St.

COUNTY

CONWAY PA 15027

STREET ADDRESS

FREEDOM AREA SCHOOL

CITY, STATE, ZIP

52 TYPE ESTAB.

OWNER'S NAME

PERSON INTERVIEWED

TITLE

Based on an inspection this day, the items circled below identify the violations in operations or facilities which must be corrected by the next inspection or such shorter period of time as may be specified in writing by the regulatory authority. Failure to comply with any time limits for corrections specified in this notice may result in cessation of your Food Service operations.

License Exp. Date 3/31/15
LICENSE NO. 100

ITEM	WT.	ITEM	WT.	REASON
FOOD 01* Source; sound condition, no spoilage	5	WATER 27* Water source, safe, hot and cold under pressure	5	SURVEILLANCE <input type="checkbox"/>
02 Original container; properly labeled	1	SEWAGE 28* Sewage and waste water disposal	4	COMPLAINT <input type="checkbox"/>
FOOD PROTECTION 03* Potentially hazardous food meets temperature requirements during storage, preparation, display, service, transportation	5	PLUMBING 29 Installed, maintained	1	COMPLIANCE <input type="checkbox"/>
04* Facilities to maintain product temperature	4	30* Cross-connection, back siphonage, backflow	5	Licensing <input checked="" type="checkbox"/>
05 Thermometers provided and conspicuous	1	TOILET AND HANDWASHING FACILITIES 31* Number, convenient, accessible, designed, installed	4	REFRIGERATION TEMPERATURES 38 of 40 of _____ of _____ of
06 Potentially hazardous food properly thawed	2	32 Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean hand cleansers, sanitary towels/tissue/hand-drying devices provided, proper waste receptacles	2	HEATED FOOD TEMPERATURES _____ of _____ of _____ of _____ of
07* Unwrapped and potentially hazardous food not re-served	4	GARBAGE AND REFUSE DISPOSAL 33 Containers or receptacles covered, adequate number, insect/rodent proof, frequency, clean	2	DISHWASHING DATA: MANUAL WATER TEMP. _____ of CHEM SANITIZER Type <u>Dr</u> CONCENTRATION _____ PPM
08 Food protection during storage, preparation display, service, transportation	2	34 Outside storage area enclosures properly constructed, clean, controlled incineration	1	MECHANICAL WASH WATER TEMP. _____ of RINSE WATER TEMP. _____ of FINAL RINSE TEMP. _____ of Chemical Sanitizer Type _____ Chemical Sanitizer Concentration _____
09 Handling of food (ice) minimized	2	INSECT, RODENT, ANIMAL CONTROL 35* Presence of insect/rodent—outer openings protected, no birds, turtles, and other animals	4	Water Supply Community _____ <input checked="" type="checkbox"/> Non-Community _____ <input type="checkbox"/> DISINFECTION REQUIRED YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> Residual _____
10 In use, food (ice) dispensing utensils properly stored	1	FLOORS, WALLS AND CEILINGS 36 Floors constructed, drained, clean, good repair covering installation, dustless cleaning methods	1	RATING SCORE 100 less weight of items violated → <u>160</u> PAGE _____ OF _____
PERSONNEL 11* Personnel with infections restricted	5	37 Walls ceiling, attached equipment constructed, good repair, clean surfaces, dustless cleaning methods	1	*Critical Items Requiring Immediate Attention <u>Duokie Barone</u> SIGNATURE OF ESTABLISHMENT REPRESENTATIVE
12* Hands washed and clean, good hygienic practices	5	LIGHTING 38 Lighting provided as required, fixtures shielded	1	DATE _____
13 Clean clothes, hair restraints	1	VENTILATION 39 Rooms and equipment vented as required	1	AREA _____ PHONE _____
FOOD EQUIPMENT AND UTENSILS 14 Food (ice) contact surfaces: designed, constructed, maintained, installed, located	2	DRESSING ROOMS 40 Rooms clean, lockers provided, facilities clean, located, used	1	
15 Non-food contact surfaces: designed, constructed, maintained, installed, located	1	OTHER OPERATIONS 41* Necessary toxic items properly stored, labeled, used	5	
16 Dishwashing facilities: designed, constructed, maintained, installed, located, operated	2	42 Premises maintained, free of litter, unnecessary articles, cleaning maintenance equipment properly stored, authorized personnel	1	
17 Accurate thermometers, chemical test kits provided, gauge cook (1/4" IPS valve)	1	43 Complete separation from living/sleeping quarters, laundry	1	
18 Pre-flushed, scraped, soaked	1	44 Clean, soiled linen properly stored	1	
19 Wash, rinse water: clean, proper temperature	2			
20* Sanitization rinse: clean, temperature, concentration, exposure time, equipment, utensils sanitized	4			
21 Wiping cloths: clean, stored, restricted	1			
22 Food contact surfaces of equipment and utensils clean, free of abrasives, detergents	2			
23 Non-food contact surfaces of equipment and utensils clean	1			
24 Storage, handling of clean equipment/utensils	1			
25 Single-service articles, storage, dispensing, used	1			
26 No re-use of single service articles	2			

White copy-Facility
Yellow copy-Inspector
Pink copy-Municipality

John H. Fruehstorfer 3/12/15
John H. Fruehstorfer

Certified employee Yes x No _____

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2015 LICEN 219 WILL BE AVAILABLE AFTER 3/20/15
FROM THE CONWAY BOARD OFFICE