



Retail Food Facility Inspection Report

Facility: FREEDOM AREA SR. H/S Facility ID# 2195
 Owner: FREEDOM AREA SCHOOLS/F.S DIRECTOR DAWN FRONIUS
 Address: 1190 BULLDOG DR.
 City/State: FREEDOM PA
 Zip: 15042 -2099 County: Beaver Region: Region 4
 Phone: (724) 775-7400

Insp. ID:
 Insp. Date: 3/18/2015
 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 improper practices 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	In
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	In
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	In
		Conformance with Approved Procedures	
		28. Compliance with variance/specialized process/HACCP	In

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 & linens; 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; sanitizer test method/strips/kit available	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	57. Certified food manager certificate: valid & properly displayed

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
3/18/2015	Becky Speller	<i>Becky Speller</i>	3/18/2015	Susan Tagmyer	<i>Susan Tagmyer</i>	3/18/2015	10:50 AM	11:46 AM



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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TEMPERATURE OBSERVATIONS								
Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Ambient air	Walk-In Freezer	-4°F	Milk/Dairy	Cold-Hold Unit	40°F	Soup	Hot-Hold Unit	164°F
Pizza	Hot-Hold Unit	156°F	Hot Water	Sink	114°F	Cheese sandwiches	Hot-Hold Unit	141°F
Salads	Refrigerator	40°F	Sanitizer conc ppm/3 bowl sink	Other	150°F			°

PUBLISHED COMMENTS

Surveillance inspection of public high school kitchen/cafeteria; serves breakfast and lunch to grades 9-12.

No change to HACCP plan; ambient air temperatures of all coolers/freezers and hot/cold menu items are recorded daily. Thermometers calibrated properly.