

# 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: SUBWAY #23636 Facility ID: 69888
Owner: Adam Balestino
Address: 9154 B-William Penn Highway
City/State: HUNTINGDON PA
Zip: 16652 County: Huntingdon Region: Region 5
Phone: (814) 643-7370

Insp. ID: 221902 Insp. Date: 2/15/2011 Insp. Reason: Regular No. of Risk Factors: 1 No. of Repeat Risk Factors: 0 Overall Compliance: IN

	Risk Factors are improper practices identified Public Health Intervention a	ed as the n	nost prevelan	t contributing t					
IN	= In Compliance, OUT = Out of Compliance, N/O = I	Not Obse	rved, N/A =	Not Applica	ble, C = Corrected On S	Site, R = Rep	oeat Violat	ion	
	Supervision		14.	Food-contac	t surfaces: cleaned & saniti	ized		In	
	erson in charge present, demonstrates knowledge, & erforms duties	In	15.		sition of returned, previous d, & unsafe food	ly served,		In	
	Employee Health			Pote	entially Hazardous Food	Time/Tempera	ature		
2 M	lanagement & food employee knowledge, responsibilities &	In	16.	Proper cooki	ng time & temperature			In	
	eporting		17.	Proper rehea	ating procedures for hot hol	ding		In	
3. Pı	roper use of restriction & exclusion	In	18.	Proper coolin	ng time & temperature			N/A	
	Good Hygienic Practices		19.	Proper hot h	olding temperature				
4. Pı	roper eating, tasting, drinking, or tobacco use	In	20.	Proper cold I	nolding temperature			In	
5. N	o discharge from eyes, nose, and mouth	In	21.	Proper date	marking & disposition			In	
	Preventing Contamination by hands		22.	Time as a pu	ıblic health control; procedu	ures & record		N/A	
6. H	ands clean & properly washed	In			Consumer Advi	sory			
	o bare hand contact with RTE foods or approved alternate	In	23.	Consumer a	dvisory provided for raw or	undercooked	foods	N/A	
m	nethod properly followed				Highly Susceptible P	opulation			
8. A	dequate handwashing facilities supplied & accessible	Out,	24.	Pasteurized	foods used; prohibited food	ds not offered		N/A	
	Approved Source				Chemical				
9. Fo	ood obtained from approved source	In	25.	Food additive	es: approved & properly us	ed		N/A	
10. Fo	ood received at proper temperature	N/O			nces properly identified, sto			In	
11. Fo	ood in good condition, safe, & unadulterated	In			Conformance with Appro		re		
	equired records available: shellstock tags, parasite estruction	N/A	27.		with variance, specialized p			N/A	
	<b>Protection From Contamination</b>			pian					
13. Fo	ood separated & protected	In							
Good Retail Practices are preventative measures to control the  Safe Food and Water				Proper Use of Utensils					
	Safe Food and Water					-	S.		
	asteurized eggs used where required	In			Proper Use of Ut	ensils		In	
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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					
8.	46.825(a) & 46.981(h)	Old food residue (ice and food crumbs) observed in the handwash sink, indicating uses other than handwashing.							
54.	46.922(a)	Lights are not working in walk in freezer	3/1/2011	Repeat Violation					
54.	46.922(a)	Lights are not shielded or shatter proof over the open boxes in the walkin cooler area	3/1/2011	Repeat Violation					
54.	46.922(a)	Lights are not shielded or shatter proof over the open boxes in the freezer area	3/1/2011	Repeat Violation					

#### **PUBLISHED COMMENTS**

FEC is Bobbi Shoemaker Dated 9-20-2008 thru 2013 CERTIFICATE # 49469 as posted in firm

Report has been reviewed with the person in charge and all violations will be corrected within (14) days, unless a correct-by-date is specifically documented within the violation.

Violation.
The compliance status of this facility and a copy of this inspection report will be posted on the Pennsylvania Department of Agriculture website.
The person-in-charge stated that this report will be provided to the owner for review.
Reviewed with the PIC: glove use, bare hand contact, hand washing, personal cleanliness, and plan review requirements.
Reviewed with owner or PIC all changes effective 1-22-2011 regarding FEC Compliance and requirements in additional to all Food Regulation changes.
Sheilded lights are a repeat violation noted on previious reports and need immediate attention. Firm also instructed on hand sink requirements. Report and violations of inspections were reveiwed with the PIC Kelsey Dysard. Temps were as follows: Meatballs 150, Potatoe soup 140, walkin freezer (-8), and Walkin cooler 40, cold hold units were 39 and 40F.

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