



**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

**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		14. Food-contact surfaces: cleaned & sanitized		In
1. Person in charge present, demonstrates knowledge, & performs duties	In	15. Proper disposition of returned, previously served, reconditioned, & unsafe food		In
Employee Health		Potentially Hazardous Food Time/Temperature		
2. Management & food employee knowledge, responsibilities & reporting	In	16. Proper cooking time & temperature		In
3. Proper use of restriction & exclusion	In	17. Proper reheating procedures for hot holding		In
Good Hygienic Practices		18. Proper cooling time & temperature		N/A
4. Proper eating, tasting, drinking, or tobacco use	In	19. Proper hot holding temperature		In
5. No discharge from eyes, nose, and mouth	In	20. Proper cold holding temperature		In
Preventing Contamination by hands		21. Proper date marking & disposition		In
6. Hands clean & properly washed	In	22. Time as a public health control; procedures & record		N/A
7. No bare hand contact with RTE foods or approved alternate method properly followed	In	Consumer Advisory		
8. Adequate handwashing facilities supplied & accessible	Out, C	23. Consumer advisory provided for raw or undercooked foods		N/A
Approved Source		Highly Susceptible Population		
9. Food obtained from approved source	In	24. Pasteurized foods used; prohibited foods not offered		N/A
10. Food received at proper temperature	N/O	Chemical		
11. Food in good condition, safe, & unadulterated	In	25. Food additives: approved & properly used		N/A
12. Required records available: shellstock tags, parasite destruction	N/A	26. Toxic substances properly identified, stored & used		In
Protection From Contamination		Conformance with Approved Procedure		
13. Food separated & protected	In	27. Compliance with variance, specialized process, & 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 and Water		Proper Use of Utensils	
28. Pasteurized eggs used where required	In	41. In-use utensils: properly stored	In
29. Water & ice from approved source	In	42. Utensils, equipment & linens: properly stored, dried & handled	In
30. Variance obtained for specialized processing methods	In	43. Single-use & single-service articles: properly stored & used	In
Food Temperature Control		44. Gloves used properly	In
31. Proper cooling methods used; adequate equipment for temperature control	In	Utensils, Equipment and Vending	
32. Plant food properly cooked for hot holding	In	45. Food & non-food contact surfaces cleanable, properly designed, constructed, & used	In
33. Approved thawing methods used	In	46. Warewashing facilities: installed, maintained, & used; test strips	In
34. Thermometer provided & accurate	In	47. Non-food contact surfaces clean	In
Food Identification		Physical Facilities	
35. Food properly labeled; original container	In	48. Hot & cold water available; adequate pressure	In
Prevention of Food Contamination		49. Plumbing installed; proper backflow devices	In
36. Insects, rodents & animals not present	In	50. Sewage & waste water properly disposed	In
37. Contamination prevented during food preparation, storage & display	In	51. Toilet facilities: properly constructed, supplied, & cleaned	In
38. Personal cleanliness	In	52. Garbage & refuse properly disposed; facilities maintained	In
39. Wiping cloths: properly used & stored	In	53. Physical facilities installed, maintained, & clean	In
40. Washing fruit & vegetables	In	54. Adequate ventilation & lighting; designated areas used	Out, R

**FOOD EMPLOYEE CERTIFICATION**

Food Employee Certification	
55. Certification displayed properly and is up-to-date.	In

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
2/15/2011	Kelsey Dysard	<i>Kelsey Dysard</i>	2/15/2011	Curt McConaughey	<i>Curt McConaughey</i>	2/15/2011	1:30 PM	2:40 PM



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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.

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.

Shielded lights are a repeat violation noted on previous reports and need immediate attention. Firm also instructed on hand sink requirements. Report and violations of inspections were reviewed 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.