

## 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:** Territory 6C  
**Phone:**

**Insp. ID:** 1053158  
**Insp. Date:** 4/9/2024  
**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	In	14. Food separated & protected	In
<b>Employee Health</b>		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	<b>Time/Temperature Control for Safety</b>	
4. Procedure for responding to vomiting & diarrheal events	In	17. Proper cooking time & temperatures	N/O
<b>Good Hygienic Practices</b>		18. Proper reheating procedures for hot holding	In
5. Proper eating, tasting, drinking, or tobacco use	In	19. Proper cooling time & temperatures	In
6. No discharge from eyes, nose, & mouth	In	20. Proper hot holding temperatures	In
<b>Preventing Contamination by Hands</b>		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	In
9. Adequate handwashing sinks properly supplied & accessible	In	<b>Consumer Advisory</b>	
<b>Approved Source</b>		24. Consumer advisory provided for raw / undercooked foods	N/A
10. Food obtained from approved source	In	<b>Highly Susceptible Population</b>	
11. Food received at proper temperature	N/O	25. Pasteurized foods used; prohibited foods not offered	In
12. Food in good condition, safe, & unadulterated	In	<b>Food/Color Additives &amp; Toxic Substances</b>	
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; held for retail sale, properly stored	In
		<b>Conformance with Approved Procedures</b>	
		28. Compliance with variance, specialized process, reduced oxygen packaging criteria or 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 & 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
<b>Food Temperature Control</b>		45. Gloves used properly	In
32. Proper cooling methods used; adequate equipment for temperature control	In	<b>Utensils, Equipment &amp; Vending</b>	
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; test strips	In
35. Thermometers provided & accurate	In	48. Non-food contact surfaces clean	In
<b>Food Identification</b>		<b>Physical Facilities</b>	
36. Food properly labeled; original container	In	49. Hot & cold water available; adequate pressure	In
<b>Prevention of Food Contamination</b>		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	In	57. Certified food manager certificate: valid & properly displayed	In

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
4/9/2024	Pattie Trkula (Signature on File)		4/9/2024	Anthony Russo		4/9/2024	10:30 AM	11:00 AM

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**TEMPERATURE OBSERVATIONS**

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Hot water for employee rest room	Sink	>100°F	Milk in chest unit	Refrigerator	41°F	Hot water for hand washing in food prep area	Sink	>100°F
Hot water for 3-bay sinks	Sink	>100°F	Chicken strips	Walk-In Freezer	1°F	Milk/Dairy	Walk-In Cooler	40°F
Lettuce in 2-door unit	Refrigerator	40°F	Pretzels	Hot-Hold Unit	156°F	Hot water for hand washing in wash room	Sink	>100°F
Juice on serving line	Cold-Hold Unit	41°F			°			°

**PUBLISHED COMMENTS**

Food License was current and posted for public observation as required by PA Food Code. Food Safety Certification was current and posted for public observation as required by PA Food Code.

No violations were observed at the time of this inspection. All temperatures at the time of this inspection were in compliance with PA Food Code.

Facility was clean and organized. Food handlers were observed practicing proper personal hygiene by wearing hair restraints, single service gloves and aprons. There was no evidence of pest activity.

Fire extinguishers were serviced by Kint in June 2022.

This Inspection Report has been reviewed with the person in charge. A copy of the digital report was emailed to the Person in Charge. All violations must be corrected within 7 days unless otherwise noted on this inspection report.

The compliance status of this facility and a copy of this inspection report will be posted on the PA Department of Agriculture website.