

### Retail Food Facility Inspection Report

**Facility:** CAIU HILLTOP ACADEMY **Facility ID:** 51251  
**Owner:** CAPITAL AREA INTERMEDIATE UNIT 15  
**Address:** 405 E WINDING HILL RD  
**City/State:** MECHANICSBURG PA  
**Zip:** 17055 **County:** Cumberland **Region:** Territory 6C  
**Phone:** (717) 732-8436

**Insp. ID:** 1047920  
**Insp. Date:** 3/11/2024  
**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 <span style="float: right;">In</span>	14. Food separated & protected <span style="float: right;">In</span>	
<b>Employee Health</b>		
2. Management, food employee & conditional food employee knowledge, responsibilities & reporting <span style="float: right;">In</span>	15. Food-contact surfaces: cleaned & sanitized <span style="float: right;">In</span>	
3. Proper use of restriction & exclusion <span style="float: right;">In</span>	16. Proper disposition of returned, previously served, reconditioned, & unsafe food <span style="float: right;">In</span>	
4. Procedure for responding to vomiting & diarrheal events <span style="float: right;">In</span>	<b>Time/Temperature Control for Safety</b>	
<b>Good Hygienic Practices</b>		
5. Proper eating, tasting, drinking, or tobacco use <span style="float: right;">In</span>	17. Proper cooking time & temperatures <span style="float: right;">In</span>	
6. No discharge from eyes, nose, & mouth <span style="float: right;">In</span>	18. Proper reheating procedures for hot holding <span style="float: right;">N/O</span>	
<b>Preventing Contamination by Hands</b>		
7. Hands clean & properly washed <span style="float: right;">In</span>	19. Proper cooling time & temperatures <span style="float: right;">N/O</span>	
8. No bare hand contact with RTE food or a pre-approved alternate method properly followed <span style="float: right;">In</span>	20. Proper hot holding temperatures <span style="float: right;">In</span>	
9. Adequate handwashing sinks properly supplied & accessible <span style="float: right;">In</span>	21. Proper cold holding temperatures <span style="float: right;">In</span>	
<b>Approved Source</b>		
10. Food obtained from approved source <span style="float: right;">In</span>	22. Proper date marking & disposition <span style="float: right;">In</span>	
11. Food received at proper temperature <span style="float: right;">N/O</span>	23. Time as a public health control: procedures & records <span style="float: right;">N/A</span>	
12. Food in good condition, safe, & unadulterated <span style="float: right;">In</span>	<b>Consumer Advisory</b>	
13. Required records available: shellstock tags, parasite destruction <span style="float: right;">N/A</span>	24. Consumer advisory provided for raw / undercooked foods <span style="float: right;">N/A</span>	
<b>Food/Color Additives &amp; Toxic Substances</b>		
<b>Highly Susceptible Population</b>		
<b>Conformance with Approved Procedures</b>		
25. Pasteurized foods used; prohibited foods not offered <span style="float: right;">In</span>		
26. Food additives: approved & properly used <span style="float: right;">N/A</span>		
27. Toxic substances properly identified, stored & used; held for retail sale, properly stored <span style="float: right;">In</span>		
28. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan <span style="float: right;">N/A</span>		


#### 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 <span style="float: right;">In</span>	42. In-use utensils: properly stored <span style="float: right;">In</span>	
30. Water & ice from approved source <span style="float: right;">In</span>	43. Utensils, equipment & linens: properly stored, dried & handled <span style="float: right;">In</span>	
31. Variance obtained for specialized processing methods <span style="float: right;">In</span>	44. Single-use/single-service articles: properly stored & used <span style="float: right;">In</span>	
<b>Food Temperature Control</b>		
32. Proper cooling methods used; adequate equipment for temperature control <span style="float: right;">In</span>	45. Gloves used properly <span style="float: right;">In</span>	
33. Plant food properly cooked for hot holding <span style="float: right;">In</span>	<b>Utensils, Equipment &amp; Vending</b>	
34. Approved thawing methods used <span style="float: right;">In</span>	46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used <span style="float: right;">In</span>	
35. Thermometers provided & accurate <span style="float: right;">In</span>	47. Warewashing facilities: installed, maintained & used; test strips <span style="float: right;">In</span>	
<b>Food Identification</b>		
36. Food properly labeled; original container <span style="float: right;">In</span>	48. Non-food contact surfaces clean <span style="float: right;">In</span>	
<b>Prevention of Food Contamination</b>		
37. Insects, rodents & animals not present <span style="float: right;">In</span>	<b>Physical Facilities</b>	
38. Contamination prevented during food preparation, storage & display <span style="float: right;">In</span>	49. Hot & cold water available; adequate pressure <span style="float: right;">In</span>	
39. Personal cleanliness <span style="float: right;">In</span>	50. Plumbing installed; proper backflow devices <span style="float: right;">In</span>	
40. Wiping cloths: properly used & stored <span style="float: right;">In</span>	51. Sewage & waste water properly disposed <span style="float: right;">In</span>	
41. Washing fruit & vegetables <span style="float: right;">In</span>	52. Toilet facilities: properly constructed, supplied, cleaned <span style="float: right;">In</span>	
53. Garbage/refuse properly disposed; facilities maintained <span style="float: right;">In</span>		
54. Physical facilities installed, maintained, & clean <span style="float: right;">In</span>		
55. Adequate ventilation & lighting; designated areas used <span style="float: right;">In</span>		

#### FOOD EMPLOYEE CERTIFICATION

Certified Food Employee	Certificate
56. Certified Food Employee employed; acts as PIC; accessible <span style="float: right;">In</span>	57. Certified food manager certificate: valid & properly displayed <span style="float: right;">In</span>

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
3/11/2024	Kelly Gethouas (Signature on File)		3/11/2024	David Townsen		3/11/2024	10:20 AM	10:50 AM

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**PUBLISHED COMMENTS**

This is a regular inspection.

No violations were observed at time of this inspection.

Unless otherwise noted in this inspection report, all foods hot and cold, checked during this inspection, met or exceeded PA Food Code requirements.

This report was reviewed with Kelly Gethouas and a copy provided via email to PIC.

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