Pennsylvania Department of Agriculture

**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 - Final

**Facility:** RINGGOLD EL NORTH **Facility ID**: 31720
**Owner:** AVI FOOD SERVICE
**Address:** 3685 FINLEY - ELRAMA RD
**City/State:** FINLEYVILLE PA
**Zip:** 15332 **County:** Washington **Region:** Territory 4S
**Phone:** (724) 348-7205

**Insp. ID:** 1217738
**Insp. Date:** 10/22/2026
**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** | |
| 1. Person in charge present, demonstrates knowledge, & performs duties | In |
| **Employee Health** | |
| 2. Management, food employee & conditional food employee knowledge, responsibilities & reporting | In |
| 3. Proper use of restriction & exclusion | In |
| 4. Procedure for responding to vomiting & diarrheal events | In |
| **Good Hygienic Practices** | |
| 5. Proper eating, tasting, drinking, or tobacco use | In |
| 6. No discharge from eyes, nose, & mouth | In |
| **Preventing Contamination by Hands** | |
| 7. Hands clean & properly washed | In |
| 8. No bare hand contact with RTE food or a pre-approved alternate method properly followed | In |
| 9. Adequate handwashing sinks properly supplied & accessible | In |
| **Approved Source** | |
| 10. Food obtained from approved source | In |
| 11. Food received at proper temperature | N/O |
| 12. Food in good condition, safe, & unadulterated | In |
| 13. Required records available: shellstock tags, parasite destruction | N/A |

| | |
|---|---|
| **Protection From Contamination** | |
| 14. Food separated & protected | In |
| 15. Food-contact surfaces: cleaned & sanitized | In |
| 16. Proper disposition of returned, previously served, reconditioned, & unsafe food | In |
| **Time/Temperature Control for Safety** | |
| 17. Proper cooking time & temperatures | In |
| 18. Proper reheating procedures for hot holding | N/O |
| 19. Proper cooling time & temperatures | N/O |
| 20. Proper hot holding temperatures | In |
| 21. Proper cold holding temperatures | In |
| 22. Proper date marking & disposition | In |
| 23. Time as a public health control: procedures & records | N/A |
| **Consumer Advisory** | |
| 24. Consumer advisory provided for raw / undercooked foods | N/A |
| **Highly Susceptible Population** | |
| 25. Pasteurized foods used; prohibited foods not offered | N/A |
| **Food/Color Additives & Toxic Substances** | |
| 26. Food additives: approved & properly used | N/A |
| 27. Toxic substances properly identified, stored & used; held for retail sale, properly stored | In |
| **Conformance with Approved Procedures** | |
| 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** | |
| 29. Pasteurized eggs used where required | In |
| 30. Water & ice from approved source | In |
| 31. Variance obtained for specialized processing methods | In |
| **Food Temperature Control** | |
| 32. Proper cooling methods used; adequate equipment for temperature control | In |
| 33. Plant food properly cooked for hot holding | In |
| 34. Approved thawing methods used | In |
| 35. Thermometers provided & accurate | In |
| **Food Identification** | |
| 36. Food properly labeled; original container | In |
| **Prevention of Food Contamination** | |
| 37. Insects, rodents & animals not present | In |
| 38. Contamination prevented during food preparation, storage & display | In |
| 39. Personal cleanliness | In |
| 40. Wiping cloths: properly used & stored | In |
| 41. Washing fruit & vegetables | In |

| | |
|---|---|
| **Proper Use of Utensils** | |
| 42. In-use utensils: properly stored | In |
| 43. Utensils, equipment & linens: properly stored, dried & handled | In |
| 44. Single-use/single-service articles: properly stored & used | In |
| 45. Gloves used properly | In |
| **Utensils, Equipment & Vending** | |
| 46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used | In |
| 47. Warewashing facilities: installed, maintained & used; test strips | In |
| 48. Non-food contact surfaces clean | In |
| **Physical Facilities** | |
| 49. Hot & cold water available; adequate pressure | In |
| 50. Plumbing installed; proper backflow devices | In |
| 51. Sewage & waste water properly disposed | In |
| 52. Toilet facilities: properly constructed, supplied, cleaned | In |
| 53. Garbage/refuse properly disposed; facilities maintained | In |
| 54. Physical facilities installed, maintained, & clean | In |
| 55. Adequate ventilation & lighting; designated areas used | In |

## FOOD EMPLOYEE CERTIFICATION

| | |
|---|---|
| **Certified Food Employee** | |
| 56. Certified Food Employee employed; acts as PIC; accessible | Ex |

| | |
|---|---|
| **Certificate** | |
| 57. Certified food manager certificate: valid & properly displayed | Ex |

| Visit Date | Person In Charge | Person In Charge Signature | Sig. Date | Food Inspector | Food Inspector Signature | Sig. Date | Time In | Time Out |
|---|---|---|---|---|---|---|---|---|
| 10/22/2026 | Tracy Miller | | 10/22/2026 | Steve Vesely | | 10/22/2026 | 10:35 AM | 11:50 AM |

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## TEMPERATURE OBSERVATIONS

| Item | Location | Temp | Item | Location | Temp | Item | Location | Temp |
|---|---|---|---|---|---|---|---|---|
| Hot Water | Sink | 112ÁF | Milk/Dairy | Cold-Hold Unit | 37ÁF | Ambient | Walk-In Cooler | 36ÁF |
| Ambient | Walk-In Freezer | 4ÁF | Chicken Cooked | Other | 174ÁF | Beef Meatballs | Hot-Hold Unit | 146ÁF |
| Ambient Victory | Refrigerator | 37ÁF | Milk/Dairy | Cold-Hold Unit | 36ÁF | | | Á |

## PUBLISHED COMMENTS

Surveillance inspection of a public elementary school cafeteria, grades K-4. Facility is operated by AVI Food Systems.

This inspection was reviewed with the PIC Tracy Miller, Manager.

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

The mechanical dishwasher is not in use.