## Retail Food Facility Inspection Report

**Facility:** EXETER TWP. PD. OWATON CREEK ELEM. **Facility ID:** 82944  
**Owner:** EXETER TOWNSHIP SCHOOL DISTRICT  
**Address:** 2000 BOYTOWN PIKE  
**City/State:** Reading PA  
**Zip:** 19606 **County:** Berks **Region:** Region 7  
**Phone:** (610) 408-4500

### 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.

<table>
<thead>
<tr>
<th>IN</th>
<th>In Compliance, OUT</th>
<th>Out of Compliance, N/O</th>
<th>Not Observed, N/A</th>
<th>Not Applicable, C</th>
<th>Corrected On Site, R</th>
<th>Repeat Violation</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>Supervision</th>
<th>Protection From Contamination</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Person in charge present, demonstrates knowledge, &amp; performs duties</td>
<td>Food separated &amp; protected</td>
</tr>
<tr>
<td>2. Management, food employee &amp; conditional food employee knowledge, responsibilities &amp; reporting</td>
<td>Food-contact surfaces; cleaned &amp; sanitized</td>
</tr>
<tr>
<td>3. Proper use of restriction &amp; exclusion</td>
<td>Proper disposition of returned, previously served, reconditioned, &amp; unsafe food</td>
</tr>
<tr>
<td>4. Procedure for responding to vomiting &amp; diarrheal events</td>
<td>Temperature/Time Control for Safety</td>
</tr>
<tr>
<td>5. Good Hygienic Practices</td>
<td>Proper cooking time &amp; temperatures</td>
</tr>
<tr>
<td>7. Hands clean &amp; properly washed</td>
<td>Proper reheating procedures for hot holding</td>
</tr>
<tr>
<td>10. Food obtained from approved source</td>
<td>Proper cooling time &amp; temperatures</td>
</tr>
<tr>
<td>12. Food in good condition, safe, &amp; unadulterated</td>
<td>Proper hot holding temperatures</td>
</tr>
<tr>
<td>13. Required records available; shellstock tags, parasite destruction</td>
<td>Proper cold holding temperatures</td>
</tr>
<tr>
<td>14. Consumer Advisory</td>
<td>Proper date marking &amp; disposition</td>
</tr>
<tr>
<td>17. Time as a public health control; procedures &amp; records</td>
<td>Food as a public health control; procedures &amp; records</td>
</tr>
<tr>
<td>24. Consumer advisory provided for raw / undercooked foods</td>
<td>N/A</td>
</tr>
<tr>
<td>25. Pasteurized foods used; prohibited foods not offered</td>
<td>N/A</td>
</tr>
<tr>
<td>26. Food additives; approved &amp; properly used</td>
<td>N/A</td>
</tr>
<tr>
<td>27. Toxic substances properly identified, stored &amp; used; held for retail sale, properly stored</td>
<td>Conformance with Approved Procedures</td>
</tr>
<tr>
<td>28. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan</td>
<td>N/A</td>
</tr>
</tbody>
</table>

### Good Retail Practices

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

<table>
<thead>
<tr>
<th>Safe Food &amp; Water</th>
<th>Proper Use of Utensils</th>
</tr>
</thead>
<tbody>
<tr>
<td>29. Pasteurized eggs used where required</td>
<td>ledge &amp; use properly scored</td>
</tr>
<tr>
<td>30. Water &amp; ice from approved source</td>
<td>Utensils, equipment &amp; linens; properly stored, dried &amp; handled</td>
</tr>
<tr>
<td>31. Variance obtained for specialized processing methods</td>
<td>Single-use/single-service articles; properly stored &amp; used</td>
</tr>
<tr>
<td>32. Food Temperature Control</td>
<td>Gloves used properly</td>
</tr>
<tr>
<td>33. Food properly cooked for hot holding</td>
<td>Utensils, Equipment &amp; Vending</td>
</tr>
<tr>
<td>34. Approved thawing methods used</td>
<td>Food &amp; non-food contact surfaces clean, properly designed, constructed, &amp; used</td>
</tr>
<tr>
<td>35. Thermometers provided &amp; accurate</td>
<td>Warms washing facilities installed, maintained &amp; used, leaf strips</td>
</tr>
<tr>
<td>36. Food Identification</td>
<td>Physical Facilities</td>
</tr>
<tr>
<td>38. Food properly labeled, original container</td>
<td>Hot &amp; cold water available; adequate pressure</td>
</tr>
<tr>
<td>39. In-use utensils; properly scored</td>
<td>Plumbing installed; proper backflow devices</td>
</tr>
<tr>
<td>40. In-use utensils; properly scored</td>
<td>Sewage &amp; waste water properly disposed</td>
</tr>
<tr>
<td>41. In-use utensils; properly scored</td>
<td>Toilet facilities; properly constructed, supplied, cleaned</td>
</tr>
<tr>
<td>42. In-use utensils; properly scored</td>
<td>Garbage/refuse properly disposed, facilities maintained</td>
</tr>
<tr>
<td>43. Utensils, equipment &amp; linens; properly stored, dried &amp; handled</td>
<td>Physical facilities installed, maintained, &amp; clean</td>
</tr>
<tr>
<td>44. Single-use/single-service articles; properly stored &amp; used</td>
<td>Adequate ventilation &amp; lighting; designated areas used</td>
</tr>
</tbody>
</table>

### Food Employee Certification

<table>
<thead>
<tr>
<th>Certified Food Employee</th>
<th>Certificate</th>
</tr>
</thead>
<tbody>
<tr>
<td>56. Certified Food Employee employed; acrs as PIC; accessible</td>
<td>57. Certified food manager certificate; valid &amp; properly displayed</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Visited Date</th>
<th>Person In Charge</th>
<th>Person In Charge Signature</th>
<th>Sig. Date</th>
<th>Sanitation</th>
<th>Sanitarian</th>
<th>Sanitarian Signature</th>
<th>Sig. Date</th>
<th>Time In</th>
<th>Time Out</th>
</tr>
</thead>
</table>

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Address: 5000 BOYERTOWN PIKE  
City/State: Reading PA  
Zip: 19605 County: Berks Region: Region 7  
Phone: (610) 400-4500  

Insp. ID:  
Insp. Date: 4/5/2019  
Insp. Reason: Regular  
No. of Risk Factors: 0  
No. of Repeat Risk Factors: 0  
Overall Compliance: IN

### TEMPERATURE OBSERVATIONS

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Temp</th>
<th>Item</th>
<th>Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Potatoes</td>
<td>Hot-Hold Unit</td>
<td>170°F</td>
<td>Milk/Dairy</td>
<td>Walk-In Cooler</td>
<td>33°F</td>
</tr>
</tbody>
</table>

### PUBLISHED COMMENTS

No violations were observed at the time of this inspection.

Report has been reviewed with the person in charge.

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