

### Retail Food Facility Inspection Report

**Facility:** DALLAS MS Facility ID: 32147  
**Owner:** DALLAS SCHOOL DISTRICT CHRIS TEAGER- FSD- SOUTHWESTERN FOOD SERVICE EXCELLENCE  
**Address:** CONYNGHAM AVE  
**City/State:** DALLAS PA  
**Zip:** 18612 **County:** Luzerne **Region:** Region 3  
**Phone:** (570) 674-7234

**Insp. ID:** 650882  
**Insp. Date:** 1/3/2018  
**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>		<b>Time/Temperature Control for Safety</b>	
2. Management, food employee & conditional food employee knowledge, responsibilities & reporting	In	15. Food-contact surfaces: cleaned & sanitized	In
3. Proper use of restriction & exclusion	In	16. Proper disposition of returned, previously served, reconditioned, & unsafe food	In
4. Procedure for responding to vomiting & diarrheal events	In	<b>Consumer Advisory</b>	
<b>Good Hygienic Practices</b>		<b>Highly Susceptible Population</b>	
5. Proper eating, tasting, drinking, or tobacco use	In	17. Proper cooking time & temperatures	N/O
6. No discharge from eyes, nose, & mouth	In	18. Proper reheating procedures for hot holding	N/O
<b>Preventing Contamination by Hands</b>		19. Proper cooling time & temperatures	N/O
7. Hands clean & properly washed	In	20. Proper hot holding temperatures	In
8. No bare hand contact with RTE food or a pre-approved alternate method properly followed	In	21. Proper cold holding temperatures	In
9. Adequate handwashing sinks properly supplied & accessible	In	22. Proper date marking & disposition	In
<b>Approved Source</b>		23. Time as a public health control: procedures & records	N/A
10. Food obtained from approved source	In	<b>Food/Color Additives &amp; Toxic Substances</b>	
11. Food received at proper temperature	N/O	24. Consumer advisory provided for raw / undercooked foods	N/A
12. Food in good condition, safe, & unadulterated	In	<b>Conformance with Approved Procedures</b>	
13. Required records available: shellstock tags, parasite destruction	N/A	25. Pasteurized foods used; prohibited foods not offered	N/A
		26. Food additives: approved & properly used	N/A
		27. Toxic substances properly identified, stored & used; held for retail sale, properly stored	In
		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	<b>Utensils, Equipment &amp; Vending</b>	
<b>Food Temperature Control</b>		<b>Physical Facilities</b>	
32. Proper cooling methods used; adequate equipment for temperature control	In	44. Single-use/single-service articles: properly stored & used	In
33. Plant food properly cooked for hot holding	In	45. Gloves used properly	In
34. Approved thawing methods used	In	<b>Food Identification</b>	
35. Thermometers provided & accurate	In	46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used	In
<b>Prevention of Food Contamination</b>		47. Warewashing facilities: installed, maintained & used; test strips	In
36. Food properly labeled; original container	In	48. Non-food contact surfaces clean	In
37. Insects, rodents & animals not present	In	<b>Food Employee Certification</b>	
38. Contamination prevented during food preparation, storage & display	In	<b>Certified Food Employee</b>	
39. Personal cleanliness	In	<b>Certificate</b>	
40. Wiping cloths: properly used & stored	In	56. Certified Food Employee employed; acts as PIC; accessible	Ex
41. Washing fruit & vegetables	In	57. Certified food manager certificate: valid & properly displayed	Ex

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
1/3/2018	Terry Simonovich		1/3/2018	Wade Shaw		1/3/2018	9:30 AM	10:15 AM

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**TEMPERATURE OBSERVATIONS**

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Milk/Dairy	Refrigerator	38°F	3 bay	Sink	125°F	Dish Machine	Other	>160°F
Cheese	Refrigerator	41°F	Ambient	Freezer	17°F	ice cream	Walk-In Freezer	6°F
Chicken	Walk-In Cooler	36°F	Ambient	Walk-In Freezer	-6°F	Cheese	Refrigerator	38°F
Milk/Dairy	Refrigerator	39°F	hand wash	Sink	120°F			°

**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.