

**Retail Food Facility Inspection Report**

**Facility:** REECEVILLE ELEMENTARY SCHOOL Facility ID: 92178  
**Owner:** COATESVILLE AREA SCHOOL DISTRICT  
**Address:** 200 Reeceville RD  
**City/State:** Coatesville PA  
**Zip:** 19320 **County:** Chester **Region:** Region 7  
**Phone:** (610) 383-3785

**Insp. ID:**  
**Insp. Date:** 9/27/2016  
**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		14. Food-contact surfaces: cleaned & sanitized		In
1. Person in charge present, demonstrates knowledge, & performs duties	In	15. Proper disposition of returned, previously served, reconditioned, & unsafe food		In
Employee Health		Potentially Hazardous Food Time/Temperature		
2. Management & food employee knowledge, responsibilities & reporting	In	16. Proper cooking time & temperature		In
3. Proper use of restriction & exclusion	In	17. Proper reheating procedures for hot holding		In
Good Hygienic Practices		18. Proper cooling time & temperature		In
4. Proper eating, tasting, drinking, or tobacco use	In	19. Proper hot holding temperature		In
5. No discharge from eyes, nose, and mouth	In	20. Proper cold holding temperature		In
Preventing Contamination by hands		21. Proper date marking & disposition		In
6. Hands clean & properly washed	In	22. Time as a public health control; procedures & record		N/A
7. No bare hand contact with RTE foods or approved alternate method properly followed	In	Consumer Advisory		
8. Adequate handwashing facilities supplied & accessible	In	23. Consumer advisory provided for raw or undercooked foods		N/A
Approved Source		Highly Susceptible Population		
9. Food obtained from approved source	In	24. Pasteurized foods used; prohibited foods not offered		In
10. Food received at proper temperature	N/O	Chemical		
11. Food in good condition, safe, & unadulterated	In	25. Food additives: approved & properly used		In
12. Required records available: shellstock tags, parasite destruction	N/A	26. Toxic substances properly identified, stored & used		In
Protection From Contamination		Conformance with Approved Procedure		
13. Food separated & protected from cross contamination	In	27. Compliance with variance, specialized process, & 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 and Water		Proper Use of Utensils	
28. Pasteurized eggs used where required	In	41. In-use utensils: properly stored	In
29. Water & ice from approved source	In	42. Utensils, equipment & linens: properly stored, dried & handled	In
30. Variance obtained for specialized processing methods	N/A	43. Single-use & single-service articles: properly stored & used	In
Food Temperature Control		44. Gloves used properly	In
31. Proper cooling methods used; adequate equipment for temperature control	In	Utensils, Equipment and Vending	
32. Fruits and vegetables cooked for hot holding	In	45. Food & non-food contact surfaces cleanable, properly designed, constructed, & used	In
33. Approved thawing methods used	In	46. Warewashing facilities: installed, maintained, & used; test strips	In
34. Thermometer provided & accurate	In	47. Non-food contact surfaces clean	In
Food Identification		Physical Facilities	
35. Food properly labeled; original container	In	48. Hot & cold water available; adequate pressure	In
Prevention of Food Contamination		49. Plumbing installed; proper backflow devices	In
36. Insects, rodents & animals not present	In	50. Sewage & waste water properly disposed	In
37. Contamination prevented during food preparation, storage & display	In	51. Toilet facilities: properly constructed, supplied, & cleaned	In
38. Personal cleanliness	In	52. Garbage & refuse properly disposed; facilities maintained	In
39. Wiping cloths: properly used & stored	In	53. Physical facilities installed, maintained, & clean	In
40. Washing fruit & vegetables	In	54. Adequate ventilation & lighting; designated areas used	In

**FOOD EMPLOYEE CERTIFICATION**

Certified Food Manager	
55. Certification displayed properly and is up-to-date.	In

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
9/27/2016	(Signature on File)		9/29/2016	Seth Lisinski	<i>Seth Lisinski</i>	9/29/2016	8:30 AM	12:30 PM



# CHESTER COUNTY HEALTH DEPARTMENT

601 WESTTOWN RD STE 288  
WEST CHESTER, PA 19380

## School Sanitation Inspection Checklist

<b>Facility:</b> REECEVILLE ELEMENTARY SCHOOL <b>Contact Person:</b> COATESVILLE AREA SCHOOL DISTRICT <b>Address:</b> 200 REECEVILLE RD COATESVILLE, PA 19320 <b>Municipality:</b> WEST BRANDYWINE <b>Phone:</b> (610) 383-3785	<b>Facility ID:</b> 92178 <b>Inspection ID:</b> <b>Inspection Date:</b> 9/27/2016 <b>Inspection Reason:</b> Regular <b>Overall Compliance:</b> OUT <b>Management Company(if applicable):</b>
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**Additional Notes**

The following was observed in violation of Chester County Health Department's Rules and Regulations Chapter 600 Sub.Sec. 601:

- 1) Dirty rags were observed placed on top of water fountain and dust mops were observed leaning against water fountain. Cleaning materials must be properly handled while in use and properly stored when not in use. Sub.Sec. 601.9.3 and 601.9.5 Correct immediately.
- 2) Ceiling tiles and/or air vents were observed dusty and/or moldy in the cafeteria dining area, gymnasium, classrooms (11 & 26), classroom across from room 28, Mrs. Johnson's classroom, and rear hallway. Mold was also observed on wall in rear hallway. Water stained ceiling tiles were observed throughout the school and classrooms. Several walls were observed dirty from an unknown liquid leaking from ceiling down walls in several classrooms including but limited to classroom 15, and closet in classroom 28. Music room has unknown odor. Every interior floor, stair, wall, and ceiling shall be structurally sound and shall be finished to control exposure of the occupants to hazardous levels of toxic fumes, dust, mold, or noise. Sub.sec. 601.11.2 Floors, walls, ceilings and other surfaces, including the facility's outdoor activity areas, shall be kept clean, in good repair, and free from visible hazards. Sub.sec.601.11.3 All dirty air vents and walls must be cleaned immediately. All dusty/moldy/water stained ceiling tiles are not cleanable and must be replaced beginning immediately. Odor in music room must be addressed.
- 3) Hot water temperatures at handwashing sinks varied throughout the school between 72 degrees F up to 129 degrees F. Handwashing sinks must provide hot water between 90-110 degrees F. Sub.Sec. 601.12.6 Correct immediately.
- 4) The hot water valve on the middle sink located in the gang restroom in rear hallway on the boys side was not functioning and would not turn on. Handwashing sinks must provide hot water between 90-110 degrees F. Sub.sec. 601.12.6 Correct immediately.
- 5) Water fountains located in classrooms 21, 24 and in hallway across from the Guidance room were observed dispensing water below mouth guard. To prevent mouth contact and the spread of germs, water must dispense above mouth guard. Plumbing shall be installed and maintained so as not to create an unsanitary condition or nuisance. Sub.sec. 6016.2. Correct immediately.

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