

Commonwealth of Pennsylvania Department of Agriculture Bureau of Food Safety and Laboratory Services

2301 N CAMERON ST HARRISBURG, PA 17110 717-787-4315

wner: BE Idress: 3 ty/State:	EAR CREEK COMMUNITY CHARTER SCHOOL Facilit AR CREEK COMMUNITY CHARTER SCHOOL 30 Charter School Way BEAR CREEK TOWNSHIP PA County: Luzerne Region: Territory 3	y ID : 104574		Insp. ID: 1115608 Insp. Date: 4/2/2025 Insp. Reason: Regular No. of Risk Factors: 0 No. of Rest Pactors: 0					
	70) 820-4070			No. of Repeat Risk Factors: 0 Overall Compliance: IN					
	FOODBORNE ILLNESS R Risk Factors are important practices and procedu Public Health Intervention	res identified	as the most prevalent co	ontributing factors of foodbor					
IN =	= In Compliance, OUT = Out of Compliance, N/O	= Not Obse	erved, N/A = Not Applie		· ·	/iolation			
4 D	Supervision	- In	14 Food sons	Protection From Contamination 14. Food separated & protected In					
	rson in charge present, demonstrates knowledge, & rforms duties	In		rated & protected act surfaces: cleaned & sanit	izod	ln In			
P	Employee Health			position of returned, previous		In			
2. Mai	inagement, food employee & conditional food employee	In		ned, & unsafe food	siy served,				
	owledge, responsibilities & reporting			Time/Temperature Cont	trol for Safety				
	oper use of restriction & exclusion	In	17. Proper coo	oking time & temperatures		In			
4. Pro	ocedure for responding to vomiting & diarrheal events	In	18. Proper reh	eating procedures for hot ho	lding	N/O			
	Good Hygienic Practices			bling time & temperatures		In			
	oper eating, tasting, drinking, or tobacco use	In		holding temperatures		In			
6. No	discharge from eyes, nose, & mouth	In		d holding temperatures		In			
	Preventing Contamination by Hands			22. Proper date marking & disposition					
7. Har	nds clean & properly washed	N/O	23. Time as a	public health control: proced	ures & records	N/A			
	bare hand contact with RTE food or a pre-approved	In		Consumer Adv	isory				
	ernate method properly followed		24. Consumer	advisory provided for raw / u	undercooked foods	N/A			
9. Ade	equate handwashing sinks properly supplied & accessible	e In		Highly Susceptible F	Population				
	Approved Source		25. Pasteurize	d foods used; prohibited foo	ds not offered	N/A			
	od obtained from approved source	In		Food/Color Additives & To	oxic Substances				
	od received at proper temperature	In	26. Food addit	tives: approved & properly us	sed	N/A			
	od in good condition, safe, & unadulterated	ln N/A		stances properly identified, st	ored & used; held for	r In			
	quired records available: shellstock tags, parasite struction	N/A	retail sale,	properly stored					
				Conformance with Approv	und Dranaduran				
				eennennanee marrippre	ved Procedures				
				e with variance, specialized	process, reduced	N/A			
	Good Retail Practices are preventative measure		oxygen pa	e with variance, specialized ckaging criteria or HACCP p	process, reduced lan	N/A			
	Good Retail Practices are preventative measure		oxygen pa	e with variance, specialized ckaging criteria or HACCP pi s, chemicals, and physical ob	process, reduced lan jects into foods.	N/A			
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Commonwealth of Pennsylvania Department of Agriculture Bureau of Food Safety and Laboratory Services

Retail Food Facility Inspection Report - Final

Facility: BEAR CREEK COMMUNITY CHARTER SCHOOL Facility ID: 104574 Owner: BEAR CREEK COMMUNITY CHARTER SCHOOL Address: 30 Charter School Way City/State: BEAR CREEK TOWNSHIP PA Zip: 18702 County: Luzerne Region: Territory 3 Phone: (570) 820-4070

Insp. ID: 1115608 Insp. Date: 4/2/2025 Insp. Reason: Regular No. of Risk Factors: 0 No. of Repeat Risk Factors: 0 Overall Compliance: IN

TEMPERATURE OBSERVATIONS											
Item	Location	Temp	Item	Location	Temp	Item	Location	Temp			
Chicken	Hot-Hold Unit	155°F	Milk/Dairy	Refrigerator	38°F	Ambient	Walk-In Freezer	18°F			
Salad	Cold-Hold Unit	39°F	Ambient	Freezer	6°F	3 Bay	Sink	125°F			
Beans	Hot-Hold Unit	146°F	Hot Water HW	Sink	126°F	Ambient	Refrigerator	37/28°F			
Ambient	Walk-In Cooler		High Heat Dishwasher	Other	>160°F	Sanitizer Bucket	Other	400ppm°F			
Coleslaw	Cold-Hold Unit	30°F			0			0			
PUBLISHED COMMENTS											

Routine inspection of a retail food facility, a middle school serving lunch.

Report has been reviewed with the person in charge and no violations were found during this inspection.

Operator agreed to receive an electronic copy of this inspection report to the email on file and as verified during this inspection.

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