



Chester County Health Department
Chester County Government Services Center

Food & Institutions Division

601 WESTTOWN RD STE 288
WEST CHESTER, PA 19380
610-344-5938

Retail Food Facility Inspection Report

Facility: OCTOARARA PRIMARY LEARNING CENTER **Facility ID:** 93451
Owner: OCTOARARA AREA SCHOOL DISTRICT
Address: 81 Highland RD
City/State: Atglen PA
Zip: 19310 **County:** Chester **Region:** Territory 7S
Phone: (610) 593-8350

Insp. ID: 970026
Insp. Date: 12/8/2022
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 knowledge, responsibilities & reporting **In**
3. Proper use of restriction & exclusion **In**

Good Hygienic Practices

4. Proper eating, tasting, drinking, or tobacco use **In**
5. No discharge from eyes, nose, and mouth **In**

Preventing Contamination by hands

6. Hands clean & properly washed **In**
7. No bare hand contact with RTE foods or approved alternate method properly followed **In**
8. Adequate handwashing facilities supplied & accessible **In**

Approved Source

9. Food obtained from approved source **In**
10. Food received at proper temperature **N/O**
11. Food in good condition, safe, & unadulterated **In**
12. Required records available: shellstock tags, parasite destruction **N/A**

Protection From Contamination

13. Food separated & protected from cross contamination **In**

14. Food-contact surfaces: cleaned & sanitized **In**

15. Proper disposition of returned, previously served, reconditioned, & unsafe food **In**

Time/Temperature Controlled for Safety Food (TCS Food)

16. Proper cooking time & temperature **N/O**
17. Proper reheating procedures for hot holding **N/O**
18. Proper cooling time & temperature **N/O**
19. Proper hot holding temperature **In**
20. Proper cold holding temperature **In**
21. Proper date marking & disposition **In**
22. Time as a public health control; procedures & record **N/A**

Consumer Advisory

23. Consumer advisory provided for raw or undercooked foods **N/A**

Highly Susceptible Population

24. Pasteurized foods used; prohibited foods not offered **In**

Chemical

25. Food additives: approved & properly used **N/A**
26. Toxic substances properly identified, stored & used **In**

Conformance with Approved Procedure

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

28. Pasteurized eggs used where required **N/A**
29. Water & ice from approved source **In**
30. Variance obtained for specialized processing methods **N/A**

Food Temperature Control

31. Proper cooling methods used; adequate equipment for temperature control **In**
32. Fruits and vegetables cooked properly for hot holding **In**
33. Approved thawing methods used **In**
34. Thermometer provided & accurate **In**

Food Identification

35. Food properly labeled; original container **In**

Prevention of Food Contamination

36. Insects, rodents & animals not present **In**
37. Contamination prevented during food preparation, storage & display **In**
38. Personal cleanliness **In**
39. Wiping cloths: properly used & stored **In**
40. Washing fruit & vegetables **N/O**

Proper Use of Utensils

41. In-use utensils: properly stored **In**
42. Utensils, equipment & linens: properly stored, dried & handled **In**
43. Single-use & single-service articles: properly stored & used **In**
44. Gloves used properly **In**

Utensils, Equipment and Vending

45. Food & non-food contact surfaces cleanable, properly designed, constructed, & used **Out**
46. Warewashing facilities: installed, maintained, & used; test strips **In**
47. Non-food contact surfaces clean **In**

Physical Facilities

48. Hot & cold water available; adequate pressure **In**
49. Plumbing installed; proper backflow devices **In**
50. Sewage & waste water properly disposed **In**
51. Toilet facilities: properly constructed, supplied, & cleaned **In**
52. Garbage & refuse properly disposed; facilities maintained **In**
53. Physical facilities installed, maintained, & clean **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
12/8/2022	Susan Rzucido (Signature on File)		12/8/2022	Seth Lisinski		12/8/2022	11:30 AM	2:08 PM



**Chester County Health Department
Chester County Government Services Center**

Food & Institutions Division

601 WESTTOWN RD STE 288
WEST CHESTER, PA 19380
610-344-5938

Retail Food Facility Inspection Report

Facility: OCTOARARA PRIMARY LEARNING CENTER **Facility ID:** 93451
Owner: OCTOARARA AREA SCHOOL DISTRICT
Address: 81 Highland RD
City/State: Atglen PA
Zip: 19310 **County:** Chester **Region:** Territory 7S
Phone: (610) 593-8350

Insp. ID: 970026
Insp. Date: 12/8/2022
Insp. Reason: Regular
No. of Risk Factors: 0
No. of Repeat Risk Factors: 0
Overall Compliance: IN

OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the timeframes below

Item Number	Violation of Code	Comment	Correct By Date	Repeat Violation
45.	4 - 501.11	Both refrigerators located at service line were not working. Replace or repair within 7 days.	12/15/2022	

PUBLISHED COMMENTS

The Chester County Health Department ("CCHD"), in accordance with CCHD Chapter 300, Pennsylvania Chapter 46 and the United States Food and Drug Administration ("FDA") 2017 Model Food Code, conducted an inspection of the above referenced establishment. An electronic copy of CCHD Chapter 300 may be obtained at www.chesco.org/health; select Rules and Regulations on the left and then Chapter 300 Food Protection. Pennsylvania Chapter 46 may be acquired by following the link in the CCHD Chapter 300 referenced above (Subsection 302.1). An electronic copy of the FDA 2017 Model Food Code may be obtained at www.fda.gov, select Food on the top, then Guidance and Regulation, then Food Code under the Retail Food Protection heading, then Food Code 2017 on the left. Inspection reports are publicly available at bit.ly/ChescoInspections

CFM: Susan Rzucidlo Exp: May 2024

Kitchen was observed very clean and well maintained.

Besides the two front refrigerators, all other refrigeration was observed at 41°F or below and frozen food was frozen solid.

Staff were observed using gloves and hair restraints.

Hot food holding temperatures were above 135°F.

Dishwasher was operating properly.

Hand washing station was properly supplied.

No other violations observed at this time.



**Chester County Health Department
Chester County Government Services Center**

601 WESTTOWN RD STE 288
WEST CHESTER, PA 19380
610-344-5938

Food & Institutions Division

Retail Food Facility Inspection Report

Facility: OCTORARA ELEMENTARY SCHOOL **Facility ID:** 92070
Owner: OCTOARARA AREA SCHOOL DISTRICT
Address: 104 Highland RD
City/State: Atglen PA
Zip: 19310 **County:** Chester **Region:** Territory 7S
Phone: (610) 593-8242

Insp. ID: 968304
Insp. Date: 11/29/2022
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 knowledge, responsibilities & reporting	In	
3. Proper use of restriction & exclusion	In	
Good Hygienic Practices		
4. Proper eating, tasting, drinking, or tobacco use	N/O	
5. No discharge from eyes, nose, and mouth	In	
Preventing Contamination by hands		
6. Hands clean & properly washed	In	
7. No bare hand contact with RTE foods or approved alternate method properly followed	In	
8. Adequate handwashing facilities supplied & accessible	In	
Approved Source		
9. Food obtained from approved source	In	
10. Food received at proper temperature	In	
11. Food in good condition, safe, & unadulterated	In	
12. Required records available: shellstock tags, parasite destruction	N/A	
Protection From Contamination		
13. Food separated & protected from cross contamination	In	
14. Food-contact surfaces: cleaned & sanitized	In	
15. Proper disposition of returned, previously served, reconditioned, & unsafe food	N/O	
Time/Temperature Controlled for Safety Food (TCS Food)		
16. Proper cooking time & temperature	N/O	
17. Proper reheating procedures for hot holding	N/O	
18. Proper cooling time & temperature	N/O	
19. Proper hot holding temperature	In	
20. Proper cold holding temperature	In	
21. Proper date marking & disposition	In	
22. Time as a public health control; procedures & record	In	
Consumer Advisory		
23. Consumer advisory provided for raw or undercooked foods	N/A	
Highly Susceptible Population		
24. Pasteurized foods used; prohibited foods not offered	In	
Chemical		
25. Food additives: approved & properly used	N/A	
28. Toxic substances properly identified, stored & used	In	
Conformance with Approved Procedure		
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		
28. Pasteurized eggs used where required	N/A	
29. Water & ice from approved source	In	
30. Variance obtained for specialized processing methods	N/A	
Food Temperature Control		
31. Proper cooling methods used; adequate equipment for temperature control	In	
32. Fruits and vegetables cooked properly for hot holding	In	
33. Approved thawing methods used	N/O	
34. Thermometer provided & accurate	In	
Food Identification		
35. Food properly labeled; original container	In	
Prevention of Food Contamination		
36. Insects, rodents & animals not present	In	
37. Contamination prevented during food preparation, storage & display	In	
38. Personal cleanliness	In	
39. Wiping cloths: properly used & stored	In	
40. Washing fruit & vegetables	N/O	
Proper Use of Utensils		
41. In-use utensils: properly stored	In	
42. Utensils, equipment & linens: properly stored, dried & handled	In	
43. Single-use & single-service articles: properly stored & used	In	
44. Gloves used properly	In	
Utensils, Equipment and Vending		
45. Food & non-food contact surfaces cleanable, properly designed, constructed, & used	In	
46. Warewashing facilities: installed, maintained, & used; test strips	In	
47. Non-food contact surfaces clean	In	
Physical Facilities		
48. Hot & cold water available; adequate pressure	In	
49. Plumbing installed; proper backflow devices	In	
50. Sewage & waste water properly disposed	In	
51. Toilet facilities: properly constructed, supplied, & cleaned	In	
52. Garbage & refuse properly disposed; facilities maintained	In	
53. Physical facilities installed, maintained, & clean	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
11/29/2022	Margaret Lee (Signature on File)	
Sig. Date	Sanitarian	Sanitarian Signature
11/29/2022	Seth Lisinski	<i>Seth Lisinski</i>
Sig. Date	Time In	Time Out
11/29/2022	10:30 AM	12:51 PM



**Chester County Health Department
Chester County Government Services Center**

Food & Institutions Division

601 WESTTOWN RD STE 288
WEST CHESTER, PA 19380
610-344-5938

Retail Food Facility Inspection Report

Facility: OCTORARA ELEMENTARY SCHOOL **Facility ID:** 92070
Owner: OCTOARARA AREA SCHOOL DISTRICT
Address: 104 Highland RD
City/State: Atglen PA
Zip: 19310 **County:** Chester **Region:** Territory 7S
Phone: (610) 593-8242

Insp. ID: 968304
Insp. Date: 11/29/2022
Insp. Reason: Regular
No. of Risk Factors: 0
No. of Repeat Risk Factors: 0
Overall Compliance: IN

PUBLISHED COMMENTS

The Chester County Health Department ("CCHD"), in accordance with CCHD Chapter 300, Pennsylvania Chapter 46 and the United States Food and Drug Administration ("FDA") 2017 Model Food Code, conducted an inspection of the above referenced establishment. An electronic copy of CCHD Chapter 300 may be obtained at www.chesco.org/health; select Rules and Regulations on the left and then Chapter 300 Food Protection. Pennsylvania Chapter 46 may be acquired by following the link in the CCHD Chapter 300 referenced above (Subsection 302.1). An electronic copy of the FDA 2017 Model Food Code may be obtained at www.fda.gov, select Food on the top, then Guidance and Regulation, then Food Code under the Retail Food Protection heading, then Food Code 2017 on the left. Inspection reports are publicly available at bit.ly/ChescoInspections

Margaret Lee will be the Certified Food Manager and is currently enrolled for CFM class in January 2023.

Kitchen was observed clean and well maintained.

Food is prepped at the Octorara High School and is delivered each day hot or cold. Temperatures are recorded.

Cold holding temperatures were observed at 41°F or below and hot food holding temperatures were observed above 135°F.

Dishwasher was observed operating properly.

No violations observed.



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Food & Institutions Division

Retail Food Facility Inspection Report

Facility: OCTORARA INTERMEDIATE SCHOOL **Facility ID:** 94182
Owner: OCTORARA AREA SCHOOL DISTRICT
Address: 221 HIGHLAND RD
City/State: Atglen PA
Zip: 19310 **County:** Chester **Region:** Territory 7S
Phone: (610) 593-4608

Insp. ID: 969912
Insp. Date: 12/6/2022
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		Time/Temperature Controlled for Safety Food (TCS Food)	
2. Management & food employee knowledge, responsibilities & reporting	In	16. Proper cooking time & temperature	N/O
3. Proper use of restriction & exclusion	In	17. Proper reheating procedures for hot holding	N/O
Good Hygienic Practices		18. Proper cooling time & temperature	N/O
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	N/A
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	N/A	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 properly 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	N/O	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
12/6/2022	Brenda Rzuclido (Signature on File)		12/8/2022	Seth Lisinski	<i>Seth Lisinski</i>	12/8/2022	10:40 AM	12:20 PM



**Chester County Health Department
Chester County Government Services Center**

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WEST CHESTER, PA 19380
610-344-5938

Food & Institutions Division

Retail Food Facility Inspection Report

Facility: OCTORARA INTERMEDIATE SCHOOL Facility ID: 94182
Owner: OCTORARA AREA SCHOOL DISTRICT
Address: 221 HIGHLAND RD
City/State: Atglen PA
Zip: 19310 **County:** Chester **Region:** Territory 7S
Phone: (610) 593-4608

Insp. ID: 969912
Insp. Date: 12/6/2022
Insp. Reason: Regular
No. of Risk Factors: 0
No. of Repeat Risk Factors: 0
Overall Compliance: IN

PUBLISHED COMMENTS

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CFM Brenda Rzucidlo Exp June 2024

Kitchen was observed clean and well maintained.

All refrigeration was observed at 41°F or below and frozen food was frozen solid.

Hot food holding temperatures were above 135°F

Dishwasher was tested and observed working properly.

Food was properly handled and stored.

No violations observed.



Chester County Health Department
Chester County Government Services Center

Food & Institutions Division

601 WESTTOWN RD STE 288
WEST CHESTER, PA 19380
610-344-5938

Retail Food Facility Inspection Report

Facility: OCTORARA JR. HIGH SCHOOL Facility ID: 92071
Owner: OCTORARA AREA SCHOOL DISTRICT
Address: 228 Highland RD
City/State: Allentown PA
Zip: 19310 County: Chester Region: Territory 7S
Phone: (610) 593-8238

Insp. ID: 969247
Insp. Date: 12/5/2022
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 knowledge, responsibilities & reporting	In	
3. Proper use of restriction & exclusion	In	
Good Hygienic Practices		
4. Proper eating, tasting, drinking, or tobacco use	N/O	
5. No discharge from eyes, nose, and mouth	In	
Preventing Contamination by Hands		
6. Hands clean & properly washed	In	
7. No bare hand contact with RTE foods or approved alternate method properly followed	In	
8. Adequate handwashing facilities supplied & accessible	In	
Approved Source		
9. Food obtained from approved source	In	
10. Food received at proper temperature	N/O	
11. Food in good condition, safe, & unadulterated	In	
12. Required records available: shellstock tags, parasite destruction	N/A	
Protection From Contamination		
13. Food separated & protected from cross contamination	In	
14. Food-contact surfaces: cleaned & sanitized	In	
15. Proper disposition of returned, previously served, reconditioned, & unsafe food	N/O	
Time/Temperature Controlled for Safety Food (TCS Food)		
16. Proper cooking time & temperature	In	
17. Proper reheating procedures for hot holding	In	
18. Proper cooling time & temperature	N/O	
19. Proper hot holding temperature	In	
20. Proper cold holding temperature	In	
21. Proper date marking & disposition	In	
22. Time as a public health control; procedures & record	N/A	
Consumer Advisory		
23. Consumer advisory provided for raw or undercooked foods	N/A	
Highly Susceptible Population		
24. Pasteurized foods used; prohibited foods not offered	In	
Chemical		
25. Food additives: approved & properly used	N/A	
26. Toxic substances properly identified, stored & used	In	
Conformance with Approved Procedure		
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	N/A		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 properly for hot holding	In		45. Food & non-food contact surfaces cleanable, properly designed, constructed, & used	Out	
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	Out	
40. Washing fruit & vegetables	N/O		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	
12/5/2022	Mark Tongel (Signature on File)		12/5/2022	Seth Lisinski	<i>Seth Lisinski</i>	12/5/2022	11:05 AM	11:58 AM	



Chester County Health Department
Chester County Government Services Center

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WEST CHESTER, PA 19380
610-344-5938

Food & Institutions Division

Retail Food Facility Inspection Report

Facility: OCTORARA JR. HIGH SCHOOL Facility ID: 92071
Owner: OCTORARA AREA SCHOOL DISTRICT
Address: 228 Highland RD
City/State: Atglen PA
Zip: 19310 **County:** Chester **Region:** Territory 7S
Phone: (610) 593-8238

Insp. ID: 969247
Insp. Date: 12/5/2022
Insp. Reason: Regular
No. of Risk Factors: 0
No. of Repeat Risk Factors: 0
Overall Compliance: IN

OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the timeframes below

Item Number	Violation of Code	Comment	Correct By Date	Repeat Violation
45.	4 - 501.11	Refrigerant lines for walk-in freezer were observed with ice build-up. Have freezer serviced within 7 days and check temperatures regularly until serviced.	12/12/2022	
53.	6 - 501.11	A couple floor tiles were observed damaged between walk-in freezer and walk-in refrigerator near floor drain. Repair within 30 days.	1/5/2023	

PUBLISHED COMMENTS

The Chester County Health Department ("CCHD"), in accordance with CCHD Chapter 300, Pennsylvania Chapter 46 and the United States Food and Drug Administration ("FDA") 2017 Model Food Code, conducted an inspection of the above referenced establishment. An electronic copy of CCHD Chapter 300 may be obtained at www.chesco.org/health; select Rules and Regulations on the left and then Chapter 300 Food Protection. Pennsylvania Chapter 46 may be acquired by following the link in the CCHD Chapter 300 referenced above (Subsection 302.1). An electronic copy of the FDA 2017 Model Food Code may be obtained at www.fda.gov, select Food on the top, then Guidance and Regulation, then Food Code under the Retail Food Protection heading, then Food Code 2017 on the left. Inspection reports are publicly available at bit.ly/ChescoInspections

CFM Mark Tongel Exp. October 2025

Facility was observed clean.

All refrigeration was observed at 41°F or below and frozen food was observed frozen solid.

Hot food holding temperatures were observed above 135°F

Dishwasher was observed operating properly and tested with a Thermoworks Dishtemp Plate simulator.

Staff were observed using gloves properly.



Chester County Health Department
Chester County Government Services Center

Food & Institutions Division

601 WESTTOWN RD STE 288
WEST CHESTER, PA 19380
610-344-5938

Retail Food Facility Inspection Report

Facility: OCTORARA AREA SR. HIGH SCHOOL Facility ID: 92069
Owner: OCTORARA AREA SCHOOL DISTRICT
Address: 226 Highland RD
City/State: Atglen PA
Zip: 19310 County: Chester Region: Territory 7S
Phone: (610) 593-8257

Insp. ID: 974302
Insp. Date: 1/10/2023
Insp. Reason: Regular
No. of Risk Factors: 1
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 knowledge, responsibilities & reporting	In	
3. Proper use of restriction & exclusion	In	
Good Hygienic Practices		
4. Proper eating, tasting, drinking, or tobacco use	In	
5. No discharge from eyes, nose, and mouth	In	
Preventing Contamination by hands		
6. Hands clean & properly washed	In	
7. No bare hand contact with RTE foods or approved alternate method properly followed	In	
8. Adequate handwashing facilities supplied & accessible	In	
Approved Source		
9. Food obtained from approved source	In	
10. Food received at proper temperature	N/O	
11. Food in good condition, safe, & unadulterated	In	
12. Required records available: shellstock tags, parasite destruction	N/A	
Protection From Contamination		
13. Food separated & protected from cross contamination	In	
14. Food-contact surfaces: cleaned & sanitized	In	
15. Proper disposition of returned, previously served, reconditioned, & unsafe food	N/O	
Time/Temperature Controlled for Safety Food (TCS Food)		
16. Proper cooking time & temperature	In	
17. Proper reheating procedures for hot holding	In	
18. Proper cooling time & temperature	N/O	
19. Proper hot holding temperature	In	
20. Proper cold holding temperature	Out	
21. Proper date marking & disposition	In	
22. Time as a public health control; procedures & record	N/A	
Consumer Advisory		
23. Consumer advisory provided for raw or undercooked foods	N/A	
Highly Susceptible Population		
24. Pasteurized foods used; prohibited foods not offered	In	
Chemical		
25. Food additives: approved & properly used	N/A	
26. Toxic substances properly identified, stored & used	In	
Conformance with Approved Procedures		
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 properly 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	N/O		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
1/10/2023	Diane Vinson (Signature on File)	<i>Diane Vinson</i>	1/10/2023	Seth Lisinski	<i>Seth Lisinski</i>	1/10/2023	11:00 AM	2:01 PM



Chester County Health Department
Chester County Government Services Center

Food & Institutions Division

601 WESTTOWN RD STE 288
WEST CHESTER, PA 19380
610-344-5938

Retail Food Facility Inspection Report

Facility: OCTORARA AREA SR. HIGH SCHOOL **Facility ID:** 92069
Owner: OCTORARA AREA SCHOOL DISTRICT
Address: 226 Highland RD
City/State: Atglen PA
Zip: 19310 **County:** Chester **Region:** Territory 7S
Phone: (610) 593-8257

Insp. ID: 974302
Insp. Date: 1/10/2023
Insp. Reason: Regular
No. of Risk Factors: 1
No. of Repeat Risk Factors: 0
Overall Compliance: IN

OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the timeframes below

Item Number	Violation of Code	Comment	Correct By Date	Repeat Violation
20.	3 - 501.16(A2) (B)	Victory double door refrigerator located at service line was observed at 48°F. This refrigerator is only used for temporary storage during food service. Repair refrigeration immediately. Do not use until repaired.	1/11/2023	

PUBLISHED COMMENTS

The Chester County Health Department ("CCHD"), in accordance with CCHD Chapter 300, Pennsylvania Chapter 46 and the United States Food and Drug Administration ("FDA") 2022 Model Food Code, conducted an inspection of the above referenced establishment. An electronic copy of CCHD Chapter 300 may be obtained at www.chesco.org/health; select Rules and Regulations on the left and then Chapter 300 Food Protection. Pennsylvania Chapter 46 may be acquired by following the link in the CCHD Chapter 300 referenced above (Subsection 302.1). An electronic copy of the FDA 2022 Model Food Code may be obtained at www.fda.gov, select Food on the top, then Guidance and Regulation, then Food Code under the Retail Food Protection heading, then Food Code 2022 on the left. Inspection reports are publicly available at bit.ly/ChescoInspections

CFM Diane Vinson Exp January 2026

Kitchen was observed clean and well maintained.

All refrigeration except the Victory refrigerator noted above were observed at 41°F or below and all frozen food was frozen solid.

Hot food holding temperatures were observed above 135°F

Food was properly stored and dated.

Kitchen is currently shared with a Culinary Arts Class. Students are required to stay on one side of the kitchen and food is stored separately.