

Retail Food Facility Inspection Report

Facility: COYNE FAMILY FARM **Facility ID:** 149456
Owner: COYNE FAMILY FARM
Address: 155 Atlas Cherry Valley RD
City/State: Burgettstown PA
Zip: 15021 **County:** Washington **Region:** Region 4S
Phone: (724) 244-7992

Insp. ID: 846681
Insp. Date: 2/11/2021
Insp. Reason: Opening
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
Employee Health		Time/Temperature Control for Safety	
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	Consumer Advisory	
Good Hygienic Practices		Highly Susceptible Population	
5. Proper eating, tasting, drinking, or tobacco use	N/O	17. Proper cooking time & temperatures	N/A
6. No discharge from eyes, nose, & mouth	In	18. Proper reheating procedures for hot holding	N/A
Preventing Contamination by Hands		19. Proper cooling time & temperatures	N/A
7. Hands clean & properly washed	N/O	20. Proper hot holding temperatures	N/A
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
Approved Source		23. Time as a public health control: procedures & records	N/O
10. Food obtained from approved source	In	Food/Color Additives & Toxic Substances	
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	Conformance with Approved Procedures	
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	Utensils, Equipment & Vending	
Food Temperature Control		Physical Facilities	
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	Food Identification	
35. Thermometers provided & accurate	In	36. Food properly labeled; original container	In
Prevention of Food Contamination		Prevention of Food Contamination	
37. Insects, rodents & animals not present	In	37. Insects, rodents & animals not present	In
38. Contamination prevented during food preparation, storage & display	In	38. Contamination prevented during food preparation, storage & display	In
39. Personal cleanliness	In	39. Personal cleanliness	In
40. Wiping cloths: properly used & stored	In	40. Wiping cloths: properly used & stored	In
41. Washing fruit & vegetables	In	41. Washing fruit & vegetables	In

FOOD EMPLOYEE CERTIFICATION

Certified Food Employee		Certificate	
56. Certified Food Employee employed; acts as PIC; accessible	Ex	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
2/11/2021	Michael Coyne (No Sign Policy)		2/11/2021	Emily Palefsky		2/11/2021	2:00 PM	2:45 PM

Retail Food Facility Inspection Report

Facility: COYNE FAMILY FARM **Facility ID:** 149456
Owner: COYNE FAMILY FARM
Address: 155 Atlas Cherry Valley RD
City/State: Burgettstown PA
Zip: 15021 **County:** Washington **Region:** Region 4S
Phone: (724) 244-7992

Insp. ID: 846681
Insp. Date: 2/11/2021
Insp. Reason: Opening
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	Refrigerator	20°F	Freezer Truck Ambient	Refrigerator	20°F			°

PUBLISHED COMMENTS

Opening inspection of farmer's market vendor stand selling prepackaged poultry from family farm. Farm utilizes USDA inspected processor located in Ohio to process and package poultry.

Unit is a mobile, refrigerated/freezer trailer.

No violations were observed at the time of this inspection.

Report has been reviewed with the person in charge, owner Michael Coyne. Owner noted that payment has been sent in the amount of \$103.00 for license fee.

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