

Retail Food Facility Inspection Report

Facility: THE MINESTREAM FARM Facility ID: 131738
Owner: JILL AND BRADLEY YOHN
Address: 12437 MINESTREAM LN
City/State: Shade Gap PA
Zip: 17255 **County:** Huntingdon **Region:** Region 5
Phone: (717) 977-9928

Insp. ID: 926475
Insp. Date: 3/31/2022
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		Protection From Contamination	
1. Person in charge present, demonstrates knowledge, & performs duties	In	14. Food separated & protected	In
Employee Health		15. Food-contact surfaces: cleaned & sanitized	
2. Management, food employee & conditional food employee knowledge, responsibilities & reporting	In	16. Proper disposition of returned, previously served, reconditioned, & unsafe food	
3. Proper use of restriction & exclusion	In	Time/Temperature Control for Safety	
4. Procedure for responding to vomiting & diarrheal events	In	17. Proper cooking time & temperatures	N/O
Good Hygienic Practices		18. Proper reheating procedures for hot holding	N/O
5. Proper eating, tasting, drinking, or tobacco use	In	19. Proper cooling time & temperatures	N/O
6. No discharge from eyes, nose, & mouth	In	20. Proper hot holding temperatures	N/O
Preventing Contamination by Hands		21. Proper cold holding temperatures	In
7. Hands clean & properly washed	In	22. Proper date marking & disposition	In
8. No bare hand contact with RTE food or a pre-approved alternate method properly followed	In	23. Time as a public health control: procedures & records	N/A
9. Adequate handwashing sinks properly supplied & accessible	In	Consumer Advisory	
Approved Source		24. Consumer advisory provided for raw / undercooked foods	
10. Food obtained from approved source	In	Highly Susceptible Population	
11. Food received at proper temperature	N/O	25. Pasteurized foods used; prohibited foods not offered	
12. Food in good condition, safe, & unadulterated	In	Food/Color Additives & Toxic Substances	
13. Required records available: shellstock tags, parasite destruction	N/A	26. Food additives: approved & properly used	
		27. Toxic substances properly identified, stored & used; held for retail sale, properly stored	
		Conformance with Approved Procedures	
		28. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	



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	
31. Variance obtained for specialized processing methods	In	44. Single-use/single-service articles: properly stored & used	
Food Temperature Control		45. Gloves used properly	
32. Proper cooling methods used; adequate equipment for temperature control	In	Utensils, Equipment & Vending	
33. Plant food properly cooked for hot holding	In	46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
34. Approved thawing methods used	In	47. Warewashing facilities: installed, maintained & used; test strips	
35. Thermometers provided & accurate	In	48. Non-food contact surfaces clean	
Food Identification		Physical Facilities	
36. Food properly labeled; original container	In	49. Hot & cold water available; adequate pressure	
Prevention of Food Contamination		50. Plumbing installed; proper backflow devices	
37. Insects, rodents & animals not present	In	51. Sewage & waste water properly disposed	
38. Contamination prevented during food preparation, storage & display	In	52. Toilet facilities: properly constructed, supplied, cleaned	
39. Personal cleanliness	In	53. Garbage/refuse properly disposed; facilities maintained	
40. Wiping cloths: properly used & stored	In	54. Physical facilities installed, maintained, & clean	
41. Washing fruit & vegetables	In	55. Adequate ventilation & lighting; designated areas used	

FOOD EMPLOYEE CERTIFICATION

Certified Food Employee		Certificate	
56. Certified Food Employee employed; acts as PIC; accessible	In	57. Certified food manager certificate: valid & properly displayed	In

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
3/31/2022	JILL YOHN		3/31/2022	David Zimmerman		3/31/2022	9:25 AM	10:45 AM

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PUBLISHED COMMENTS

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

No violations were observed at the time of this inspection.

Facility is currently retailing prepackaged USDA meats but is adding a three bowl and handwash sink to prepare foods. Facility slaughters and retails chicken under the less than 1,000 bird exemption

Temperatures:

freezer 3 -10 -12 2, pork -11, chicken 1, sausage 4, lamb 3