

Borough of Elizabethtown Deputy Health Officer's 4th Quarter Report

Food Licenses Issued (scores in parentheses):

Etown Coffee (92%), Cakes by Nancy (100%), Moose Lodge (100%), St Peter's School (98%), Little Caesar's Pizza (85%), Gringos (99%), Spence Candy (100%), Mill Road Elementary (100%), High Street Elementary (100%), Etown Middle School (100%), Etown Senior High School (100%), Weis Market (I), Etown College Jays Nest (I), Etown College Blue Bean Café (I), Etown College Market Place (I).

(I) = In Compliance

(O) = Out of Compliance

New Establishments or Ownership:

Spence Candies

Food Establishments Discontinued:

None

Complaints:

1. A complaint was received from a consumer regarding employee practices at Groff's Meats. The specific complaint alleged that employees were not changing gloves after handling money and that they were wearing dirty aprons. Observations made at the facility could not verify the complaint. Employee aprons were clean and people handling money removed their gloves before touching any cash.
2. A complaint called in by the PA Dept. of Agriculture as reported to them by a consumer alleged that Weis market was offering soy milk that was out of date. Observations made at the market did not find any products to be out of date.
3. There was a complaint received about Little Caesar's a couple of days after their annual inspection. The complaint alleges that an employee was not washing their hands after handling money and before touching ready to eat food. The complaint was reviewed with the Kmart Sales Trainer who is in charge of the restaurant. A re-inspection of the facility is planned shortly due to this complaint and a low inspection score (85).

Embargoes:

None.

Other Items:

A new recording and reporting system for food establishment inspections was initiated in November. The software is loaded onto a state supplied tablet computer and is able to be linked to the PA Dept of Agriculture internet server. Establishment inspection reports are recorded on the computer and printed out at the establishment location on a printer also supplied by the state. Information from the computer is uploaded and synchronized with the server, and new information is down loaded to the computer each time the server is contacted. The reporting format is identical to the one used by the state health officers during their inspections and is a positive improvement over the form we have been using. One change that this Board of Health will notice is that the state system is a risk based approach and inspections are no longer given a numerical score. The establishment is either in compliance or they are not as determined by the level of risk(s) observed. The risk based system was developed through research performed by the Center for Disease Control on the major causes for food born illnesses. Briefly, the risk based system is built on the following factors: Food from Unsafe Sources, Inadequate Cooking, Improper Holding, Contaminated Equipment, and Poor Personal Hygiene. The PA Food Code and the inspection format reflect these risk factors and prioritize them to aid the inspector in making compliance/noncompliance judgments.

Respectfully submitted:

Peter Belanger
Deputy Health Officer