

Retail Food Facility Inspection Report

Facility: JACK'S BRICK OVEN PIZZA **Facility ID:** 101353
Owner: EDMOND ELLAS
Address: 191 Route 191
City/State: Bethlehem PA
Zip: 18020 **County:** Northampton **Region:** Region 7
Phone: (610) 746-3080

Insp. ID: 373225
Insp. Date: 7/26/2013
Insp. Reason: Change of Owner
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 improper practices 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	14. Food-contact surfaces: cleaned & sanitized	In
		Potentially Hazardous Food Time/Temperature	
Employee Health			
2. Management & food employee knowledge, responsibilities & reporting	In	16. Proper cooking time & temperature	In
3. Proper use of restriction & exclusion	In	17. Proper reheating procedures for hot holding	In
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	In
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	In
12. Required records available: shellstock tags, parasite destruction	N/O	26. Toxic substances properly identified, stored & used	In
Protection From Contamination		Conformance with Approved Procedure	
13. Food separated & protected	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	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	In	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. Plant food properly cooked 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	In	54. Adequate ventilation & lighting; designated areas used	In

FOOD EMPLOYEE CERTIFICATION

Food Employee Certification			
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
7/26/2013	Edmond Ellas		7/26/2013	Lynn Yochimowitz		7/26/2013	1:30 PM	2:45 PM



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PUBLISHED COMMENTS

This is a change of ownership inspection. No violations were noted. This inspection report was reviewed with owner, Edmond Ellas. This inspection report will serve as this facility's temporary license until the original one is received from Harrisburg. The compliance status of this facility and a copy of this inspection report will be posted on the PA Department of Agriculture website. Received check confirmation #G1YRB36CP for \$82.00 for change of ownership license fee.