

# Food Facility Inspection Report

**Bucks County Department of Health**  
**Health Building, Neshaminy Manor Center**  
**Doylestown, PA 18901 (215) 345-3318**

Total Violations 0  
 Risk Violations Count 0  
 Arrival Time 13:35  
 Travel Time 00.0  
 Date of Inspection 06/23/2021  
 Inspection Time 00.6  
 Recommended for License YES  
 Facility Closure NO

**Food Facility** LOWER MAKEFIELD POOL-SNACK BAR  
**Address** 1050 EDGEWOOD RD  
**City/State** YARDLEY, PA  
**Zip Code** 19067  
**Telephone** (215) 868-8208

**Facility ID #** 204400  
**Owner** LOWER MAKEFIELD TOWNSHIP  
**Purpose of Inspection** Initial  
**License Type** Seasonal  
**Risk Category** 2

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation

Compliance Status	COS	R	Compliance Status	COS	R
<b>Demonstration of Knowledge</b>			<b>Potentially Hazardous Food Time/Temperature</b>		
1	IN		16	IN	
Certification by accredited program, compliance with Code, or correct responses			17	IN	
<b>Employee Health</b>			18	IN	
2	IN		19	IN	
Management awareness; policy present			20	IN	
3	IN		21	IN	
Proper use of reporting; restriction & exclusion			22	IN	
<b>Good Hygienic Practices</b>			<b>Consumer Advisory</b>		
4	IN		23	N/A	
Proper eating, tasting, drinking, or tobacco use			Consumer advisory provided for raw or undercooked foods		
5	IN		<b>Highly Susceptible Populations</b>		
No discharge from eyes, nose, and mouth			24	N/A	
<b>Preventing Contamination by Hazards</b>			<b>Chemical</b>		
6	IN		25	N/A	
Hands clean & properly washed			Food additives: approved & properly used		
7	IN		26	IN	
No bare hand contact with RTE foods or approved alternate method properly followed			<b>Conformance with Approved Procedure</b>		
8	IN		27	N/A	
Adequate handwashing facilities supplied & accessible			Compliance with variance, specialized process, & HACCP plan		
<b>Approved Source</b>			Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. * - Critical Item Requiring Immediate Action		
9	IN				
Food obtained from approved source					
10	N/O				
Food received at proper temperature					
11	IN				
Food in good condition, safe, & unadulterated					
12	N/A				
Required records available: shellstock tags, parasite destruction					
<b>Protection from Contamination</b>					
13	IN				
Food separated & protected					
14	IN				
Food-contact surfaces: cleaned & sanitized					
15	IN				
Proper disposition of returned, previously served, reconditioned, & unsafe food					

**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Compliance Status	COS	R	Compliance Status	COS	R
<b>Safe Food and Water</b>			<b>Proper Use of Utensils</b>		
28	IN		41	IN	
Pasteurized eggs used where required			In-use utensils: properly stored		
29	IN		42	IN	
Water & ice from approved source			Utensils, equipment & linens: properly stored, dried & handled		
30	IN		43	IN	
Variance obtained for specialized processing methods			Single-use & single-service articles: properly stored & used		
<b>Food Temperature Control</b>			44	IN	
31	IN		<b>Utensils, Equipment and Vending</b>		
Proper cooling methods used; adequate equipment for temperature control			45	IN	
32	IN		Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
Plant food properly cooked for hot holding			46	IN	
33	IN		Warewashing facilities: installed, maintained, & used; test strips		
Approved thawing methods used			47	IN	
34	IN		Non-food contact surfaces clean		
Thermometer provided & accurate			<b>Physical Facilities</b>		
35	IN		48	IN	
Food properly labeled; original container			Hot & cold water available; adequate pressure		
<b>Prevention of Food Contamination</b>			49	IN	
36	IN		Plumbing installed; proper backflow devices		
Insects, rodents & animals not present; no unauthorized persons			50	IN	
37	IN		Sewage & waste water properly disposed		
Contamination prevented during food preparation, storage & display			51	IN	
38	IN		Toilet facilities: properly constructed, supplied, & cleaned		
Personal cleanliness			52	IN	
39	IN		Garbage & refuse properly disposed; facilities maintained		
Wiping cloths: properly used & stored			53	IN	
40	IN		Physical facilities installed, maintained, & clean		
Washing fruit & vegetables			54	IN	
			Adequate ventilation & lighting; designated areas used		

**Person in Charge (Signature)**

N/A

**Title** Stephen Sicilia, CFMS

**Date:** 06/23/2021

**Inspector (Signature)** Stephen Bobbs (144)

[Signature]

**Date:** 06/23/2021

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204400	LOWER MAKEFIELD TOWNSHIP	Initial	Seasonal	2

**TEMPERATURE OBSERVATIONS**

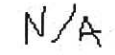

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Tuna/Prep unit - top	40 ° F	Sliced tomatoes /Prep unit - bottom	44 ° F	Raw beef hamburger /BeverageAir 2-door refrigerator	43 ° F
Ambient/True 2-door freezer	8 ° F	Chicken tenders/Hot-Hold Unit	138 ° F	Ambient/Avantco 2-door lowboy freezer	1 ° F
Ambient/GE chest freezer	12 ° F	Cheese sauce/Hot-Hold Unit	144 ° F	Ambient/Migali 3-door lowboy refrigerator	40 ° F
Ambient/Walk-In Cooler	36 ° F	Turkey/Walk-In Cooler	33 ° F	Ambient/Walk-in freezer	7 ° F

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Violations cited in this report must be corrected within the time frames below.

Item Number

**General Remarks**

<b>Person in Charge (Signature)</b>	 N/A	<b>Title</b> Stephen Sicilia, CFSM	<b>Date:</b> 06/23/2021
<b>Inspector (Signature)</b> Stephen Bobbs (144)			<b>Date:</b> 06/23/2021