pennsylvania
DEPARTMENT OF AGRICULTURE

Commonwealth of Pennsylvania
Department of Agriculture
Bureau of Food Safety and Laboratory Services

2301 N CAMERON ST
HARRISBURG, PA 17110
717-787-4315

Retail Food Facility Inspection Report

Facility: MTF CATERING **Facility ID**: 16265
Owner: LETOM LLC DBA MTF CATERING
Address: 15 CONIFER LN
City/State: MECHANICSBURG PA
Zip: 17050 **County:** Cumberland **Region:** Region 6W
Phone: 717-574-2184

Insp. ID: 861129
Insp. Date: 4/9/2021
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	
1. Person in charge present, demonstrates knowledge, & performs duties	In
Employee Health	
2. Management, food employee & conditional food employee knowledge, responsibilities & reporting	In
3. Proper use of restriction & exclusion	In
4. Procedure for responding to vomiting & diarrheal events	In
Good Hygienic Practices	
5. Proper eating, tasting, drinking, or tobacco use	In
6. No discharge from eyes, nose, & mouth	In
Preventing Contamination by Hands	
7. Hands clean & properly washed	In
8. No bare hand contact with RTE food or a pre-approved alternate method properly followed	N/O
9. Adequate handwashing sinks properly supplied & accessible	In
Approved Source	
10. Food obtained from approved source	In
11. Food received at proper temperature	In
12. Food in good condition, safe, & unadulterated	In
13. Required records available: shellstock tags, parasite destruction	N/A

Protection From Contamination	
14. Food separated & protected	In
15. Food-contact surfaces: cleaned & sanitized	In
16. Proper disposition of returned, previously served, reconditioned, & unsafe food	In
Time/Temperature Control for Safety	
17. Proper cooking time & temperatures	N/O
18. Proper reheating procedures for hot holding	N/O
19. Proper cooling time & temperatures	N/O
20. Proper hot holding temperatures	N/O
21. Proper cold holding temperatures	In
22. Proper date marking & disposition	In
23. Time as a public health control: procedures & records	N/O
Consumer Advisory	
24. Consumer advisory provided for raw / undercooked foods	In
Highly Susceptible Population	
25. Pasteurized foods used; prohibited foods not offered	In
Food/Color Additives & Toxic Substances	
26. Food additives: approved & properly used	N/A
27. Toxic substances properly identified, stored & used; held for retail sale, properly stored	In
Conformance with Approved Procedures	
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	
29. Pasteurized eggs used where required	In
30. Water & ice from approved source	In
31. Variance obtained for specialized processing methods	In
Food Temperature Control	
32. Proper cooling methods used; adequate equipment for temperature control	In
33. Plant food properly cooked for hot holding	In
34. Approved thawing methods used	In
35. Thermometers provided & accurate	In
Food Identification	
36. Food properly labeled; original container	In
Prevention of Food Contamination	
37. Insects, rodents & animals not present	In
38. Contamination prevented during food preparation, storage & display	In
39. Personal cleanliness	In
40. Wiping cloths: properly used & stored	In
41. Washing fruit & vegetables	In

Proper Use of Utensils	
42. In-use utensils: properly stored	In
43. Utensils, equipment & linens: properly stored, dried & handled	In
44. Single-use/single-service articles: properly stored & used	In
45. Gloves used properly	In
Utensils, Equipment & Vending	
46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used	In
47. Warewashing facilities: installed, maintained & used; test strips	In
48. Non-food contact surfaces clean	In
Physical Facilities	
49. Hot & cold water available; adequate pressure	In
50. Plumbing installed; proper backflow devices	In
51. Sewage & waste water properly disposed	In
52. Toilet facilities: properly constructed, supplied, cleaned	In
53. Garbage/refuse properly disposed; facilities maintained	In
54. Physical facilities installed, maintained, & clean	In
55. Adequate ventilation & lighting; designated areas used	In

FOOD EMPLOYEE CERTIFICATION

Certified Food Employee	
56. Certified Food Employee employed; acts as PIC; accessible	In

Certificate	
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
4/9/2021	Jason Winters (Signature on File)		4/9/2021	David Towsen		4/9/2021	1:40 PM	2:55 PM

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PUBLISHED COMMENTS

This is a regular inspection.

No violations were observed at time of this inspection.

Unless otherwise noted in this inspection report, all foods hot and cold met or exceeded PA Food Code requirements.

This report was reviewed with Jason Winters, and a copy provided via email to PIC.

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