

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: 930501 Insp. Date: 4/22/2022 Insp. Reason: Regular No. of Risk Factors: 0 No. of Repeat Risk Factors: 0 Overall Compliance: IN

	FOODBORNE ILLNESS RIS Risk Factors are important practices and procedure Public Health Intervention	es identified a	s the most prevalent con	tributing factors of foodbor		jury.	
IN =	= In Compliance, OUT = Out of Compliance, N/O =	Not Obser	ved, N/A = Not Applica	able, C = Corrected On	Site, R = Rep	oeat Violati	ion
	Supervision	Protection From Contamination					
1. Pe	erson in charge present, demonstrates knowledge, &	In	14. Food separa	ated & protected			In
pe	erforms duties		15. Food-contac	t surfaces: cleaned & sanit	tized		In
0 14	Employee Health	la la		osition of returned, previous	sly served,		In
	anagement, food employee & conditional food employee nowledge, responsibilities & reporting	In	reconditioned, & unsafe food Time/Temperature Control for Safety				
	oper use of restriction & exclusion	In	47 December 2001	•	lion tor Galety		NIO
	ocedure for responding to vomiting & diarrheal events	In		ing time & temperatures	Idina		N/O N/O
	Good Hygienic Practices			ating procedures for hot ho ng time & temperatures	iuiiig		N/O
5 Dr	oper eating, tasting, drinking, or tobacco use	In		olding temperatures			N/O
	o discharge from eyes, nose, & mouth	In		holding temperatures			In
0. 100	· · ·			marking & disposition			In
	Preventing Contamination by Hands			ublic health control: proced	uron & ronorda		N/A
	ands clean & properly washed	In					IN/A
	o bare hand contact with RTE food or a pre-approved ternate method properly followed	In	24. Consumer a	Consumer Adv	-	ods	N/A
9. Ad	dequate handwashing sinks properly supplied & accessible	In					
	Approved Source	25 Pasteurized	Highly Susceptible Population 25. Pasteurized foods used; prohibited foods not offered				
10. Fo	ood obtained from approved source	In		ood/Color Additives & To			In
	bod received at proper temperature	N/O	-			es	
	ood in good condition, safe, & unadulterated	In		es: approved & properly us		116	N/A
13. Re	equired records available: shellstock tags, parasite	N/A		ances properly identified, st roperly stored	ored & used; h	ield for	In
de	estruction			Conformance with Approv	ved Procedure	es	
			 Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan 		od	N/A	
	Good Retail Practices are preventative measures		oxygen pack	kaging criteria or HACCP p	lan		N/A
	Good Retail Practices are preventative measures Safe Food & Water	to control th	oxygen pack AIL PRACTICES e addition of pathogens,	caging criteria or HACCP p chemicals, and physical ob Proper Use of U	lan jects into food		
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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

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, Owner 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.

Insp. ID: 930501 Insp. Date: 4/22/2022 Insp. Reason: Regular No. of Risk Factors: 0 No. of Repeat Risk Factors: 0 Overall Compliance: IN