

# Facility Safety Fire & Life Safety / Environmental Health Compliance Plan

Provider's Name: **Snicklefritz South**

City: **Harrisburg**

Provider Number: **018042235**

Inspector: **Sarah Boese**

Date of Inspection: **06/28/2023**

Time of Inspection: **1:00 PM**

The items listed below are those that the provider was not in compliance with at the time of the inspection.

## A. FIRE AND LIFE SAFETY

11. Are exit signs provided over each exit, and where necessary to identify a change in the direction of egress travel? 61:15:05:05 NOTE: Exit signs must be interior or exterior illuminated or self-luminous.

<p>Corrections To Be Made:</p> <p><b>The exit signs above both doors were not lit up.</b></p> <p><b>Exit signs have to be either illuminated from the inside or outside, or be self-luminous.</b></p> <p><b>The provider replaced the batteries of the exit signs, the signs are now functioning properly.</b></p>	<p>Agency Action:</p> <p><b>Compliance Plan</b></p> <table border="0"> <tr> <td style="padding-right: 20px;">Suggested Completion Date:</td> <td>Actual Completion Date:</td> </tr> <tr> <td style="padding-right: 20px;"><b>07/19/2023</b></td> <td><b>07/20/2023</b></td> </tr> </table> <p>Status: <b>Corrected</b></p>	Suggested Completion Date:	Actual Completion Date:	<b>07/19/2023</b>	<b>07/20/2023</b>
Suggested Completion Date:	Actual Completion Date:				
<b>07/19/2023</b>	<b>07/20/2023</b>				

12. Are exits and exit corridors maintained in a safe manner? 61:15:05:05 NOTE: Exits can't pass through storeroom, bathroom, kitchen; corridor & aisle widths of 36 inches; exits cannot be obstructed.

<p>Corrections To Be Made:</p> <p><b>Two exits were obstructed by tables and aisle width measured 34 inches.</b></p> <p><b>Exits can't pass through storeroom, bathroom, kitchen; corridor &amp; aisle widths of 36 inches must be maintained.</b></p> <p><b>The provider moved the tables to their appropriate spots. This was immediately corrected on site.</b></p>	<p>Agency Action:</p> <p><b>Compliance Plan</b></p> <table border="0"> <tr> <td style="padding-right: 20px;">Suggested Completion Date:</td> <td>Actual Completion Date:</td> </tr> <tr> <td style="padding-right: 20px;"><b>06/30/2023</b></td> <td><b>06/28/2023</b></td> </tr> </table> <p>Status: <b>Corrected</b></p>	Suggested Completion Date:	Actual Completion Date:	<b>06/30/2023</b>	<b>06/28/2023</b>
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## C. FOOD SERVICE

90. If a facility uses portable frying devices such as deep-fat frying pots, grills, electric griddles, etc., are they used with a ventilation hood to vent fumes? 67:42:11:08

Corrections To Be Made:	Agency Action:	
<b>The portable flat top grill was not located under ventilation.</b>	<b>Compliance Plan</b>	
<b>When using portable frying devices, it is required to use a ventilation hood to properly vent any fumes.</b>	Suggested Completion Date:	Actual Completion Date:
<b>The provider no longer allows the use of portable frying devices due to the absence of a ventilation hood.</b>	<b>07/19/2023</b>	<b>07/20/2023</b>
	Status: <b>Corrected</b>	

97. If a home-style dishwasher is used, does it have a hot water sanitizing cycle with water reaching 150 degrees F and the sanitizing cycle runs to completion without interruption? 67:42:11:07

Corrections To Be Made:	Agency Action:	
<b>The dishwasher is currently out of order.</b>	<b>Compliance Plan</b>	
<b>To ensure proper sanitization in a residential dishwasher, it is required to use a hot water cycle at 150F without any interruptions.</b>	Suggested Completion Date:	Actual Completion Date:
<b>The old dishwasher has been replaced by the provider with a new one.</b>	<b>07/19/2023</b>	<b>08/17/2023</b>
	Status: <b>Corrected</b>	

Karlie Dubro  
Provider Signature

06/28/2023  
Date

Sarah Boese  
Inspector Signature

06/28/2023  
Date