

Business Name: Kari-Mar Operator: Phone: ()

Address: 204 South Third Street City: Chambersburg ZIP: PA 17201 Seat / Checkouts

General Health Record ID: PR 2009-1128 P/E: Date: 07/13/09 EHS: Activity Time: m Travel Time: m

Red High Risk Factors

High Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Circles indicate compliance status (IN, OUT, N/O, N/A) for each item.

IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable CDI = corrected during inspection R = repeat violation

Table with columns: Compliance Status, CDI, R, PTS. Rows include: Demonstration of Knowledge (PIC certified, Food Worker Cards), Employee Health (Proper ill worker practices), Preventing Contamination by Hands (Hands washed, RTE foods), Approved Source (Food obtained from approved source), Protection from Cross Contamination (Food contact surfaces).

Table with columns: Compliance Status, CDI, R, PTS. Rows include: Potentially Hazardous Food Time/Temperature (Proper cooling, hot holding, cooking), Consumer Advisory (Proper Consumer Advisory posted), Highly Susceptible Populations (Pasteurized foods), Chemical (Toxic substances), Conformance with Approved Procedures (Compliance with risk control plans).

- Service: 128 [X] Scheduled, 129 [] Return, 126 [] Fid PI Rvw, 130 [] Complaint, 133 [] Illness / Injury, 134 [] Permit Inv., 136 [] Field Education, 127 [] Pre-Operat., 106 [] HACCP. Results: 01 [] Satisfactory, 02 [] Unsatisfactory, 03 [X] Complete, 04 [] Incomplete. Action: 04 [] Suspend, 07 [X] Approved, 10 [] Disapproved, 26 [] Follow-up Req'd.

Blue Low Risk Factors

Low Risk Factors are preventive measures to control the addition of pathogens, chemicals, and physical objects into foods. Circled points indicate items not in compliance.

Table with columns: Compliance Status, CDI, R, PTS. Rows include: Food Temperature Control (Food received at proper temperature), Food Identification (Proper labeling, signage), Protection from Contamination (Insects, rodents, animals not present; Potential food contamination prevented), Proper Use of Utensils (In-use utensils properly stored).

Table with columns: Compliance Status, CDI, R, PTS. Rows include: Utensils and Equipment (Food and non-food surfaces properly used), Physical Facilities (Plumbing properly sized, Sewage, wastewater properly disposed, Toilet facilities properly constructed).

- Meals Served: 6020 [] Breakfast, 6025 [] Lunch, 6030 [] Dinner, 6035 [] Cater, 6040 [X] Other. Meal Observed: 6045 [] Breakfast, 6050 [] Lunch, 6055 [] Dinner, 6060 [] Cater, 6065 [X] Other. Red Critical Points: 0. Blue Points: 8. Total Points: 8.

Based on an inspection this day, the above items are violations, which must be corrected in the time specified by the health officer. A food establishment permit may be suspended without warning, notice or hearing if the requirements of the food code and/or directives of the health officer are not met or if violations are not corrected in the time stated in this report.

Person in Charge (Printed Name): Alicia Schaeley (Signature): Adam B. Regulatory Authority (Printed Name): Alicia Schaeley (Signature): Alicia Schaeley

