

Business Name: Long John Silvers Operator: _____ Phone: _____
 Address: 1092 Lincoln Hwy East, Chambersburg PA 17201 City: _____ ZIP: _____ Seat / Chockouts: _____
 General Health Record ID: _____ P/E: _____ Date: 09/16/09 E-S: _____ Activity Time: _____ Travel Time: _____
 PR: 201091-2013 09/16/09

Red High Risk Factors

High Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Circled points 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 C/D = corrected during inspection R = repeat violation

Compliance Status	C/D	R	PTS
Demonstration of Knowledge			
0100 IN OUT			5
0200 IN OUT			5
Employee Health			
0300 IN OUT			25
Preventing Contamination by Hands			
0400 IN OUT N/O			15
0500 IN OUT N/A N/O			15
0600 IN OUT			10
Approved Source, Wholesome, Not Adulterated			
0700 IN OUT			15
0800 IN OUT N/A N/O			10
1000 IN OUT			10
1100 IN OUT			10
1200 IN OUT N/A N/O			5
Protection from Cross Contamination			
1300 IN OUT N/A			15
1400 IN OUT N/A			5
1500 IN OUT N/A N/O			5

Service

128 Scheduled
 129 Return
 126 Aid Pl R/w
 130 Complaint
 133 Illness / Injury
 134 Permit Inv.
 136 Field Education
 127 Pre-Operat.
 106 HACCP

Results

01 Satisfactory
 02 Unsatisfactory
 03 Complete
 04 Incomplete

Action

04 Suspend
 07 Approved
 10 Disapproved
 26 Follow-up Req'd

Meals Served

6020 Breakfast
 6025 Lunch
 6030 Dinner
 6036 Cater
 6040 Other

Meal Observed

6045 Breakfast
 6050 Lunch
 6055 Dinner
 6060 Cater
 6065 Other

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.

Compliance Status	C/D	R	PTS
Food Temperature Control			
2000 IN OUT			5
2100 IN OUT			5
2200 IN OUT			5
Food Identification			
2100 IN OUT			5
Protection from Contamination			
3200 IN OUT			5
3300 IN OUT			5
3400 IN OUT			5
3500 IN OUT			3
3600 IN OUT			5
Proper Use of Utensils			
3700 IN OUT			5
3800 IN OUT			3
3900 IN OUT			5
Personnel and Equipment			
4000 IN OUT			5
4100 IN OUT			5
4200 IN OUT			5
4300 IN OUT			3
4400 IN OUT			5
4500 IN OUT			5
4600 IN OUT			5
4700 IN OUT			5
4800 IN OUT			5
4900 IN OUT			5
5000 IN OUT			5

Red Critical Points

0

Blue Points

18

Total Points

18

Based on an inspection on 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 or other provisions of the health code are not observed in the time stated in this report. The permit will be suspended if an imminent hazard exists or there are 75 or more red critical points or if there are 01 or more total points. The health officer will provide an opportunity for an appeal on the validity of a suspension or the findings of an inspection report if a written request is filed with the health officer within 10 days of the issuance and in respect to the filing of an appeal does not deny the effectiveness of a suspension. The completed inspection form is a public document and must be made available to any person who requests it under the provisions of the Right to Know Law.

Person in Charge (Printed Name): Oliver Stater Signature: _____
 Regulatory Authority (Printed Name): Alicia Schooley Signature: _____

