

Business Name: Quiznos Sub # 89100 Operator: Phone: ()

Address: 454 Gateway Avenue, Chambersburg, PA City: ZIP: Seat / Checkouts:

General Health Record ID: PR 2008-1186 P/E: Date: 12/16/08 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. Row 0100: PIC certified by accredited program, or compliance with Code, or correct answers. Row 0200: Food Worker Cards current for all food workers; new food workers trained.

Table with columns: Compliance Status, CDI, R, PTS. Row 0300: Proper ill worker practices; no ill workers present; proper reporting of illness.

Table with columns: Compliance Status, CDI, R, PTS. Row 0400: Hands washed as required. Row 0500: Proper methods used to prevent bare hand contact with RTE foods. Row 0600: Adequate handwashing facilities.

Table with columns: Compliance Status, CDI, R, PTS. Row 0700: Food obtained from approved source. Row 0800: Water supply, ice from approved source. Row 0900: Proper washing of fruits and vegetables. Row 1000: Food in good condition, safe and unadulterated; approved additives. Row 1100: Proper disposition of returned, previously served, unsafe, or contaminated food. Row 1200: Proper shellstock identification; proper parasite destruction procedures for fish.

Table with columns: Compliance Status, CDI, R, PTS. Row 1300: Food contact surfaces used for raw meat thoroughly cleaned and sanitized. Row 1400: Raw meats below or away from RTE food. Row 1500: Proper handling of pooled eggs.

Table with columns: Compliance Status, CDI, R, PTS. Row 1600: Proper cooling procedures. Row 1710: Proper hot holding temperatures (<130°F). Row 1720: Proper hot holding temperatures (between 130°F to 139°F). Row 1800: Proper cooking time and temperature. Row 1900: No room temperature storage; proper use of time as a control, procedures available. Row 2000: Proper reheating procedures for hot holding. Row 2110: Proper cold holding temperatures (> 45°F). Row 2120: Proper cold holding temperatures (between 42°F to 45°F). Row 2200: Accurate thermometer provided and used to evaluate temperature of PHF.

Table with columns: Compliance Status, CDI, R, PTS. Row 2300: Proper Consumer Advisory posted for raw or undercooked foods.

Table with columns: Compliance Status, CDI, R, PTS. Row 2400: Pasteurized foods used as required; prohibited foods not offered.

Table with columns: Compliance Status, CDI, R, PTS. Row 2500: Toxic substances properly identified, stored, used.

Table with columns: Compliance Status, CDI, R, PTS. Row 2600: Compliance with risk control plans, variances, or mobile unit plan of operation. Row 2700: Variance obtained for specialized processing methods (e.g., ROP).

Service section with checkboxes: 128 Scheduled, 129 Return, 126 Fld PI Rvw, 130 Complaint, 133 Illness / Injury, 134 Permit Inv., 136 Field Education, 127 Pre-Operat., 106 HACCP.

Results section with checkboxes: 01 Satisfactory, 02 Unsatisfactory, 03 Complete, 04 Incomplete.

Action section with checkboxes: 04 Suspend, 07 Approved, 10 Disapproved, 26 Follow-up Req'd.

Meals Served section with checkboxes: 6020 Breakfast, 6025 Lunch, 6030 Dinner, 6035 Cater, 6040 Other.

Meal Observed section with checkboxes: 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.

Table with columns: Compliance Status, CDI, R, PTS. Row 2800: Food received at proper temperature. Row 2900: Adequate equipment for temperature control. Row 3000: Proper thawing methods used.

Table with columns: Compliance Status, CDI, R, PTS. Row 3100: Proper labeling, signage.

Table with columns: Compliance Status, CDI, R, PTS. Row 3200: Insects, rodents, animals not present; entrance controlled. Row 3300: Potential food contamination prevented during preparation, storage, display. Row 3400: Wiping cloths properly used, stored. Row 3500: Employee cleanliness and hygiene. Row 3600: Proper eating, tasting, drinking, or tobacco use.

Table with columns: Compliance Status, CDI, R, PTS. Row 3700: In-use utensils properly stored. Row 3800: Utensils, equipment, linens properly stored, used, handled. Row 3900: Single-use and single-service articles properly stored, used.

Table with columns: Compliance Status, CDI, R, PTS. Row 4000: Food and non-food surfaces properly used and constructed; cleanable. Row 4100: Warewashing facilities properly installed, maintained, used; test strips available and used. Row 4200: Food - contact surfaces maintained, cleaned, sanitized. Row 4300: Non-food - contact surfaces maintained and clean.

Table with columns: Compliance Status, CDI, R, PTS. Row 4400: Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections. Row 4500: Sewage, wastewater properly disposed. Row 4600: Toilet facilities properly constructed, supplied, cleaned. Row 4700: Garbage, refuse properly disposed; facilities maintained. Row 4800: Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment. Row 4900: Adequate ventilation, lighting; designated areas used. Row 5000: Posting of permit; mobile establishment name easily visible.

Red Critical Points, Blue Points, Total Points section with circles indicating scores.

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) Jodie Harter (Signature) [Signature]

Regulatory Authority (Printed Name) Alicia Schooley (Signature) [Signature]

