

Food Inspection Program

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Business Name: Sheetz #185 Operator: Phone: ( )

Address: 900 Wayne Avenue, Chambersburg, PA City: ZIP: Seat / Checkouts:

General Health Record ID: PR 2008-1416 P/E: Date: 122208 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, Raw meats).

Table with columns: Compliance Status, CDI, R, PTS. Rows include: Potentially Hazardous Food Time/Temperature (Proper cooling, hot holding, cold holding), 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 Scheduled, 129 Return, 126 Fld PI Rvw, 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.

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, Adequate equipment), Food Identification (Proper labeling), Protection from Contamination (Insects, rodents, Wiping cloths), 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, Warewashing facilities), Physical Facilities (Plumbing properly sized, Sewage, wastewater, Toilet facilities, Garbage, Physical facilities).

- Meals Served: 6020 Breakfast, 6025 Lunch, 6030 Dinner, 6035 Cater, 6040 Other. Meal Observed: 6045 Breakfast, 6050 Lunch, 6055 Dinner, 6060 Cater, 6065 Other. Red Critical Points: 0. Blue Points: 7. Total Points: 7.

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): Patricia MacDonald (Signature): Patricia MacDonald. Regulatory Authority (Printed Name): Alicia Shawley (Signature): Alicia Shawley.

