

Business Name: Sheetz, Inc #312 Operator: _____ Phone: () _____

Address: 875 Norland Avenue, Chambersburg, PA 17201 City: Chambersburg ZIP: 17201 Seat / Checkouts: _____

General Health Record ID: PR 2008-1198 P/E: _____ Date: 07/18/08 EHS: _____ Activity Time: _____ Travel Time: _____ m _____ m

Red High Risk Factors				Compliance Status				Compliance Status				Compliance Status			
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.				Compliance Status				Compliance Status				Compliance Status			
IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable CDI = corrected during inspection R = repeat violation				Compliance Status				Compliance Status				Compliance Status			
Code	IN	OUT	PTS	Code	IN	OUT	PTS	Code	IN	OUT	PTS	Code	IN	OUT	PTS
Demonstration of Knowledge															
0100	IN	OUT	5	1600	IN	OUT	30	128	<input checked="" type="checkbox"/>	Scheduled					
								129	<input type="checkbox"/>	Return					
0200	IN	OUT	5	1710	IN	OUT	25	126	<input type="checkbox"/>	Fid PI Rvw					
								130	<input type="checkbox"/>	Complaint					
Employee Health															
0300	IN	OUT	25	1720	IN	OUT	5	133	<input type="checkbox"/>	Illness / Injury					
								134	<input type="checkbox"/>	Permit Inv.					
Preventing Contamination by Hands															
0400	IN	OUT	15	1800	IN	OUT	25	136	<input type="checkbox"/>	Field Education					
0500	IN	OUT	15	1900	IN	OUT	25	127	<input type="checkbox"/>	Pre-Operat.					
0600	IN	OUT	10	2000	IN	OUT	15	106	<input type="checkbox"/>	HACCP					
Approved Source, Wholesome, Not Adulterated															
0700	IN	OUT	15	2110	IN	OUT	10								
0800	IN	OUT	10	2120	IN	OUT	5								
0900	IN	OUT	10	2200	IN	OUT	5								
1000	IN	OUT	10	Consumer Advisory											
1100	IN	OUT	10	2300	IN	OUT	5								
1200	IN	OUT	5	Highly Susceptible Populations											
Protection from Cross Contamination															
1300	IN	OUT	15	2400	IN	OUT	10								
1400	IN	OUT	5	Chemical											
1500	IN	OUT	5	2500	IN	OUT	10								
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.															
Food Temperature Control															
2800			5	Utensils and Equipment											
2900			5	4000			5	Physical Facilities							
3000			3	4100			5	4400			5	Red Critical Points			
Food Identification															
3100			5	4200			5	4500			5	Blue Points			
Protection from Contamination															
3200			5	4300			3	4600			3	Total Points			
3300			5	4700			3	4800			2	12			
3400			5	4900			2	5000			2	12			
3500			3												
3600			3												
Proper Use of Utensils															
3700			3												
3800			3												
3900			3												

Service
 128 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 Complete
 04 Incomplete

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

Meals Served
 6020 Breakfast
 6025 Lunch
 6030 Dinner
 6035 Cater
 6040 Other

Meal Observed
 6045 Breakfast
 6050 Lunch
 6055 Dinner
 6060 Cater
 6065 Other

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. The permit will be suspended if an imminent hazard exists or there are 75 or more red critical points or if there are 101 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 ten (10) days of the suspension or inspection. The filing of an appeal does not stay the effectiveness of a suspension. The completed inspection form is a public document that must be made available to any person who requests it under the provision of the Right to Know Law.

Person in Charge (Printed Name): Donna Pierce (Signature): Donna M. Pierce
 Regulatory Authority (Printed Name): Alicia Schoorey (Signature): Alicia Schoorey

