

Food Inspection Program

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Business Name: Subway #1758 Operator: Phone: ()

Address: 905 Wayne Avenue, Chambersburg, PA 17201 City: ZIP: 4011

General Health Record ID: PR 2008-121 P/E: Date: 09/15/08 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. Circled 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, Water supply), 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, Proper hot holding, Proper 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 [] Fld Pl 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, Adequate equipment), Food Identification (Proper labeling), Protection from Contamination (Insects, rodents, Potential food contamination), Proper Use of Utensils (In-use utensils, Utensils, equipment, linens).

Table with columns: Compliance Status, CDI, R, PTS. Rows include: Utensils and Equipment (Food and non-food surfaces, Warewashing facilities), Physical Facilities (Plumbing, Sewage, wastewater, Toilet facilities, Garbage, Physical facilities, Adequate ventilation, Posting of permit).

- Meals Served: 6020 [] Breakfast, 6025 [X] Lunch, 6030 [X] Dinner, 6035 [] Cater, 6040 [] Other. Meal Observed: 6045 [] Breakfast, 6050 [X] Lunch, 6055 [] Dinner, 6060 [] Cater, 6065 [] Other.

Table for Red Critical Points (0), Blue Points (10), Total Points (10).

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): Dorae Senft (Signature): [Signature] Regulatory Authority (Printed Name): Alicia Schooley (Signature): [Signature]

