

Food Inspection Program

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Business Name: 7-P's Deli and Catering Operator: Patrick J. Young Phone: 261-1668

Address: 402 East Catherine Street City: 17201 ZIP: 60 Seat/Checkouts: 60

General Health Record ID: PR P/E: Date: EHS: Activity Time: Travel Time: m m

Red High Risk Factors				Service			
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							
Compliance Status	CDI	R	PTS	Compliance Status	CDI	R	PTS
Demonstration of Knowledge				Potentially Hazardous Food Time/Temperature			
0100	IN	OUT	5	1600	IN	OUT	30
PIC certified by accredited program, or compliance with Code, or correct answers				Proper cooling procedures			
0200	IN	OUT	5	1710	IN	OUT	25
Food Worker Cards current for all food workers; new food workers trained				Proper hot holding temperatures (<130°F)			
Employee Health				1720			
0300	IN	OUT	25	Proper hot holding temperatures (between 130°F to 139°F)			
Proper ill worker practices; no ill workers present; proper reporting of illness				1800			
Preventing Contamination by Hands				Proper cooking time and temperature			
0400	IN	OUT	15	1900			
Hands washed as required				No room temperature storage; proper use of time as a control, procedures available			
0500	IN	OUT	15	2000			
Proper methods used to prevent bare hand contact with RTE foods				Proper reheating procedures for hot holding			
0600	IN	OUT	10	2110			
Adequate handwashing facilities				Proper cold holding temperatures (> 45°F)			
Approved Source, Wholesome, Not Adulterated				2120			
0700	IN	OUT	15	Proper cold holding temperatures (between 42°F to 45°F)			
Food obtained from approved source				2200			
0800	IN	OUT	10	Accurate thermometer provided and used to evaluate temperature of PHF			
Water supply, ice from approved source				Consumer Advisory			
0900	IN	OUT	10	2300			
Proper washing of fruits and vegetables				Proper Consumer Advisory posted for raw or undercooked foods			
1000	IN	OUT	10	Highly Susceptible Population			
Food in good condition, safe and unadulterated; approved additives				2400			
1100	IN	OUT	10	Pasteurized foods used as required; prohibited foods not offered			
Proper disposition of returned, previously served, unsafe, or contaminated food				Chemical			
1200	IN	OUT	5	2500			
Proper shellstock identification; proper parasite destruction procedures for fish				Toxic substances properly identified, stored, used			
Protection from Cross Contamination				Conformance with Approved Procedures			
1300	IN	OUT	15	2600			
Food contact surfaces used for raw meat thoroughly cleaned and sanitized				Compliance with risk control plans, variances, or mobile unit plan of operation			
1400	IN	OUT	5	2700			
Raw meats below or away from RTE food				Variance obtained for specialized processing methods (e.g., ROP)			
1500	IN	OUT	5				
Proper handling of pooled eggs							

Blue Low Risk Factors				Meal Served			
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	CDI	R	PTS	Compliance Status	CDI	R	PTS
Food Temperature Control				Utensils and Equipment			
2800	IN	OUT	5	4000	IN	OUT	5
Food received at proper temperature				Food and non-food surfaces properly used and constructed; cleanable			
2900	IN	OUT	5	4100	IN	OUT	5
Adequate equipment for temperature control				Warewashing facilities properly installed, maintained, used; test strips available and used			
3000	IN	OUT	3	4200	IN	OUT	5
Proper thawing methods used				Food — contact surfaces maintained, cleaned, sanitized			
Food Identification				4300			
3100	IN	OUT	5	Non-food — contact surfaces maintained and clean			
Proper labeling, signage				Physical Facilities			
Protection from Contamination				4400			
3200	IN	OUT	5	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections			
Insects, rodents, animals not present; entrance controlled				4500			
3300	IN	OUT	5	Sewage, wastewater properly disposed			
Potential food contamination prevented during preparation, storage, display				4600			
3400	IN	OUT	5	Toilet facilities properly constructed, supplied, cleaned			
Wiping cloths properly used, stored				4700			
3500	IN	OUT	3	Garbage, refuse properly disposed; facilities maintained			
Employees cleanliness and hygiene				4800			
3600	IN	OUT	3	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment			
Proper eating, tasting, drinking, or tobacco use				4900			
Proper Use of Utensils				Adequate ventilation, lighting; designated areas used			
3700	IN	OUT	3	5000			
In-use utensils properly stored				Posting of permit; mobile establishment name easily visible			
3800	IN	OUT	3				
Utensils, equipment, linens properly stored, used, handled							
3900	IN	OUT	3				
Single-use and single-service articles properly stored, used							

- 128 Scheduled
 - 129 Return
 - 126 Fid PI Rvw
 - 130 Complaint
 - 133 Illness / Injury
 - 134 Permit Inv.
 - 136 Field Education
 - 127 Pre-Operat.
 - 106 HACCP
-
- 01 Satisfactory
 - 02 Unsatisfactory
 - 03 Complete
 - 04 Incomplete
-
- 04 Suspend
 - 07 Approved
 - 10 Disapproved
 - 28 Follow-up Req'd

- 6020 Breakfast
- 6025 Lunch
- 6030 Dinner
- 6035 Cater
- 6040 Other

- 6045 Breakfast
- 6050 Lunch
- 6055 Dinner
- 6060 Cater
- 6065 Other

Red Critical Points	40
Blue Points	10
Total Points	20

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): Patrick J. Young (Signature): [Signature]

Regulatory Authority (Printed Name): A. Anita Shives (Signature): [Signature]

