

Food Inspection Program

Business Name: 7-P's Deli and Catering-Mobile Unit Operator: Pat Young Phone: ()

Address: 402 East Catherine Street City: Chambersburg ZIP: PA 1701 Seat/Checkouts

General Health Record ID: PR 2008-307 P/E: Date: 080508 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 PIC certified by accredited program and Food Worker Cards current for all food workers.

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

Table with columns: Compliance Status, CDI, R, PTS. Rows include Hands washed as required and Adequate handwashing facilities.

Table with columns: Compliance Status, CDI, R, PTS. Rows include Food obtained from approved source and Proper shellstock identification.

Table with columns: Compliance Status, CDI, R, PTS. Rows include Food contact surfaces used for raw meat thoroughly cleaned and sanitized.

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 received at proper temperature and Adequate equipment for temperature control.

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

Table with columns: Compliance Status, CDI, R, PTS. Rows include Insects, rodents, animals not present; entrance controlled and Employee cleanliness and hygiene.

Table with columns: Compliance Status, CDI, R, PTS. Rows include In-use utensils properly stored and Utensils, equipment, linens properly stored.

Table with columns: Compliance Status, CDI, R, PTS. Rows include Proper cooling procedures, Proper hot holding temperatures (<130°F), and Proper hot holding temperatures (between 130°F to 139°F).

Table with columns: Compliance Status, CDI, R, PTS. Row includes Proper reheating procedures for hot holding.

Table with columns: Compliance Status, CDI, R, PTS. Rows include Proper cold holding temperatures (> 45°F) and Proper cold holding temperatures (between 42°F to 45°F).

Table with columns: Compliance Status, CDI, R, PTS. Row includes Accurate thermometer provided and used to evaluate temperature of PHF.

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

Table with columns: Compliance Status, CDI, R, PTS. Rows include Pasteurized foods used as required; prohibited foods not offered and Toxic substances properly identified, stored, used.

Table with columns: Compliance Status, CDI, R, PTS. Rows include Compliance with risk control plans, variances, or mobile unit plan of operation and Variance obtained for specialized processing methods.

Table with columns: Compliance Status, CDI, R, PTS. Rows include Food and non-food surfaces properly used and constructed; cleanable and Warewashing facilities properly installed, maintained, used.

Table with columns: Compliance Status, CDI, R, PTS. Rows include Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections and Sewage, wastewater properly disposed.

- 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

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

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

Table with columns: Red Critical Points, Blue Points, Total Points. Shows circled points for critical and blue items.

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): Patrick J. Young (Signature) Regulatory Authority (Printed Name): Alicia Schoodey (Signature)