

Food Inspection Program

Business Name: Andrew Buchanan Elementary School Operator: _____ Phone: () _____

Address: 730 East Washington Street, Chambersburg, PA 17201 City: _____ ZIP: _____ Seat / Checkouts: _____

General Health Record ID: PR 2007-242 P/E: _____ Date: 12/1/2007 EHS: _____ Activity Time: _____ Travel Time: _____

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				128 <input checked="" type="checkbox"/> Scheduled 129 <input type="checkbox"/> Return 126 <input type="checkbox"/> Fid PI R/w 130 <input type="checkbox"/> Complaint 133 <input type="checkbox"/> Illness / Injury 134 <input type="checkbox"/> Permit Inv. 136 <input type="checkbox"/> Field Education 127 <input type="checkbox"/> Pre-Operat. 106 <input type="checkbox"/> HACCP																																																																																																																							
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				Proper hot holding temperatures (between 130°F to 139°F)																																																																																																																							
0300	IN	OUT	25	1800	IN	OUT	25																																																																																																																				
Proper ill worker practices; no ill workers present; proper reporting of illness				Proper cooking time and temperature																																																																																																																							
Preventing Contamination by Hands				No room temperature storage; proper use of time as a control, procedures available																																																																																																																							
0400	IN	OUT	15	1900	IN	OUT	25																																																																																																																				
Hands washed as required				Proper reheating procedures for hot holding																																																																																																																							
0500	IN	OUT	15	2000	IN	OUT	15																																																																																																																				
Proper methods used to prevent bare hand contact with RTE foods				Proper cold holding temperatures (> 45°F)																																																																																																																							
0600	IN	OUT	10	2110	IN	OUT	10																																																																																																																				
Adequate handwashing facilities				Proper cold holding temperatures (between 42°F to 45°F)																																																																																																																							
Approved Source, Wholesome, Not Adulterated				Accurate thermometer provided and used to evaluate temperature of PHF																																																																																																																							
0700	IN	OUT	15	Consumer Advisory																																																																																																																							
Food obtained from approved source				2300				IN	OUT	5																																																																																																																	
0800	IN	OUT	15	Proper Consumer Advisory posted for raw or undercooked foods																																																																																																																							
Water supply, ice from approved source				Highly Susceptible Populations																																																																																																																							
0900	IN	OUT	10	2400	IN	OUT	10																																																																																																																				
Proper washing of fruits and vegetables				2400				IN	OUT	10																																																																																																																	
1000	IN	OUT	10	Pasteurized foods used as required; prohibited foods not offered																																																																																																																							
Food in good condition, safe and unadulterated; approved additives				Chemical																																																																																																																							
1100	IN	OUT	10	2500	IN	OUT	10																																																																																																																				
Proper disposition of returned, previously served, unsafe, or contaminated food				2500				IN	OUT	10																																																																																																																	
1200	IN	OUT	5	Toxic substances properly identified, stored, used																																																																																																																							
Proper shellstock identification; proper parasite destruction procedures for fish				Conformance with Approved Procedures																																																																																																																							
Protection from Cross Contamination				2600				IN	OUT	10																																																																																																																	
1300	IN	OUT	15	Compliance with risk control plans, variances, or mobile unit plan of operation																																																																																																																							
Food contact surfaces used for raw meat thoroughly cleaned and sanitized				2700				IN	OUT	10																																																																																																																	
1400	IN	OUT	5	Variance obtained for specialized processing methods (e.g., ROP)																																																																																																																							
Raw meats below or away from RTE food				Blue Low Risk Factors																																																																																																																							
1500	IN	OUT	5	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.																																																																																																																							
Proper handling of pooled eggs				<table border="1"> <thead> <tr> <th>Compliance Status</th> <th>CDI</th> <th>R</th> <th>PTS</th> </tr> </thead> <tbody> <tr> <td colspan="4">Food Temperature Control</td> </tr> <tr> <td>2800</td> <td>IN</td> <td>OUT</td> <td>5</td> </tr> <tr> <td colspan="4">Food received at proper temperature</td> </tr> <tr> <td>2900</td> <td>IN</td> <td>OUT</td> <td>5</td> </tr> <tr> <td colspan="4">Adequate equipment for temperature control</td> </tr> <tr> <td>3000</td> <td>IN</td> <td>OUT</td> <td>3</td> </tr> <tr> <td colspan="4">Proper thawing methods used</td> </tr> <tr> <td colspan="4">Food Identification</td> </tr> <tr> <td>3100</td> <td>IN</td> <td>OUT</td> <td>5</td> </tr> <tr> <td colspan="4">Proper labeling, signage</td> </tr> <tr> <td colspan="4">Protection from Contamination</td> </tr> <tr> <td>3200</td> <td>IN</td> <td>OUT</td> <td>5</td> </tr> <tr> <td colspan="4">Insects, rodents, animals not present; entrance controlled</td> </tr> <tr> <td>3300</td> <td>IN</td> <td>OUT</td> <td>5</td> </tr> <tr> <td colspan="4">Potential food contamination prevented during preparation, storage, display</td> </tr> <tr> <td>3400</td> <td>IN</td> <td>OUT</td> <td>5</td> </tr> <tr> <td colspan="4">Wiping cloths properly used, stored</td> </tr> <tr> <td>3500</td> <td>IN</td> <td>OUT</td> <td>3</td> </tr> <tr> <td colspan="4">Employee cleanliness and hygiene</td> </tr> <tr> <td>3600</td> <td>IN</td> <td>OUT</td> <td>3</td> </tr> <tr> <td colspan="4">Proper eating, tasting, drinking, or tobacco use</td> </tr> <tr> <td colspan="4">Proper Use of Utensils</td> </tr> <tr> <td>3700</td> <td>IN</td> <td>OUT</td> <td>3</td> </tr> <tr> <td colspan="4">In-use utensils properly stored</td> </tr> <tr> <td>3800</td> <td>IN</td> <td>OUT</td> <td>3</td> </tr> <tr> <td colspan="4">Utensils, equipment, linens properly stored, used, handled</td> </tr> <tr> <td>3900</td> <td>IN</td> <td>OUT</td> <td>3</td> </tr> <tr> <td colspan="4">Single-use and single-service articles properly stored, used</td> </tr> </tbody> </table>				Compliance Status	CDI	R	PTS	Food Temperature Control				2800	IN	OUT	5	Food received at proper temperature				2900	IN	OUT	5	Adequate equipment for temperature control				3000	IN	OUT	3	Proper thawing methods used				Food Identification				3100	IN	OUT	5	Proper labeling, signage				Protection from Contamination				3200	IN	OUT	5	Insects, rodents, animals not present; entrance controlled				3300	IN	OUT	5	Potential food contamination prevented during preparation, storage, display				3400	IN	OUT	5	Wiping cloths properly used, stored				3500	IN	OUT	3	Employee cleanliness and hygiene				3600	IN	OUT	3	Proper eating, tasting, drinking, or tobacco use				Proper Use of Utensils				3700	IN	OUT	3	In-use utensils properly stored				3800	IN	OUT	3	Utensils, equipment, linens properly stored, used, handled				3900	IN	OUT	3	Single-use and single-service articles properly stored, used			
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Utensils and Equipment				Meal Observed																																																																																																																							
4000	IN	OUT	5	6045 <input type="checkbox"/> Breakfast																																																																																																																							
Food and non-food surfaces properly used and constructed; cleanable				6050 <input checked="" type="checkbox"/> Lunch																																																																																																																							
4100	IN	OUT	5	6055 <input type="checkbox"/> Dinner																																																																																																																							
Warewashing facilities properly installed, maintained, used; test strips available and used				6060 <input type="checkbox"/> Cater																																																																																																																							
4200	IN	OUT	5	6065 <input type="checkbox"/> Other																																																																																																																							
Food — contact surfaces maintained, cleaned, sanitized				Meal Observed																																																																																																																							
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Non-food — contact surfaces maintained and clean				6050 <input checked="" type="checkbox"/> Lunch																																																																																																																							
Physical Facilities				6055 <input type="checkbox"/> Dinner																																																																																																																							
4400	IN	OUT	5	6060 <input type="checkbox"/> Cater																																																																																																																							
Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections				6065 <input type="checkbox"/> Other																																																																																																																							
4500	IN	OUT	5	Red Critical Points																																																																																																																							
Sewage, wastewater properly disposed				0																																																																																																																							
4600	IN	OUT	3	Blue Points																																																																																																																							
Toilet facilities properly constructed, supplied, cleaned				5																																																																																																																							
4700	IN	OUT	3	Total Points																																																																																																																							
Garbage, refuse properly disposed; facilities maintained				5																																																																																																																							
4800	IN	OUT	2																																																																																																																								
Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment																																																																																																																											
4900	IN	OUT	2																																																																																																																								
Adequate ventilation, lighting; designated areas used																																																																																																																											
5000	IN	OUT	2																																																																																																																								
Posting of permit; mobile establishment name easily visible																																																																																																																											

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): Tracey Sawary (Signature): Tracey Sawary

Regulatory Authority (Printed Name): Alicia Schooley (Signature): Alicia Schooley

Food Inspection Program

Page 2 of 2

Business Name: Andrew Buchanan Elementary School Operator: Phone: ()

Address: 730 East Washington Street, Chambersburg, PA 17201 City: ZIP: Seat / Checkouts:

General Health Record ID: PR 2007-242 P/E: Date: 12/20/07 EHS: Activity Time: m Travel Time: m

TEMPERATURE OBSERVATIONS table with columns: Item / Location, Temp (°F), Item / Location, Temp (°F). Rows include 2 Door Freezer on (L) at -8.1°, 2 Door Freezer Middle at -2.2°, 2 Door Refrigerator at 39°, and 4 Door Refrigerator Top at 38.4° and Bottom at 35.8°.

- Service: 128 [X] Scheduled, 129 [] Return, 126 [] Fid PI Rvw, 130 [] Complaint, 133 [] Illness / Injury, 134 [] Permit Inv., 136 [] Field Education, 127 [] Pre-Operat., 106 [] HACCP

OBSERVATIONS and CORRECTION ACTIONS

Table with columns: Item Number, Violations cited in this area must be corrected with the time frame specified., Points. Row 1: 3100 Unlabeled (Dated) Food, 5 points.

- Results: 01 [] Satisfactory, 02 [] Unsatisfactory, 03 [X] Complete, 04 [] Incomplete

- Action: 04 [] Suspend, 07 [X] Approved, 10 [X] Disapproved, 26 [] Follow-up Req'd

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

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

Summary box: Red Critical Points: 0, Blue Points: 5, Total Points: 5

Comments

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): Tracey Savary (Signature): Tracey Savary
Regulatory Authority (Printed Name): Alicia Schooley (Signature): Alicia Schooley