

Business Name: Bethel Assembly of God Operator: \_\_\_\_\_ Phone: ( ) \_\_\_\_\_

Address: 400 Miller Street Chambersburg, PA 17001 City: \_\_\_\_\_ ZIP: \_\_\_\_\_ Seat / Checkouts: \_\_\_\_\_

General Health Record ID: PR 2008-112 P/E: \_\_\_\_\_ Date: 11/14/08 EHS: \_\_\_\_\_ Activity Time: \_\_\_\_\_ Travel Time: \_\_\_\_\_

**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.

Compliance Status		CDI	R	PTS
<b>Demonstration of Knowledge</b>				
0100	IN OUT			5
PIC certified by accredited program, or compliance with Code, or correct answers				
0200	IN OUT			5
Food Worker Cards current for all food workers; new food workers trained				
<b>Employee Health</b>				
0300	IN OUT			25
Proper ill worker practices; no ill workers present; proper reporting of illness				
<b>Preventing Contamination by Hands</b>				
0400	IN OUT N/O			15
Hands washed as required				
0500	IN OUT N/A N/O			15
Proper methods used to prevent bare hand contact with RTE foods				
0600	IN OUT			10
Adequate handwashing facilities				
<b>Approved Source, Wholesome, Not Adulterated</b>				
0700	IN OUT			15
Food obtained from approved source				
0800	IN OUT			15
Water supply, ice from approved source				
0900	IN OUT N/A N/O			10
Proper washing of fruits and vegetables				
1000	IN OUT			10
Food in good condition, safe and unadulterated; approved additives				
1100	IN OUT			10
Proper disposition of returned, previously served, unsafe, or contaminated food				
1200	IN OUT N/A N/O			5
Proper shellstock identification; proper parasite destruction procedures for fish				
<b>Protection from Cross Contamination</b>				
1300	IN OUT N/A			15
Food contact surfaces used for raw meat thoroughly cleaned and sanitized				
1400	IN OUT N/A			5
Raw meats below or away from RTE food				
1500	IN OUT N/A N/O			5
Proper handling of pooled eggs				

**Blue 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.

Compliance Status		CDI	R	PTS
<b>Food Temperature Control</b>				
2800	Food received at proper temperature			5
2900	Adequate equipment for temperature control			5
3000	Proper thawing methods used			3
<b>Food Labeling</b>				
3100	Proper labeling, signage			5
<b>Prevention of Contamination</b>				
3200	Insects, rodents, animals not present; entrance controlled			5
3300	Potential food contamination prevented during preparation, storage, display			5
3400	Wiping cloths properly used, stored			5
3500	Employee cleanliness and hygiene			3
3600	Proper eating, tasting, drinking, or tobacco use			3
<b>Proper Use of Utensils</b>				
3700	In-use utensils properly stored			3
3800	Utensils, equipment, linens properly stored, used, handled			3
3900	Single-use and single-service articles properly stored, used			3
<b>Utensils and Equipment</b>				
4000	Food and non-food surfaces properly used and constructed; cleanable			5
4100	Warewashing facilities properly installed, maintained, used; test strips available and used			5
4200	Food — contact surfaces maintained, cleaned, sanitized			5
4300	Non-food — contact surfaces maintained and clean			3
<b>Structural Features</b>				
4400	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections			5
4500	Sewage, wastewater properly disposed			5
4600	Toilet facilities properly constructed, supplied, cleaned			3
4700	Garbage, refuse properly disposed; facilities maintained			3
4800	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment			2
4900	Adequate ventilation, lighting; designated areas used			2
5000	Posting of permit; mobile establishment name easily visible			2

**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

Red Critical Points: 0

Blue Points: 0

Total Points: 0

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): Deborah A Huff (Signature): Deborah A Huff

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

