	CCIS		_					Sanitat	io	n	S	urve	y Report
	Food Ins	pection Program					""			Pa	ge .	F	of Z_
Bu	siness Name	o:					C	Operator:			_	hone:	
(('AS(X/	isitor	Side Concosion			()	
Add	dress			(City	V	: <u> </u>	ZIP Seat / Checkou	its	•			
۔ ا	511 S	(0 th <1			٦ [γ_{11}	nher	shire					
Ge	neral Health	Record ID P/E	_)	ate	-L4-	1 WOUL	EHS	Act	livity	/ Tir	me	Travel Time
PF	2/10/	771766	Т				I I I o C	₹7 7 7					
<u>''</u>	, 1				L	\coprod		<u> </u>			'	m	m
							actors					Servi	
HIÇ	jh Risk Factor	rs are improper practices or procedures Circles indicate comp	der	ititied ica et	las	the m	ost prevalent ∩UT N/∩ N/A	contributing factors of foodborne illnes	s or	inju	ıry.		Scheduled
IN:	= in compliance								at vi	olat	ion	129	Return
	Compliance St			BE			Compliance St			I R		4 ===	Fld Pl Rvw
Dei	monstration	of Knowledge				Pot	entially Haza	ardous Food Time/Temperature					Complaint
0100	IN OUT	PIC certified by accredited program, or compliance			5			Proper cooling procedures			30		•
0000	IN OUT	with Code, or correct answers	_			1710	IN OUT N/A N/O	Proper hot holding temperatures (<130°F)		0	25	4 —	Permit Inv.
0200	וטט און ל	Food Worker Cards current for all food workers; new food workers trained			5	1720	IN OUT N/A N/O	Proper hot holding temperatures (between 130°F to 139°F)			5	136 🗆	Field Education
Em	ployee Healt	h				1800	IN OUT N/A N/O	<u>'</u>		10	25	127 🗌	Pre-Operat.
0300	IN OUT	Proper ill worker practices; no ill workers present;			25			No room temperature storage; proper use of time	tö		-	106 🗆	HACCP
Dro	venting Con	proper reporting of illness tamination by Hands				L	•	as a control, procedures available		_			
	_	Hands washed as required			15		IN OUT N/A N/O	Proper reheating procedures for hot holding	무	10	-	Resu	lts
		Proper methods used to prevent bare hand contact	H		15		IN OUT N/A	Proper cold holding temperatures (> 45°F) Proper cold holding temperatures	믐		10	01 🛮	Satisfactory
		with RTE foods				2120	III GOT INA	(between 42°F to 45°F)	'	يا	"		Unsatisfactory
	IN OUT	Adequate handwashing facilities			10	2200	IN OUT N/A	Accurate thermometer provided and used to evaluate temperature of PHF	ŢΠ		5	03 \S Z	Complete
	proved Source	ce, Wholesome, Not Adulterated				Con	sumer Advi				L	04 🗓	Incomplete
	IN OUT	Food obtained from approved source Water supply, ice from approved source	 -	믬	15		IN OUT N/A	Proper Consumer Advisory posted for raw or	0		5		
		Proper washing of fruits and vegetables	븁	睛	10			undercooked foods				Aatia	_
1000	IN OUT	Food in good condition, safe and unadulterated;	ō	-	10			ble Populations				Actio	==
4400	IN OUT	approved additives	Ļ		_	2400	IN OUT N/A	Pasteurized foods used as required; prohibited foods not offered] \square		10		Suspend Approved
1100	IN OUT	Proper disposition of returned, previously served, unsafe, or contaminated food			10	Che	mical						Disapproved
1200	IN OUT N/A N/O	Proper shellstock identification; proper parasite			5	_	IN OUT	Toxic substances properly identified, stored, used	D		10		Follow-up Req'd
T. W.	(100)	destruction procedures for fish Cross Contamination				Con	formance w	ith Approved Procedures					Tollow apriloqu
	IN OUT NA	Food contact surfaces used for raw meat			15	2600	IN OUT N/A	Compliance with risk control plans, variances, or	ū	0	10		
1000	IN COL INA	thoroughly cleaned and sanitized			13	2700	IN OUT N/A	mobile unit plan of operation Variance obtained for specialized processing	$\frac{1}{1}$	0	10	Meals	s Served
	IN OUT N/A	Raw meats below or away from RTE food	0		5			methods (e.g., ROP)		٦	10	6020 [Breakfast
1500	IN OUT N/A N/O	Proper handling of pooled eggs	0		5		<u> </u>					6025 [Lunch
			Blu	e Lo	wΑ	isk Fa	ictors					6030 [Dinner
	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.												
Eac	d Tamparatu	Cantag	ÇDI	RF	TS	11/20	aile and Ear		CD	R	PTS	1	1
2800	d Temperatu	at proper temperature			5	4000	sils and Eq	ood sufaces properly used and constructed;			Ė		Observed
2900	+	pringer temperature control	븀	H	_	14000	cleanable	dod sulaces properly used and constructed,		U		,6045 🗆	Breakfast
3000	-		ō	-	3	4100	Warewashing fa	acilities properly installed, maintained, used;			٦		Lunch
Foo	d Identificati	on				4200	<u> </u>	t surfaces maintained, cleaned, sanitized	0	0	5	6055	Dinner
[′] 3100	Proper labeling	, signage	0	Ø	5)	4300		ntact surfaces maintained and clean	lö	ō	_	6060 [□	
		Contamination				Phys	sical Facilitie	es				6065	} y Other
3200		s, animals not present; entrance controlled	0			4400		erty sized, installed, and maintained; proper backflow	D		5	Red Critic	al Points
3300	storage, display	contamination prevented during preparation,	0		۱ ۵	4500		et drains, no cross-connections	П		님	.1	
3400	* ' ' '	roperly used, stored	O		5	4600		water properly disposed properly constructed, supplied, cleaned	<u>-</u>	H	3	<u></u>	
3500		nliness and hygiene	0			4700		e properly disposed; facilities maintained	Ħ	H	3	Blue Point	ts
3600		tasting, drinking, or tobacco use			3	4800	Physical facilitie	es properly installed, maintained, cleaned;	ō	0	2	.]	ļ
	per Use of U			ТТ		4000		ersons excluded from establishment	_	<u></u>	닊	7 0	1
3700	In-use utensits	properly stored ment, linens properly stored, used, handled	믕		3 3	4900 5000	·	ation, lighting; designated areas used iit; mobile establishment name easily visible	믐	믐	2 2	Total Po	Ints
3900	<u> </u>	single-service articles properly stored, used		-	3	[""]	. sound of herm	, meshe columniani name edany visible		٦			
	_	n this day, the above items are violations, which mus	_			the tin	ne specified by the	he health officer. A food establishment nermit may be	10 511	Spen	derl /	without warr	ning, notice or hearing if th
require	ements of the food	d code and/or directives of the health officer are not n	et o	if viola	ations	are not	t corrected in the	time stated in this report. The permit will be suspend	led if	an in	nmine	ent hazard ex	xists or there are 75 or mor
	ed 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 healt flicer 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												
		in a model and it is a Division of the contract of the contrac				,		, which are market and the war have					

who requests it under the provision of the Right to Kno Person in Charge (Printed Name) BMA HEP

Regulatory Authority (Printed Name)

(Signature)

(Signature)

CCIS		Sanitation S	urvey Report
Food Inspection Program			of
Business Name:	Operator:		Phone:
Address	City ZIP	Seat / Checkouts	(<u> </u>
5115 leth St	Chambersburg 172	<u>[0]</u>	
General Health Record ID P/E	Date EH\$	Activity Ti	
PR 2007-250 L			m m
Item / Location	Temp (°F) Item / Location	Temp (°F)	Service
Freezer	-770		128 Scheduled
TIECZG			126 ☐ Fid PI Rvw
			. 130 ☐ Complaint 133 ☐ Illness / Injury
			134 ☐ Permit Inv.
			136 Field Education 127 Pre-Operat.
			106 ☐ HACCP
			Results
			01 Satisfactory
	TIONS and CORRECTION ACTIONS rea must be corrected with the time frame specified.	Points	02 ☐ Unsatisfactory 03 ☑ Complete
3100 Unlabeled Bottles		5	04 Incomplete
SIO WILLEAM LOTTES			- U
			Action 04 ☐ Suspend
			07 ⊠ Approved
			10 🗀 Disapproved
			26 Follow-up Req'd
			Meals Served
			6020 🗆 Breakfast
			6025
			6030
	`		6040 Other
			Meal Observed
			6045 🗌 Breakfast
			1 6050 □ Lunch 6055 □ Dinner
			6060
			6065 Sher
			Red Critical Points
Comments			Blue Points
			Total Points
			15
Donat a sign of the day the share its a sign of the state	must be corrected in the time energified by the health officer A food	establishment permit may be suspende	without warning notice or hearing if the
Based on an inspection this day, the above items are violations, which requirements of the food code and/or directives of the health officer are red critical points or if there are 101 or more total points. The health office officer within ten (10) days of the suspension or inspection. The filing of a	must be contected in the united specified by the health of the con- not met or if violations are not corrected in the time stated in this report, er will provide an opportunity for an appeal on the validity of a suspensi an appeal does not stay the effectiveness of a suspension. The complete	The permit will be suspended if an imm on or the findings of an inspection report and inspection form is a public document	nent hazard exists or there are 75 or mo t if a written request is filed with the healt that must be made available to any perso
who requests it under the provision of the Right to Know Law. Person in Charge (Printed Name) Brad HEPTER	(Signature) Bred	Deep-	·
Person in Charge (Printed Name) Regulatory Authority (Printed Name) Regulatory Authority (Printed Name)	(Signature)	a school a	-1