(CCIS							S	anitati	O	n	S	urve	y Repo	ort
ı	Food Ins	pection Program									Pa	ge .		_ of	
Business Name:						-	Operator:					_	Phone:		
Chambersburg Area Middle School										()					
Ad	Address ZIP Seat / Checkouts														
۱ ۱	1151 East McKinley Street (Mimhershina PA 1720)														
Ge	neral Health	Record ID P/E	٠,	4	ate	 		TEHS TO THE		Act	ivit	/ Ti	me	Travel Time	
DD 2006 D 25 K											m		-		
												m			
Hir	Red High Risk Factors High Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Service														
Circles indicate compliance status (IN, OUT, N/O, N/A) for each item.															
IN	= in complianc							CDI = corrected during inspe	ction R = repe	at vi	olat	ion	129 🗂		
Compliance Status			CD	I R	PTS		Compliance S	tatus		CD	I R	PTS	126 🗌	Fld Pl Rvw	
		of Knowledge						ardous Food Time/Temp	erature				130 🗆	Complaint	
0100	TUO MI	PIC certified by accredited program, or compliance	To		5	1600		Proper cooling procedures				—			ury
0200	דעס או כ	with Code, or correct answers Food Worker Cards current for all food workers;	10		5	1710		Proper hot holding temperatures				-	4 `* <i>'</i> '=		
0200	7 111 001	new food workers trained	Ľ			1720	IN OUT NA NO	Proper hot holding temperatures (between 130°F to 139°F)				5	136 🔲		
	ployee Healt	h				1800	IN OUT N/A N/O	Proper cooking time and tempera	ature	10		25	127 📙		
0300	TUO NI	Proper ill worker practices; no ill workers present; proper reporting of illness	0		25	1900	IN OUT N/A N/O	No room temperature storage; pr	oper use of time	0		25	1106 년	HACCP	
Pre	venting Con	tamination by Hands	Ė			2000	IN OUT N/A N/O	as a control, procedures available Proper reheating procedures for		6		15	┨ □	-	
0400	IN OUT N/O	Hands washed as required			15	2110	*************************************	Proper cold holding temperatures		븁	H		Resu		
0500	IN OUT N/A N/O	Proper methods used to prevent bare hand contact with RTE foods			15	2120		Proper cold holding temperature	<u> </u>	Ħ	ō	5	01	Satisfactor	
0600	IN OUT	Adequate handwashing facilities	$\frac{1}{0}$		10		BL OUT NO	(between 42°F to 45°F)		Ļ		Ļ	02 🔲	Unsatisfact	ory
		ce, Wholesome, Not Adulterated	Ľ	ĮŲ	10	2200	IN OUT N/A	Accurate thermometer provided a evaluate temperature of PHF	and used to			5		Complete	
0700	IN OUT	Food obtained from approved source	To			Con	sumer Adv	isory					04 📙	Incomplete	•
0800		Water supply, ice from approved source	盲	Ō	15	2300	IN OUT N/A	Proper Consumer Advisory poste	ed for raw or			5	1 "		
	IN OUT N/A N/O	Proper washing of fruits and vegetables	0		10	Lites	nlu Succent	undercooked foods ible Populations					Actio	n	
1000	IN OUT	Food in good condition, safe and unadulterated; approved additives		0	10		IN OUT NA	Pasteurized foods used as require	rd prohibited	10		10	△ 4 □	Suspend	
1100	IN OUT	Proper disposition of returned, previously served,	10		10		IN 001 1411	foods not offered	a, promoteu	L		L		Approved	
		unsafe, or contaminated food	┖	Ш	i		mical						10 🗓	Disapprove	d
1200	IN OUT NA N/O	Proper shellstock identification; proper parasite destruction procedures for fish	10		5		IN OUT	Toxic substances properly identif				10	26 □	Follow-up F	Req'd
Pro	tection from	Cross Contamination					IOTMANCE W	vith Approved Procedure			0				
_	IN OUT N/A	Food contact surfaces used for raw meat			15	2600	IN OUI N/A	Compliance with risk control plan mobile unit plan of operation	s, variances, or	٦	0	10	i		
1.400	IN OUT N/A	thoroughly cleaned and sanitized	뉴		ᆗ	2700	IN OUT N/A	Variance obtained for specialized	processing	0		10		Served	
_	IN OUT N/A N/O	Raw meats below or away from RTE food Proper handling of pooled eggs	<u> </u>		5			methods (e.g., ROP)						Breakfast	
1000	111001 100	Troper harding or pooled eggs	تــــــــــــــــــــــــــــــــــــــ	Trl	ر -	<u> </u>				<u>_</u>				Lunch	
						lisk Fa								Dinner	
	Low Risk	Factors are preventive measures to con	trol ata i	the a	addi oto i	tion of	pathogens, not in compli	chemicals, and physical of	bjects into food	is.			6035		
		Official pur		I R		Tellis I	iot in compi	alice.		Icoi	R	рте	6040 ∟	Other	
Foo	d Temperatu	ire Control				Uter	nsils and Ed	uipment		ODI	''	ייי	ť	Observed	4
2800	Food received	at proper temperature			5	4000		food sufaces properly used and co	nstructed;			5		Breakfast	4
2900		pment for temperature control			_	4100	cleanable	6 - 1041		L				Lunch	
3000	, ,		ΙO		3	4100		facilities properly installed, maintair lable and used	nea, usea;	0		5	6055		
	≓ lelentificati Àroper labeling		Ю		Ę	4200	Food — contac	ct surfaces maintained, cleaned, sa	anitized				6060 E		
		Contamination	Ιυ		5	4300		ontact surfaces maintained and cle	an] 📮		3	1		
3200	4	s, animals not present; entrance controlled			5		sical Faciliti							Other	,
3300	+'	contamination prevented during preparation,	늅	6	5	4400		erly sized, installed, and maintaine ct drains, no cross-connections	d; proper backflow		0	5	Red Critic	at Points	
	storage, displa		Ļ			4500		ewater properly disposed		To	Ö	5			
3400 3500	<u>-</u>	properly used, stored	무			4600		properly constructed, supplied, cle				3	Blue Peter	to	
3600	+ 	niiness and nygiene tasting, drinking, or tobacco use	 -	+ +	3	4700		se properly disposed; facilities main		0]		Blue Poin	(a)	
	per Use of U		1	اب	X	4800	Physical faciliti Unnecessary o	es properly installed, maintained, o ersons excluded from establishme	cleaned; nt			2			
3700			0	0	3	4900		ilation, lighting; designated areas u				2	Total Po	oints	
3800	Utensils, equip	ment, linens properly stored, used, handled		++	3	5000	Posting of perr	nit; mobile establishment name ea	sily visible		Ö	2][
3900	Single-use and	single-service articles properly stored, used	O		3	<u>. </u>				$oxed{oxed}$			<u> </u>		
		n this day, the above items are violations, which mu													
ed cr	itical points or if th	d code and/or directives of the health officer are not r nere are 101 or more total points. The health officer w	ill pro	vide a	ın op	portunity	for an appeal of	n the validity of a suspension or the	e findings of an insp	pectio	on re	port i	if a written re	quest is filed with t	he heait
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 personal tension of the Bight to Know I away.															

(Signature)

(Signature)

Person in Charge (Printed Name)

Regulatory Authority (Printed Name)

CCIS		Sanitation S	urvey Report						
Food Inspection Program	-	Page							
Business Name: Chambersburg Area Mida	Operator:	, i	Phone:						
Address	. City ZIP	Seat / Checkouts	\/						
General Health Record ID P/	relt Chambersburg, PA	- [720] Activity Ti	me Travel Time						
PR 2007-236			m m						
TEM!	PERATURE OBSERVATIONS Temp (°F)	Temp (°F)	Service						
	37.2°	Tomp (1)	128 🕱 Scheduled 129 🗀 Return						
2000 Cooler Front Left 2000 Cooler Front light			126□ Fld Pl Rvw						
30001 Cooler	390		│ 130 □ Complaint │ 133 □ Illness / Injury						
20001 Cooper Next to 30.			134 Permit Inv.						
LALIC	36.40		127 ☐ Pre-Operat.						
1411	-7.70		106 HACCP						
VU \F	2		Results						
	IONS and CORRECTION ACTIONS		01 Satisfactory 02 Unsatisfactory						
	a must be corrected with the time frame specified.	Points	03 🖾 Complete 04 🗀 Incomplete						
3100 Unbbelat food in	2000-COOJER	<u> </u>							
3100 Unlabeled tood in	3 door (soler		Action						
300 Unlabel of tood	in 2000 Cooler next		04 ☐ Suspend 07 ☑ Approved						
4800 Fan grills need	cleaned in WIC		10 🗀 Disapproved						
			26 Follow-up Req'd						
			Meals Served						
			6020 Breakfast						
			6025 ☆ Lunch 6030 □ Dinner						
			6035 🗆 Cater						
			6040 🗆 Other						
			Meal Observed						
			6045						
			6055 Dinner						
			6060						
			Red Critical Points						
			Blue Points						
Comments									
			Total Points						
Based on an inspection this day, the above items are violations, which mequirements of the food code and/or directives of the health officer are no	t met er if vielstiene are net corrected in the time stated in this feholf.	i ne permit will de suspended il an immi	neni nazaro exisis di lilele ale 70 vi lilvi						
reduring in the root code shared checkers of the health officer officer within ten (10) days of the suspension or inspection. The filling of an who requests it under the provision of the Right to Know Law.	whith provide an opportunity for an appeal on the validity of a suspension appeal does not stay the effectiveness of a suspension. The complete	ed inspection form is a public document	that must be made available to any perso						
Person in Charge	(Signature)								
(Printed Name) Shory Coy Regulatory Authority	(Signature)	Coy	0						
(Printed Name) Alicici Schooley Allcici Schooley									