CCIS		San	itation Survey Report		
Food Inspection Program			Page of		
Business Name:	1CA	Operator:	Phone: ( ) 263-850		
Address	City	ZIP Seaty	Checkouts		
General Health Record ID P/E	Date	EHS	Activity Time Travel Time		
PR TITLE			m m		
Hed High Risk Factors					
High Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.    Service   128   Scheduled   12					
		= not applicable CDI = corrected during inspection	R = repeat violation   129   Return		
Compliance Status	CD! R PTS	Compliance Status	CDI R PTS 126 - Fld PI Rvw		
Demonstration of Knowledge	npliance 🗀 🗆 5	Potentially Hazardour Food Time/Temperatur 1600 IN OUT N/A N/O Proper cooling procedures			
0100 IN OUT PIC certified by accredited program, or con with Code, or correct answers		1710 IN OUT N/A N/O Proper both holding temperatures (<130°			
0200 IN OUT Food Worker Cards current for all food wor new food workers trained	kers;	1720 IN OUT N/A N/O Proper hot holding temperatures (between 130°F to 139°F)	□ □ 5 136 ☐ Field Education		
Employee Health		1800 IN OUT N/A N/O Proper cooking time and temperature	□ □ 25 127 □ Pre-Operat.		
0300 IN OUT Proper ill worker practices; no ill workers proper reporting of illness	resent; 🔲 🗆 25	1900 IN OUT N/A N/O No room temperature storage; proper us as a control, procedures available	e of time		
Preventing Contamination by Hands	(0.10.45)	2000 IN OUT N/A N/O Proper reheating procedures for hot hold	- Hestlite		
0400 IN OUT N/O Hands washed as required 0500 IN OUT N/A N/O Proper methods used to prevent bare hand		2110 IN OUT N/A Proper cold holding temperatures (> 45° 2120 IN OUT N/A Proper cold holding temperatures	F) 0 10 Satisfactory		
with RTE foods		(between 42°F to 45°F)	02 Unsatisfactory		
0600 IN OUT Adequate handwashing facilities Approved Source, Wholesome, Not Adulterate	- 0 0 10	2200 IN OUT N/A Accurate thermometer provided and use evaluate temperature of PHF			
0700 IN OUT Food obtained from approved source		Consumer Advisory	04  incomplete		
0800 IN OUT Water supply, ice from approved source	0 0 15	2300 IN OUT N/A Proper Consumer Advisory posted for ra	wor   🗆   5		
0900 IN OUT WA N/O Proper washing of fruits and vegetables 1000 IN OUT Food in good condition, safe and unadulte	rated: 0 0 10	Highly Susceptible Population	Action		
approved additives		2400 IN OUT N/A Pasteurized foods used as required; prohi	bited □ □ 10 04 □ Suspend 07 □ Approved		
1100 IN OUT Proper disposition of returned, previously unsafe, or contaminated food		Chemical	10 Disapproved		
1200 IN OUT N/A N/O Proper shellstock identification; proper par destruction procedures for fish	asite 🔲 🗎 5	2500 IN OUT Toxic substances properly identified, stored Conformance with Approved Procedures	red, used   🗆 💷 10 26 🗆 Follow-up Req'd		
Protection from Cross Contamination		2600 IN OUT N/A Compliance with risk control plans, varia			
1300 IN OUT N/A Food contact surfaces used for raw meat thoroughly cleaned and sanitized		mobile unit plan of operation  2700 IN OUT N/A Variance obtained for specialized proces	sing □ □ 10 Meals Served		
1400 IN OUT NA Raw meats below or away from RTE food	□ □ 5	methods (e.g., RQP)	6020 🗆 Breakfast		
1500 IN OUT N/A N/O Proper handling of pooled eggs	5		6025 🗆 Lunch		
Blue low Risk Factors  Low Risk Factors are preventive measures to control the addition of pathogens, chemicals, and physical objects into foods.  6030 Dinner  6035 Cater					
Low Risk Factors are preventive measure Circ	ied points indicate it	ion of patriogers, chemicals, and physical objects isms not in compliance.	into foods. 6035 ☐ Cater 6040 ☐ Other		
	COI R PTS		CDI R PTS		
Food Temperature Control 2800 Food received at proper temperature	TU   U   5	Utensils and Equipment [4000] Food and non-lood sulaces properly used and construct	Meal Observed		
2800 Food received at proper temperature  2900 Adequate equipment for temperature control	□ □ 5	cleanable	6045   Breakfast		
3000 Proper thawing methods used	D 0 3	4100 Warewashing facilities properly installed, maintained, us test strips available and used	5 6055 □ Dinner		
Food Identification 3100 Proper labeling, signage		4200 Food — contact surfaces maintained, cleaned, sanitized 4300 Non-food — contact surfaces maintained and clean	6060 Cater		
Protection from Contamination		4300   Non-food — contact surfaces maintained and clean   Physical Facilities	6065 ☐ Other		
3200 Insects, rodents, animals not present; entrance controlled		4400   Plumbing properly sized, installed, and maintained; prop	er backflow LJ D 5 Red Critical Points		
3300 Potential food contamination prevented during preparation storage, display		devices, indirect drains, no cross-connections  4500 Sewage, wastewater properly disposed			
3400 Wiping cloths properly used, stored	0 0 5	4600 Toilet facilities properly constructed, supplied, cleaned	D D 3 Blue Points		
3500 Employee cleanliness and hygiene 3600 Proper eating, tasting, drinking, or tobacco use	□ □ 3 □ □ 3	4700 Garbage, refuse properly disposed; facilities maintained 4800 Physical facilities properly installed, maintained, cleaned			
Proper Use of Utensils	1 1 1	unnecessary persons excluded from establishment			
3700 In-use utensils properly stored	U U 3	4900 Adequate ventilation, lighting; designated areas used 5000 Posting of permit; mobile establishment name easily visi	ble 2 Total Points		
3800 Utensils, equipment, linens properly stored, used, handled 3900 Single-use and single-service articles properly stored, use	i	Costing of portrait, mobile establishment mane easily visit			
Based on an inspection this day, the above items are violations, requirements of the food code and/or directives of the health office	which must be corrected in a rare not met or if violations	s are not corrected in the time stated in this report, I he permit will portunity for an appeal on the validity of a suspension of the findir	i de suspended it an imminent nazard exists dr there are 75 or moi		

Person in Charge
(Printed Name)

Regulatory Authority
(Printed Name)

Regulatory Authority
(Printed Name)

(Signature)

(Signature)

(Signature)

CCIS Sanitation Survey R				
Food Inspection Program		Page	_2 of	
Business Name: Chambersburg YM	Operator:		Phone: ( <u>)263</u> -8506	
General Health Record ID	City ZIP	Seat Checkouts Activity Ti	me Travel Time	
PR		<del>-</del>	m m	
	PERATURE OBSERVATIONS		Service	
Item / Location	Temp (°F) Item / Location	on Temp (°F)	128 ☑ Scheduled	
Refridgeration	380		129⊡ Return  126⊡ Fld Pl Rvw	
Freezer	6°		130 Complaint	
			133	
			136 ☐ Field Education 127 ☐ Pre-Operat.	
			106 HACCP	
			│	
OBSERVA	TIONS and CORRECTION ACTIONS		01 ☐ Satisfactory	
	ea must be corrected with the time frame specified	. Points	02 Unsatisfactory 03 Complete 04 Incomplete	
Everything is	cood.			
			<b>Action</b>   04   □ <b>\$</b> uspend	
			07 Approved	
			10 ☐ Disapproved 26 ☐ Follow-up Req'd	
			Meals Served	
			6020 □ Breakfast 6025 □ Lunch	
			6030 🗆 Dinner	
			6035 □ Cater 6040 ☑ Other	
	<del></del>		Meal Observed 6045 ☐ Breakfast	
			6050 Lunch	
K:101 00 0	2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2		6055	
Kitchen area	$\sim$	Slove	6065 ☑ Other	
Soid it is used a	got toisonal USE		Red Critical Points	
	· · · · · · · · · · · · · · · · · · ·		Blue Paints	
Comments			Blue Points	
			Total Points	
Based on an inspection this day, the above items are violations, which m	nust he corrected in the time specified by the health officer & (	and establishment normit may be suspended	without warning, notice or hearing if the	
requirements of the food code and/or directives of the health officer are no red critical points or if there are 101 or more total points. The health officer difficer 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.	t met or if violations are not corrected in the time stated in this re- will provide an opportunity for an appeal on the validity of a susi	port. The permit will be suspended if an immin	ent hazard exists or there are 75 or more if a written request is filed with the health	
Person in Charge	(Signature)	1010 410000	410	
(Printed Name) Davio w. Matthew Regulatory Authority (Printed Name)	(Signature)	On A Sh	<u> </u>	