(CCIS	262-	\overline{C}	\mathcal{X}	X	3	1		Sanitati	10	า 5	Sı	ırve	y Report
F	ood Ins	pection Program								ا	Pag	e _		_ of <u>Z</u>
	iness Name						(Operator: Ted T	Bala four	4	75	P1 (hone:),	264-369
Add	dress	l / / /- 0	+	0	ity	ſ	dal	ZIP (Seat / Checkou	ts				
$\frac{l}{Ca}$	<u>049</u>	Record ID P/E	E	(/ <u>C</u>	$\frac{1}{\text{te}}$		CDD	T EHS		Acti	ivity	Tim	10	Travel Time
DE	neral Health		Т	٦̈́	 	0				,	,	n		m
P1	1 40	7 1 1 1 3 1 1 1												
Hig	jh Risk Facto	rs are improper practices or procedures l Circles indicate comp	dent	tified	as t	he m	actors ost prevalen DUT, N/O, N//	t contributing factors A) for each item.	of foodborne illnes	s or	injur	V. I	Servi 128 D	ce Scheduled
	= in complianc	e OUT = not in compliance N/O = not ob	serve	ed	N/A	= not	applicable	CDI = corrected during in	nspection R = repe	_				Return
_	Compliance St		CDI	R P	TS		Compliance S			CDI	R			Fld Pl Rvw Complaint
	nonstration	of Knowledge PIC certified by accredited program, or compliance		ΓαΓ	5			ardour Food Time/Te Proper cooling procedures		10				
		with Code, or correct answers				1710	IN OUT N/A N/O	Proper hot holding tempera	atures (<130°F)	o		25	134 🔲	Permit Inv.
0200	IN OUT	Food Worker Cards current for all food workers; new food workers trained	0		5	1720	IN OUT N/A N/G	Proper hot holding tempera (between 130°F to 139°F)	atures			5	136	Field Education
Em	ployee Heal	lh .				1800	IN OUT N/A N/G	Proper cooking time and te	emperature		1 - 1	25	127 ∐ 106 ☐	Pre-Operat. HACCP
0300	IN OUT	Proper ill worker practices; no ill workers present; proper reporting of illness			25	1900	IN OUT N/A N/	No room temperature stora as a control, procedures a	age; proper use of time vailable			25		HAOOF
Pre	venting Cor	tamination by Hands				2000	IN OUT N/A N/s	Proper reheating procedur		0	_	15	Resu	lts
		Hands washed as required			15 15	2110		Proper cold holding tempe	<u> </u>	-	0	10 5	01 🗆	Satisfactory
Ψ	'	Proper methods used to prevent bare hand contact with RTE foods			_		IN OUT N/A	Proper cold holding tempe (between 42°F to 45°F)		<u> </u>		- 1	02 🗆	Unsatisfactory
	IN OUT	Adequate handwashing facilities			10	2200	IN OUT N/A	Accurate thermometer pro- evaluate temperature of PI	wided and used to HF	0		5		Complete
_	proved Sour DIN OUT	ce, Wholesome, Not Adulterated Food obtained from approved source	10			Cor	nsumer Adv	isory					04 🛮	Incomplete
	TUO NI C	Water supply, ice from approved source			15	2300	IN OUT N/A	Proper Consumer Advisor undercooked foods	y posted for raw or		미	5		
-	IN OUT WA N/C			-	10	Hig	hly Suscep	tible Population					Actio	
1000	O DIO OUT	Food in good condition, safe and unadulterated; approved additives			_	2400	IN OUT N/A	Pasteurized foods used as foods not offered	required; prohibited	0	Ď	10	04 □ 07 ·□/	Suspend Approved
1100	O IN OUT	Proper disposition of returned, previously served, unsafe, or contaminated food			10	Che	emical	130d0 Hot Ollowa					10	Disapproved
1200	O IN OUT N/A N/C	Proper sheilstock identification; proper parasite	0		5	2500	IN OUT	Toxic substances properly			0	10	26 🗆	Follow-up Req'd
	lastion from	destruction procedures for fish Cross Contamination						with Approved Proce				10		
	O NA OUT NA	Food contact surfaces used for raw meat	T		15		IN OUT N/A	Compliance with risk conti mobile unit plan of operati	ion				Meals	s Served
140	O IN OUT N/A	thoroughly cleaned and sanitized Raw meats below or away from RTE food	0		5	2700	IN OUT N/A	Variance obtained for spec methods (e.g., ROP)	cialized processing			10		☐ Breakfast
	O IN OUT N/A N/O		Ō		5									∑ Lunch
		·					ictors							Dinner
	Low Ris	k Factors are preventive measures to cor	ntrol	the a	addi	ion o	f pathogens	, chemicals, and physi	ical objects into foo	ds.				Cater
		Circled poi		I R		lems	not in comp	nance.		CD	I R	PTS	6040 L	Other
Fo	od Temperat	ure Control	0.5				neils and E						Meal	Observed
	_	d at proper temperature	0		5	400	D Food and no	n-food sufaces properly used	d and constructed;	0		5		Breakfast
	dequate equal Proper thawir	uipment for temperature control	10		5	410	0 Warewashing	facilities properly installed, r	maintained, used;	70		5		S∕∕Lunch
	را Identifica					420		ailable and used act surfaces maintained, clea	aned, sanitized	10	0		6055	
	00 Proper labelin				5	430	0 Non-food —	contact surfaces maintained	and clean			3		☐ Cater ☐ Other
_		n Contamination nts, animals not present; entrance controlled	[0		5		/sical Facili		sintaine de annon handille.			Ļ		ical Points
330	O Potential food	contamination prevented during preparation,	15		5	440	devices, indi	perly sized, installed, and m rect drains, no cross-connect	tions			l l	Hea Chu	icai Portis
1	storage, displ	properly used, stored	10	10	5	450 460		stewater properly disposed s properly constructed, supp	lied cleaned	먐		3		
		anliness and hygiene	O		3	470		use properly disposed; faciliti		10		3	Blue Poi	nts
		, tasting, drinking, or tobacco use			3	480	0 Physical faci	lities properly installed, maint persons excluded from estal	tained, cleaned; blishment			2		
	oper Use of C	otensus is properly stored	Ю		3	490		ntilation, lighting; designated			_		Total P	oints
		ipment, linens properly stored, used, handled			3	500	0 Posting of pe	ermit; mobile establishment n	ame easily visible	0		2		
390		nd single-service articles properly stored, used	10		3		Number of the state of the	u the health officer & food o	octablishment normit man	Lhe e	uenen	L	without we	rning notice or hearing if the
		on this day, the above items are violations, which mod code and/or directives of the health officer are not												
red offic	critical points or it er within ten (10)	there are 101 or more total points. The health officer days of the suspension or inspection. The filing of an a												
who	requests it unde	r the provision of the Hight to Know Law.	,,					_			_/_			
	rson in Charge rinted Name)	Hegan Garr	\mathcal{H}	<u> </u>			(2	11/let	jal.	ريو	ICL	1	Ml	

(Signature)

Regulatory Authority (Printed Name)

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CCIS		Sanitation S	urvey Report					
Food Inspection Program		Page	2 of 2					
Business Name:	Operator:	, ,	Phone:					
Copper hettle	led Bal	gtoxitas	() dle4-3/04					
Address Jincoln Way	East Chba 17201	Activity Ti	ime Travel Time					
PR [210107]-11510 [1]	TI CALLEDTI TI		m m					
	PERATURE OBSERVATIONS							
Item / Location	Temp (°F) Item / Location	Temp (°F)	Service 128 Scheduled					
WIC OND	36° Salad Cooper/Pre	\sim 30.7	129 Return					
WIC ONE	33° Cooler by Grill	40°	126 Fld Pl Rvw					
1411	1170		☐ 130 ☐ Complaint ☐ 133 ☐ Illness / Injury					
NIT . C.	22 79		134 Permit Inv.					
Dosert Cooler	130		136 Field Education 127 Pre-Operat.					
Single Dr. Freezer	15		106 HACCP					
Deep Freeze	14.2							
Double Dr. Freezer	-5		Results 01 🔀 Satisfactory					
OBSERVAT	TONS and CORRECTION ACTIONS		02 🗀 Unsatisfactory					
	ea must be corrected with the time frame specified.	Points	03 Complete 04 Incomplete					
5300 tood on Hoor bo	kes in kilc on L							
2300 Uncoverd Food in	~ AICOLD		Action					
300 Non-Labeled INO	Dates on Food in WI	ConD 5	04 Suspend					
BOOPOXES ON Floor	MAKCONR		07 Approved					
3100 No Labels / No B	Sata on food in KIC a	W(B)	- 10 □ Disapproved 26 □ Follow-up Req'd					
3300 Boxes on Floor	-in WIF							
15500 Borre Hand Cont	ect with law Meat	Food 15	Meals Served 6020 ☐ Breakfast					
300 Borr Own Pro	. Open with no screen.	door 5	6025 Sunch					
4400 Seals need replaced		(3day) 5	6030 🔀 Dinner					
in the little of			- 6035 □ Cater 6040 □ Other					
300 Lid open on pier		12						
EM NO pack up the	rmometer		Meal Observed					
Uncovered tood in	coder 3door by Gr		6045 ☐ Breakfast 6050 ☑ Lunch					
300 Food surfaces fo	raw-tood dirty	<u> </u>	6055 Dinner					
8	1	195	6060					
			6065 Other Red Critical Points					
			20					
			Blue Points					
Comments			28					
			Total Points					
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)	COUNCY (Signature)	gal Ik	ainel					
Regulatory Authority (Printed Name)	(Signature)	h School	081					