

Business Name:

Copper Kettle

Operator:

Ted Balaoutas

Phone:

(264-3109

Address

City

ZIP

Seat/Checkouts

1049 Lincoln Way East Chgo 17201

General Health Record ID

P/E

Date

EHS

Activity Time

Travel Time

PR 2007-1150 091807

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.

IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable CDI = corrected during inspection R = repeat violation

Table with columns: Compliance Status, CDI, R, PTS. Rows include: Demonstration of Knowledge (0100, 0200), Employee Health (0300), Preventing Contamination by Hands (0400, 0500, 0600), Approved Source, Wholesome, Not Adulterated (0700-1200), Protection from Cross Contamination (1300-1500).

Table with columns: Compliance Status, CDI, R, PTS. Rows include: Potentially Hazardous Food Time/Temperature (1600-2200), Consumer Advisory (2300), Highly Susceptible Population (2400), Chemical (2500), Conformance with Approved Procedures (2600-2700).

Service

- 128 [X] Scheduled
129 [ ] Return
126 [ ] Fid PI Rww
130 [ ] Complaint
133 [ ] Illness / Injury
134 [ ] Permit Inv.
136 [ ] Field Education
127 [ ] Pre-Operat.
106 [ ] HACCP

Results

- 01 [ ] Satisfactory
02 [ ] Unsatisfactory
03 [X] Complete
04 [ ] Incomplete

Action

- 04 [ ] Suspend
10 [X] Approved
17 [ ] Disapproved
26 [ ] Follow-up Req'd

Meals Served

- 6020 [ ] Breakfast
6025 [X] Lunch
6030 [X] Dinner
6035 [ ] Cater
6040 [ ] Other

Meal Observed

- 6045 [ ] Breakfast
6050 [X] Lunch
6055 [ ] Dinner
6060 [ ] Cater
6065 [ ] Other

Blue low 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.

Table with columns: Compliance Status, CDI, R, PTS. Rows include: Food Temperature Control (2800-2900), Food Identification (3100), Protection from Contamination (3200-3600), Proper Use of Utensils (3700-3900).

Table with columns: Compliance Status, CDI, R, PTS. Rows include: Utensils and Equipment (4000-4300), Physical Facilities (4400-5000).

Table with rows: Red Critical Points, Blue Points, 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.

Person in Charge (Printed Name) Megan Garner

(Signature) Megan Garner

Regulatory Authority (Printed Name) Alicia Schooley

(Signature) Alicia Schooley

**CCIS**

**Sanitation Survey Report**

Food Inspection Program

Page 2 of 2

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PR 2007-1150 09/19/07

m

m

**TEMPERATURE OBSERVATIONS**

Item / Location	Temp (°F)	Item / Location	Temp (°F)
WIC on (L)	36°	Salad Cooler/Prep	30.7
WIC on (R)	33°	Cooler by Grill	40°
WIF	11.2°		
Dessert Cooler	33.2°		
Single Dr. Freezer	13°		
Deep Freeze	19.2		
Double Dr. Freezer	-5°		

**Service**

- 128  Scheduled
- 129  Return
- 126  Fld 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

**OBSERVATIONS and CORRECTION ACTIONS**

Item Number	Violations cited in this area must be corrected with the time frame specified.	Points
3300	Food on floor (boxes) in WIC on (L)	5
3300	Uncovered food in WIC on (L)	1
3100	Non-Labelled / No Dates on Food in WIC on (L)	5
3300	Boxes on floor in WIC on (R)	1
3100	No Labels / No Dates on food in WIC on (R)	1
3300	Boxes on Floor in WIF	1
0500	Bare Hand Contact with Raw Meat/Food	15
3200	Back Door Prop. Open with no screen-door	5
4400	Seats need replaced in cooler by Grill (3 day)	5
3050	Lid open on prep by grill	5
2900	No back up thermometer	5
3300	Uncovered food in cooler 3rd door by Grill	1
1300	Food surfaces for raw food dirty	5

Red Critical Points	<u>30</u>
Blue Points	<u>20</u>
Total Points	<u>50</u>

Comments

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)	<u>Megan Garner</u>	(Signature)	<u>Megan Garner</u>
Regulatory Authority (Printed Name)	<u>Alicia Schooley</u>	(Signature)	<u>Alicia Schooley</u>