

**Food Inspection Program**

Business Name: Dilly's Operator: Sandy Phone: ( )  
 Address: 642 Lincoln Way West Chambersburg City: Chambersburg ZIP: 17002 Seat / Checkouts:       
 General Health Record ID: PR 2009-1129 P/E:      Date:      EHS:      Activity Time:      m Travel Time:      m

**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

Compliance Status	CDI	R	PTS	Compliance Status	CDI	R	PTS
<b>Demonstration of Knowledge</b>				<b>Potentially Hazardous Food Time/Temperature</b>			
0100 IN OUT			5	1600 IN OUT N/A N/O			30
PIC certified by accredited program, or compliance with Code, or correct answers				Proper cooling procedures			
0200 IN OUT			5	1710 IN OUT N/A N/O			25
Food Worker Cards current for all food workers; new food workers trained				Proper hot holding temperatures (<130°F)			
<b>Employee Health</b>				Proper hot holding temperatures (between 130°F to 139°F)			
0300 IN OUT			25	1800 IN OUT N/A N/O			25
Proper ill worker practices; no ill workers present; proper reporting of illness				Proper cooking time and temperature			
<b>Preventing Contamination by Hands</b>				No room temperature storage; proper use of time as a control, procedures available			
0400 IN OUT N/O			15	2000 IN OUT N/A N/O			15
Hands washed as required				Proper reheating procedures for hot holding			
0500 IN OUT N/A N/O			15	2110 IN OUT N/A			10
Proper methods used to prevent bare hand contact with RTE foods				Proper cold holding temperatures (> 45°F)			
0600 IN OUT			10	2120 IN OUT N/A			5
Adequate handwashing facilities				Proper cold holding temperatures (between 42°F to 45°F)			
<b>Approved Source, Wholesome, Not Adulterated</b>				2200 IN OUT N/A			
0700 IN OUT			15	Accurate thermometer provided and used to evaluate temperature of PHF			
Food obtained from approved source				<b>Consumer Advisory</b>			
0800 IN OUT			15	2300 IN OUT N/A			
Water supply, ice from approved source				Proper Consumer Advisory posted for raw or undercooked foods			
0900 IN OUT N/A N/O			10	<b>Highly Susceptible Populations</b>			
Proper washing of fruits and vegetables				2400 IN OUT N/A			
1000 IN OUT			10	Pasteurized foods used as required; prohibited foods not offered			
Food in good condition, safe and unadulterated; approved additives				<b>Chemical</b>			
1100 IN OUT			10	2500 IN OUT			
Proper disposition of returned, previously served, unsafe, or contaminated food				Toxic substances properly identified, stored, used			
1200 IN OUT N/A N/O			5	<b>Conformance with Approved Procedures</b>			
Proper shellstock identification; proper parasite destruction procedures for fish				2600 IN OUT N/A			
<b>Protection from Cross Contamination</b>				Compliance with risk control plans, variances, or mobile unit plan of operation			
1300 IN OUT N/A			15	2700 IN OUT N/A			
Food contact surfaces used for raw meat thoroughly cleaned and sanitized				Variance obtained for specialized processing methods (e.g., ROP)			
1400 IN OUT N/A			5				
Raw meats below or away from RTE food							
1500 IN OUT N/A N/O			5				
Proper handling of pooled eggs							

**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.

Compliance Status	CDI	R	PTS	Compliance Status	CDI	R	PTS
<b>Food Temperature Control</b>				<b>Utensils and Equipment</b>			
2800			5	4000			5
Food received at proper temperature				Food and non-food surfaces properly used and constructed; cleanable			
2900			5	4100			5
Adequate equipment for temperature control				Warewashing facilities properly installed, maintained, used; test strips available and used			
3000			3	4200			5
Proper thawing methods used				Food — contact surfaces maintained, cleaned, sanitized			
<b>Food Identification</b>				4300			
3100			5	Non-food — contact surfaces maintained and clean			
Proper labeling, signage				<b>Physical Facilities</b>			
<b>Protection from Contamination</b>				4400			
3200			5	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections			
Insects, rodents, animals not present; entrance controlled				4500			
3300			5	Sewage, wastewater properly disposed			
Potential food contamination prevented during preparation, storage, display				4600			
3400			5	Toilet facilities properly constructed, supplied, cleaned			
Wiping cloths properly used, stored				4700			
3500			3	Garbage, refuse properly disposed; facilities maintained			
Employee cleanliness and hygiene				4800			
3600			3	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment			
Proper eating, tasting, drinking, or tobacco use				4900			
<b>Proper Use of Utensils</b>				Adequate ventilation, lighting; designated areas used			
3700			3	5000			
In-use utensils properly stored				Posting of permit; mobile establishment name easily visible			
3800			3				
Utensils, equipment, linens properly stored, used, handled							
3900			3				
Single-use and single-service articles properly stored, used							

**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

**Red Critical Points**  
 0

**Blue Points**  
 46

**Total Points**  
 46

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): Alicia Schadey (Signature): Sandra K. Bowen  
 Regulatory Authority (Printed Name): Alicia Schadey (Signature): Alicia Schadey

Food Inspection Program

Page 2 of 2

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Sandy

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Seat / Checkouts

642 Lincoln Way West Chambersburg, PA

General Health Record ID

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PR 2009-129 09

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TEMPERATURE OBSERVATIONS

Item / Location	Temp (°F)	Item / Location	Temp (°F)
WIC	39.8°		
2 Dr. Freezer	-2°		
Prep Cooler	39°		
3 dr. Cooler	33°		
2 dr. Cooler	39.9°		
WIF	6.1°		

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OBSERVATIONS and CORRECTION ACTIONS

Item Number	Violations cited in this area must be corrected with the time frame specified.	Points
4300	Seals need replaced on Prep Cooler	3
4300	Seals need cleaned on 2dr. cooler	3
2900	No thermometer in 3dr. cooler	5
300	Uncovered food in WIF	5
3100	Unlabeled food in WIF	5
4800	Expired fire extinguisher	2
4300	Can opener needs cleaned	3
3100	Unlabeled bottle at grill	5
3300	Uncovered food in WIC	5
3100	Unlabeled food in WIC	5

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Comments

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Person in Charge  
(Printed Name)

(Signature)

Sandra K. Bowen

Regulatory Authority  
(Printed Name)

(Signature)

Alicia Schaeley

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