CCIS	_	Sanitati	ion Surve	y Report	
Food Inspection Program		-	Page	of	
Business Name:		Operator:	Phone:		
Lon Checkos Clas	_	Scroio Vensquez	_ ()		
Address Sharp Cla	City	OZIP Seat / Checkou	its		
General Health Record ID P/E	amb	ersburg, 14 1/201			
	Date	V EHS	Activity Time	Travel Time	
PR 2008-305		01410120481 1 1 1	m	rr	
		isk 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.					
			· /_	Scheduled Return	
Compliance Status	CDI R PTS	Compliance Status		Fld Pl Rvw	
Demonstration of Knowledge		Potentially Hazardous Food Time/Temperature	1 1 1 1	Complaint	
0100 IN OUT PIC certified by accredited program, or compliance	□ □ 5	1600 IN OUT N/A N/O Proper cooling procedures	□ □ 30 133 □	Illness / Injury	
with Code, or correct answers 0200 IN OUT Food Worker Cards current for all food workers;	0 0 5	1710 N OUT WA N/O Proper hot holding temperatures (<130°F)		Permit Inv.	
new food workers trained		1720 IN OUT N/A N/O Proper hot holding temperatures (between 130°F to 139°F)		Field Education	
Employee Health		1800 IN OUT N/A N/O Proper cooking time and temperature		Pre-Operat.	
0300 IN OUT Proper ill worker practices; no ill workers present; proper reporting of illness	O O 25	1900 IN OUT N/A N/O No room temperature storage; proper use of time as a control, procedures available	25 106	HACCP	
Preventing Contamination by Hands		2000 IN OUT N/A N/O Proper reheating procedures for hot holding			
0400 IN OUT N/O Hands washed as required	□ □ 15	2110 IN OUT N/A Proper cold holding temperatures (> 45°F)	D D 10 Nesul	Satisfactory	
0500 IN OUT N/A N/O Proper methods used to prevent bare hand contact with RTE foods	0 0 15	2120 N OUT N/A Proper cold holding temperatures (between 42°F to 45°F)		Unsatisfactory	
0600 IN OUT Adequate handwashing facilities	Ü D 10	2200 IN OUT N/A Accurate thermometer provided and used to		Complete	
Approved Source, Wholesome, Not Adulterated		evaluate temperature of PHF		Incomplete	
0700 IN OUT Food obtained from approved source 0800 IN OUT Water supply, ice from approved source		2300 IN OUT N/A Proper Consumer Advisory posted for raw or		<u> </u>	
0800 IN OUT Water supply, ice from approved source 0900 IN OUT N/A N/O Proper washing of fruits and vegetables		undercooked foods			
1000 IN OUT Food in good condition, safe and unadulterated;	10 10	Highly Susceptible Populations	Action	n Suspend	
approved additives 1100 IN OUT Proper disposition of returned, previously served,		2400 IN OUT N/A Pasteurized foods used as required; prohibited foods not offered		Suspend Approved	
unsafe, or contaminated food		Chemical		Disapproved	
1200 IN OUT N/A N/O Proper shellstock identification; proper parasite destruction procedures for fish	0 0 5	2500 IN OUT Toxic substances properly identified, stored, used		Follow-up Req'd	
Protection from Cross Contamination		Conformance with Approved Procedures			
1300 IN OUT N/A Food contact surfaces used for raw meat	□ □ 15	2600 IN OUT N/A Compliance with risk control plans, variances, or mobile unit plan of operation	0 10	Camead	
thoroughly cleaned and sanitized 1400 IN OUT N/A Raw meats below or away from RTE food	0 5	2700 N OUT N/A Variance obtained for specialized processing methods (e.g., ROP)		Served	
1500 IN OUT NA N/O Proper handling of pooled eggs	0 0 5	illeanous (e.g., nor)	6025	Breakfast	
	Plus Low P	isk Factors	6030		
Low Risk Factors are preventive measures to con		tion of pathogens, chemicals, and physical objects into food	_		
	nts indicate i	ems not in compliance.	6040 🗆		
	CDI R PTS		CDI R PTS		
Food Temperature Control 2800 Food received at proper temperature	0 0 5	Utensils and Equipment 4000 Food and non-food sufaces properly used and constructed;		Observed	
2900 Adequate equipment for temperature control		cleanable		Breakfast	
3000 Proper thawing methods used	□ □ 3	4100 Warewashing facilities properly installed, maintained, used; test strips available and used	6050		
Food Identification		4200 Food — contact surfaces maintained, cleaned, sanitized			
Troper tabeling, signage	□ □ 5	4300 Non-food — contact surfaces maintained and clean	□ □ 3 6060 L		
Protection from Contamination 2000 Nasects, rodents, animals not present; entrance controlled	O O 5	Physical Facilities	6065 🗆		
3300 Potential food contamination prevented during preparation,		4400 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections	□ □ 5 Red Critica	Il Points	
storage, display		4500 Sewage, wastewater properly disposed)	
3400 Wiping cloths properly used, stored 3500 Employee cleanliness and hygiene	D D 5	4600 Toilet facilities properly constructed, supplied, cleaned	O O 3 Blue Points	•	
3600 Proper eating, tasting, drinking, or tobacco use		4700 Garbage, refuse properly disposed; facilities maintained 4800 Physical facilities properly installed, maintained, cleaned:	O O 2	_	
Proper Use of Utensils		4800 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment	<u> </u>)	
3700 In-use utensils properly stored	0 0 3	4900 Adequate ventilation, lighting; designated areas used	D 2 Total Poi	nts	
3800 Utensils, equipment, linens properly stored, used, handled		5000 Posting of permit; mobile establishment name easily visible		()	
3900 Single-use and single-service articles properly stored, used	1	the time energified by the best of the file of the state		na nation or besides 4 th	
requirements of the food code and/or directives of the health officer are not n	net or if violation	n the time specified by the health officer. A food establishment permit may b s are not corrected in the time stated in this report. The permit will be suspendi	led if an imminent hazard exi	ists or there are 75 or mor	
red critical points or if there are 101 or more total points. The health officer w officer within ten (10) days of the suspension or inspection. The filing of an ap	ill provide an opp opeal does not s	ortunity for an appeal on the validity of a suspension or the findings of an insp ay the effectiveness of a suspension. The completed inspection form is a publi	pection report if a written require document that must be ma	uest is filed with the healt ade available to any perso	

who requests it under the provision of the Right to Know Law .

Person in Charge
(Printed Name)

Regulatory Authority
(Printed Name)

(Signature)

(Signature)

CCIS		Sanitation S	urvey Report			
Food Inspection Program		Page	of			
Business Name: Don Checko's Tacc	Operator:	F	Phone: ()			
540 Broad Street	Chambersburg, P	Seat / Checkouts				
General Health Record ID P/E	Date JEHS	Activity Tir	me Travel Time			
PR 2008 - 305 L	<u> </u>	<u> </u>	m m			
	PERATURE OBSERVATIONS		Service			
Item / Location	Temp (°F) Item / Loc	cation Temp (°F)	128 cheduled			
Kerngerator	390		129 Return			
Cooler - Gloss Door	40.6°] 126 ☐ Fld Pl Rvw 130 ☐ Complaint			
Carly	370		133 🔲 Illness / Injury			
CONTROL .			134 Permit Inv.			
			127 Pre-Operat.			
			106□ HACCP			
			ļ_ U			
,	i l		Results 01 Satisfactory			
	IONS and CORRECTION ACTIONS		02 🔲 Unsatisfactory			
Item Number Violations cited in this are	a must be corrected with the time frame spec	Ified. Points	03 Complete			
3100 Inlaheled tood		5	04 Incomplete			
3300 Unrovered food		5				
With the second			Action			
			04 ☐ Suspend 07 ∰-Approved			
			10 🗖 Disapproved			
			26 D Follow-up Req'd			
			Meals Served			
			6020 Breakfast			
			6025 \\ \tilde{\omega} \) Lunch 6030 \(\omega \) Dinner			
			6035			
			6040 🗆 Other			
			Meal Observed			
			6045 🗆 Breakfast			
			6050 X Lunch			
			6055 🗇 Dinner			
			6060			
			Red Critical Points			
			Blue Points			
Comments			1			
			Total Points			
Based on an inspection this day, the above items are violations, which in requirements of the food code and/or directives of the health officer are no	t mot or it violations are not corrected in the time stated in	this report. The normit will be suspended it an immir	nent hazami eyisis or ihere are 75 or mor			
requirements of the look code and/of directives of the health officer are 101 or more total points. The health officer officer within ten (10) days of the suspension or inspection. The filling of an	will provide an opportunity for an appeal on the validity of	a suspension or the findings of an inspection report	t if a written request is filed with the healt that must be made available to any perso			
who requests it under the provision of the Right to Know Law.						
Person in Charge (Signature) (Printed Name)						

(Signature

Regulatory Authority (Printed Name)