

Business Name: Edith's Pizza Operator: Heidi Kaiser Phone: ()

Address: 633 South Main Street, Chambersburg, PA 17201 City: ZIP: Seat / Checkouts:

General Health Record ID: PR 2008-166 P/E: Date: 010208 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

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, 0800, 0900, 1000, 1100, 1200), Protection from Cross Contamination (1300, 1400, 1500).

Table with columns: Compliance Status, CDI, R, PTS. Rows include: Potentially Hazardous Food Time/Temperature (1600, 1710, 1720, 1800, 1900, 2000, 2110, 2120, 2200), Consumer Advisory (2300), Highly Susceptible Populations (2400), Chemical (2500), Conformance with Approved Procedures (2600, 2700).

- Service
128 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 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

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, 3000), Food Identification (3100), Protection from Contamination (3200, 3300, 3400, 3500, 3600), Proper Use of Utensils (3700, 3800, 3900).

Table with columns: Compliance Status, CDI, R, PTS. Rows include: Utensils and Equipment (4000, 4100, 4200, 4300), Physical Facilities (4400, 4500, 4600, 4700, 4800, 4900, 5000).

Summary table with rows: Red Critical Points (10), Blue Points (10), Total Points (20).

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) Heidi Kaiser (Signature) Heidi Kaiser
Regulatory Authority (Printed Name) Alicia Schooley (Signature) Alicia Schooley

Food Inspection Program

Page 2 of 2

Business Name:

Operator:

Phone:

Edith's Pizza

Heidi Kaiser

()

Address

City

ZIP

Seat / Checkouts

883 South Main Street, Chambersburg, PA 17201

General Health Record ID

P/E

Date

EHS

Activity Time

Travel Time

PR 2008-1106 0110208

m

m

TEMPERATURE OBSERVATIONS

Item / Location	Temp (°F)	Item / Location	Temp (°F)
Refrigerator	39.5°		
Freezer-below Refrig.	2.8°		
2 Door Refrigerator	22°		
3 Door Prep Cooler	34.1°		
Single Door Prep Cooler	40.9°		

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
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Action

- 04 Suspend
- 07 Approved
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- 26 Follow-up Req'd

Meals Served

- 6020 Breakfast
- 6025 Lunch
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Meal Observed

- 6045 Breakfast
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- 6065 Other

OBSERVATIONS and CORRECTION ACTIONS

Item Number	Violations cited in this area must be corrected with the time frame specified.	Points
2900	Need backup thermometer in freezer	5
2500	Unlabeled bottle - cleaner	10
3100	Unlabeled food in 2 door cooler	5
	Temperature Needs lowered in Single Door Prep Cooler	

Red Critical Points	10
Blue Points	10
Total Points	20

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) Heidi Kaiser (Signature) Heidi Kaiser
 Regulatory Authority (Printed Name) Alicia Schooley (Signature) Alicia Schooley