

Food Inspection Program

Business Name: Fox's West End Operator: _____ Phone: _____

Address: 1916 Lincoln Hwy West, Chambersburg, PA City: _____ ZIP: _____ Seat / Checkouts: _____

General Health Record ID: PR 2008-1180 F/E: _____ Date: 12/15/08 EHS: _____ Activity Time: _____ Travel Time: _____

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
Demonstration of Knowledge			
0100 IN OUT			5
PIC certified by accredited program, or compliance with Code, or correct answers			
0200 IN OUT			5
Food Worker Cards current for all food workers; new food workers trained			
Employee Health			
0300 IN OUT			25
Proper ill worker practices; no ill workers present; proper reporting of illness			
Preventing Contamination by Hands			
0400 IN OUT N/O			15
Hands washed as required			
0500 IN OUT N/A N/O			15
Proper methods used to prevent bare hand contact with RTE foods			
0600 IN OUT			10
Adequate handwashing facilities			
Approved Source, Wholesome, Not Adulterated			
0700 IN OUT			15
Food obtained from approved source			
0800 IN OUT			15
Water supply, ice from approved source			
0900 IN OUT N/A N/O			10
Proper washing of fruits and vegetables			
1000 IN OUT			10
Food in good condition, safe and unadulterated; approved additives			
1100 IN OUT			10
Proper disposition of returned, previously served, unsafe, or contaminated food			
1200 IN OUT N/A N/O			5
Proper shellstock identification; proper parasite destruction procedures for fish			
Protection from Cross Contamination			
1300 IN OUT N/A			15
Food contact surfaces used for raw meat thoroughly cleaned and sanitized			
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			

Compliance Status	CDI	R	PTS
Potentially Hazardous Food Time/Temperature			
1600 IN OUT N/A N/O			30
Proper cooling procedures			
1710 IN OUT N/A N/O			25
Proper hot holding temperatures (<130°F)			
1720 IN OUT N/A N/O			5
Proper hot holding temperatures (between 130°F to 139°F)			
1800 IN OUT N/A N/O			25
Proper cooking time and temperature			
1900 IN OUT N/A N/O			25
No room temperature storage; proper use of time as a control, procedures available			
2000 IN OUT N/A N/O			15
Proper reheating procedures for hot holding			
2110 IN OUT N/A			10
Proper cold holding temperatures (> 45°F)			
2120 IN OUT N/A			5
Proper cold holding temperatures (between 42°F to 45°F)			
2200 IN OUT N/A			5
Accurate thermometer provided and used to evaluate temperature of PHF			
Consumer Advisory			
2300 IN OUT N/A			5
Proper Consumer Advisory posted for raw or undercooked foods			
Highly Susceptible Populations			
2400 IN OUT N/A			10
Pasteurized foods used as required; prohibited foods not offered			
Chemical			
2500 IN OUT			10
Toxic substances properly identified, stored, used			
Conformance with Approved Procedures			
2600 IN OUT N/A			10
Compliance with risk control plans, variances, or mobile unit plan of operation			
2700 IN OUT N/A			10
Variance obtained for specialized processing methods (e.g., ROP)			

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

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
Food Temperature Control			
2900 <input checked="" type="checkbox"/> Food received at proper temperature			5
2900 <input checked="" type="checkbox"/> Adequate equipment for temperature control			5
3000 <input checked="" type="checkbox"/> Proper thawing methods used			3
Food Identification			
3100 <input checked="" type="checkbox"/> Proper labeling, signage			5
Protection from Contamination			
3200 <input type="checkbox"/> Insects, rodents, animals not present; entrance controlled			5
3300 <input type="checkbox"/> Potential food contamination prevented during preparation, storage, display			5
3400 <input type="checkbox"/> Wiping cloths properly used, stored			5
3500 <input type="checkbox"/> Employee cleanliness and hygiene			3
3600 <input type="checkbox"/> Proper eating, tasting, drinking, or tobacco use			3
Proper Use of Utensils			
3700 <input type="checkbox"/> In-use utensils properly stored			3
3800 <input type="checkbox"/> Utensils, equipment, linens properly stored, used, handled			3
3900 <input type="checkbox"/> Single-use and single-service articles properly stored, used			3

Compliance Status	CDI	R	PTS
Utensils and Equipment			
4000 <input type="checkbox"/> Food and non-food surfaces properly used and constructed; cleanable			5
4100 <input type="checkbox"/> Warewashing facilities properly installed, maintained, used; test strips available and used			5
4200 <input type="checkbox"/> Food - contact surfaces maintained, cleaned, sanitized			5
4300 <input type="checkbox"/> Non-food - contact surfaces maintained and clean			3
Physical Facilities			
4400 <input type="checkbox"/> Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections			5
4500 <input type="checkbox"/> Sewage, wastewater properly disposed			5
4600 <input type="checkbox"/> Toilet facilities properly constructed, supplied, cleaned			3
4700 <input type="checkbox"/> Garbage, refuse properly disposed; facilities maintained			3
4800 <input type="checkbox"/> Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment			2
4900 <input type="checkbox"/> Adequate ventilation, lighting; designated areas used			2
5000 <input type="checkbox"/> Posting of permit; mobile establishment name easily visible			2

Red Critical Points

0

Blue Points

8

Total Points

8

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): _____ (Signature): [Signature]
 Regulatory Authority (Printed Name): Alicia Schaeley (Signature): [Signature]

