

Business Name: Hardee's of Chambersburg Operator: Phone: ()

Address: 135 Lincoln Way East, Chambersburg, PA City: ZIP: Seat / Checkouts:

General Health Record ID: PR 2008-134 P/E: Date: 12/17/08 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 (PIC certified, Food Worker Cards), Employee Health (ill worker practices), Preventing Contamination by Hands (hands washed, RTE foods), Approved Source (food from approved source), Protection from Cross Contamination (raw meat surfaces, raw meats below RTE food).

Table with columns: Compliance Status, CDI, R, PTS. Rows include: Potentially Hazardous Food Time/Temperature (cooling, hot holding, cooking, reheating, cold holding), Consumer Advisory (raw/undercooked foods), Highly Susceptible Populations (pasteurized foods), Chemical (toxic substances), Conformance with Approved Procedures (risk control plans, variance obtained).

Service

- 128 [X] Scheduled
129 [] Return
126 [] Fid PI Rvw
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
07 [X] Approved
10 [] Disapproved
26 [] Follow-up Req'd

Meals Served

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

Meal Observed

- 6045 [X] 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 (proper temp, equipment, thawing), Food Identification (labeling), Protection from Contamination (insects, food storage, wiping cloths, hygiene, eating), Proper Use of Utensils (storage, handling).

Table with columns: Compliance Status, CDI, R, PTS. Rows include: Utensils and Equipment (surfaces, warewashing, sanitization), Physical Facilities (plumbing, sewage, toilet, garbage, ventilation, posting of permit).

Summary table with rows: Red Critical Points (0), Blue Points (17), Total Points (17).

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) Robert Moshier (Signature) Robert Moshier
Regulatory Authority: (Printed Name) Alicia Schooley (Signature) Alicia Schooley

CCIS

Sanitation Survey Report

Food Inspection Program

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Business Name: Hardee's of Chambersburg Operator: _____ Phone: () _____
 Address: 635 Lincoln Way East, Chambersburg, PA City: _____ ZIP: _____ Seat / Checkouts: _____
 General Health Record ID: PR 2008-134 P/E: _____ Date: 12/17/08 EHS: _____ Activity Time: _____ Travel Time: _____

TEMPERATURE OBSERVATIONS

Item / Location	Temp (°F)	Item / Location	Temp (°F)
Cooler	40.3°		
Zdr. Cooler	39.40		
WIC	39.9°		
WIF	70.7°		
Cooler	34.5°		
Freezer	10.7°		

Service

128 Scheduled
 129 Return
 126 Fid 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
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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
4300	hood over oven needs cleaned	3
3300	Ice scoop stored in ice	5
3200	Back door prop open	5
3300	Uncovered patties in WIF	-
4800	Clean behind fryer	2
4800	Clean under all equipment	-
5000	No current health license posted	2
4800	Floors need cleaned	-

Red Critical Points: 0

Blue Points: 17

Total Points: 17

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): Robert Moashin (Signature): _____
 Regulatory Authority (Printed Name): Alicia Schooley (Signature): _____