

Sanitation Survey Report

Food Inspection Program

Page 1 of 2

Business Name: Hot Java Operator: _____ Phone: _____
 Address: 1055 Lincoln Way East, Chambersburg, PA City: _____ ZIP: _____ Seat / Checkouts: _____
 General Health Record ID: PR 2008-1163 P/E: _____ Date: 120908 EMS: _____ 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.

Compliance Status			CDI	R	PTS	Compliance Status			CDI	R	PTS
Demonstration of Knowledge											
0100	IN	OUT			5	1600	IN	OUT	N/A	N/O	30
PIC certified by accredited program, or compliance with Code, or correct answers			<input type="checkbox"/>	<input type="checkbox"/>		Proper cooling procedures			<input type="checkbox"/>	<input type="checkbox"/>	
0200	IN	OUT			5	1710	IN	OUT	N/A	N/O	25
Food Worker Cards current for all food workers; new food workers trained			<input type="checkbox"/>	<input type="checkbox"/>		Proper hot holding temperatures (<130°F)			<input type="checkbox"/>	<input type="checkbox"/>	
Employee Health											
0300	IN	OUT			25	1720	IN	OUT	N/A	N/O	5
Proper ill worker practices; no ill workers present; proper reporting of illness			<input type="checkbox"/>	<input type="checkbox"/>		Proper hot holding temperatures (between 130°F to 139°F)			<input type="checkbox"/>	<input type="checkbox"/>	
Preventing Contamination by Hands											
0400	IN	OUT	N/A		15	1800	IN	OUT	N/A	N/O	25
Hands washed as required			<input type="checkbox"/>	<input type="checkbox"/>		Proper cooking time and temperature			<input type="checkbox"/>	<input type="checkbox"/>	
0500	IN	OUT	N/A		15	1900	IN	OUT	N/A	N/O	25
Proper methods used to prevent bare hand contact with RTE foods			<input type="checkbox"/>	<input type="checkbox"/>		No room temperature storage; proper use of time as a control, procedures available			<input type="checkbox"/>	<input type="checkbox"/>	
0600	IN	OUT			10	2000	IN	OUT	N/A	N/O	15
Adequate handwashing facilities			<input type="checkbox"/>	<input type="checkbox"/>		Proper reheating procedures for hot holding			<input type="checkbox"/>	<input type="checkbox"/>	
Approved Source. Wholesome. Not Adulterated											
0700	IN	OUT			15	2110	IN	OUT	N/A		10
Food obtained from approved source			<input type="checkbox"/>	<input type="checkbox"/>		Proper cold holding temperatures (> 45°F)			<input type="checkbox"/>	<input type="checkbox"/>	
0800	IN	OUT			10	2120	IN	OUT	N/A		5
Water supply, ice from approved source			<input type="checkbox"/>	<input type="checkbox"/>		Proper cold holding temperatures (between 42°F to 45°F)			<input type="checkbox"/>	<input type="checkbox"/>	
0900	IN	OUT	N/A		10	2200	IN	OUT	N/A		5
Proper washing of fruits and vegetables			<input type="checkbox"/>	<input type="checkbox"/>		Accurate thermometer provided and used to evaluate temperature of PHF			<input type="checkbox"/>	<input type="checkbox"/>	
1000	IN	OUT			10	Consumer Advisory					
Food in good condition, safe and unadulterated; approved additives			<input type="checkbox"/>	<input type="checkbox"/>		2300	IN	OUT	N/A		5
1100	IN	OUT			10	Proper Consumer Advisory posted for raw or undercooked foods			<input type="checkbox"/>	<input type="checkbox"/>	
Proper disposition of returned, previously served, unsafe, or contaminated food			<input type="checkbox"/>	<input type="checkbox"/>		Highly Susceptible Populations					
1200	IN	OUT	N/A		5	2400	IN	OUT	N/A		10
Proper shellstock identification; proper parasite destruction procedures for fish			<input type="checkbox"/>	<input type="checkbox"/>		Pasteurized foods used as required; prohibited foods not offered			<input type="checkbox"/>	<input type="checkbox"/>	
Protection from Cross Contamination											
1300	IN	OUT	N/A		15	Chemical					
Food contact surfaces used for raw meat thoroughly cleaned and sanitized			<input type="checkbox"/>	<input type="checkbox"/>		2500	IN	OUT			10
1400	IN	OUT	N/A		5	Toxic substances properly identified, stored, used			<input type="checkbox"/>	<input type="checkbox"/>	
Raw meats below or away from RTE food			<input type="checkbox"/>	<input type="checkbox"/>		Conformance with Approved Procedures					
1500	IN	OUT	N/A		5	2600	IN	OUT	N/A		10
Proper handling of pooled eggs			<input type="checkbox"/>	<input type="checkbox"/>		Compliance with risk control plans, variances, or mobile unit plan of operation			<input type="checkbox"/>	<input type="checkbox"/>	
						2700	IN	OUT	N/A		10
						Variance obtained for specialized processing methods (e.g., ROP)			<input type="checkbox"/>	<input type="checkbox"/>	

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
 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 indicate items not in compliance.

Compliance Status			CDI	R	PTS	Compliance Status			CDI	R	PTS
Food Temperature Control											
2800	Food	received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>	5	Utensils and Equipment					
2900	Adequate	equipment for temperature control	<input type="checkbox"/>	<input type="checkbox"/>	5	4000	Food	and non-food surfaces properly used and constructed; cleanable	<input type="checkbox"/>	<input type="checkbox"/>	5
3000	Proper	thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>	3	4100	Warewashing	facilities properly installed, maintained, used; test strips available and used	<input type="checkbox"/>	<input type="checkbox"/>	5
Food Identification											
3100	Proper	labeling, signage	<input type="checkbox"/>	<input type="checkbox"/>	5	4200	Food - contact	surfaces maintained, cleaned, sanitized	<input type="checkbox"/>	<input type="checkbox"/>	5
Protection from Contamination											
3200	Insects, rodents, animals	not present; entrance controlled	<input type="checkbox"/>	<input type="checkbox"/>	5	4300	Non-food - contact	surfaces maintained and clean	<input type="checkbox"/>	<input type="checkbox"/>	3
3300	Potential food	contamination prevented during preparation, storage, display	<input type="checkbox"/>	<input type="checkbox"/>	5	Physical Facilities					
3400	Wiping cloths	properly used, stored	<input type="checkbox"/>	<input type="checkbox"/>	5	4400	Plumbing	properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections	<input type="checkbox"/>	<input type="checkbox"/>	5
3500	Employee	cleanliness and hygiene	<input type="checkbox"/>	<input type="checkbox"/>	3	4500	Sewage, wastewater	properly disposed	<input type="checkbox"/>	<input type="checkbox"/>	5
3600	Proper	eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>	3	4600	Toilet facilities	properly constructed, supplied, cleaned	<input type="checkbox"/>	<input type="checkbox"/>	3
Proper Use of Utensils											
3700	In-use	utensils properly stored	<input type="checkbox"/>	<input type="checkbox"/>	3	4700	Garbage, refuse	properly disposed; facilities maintained	<input type="checkbox"/>	<input type="checkbox"/>	3
3800	Utensils, equipment, linens	properly stored, used, handled	<input type="checkbox"/>	<input type="checkbox"/>	3	4800	Physical facilities	properly installed, maintained, cleaned; unnecessary persons excluded from establishment	<input type="checkbox"/>	<input type="checkbox"/>	2
3900	Single-use and single-service	articles properly stored, used	<input type="checkbox"/>	<input type="checkbox"/>	3	4900	Adequate	ventilation, lighting; designated areas used	<input type="checkbox"/>	<input type="checkbox"/>	2
						5000	Posting of permit;	mobile establishment name easily visible	<input type="checkbox"/>	<input type="checkbox"/>	2

Red Critical Points
0

Blue Points
0

Total Points
6

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): Joan Smith (Signature): Joan Smith
 Regulatory Authority (Printed Name): Alicia Schooley (Signature): Alicia Schooley

Business Name: Hot Java Operator: Phone: ()

Address: 1055 Lincoln Way East, Chambersburg, PA City: ZIP: Seat / Checkouts:

General Health Record ID: PR 2008-1163 Date: 12/09/08 Activity Time: m Travel Time: m

TEMPERATURE OBSERVATIONS

Table with 4 columns: Item / Location, Temp (°F), Item / Location, Temp (°F). Row 1: Cooler, 40.3°

- Service: 128 [x] Scheduled, 129 [] Return, 126 [] Fld PI Rvw, 130 [] Complaint, 133 [] Illness / Injury, 134 [] Permit Inv., 136 [] Field Education, 127 [] Pre-Operat., 106 [] HACCP

OBSERVATIONS and CORRECTION ACTIONS

Table with 3 columns: Item Number, Violations cited in this area must be corrected with the time frame specified., Points

- 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 [] Breakfast, 6025 [] Lunch, 6030 [] Dinner, 6035 [] Cater, 6040 [x] Other

- Meal Observed: 6045 [] Breakfast, 6050 [] Lunch, 6055 [] Dinner, 6060 [] Cater, 6065 [x] Other

Red Critical Points: 0, Blue Points: 0, Total Points: 0

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.

Person in Charge (Printed Name): JOAN Smith (Signature): Joan Smith; Regulatory Authority (Printed Name): Alicia Schoorey (Signature): Alicia Schoorey