CCIS			Sanitati	on Surve	y Report		
Food Inspection Program				Page	_ of		
Bysiness Name:		Oper	ator:	Phone:	DIH III		
King Street Church			Same	( )	0107 -41001		
Address	City		ZIP Seat / Sheckou	ts 			
General Health Record ID / P/E	Date	1 <del>001 /</del>	FHS	Activity Time	Travel Time		
		A A	- <b>3</b> , [ ]	•	m		
PR 2001 - 1142 L		AII BU	<i>X</i>	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.  School-light 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 o			corrected during inspection R = repe		I		
Compliance Status	CDI R PTS	Compliance Status	our Food Time/Temperature		Complaint		
Demonstration of Knowledge  0100 IN OUT PIC certified by accredited program, or compliance	□ □ 5	1600 IN OUT N/A N/O Pro			Illness / Injury		
with Code, or correct answers			per hot holding temperatures (<130°F)	□ □ 25 <b>13</b> 4 □	,		
0200 IN OUT Food Worker Cards current for all food workers; new food workers trained	0 0 5	1720 IN OUT N/A N/O Pro	per hot holding temperatures ween 130°F to 139°F)				
Employee Health	Tale!		per cooking time and temperature	10 0 23 106	Pre-Operat.		
0300 IN OUT Proper ill worker practices; no ill workers present; proper reporting of illness		1900 IN OUT N/A N/O No	room temperature storage; proper use of time a control, procedures available	25 106			
Preventing Contamination by Hands		2000 IN OUT N/A N/O Pro	per reheating procedures for hot holding	0 0 15 Resu	ılts		
0400 IN OUT N/O Hands washed as required 0500 IN OUT N/A N/O Proper methods used to prevent bare hand contact	15		per cold holding temperatures (> 45°F) per cold holding temperatures	<del>               </del> 01 🗆	Satisfactory		
with RTE foods		(be	tween 42°F to 45°F)	- -   02 📙	Unsatisfactory		
Approved Source, Wholesome, Not Adulterated	□ □ 10	2200 IN OUT N/A Acc eva	surate thermometer provided and used to luate temperature of PHF	04	Complete Incomplete		
0700 N OUT Food obtained from approved source	10 0 1.5	Consumer Advisor	·		meompiete		
0800 IN OUT Water supply, ice from approved source	0 0 15		per Consumer Advisory posted for raw or lercooked foods				
0900 IN OUT N/A N/O Proper washing of fruits and vegetables 1000 IN OUT Food in good condition, safe and unadulterated;	D D 10	Highly Susceptible		Actio			
approved additives			steurized foods used as required; prohibited ds not offered	04 D 07 \ <b>2</b>	Suspend Approved		
1100 IN OUT Proper disposition of returned, previously served, unsafe, or contaminated food		Chemical		10 🗆	Disapproved		
1200 IN OUT N/A N/O Proper shellstock identification; proper parasite	□ □ 5	2500 IN OUT Tox	ic substances properly identified, stored, used	□ □ 10 26 □	Follow-up Req'd		
destruction procedures for fish  Protection from Cross Contamination			Approved Procedures				
1300 IN OUT N/A Food contact surfaces used for raw meat	□ □ 15	mo	bile unit plan of operation	Meal Meal	s Served		
thoroughly cleaned and sanitized  1400 IN OUT N/A Raw meats below or away from RTE food	0 0 5	2700 IN OUT N/A Var	iance obtained for specialized processing thods (e.g., ROP)	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	□ Breakfast		
1500 IN OUT N/A N/O Proper handling of pooled eggs	0 0 5			6025	Lunch		
	Blue low Ris				☐ Dinner		
Low Risk Factors are preventive measures to co	ntrol the additi	on of pathogens, che	micals, and physical objects into foo		☐ Cater		
Circled po	CDI R PTS	ems not in compliand	е.	CDI R PTS 6040	⊠Cother		
Food Temperature Control		Utensils and Equip		Meal	Observed		
2800 Food received at proper temperature	O O 5	4000 Food and non-food	sufaces properly used and constructed;	□	□ Breakfast		
2900 Adequate equipment for temperature control 3000 Proper thawing methods used	□ □ 5 □ □ 3	4100 Warewashing facili	ties properly installed, maintained, used;	1 1 1 4 1	Lunch		
Food identification			rfaces maintained, cleaned, sanitized	177 77 5 10000	☐ Dinner		
3100 Proper labeling, signage	□ □ 5	4300 Non-food — contac	ct surfaces maintained and clean		□ Cater □ <b>∡</b> Øther		
Protection from Contamination  3200 Insects, rodents, animals not present; entrance controlled	□ □ 5	Physical Facilities	aland installed and maintained proper healths		tical Points		
3300 Potential food contamination prevented during preparation,	0 0 5		sized, installed, and maintained; proper backflow ains, no cross-connections		ilicai Points		
storage, display  3400 Wiping cloths properly used, stored	□ □ 5		er properly disposed perly constructed, supplied, cleaned	0 0 3			
3500 Employee cleanliness and hygiene	□ <b>□ 3</b>		roperly disposed; facilities maintained	Blue Po	ints		
3600 Proper eating, tasting, drinking, or tobacco use	□ □ 3	4800 Physical facilities p	properly installed, maintained, cleaned; ons excluded from establishment		$\Theta$		
Proper Use of Utensils 2700 In-use utensils properly stored			on, lighting; designated areas used	□ □ 2 Total I	Points		
3800 Densils, equipment, linens properly stored, used, handled	0 0 3	5000 Posting of permit;	mobile establishment name easily visible	O O 2	P)		
3900 Single-use and single-service articles properly stored, used	□ □ 3 <u> </u>				ities or boods of the		
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							
requirements of the food code and/or directives of 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							
officer within ten (10) days of the suspension of inspection. The filling of all who requests it under the provision of the Right to Know Law.	appearaces nor st						
Person in Charge	*100	(Signat	ure)				
(Printed Name)		/Pin	ura) /	<i>n</i>			
Regulatory Authority (Signature) Alicia Schooley (Signature)							
711000000	1				€		

CCIS		Sanitation St	urvey Report			
Food Inspection Program	·	Page	2 of 2			
Business Name:	/ Operator: C		Phone:			
King Street Churc	Ch $Combine Combine Combine$		1264-465			
Address    Address	City ZIP  A 1720/ Date Fils	Seaty Checkouts  Activity Tir	ne Travel Time			
PR 2007-1147						
	PERATURE OBSERVATIONS	<u> </u>	m m			
Item / Location	Temp (°F)   Item / Location	Temp (°F)	Service			
Refrigerator - 2 sided	370		128 Scheduled 129 ☐ Return			
	22 20		126 ☐ Fld Pl Rvw			
Kerrigerator-Single Ro			130 Complaint			
Freezer	-2.7°		133 ☐ Illness / Injury 134 ☐ Permit Inv.			
			136 ☐ Field Education			
			127 ☐ Pre-Operat. 106 ☐ HACCP			
			IOO   HACCP			
			Results			
OBSERVAT	IONS and CORRECTION ACTIONS		01  Satisfactory			
The state of the s	a must be corrected with the time frame specified.	Points	02 ☐ Unsatisfactory 03 ☑ Complete			
3100 Unlabeled + Non	0 1 1 - 1 0 1	ria. 5	04  ncomplete			
SOOD LIBOURING CO.	o Dana Too days	3				
REDOMINATION STORED A	JAH LUNCIAS CIOMIT		Action			
			04 Suspend			
			07 Approved 10 ☐ Disapproved			
			26 G Follow-up Req'd			
			Meals Served			
			6020 🗌 Breakfast			
			6025  Lunch			
			6030 □ Dinner 6035 □ Cater			
			6040 X Other			
			1 / 🦫			
			Meal Observed 6045 ☐ Breakfast			
			6050  Lunch			
			6055 Dinner			
			6060 □ Cater 6065 ☑ Other			
			Red Critical Points			
			Blue Points			
Comments		<u> </u>	Olde Foliks			
			Tatal Raists			
		<del></del>	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 red critical points or if there are 101 or more total points. The health officer officer within ten (10) days of the suspension or inspection. The filling of an	t met or if violations are not corrected in the time stated in this report.	The permit will be suspended if an immin on or the findings of an inspection report	ent hazard exists or there are 75 or more if a written request is filed with the health			
who requests it under the provision of the Right to Know Law.  Person in Charge	(Signature)					
(Printed Name)						
Regulatory Authority (Printed Name)						