

Business Name: Kountry Fudge Kompany / Ed's Fresh Seafood Operator: \_\_\_\_\_ Phone: ( ) \_\_\_\_\_

Address: 255 Grant Street, Chambersburg, PA 17201 City: \_\_\_\_\_ ZIP: \_\_\_\_\_ Seat / Checkouts: \_\_\_\_\_

General Health Record ID: PR 2007-244 P/E: \_\_\_\_\_ Date: 11/30/07 EHS: \_\_\_\_\_ Activity Time: \_\_\_\_\_ m Travel Time: \_\_\_\_\_ m

Red High Risk Factors				Service							
<b>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.</b> IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable CDI = corrected during inspection R = repeat violation				128 <input checked="" type="checkbox"/> Scheduled 129 <input type="checkbox"/> Return 126 <input type="checkbox"/> Fid PI Rww 130 <input type="checkbox"/> Complaint 133 <input type="checkbox"/> Illness / Injury 134 <input type="checkbox"/> Permit Inv. 136 <input type="checkbox"/> Field Education 127 <input type="checkbox"/> Pre-Operat. 106 <input type="checkbox"/> HACCP							
Compliance Status	CDI	R	PTS	Compliance Status	CDI	R	PTS				
<b>Demonstration of Knowledge</b>				<b>Potentially Hazardous Food Time/Temperature</b>							
0100	IN	OUT	5	1600	IN	OUT	30				
PIC certified by accredited program, or compliance with Code, or correct answers				Proper cooling procedures							
0200	IN	OUT	5	1710	IN	OUT	25				
Food Worker Cards current for all food workers; new food workers trained				Proper hot holding temperatures (<130°F)							
0300	IN	OUT	25	1720	IN	OUT	5				
Proper ill worker practices; no ill workers present; proper reporting of illness				Proper hot holding temperatures (between 130°F to 139°F)							
0400	IN	OUT	15	1800	IN	OUT	25				
Hands washed as required				Proper cooking time and temperature							
0500	IN	OUT	15	1900	IN	OUT	25				
Proper methods used to prevent bare hand contact with RTE foods				No room temperature storage; proper use of time as a control, procedures available							
0600	IN	OUT	10	2000	IN	OUT	15				
Adequate handwashing facilities				Proper reheating procedures for hot holding							
0700	IN	OUT	15	2110	IN	OUT	10				
Food obtained from approved source				Proper cold holding temperatures (> 45°F)							
0800	IN	OUT	15	2120	IN	OUT	5				
Water supply, ice from approved source				Proper cold holding temperatures (between 42°F to 45°F)							
0900	IN	OUT	10	2200	IN	OUT	5				
Proper washing of fruits and vegetables				Accurate thermometer provided and used to evaluate temperature of PHF							
1000	IN	OUT	10	<b>Consumer Advisory</b>							
Food in good condition, safe and unadulterated; approved additives				2300				IN	OUT	N/A	5
1100	IN	OUT	10	Proper Consumer Advisory posted for raw or undercooked foods							
Proper disposition of returned, previously served, unsafe, or contaminated food				<b>Highly Susceptible Populations</b>							
1200	IN	OUT	5	2400	IN	OUT	10				
Proper shellstock identification; proper parasite destruction procedures for fish				2400				IN	OUT	N/A	10
Proper shellstock identification; proper parasite destruction procedures for fish				Pasteurized foods used as required; prohibited foods not offered							
1300	IN	OUT	15	<b>Chemical</b>							
Food contact surfaces used for raw meat thoroughly cleaned and sanitized				2500				IN	OUT	10	
1400	IN	OUT	5	2500				IN	OUT	10	
Raw meats below or away from RTE food				Toxic substances properly identified, stored, used							
1500	IN	OUT	5	<b>Conformance with Approved Procedures</b>							
Proper handling of pooled eggs				2600				IN	OUT	N/A	10
Proper handling of pooled eggs				Compliance with risk control plans, variances, or mobile unit plan of operation							
Proper handling of pooled eggs				2700				IN	OUT	N/A	10
Proper handling of pooled eggs				Variance obtained for specialized processing methods (e.g., ROP)							

Blue Low Risk Factors				Meal Observed						
<b>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.</b>				6020 <input type="checkbox"/> Breakfast 6025 <input checked="" type="checkbox"/> Lunch 6030 <input checked="" type="checkbox"/> Dinner 6035 <input type="checkbox"/> Cater 6040 <input type="checkbox"/> Other						
Compliance Status	CDI	R	PTS	Compliance Status	CDI	R	PTS			
<b>Food Temperature Control</b>				<b>Utensils and Equipment</b>						
2800	IN	OUT	5	4000	IN	OUT	5			
Food received at proper temperature				Food and non-food surfaces properly used and constructed; cleanable						
2900	IN	OUT	5	4100	IN	OUT	5			
Adequate equipment for temperature control				Warewashing facilities properly installed, maintained, used; test strips available and used						
3000	IN	OUT	3	4200	IN	OUT	5			
Proper thawing methods used				Food — contact surfaces maintained, cleaned, sanitized						
<b>Food Identification</b>				4300				IN	OUT	3
3100	IN	OUT	5	Non-food — contact surfaces maintained and clean						
Proper labeling, signage				<b>Physical Facilities</b>						
<b>Protection from Contamination</b>				4400				IN	OUT	5
3200	IN	OUT	5	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections						
Insects, rodents, animals not present; entrance controlled				4500				IN	OUT	5
3300	IN	OUT	5	Sewage, wastewater properly disposed						
Potential food contamination prevented during preparation, storage, display				4600				IN	OUT	3
3400	IN	OUT	5	Toilet facilities properly constructed, supplied, cleaned						
Wiping cloths properly used, stored				4700				IN	OUT	3
3500	IN	OUT	3	Garbage, refuse properly disposed; facilities maintained						
Employee cleanliness and hygiene				4800				IN	OUT	2
3600	IN	OUT	3	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment						
Proper eating, tasting, drinking, or tobacco use				4900				IN	OUT	2
Proper eating, tasting, drinking, or tobacco use				Adequate ventilation, lighting; designated areas used						
<b>Proper Use of Utensils</b>				5000				IN	OUT	2
3700	IN	OUT	3	Posting of permit; mobile establishment name easily visible						
In-use utensils properly stored				Red Critical Points						
3800	IN	OUT	3	0						
Utensils, equipment, linens properly stored, used, handled				Blue Points						
3900	IN	OUT	3	15						
Single-use and single-service articles properly stored, used				Total Points						
Single-use and single-service articles properly stored, used				15						

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) A Kewsc (Signature) A Kewsc

Regulatory Authority (Printed Name) Alicia Schaeley (Signature) Alicia Schaeley

