

Business Name: Laurel Lodge # 133 Operator: Phone: ( )

Address: 81 West South Street, Chamberburg, PA 17201 City: ZIP: Seat / Checkouts:

General Health Record ID: PR 2008-301 P/E: Date: 080408 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 (Proper ill worker practices), Preventing Contamination by Hands (Hands washed, RTE foods), Approved Source (Food obtained from approved source), Protection from Cross Contamination (Food contact surfaces, Raw meats).

Table with columns: Compliance Status, CDI, R, PTS. Rows include: Potentially Hazardous Food Time/Temperature (Proper cooling, Proper hot holding, Proper cooking, Proper reheating, Proper cold holding), Consumer Advisory (Proper Consumer Advisory posted), Highly Susceptible Populations (Pasteurized foods used), Chemical (Toxic substances properly identified), Conformance with Approved Procedures (Compliance with risk control plans, Variance obtained).

- 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. Results: 01 [ ] Satisfactory, 02 [ ] Unsatisfactory, 03 [X] Complete, 04 [ ] Incomplete. Action: 04 [ ] Suspend, 07 [X] Approved, 10 [ ] Disapproved, 26 [ ] Follow-up Req'd.

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 (Food received at proper temperature, Adequate equipment, Proper thawing), Food Identification (Proper labeling, signage), Protection from Contamination (Insects, rodents, Potential food contamination, Wiping cloths, Employee cleanliness), Proper Use of Utensils (In-use utensils, Utensils, equipment, linens, Single-use and single-service articles).

Table with columns: Compliance Status, CDI, R, PTS. Rows include: Utensils and Equipment (Food and non-food surfaces, Warewashing facilities, Food - contact surfaces, Non-food - contact surfaces), Physical Facilities (Plumbing, Sewage, Toilet facilities, Garbage, Physical facilities, Adequate ventilation, Posting of permit).

- 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.

Table with columns: Red Critical Points, Blue Points, Total Points. Contains circled numbers representing scores for each category.

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): Ralph R. Barbour (Signature): Ralph R. Barbour. Regulatory Authority (Printed Name): Alicia Schooley (Signature): Alicia Schooley.

