

Business Name: Louises Hoagies Operator: Brenda Hunsecker Phone: 263-9245

Address: 255 Grant Street City: Chbg ZIP: 17201 Seat/Checkouts: 0

General Health Record ID: PR 2007-1194 P/E: Date: 11/30/07 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, Water supply), 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, hot holding, cooking), Consumer Advisory (Proper Consumer Advisory posted), Highly Susceptible Population (Pasteurized foods), Chemical (Toxic substances), Conformance with Approved Procedures (Compliance with risk control plans).

- 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

- Meals Served: 6020 [] Breakfast, 6025 [X] Lunch, 6030 [X] Dinner, 6035 [] Cater, 6040 [] Other

- Meal Observed: 6045 [] 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 (Food received, Adequate equipment), Food Identification (Proper labeling), Protection from Contamination (Insects, rodents, Wiping cloths), Proper Use of Utensils (In-use utensils, Utensils, equipment).

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

Summary table: Red Critical Points: 0, Blue Points: 5, Total Points: 5

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): Abigail Martin (Signature): Abigail P. Martin; Regulatory Authority (Printed Name): Alicia Schooley (Signature): Alicia Schooley

CCIS

Sanitation Survey Report

Food Inspection Program

Page 2 of 2

Business Name:

Joyses Hoagies

Operator:

Brenda Hunsecker

Phone:

263-9245

Address

255 Grant Street Chbg

City

ZIP

17201

Seat Checkouts

0

General Health Record ID

P/E

Date

EHS

Activity Time

Travel Time

PR 2007-194 113007

m

m

TEMPERATURE OBSERVATIONS

Item / Location	Temp (°F)	Item / Location	Temp (°F)
Cooler on <u>(R)</u>	<u>40.5°</u>		
Cooler on <u>(L)</u> Meat	<u>33.6°</u>		
Prep Cooler	<u>31°</u>		

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

OBSERVATIONS and CORRECTION ACTIONS

Item Number	Violations cited in this area must be corrected with the time frame specified.	Points
<u>3300</u>	<u>Box on floor in dry good area</u>	<u>5</u>
	<u>Cooler on <u>(L)</u> needs temperature lowered</u>	

Red Critical Points	<u>0</u>
Blue Points	<u>5</u>
Total Points	<u>5</u>

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) Abigail Martin

(Signature) Abigail Martin

Regulatory Authority (Printed Name) Alicia Schooley

(Signature) Alicia Schooley