

Food Inspection Program

Business Name: Main Street Deli and Catering Operator: _____ Phone: _____

Address: 177 South Main Street, Chambersburg, PA City: _____ ZIP: _____ Seat / Checkouts: _____

General Health Record ID: PR 2008-113 P/E: _____ Date: 12/18/08 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

| Compliance Status | CDI | R | PTS |
|---|-----|---|-----|
| Demonstration of Knowledge | | | |
| 0100 IN OUT | | | 5 |
| PIC certified by accredited program, or compliance with Code, or correct answers | | | |
| 0200 IN OUT | | | 5 |
| Food Worker Cards current for all food workers; new food workers trained | | | |
| Employee Health | | | |
| 0300 IN OUT | | | 25 |
| Proper ill worker practices; no ill workers present; proper reporting of illness | | | |
| Preventing Contamination by Hands | | | |
| 0400 IN OUT N/O | | | 15 |
| Hands washed as required | | | |
| 0500 IN OUT N/A N/O | | | 15 |
| Proper methods used to prevent bare hand contact with RTE foods | | | |
| 0600 IN OUT | | | 10 |
| Adequate handwashing facilities | | | |
| Approved Source, Wholesome, Not Adulterated | | | |
| 0700 IN OUT | | | 15 |
| Food obtained from approved source | | | |
| 0800 IN OUT | | | 15 |
| Water supply, ice from approved source | | | |
| 0900 IN OUT N/A N/O | | | 10 |
| Proper washing of fruits and vegetables | | | |
| 1000 IN OUT | | | 10 |
| Food in good condition, safe and unadulterated; approved additives | | | |
| 1100 IN OUT | | | 10 |
| Proper disposition of returned, previously served, unsafe, or contaminated food | | | |
| 1200 IN OUT N/A N/O | | | 5 |
| Proper shellstock identification; proper parasite destruction procedures for fish | | | |
| Protection from Cross Contamination | | | |
| 1300 IN OUT N/A | | | 15 |
| Food contact surfaces used for raw meat thoroughly cleaned and sanitized | | | |
| 1400 IN OUT N/A | | | 5 |
| Raw meats below or away from RTE food | | | |
| 1500 IN OUT N/A N/O | | | 5 |
| Proper handling of pooled eggs | | | |

| Compliance Status | CDI | R | PTS |
|--|-----|---|-----|
| Potentially Hazardous Food Time/Temperature | | | |
| 1600 IN OUT N/A N/O | | | 30 |
| Proper cooling procedures | | | |
| 1710 IN OUT N/A N/O | | | 25 |
| Proper hot holding temperatures (<130°F) | | | |
| 1720 IN OUT N/A N/O | | | 5 |
| Proper hot holding temperatures (between 130°F to 139°F) | | | |
| 1800 IN OUT N/A N/O | | | 25 |
| Proper cooking time and temperature | | | |
| 1900 IN OUT N/A N/O | | | 25 |
| No room temperature storage; proper use of time as a control, procedures available | | | |
| 2000 IN OUT N/A N/O | | | 15 |
| Proper reheating procedures for hot holding | | | |
| 2110 IN OUT N/A | | | 10 |
| Proper cold holding temperatures (> 45°F) | | | |
| 2120 IN OUT N/A | | | 5 |
| Proper cold holding temperatures (between 42°F to 45°F) | | | |
| 2200 IN OUT N/A | | | 5 |
| Accurate thermometer provided and used to evaluate temperature of PHF | | | |
| Consumer Advisory | | | |
| 2300 IN OUT N/A | | | 5 |
| Proper Consumer Advisory posted for raw or undercooked foods | | | |
| Highly Susceptible Populations | | | |
| 2400 IN OUT N/A | | | 10 |
| Pasteurized foods used as required; prohibited foods not offered | | | |
| Chemical | | | |
| 2500 IN OUT | | | 10 |
| Toxic substances properly identified, stored, used | | | |
| Conformance with Approved Procedures | | | |
| 2600 IN OUT N/A | | | 10 |
| Compliance with risk control plans, variances, or mobile unit plan of operation | | | |
| 2700 IN OUT N/A | | | 10 |
| Variance obtained for specialized processing methods (e.g., ROP) | | | |

- Service**
- 128 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 Complete
 - 04 Incomplete
- Action**
- 04 Suspend
 - 07 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.

| Compliance Status | CDI | R | PTS |
|---|-----|---|-----|
| Food Temperature Control | | | |
| 2800 | | | 5 |
| Food received at proper temperature | | | |
| 2900 | | | 5 |
| Adequate equipment for temperature control | | | |
| 3000 | | | 3 |
| Proper thawing methods used | | | |
| Food Identification | | | |
| 3100 | | | 5 |
| Proper labeling, signage | | | |
| Protection from Contamination | | | |
| 3200 | | | 5 |
| Insects, rodents, animals not present; entrance controlled | | | |
| 3300 | | | 5 |
| Potential food contamination prevented during preparation, storage, display | | | |
| 3400 | | | 5 |
| Wiping cloths properly used, stored | | | |
| 3500 | | | 3 |
| Employee cleanliness and hygiene | | | |
| 3600 | | | 3 |
| Proper eating, tasting, drinking, or tobacco use | | | |
| Proper Use of Utensils | | | |
| 3700 | | | 3 |
| In-use utensils properly stored | | | |
| 3800 | | | 3 |
| Utensils, equipment, linens properly stored, used, handled | | | |
| 3900 | | | 3 |
| Single-use and single-service articles properly stored, used | | | |

| Compliance Status | CDI | R | PTS |
|--|-----|---|-----|
| Utensils and Equipment | | | |
| 4000 | | | 5 |
| Food and non-food surfaces properly used and constructed; cleanable | | | |
| 4100 | | | 5 |
| Warewashing facilities properly installed, maintained, used; test strips available and used | | | |
| 4200 | | | 5 |
| Food — contact surfaces maintained, cleaned, sanitized | | | |
| 4300 | | | 3 |
| Non-food — contact surfaces maintained and clean | | | |
| Physical Facilities | | | |
| 4400 | | | 5 |
| Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections | | | |
| 4500 | | | 5 |
| Sewage, wastewater properly disposed | | | |
| 4600 | | | 3 |
| Toilet facilities properly constructed, supplied, cleaned | | | |
| 4700 | | | 3 |
| Garbage, refuse properly disposed; facilities maintained | | | |
| 4800 | | | 2 |
| Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment | | | |
| 4900 | | | 2 |
| Adequate ventilation, lighting; designated areas used | | | |
| 5000 | | | 2 |
| Posting of permit; mobile establishment name easily visible | | | |

Meals Served

- 6020 Breakfast
- 6025 Lunch
- 6030 Dinner
- 6035 Cater
- 6040 Other

Meal Observed

- 6045 Breakfast
- 6050 Lunch
- 6055 Dinner
- 6060 Cater
- 6065 Other

| | |
|---------------------|---|
| Red Critical Points | 0 |
| Blue Points | 0 |
| Total Points | 0 |

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): _____ (Signature): C. Miley

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

