

Business Name: Marine Corps League Operator: Richard Hutchinson Phone: (204) 384-5

Address: 450 Grant Street, Chambersburg, PA 17201 City: ZIP: Seat / Checkouts:

General Health Record ID: PR 2008-214 Date: 07/10/08 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

Table with 3 columns: ID, Compliance Status, Description, CDI, R, PTS. Includes items 0100 and 0200.

Employee Health

Table with 3 columns: ID, Compliance Status, Description, CDI, R, PTS. Includes item 0300.

Preventing Contamination by Hands

Table with 3 columns: ID, Compliance Status, Description, CDI, R, PTS. Includes items 0400, 0500, and 0600.

Approved Source, Wholesome, Not Adulterated

Table with 3 columns: ID, Compliance Status, Description, CDI, R, PTS. Includes items 0700, 0800, 0900, 1000, 1100, and 1200.

Protection from Cross Contamination

Table with 3 columns: ID, Compliance Status, Description, CDI, R, PTS. Includes items 1300, 1400, and 1500.

Compliance Status CDI R PTS

Potentially Hazardous Food Time/Temperature

Table with 3 columns: ID, Compliance Status, Description, CDI, R, PTS. Includes items 1600, 1710, 1720, 1800, 1900, 2000, 2110, 2120, and 2200.

Consumer Advisory

Table with 3 columns: ID, Compliance Status, Description, CDI, R, PTS. Includes item 2300.

Highly Susceptible Populations

Table with 3 columns: ID, Compliance Status, Description, CDI, R, PTS. Includes item 2400.

Chemical

Table with 3 columns: ID, Compliance Status, Description, CDI, R, PTS. Includes item 2500.

Conformance with Approved Procedures

Table with 3 columns: ID, Compliance Status, Description, CDI, R, PTS. Includes items 2600 and 2700.

Service

- 128 [X] Scheduled
129 [X] 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 [X] 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.

Compliance Status CDI R PTS

Food Temperature Control

Table with 3 columns: ID, Compliance Status, Description, CDI, R, PTS. Includes items 2800, 2900, and 3000.

Food Identification

Table with 3 columns: ID, Compliance Status, Description, CDI, R, PTS. Includes item 3100.

Protection from Contamination

Table with 3 columns: ID, Compliance Status, Description, CDI, R, PTS. Includes items 3200, 3300, 3400, 3500, and 3600.

Proper Use of Utensils

Table with 3 columns: ID, Compliance Status, Description, CDI, R, PTS. Includes items 3700, 3800, and 3900.

Compliance Status CDI R PTS

Utensils and Equipment

Table with 3 columns: ID, Compliance Status, Description, CDI, R, PTS. Includes items 4000, 4100, 4200, and 4300.

Physical Facilities

Table with 3 columns: ID, Compliance Status, Description, CDI, R, PTS. Includes items 4400, 4500, 4600, 4700, 4800, 4900, and 5000.

Red Critical Points

0

Blue Points

25

Total Points

25

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) Sue Henschel (Signature)

Regulatory Authority (Printed Name) Alicia Schooley (Signature)

Food Inspection Program

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Business Name: Marine Corps League Operator: Richard Hutchinson Phone: 1204-3845

Address: 450 Grant Street Chambersburg, PA 17201 City: Chambersburg, PA ZIP: 17201 Seat / Checkouts:

General Health Record ID: PR 2008-214 P/E: Date: 07/10/08 EHS: Activity Time: m Travel Time: m

TEMPERATURE OBSERVATIONS

Item / Location	Temp (°F)	Item / Location	Temp (°F)
2 Door Freezer	5°		
1 Door Freezer	0°		
WIC	35°		
WIF	-12°		
2 Door Prep Cooler	38°		
1 Door Prep Freezer	-3°		
Drink Cooler	34°		

- 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
3300	Uncovered Food (Fries)	5
3200	Back Door Open - Cracked Open	5
4300	Can Opener Needs Cleaned	3
3100	Unlabeled Food in 2 Dr. Freezer	5
3100	Unlabeled Food in 1 Dr. Freezer	1
3100	Unlabeled Food in WIC	1
3300	Box on floor in WIC	1
4300	Fan grills need cleaned in WIC	1
3300	Boxes on floor in WIF	1
4300	Fan grills need cleaned in WIF	1
3100	Unlabeled food in WIF	1
4800	Expired Fire Extinguishers	2
4800	Floor needs cleaned behind grill	1
3300	Boxes on floor in stock room	1
4000	Cardboard on shelf in stock room	5
3100	No labels on bottles in stock room	1

Red Critical Points	0
Blue Points	25
Total Points	25

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): Sue Hommel (Signature): [Signature]

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