

Business Name:

Mario's Restaurant

Operator:

Aniello Scotto Di Carlo

Phone:

263-9397

Address

831 Wayne Avenue

City

Obog

ZIP

17201

State

70

Checkouts

General Health Record ID

P/E

Date

EHS

Activity Time

Travel Time

PR

m

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, reheating), 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 [x] Satisfactory
02 [] Unsatisfactory
03 [] 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, Potential food contamination), Proper Use of Utensils (In-use utensils, Utensils, Single-use articles).

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 (10), Blue Points (20), Total Points (30)

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)

Antonella Scotto Di Carlo

(Signature)

Antonella Scotto Di Carlo

Regulatory Authority (Printed Name)

Anita Shives

(Signature)

Anita Shives

CCIS 3-8-07

Sanitation Survey Report

Food Inspection Program

Page 2 of

Business Name:

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TEMPERATURE OBSERVATIONS

Item / Location	Temp (°F)	Item / Location	Temp (°F)
wtc	38°	2 dr Cooler out front	40°
Deep freeze	-5°		
URF	15°		
3 dr Cooler Prep (1)	41°		
3 dr Cooler Prep (2)	38°		
URR	34°		
URR Freezer	-4°		

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

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	Boxes on floor in wtc 4" off floor	5
4800	Racks need cleaned in wtc	2
3300	Boxes on floor in Back @ Day Storage	x
	Need hand washing Sign in Back Restroom	
3300	Open bag of flour on floor	x
4800	Seals need cleaned in 3 dr prep Cooler	x
4800	Peperoni uncovered in 3 dr Cooler	x
4800	Back door need to be shut	x
4800	Light & Cover missing over Grill	x
4800	Seals need cleaned on Prep table (2)	x
3600	Personal drinks @ Coffee Area	3
4200	Sliver needs cleaned	5
5300	Items uncovered in URR	x
2500	Numerous unlabeled bottles	10
4800	Seals need cleaned on 2 door Cooler out front	x
2900	Need backup Thermometers in all Coolers & Freezers	5

Red Critical Points

10

Blue Points

20

Total Points

30

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)

Antonella Scotto Di Carlo

(Signature)

Antonella Scotto Di Carlo

Regulatory Authority (Printed Name)

A. Anita Shires

(Signature)

A. Anita Shires

