

Business Name: Mary B. Sharpe Elementary School Operator: Phone: ()

Address: 850 Broad Street, Chambersburg, PA 17201

General Health Record ID: PR 2007-239 Date: 12/17/07

Red High Risk Factors

High Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.

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).

Table with columns: Compliance Status, CDI, R, PTS. Row includes Employee Health (Proper ill worker practices).

Preventing Contamination by Hands

Table with columns: Compliance Status, CDI, R, PTS. Rows include Hands washed as required, Proper methods used to prevent bare hand contact.

Approved Source, Wholesome, Not Adulterated

Table with columns: Compliance Status, CDI, R, PTS. Rows include Food obtained from approved source, Water supply, ice from approved source, Proper washing of fruits and vegetables, Food in good condition, safe and unadulterated; approved additives, Proper disposition of returned, previously served, unsafe, or contaminated food, Proper shellstock identification; proper parasite destruction procedures for fish.

Protection from Cross Contamination

Table with columns: Compliance Status, CDI, R, PTS. Rows include Food contact surfaces used for raw meat thoroughly cleaned and sanitized, Raw meats below or away from RTE food, Proper handling of pooled eggs.

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.

Table with columns: Compliance Status, CDI, R, PTS. Rows include Food Temperature Control (Food received at proper temperature, Adequate equipment for temperature control, Proper thawing methods used).

Food Identification

Table with columns: Compliance Status, CDI, R, PTS. Row includes Proper labeling, signage.

Protection from Contamination

Table with columns: Compliance Status, CDI, R, PTS. Rows include Insects, rodents, animals not present; entrance controlled, Potential food contamination prevented during preparation, storage, display, Wiping cloths properly used, stored, Employee cleanliness and hygiene, Proper eating, tasting, drinking, or tobacco use.

Proper Use of Utensils

Table with columns: Compliance Status, CDI, R, PTS. Rows include In-use utensils properly stored, Utensils, equipment, linens properly stored, used, handled, Single-use and single-service articles properly stored, used.

Table with columns: Compliance Status, CDI, R, PTS.

Potentially Hazardous Food Time/Temperature

Table with columns: Compliance Status, CDI, R, PTS. Rows include Proper cooling procedures, Proper hot holding temperatures (<130°F), Proper hot holding temperatures (between 130°F to 139°F), Proper cooking time and temperature, No room temperature storage; proper use of time as a control, procedures available, Proper reheating procedures for hot holding, Proper cold holding temperatures (> 45°F), Proper cold holding temperatures (between 42°F to 45°F), Accurate thermometer provided and used to evaluate temperature of PHF.

Consumer Advisory

Table with columns: Compliance Status, CDI, R, PTS. Row includes Proper Consumer Advisory posted for raw or undercooked foods.

Highly Susceptible Populations

Table with columns: Compliance Status, CDI, R, PTS. Row includes Pasteurized foods used as required; prohibited foods not offered.

Chemical

Table with columns: Compliance Status, CDI, R, PTS. Row includes Toxic substances properly identified, stored, used.

Conformance with Approved Procedures

Table with columns: Compliance Status, CDI, R, PTS. Rows include Compliance with risk control plans, variances, or mobile unit plan of operation, Variance obtained for specialized processing methods (e.g., ROP).

Service

- 128 [X] Scheduled
129 [] Return
126 [] Fid PI Rww
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 [] Dinner
6035 [] Cater
6040 [] Other

Meal Observed

- 6045 [] Breakfast
6050 [X] Lunch
6055 [] Dinner
6060 [] Cater
6065 [] Other

Table for Red Critical Points, Blue Points, and Total Points with circled numbers.

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) Barb Flood (Signature) Barb Flood
Regulatory Authority (Printed Name) Alicia Schooley (Signature) Alicia Schooley

Food Inspection Program

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Business Name: Mary B. Sharpe Elementary School Operator: Phone:

Address: 850 Broad Street, Chambersburg, PA 17201 City ZIP Seat / Checkouts

General Health Record ID P/E Date EHS Activity Time Travel Time PR 2007-239 121707 m m

TEMPERATURE OBSERVATIONS

Table with 4 columns: Item / Location, Temp (°F), Item / Location, Temp (°F). Handwritten entries: Warm Box 222.9°, Cooler 34.6°.

- 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.

OBSERVATIONS and CORRECTION ACTIONS

Table with 3 columns: Item Number, Violations cited in this area must be corrected with the time frame specified., Points. Handwritten entry: Hot table turned off.

- 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 [] Dinner, 6035 [] Cater, 6040 [] Other.

- Meal Observed: 6045 [] Breakfast, 6050 [X] Lunch, 6055 [] Dinner, 6060 [] Cater, 6065 [] Other.

Red Critical Points: 0 Blue Points: 0 Total Points: 0

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.

Person in Charge (Printed Name) Barb Flood (Signature) Barb Flood Regulatory Authority (Printed Name) Alicia Schooley (Signature) Alicia Schooley