CCIS Sanitation Survey Report												
	Food Ins	pection Program							Pag	ge _		_ of
	siness Name	e: • • • • • • • • • • • • • • • • • • •			_)perator:			F	hone:	1818
Mary B. Sharpe Elementary School (1) Address TIP Sout (Charlester)												
Address City ZIP Seat / Checkouts												
General Health Record ID P/E Date EHS Activity Time Travel Time												
	' Z <u>Z</u> <u>C</u>				11 4	<u> </u>					n	n
Red High Risk Factors High Risk Factors are Improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Service												
		Circles indicate comp	olian	ce sta	tus (IN,	DUT, N/O, N/A) for each item.		·	١ ١		Scheduled
IN:	in compliance Compliance St						DI = corrected during inspection R = repe	_	_	_	129	Return
Der		of Knowledge	CDI	R PT		Compliance St	ardous Food Time/Temperature	CDI	н	PTS	126 □ 130 □	Fld Pl Rvw Complaint
	#N OUT	PIC certified by accredited program, or compliance					Proper cooling procedures	10		30		Illness / Injury
0200	IN OUT	with Code, or correct answers Food Worker Cards current for all food workers:			1710	IN OUT N/A N/O	Proper hot holding temperatures (<130°F)	ō		25	134 🗌	Permit Inv.
0200	IN OUT	new food workers trained	0	0 5	1720	IN OUT N/A N/O	Proper hot holding temperatures (between 130°F to 139°F)			5	136 🗌	Field Education
	ployee Healt				1800	IN OUT N/A N/O	,	 		25		Pre-Operat.
0300	IN OUT	Proper ill worker practices; no ill workers present; proper reporting of illness	0	☐ 25	1900	IN OUT N/A N/O	No room temperature storage; proper use of time		0	25	106	HACCP
Pre	venting Con	tamination by Hands			2000	IN OUT N/A N/O	as a control, procedures available Proper reheating procedures for hot holding	10		15	_ 니	
		Hands washed as required	Ü	□ 15	2110	IN OUT N/A	Proper cold holding temperatures (> 45°F)	ŏ		10	Resu	• • •
0500	IN OUT N/A N/O	Proper methods used to prevent bare hand contact with RTE foods	-	🗆 15	2120	IN OUT N/A	Proper cold holding temperatures (between 42°F to 45°F)		0	1 21	01 02	Satisfactory Unsatisfactory
	IN OUT	Adequate handwashing facilities		□ 10	2200	IN OUT N/A	Accurate thermometer provided and used to					Complete
		ce, Wholesome, Not Adulterated			Cor	sumer Advi	evaluate temperature of PHF	.l			04 🛅	Incomplete
	IN OUT	Food obtained from approved source Water supply, ice from approved source		믬15		IN OUT N/A	Proper Consumer Advisory posted for raw or			5		
—		Proper washing of fruits and vegetables	6	□ 10	╣		undercooked foods		L.)		A -4!-	_
1000	in out	Food in good condition, safe and unadulterated;	ā	□ 10	Hig	hly Suscepti IIN OUT N/A	ble Populations		0		Actio	n Suspend
1100	IN OUT	approved additives Proper disposition of returned, previously served,		☐ 10	⊣ 1	JIN OUT N/A	Pasteurized foods used as required; prohibited foods not offered		P		07 🔀	Approved
		unsafe, or contaminated food			Che	mical					10 □	Disapproved
1200	IN OUT N/A N/O	Proper shellstock identification; proper parasite destruction procedures for fish		0 5	1	IN OUT	Toxic substances properly identified, stored, used			10	26 🗌	Follow-up Req'd
Pro	tection from	Cross Contamination				IN OUT N/A	ith Approved Procedures Compliance with risk control plans, variances, or	lα		10		
1300	IN OUT N/A	Food contact surfaces used for raw meat thoroughly cleaned and sanitized		□ 15	·		mobile unit plan of operation			Ш	Moole	Served
1400	IN OUT N/A	Raw meats below or away from RTE food	6	□ 5		IN OUT N/A	Variance obtained for specialized processing methods (e.g., ROP)	0		1 101		Breakfast
1500	IN OUT N/A N/O	Proper handling of pooled eggs		5			(-1 g- , -1,					Lunch
			Blue	Low	Risk Fa	ictors						Dinner
	Low Risk	Factors are preventive measures to con	trol t	he ad	dition of	pathogens, o	hemicals, and physical objects into foo	ds.			6035 [
		Circled poir				not in complia	ince.	T	_		6040 [Other
Foo	d Temperatu	re Control	CDt	R PT		nsils and Eq	uinment	CDI	н		841	0h
2800	Food received	at proper temperature		□ 5	4000	Food and non-	ood sufaces properly used and constructed;					Observed Breakfast
2900		pment for temperature control		□ 5		cleanable Warewashing fr	acilities properly installed, maintained, used;					Lunch
3000	Proper thawing				4100	test strips avail	able and used	L				Dinner
	Proper labeling		lo I	<u> </u>	4200		t surfaces maintained, cteaned, sanitized ntact surfaces maintained and clean	무		<u> </u>	6060 [
		Contamination	,		7000	sical Facilitie					6065 L	
3200		s, animals not present; entrance controlled		□ 5	4400	Plumbing prope	erly sized, installed, and maintained; proper backflow	10		5	Red Critic	al Points
3300	Potential food o	contamination prevented during preparation,	0	□ 5	4500		et drains, no cross-connections water properly disposed			5	/	\sim
3400	Wiping cloths p	roperly used, stored	_	□ 5	4600		properly constructed, supplied, cleaned	₩.		3		<u>ر</u>
3500		nliness and hygiene		□ 3	4700		properly disposed; facilities maintained			3	Blue Point	ds
	er Use of U	lasting, drinking, or tobacco use	[0]	□ 3	4800	Physical facilitie	es properly installed, maintained, cleaned; ersons excluded from establishment		0	2	[(
3700				□ 3	4900		ation, lighting; designated areas used			2	Total Po	ints
3800	, , ,	ment, linens properly stored, used, handled	-	□ 3	5000	Posting of perm	it; mobile establishment name easily visible	0	▫	2	()
3900	-	single-service articles properly stored, used	1.= 1	□ 3	Ц					Ш	<u></u>	
equire	ments of the food	i this day, the above items are violations, which mus I code and/or directives of the health officer are not ri	net or i	if violatio	ons are no	t corrected in the	time stated in this report. The permit will be suspend	led if a	an im	minei	nt hazard e:	xists or there are 75 or mor
ed 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 healt 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 perso												
npu ta MAGI	munete it under ti	nys of the suspension of inspection, the filling of all ap ne provision of the Right to Know Law	poal t	1003 (10)	out in the	modureness of d	suspension. The completed inspection to an is a pub-	in aut	as (I다	. 4. 11114	it illinat ne II	and available to at it helpo

The request is action to provide of the right to three con .	
Person in Charge	(Signature)
(Printed Name) Back Float	Back tood
2412 1100	pac ites
Regulatory Authority	(Signature)
(Printed Name)	A MARCONIA
	- JAMAN COCES
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CCIS				urvey Report
Food In	spection Program		Page	2_ of 2_
Business N	lame:	Operator:	F	Phone:
Address	B. Sharpe Flement	City ZIP	Seat / Checkouts	
85	Broad Street,	Chambersburg, PA 1720 Date EHS	<u>)</u>	ne Travel Time
l		Date , EHS	Activity Tir	
PR 2	007-1239	PERATURE OBSERVATIONS		m m
	Item / Location	Temp (°F) Item / Location	Temp (°F)	Service 128 X Scheduled
harm	Box	ZZZ.9°		129 🗀 Return
(00)	ier	34.60		126 ☐ Fld Pl Rvw 130 ☐ Complaint
	-			133 🗌 Illness / Injury
				134 Permit Inv.
				127 ☐ Pre-Operat.
				106 HACCP
				Results
	OBSERVA	TIONS and CORRECTION ACTIONS		01 ☐ Satisfactory 02 ☐ Unsatisfactory
Item Number	······································	ea must be corrected with the time frame specified.	Points	03 Complete
	HOT table turn	ned off		04 🔲 Incomplete
				Action
				04 Suspend
				07 Approved 10 Disapproved
				26 Follow-up Req'd
				Meals Served 6020 Breakfast
				6025 Klunch
				6030 🗀 Dinner
				6035 ☐ Cater 6040 ☐ Other
				Meal Observed
				6045 🗆 Breakfast
				6050 X Lunch
				6055 ☐ Dinner 6060 ☐ Cater
				6065 🗆 Other
				Red Critical Points
			-	
Comments				Blue Points
Volinicino				Total Points
requirements of red critical point officer within ter	f the food code and/or directives of the health officer are not so rif there are 101 or more total points. The health officer no (10) days of the suspension or inspection. The filing of a under the provision of the Right to Know Law.	must be corrected in the time specified by the health officer. A food of met or if violations are not corrected in the time stated in this reporter will provide an opportunity for an appeal on the validity of a suspens	t. The permit will be suspended if an infilli sion or the findings of an inspection report	t if a written request is filed with the healt
Regulatory A (Printed Nam	Authority A	(Signature)	lia School	lou
<u> </u>	MINAL -CITE	ny Im	W. W.	