

Business Name: Molly's Restaurant Operator: _____ Phone: _____

Address: 109 South Main Street, Chambersburg, PA City: _____ ZIP: _____ Seat / Checkouts: _____

General Health Record ID: PR 2008-1127 P/E: _____ Date: 11/26/08 LEHS: _____ Activity Time: _____ Travel Time: _____

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

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

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

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

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

Red Critical Points	○
Blue Points	○
Total Points	○

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) James M. Gleser (Signature) _____
 Regulatory Authority (Printed Name) Alicia Schooley (Signature) _____

