

Business Name: Naomi's Bakery Operator: Naomi Esh Phone: ()

Address: 255 Grant Street, Chambersburg, PA 17201 City: Chambersburg, PA ZIP: 17201 Seat / Checkouts: 1

General Health Record ID: PR 2007-265 P/E: 113007 Date: 11/30/07 EHS: 113007 Activity Time: m Travel Time: m

Red High Risk Factors				Service					
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				128 <input checked="" type="checkbox"/> Scheduled 129 <input type="checkbox"/> Return 126 <input type="checkbox"/> Fld PI Rvw 130 <input type="checkbox"/> Complaint 133 <input type="checkbox"/> Illness / Injury 134 <input type="checkbox"/> Permit Inv. 136 <input type="checkbox"/> Field Education 127 <input type="checkbox"/> Pre-Operat. 106 <input type="checkbox"/> HACCP					
Compliance Status		CDI	R	PTS	Compliance Status		CDI	R	PTS
Demonstration of Knowledge				Potentially Hazardous Food Time/Temperature					
0100	IN OUT			5	1600	IN OUT N/A N/O			30
PIC certified by accredited program, or compliance with Code, or correct answers				Proper cooling procedures					
0200	IN OUT			5	1710	IN OUT N/A N/O			25
Food Worker Cards current for all food workers; new food workers trained				Proper hot holding temperatures (<130°F)					
Employee Health				Proper hot holding temperatures (between 130°F to 139°F)					
0300	IN OUT			25	1800	IN OUT N/A N/O			25
Proper ill worker practices; no ill workers present; proper reporting of illness				Proper cooking time and temperature					
Preventing Contamination by Hands				No room temperature storage; proper use of time as a control, procedures available					
0400	IN OUT N/O			15	1900	IN OUT N/A N/O			25
Hands washed as required				Proper reheating procedures for hot holding					
0500	IN OUT N/A N/O			15	2110	IN OUT N/A			10
Proper methods used to prevent bare hand contact with RTE foods				Proper cold holding temperatures (> 45°F)					
0600	IN OUT			10	2120	IN OUT N/A			5
Adequate handwashing facilities				Proper cold holding temperatures (between 42°F to 45°F)					
Approved Source, Wholesome, Not Adulterated				Accurate thermometer provided and used to evaluate temperature of PHF					
0700	IN OUT			15	Consumer Advisory				
Food obtained from approved source				2300 IN OUT N/A Proper Consumer Advisory posted for raw or undercooked foods					
0800	IN OUT			15	Highly Susceptible Populations				
Water supply, ice from approved source				2400 IN OUT N/A Pasteurized foods used as required; prohibited foods not offered					
0900	IN OUT N/A N/O			10	Chemical				
Proper washing of fruits and vegetables				2500 IN OUT Toxic substances properly identified, stored, used					
1000	IN OUT			10	Conformance with Approved Procedures				
Food in good condition, safe and unadulterated; approved additives				2600 IN OUT N/A Compliance with risk control plans, variances, or mobile unit plan of operation					
1100	IN OUT			10	Physical Facilities				
Proper disposition of returned, previously served, unsafe, or contaminated food				4400 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections					
1200	IN OUT N/A N/O			5	4500 Sewage, wastewater properly disposed				
Proper shellstock identification; proper parasite destruction procedures for fish				4600 Toilet facilities properly constructed, supplied, cleaned					
Protection from Cross Contamination				4700 Garbage, refuse properly disposed; facilities maintained					
1300	IN OUT N/A			15	4800 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment				
Food contact surfaces used for raw meat thoroughly cleaned and sanitized				4900 Adequate ventilation, lighting; designated areas used					
1400	IN OUT N/A			5	5000 Posting of permit; mobile establishment name easily visible				
Raw meats below or away from RTE food				6020 <input type="checkbox"/> Breakfast 6025 <input type="checkbox"/> Lunch 6030 <input type="checkbox"/> Dinner 6035 <input type="checkbox"/> Cater 6040 <input checked="" type="checkbox"/> Other					
1500	IN OUT N/A N/O			5	Meal Observed 6045 <input type="checkbox"/> Breakfast 6050 <input type="checkbox"/> Lunch 6055 <input type="checkbox"/> Dinner 6060 <input type="checkbox"/> Cater 6065 <input checked="" type="checkbox"/> Other				
Proper handling of pooled eggs				Red Critical Points 0 Blue Points 7 Total Points 7					

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.

Food Temperature Control				Utensils and Equipment						
2800	Food received at proper temperature			5	4000	Food and non-food surfaces properly used and constructed; cleanable			5	
2900	Adequate equipment for temperature control			5	4100	Warewashing facilities properly installed, maintained, used; test strips available and used			5	
3000	Proper thawing methods used			3	4200	Food — contact surfaces maintained, cleaned, sanitized			5	
Food Identification				Physical Facilities						
3100	Proper labeling, signage			5	4400	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections			5	
Protection from Contamination				4500 Sewage, wastewater properly disposed						
3200	Insects, rodents, animals not present; entrance controlled			5	4600	Toilet facilities properly constructed, supplied, cleaned			3	
3300	Potential food contamination prevented during preparation, storage, display			5	4700	Garbage, refuse properly disposed; facilities maintained			3	
3400	Wiping cloths properly used, stored			5	4800	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment			2	
3500	Employee cleanliness and hygiene			3	4900	Adequate ventilation, lighting; designated areas used			2	
3600	Proper eating, tasting, drinking, or tobacco use			3	5000	Posting of permit; mobile establishment name easily visible			2	
Proper Use of Utensils				6045 <input type="checkbox"/> Breakfast 6050 <input type="checkbox"/> Lunch 6055 <input type="checkbox"/> Dinner 6060 <input type="checkbox"/> Cater 6065 <input checked="" type="checkbox"/> Other						
3700	In-use utensils properly stored			3	Red Critical Points 0 Blue Points 7 Total Points 7					
3800	Utensils, equipment, linens properly stored, used, handled			3						
3900	Single-use and single-service articles properly stored, used			3						

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): Naomi S. Esh (Signature): Naomi Esh
 Regulatory Authority (Printed Name): Alicia Schooley (Signature): Alicia Schooley

