

Business Name: Ponderosa Steakhouse #596 Operator: \_\_\_\_\_ Phone: \_\_\_\_\_  
 Address: 1110 Lincoln Way East, Chambersburg, PA 17201 City: \_\_\_\_\_ ZIP: \_\_\_\_\_ (Seat) Checkouts: \_\_\_\_\_  
 General Health Record ID: PR 2008-1162 P/E: \_\_\_\_\_ Date: 082608 EHS: \_\_\_\_\_ Activity Time: \_\_\_\_\_ Travel Time: \_\_\_\_\_  
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**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	Compliance Status	CDI	R	PTS			
<b>Demonstration of Knowledge</b>				<b>Potentially Hazardous Food Time/Temperature</b>						
0100	IN	OUT	5	1600	IN	OUT	30			
PIC certified by accredited program, or compliance with Code, or correct answers				Proper cooling procedures						
0200	IN	OUT	5	1710	IN	OUT	25			
Food Worker Cards current for all food workers; new food workers trained				Proper hot holding temperatures (<130°F)						
<b>Employee Health</b>				<b>Consumer Advisory</b>						
0300	IN	OUT	25	2300	IN	OUT	5			
Proper ill worker practices; no ill workers present; proper reporting of illness				Proper Consumer Advisory posted for raw or undercooked foods						
<b>Preventing Contamination by Hands</b>				<b>Highly Susceptible Populations</b>						
0400	IN	OUT	15	2400	IN	OUT	10			
Hands washed as required				Pasteurized foods used as required; prohibited foods not offered						
0500	IN	OUT	15	<b>Chemical</b>						
Proper methods used to prevent bare hand contact with RTE foods				2500				IN	OUT	10
0600	IN	OUT	10	Toxic substances properly identified, stored, used						
Adequate handwashing facilities				<b>Conformance with Approved Procedures</b>						
<b>Approved Source, Wholesome, Not Adulterated</b>				2600				IN	OUT	10
0700	IN	OUT	15	Compliance with risk control plans, variances, or mobile unit plan of operation						
Food obtained from approved source				2700				IN	OUT	10
0800	IN	OUT	10	Variance obtained for specialized processing methods (e.g., ROP)						
Water supply, ice from approved source				<b>Protection from Cross Contamination</b>						
0900	IN	OUT	10	1300				IN	OUT	15
Proper washing of fruits and vegetables				Food contact surfaces used for raw meat thoroughly cleaned and sanitized						
1000	IN	OUT	10	1400				IN	OUT	5
Food in good condition, safe and unadulterated; approved additives				Raw meats below or away from RTE food						
1100	IN	OUT	10	1500				IN	OUT	5
Proper disposition of returned, previously served, unsafe, or contaminated food				Proper handling of pooled eggs						
1200	IN	OUT	5	<b>Blue Low Risk Factors</b>						
Proper shellstock identification; proper parasite destruction procedures for fish				<b>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.</b>						
<b>Food Temperature Control</b>				<b>Utensils and Equipment</b>						
2800	IN	OUT	5	4000	IN	OUT	5			
Food received at proper temperature				Food and non-food surfaces properly used and constructed; cleanable						
2900	IN	OUT	5	4100	IN	OUT	5			
Adequate equipment for temperature control				Warewashing facilities properly installed, maintained, used; test strips available and used						
3000	IN	OUT	3	4200	IN	OUT	5			
Proper thawing methods used				Food - contact surfaces maintained, cleaned, sanitized						
<b>Food Identification</b>				<b>Physical Facilities</b>						
3100	IN	OUT	5	4300	IN	OUT	3			
Proper labeling, signage				Non-food - contact surfaces maintained and clean						
<b>Protection from Contamination</b>				4400				IN	OUT	5
3200	IN	OUT	5	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections						
Insects, rodents, animals not present; entrance controlled				4500				IN	OUT	5
3300	IN	OUT	5	Sewage, wastewater properly disposed						
Potential food contamination prevented during preparation, storage, display				4600				IN	OUT	3
3400	IN	OUT	5	Toilet facilities properly constructed, supplied, cleaned						
Wiping cloths properly used, stored				4700				IN	OUT	3
3500	IN	OUT	3	Garbage, refuse properly disposed; facilities maintained						
Employee cleanliness and hygiene				4800				IN	OUT	2
3600	IN	OUT	3	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment						
Proper eating, tasting, drinking, or tobacco use				4900				IN	OUT	2
<b>Proper Use of Utensils</b>				5000				IN	OUT	2
3700	IN	OUT	3	Adequate ventilation, lighting; designated areas used						
In-use utensils properly stored				Posting of permit, mobile establishment name easily visible						
3800	IN	OUT	3							
Utensils, equipment, linens properly stored, used, handled										
3900	IN	OUT	3							
Single-use and single-service articles properly stored, used										

**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

**Red Critical Points**  
10

**Blue Points**  
28

**Total Points**  
38

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) Michelle Morse (Signature) \_\_\_\_\_  
 Regulatory Authority (Printed Name) Alicia Schooley (Signature) Alicia Schooley

# CCIS

# Sanitation Survey Report

Food Inspection Program

Page 2 of 3

Business Name: Ponderosa Steakhouse #596 Operator: \_\_\_\_\_ Phone: \_\_\_\_\_

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General Health Record ID: PR 2008-1162 P/E: \_\_\_\_\_ Date: 082608 EHS: \_\_\_\_\_ Activity Time: \_\_\_\_\_ Travel Time: \_\_\_\_\_

### TEMPERATURE OBSERVATIONS

Item / Location	Temp (°F)	Item / Location	Temp (°F)
Salad Cooler	38°		
WIC	38.8°		
Dessert Cooler	40°		
2 Dr. Freezer	-9°		
WIF	17.4°		

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### OBSERVATIONS and CORRECTION ACTIONS

Item Number	Violations cited in this area must be corrected with the time frame specified.	Points
2900	No thermometer in salad cooler	10
3300	Uncovered food in WIC	10
4000	Seals need replaced on (R) dr of dbl. drs.	10
3600	Employee drink in WIC	3
4300	Floors need cleaned in WIC	3
3100	Unlabeled food in WIC	5
4300	Fan grills (set of 3) need cleaned in WIC	X
4300	Floor in dessert prep area need cleaned	X
3300	Food in dessert cooler uncovered	X
3100	Unlabeled food in dessert cooler	X
3300	Box on floor in storage area	X
4000	Seals need replaced on dessert cooler	X
3300	Uncovered food in WIF	X
4800	Shelf needs cleaned in WIF	2
4300	Floor needs cleaned in WIF	X
3100	Unlabeled food in WIF	X
2900	Thermometer needs calibrated on WIC	X

Red Critical Points	10
Blue Points	28
<b>Total Points</b>	<b>38</b>

Comments: \_\_\_\_\_

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Person in Charge (Printed Name): Mi chule Marki (Signature) \_\_\_\_\_  
 Regulatory Authority (Printed Name): Alicia Schooley (Signature) Alicia Schooley

