Commonwealth Code Inspection Service 1102 Sheller Avenue, Suite B Chambersburg, PA 17201

Phone: 717-262-0081

On Tuesday February 13, 2007 at approximately 1:45 PM I visited the Red Lobster Restaurant #0550 located at 935 Wayne Avenue, Chambersburg due to a complaint received that morning. I Completed and inspection and found the following violations.

- 1.) There was some celery and a few other vegetables that were not covered in the walk-in cooler.
- 2.) There was some uncovered tomatoes and lemons ect. At the salad table.
- 3.) There was a gap in the exhaust hood above the four burner stove.
- 4.) There were some unlabeled bottles in the kitchen.

These violations gave this establishment a total of 17 points.

I returned to the restaurant on Thursday February 15, 2007 at approximately 10:45 AM for a follow-up inspection while there I rechecked all temperatures and completed another inspection all temperatures were fine. I found the follow violations.

- 1.) A few boxes were sitting on the floor in the walk-in cooler.
- 2.) Salad prep table lid was open.
- 3.) Some food was uncovered in the walk-in cooler.
- 4.) The ice machine lid was open
- 5.) There was a gap in the exhaust hood above the four burner stove.
- 6.) There were some unlabeled bottles in the kitchen.

These violations gave this establishment a total of 17 points.

During my visit I also retrieved copys of their records\invoices.

С	CIS	a-1 5 -07			_	_		Sar	nitatio	n	S	urve	y Report
F	ood Ins	pection Program	•			-				Р	age) of
	ness Name						(Operator:				Phone:	
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١ddr	ess				City		\overline{C}	ZIP Seat?	heckouts	_		1	
C	135	come Are	Δ	ىد	<u>~</u>		ha	mberslaurs	90	<u> </u>			
ene	eral Health	Record ID S P/E			ate			EHS	Α	ctiv	ity T	īme	Travel Time
PR												m	m
		rs are improper practices or procedures					actors	t contributing feeters of foodba	rne illness	se in	ines	Serv	ice
1ıgn	HISK PACTO	Circles indicate comp	ollan	ce s	tatu	s (IN,	QUT, N/O, N//	A) for each item.				128	Scheduled Return
	in complianc			•	_	= not	Compliance S	CDI = corrected during inspection			R P		Fld Pl Rvw
	compliance St		CDI	н	PTS	Po		ardour Food Time/Temperatu		וטי	пр	130	
_	onstration IN OUT	of Knowledge PIC certified by accredited program, or compliance			5			Proper cooling procedures					
ااممر	IN 001	with Code, or correct answers			Ш	1710				-	_	134	
200	IN OUT	Food Worker Cards current for all food workers; new food workers trained		0	5	1720	O IN OUT N/A N/O	Proper hot holding temperatures (between 130°F to 139°F)		□		5 136 □	Field Education
10.0	loyee Healt	·				180	D IN OUT N/A N/O	<u> </u>		\dashv		127	
_	IN OUT	Proper ill worker practices; no ill workers present;	0	0	25		D IN OUT N/A N/O	No room temperature storage; proper u		허		106 🗀	HACCP
		proper reporting of illness	1_			L		as a control, procedures available		ᆉ			J
		tamination by Hands Hands washed as required	TO		15		O IN OUT N/A N/O	Proper reheating procedures for hot ho Proper cold holding temperatures (> 48		밁	_	Resu	
	IN OUT N/A N/O		ö	븁			O IN OUT N/A	Proper cold holding temperatures			ᆲ	_ਵ ∪1 U⊻	Satisfactory
		with RTE foods						(between 42°F to 45°F)		_	_	02	,
	IN OUT	Adequate handwashing facilities		Ļ.	10	220	O IN OUT N/A	Accurate thermometer provided and us evaluate temperature of PHF	sed to	۱"	미	5 03 📙	Complete
	roved Sour IN OUT	ce. Wholesome, Not Adulterated Food obtained from approved source	ΤÖ	0		Co	nsumer Adv					04 🗒	Incomplete
\rightarrow	IN OUT	Water supply, ice from approved source	늉	lä	15	230	O IN OUT NA	Proper Consumer Advisory posted for	raw or			5	
_	IN OUT N/A N/O	Proper washing of fruits and vegetables	ū	Ī	10	TER	rhiu Success	undercooked foods tible Population			4	Actio	on
000	IN OUT	Food in good condition, safe and unadulterated;			10		o IIN OUT N/A	Pasteurized foods used as required; pro	phibited			04 🛘	Şuspend
100	IN OUT	approved additives Proper disposition of returned, previously served,		П	10		0 1117 001 11117	foods not offered	7/110/10/2			07 🖭	
100	IN 001	unsafe, or contaminated food					emical	***			-	10 🗆	Disapproved
200	IN OUT N/A N/O	Proper shellstock identification; proper parasite destruction procedures for fish			5		דעס און ס	Toxic substances properly identified, st	tored, used	IJĮ	U] :	26	Follow-up Req'o
2001	ection from	Cross Contamination					ntormance v o IN OUT N/A	with Approved Procedures Compliance with risk control plans, val	riopooo or	m I			
	IN OUT N/A	Food contact surfaces used for raw meat		0	15	260	U IN UUI N/A	mobile unit plan of operation	nances, or	<u>ا ا</u>	₩.		is Served
		thoroughly cleaned and sanitized			5	270	0 IN OUT N/A	Variance obtained for specialized processing	essing	0		101	□ Breakfast
_	IN OUT NA	Raw meats below or away from RTE food Proper handling of pooled eggs	0		5			methods (e.g., ROP)					☐ Lunch
<u>,00</u>	IN COLINA INC	Proper haridating of pooled eggs		_	1		<u> </u>						Dinner
							actors	abaniasia and physical object	to into food				☐ Cater
	Low Risi	k Factors are preventive measures to cor Circled poi	ntoi nts i	tne ndid	ado: cate	เนอก เ items	not in compl	, cnemicais, and physical objec iance.	ts into lood:	5.			☐ Other
					PTS					COI	RΡ	TS 8040	U Otnei
000	d Temperat	ure Control				Ute	ensils and E					Meal	Observed
800		at proper temperature	_		_	400	Food and nor	n-food sufaces properly used and constru	ıcted;			⁵ 6045	☐ Breakfast
900		ipment for temperature control		10		410		facilities properly installed, maintained, u	used;			6050	Lunch
000	•	g methods used			3		test strips ava	allable and used				5 6055	□ Dinner
_	d Identifica Proper labelin		П		5	420		act surfaces maintained, cleaned, sanitize	ed			5 coco	_ □ Cater
	•	n Contamination			•	430	ysical Facili	contact surfaces maintained and clean			U	3	☐ Other
		ats, animals not present; entrance controlled			5	440		perly sized, installed, and maintained; pr	oper backflow			5 Red Cri	itical Points
3300	Pot Intial food	contamination prevented during preparation,		Q	5	<u> </u>	devices, indir	ect drains, no cross-connections					
	Storage, display	properly used, stored	_	10	5	450		tewater properly disposed		\rightarrow			10
3500		anliness and hygiene	0	ō	_	460		s properly constructed, supplied, cleaned use properly disposed; facilities maintaine		_		Blue Po	ints
3600	Proper eating	, tasting, drinking, or tobacco use	Q		3,	480		ties properly installed, maintained, clean		히		216	`¬
Prop	er Use of l	Jtensils					unnecessary	persons excluded from establishment		ᅴ	_}	#	
3700		s property stored		_	3	490 500		itilation, lighting; designated areas used rmit; mobile establishment name easily v	isible			2 Total I	Points
3800		pment, linens properly stored, used, handled		0		300	νο μοσιική σι βε	mar, movine establishment hame easily vi	, croic	-	-	-	
3900 j		d single-service articles properly stored, used on this day, the above items are violations, which mu	_			in the	time enerified by	the health officer A food establishment	t nermit may ha	1 5112	nenda	ed without we	arning, notice or bearing if t
anien	manta of the fo	ad and and/or directives of the health officer are not	met n	r if vi	iolatio	ns are	not corrected in t	ne time stated in this report. The permit w	vili de suspende	ana	an imi	ninent nazaro	i exists of there are 75 or the
		there are 101 or more total points. The health officer of days of the suspension or inspection. The filing of an a	will on	ovida	an Ai	sportur	nity for an anneal	on the validity of a suspension or the tind	dings of an inso	ouse	n redo	ort if a written	i request is thed with the nea
ncer	within ten (10) (quests it under	days of the suspension or inspection. The filing of an a the provision of the Right to Know Law	rhhéa	. uoe	10t	otay III			room to a popul		2111611	muot be	widingsio to dilly polo
Perso	on in Charge	DVII					(\$	gnature)	11		1)		
(Print	ted Name)	+ Nauber						7 about	- TUO	Ц	ابر/	٤	

(Signature)

Regulatory Authority (Printed Name)

CCIS 2-15-07			Sanitation S	urvey Report
Food Inspection Program			Page ⁽	of
Business Name: Red Loostex 4 05	50	Operator, Rest	amont !	Phone: () 26 3-600
Address C35 Wayne Aven	ve (hambersburg	Seat Checkouts	
PR PR	Date	EHS 3	Activity Tir	me Travel Time m m
		OBSERVATIONS		Service
Item / Location	36°	Singly DR(2) freeze	Temp (°F)	128 ☐ Scheduled 129 ☑ Return
wie	36	Single DR(2) treeze	360	126 🗀 Fld Pl Rvw
しまり	- Z ^v	Smale DR Wlobster	340	130 Complaint 133 Illness / Injury
(Dayboot Sah S	340	4 de @ Solad Pre	10 39°	134☐ Permit Inv. 136☐ Field Education
2 de Standup(2)	380	Salad Prep	36:	127
4 de Stand up	7/0	Salad Colex	360	Results
Small dR (1)	340	TCe Cream	70	01 🖫 Satisfactory
		rrected with the time frame specified.	Points	02 Unsatisfactory 03 Complete
3300 box on floor in w	2to	•••	5	04
3300 Some Food Unio	vere.	<u> etwai</u>	<u> </u>	Action
4800 Gapin exhaust had	=		2_	04 🗆 Suspend
33x Salvad Prob tak	X	07		
2500 perlanded bottle	•		10	Follow-up Req'd
3300 Ice left open be	8 por	Orea	X	Meals Served
Transition .				6020 ₾ Breakfast 6025 교 Lunch
				6030 12 Dinner
Tema are that	ion	Need to Make Su	re	6035 ☐ Cater 6040 ☐ Other
Cooler doors are	s sec	Wins after you	rave	Meal Observed
been in ther	\sim	3 3		6045 🔲 Breakfast 6050 🖫 Lunch
				6055 🗆 Dinner
				6060
				Red Critical Points
				Plus Points
Comments				Blue Points
				Total Points
Based on an inspection this day, the above items are violations, which m requirements of the food code and/or directives of the health officer are not red critical points or if there are 101 or more total points. The health officer officer within ten (10) days of the suspension or inspection. The filling of an	t met or if violatio	ens are not corrected in the time stated in this report. The properties to a suspension or	ermit will be suspended if an immir the findings of an inspection report	nent hazard exists or there are 75 or mor if a written request is filed with the healt

Person in Charge (Printed Name) (Signature) (Signature)

Regulatory Authority (Printed Name)

(CCIS	2-	-13-07						Sanita	atio	า S	urve	y Report
F	ood Ir	rspection	on Program								Pag∈		of
_	iness Na								Operator:		~	Phone:	
\square	<u>Le</u> C	1 6	oster * 05	<u>ン</u>	<u> </u>			<u>(</u> -	JUK KRSTOMO	420	49	<u>()</u>	903-100
Add	iress					City		\	ZIP Seat7 Shed	kouts	٦,	I	
	32	Ith Record	iline Alber	V	5	ate		$\mathcal{NO}^{\mathcal{L}}$	Up Lagrand	Act	O \	ime	Travel Time
1	,	IIN Hecord		$\overline{}$	٦					, (01	•,		
PF	┨					L						m	m
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. Service 128 Scheduled													
I _{IN}	≐ in complia	nce OUT								repeat vi	olation	129 🗍	Return
	Compliance	Status		CDI	R	PTS	1	Compliance S		CDI	R P		Fld Pl Rvw
		on of Know		m²)					ardour Food Time/Temperature				Complaint Illness / Injury
0100	IN OUT		ied by accredited program, or compliance a, or correct answers			5	1600		O Proper cooling procedures O Proper hot holding temperatures (<130°F)			նլ 133 ∐ ⁵ 134 🗒	
0200	IN OUT	Food Wor	ker Cards current for all food workers;			5			Proper hot holding temperatures			5 136 🗆	
Em	ployee He		workers trained				1000	IN OUT NA N	(between 130°F to 139°F) O Proper cooking time and temperature	-		127 🗆	
	IN OUT	Proper ill	worker practices; no ill workers present;			25		IN OUT N/A N/	O No room temperature storage; proper use of ti			ল্ল 106 ⊔	HACCP
			porting of illness	_			0000	IN OUT 101 10	as a control, procedures available				
			ion by Hands ashed as required			15	2000	IN OUT N/A N/	Proper reheating procedures for hot holding Proper cold holding temperatures (> 45°F)	- -		Hesu	
_		N/O Proper mo	ethods used to prevent bare hand contact			15		IN OUT N/A	Proper cold holding temperatures	0	ū	5 01 □ 02 □	Satisfactory Unsatisfactory
0600	IN OUT	with RTE	foods handwashing facilities	+	10	10	2200	IN OUT N/A	(between 42°F to 45°F) Accurate thermometer provided and used to	-		5 03	Complete
			lesome, Not Adulterated)					evaluate temperature of PHF		_	04 🗆	Incomplete
	IN OUT		ained from approved source		_	15		nsumer Adv		Ιn		5	<u> </u>
	IN OUT		pply, ice from approved source		<u> </u>	L		IN OUT N/A	Proper Consumer Advisory posted for raw or undercooked foods	0			
	AVA TUO NI O		ashing of truits and vegetables ood condition, safe and unadulterated;		믐	-		- ·	tible Population			Actic	on Suspend
	<u> </u>	approved	additives			<u>L</u> .	2400	IN OUT N/A	Pasteurized foods used as required; prohibited foods not offered	u		07	Approved
1100	IN OUT		sposition of returned, previously served, r contaminated food			10	Çhe	mical				10 🗍	Disapproved
1200	IN OUT NA	N/O Proper sh	nellstock identification; proper parasite on procedures for fish			3 C		JUV OUT	Toxic substances properly identified, stored, u	sed 🗌	Ų.	∞	Follow-up Req'd
Dro	tection fr		Contamination			L		In out NA	with Approved Procedures Compliance with risk control plans, variances,	or 🛘			
	IN OUT N/A	Food con	tact surfaces used for raw meat	0		15	2600	IN UU INA	mobile unit plan of operation			Meal	s Served
140	D IN OUT N/A		ly cleaned and sanitized Its below or away from RTE food			5	2700	IN OUT N/A	Variance obtained for specialized processing methods (e.g., ROP)			IVI	□ Breakfast
	IN OUT NA		andling of pooled eggs		ō	5			,				Lunch
				Blu	e la	w R	isk Fa	ctors				6030 (Dinner
	Low	Risk Factors	s are preventive measures to cor	ıtrol	the	add	ition o	f pathogens	, chemicals, and physical objects into	foods.		6035 (☐ Cater
			Circled poi					not in comp	liance.	Icn	R P	6040 [☐ Other
Ëo	nd Temne	rature Con	trol	UU	H	PTS		nsils and E	quipment	ŢOD	<u> </u>		Observed
280		ived at proper				5	4000	Food and no	n-food sufaces properly used and constructed;			_	☐ Breakfast
290	+		temperature control	무			4100	cleanable Warewashin	facilities properly installed, maintained, used;		$\frac{1}{1}$	1	☐ Lunch
300		wing methods	used	0	ابا	3	L	test strips av	ailable and used			⁵ 6055 ∫	
	od Identif O Proper feb	eling, signage		Ō		5	4200		act surfaces maintained, cleaned, sanitized contact surfaces maintained and clean		+	5 6060 (□ Cater
		om Contar	nination				_	rsical Facili			101		☐ Other
320			not present; entrance controlled		0) Plumbing pr	perly sized, installed, and maintained, proper ba	cktlow 🛚		5 Red Crit	tical Points
330	0 Sotential f storage, d		tion prevented during preparation,	O		5	3 4500		rect drains, no cross-connections stewater properly disposed	-	$\frac{1}{10}$	<u> </u>	$\hat{}$
	0 Wiping ele	ths properly us					4600		s properly constructed, supplied, cleaned			3 (C	
		cleanliness an		0	믐	_	4700		use properly disposed; facilities maintained		_	3 Blue Poi	[IIIS
		of Utensils	inking, or tobacco use	U	L	Ļ	4800		lities properly installed, maintained, cleaned; persons excluded from establishment		╚	≟	/
	0 In-use ute	nsiis properly s	stored	0		3	4900		ntilation, lighting; designated areas used	0	_	2 Total F	oints
380			ns properly stored, used, handled			-	5000	Posting of pe	ermit; mobile establishment name easily visible			² /	7
390		estion this day	rvice articles properly stored, used	ist ha		rantad	in tha t	ime specified h	y the health officer. A food establishment permi	may be se	uspend.	ed without wa	rning, notice or hearing if the
		- 4	disactives of the booth officer are not	mot c	r if w	iolatic	ne ara n	at corrected in 1	ine time stated in this tenori. The permit Will be Si	Jsbended i	an imr	nineni nazaro	exists of there are 75 of thor
office	er within ten (1	(0) days of the	suspension or inspection. The filing of an a	wili pr appea	ovide I doe	e an o es not	pportuni stay the	ty for an appeal effectiveness o	on the validity of a suspension or the findings of f a suspension. The completed inspection form is	an mspect a public de	on repo	a co a watten t that must be	made available to any perso
who	requests it ur	der the provisi	on of the Right to Know Law .				•			100		11.	
	son in Char inted Name)		ny Co Haas					(3	lignature) \alpha \forall \for	VIII	0	ت اما.	

(Signature)

Regulatory Authority (Printed Name)

CCIS 2-13-07		•	Sanitatio	n Sı	urvey Report
Food Inspection Program				Page	of
Business Name: Red lobste	x H	Operator: Operator:	2 Hours	}	Phone: (A) 263-608
935 warne tren	عدد	Chambersbur	Sear Green Cours	2)	
General Health Record ID \(\rightarrow P/E	Date	EHS	<u> </u>	ctivity Tir	
PR	PERATURE	OBSERVATIONS		r	n m
item / Location	Temp (°F)	Item / Location	Te	emp (°F)	Service 128 ☐ Scheduled
witc (wet)	400	2nd Single De de		250	129 Return
WIC (2) (Drw)	35°	3 single DR	`Z	230	126□ Fld Pl Rvw 130□ Complaint
wif	1.5°	4th Single De		320	133 ☐ Iliness / Injury 134 ☐ Permit Inv.
Stand-up 2 DR COOlec (1)	410	Ice Cream CooleR		80	136 Field Education
n n (2)	420	4dr Cooler Salad ar	ea !	340	127 ☐ Pre-Operat. 106 ☐ HACCP
4 de Stand-up Coole R	259	Salad Coolep	4	40	
I sincle de	320	Salad Prep take	, 4	\mathcal{O}	Results 01 ☐ Satisfactory
		CORRECTION ACTIONS rrected with the time frame specified.		Points	02 ☐ Unsatisfactory 03 ☐ Complete
3300 Celen unconen d	_	2tc		5	04 Incomplete
3300 unovered food in				$\stackrel{\square}{\lambda}$	<u> </u>
	in			0	Action 94 Suspend
	ood a	house LIR , on a rest	_	2	07 Approved
3300 uncovered Lemons		toos est.		$\frac{1}{\lambda}$	10 ☐ Disapproved 26 ☐ Follow-up Req'd
2500 in lable a bottle		Salad 10200		×	
	2120				Meals Served
				-	6020 ☐ Breakfast 6025 ☐ Lunch
					6030 Dinner
		···			6035 ☐ Cater 6040 ☐ Other
Tuill Retu	co to	Check Temo on			Meal Observed
2 de Cordea (a)	Price	check Temp on			6045 🗆 Breakfast
20 2 00000	, reac	<u> </u>			6050 Lunch 6055 Dinner
Stant-up 2D	<i>a.</i> Coo	lep 2 Needs to be	a		6060 🗆 Cater
little Coolere.	<u> </u>	TER A MEEUS TO DE			6065 Other
THE CLOSER.		···			Hed Critical Points
					Blue Points
Comments					7
					Total Points
Based on an inspection this day, the above items are violations, which m requirements of the food code and/or directives of the health officer are not red critical points or if there are 101 or more total points. The health officer officer within ten (10) days of the suspension or inspection. The filling of an	t met or if violatio will provide an o	ns are not corrected in the time stated in this report. The popularity for an appeal on the validity of a suspension or	permit will be suspended the findings of an inspe	l if an immine ction report i	ent hazard exists or there are 75 or more I a written request is filed with the healtl
who requests it under the provision of the Right to Know Law. Person in Charge		(Signature)	, , 0 1	•	11
(Printed Name) Joy C. Haa	<u>S</u>	\mathcal{A}^{α}	47.1	+ac	W Cy
Regulatory Authority (Printed Name)		(Signature)	ret a		1440 ~
Company Company		<u> </u>			-