

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.

Food Inspection Program

Business Name: Red Lobster #0550 Operator: GMR Restaurant Phone: (717) 263-6008

Address: 935 Wayne Avenue City: Chambersburg ZIP: 201 Seat/Checkouts: 201

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

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

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

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

Red Critical Points

10

Blue Points

7

Total Points

17

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): P. Khabar (Signature): P. Khabar

Regulatory Authority (Printed Name): A. Anita Shives (Signature): A. Anita Shives

CCIS 2-13-07

Sanitation Survey Report

Food Inspection Program

Page 1 of 1

Business Name: Red Lobster # 0550 Operator: GMR Restaurants of PA Phone: 263-6008

Address: 935 Wayne Avenue City: Chambersburg ZIP: 2011 Seat/Checkouts: 1

General Health Record ID: PR P/E: Date: EHS: Activity Time: 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							
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	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)			
Employee Health				Proper hot holding temperatures (between 130°F to 139°F)			
0300	IN	OUT	25	1800	IN	OUT	25
Proper ill worker practices; no ill workers present; proper reporting of illness				Proper cooking time and temperature			
Preventing Contamination by Hands				1900			
0400	IN	OUT	15	No room temperature storage; proper use of time as a control, procedures available			
Hands washed as required				2000			
0500	IN	OUT	15	Proper reheating procedures for hot holding			
Proper methods used to prevent bare hand contact with RTE foods				2110			
0600	IN	OUT	10	Proper cold holding temperatures (> 45°F)			
Adequate handwashing facilities				2120			
Approved Source, Wholesome, Not Adulterated				Proper cold holding temperatures (between 42°F to 45°F)			
0700	IN	OUT	15	2200			
Food obtained from approved source				Accurate thermometer provided and used to evaluate temperature of PHF			
0800	IN	OUT	10	Consumer Advisory			
Water supply, ice from approved source				2300			
0900	IN	OUT	10	Proper Consumer Advisory posted for raw or undercooked foods			
Proper washing of fruits and vegetables				Highly Susceptible Population			
1000	IN	OUT	10	2400			
Food in good condition, safe and unadulterated; approved additives				Pasteurized foods used as required; prohibited foods not offered			
1100	IN	OUT	10	Chemical			
Proper disposition of returned, previously served, unsafe, or contaminated food				2500			
1200	IN	OUT	5	Toxic substances properly identified, stored, used			
Proper shellstock identification; proper parasite destruction procedures for fish				Conformance with Approved Procedures			
Protection from Cross Contamination				2600			
1300	IN	OUT	15	Compliance with risk control plans, variances, or mobile unit plan of operation			
Food contact surfaces used for raw meat thoroughly cleaned and sanitized				2700			
1400	IN	OUT	5	Variance obtained for specialized processing methods (e.g., ROP)			
Raw meats below or away from RTE food							
1500	IN	OUT	5				
Proper handling of pooled eggs							

- 128 Scheduled
 - 129 Return
 - 126 Fid 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				Meals Served			
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	Compliance Status	CDI	R	PTS
Food Temperature Control				Utensils and Equipment			
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			
Food Identification				4300			
3100	IN	OUT	5	Non-food — contact surfaces maintained and clean			
Proper labeling, signage				Physical Facilities			
Protection from Contamination				4400			
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			
3300	IN	OUT	5	Sewage, wastewater properly disposed			
Potential food contamination prevented during preparation, storage, display				4600			
3400	IN	OUT	5	Toilet facilities properly constructed, supplied, cleaned			
Wiping cloths properly used, stored				4700			
3500	IN	OUT	3	Garbage, refuse properly disposed; facilities maintained			
Employee cleanliness and hygiene				4800			
3600	IN	OUT	3	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment			
Proper eating, tasting, drinking, or tobacco use				4900			
Proper Use of Utensils				Adequate ventilation, lighting; designated areas used			
3700	IN	OUT	3	5000			
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							

Red Critical Points
10

Blue Points
7

Total Points
17

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) Joy L. Haas (Signature) Joy L. Haas

Regulatory Authority (Printed Name) Anita Shores (Signature) Anita Shores

CCIS 2-13-07

Sanitation Survey Report

Food Inspection Program

Page 2 of

Business Name: Red Lobster # 0550 Operator: GMR Restaurant of PA Phone: 12636008

Address: 935 Wayne Avenue Chambersburg 201 City: Chambersburg ZIP: 201 Seat/Checkouts: 201

General Health Record ID: PR P/E: Date: EHS: Activity Time: Travel Time:

TEMPERATURE OBSERVATIONS

Item / Location	Temp (°F)	Item / Location	Temp (°F)
WTC (wet)	40°	2 nd Single DR	25°
WTC (2) (Dry)	35°	3 rd Single DR	23°
WIF	15°	4 th Single DR	32°
Stand-up 2 DR Cooler (1)	41°	Ice Cream Cooler	18°
" " " (2)	42°	4 dr Cooler in Salad Area	34°
4 dr Stand-up Cooler	25°	Salad Cooler	41°
1 Single dr	32°	Salad Prep table	40°

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- Meal Observed**
- 6045 Breakfast
 - 6050 Lunch
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 - 6060 Cater
 - 6065 Other

OBSERVATIONS and CORRECTION ACTIONS

Item Number	Violations cited in this area must be corrected with the time frame specified.	Points
3300	Celery uncovered in wtc	5
3300	Uncovered food in wtc	X
2500	Unlabeled bottles in wtc	10
4800	Gap in Exhaust hood above 4 Burner Stove	2
3300	Uncovered Lemons Tomatoes ext.	X
2500	Unlabeled bottles @ Salad Prep	X
	I will Return to check Temp on 2 dr Cooler @ Frier Area	
	Stand-up 2 DR Cooler 2 Needs to be a little cooler.	

Red Critical Points	10
Blue Points	7
Total Points	17

Comments

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): Jay L. Haas (Signature): Jay L. Haas
 Regulatory Authority (Printed Name): Anda Shires (Signature): Anda Shires