

Business Name: Rita's Concessions Operator: Rita Murray Phone: ( )

Address: 2593 York Road, Gettysburg, PA 17325 City: Gettysburg ZIP: 17325 Seat / Checkouts:

General Health Record ID: PR 200819117 P/E: Date: 020108 EHS: Activity Time: m Travel Time: 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.

IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable CDI = corrected during inspection R = repeat violation

Table with columns: Compliance Status, CDI, R, PTS. Section: Demonstration of Knowledge. Items: 0100 PIC certified by accredited program... 0200 Food Worker Cards current...

Table with columns: Compliance Status, CDI, R, PTS. Section: Employee Health. Item: 0300 Proper ill worker practices; no ill workers present...

Table with columns: Compliance Status, CDI, R, PTS. Section: Preventing Contamination by Hands. Items: 0400 Hands washed as required... 0500 Proper methods used to prevent bare hand contact... 0600 Adequate handwashing facilities...

Table with columns: Compliance Status, CDI, R, PTS. Section: Approved Source, Wholesome, Not Adulterated. Items: 0700 Food obtained from approved source... 0800 Water supply, ice from approved source... 0900 Proper washing of fruits and vegetables... 1000 Food in good condition, safe and unadulterated... 1100 Proper disposition of returned, previously served, unsafe, or contaminated food... 1200 Proper shellstock identification; proper parasite destruction procedures for fish...

Table with columns: Compliance Status, CDI, R, PTS. Section: Protection from Cross Contamination. Items: 1300 Food contact surfaces used for raw meat thoroughly cleaned and sanitized... 1400 Raw meats below or away from RTE food... 1500 Proper handling of pooled eggs...

Table with columns: Compliance Status, CDI, R, PTS. Section: Potentially Hazardous Food Time/Temperature. Items: 1600 Proper cooling procedures... 1710 Proper hot holding temperatures (<130°F)... 1720 Proper hot holding temperatures (between 130°F to 139°F)... 1800 Proper cooking time and temperature... 1900 No room temperature storage; proper use of time as a control, procedures available... 2000 Proper reheating procedures for hot holding... 2110 Proper cold holding temperatures (> 45°F)... 2120 Proper cold holding temperatures (between 42°F to 45°F)... 2200 Accurate thermometer provided and used to evaluate temperature of PHF...

Table with columns: Compliance Status, CDI, R, PTS. Section: Consumer Advisory. Item: 2300 Proper Consumer Advisory posted for raw or undercooked foods...

Table with columns: Compliance Status, CDI, R, PTS. Section: Highly Susceptible Populations. Item: 2400 Pasteurized foods used as required; prohibited foods not offered...

Table with columns: Compliance Status, CDI, R, PTS. Section: Chemical. Item: 2500 Toxic substances properly identified, stored, used...

Table with columns: Compliance Status, CDI, R, PTS. Section: Conformance with Approved Procedures. Items: 2600 Compliance with risk control plans, variances, or mobile unit plan of operation... 2700 Variance obtained for specialized processing methods (e.g., ROP)...

- Service 128 [X] 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 [X] Complete 04 [ ] Incomplete

- Action 04 [ ] Suspend 07 [X] Approved 10 [ ] Disapproved 26 [ ] Follow-up Req'd

- Meals Served 6020 [ ] Breakfast 6025 [X] Lunch 6030 [X] Dinner 6035 [ ] Cater 6040 [ ] Other

- Meal Observed 6045 [ ] Breakfast 6050 [X] 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.

Table with columns: Compliance Status, CDI, R, PTS. Section: Food Temperature Control. Items: 2800 Food received at proper temperature... 2900 Adequate equipment for temperature control... 3000 Proper thawing methods used...

Table with columns: Compliance Status, CDI, R, PTS. Section: Food Identification. Item: 3100 Proper labeling, signage...

Table with columns: Compliance Status, CDI, R, PTS. Section: Protection from Contamination. Items: 3200 Insects, rodents, animals not present; entrance controlled... 3300 Potential food contamination prevented during preparation, storage, display... 3400 Wiping cloths properly used, stored... 3500 Employee cleanliness and hygiene... 3600 Proper eating, tasting, drinking, or tobacco use...

Table with columns: Compliance Status, CDI, R, PTS. Section: Proper Use of Utensils. Items: 3700 In-use utensils properly stored... 3800 Utensils, equipment, linens properly stored, used, handled... 3900 Single-use and single-service articles properly stored, used...

Table with columns: Compliance Status, CDI, R, PTS. Section: Utensils and Equipment. Items: 4000 Food and non-food surfaces properly used and constructed; cleanable... 4100 Warewashing facilities properly installed, maintained, used; test strips available and used... 4200 Food - contact surfaces maintained, cleaned, sanitized... 4300 Non-food - contact surfaces maintained and clean...

Table with columns: Compliance Status, CDI, R, PTS. Section: Physical Facilities. Items: 4400 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections... 4500 Sewage, wastewater properly disposed... 4600 Toilet facilities properly constructed, supplied, cleaned... 4700 Garbage, refuse properly disposed; facilities maintained... 4800 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment... 4900 Adequate ventilation, lighting; designated areas used... 5000 Posting of permit; mobile establishment name easily visible...

Table with rows: Red Critical Points (0), Blue Points (0), Total Points (0)

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) Sherri Hastings (Signature) [Signature]

Regulatory Authority (Printed Name) Alicia Schooley (Signature) [Signature]