

Business Name: Kosalie's Operator: Phone: ()

Address: 1901 Scotland Avenue Chambersburg, PA City ZIP Seat / Checkouts

General Health Record ID P/E Date EHS Activity Time Travel Time PR [] 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.

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

Table with 4 columns: Compliance Status, CDI, R, PTS. Rows include: Demonstration of Knowledge (PIC certified, Food Worker Cards), Employee Health (Proper ill worker practices), Preventing Contamination by Hands (Hands washed, RTE foods), Approved Source, Wholesome, Not Adulterated (Food obtained, Water supply, Proper washing), Protection from Cross Contamination (Food contact surfaces, Raw meats).

Table with 4 columns: Compliance Status, CDI, R, PTS. Rows include: Potentially Hazardous Food Time/Temperature (Proper cooling, Proper hot holding, Proper cooking, No room temperature storage, Proper reheating, Proper cold holding, Accurate thermometer), Consumer Advisory (Proper Consumer Advisory posted), Highly Susceptible Populations (Pasteurized foods used), Chemical (Toxic substances properly identified), Conformance with Approved Procedures (Compliance with risk control plans, Variance obtained).

- 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 4 columns: Compliance Status, CDI, R, PTS. Rows include: Food Temperature Control (Food received, Adequate equipment, Proper thawing), Food Identification (Proper labeling), Protection from Contamination (Insects, rodents, animals not present; Potential food contamination prevented; Wiping cloths; Employee cleanliness; Proper eating), Proper Use of Utensils (In-use utensils, Utensils, equipment, linens, Single-use and single-service articles).

Table with 4 columns: Compliance Status, CDI, R, PTS. Rows include: Utensils and Equipment (Food and non-food surfaces, Warewashing facilities, Food - contact surfaces, Non-food - contact surfaces), Physical Facilities (Plumbing, Sewage, Toilet facilities, Garbage, Physical facilities, Adequate ventilation, Posting of permit).

Red Critical Points: 0 Blue Points: 22 Total Points: 22

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.

Person in Charge (Printed Name): [] (Signature): Kosalie Dunlap Regulatory Authority (Printed Name): Alicia Schooley (Signature): Alicia Schooley

Food Inspection Program

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Business Name: Rosalie's Operator: Phone: (717) 262-4981

Address: 1901 Scotland Avenue, Chambersburg, PA 17201 City: Chambersburg, PA ZIP: 17201 Seat / Checkouts:

General Health Record ID: PR P/E: Date: 07/11/08 EHS: Activity Time: m Travel Time: m

TEMPERATURE OBSERVATIONS

Item / Location	Temp (°F)	Item / Location	Temp (°F)
Prep Cooler	39°	3 Dr. Cooler	40°
Single Dr. Cooler	39°		
Pizza Prep Cooler	40°		
2 Dr. Freezer	10°		
WIC	39°		
WIF	-5°		
Cooler-Single	37°		

- Service**
- 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

OBSERVATIONS and CORRECTION ACTIONS

Item Number	Violations cited in this area must be corrected with the time frame specified.	Points
4800	Seals need replaced on prep cooler	2
4800	Seals need replaced on single door cooler	—
3300	Box on floor in WIC	5
3300	Boxes on floor in WIF	—
3100	Unlabeled food in prep cooler	5
3300	Uncovered food in prep cooler	—
2900	Need thermometer in prep cooler	5
2900	Need to calibrate thermometer in single dr.	—
4000	Cardboard on Shelf	5
3300	Uncovered food in Pizza Prep Cooler	—
3100	Unlabeled food in Pizza Prep Cooler	—
4800	Fan Grills need cleaned in WIC	—
2900	WIF thermometer is broken	—
4800	Boots need fixed in pizza prep cooler	—
	Need to lower all temperatures in all coolers and no current license posted	

Red Critical Points	0
Blue Points	22
Total Points	22

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): Rosalie Anille (Signature) Rosalie Anille
 Regulatory Authority (Printed Name): Alicia Schooley (Signature) Alicia Schooley