

Business Name: Showalter Farm Produce Operator: John Showalter Phone: ()

Address: 255 Grant Street, Chambersburg, PA 17201 City: ZIP: Seat / Checkouts:

General Health Record ID: PR 2007-266 P/E: Date: 11/30/07 EHS: Activity Time: m Travel Time: m

Red High Risk Factors				Compliance Status				Compliance Status						
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.				Compliance Status				Compliance Status						
IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable CDI = corrected during inspection R = repeat violation				Compliance Status				Compliance Status						
Compliance Status				Compliance Status				Compliance Status						
Demonstration of Knowledge				Potentially Hazardous Food Time/Temperature				Service						
0100	IN	OUT	PIC certified by accredited program, or compliance with Code, or correct answers				5	128	<input checked="" type="checkbox"/>	Scheduled	129	<input type="checkbox"/>	Return	
0200	IN	OUT	Food Worker Cards current for all food workers; new food workers trained				5	126	<input type="checkbox"/>	Fld PI Rvw	130	<input type="checkbox"/>	Complaint	
Employee Health				Consumer Advisory				Results						
0300	IN	OUT	Proper ill worker practices; no ill workers present; proper reporting of illness				25	2300	<input type="checkbox"/>	Proper Consumer Advisory posted for raw or undercooked foods	01	<input type="checkbox"/>	Satisfactory	
Preventing Contamination by Hands				Highly Susceptible Populations				Action						
0400	IN	OUT	N/O	Hands washed as required			15	2400	IN	OUT	N/A	04	<input type="checkbox"/>	Suspend
0500	IN	OUT	N/A	N/O	Proper methods used to prevent bare hand contact with RTE foods		15	2110	IN	OUT	N/A	07	<input checked="" type="checkbox"/>	Approved
0600	IN	OUT		Adequate handwashing facilities			10	2120	IN	OUT	N/A	10	<input type="checkbox"/>	Disapproved
Approved Source, Wholesome, Not Adulterated				Chemical				Meals Served						
0700	IN	OUT		Food obtained from approved source			15	2500	IN	OUT		26	<input type="checkbox"/>	Follow-up Req'd
0800	IN	OUT		Water supply, ice from approved source			10	2600	IN	OUT	N/A			
0900	IN	OUT	N/A	N/O	Proper washing of fruits and vegetables		10	2700	IN	OUT	N/A			
1000	IN	OUT		Food in good condition, safe and unadulterated; approved additives			10	Conformance with Approved Procedures						
1100	IN	OUT		Proper disposition of returned, previously served, unsafe, or contaminated food			10	2600	IN	OUT	N/A			
1200	IN	OUT	N/A	N/O	Proper shellstock identification; proper parasite destruction procedures for fish		5	2700	IN	OUT	N/A			
Protection from Cross Contamination				Physical Facilities				Meal Observed						
1300	IN	OUT	N/A	Food contact surfaces used for raw meat thoroughly cleaned and sanitized			15	4000	Food and non-food surfaces properly used and constructed; cleanable			5	<input type="checkbox"/>	Breakfast
1400	IN	OUT	N/A	Raw meats below or away from RTE food			5	4100	Warewashing facilities properly installed, maintained, used; test strips available and used			5	<input type="checkbox"/>	Lunch
1500	IN	OUT	N/A	N/O	Proper handling of pooled eggs		5	4200	Food — contact surfaces maintained, cleaned, sanitized			5	<input type="checkbox"/>	Dinner
Blue Low Risk Factors				Utensils and Equipment				Red Critical Points						
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				Compliance Status						
Compliance Status				Compliance Status				Compliance Status						
Food Temperature Control				Physical Facilities				Meal Observed						
2800	Food received at proper temperature			5	4400	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections			5	6045	<input type="checkbox"/>	Breakfast		
2900	Adequate equipment for temperature control			5	4500	Sewage, wastewater properly disposed			5	6050	<input type="checkbox"/>	Lunch		
3000	Proper thawing methods used			3	4600	Toilet facilities properly constructed, supplied, cleaned			3	6055	<input type="checkbox"/>	Dinner		
Food Identification				Physical Facilities				Red Critical Points						
3100	Proper labeling, signage			5	4700	Garbage, refuse properly disposed; facilities maintained			3	6060	<input type="checkbox"/>	Cater		
Protection from Contamination				Physical Facilities				Blue Points						
3200	Insects, rodents, animals not present; entrance controlled			5	4800	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment			2	6065	<input checked="" type="checkbox"/>	Other		
3300	Potential food contamination prevented during preparation, storage, display			5	4900	Adequate ventilation, lighting; designated areas used			2					
3400	Wiping cloths properly used, stored			5	5000	Posting of permit; mobile establishment name easily visible			2					
3500	Employee cleanliness and hygiene			3					Total Points					
3600	Proper eating, tasting, drinking, or tobacco use			3					5					
Proper Use of Utensils														
3700	In-use utensils properly stored			3										
3800	Utensils, equipment, linens properly stored, used, handled			3										
3900	Single-use and single-service articles properly stored, used			3										

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): Lynette F. Showalter (Signature): Lynette F. Showalter

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

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TEMPERATURE OBSERVATIONS

Table with 4 columns: Item / Location, Temp (°F), Item / Location, Temp (°F)

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 [] Lunch
6030 [] Dinner
6035 [] Cater
6040 [x] Other

Meal Observed

- 6045 [] Breakfast
6050 [] Lunch
6055 [] Dinner
6060 [] Cater
6065 [x] Other

OBSERVATIONS and CORRECTION ACTIONS

Table with 3 columns: Item Number, Violations cited in this area must be corrected with the time frame specified., Points

Summary table with 3 rows: Red Critical Points (0), Blue Points (5), Total Points (5)

Comments

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Person in Charge: Lynette F. Showalter (Signature)
Regulatory Authority: Alicia Schooley (Signature)