

Food Inspection Program

Business Name: Thaddeus Stevens Elementary School Operator: \_\_\_\_\_ Phone: \_\_\_\_\_

Address: 800 Hollywell Avenue, Chambersburg, PA 17201 City: \_\_\_\_\_ ZIP: \_\_\_\_\_ Seat / Checkouts: \_\_\_\_\_

General Health Record ID: PR 2009-221 P/E: \_\_\_\_\_ Date: 05/09 EHS: \_\_\_\_\_ Activity Time: \_\_\_\_\_ Travel Time: \_\_\_\_\_ m \_\_\_\_\_ 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	CDI	R	PTS	Compliance Status	CDI	R	PTS	Compliance Status	CDI	R	PTS									
<b>Demonstration of Knowledge</b>																				
0100	IN	OUT	PIC certified by accredited program, or compliance with Code, or correct answers	<input type="checkbox"/>	<input type="checkbox"/>		5	1600	IN	OUT	N/A	N/O	Proper cooling procedures	<input type="checkbox"/>	<input type="checkbox"/>		30			
0200	IN	OUT	Food Worker Cards current for all food workers; new food workers trained	<input type="checkbox"/>	<input type="checkbox"/>		5	1710	IN	OUT	N/A	N/O	Proper hot holding temperatures (<130°F)	<input type="checkbox"/>	<input type="checkbox"/>		25			
<b>Employee Health</b>																				
0300	IN	OUT	Proper ill worker practices; no ill workers present; proper reporting of illness	<input type="checkbox"/>	<input type="checkbox"/>		25	1720	IN	OUT	N/A	N/O	Proper hot holding temperatures (between 130°F to 139°F)	<input type="checkbox"/>	<input type="checkbox"/>		5			
<b>Preventing Contamination by Hands</b>																				
0400	IN	OUT	N/O	Hands washed as required	<input type="checkbox"/>	<input type="checkbox"/>	15	1800	IN	OUT	N/A	N/O	Proper cooking time and temperature	<input type="checkbox"/>	<input type="checkbox"/>		25			
0500	IN	OUT	N/A	N/O	Proper methods used to prevent bare hand contact with RTE foods	<input type="checkbox"/>	15	1900	IN	OUT	N/A	N/O	No room temperature storage; proper use of time as a control, procedures available	<input type="checkbox"/>	<input type="checkbox"/>		25			
0600	IN	OUT		Adequate handwashing facilities	<input type="checkbox"/>	<input type="checkbox"/>	10	2000	IN	OUT	N/A	N/O	Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>		15			
<b>Approved Source, Wholesome, Not Adulterated</b>																				
0700	IN	OUT		Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>	15	2110	IN	OUT	N/A		Proper cold holding temperatures (> 45°F)	<input type="checkbox"/>	<input type="checkbox"/>		10			
0800	IN	OUT		Water supply, ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>		2120	IN	OUT	N/A		Proper cold holding temperatures (between 42°F to 45°F)	<input type="checkbox"/>	<input type="checkbox"/>		5			
0900	IN	OUT	N/A	N/O	Proper washing of fruits and vegetables	<input type="checkbox"/>	10	2200	IN	OUT	N/A		Accurate thermometer provided and used to evaluate temperature of PHF	<input type="checkbox"/>	<input type="checkbox"/>		5			
1000	IN	OUT		Food in good condition, safe and unadulterated; approved additives	<input type="checkbox"/>	<input type="checkbox"/>	10	<b>Consumer Advisory</b>				2300	IN	OUT	N/A	Proper Consumer Advisory posted for raw or undercooked foods	<input type="checkbox"/>	<input type="checkbox"/>		5
1100	IN	OUT		Proper disposition of returned, previously served, unsafe, or contaminated food	<input type="checkbox"/>	<input type="checkbox"/>	10	<b>Highly Susceptible Populations</b>				2400	IN	OUT	N/A	Pasteurized foods used as required; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>		10
1200	IN	OUT	N/A	N/O	Proper shellstock identification; proper parasite destruction procedures for fish	<input type="checkbox"/>	5	<b>Chemical</b>				2500	IN	OUT	N/A	Toxic substances properly identified, stored, used	<input type="checkbox"/>	<input type="checkbox"/>		10
<b>Protection from Cross Contamination</b>												<b>Conformance with Approved Procedures</b>								
1300	IN	OUT	N/A	Food contact surfaces used for raw meat thoroughly cleaned and sanitized	<input type="checkbox"/>	<input type="checkbox"/>	15	2600	IN	OUT	N/A		Compliance with risk control plans, variances, or mobile unit plan of operation	<input type="checkbox"/>	<input type="checkbox"/>		10			
1400	IN	OUT	N/A	Raw meats below or away from RTE food	<input type="checkbox"/>	<input type="checkbox"/>	5	2700	IN	OUT	N/A		Variance obtained for specialized processing methods (e.g., ROP)	<input type="checkbox"/>	<input type="checkbox"/>		10			
1500	IN	OUT	N/A	N/O	Proper handling of pooled eggs	<input type="checkbox"/>	5													

- Service**
- 128  Scheduled
  - 129  Return
  - 126  Fid PI R/w
  - 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				Compliance Status				Compliance Status											
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	CDI	R	PTS	Compliance Status	CDI	R	PTS	Compliance Status	CDI	R	PTS								
<b>Food Temperature Control</b>																			
2800			Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>		5	<b>Utensils and Equipment</b>											
2900			Adequate equipment for temperature control	<input type="checkbox"/>	<input type="checkbox"/>		5	4000			Food and non-food surfaces properly used and constructed; cleanable	<input type="checkbox"/>	<input type="checkbox"/>		5				
3000			Proper thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>		3	4100			Warewashing facilities properly installed, maintained, used; test strips available and used	<input type="checkbox"/>	<input type="checkbox"/>		5				
<b>Food Identification</b>												4200			Food — contact surfaces maintained, cleaned, sanitized	<input type="checkbox"/>	<input type="checkbox"/>		5
3100			Proper labeling, signage	<input type="checkbox"/>	<input type="checkbox"/>		5	4300			Non-food — contact surfaces maintained and clean	<input type="checkbox"/>	<input type="checkbox"/>		3				
<b>Protection from Contamination</b>												<b>Physical Facilities</b>							
3200			Insects, rodents, animals not present; entrance controlled	<input type="checkbox"/>	<input type="checkbox"/>		5	4400			Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections	<input type="checkbox"/>	<input type="checkbox"/>		5				
3300			Potential food contamination prevented during preparation, storage, display	<input type="checkbox"/>	<input type="checkbox"/>		5	4500			Sewage, wastewater properly disposed	<input type="checkbox"/>	<input type="checkbox"/>		5				
3400			Wiping cloths properly used, stored	<input type="checkbox"/>	<input type="checkbox"/>		5	4600			Toilet facilities properly constructed, supplied, cleaned	<input type="checkbox"/>	<input type="checkbox"/>		3				
3500			Employee cleanliness and hygiene	<input type="checkbox"/>	<input type="checkbox"/>		3	4700			Garbage, refuse properly disposed; facilities maintained	<input type="checkbox"/>	<input type="checkbox"/>		3				
3600			Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>		3	4800			Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment	<input type="checkbox"/>	<input type="checkbox"/>		2				
<b>Proper Use of Utensils</b>												4900			Adequate ventilation, lighting; designated areas used	<input type="checkbox"/>	<input type="checkbox"/>		2
3700			In-use utensils properly stored	<input type="checkbox"/>	<input type="checkbox"/>		3	5000			Posting of permit; mobile establishment name easily visible	<input type="checkbox"/>	<input type="checkbox"/>		2				
3800			Utensils, equipment, linens properly stored, used, handled	<input type="checkbox"/>	<input type="checkbox"/>		3												
3900			Single-use and single-service articles properly stored, used	<input type="checkbox"/>	<input type="checkbox"/>		3												

Red Critical Points	0
Blue Points	10
Total Points	10

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) Cynthia Pyles (Signature) \_\_\_\_\_

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

