

Business Name: The Cottage Restaurant + Pub Operator: Mary Phone: (264) 8548
 Address: 572 Wayne Avenue City: Chambersburg PA ZIP: 1701 Seat / Checkouts: 1701
 General Health Record ID: PR P/E: 0711008 Date: 0711008 EHS: 1701 Activity Time: 0 m Travel Time: 0 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				Consumer Advisory			
0300	IN	OUT	25	2000	IN	OUT	15
Proper ill worker practices; no ill workers present; proper reporting of illness				Proper reheating procedures for hot holding			
Preventing Contamination by Hands				Highly Susceptible Populations			
0400	IN	OUT	15	2100	IN	OUT	10
Hands washed as required				Pasteurized foods used as required; prohibited foods not offered			
0500	IN	OUT	15	2120	IN	OUT	5
Proper methods used to prevent bare hand contact with RTE foods				Proper cold holding temperatures (between 42°F to 45°F)			
0600	IN	OUT	10	2200	IN	OUT	5
Adequate handwashing facilities				Accurate thermometer provided and used to evaluate temperature of PHF			
Approved Source, Wholesome, Not Adulterated				Chemical			
0700	IN	OUT	15	2500	IN	OUT	10
Food obtained from approved source				Toxic substances properly identified, stored, used			
0800	IN	OUT	15	Conformance with Approved Procedures			
Water supply, ice from approved source				2600	IN	OUT	10
0900	IN	OUT	10	Compliance with risk control plans, variances, or mobile unit plan of operation			
Proper washing of fruits and vegetables				2700	IN	OUT	10
1000	IN	OUT	10	Variance obtained for specialized processing methods (e.g., ROP)			
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	5				
Proper shellstock identification; proper parasite destruction procedures for fish							
Protection from Cross Contamination							
1300	IN	OUT	15				
Food contact surfaces used for raw meat thoroughly cleaned and sanitized							
1400	IN	OUT	5				
Raw meats below or away from RTE food							
1500	IN	OUT	5				
Proper handling of pooled eggs							

- 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

Blue Low Risk Factors				Meal Observed			
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	IN	OUT	3
3100	IN	OUT	5	Non-food — contact surfaces maintained and clean			
Proper labeling, signage				Physical Facilities			
Protection from Contamination				4400	IN	OUT	5
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	IN	OUT	5
3300	IN	OUT	5	Sewage, wastewater properly disposed			
Potential food contamination prevented during preparation, storage, display				4600	IN	OUT	3
3400	IN	OUT	5	Toilet facilities properly constructed, supplied, cleaned			
Wiping cloths properly used, stored				4700	IN	OUT	3
3500	IN	OUT	3	Garbage, refuse properly disposed; facilities maintained			
Employee cleanliness and hygiene				4800	IN	OUT	2
3600	IN	OUT	3	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment			
Proper eating, tasting, drinking, or tobacco use				4900	IN	OUT	2
Proper Use of Utensils				Adequate ventilation, lighting; designated areas used			
3700	IN	OUT	3	5000	IN	OUT	2
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	22
Total Points	32

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

Food Inspection Program

Page 2 of 2

Business Name: The Cottage Restaurant + Pub Operator: Mary Phone: ()

Address: 572 Wayne Avenue, Chambersburg, PA 17201 City: Chambersburg, PA ZIP: 17201 Seat / Checkouts:

General Health Record ID: PR P/E: Date: 071108 EHS: Activity Time: m Travel Time: m

TEMPERATURE OBSERVATIONS

Item / Location	Temp (°F)	Item / Location	Temp (°F)
WIC	28°		
WIF	-12°		
Freezer - Small	0°		
Prep Cooler	37°		
Drink Cooler	34°		
WIC-Drink	32°		

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OBSERVATIONS and CORRECTION ACTIONS

Item Number	Violations cited in this area must be corrected with the time frame specified.	Points
3300	Uncovered food in WIC	5
3100	Unlabeled/dated food in WIC	5
3300	Box on floor in WIC	1
3300	Fan Grills need cleaned in WIC	1
3300	Box on floor in WIF	1
4800	Expired Fire Extinguishers	2
3100	Unlabeled bottle in Prep Cooler	1
3300	Uncovered food in Small Freezer	1
4800	Door to WIC does not close tightly	1
2900	No thermometer in Small freezer	5
4800	Floor in cooking area needs replaced	1
2500	Unlabeled chemical bottle	10
4300	Exhaust hood needs cleaned	3
5000	No current license posted	2

Red Critical Points	<u>10</u>
Blue Points	<u>22</u>
Total Points	<u>32</u>

Comments:

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