

Food Inspection Program

Business Name: The Nutrition Center Operator: Brian + Theresa Whitel Phone: 717-203-4725

Address: 4110 North Franklin Street, Chambersburg, PA 17201 City: ZIP: Seat / Checkouts:

General Health Record ID: PR 2008-1119 P/E: Date: 03/21/08 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. 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 (Food obtained, Water supply), Protection from Cross Contamination (Food contact surfaces, Raw meats).

Table with columns: Compliance Status, CDI, R, PTS. Rows include: Potentially Hazardous Food Time/Temperature (Proper cooling, hot holding, cooking, reheating, cold holding), Consumer Advisory (Proper Consumer Advisory posted), Highly Susceptible Populations (Pasteurized foods), Chemical (Toxic substances), 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 Lunch, 6030 Dinner, 6035 Cater, 6040 X Other

- Meal Observed: 6045 Breakfast, 6050 Lunch, 6055 Dinner, 6060 Cater, 6065 X 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. Rows include: Food Temperature Control (Food received, Adequate equipment), Food Identification (Proper labeling), Protection from Contamination (Insects, rodents, Wiping cloths), Proper Use of Utensils (In-use utensils, Utensils, equipment).

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

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.

Person in Charge: Hortenzia I. Athey (Signature: A. Iowa) Regulatory Authority: Alicia Schooley (Signature: Alicia Schooley)

Food Inspection Program

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Business Name: The Nutrition Center Operator: Phone: ()

Address: 416 North Franklin Street, Chambersburg, PA 17201 City: ZIP: Seat / Checkouts:

General Health Record ID: PR 2008-1119 P/E: Date: 032108 EHS: Activity Time: m Travel Time: m

TEMPERATURE OBSERVATIONS

Table with 4 columns: Item / Location, Temp (°F), Item / Location, Temp (°F). Rows include Cheese Cooler (35.4°), Drink Cooler (35.0°), Single Door Freezer (-11.2°), 3 Door Freezer (-3.4°).

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. Multiple empty rows.

Red Critical Points: []
Blue Points: []
Total Points: []

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.

Person in Charge (Printed Name): HORTENZIA I. ATHEY (Signature): [Signature]
Regulatory Authority (Printed Name): Alicia Schooley (Signature): Alicia Schooley