

Business Name: Weis Markets Inc #56 Operator: Weis Markets Inc Phone: (570) 286-4571

Address: 1056 Wayne Avenue Chbg City: Chbg ZIP: 17201 Seat/Checkouts: 10

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

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

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
0200	IN	OUT	5	1710	IN	OUT	25
Employee Health				Consumer Advisory			
0300	IN	OUT	25	2300	IN	OUT	5
Preventing Contamination by Hands				Highly Susceptible Population			
0400	IN	OUT	15	2400	IN	OUT	10
0500	IN	OUT	15	Chemical			
				2500	IN	OUT	10
0600	IN	OUT	10	Conformance with Approved Procedures			
				2600	IN	OUT	10
Approved Source, Wholesome, Not Adulterated				2700	IN	OUT	10
0700	IN	OUT	15				
0800	IN	OUT	10				
0900	IN	OUT	10				
1000	IN	OUT	10				
1100	IN	OUT	10				
1200	IN	OUT	5				
Protection from Cross Contamination							
1300	IN	OUT	15				
1400	IN	OUT	5				
1500	IN	OUT	5				

- Service**
- 128 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 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

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
2900	IN	OUT	5	4100	IN	OUT	5
3000	IN	OUT	3	4200	IN	OUT	5
Food Identification				Physical Facilities			
3100	IN	OUT	5	4400	IN	OUT	5
Protection from Contamination				4500	IN	OUT	5
3200	IN	OUT	5				
				4600	IN	OUT	3
3300	IN	OUT	5				
				4700	IN	OUT	3
3400	IN	OUT	5				
				4800	IN	OUT	2
3500	IN	OUT	3				
				4900	IN	OUT	2
3600	IN	OUT	3				
				5000	IN	OUT	2
Proper Use of Utensils							
3700	IN	OUT	3				
3800	IN	OUT	3				
3900	IN	OUT	3				

Red Critical Points: 15

Blue Points: 2

Total Points: 17

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): TRANS GOTTFRIED (Signature): [Signature]

Regulatory Authority (Printed Name): A. Anita Shires (Signature): [Signature]

CCIS

Sanitation Survey Report

Food Inspection Program

Page 2 of _____

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Seat/Checkouts

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m _____ m _____

TEMPERATURE OBSERVATIONS

Item / Location	Temp (°F)	Item / Location	Temp (°F)
<u>Dr Cooler</u>	<u>36°</u>	<u>Show Case RTE</u>	<u>38°</u>
<u>Dope Cooler</u>	<u>34°</u>	<u>Open Show Case</u>	<u>38°</u>
<u>Show Case Cooler^{meat}</u>	<u>36°</u>	<u>Seafood Showcase</u>	<u>34°</u>
<u>w/c (Seafood)</u>	<u>26°</u>	<u>Sm Slide-top Seafood Cooler</u>	<u>10°</u>
<u>Freezer-Deli Sm</u>	<u>8°</u>		
<u>w/c</u>	<u>33°</u>		
<u>Warming Case</u>	<u>110°</u>		

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Total Points <u>17</u>

OBSERVATIONS and CORRECTION ACTIONS

Item Number	Violations cited in this area must be corrected with the time frame specified.	Points
<u>4800</u>	<u>Seals in Deli Freezer needs cleaned (Deli)</u>	<u>2</u>
<u>1720</u>	<u>Warming Case Temp too Low (Deli)</u>	<u>5</u>
<u>0600</u>	<u>No hand towel in Back @ Handwash Sink (Deli)</u>	<u>10</u>

Comments I will return to check temp in hot holding Showcase

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Person in Charge (Printed Name)	<u>PAVIS GOTTER</u>	(Signature)	<u>[Signature]</u>
Regulatory Authority (Printed Name)	<u>A. Anita Shires</u>	(Signature)	<u>[Signature]</u>