

Food Inspection Program

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Business Name: Bombay Dining Operator: Phone: ()

Address: 815 Wayne Avenue, Chambersburg, PA 17201 City: ZIP: 17201 Sect / Checkouts:

General Health Record ID: PR 2009-2912 P/E: Date: 10/12/09 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

Compliance Status CDI H PTS

Demonstration of Knowledge

9100 IN OUT PIC certified by accredited program or compliance with State, or correct answers U C 5

9200 IN OUT Food Worker Cards issued for all food workers; new food workers trained U C 5

Employee Health

9300 IN OUT Proper ill worker practices; no ill workers present; proper reporting of illnesses U C 25

Preventing Contamination by Hands

9400 IN OUT N/O Hands washed as required U C 15

9500 IN OUT N/A N/O Proper methods used to prevent bare hand contact with RTE food U C 15

9600 IN OUT Adequate handwashing facilities U C 10

Approved Source, Wholesome, Not Adulterated

9700 IN OUT Food obtained from approved source U C 15

9800 IN OUT Water supply, use from approved source U C 15

9900 IN OUT N/A N/O Proper washing of fruits and vegetables U C 10

1000 IN OUT Food in good condition, safe and unadulterated; approved additives U C 10

1100 IN OUT Proper disposition of returned, previously served, unsafe or contaminated food U C 10

1200 IN OUT N/A N/O Proper shellstock identification; proper parasite destruction procedures for fish U C 5

Protection from Cross Contamination

1300 IN OUT N/A Food contact surfaces used for raw meat thoroughly cleaned and sanitized U C 15

1400 IN OUT N/A Raw meats below a away from RTE food U C 5

1500 IN OUT N/A N/O Proper handling of cooked eggs U C 5

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

Food Temperature Control

2900 Food received at proper temperature U C 5

2900 Adequate equipment for temperature control U C 5

3000 Proper thawing methods used U C 5

Food Identification

3100 Proper labeling, signage U C 5

Protection from Contamination

3200 Insects, rodents, animals not present; entrance controlled U C 5

3300 Potential food contamination prevented during preparation, storage, display U C 5

3400 Wiping cloth properly used, stored U C 5

3500 Employee cleanliness and hygiene U C 5

3600 Proper eating, resting, smoking, or tobacco use U C 2

Proper Use of Utensils

3700 Re-use utensils properly stored U C 3

3800 Utensils, equipment, liners properly stored, used, handled U C 3

3900 Single-use and single-service articles properly stored, used U C 3

Compliance Status CDI R PTS

Potentially Hazardous Food Time/Temperature

1600 IN OUT N/A N/O Proper cooling procedures U C 30

1700 IN OUT N/A N/O Proper hot holding temperatures (>130°F) U C 25

1800 IN OUT N/A N/O Proper hot holding temperatures (between 130°F to 134°F) U C 5

1900 IN OUT N/A N/O Proper cooling time and temperature U C 25

1000 IN OUT N/A N/O No room temperature storage; proper use of time as a control; procedures available U C 25

2000 IN OUT N/A N/O Proper reheating procedures for hot holding U C 15

2100 IN OUT N/A Proper cold holding temperatures (>40°F) U C 10

2200 IN OUT N/A Proper cold holding temperatures (between 40°F to 45°F) U C 5

2300 IN OUT N/A Accurate thermometer provided and used to evaluate temperature of PHF U C 5

Consumer Advisory

2400 IN OUT N/A Proper Consumer Advisory posted for raw or undercooked steak U C 5

Highly Susceptible Populations

2500 IN OUT N/A Pasteurized foods used as required; prohibited foods not served U C 10

Chemical

2600 IN OUT Toxic substances properly identified, stored, used U C 10

Conformance with Approved Procedures

2700 IN OUT N/A Compliance with risk control plans, alternatives, or modify unit plan of operation U C 10

2800 IN OUT N/A Variance obtained for specialized processing methods (e.g., POP) U C 10

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

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. The permit will be suspended if an imminent hazard exists or there are 75 or more red critical points or there are 10 or more total points. The health officer will prepare an appeal on the validity of a suspension or if a findings of an inspection report is 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 effect or terms of a suspension. The completed inspection forms 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): [Signature] (Signature)

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

