

Food Inspection Program

Business Name: Caribe Grocery Operator: \_\_\_\_\_ Phone: \_\_\_\_\_  
 Address: 491 North Main Street, Chambersburg, PA 17201 City: \_\_\_\_\_ ZIP: \_\_\_\_\_ Seat / Checkouts: \_\_\_\_\_  
 General Health Record ID: PR 2101091-11010 P/E: \_\_\_\_\_ Date: 08/11/09 EHS: \_\_\_\_\_ Activity Time: \_\_\_\_\_ Travel Time: \_\_\_\_\_  
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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 |
|---|--------------------------|--------------------------|-----|
| <b>Demonstration of Knowledge</b>   |                          |                          |     |
| 0100 IN OUT   | <input type="checkbox"/> | <input type="checkbox"/> | 5   |
| PIC certified by accredited program, or compliance with Code, or correct answers  |                          |                          |     |
| 0200 IN OUT   | <input type="checkbox"/> | <input type="checkbox"/> | 5   |
| Food Worker Cards current for all food workers; new food workers trained          |                          |                          |     |
| <b>Employee Health</b>  |                          |                          |     |
| 0300 IN OUT   | <input type="checkbox"/> | <input type="checkbox"/> | 25  |
| Proper ill worker practices; no ill workers present; proper reporting of illness  |                          |                          |     |
| <b>Preventing Contamination by Hands</b>  |                          |                          |     |
| 0400 IN OUT N/O   | <input type="checkbox"/> | <input type="checkbox"/> | 15  |
| Hands washed as required  |                          |                          |     |
| 0500 IN OUT N/A N/O   | <input type="checkbox"/> | <input type="checkbox"/> | 15  |
| Proper methods used to prevent bare hand contact with RTE foods                   |                          |                          |     |
| 0600 IN OUT   | <input type="checkbox"/> | <input type="checkbox"/> | 10  |
| Adequate handwashing facilities   |                          |                          |     |
| <b>Approved Source, Wholesome, Not Adulterated</b>                                |                          |                          |     |
| 0700 IN OUT   | <input type="checkbox"/> | <input type="checkbox"/> | 15  |
| Food obtained from approved source  |                          |                          |     |
| 0800 IN OUT   | <input type="checkbox"/> | <input type="checkbox"/> | 10  |
| Water supply, ice from approved source  |                          |                          |     |
| 0900 IN OUT N/A N/O   | <input type="checkbox"/> | <input type="checkbox"/> | 10  |
| Proper washing of fruits and vegetables   |                          |                          |     |
| 1000 IN OUT   | <input type="checkbox"/> | <input type="checkbox"/> | 10  |
| Food in good condition, safe and unadulterated; approved additives                |                          |                          |     |
| 1100 IN OUT   | <input type="checkbox"/> | <input type="checkbox"/> | 10  |
| Proper disposition of returned, previously served, unsafe, or contaminated food   |                          |                          |     |
| 1200 IN OUT N/A N/O   | <input type="checkbox"/> | <input type="checkbox"/> | 5   |
| Proper shellstock identification; proper parasite destruction procedures for fish |                          |                          |     |
| <b>Protection from Cross Contamination</b>  |                          |                          |     |
| 1300 IN OUT N/A   | <input type="checkbox"/> | <input type="checkbox"/> | 15  |
| Food contact surfaces used for raw meat thoroughly cleaned and sanitized          |                          |                          |     |
| 1400 IN OUT N/A   | <input type="checkbox"/> | <input type="checkbox"/> | 5   |
| Raw meats below or away from RTE food   |                          |                          |     |
| 1500 IN OUT N/A N/O   | <input type="checkbox"/> | <input type="checkbox"/> | 5   |
| Proper handling of pooled eggs  |                          |                          |     |

| Compliance Status  | CDI                      | R                        | PTS |
|--|--------------------------|--------------------------|-----|
| <b>Potentially Hazardous Food Time/Temperature</b>                                 |                          |                          |     |
| 1600 IN OUT N/A N/O  | <input type="checkbox"/> | <input type="checkbox"/> | 30  |
| Proper cooling procedures  |                          |                          |     |
| 1710 IN OUT N/A N/O  | <input type="checkbox"/> | <input type="checkbox"/> | 25  |
| Proper hot holding temperatures (<130°F)   |                          |                          |     |
| 1720 IN OUT N/A N/O  | <input type="checkbox"/> | <input type="checkbox"/> | 5   |
| Proper hot holding temperatures (between 130°F to 139°F)                           |                          |                          |     |
| 1800 IN OUT N/A N/O  | <input type="checkbox"/> | <input type="checkbox"/> | 25  |
| Proper cooking time and temperature  |                          |                          |     |
| 1900 IN OUT N/A N/O  | <input type="checkbox"/> | <input type="checkbox"/> | 25  |
| No room temperature storage; proper use of time as a control, procedures available |                          |                          |     |
| 2000 IN OUT N/A N/O  | <input type="checkbox"/> | <input type="checkbox"/> | 15  |
| Proper reheating procedures for hot holding  |                          |                          |     |
| 2110 IN OUT N/A  | <input type="checkbox"/> | <input type="checkbox"/> | 10  |
| Proper cold holding temperatures (> 45°F)  |                          |                          |     |
| 2120 IN OUT N/A  | <input type="checkbox"/> | <input type="checkbox"/> | 5   |
| Proper cold holding temperatures (between 42°F to 45°F)                            |                          |                          |     |
| 2200 IN OUT N/A  | <input type="checkbox"/> | <input type="checkbox"/> | 5   |
| Accurate thermometer provided and used to evaluate temperature of PHF              |                          |                          |     |
| <b>Consumer Advisory</b>   |                          |                          |     |
| 2300 IN OUT N/A  | <input type="checkbox"/> | <input type="checkbox"/> | 5   |
| Proper Consumer Advisory posted for raw or undercooked foods                       |                          |                          |     |
| <b>Highly Susceptible Populations</b>  |                          |                          |     |
| 2400 IN OUT N/A  | <input type="checkbox"/> | <input type="checkbox"/> | 10  |
| Pasteurized foods used as required; prohibited foods not offered                   |                          |                          |     |
| <b>Chemical</b>  |                          |                          |     |
| 2500 IN OUT  | <input type="checkbox"/> | <input type="checkbox"/> | 10  |
| Toxic substances properly identified, stored, used                                 |                          |                          |     |
| <b>Conformance with Approved Procedures</b>  |                          |                          |     |
| 2600 IN OUT N/A  | <input type="checkbox"/> | <input type="checkbox"/> | 10  |
| Compliance with risk control plans, variances, or mobile unit plan of operation    |                          |                          |     |
| 2700 IN OUT N/A  | <input type="checkbox"/> | <input type="checkbox"/> | 10  |
| Variance obtained for specialized processing methods (e.g., ROP)                   |                          |                          |     |

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 |
|---|-------------------------------------|--------------------------|-----|
| <b>Food Temperature Control</b>   |                                     |                          |     |
| 2800  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | 5   |
| Food received at proper temperature   |                                     |                          |     |
| 2900  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | 5   |
| Adequate equipment for temperature control                                  |                                     |                          |     |
| 3000  | <input type="checkbox"/>            | <input type="checkbox"/> | 3   |
| Proper thawing methods used   |                                     |                          |     |
| <b>Food Identification</b>  |                                     |                          |     |
| 3100  | <input type="checkbox"/>            | <input type="checkbox"/> | 5   |
| Proper labeling, signage  |                                     |                          |     |
| <b>Protection from Contamination</b>  |                                     |                          |     |
| 3200  | <input type="checkbox"/>            | <input type="checkbox"/> | 5   |
| Insects, rodents, animals not present; entrance controlled                  |                                     |                          |     |
| 3300  | <input type="checkbox"/>            | <input type="checkbox"/> | 5   |
| Potential food contamination prevented during preparation, storage, display |                                     |                          |     |
| 3400  | <input type="checkbox"/>            | <input type="checkbox"/> | 5   |
| Wiping cloths properly used, stored   |                                     |                          |     |
| 3500  | <input type="checkbox"/>            | <input type="checkbox"/> | 3   |
| Employee cleanliness and hygiene  |                                     |                          |     |
| 3600  | <input type="checkbox"/>            | <input type="checkbox"/> | 3   |
| Proper eating, tasting, drinking, or tobacco use                            |                                     |                          |     |
| <b>Proper Use of Utensils</b>   |                                     |                          |     |
| 3700  | <input type="checkbox"/>            | <input type="checkbox"/> | 3   |
| In-use utensils properly stored   |                                     |                          |     |
| 3800  | <input type="checkbox"/>            | <input type="checkbox"/> | 3   |
| Utensils, equipment, linens properly stored, used, handled                  |                                     |                          |     |
| 3900  | <input type="checkbox"/>            | <input type="checkbox"/> | 3   |
| Single-use and single-service articles properly stored, used                |                                     |                          |     |

| Compliance Status  | CDI                      | R                        | PTS |
|--|--------------------------|--------------------------|-----|
| <b>Utensils and Equipment</b>  |                          |                          |     |
| 4000   | <input type="checkbox"/> | <input type="checkbox"/> | 5   |
| Food and non-food surfaces properly used and constructed; cleanable  |                          |                          |     |
| 4100   | <input type="checkbox"/> | <input type="checkbox"/> | 5   |
| Warewashing facilities properly installed, maintained, used; test strips available and used                        |                          |                          |     |
| 4200   | <input type="checkbox"/> | <input type="checkbox"/> | 5   |
| Food — contact surfaces maintained, cleaned, sanitized   |                          |                          |     |
| 4300   | <input type="checkbox"/> | <input type="checkbox"/> | 3   |
| Non-food — contact surfaces maintained and clean   |                          |                          |     |
| <b>Physical Facilities</b>   |                          |                          |     |
| 4400   | <input type="checkbox"/> | <input type="checkbox"/> | 5   |
| Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections |                          |                          |     |
| 4500   | <input type="checkbox"/> | <input type="checkbox"/> | 5   |
| Sewage, wastewater properly disposed   |                          |                          |     |
| 4600   | <input type="checkbox"/> | <input type="checkbox"/> | 3   |
| Toilet facilities properly constructed, supplied, cleaned  |                          |                          |     |
| 4700   | <input type="checkbox"/> | <input type="checkbox"/> | 3   |
| Garbage, refuse properly disposed; facilities maintained   |                          |                          |     |
| 4800   | <input type="checkbox"/> | <input type="checkbox"/> | 2   |
| Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment       |                          |                          |     |
| 4900   | <input type="checkbox"/> | <input type="checkbox"/> | 2   |
| Adequate ventilation, lighting; designated areas used  |                          |                          |     |
| 5000   | <input type="checkbox"/> | <input type="checkbox"/> | 2   |
| Posting of permit; mobile establishment name easily visible  |                          |                          |     |

Red Critical Points

0

Blue Points

5

Total Points

5

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) \_\_\_\_\_ (Signature) [Signature]  
 Regulatory Authority (Printed Name) Alicia Schooley (Signature) [Signature]

Business Name: Caribe Grocery Operator: Phone: ( )

Address: 49 North Main Street, Chambersburg, PA 17201 City: ZIP: Seat / Checkouts:

General Health Record ID: PR 2009-166 P/E: Date: 08/11/09 EHS: Activity Time: m Travel Time: m

TEMPERATURE OBSERVATIONS

Table with 4 columns: Item / Location, Temp (°F), Item / Location, Temp (°F). Rows include Freezer (-17.4°), Cooler (31°), Cooler (L) (31°), Cooler (38°), Freezer (-10.1°), Freezer (8°).

- 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

Summary box: Red Critical Points: 0, Blue Points: 5, Total Points: 5

OBSERVATIONS and CORRECTION ACTIONS

Table with 3 columns: Item Number, Violations cited in this area must be corrected with the time frame specified., Points. Row 1: 2000 Need thermometer in cooler, 5.

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): (Signature) at [Signature] Regulatory Authority (Printed Name): Alicia Schoezy (Signature) Alicia Schoezy