

Food Inspection Program

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Business Name: Bolillo Bakery Operator: \_\_\_\_\_ Phone: \_\_\_\_\_  
 Address: 40 West Washington Street, Chambersburg City: \_\_\_\_\_ ZIP: \_\_\_\_\_ Seat / Checkouts: \_\_\_\_\_  
 General Health Record ID: PR 2011-1810 Date: 09/22/11 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.

Compliance Status	CDI	R	PTS	Compliance Status	CDI	R	PTS
<b>Demonstration of Knowledge</b>				<b>Potentially Hazardous Food Time/Temperature</b>			
0100 IN OUT			5	1600 IN OUT N/A N/O			30
0200 IN OUT			5	1710 IN OUT N/A N/O			25
<b>Employee Health</b>				1720 IN OUT N/A N/O			5
0300 IN OUT			25	1800 IN OUT N/A N/O			25
<b>Preventing Contamination by Hands</b>				1900 IN OUT N/A N/O			25
0400 IN OUT N/O			15	2000 IN OUT N/A N/O			15
0500 IN OUT N/A N/O			15	2110 IN OUT N/A			10
0600 IN OUT			10	2120 IN OUT N/A			5
<b>Approved Source, Wholesome, Not Adulterated</b>				2200 IN OUT N/A			5
0700 IN OUT			15	<b>Consumer Advisory</b>			
0800 IN OUT			10	2300 IN OUT N/A			5
0900 IN OUT N/A N/O			10	<b>Highly Susceptible Populations</b>			
1000 IN OUT			10	2400 IN OUT N/A			10
1100 IN OUT			10	<b>Chemical</b>			
1200 IN OUT N/A N/O			5	2500 IN OUT			10
<b>Protection from Cross Contamination</b>				<b>Conformance with Approved Procedures</b>			
1300 IN OUT N/A			15	2600 IN OUT N/A			10
1400 IN OUT N/A			5	2700 IN OUT N/A			10
1500 IN OUT N/A N/O			5	<b>Blue Low Risk Factors</b>			

- 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	35
Total Points	35

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
<b>Food Temperature Control</b>				<b>Utensils and Equipment</b>			
2800			5	4000			5
2900			5	4100			5
3000			3	4200			5
<b>Food Identification</b>				4300			3
3100			5	<b>Physical Facilities</b>			
<b>Protection from Contamination</b>				4400			5
3200			5	4500			5
3300			5	4600			3
3400			5	4700			3
3500			3	4800			2
3600			3	4900			2
<b>Proper Use of Utensils</b>				5000			2
3700			3				
3800			3				
3900			3				

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 Schaefer (Signature): [Signature]

