

Business Name: Holiday Inn Express Operator: Phone: ()

Address: 10917 Wayne Avenue City: Chambersburg ZIP: Seat / Checkouts:

General Health Record ID: PR 70111-308 P/E: Date: 07/12/11 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 4 columns: Compliance Status, CDI, R, PTS. Rows include PIC certified by accredited program, Food Worker Cards current for all food workers, and Adequate handwashing facilities.

Table with 4 columns: Compliance Status, CDI, R, PTS. Row includes Proper ill worker practices; no ill workers present; proper reporting of illness.

Table with 4 columns: Compliance Status, CDI, R, PTS. Rows include Hands washed as required and Proper methods used to prevent bare hand contact with RTE foods.

Table with 4 columns: Compliance Status, CDI, R, PTS. Rows include Adequate handwashing facilities and Food obtained from approved source.

Table with 4 columns: Compliance Status, CDI, R, PTS. Rows include Water supply, ice from approved source and Proper washing of fruits and vegetables.

Table with 4 columns: Compliance Status, CDI, R, PTS. Rows include Food in good condition, safe and unadulterated; approved additives and Proper disposition of returned, previously served, unsale, or contaminated food.

Table with 4 columns: Compliance Status, CDI, R, PTS. Row includes Proper shellstock identification; proper parasite destruction procedures for fish.

Table with 4 columns: Compliance Status, CDI, R, PTS. Row includes Food contact surfaces used for raw meat thoroughly cleaned and sanitized.

Table with 4 columns: Compliance Status, CDI, R, PTS. Rows include Raw meats below or away from RTE food and Proper handling of pooled eggs.

Table with 4 columns: Compliance Status, CDI, R, PTS. Row includes Proper shellstock identification; proper parasite destruction procedures for fish.

Table with 4 columns: Compliance Status, CDI, R, PTS. Row includes Raw meats below or away from RTE food.

Table with 4 columns: Compliance Status, CDI, R, PTS. Row includes Proper handling of pooled eggs.

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 4 columns: Compliance Status, CDI, R, PTS. Rows include Food received at proper temperature, Adequate equipment for temperature control, and Proper thawing methods used.

Table with 4 columns: Compliance Status, CDI, R, PTS. Row includes Proper labeling, signage.

Table with 4 columns: Compliance Status, CDI, R, PTS. Rows include Insects, rodents, animals not present; entrance controlled, Potential food contamination prevented during preparation, storage, display, Wiping cloths properly used, stored, Employee cleanliness and hygiene, and Proper eating, tasting, drinking, or tobacco use.

Table with 4 columns: Compliance Status, CDI, R, PTS. Row includes In-use utensils properly stored.

Table with 4 columns: Compliance Status, CDI, R, PTS. Rows include Utensils, equipment, linens properly stored, used, handled and Single-use and single-service articles properly stored, used.

Table with 4 columns: Compliance Status, CDI, R, PTS. Row includes Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections.

Table with 4 columns: Compliance Status, CDI, R, PTS. Rows include Sewage, wastewater properly disposed, Toilet facilities properly constructed, supplied, cleaned, Garbage, refuse properly disposed; facilities maintained, and Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment.

Table with 4 columns: Compliance Status, CDI, R, PTS. Rows include Adequate ventilation, lighting; designated areas used and Posting of permit; mobile establishment name easily visible.

Table with 4 columns: Compliance Status, CDI, R, PTS. Row includes Posting of permit; mobile establishment name easily visible.

Table with 4 columns: Compliance Status, CDI, R, PTS. Section header: Potentially Hazardous Food Time/Temperature.

Table with 4 columns: Compliance Status, CDI, R, PTS. Row includes Proper cooling procedures.

Table with 4 columns: Compliance Status, CDI, R, PTS. Row includes Proper hot holding temperatures (<130°F).

Table with 4 columns: Compliance Status, CDI, R, PTS. Row includes Proper hot holding temperatures (between 130°F to 139°F).

Table with 4 columns: Compliance Status, CDI, R, PTS. Row includes Proper cooking time and temperature.

Table with 4 columns: Compliance Status, CDI, R, PTS. Row includes No room temperature storage; proper use of time as a control, procedures available.

Table with 4 columns: Compliance Status, CDI, R, PTS. Row includes Proper reheating procedures for hot holding.

Table with 4 columns: Compliance Status, CDI, R, PTS. Row includes Proper cold holding temperatures (> 45°F).

Table with 4 columns: Compliance Status, CDI, R, PTS. Row includes Proper cold holding temperatures (between 42°F to 45°F).

Table with 4 columns: Compliance Status, CDI, R, PTS. Row includes Accurate thermometer provided and used to evaluate temperature of PHF.

Table with 4 columns: Compliance Status, CDI, R, PTS. Section header: Consumer Advisory.

Table with 4 columns: Compliance Status, CDI, R, PTS. Row includes Proper Consumer Advisory posted for raw or undercooked foods.

Table with 4 columns: Compliance Status, CDI, R, PTS. Section header: Highly Susceptible Populations.

Table with 4 columns: Compliance Status, CDI, R, PTS. Row includes Pasteurized foods used as required; prohibited foods not offered.

Table with 4 columns: Compliance Status, CDI, R, PTS. Section header: Chemical.

Table with 4 columns: Compliance Status, CDI, R, PTS. Row includes Toxic substances properly identified, stored, used.

Table with 4 columns: Compliance Status, CDI, R, PTS. Section header: Conformance with Approved Procedures.

Table with 4 columns: Compliance Status, CDI, R, PTS. Row includes Compliance with risk control plans, variances, or mobile unit plan of operation.

Table with 4 columns: Compliance Status, CDI, R, PTS. Row includes Variance obtained for specialized processing methods (e.g., ROP).

Table with 4 columns: Compliance Status, CDI, R, PTS. Row includes Food and non-food surfaces properly used and constructed; cleanable.

Table with 4 columns: Compliance Status, CDI, R, PTS. Row includes Warewashing facilities properly installed, maintained, used; test strips available and used.

Table with 4 columns: Compliance Status, CDI, R, PTS. Row includes Food — contact surfaces maintained, cleaned, sanitized.

Table with 4 columns: Compliance Status, CDI, R, PTS. Row includes Non-food — contact surfaces maintained and clean.

Table with 4 columns: Compliance Status, CDI, R, PTS. Section header: Physical Facilities.

Table with 4 columns: Compliance Status, CDI, R, PTS. Row includes Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections.

Table with 4 columns: Compliance Status, CDI, R, PTS. Row includes Sewage, wastewater properly disposed.

Table with 4 columns: Compliance Status, CDI, R, PTS. Row includes Toilet facilities properly constructed, supplied, cleaned.

Table with 4 columns: Compliance Status, CDI, R, PTS. Row includes Garbage, refuse properly disposed; facilities maintained.

Table with 4 columns: Compliance Status, CDI, R, PTS. Row includes Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment.

- 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.

Table with 2 columns: Red Critical Points (0), Blue Points (10), Total Points (10).

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): Regulatory Authority (Printed Name):

(Signature) Sandy Bender (Signature) Alisa Schooley

