

Business Name: Shut Up and Eat

Operator: Michelle

Phone: ()

Address: 110 Ohio Avenue Chambersburg

City: ZIP: Seat / Checkouts:

General Health Record ID: PR 20111-2913 Date: 05/04/11

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 columns: Compliance Status, CDI, R, PTS. Rows include: 0100 PIC certified by accredited program... 0200 Food Worker Cards current for all food workers...

Table with columns: Compliance Status, CDI, R, PTS. Row: 0300 Proper ill worker practices; no ill workers present; proper reporting of illness

Table with columns: Compliance Status, CDI, R, PTS. Row: 0400 Hands washed as required

Table with columns: Compliance Status, CDI, R, PTS. Row: 0500 Proper methods used to prevent bare hand contact with RTE foods

Table with columns: Compliance Status, CDI, R, PTS. Row: 0600 Adequate handwashing facilities

Table with columns: Compliance Status, CDI, R, PTS. Row: 0700 Food obtained from approved source

Table with columns: Compliance Status, CDI, R, PTS. Row: 0800 Water supply, ice from approved source

Table with columns: Compliance Status, CDI, R, PTS. Row: 0900 Proper washing of fruits and vegetables

Table with columns: Compliance Status, CDI, R, PTS. Row: 1000 Food in good condition, safe and unadulterated; approved additives

Table with columns: Compliance Status, CDI, R, PTS. Row: 1100 Proper disposition of returned, previously served, unsafe, or contaminated food

Table with columns: Compliance Status, CDI, R, PTS. Row: 1200 Proper shellstock identification; proper parasite destruction procedures for fish

Table with columns: Compliance Status, CDI, R, PTS. Row: 1300 Food contact surfaces used for raw meat thoroughly cleaned and sanitized

Table with columns: Compliance Status, CDI, R, PTS. Row: 1400 Raw meats below or away from RTE food

Table with columns: Compliance Status, CDI, R, PTS. Row: 1500 Proper handling of pooled eggs

Table with columns: Compliance Status, CDI, R, PTS. Row: 1600 Proper cooling procedures

Table with columns: Compliance Status, CDI, R, PTS. Row: 1710 Proper hot holding temperatures (<130°F)

Table with columns: Compliance Status, CDI, R, PTS. Row: 1720 Proper hot holding temperatures (between 130°F to 139°F)

Table with columns: Compliance Status, CDI, R, PTS. Row: 1800 Proper cooking time and temperature

Table with columns: Compliance Status, CDI, R, PTS. Row: 1900 No room temperature storage; proper use of time as a control, procedures available

Table with columns: Compliance Status, CDI, R, PTS. Row: 2000 Proper reheating procedures for hot holding

Table with columns: Compliance Status, CDI, R, PTS. Row: 2110 Proper cold holding temperatures (> 45°F)

Table with columns: Compliance Status, CDI, R, PTS. Row: 2120 Proper cold holding temperatures (between 42°F to 45°F)

Table with columns: Compliance Status, CDI, R, PTS. Row: 2200 Accurate thermometer provided and used to evaluate temperature of PHF

Table with columns: Compliance Status, CDI, R, PTS. Row: 2300 Proper Consumer Advisory posted for raw or undercooked foods

Table with columns: Compliance Status, CDI, R, PTS. Row: 2400 Pasteurized foods used as required; prohibited foods not offered

Table with columns: Compliance Status, CDI, R, PTS. Row: 2500 Toxic substances properly identified, stored, used

Table with columns: Compliance Status, CDI, R, PTS. Row: 2600 Compliance with risk control plans, variances, or mobile unit plan of operation

Table with columns: Compliance Status, CDI, R, PTS. Row: 2700 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.

CDI R PTS

Table with columns: Compliance Status, CDI, R, PTS. Rows include: 2800 Food received at proper temperature 2900 Adequate equipment for temperature control 3000 Proper thawing methods used

Table with columns: Compliance Status, CDI, R, PTS. Row: 3100 Proper labeling, signage

Table with columns: Compliance Status, CDI, R, PTS. Row: 3200 Insects, rodents, animals not present; entrance controlled

Table with columns: Compliance Status, CDI, R, PTS. Row: 3300 Potential food contamination prevented during preparation, storage, display

Table with columns: Compliance Status, CDI, R, PTS. Row: 3400 Wiping cloths properly used, stored

Table with columns: Compliance Status, CDI, R, PTS. Row: 3500 Employee cleanliness and hygiene

Table with columns: Compliance Status, CDI, R, PTS. Row: 3600 Proper eating, fasting, drinking, or tobacco use

Table with columns: Compliance Status, CDI, R, PTS. Row: 3700 In-use utensils properly stored

Table with columns: Compliance Status, CDI, R, PTS. Row: 3800 Utensils, equipment, linens properly stored, used, handled

Table with columns: Compliance Status, CDI, R, PTS. Row: 3900 Single-use and single-service articles properly stored, used

Table with columns: Compliance Status, CDI, R, PTS. Row: 4000 Food and non-food surfaces properly used and constructed; cleanable

Table with columns: Compliance Status, CDI, R, PTS. Row: 4100 Warewashing facilities properly installed, maintained, used; test strips available and used

Table with columns: Compliance Status, CDI, R, PTS. Row: 4200 Food - contact surfaces maintained, cleaned, sanitized

Table with columns: Compliance Status, CDI, R, PTS. Row: 4300 Non-food - contact surfaces maintained and clean

Table with columns: Compliance Status, CDI, R, PTS. Row: 4400 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections

Table with columns: Compliance Status, CDI, R, PTS. Row: 4500 Sewage, wastewater properly disposed

Table with columns: Compliance Status, CDI, R, PTS. Row: 4600 Toilet facilities properly constructed, supplied, cleaned

Table with columns: Compliance Status, CDI, R, PTS. Row: 4700 Garbage, refuse properly disposed; facilities maintained

Table with columns: Compliance Status, CDI, R, PTS. Row: 4800 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment

Table with columns: Compliance Status, CDI, R, PTS. Row: 4900 Adequate ventilation, lighting; designated areas used

Table with columns: Compliance Status, CDI, R, PTS. Row: 5000 Posting of permit; mobile establishment name easily visible

Table with rows: 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.

Person in Charge (Printed Name) (Signature) Regulatory Authority (Printed Name) (Signature)

Food Inspection Program

Page 2 of 2

Business Name:

Operator:

Phone:

Shut Up and Eat

Michelle

Address

City

ZIP

Seat / Checkouts

110 Ohio Avenue Chambersburg, PA

General Health Record ID

P/E

Date

EHS

Activity Time

Travel Time

PR 20111-293

050411

m

m

TEMPERATURE OBSERVATIONS

Item / Location	Temp (°F)	Item / Location	Temp (°F)
Hot Hold-not on			

Service

- 128 Scheduled
- 129 Return
- 126 Fid Pl 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

OBSERVATIONS and CORRECTION ACTIONS

Item Number	Violations cited in this area must be corrected with the time frame specified.	Points
	Sink primarily use hand wash.	
	Water is public/municipal supply	
	Gloves on stock.	
	Be sure to have test strips and use them.	
	To be setup at 231 Walker Road Chambersburg PA 17201	

Red Critical Points	0
Blue Points	0
Total Points	0

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. 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) _____
 Regulatory Authority (Printed Name) Alicia Schooley (Signature) Alicia Schooley