

Food Inspection Program

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Business Name: Inantzin Mexican Restaurant Operator: Phone: ( )

Address: 308 Lincoln Way East City: Chambersburg ZIP: Seat / Checkouts: 1

General Health Record ID: PR 21011-2109 Date: 03/10/11 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: Demonstration of Knowledge (PIC certified, Food Worker Cards), Employee Health (Proper ill worker practices), Preventing Contamination by Hands (Hands washed, RTE foods), Approved Source (Food obtained, Water supply, Proper washing), Protection from Cross Contamination (Food contact surfaces, Raw meats).

Table with columns: Compliance Status, CDI, R, PTS. Rows include: Potentially Hazardous Food Time/Temperature (Proper cooling, Proper hot holding, Proper cooking, No room temperature storage), Consumer Advisory (Proper Consumer Advisory posted), Highly Susceptible Populations (Pasteurized foods used), Chemical (Toxic substances properly identified), Conformance with Approved Procedures (Compliance with risk control plans, Variance obtained).

- Service
128 Scheduled
129 Return
126 Fld PI Rww
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.

Table with columns: CDI, R, PTS. Rows include: Food Temperature Control (Food received at proper temperature, Adequate equipment), Food Identification (Proper labeling, signage), Protection from Contamination (Insects, rodents, animals not present; Potential food contamination prevented), Proper Use of Utensils (In-use utensils properly stored, Utensils, equipment, linens properly stored).

Table with columns: CDI, R, PTS. Rows include: Utensils and Equipment (Food and non-food surfaces properly used and constructed; Warewashing facilities properly installed), Physical Facilities (Plumbing properly sized, installed, and maintained; Sewage, wastewater properly disposed; Toilet facilities properly constructed).

Summary table with rows: 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) and (Signature) Angela Schooley Regulatory Authority (Printed Name) and (Signature) Angela Schooley

