

Food Inspection Program

Business Name: 7-P's Deli and Catering Operator: Patrick Young Phone: ( )  
 Address: 402 East Catherine Street, Chambersburg, PA 17201 City: Chambersburg ZIP: 17201 Seat/Checkouts: 1  
 General Health Record ID: PR 2008-102 P/E: 090308 Date: 090308 EHS: 090308 Activity Time: 090308 Travel Time: 090308 m m

Red High Risk Factors				Compliance Status				Compliance Status				Service																																
High Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Circled items indicate compliance status (IN, OUT, N/O, N/A) for each item.								CDI R PTS								CDI R PTS								CDI R PTS																				
Compliance Status				CDI R PTS				Compliance Status				CDI R PTS				Compliance Status				CDI R PTS				Compliance Status				CDI R PTS																
<b>Demonstration of Knowledge</b>												<b>Potentially Hazardous Food Time/Temperature</b>												<b>Service</b>																				
0100	IN	OUT	PIC certified by accredited program, or compliance with Code, or correct answers				5	1600	IN	OUT	N/A	N/O	Proper cooling procedures				30	128	<input checked="" type="checkbox"/>	Scheduled	129	<input type="checkbox"/>	Return	126	<input type="checkbox"/>	Fid PI R/w	130	<input type="checkbox"/>	Complaint	133	<input type="checkbox"/>	Illness / Injury	134	<input type="checkbox"/>	Permit Inv.	136	<input type="checkbox"/>	Field Education	127	<input type="checkbox"/>	Pre-Operat.	106	<input type="checkbox"/>	HACCP
0200	IN	OUT	Food Worker Cards current for all food workers; new food workers trained				5	1710	IN	OUT	N/A	N/O	Proper hot holding temperatures (<130°F)				25	01	<input type="checkbox"/>	Satisfactory	02	<input type="checkbox"/>	Unsatisfactory	03	<input checked="" type="checkbox"/>	Complete	04	<input type="checkbox"/>	Incomplete	<b>Results</b>														
<b>Employee Health</b>												<b>Consumer Advisory</b>												<b>Action</b>																				
0300	IN	OUT	Proper ill worker practices; no ill workers present; proper reporting of illness				25	2300	IN	OUT	N/A	Proper Consumer Advisory posted for raw or undercooked foods				5	04	<input type="checkbox"/>	Suspend	07	<input checked="" type="checkbox"/>	Approved	10	<input type="checkbox"/>	Disapproved	26	<input type="checkbox"/>	Follow-up Req'd	<b>Meals Served</b>															
<b>Preventing Contamination by Hands</b>												<b>Highly Susceptible Populations</b>												<b>Meal Observed</b>																				
0400	IN	OUT	N/O	Hands washed as required			15	2400	IN	OUT	N/A	Pasteurized foods used as required; prohibited foods not offered				10	6020	<input type="checkbox"/>	Breakfast	6025	<input checked="" type="checkbox"/>	Lunch	6030	<input type="checkbox"/>	Dinner	6035	<input type="checkbox"/>	Cater	6040	<input type="checkbox"/>	Other	<b>Meal Observed</b>												
0500	IN	OUT	N/A	N/O	Proper methods used to prevent bare hand contact with RTE foods		15	<b>Chemical</b>												<b>Red Critical Points</b>																								
0600	IN	OUT	Adequate handwashing facilities				10	2500	IN	OUT	Toxic substances properly identified, stored, used				10	0																												
<b>Approved Source, Wholesome, Not Adulterated</b>												<b>Conformance with Approved Procedures</b>												<b>Blue Points</b>																				
0700	IN	OUT	Food obtained from approved source				15	2600	IN	OUT	N/A	Compliance with risk control plans, variances, or mobile unit plan of operation				10	15																											
0800	IN	OUT	Water supply, ice from approved source				15	2700	IN	OUT	N/A	Variance obtained for specialized processing methods (e.g., ROP)				10	<b>Total Points</b>																											
0900	IN	OUT	N/A	N/O	Proper washing of fruits and vegetables		10	<b>Physical Facilities</b>												15																								
1000	IN	OUT	Food in good condition, safe and unadulterated; approved additives				10	4000	Food and non-food surfaces properly used and constructed; cleanable						5	15																												
1100	IN	OUT	Proper disposition of returned, previously served, unsafe, or contaminated food				10	4100	Warewashing facilities properly installed, maintained, used; test strips available and used						5	15																												
1200	IN	OUT	N/A	N/O	Proper shellstock identification; proper parasite destruction procedures for fish		5	4200	Food — contact surfaces maintained, cleaned, sanitized						5	15																												
<b>Protection from Cross Contamination</b>												<b>Conformance with Approved Procedures</b>												<b>Red Critical Points</b>																				
1300	IN	OUT	N/A	Food contact surfaces used for raw meat thoroughly cleaned and sanitized			15	4300	Non-food — contact surfaces maintained and clean						3	0																												
1400	IN	OUT	N/A	Raw meats below or away from RTE food			5	<b>Physical Facilities</b>												<b>Blue Points</b>																								
1500	IN	OUT	N/A	N/O	Proper handling of pooled eggs		5	4400	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections						5	15																												
<b>Blue Low Risk Factors</b>												<b>Physical Facilities</b>												<b>Total Points</b>																				
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.																4500 Sewage, wastewater properly disposed												15																
CDI R PTS																4600 Toilet facilities properly constructed, supplied, cleaned												15																
<b>Food Temperature Control</b>																4700 Garbage, refuse properly disposed; facilities maintained												15																
2800	Food received at proper temperature						5	4800 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment												15																								
2900	Adequate equipment for temperature control						5	4900 Adequate ventilation, lighting; designated areas used												15																								
3000	Proper thawing methods used						3	5000 Posting of permit; mobile establishment name easily visible												15																								
<b>Food Identification</b>																<b>Physical Facilities</b>												<b>Total Points</b>																
3100	Proper labeling, signage						5	4400 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections												15																								
<b>Protection from Contamination</b>																<b>Physical Facilities</b>												<b>Total Points</b>																
3200	Insects, rodents, animals not present; entrance controlled						5	4500 Sewage, wastewater properly disposed												15																								
3300	Potential food contamination prevented during preparation, storage, display						5	4600 Toilet facilities properly constructed, supplied, cleaned												15																								
3400	Wiping cloths properly used, stored						5	4700 Garbage, refuse properly disposed; facilities maintained												15																								
3500	Employee cleanliness and hygiene						3	4800 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment												15																								
3600	Proper eating, tasting, drinking, or tobacco use						3	4900 Adequate ventilation, lighting; designated areas used												15																								
<b>Proper Use of Utensils</b>																<b>Physical Facilities</b>												<b>Total Points</b>																
3700	In-use utensils properly stored						3	5000 Posting of permit; mobile establishment name easily visible												15																								
3800	Utensils, equipment, linens properly stored, used, handled						3	5000 Posting of permit; mobile establishment name easily visible												15																								
3900	Single-use and single-service articles properly stored, used						3	5000 Posting of permit; mobile establishment name easily visible												15																								

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): Nicholas Feenel (Signature): [Signature]  
 Regulatory Authority (Printed Name): Alicia Schooley (Signature): [Signature]

Business Name: 7-P's Deli and Catering Operator: Patrick Young Phone: ( )

Address: 402 East Catherine Street, Chambersburg, PA 17201 City: Chambersburg ZIP: 17201 Seat / Checkouts:

General Health Record ID: PR 2008-1102 P/E:  Date: 09/03/08 EHS:  Activity Time: m Travel Time: m

**TEMPERATURE OBSERVATIONS**

Item / Location	Temp (°F)	Item / Location	Temp (°F)
2 Door Prep Cooler	35.4°		
Single Door Prep Cooler	36°		
Single Door Prep	34°		
WIC	40.6°		
WIF	0°		

- 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	<u>0</u>
Blue Points	<u>15</u>
<b>Total Points</b>	<u>15</u>

**OBSERVATIONS and CORRECTION ACTIONS**

Item Number	Violations cited in this area must be corrected with the time frame specified.	Points
4300	Can Opener needs cleaned	3
3300	Uncovered food in WIC	5
3100	Unlabeled food	5
3300	Box on floor in WIC	X
4800	Fan grills need cleaned in WIC	2
3300	Bag on floor in WIF	X
4800	Fan grills need cleaned in WIF	X
3100	Unlabeled bottle	X
	Watch and lower WIC Temp.	

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): Nicholas Fennel (Signature): [Signature]  
 Regulatory Authority (Printed Name): Alicia Schooley (Signature): [Signature]