

Business Name: Gardens by Grace Operator: Darka Guyer Phone: ()

Address: 33 South Main Street, Chambersburg City ZIP Seat / Checkouts

General Health Record ID P/E Date EHS Activity Time Travel Time PR 2011-10-05 080211 m 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, Wholesome, Not Adulterated (Food from approved source, Water supply, etc.), 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, hot holding, cooking, reheating, cold holding), Consumer Advisory (Proper Consumer Advisory posted), Highly Susceptible Populations (Pasteurized foods), Chemical (Toxic substances), Conformance with Approved Procedures (Compliance with risk control plans, Variance obtained).

Service

- 128 [X] Scheduled
129 [] Return
126 [] Fld PI Rvw
130 [] Complaint
133 [] Illness / Injury
134 [] Permit Inv.
136 [] Field Education
127 [X] Pre-Operat.
106 [] HACCP

Results

- 01 [] Satisfactory
02 [] Unsatisfactory
03 [X] Complete
04 [] Incomplete

Action

- 04 [] Suspend
07 [X] Approved
10 [] Disapproved
26 [] Follow-up Req'd

Meals Served

- 6020 [] Breakfast
6025 [] Lunch
6030 [] Dinner
6035 [] Cater
6040 [X] Other

Meal Observed

- 6045 [] Breakfast
6050 [] Lunch
6055 [] Dinner
6060 [] Cater
6065 [X] 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: Compliance Status, CDI, R, PTS. Rows include: Food Temperature Control (Food received at proper temperature, Adequate equipment), Food Identification (Proper labeling), Protection from Contamination (Insects, rodents, Wiping cloths, Employee cleanliness), Proper Use of Utensils (In-use utensils, Utensils, equipment, Single-use articles).

Table with columns: Compliance Status, CDI, R, PTS. Rows include: Utensils and Equipment (Food and non-food surfaces, Warewashing facilities, Food - contact surfaces), Physical Facilities (Plumbing, Sewage, Toilet facilities, Garbage, Physical facilities, Adequate ventilation, Posting of permit).

Summary table with rows: Red Critical Points (0), Blue Points (2), Total Points (2).

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) Darka Guyer
Regulatory Authority (Printed Name) Alicia Schooley (Signature) Alicia Schooley

