

Business Name: Town & Country Cafe Operator: Phone: ()

Address: 398 East Catherine Street City: Chambersburg ZIP: Seat / Checkouts:

General Health Record ID: PR 120111-295 P/E: Date: 051011 EHS: Activity Time: Travel Time: 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 4 columns: Compliance Status, CDI, R, PTS. Includes items like PIC certified by accredited program (5 pts) and Food Worker Cards current (5 pts).

Employee Health table with 4 columns: Compliance Status, CDI, R, PTS. Includes item: Proper ill worker practices; no ill workers present (25 pts).

Preventing Contamination by Hands table with 4 columns: Compliance Status, CDI, R, PTS. Includes items: Hands washed as required (15 pts), Proper methods used to prevent bare hand contact (15 pts), Adequate handwashing facilities (10 pts).

Approved Source, Wholesome, Not Adulterated table with 4 columns: Compliance Status, CDI, R, PTS. Includes items: Food obtained from approved source (15 pts), Water supply, ice from approved source (15 pts), Proper washing of fruits and vegetables (15 pts), Food in good condition, safe and unadulterated (10 pts), Proper shellstock identification (5 pts).

Protection from Cross Contamination table with 4 columns: Compliance Status, CDI, R, PTS. Includes items: Food contact surfaces used for raw meat (15 pts), Raw meals below or away from RTE food (5 pts), Proper handling of pooled eggs (5 pts).

Potentially Hazardous Food Time/Temperature table with 4 columns: Compliance Status, CDI, R, PTS. Includes items: Proper cooling procedures (30 pts), Proper hot holding temperatures (<130°F) (25 pts), Proper hot holding temperatures (between 130°F to 139°F) (5 pts), Proper cooking time and temperature (25 pts), No room temperature storage (25 pts), Proper reheating procedures for hot holding (15 pts), Proper cold holding temperatures (> 45°F) (10 pts), Proper cold holding temperatures (between 42°F to 45°F) (5 pts), Accurate thermometer provided (5 pts).

Consumer Advisory table with 4 columns: Compliance Status, CDI, R, PTS. Includes item: Proper Consumer Advisory posted for raw or undercooked foods (5 pts).

Highly Susceptible Populations table with 4 columns: Compliance Status, CDI, R, PTS. Includes item: Pasteurized foods used as required; prohibited foods not offered (10 pts).

Chemical table with 4 columns: Compliance Status, CDI, R, PTS. Includes item: Toxic substances properly identified, stored, used (10 pts).

Conformance with Approved Procedures table with 4 columns: Compliance Status, CDI, R, PTS. Includes items: Compliance with risk control plans, variances, or mobile unit plan of operation (10 pts), Variance obtained for specialized processing methods (10 pts).

- 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.

Food Temperature Control table with 4 columns: Compliance Status, CDI, R, PTS. Includes items: Food received at proper temperature (5 pts), Adequate equipment for temperature control (5 pts), Proper thawing methods used (3 pts).

Food Identification table with 4 columns: Compliance Status, CDI, R, PTS. Includes item: Proper labeling, signage (5 pts).

Protection from Contamination table with 4 columns: Compliance Status, CDI, R, PTS. Includes items: Insects, rodents, animals not present (5 pts), Potential food contamination prevented (5 pts), Wiping cloths properly used (5 pts), Employee cleanliness and hygiene (3 pts), Proper eating, tasting, drinking, or tobacco use (3 pts).

Proper Use of Utensils table with 4 columns: Compliance Status, CDI, R, PTS. Includes items: In-use utensils properly stored (3 pts), Utensils, equipment, linens properly stored (3 pts), Single-use and single-service articles properly stored (3 pts).

Utensils and Equipment table with 4 columns: Compliance Status, CDI, R, PTS. Includes items: Food and non-food surfaces properly used (5 pts), Warewashing facilities properly installed (5 pts), Food - contact surfaces maintained (5 pts), Non-food - contact surfaces maintained (3 pts).

Physical Facilities table with 4 columns: Compliance Status, CDI, R, PTS. Includes items: Plumbing properly sized (5 pts), Sewage, wastewater properly disposed (5 pts), Toilet facilities properly constructed (3 pts), Garbage, refuse properly disposed (3 pts), Physical facilities properly installed (2 pts), Adequate ventilation, lighting (2 pts), Posting of permit (2 pts).

Summary table with 3 rows: Red Critical Points (5), Blue Points (0), Total Points (5).

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): Andrea Schooley (Signature): Andrea Schooley. Regulatory Authority (Printed Name): Andrea Schooley (Signature): Andrea Schooley.

