

Business Name: AJ's Deli Operator: \_\_\_\_\_ Phone: \_\_\_\_\_

Address: 811 Wayne Avenue City: Chambersburg ZIP: \_\_\_\_\_ Seat / Checkouts: \_\_\_\_\_

General Health Record ID: PR 0010-173 P/E: \_\_\_\_\_ Date: 082310 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

Compliance Status CDI R PTS

**Demonstration of Knowledge**

0100 IN OUT PIC certified by accredited program, or compliance with Code, or correct answers   5

0200 IN OUT Food Worker Cards current for all food workers; new food workers trained   5

**Employee Health**

0300 IN OUT Proper ill worker practices; no ill workers present; proper reporting of illness   25

**Preventing Contamination by Hands**

0400 IN OUT NO Hands washed as required   15

0500 IN OUT N/A NO Proper methods used to prevent bare hand contact with RTE foods   15

0600 IN OUT Adequate handwashing facilities   10

**Approved Source, Wholesome, Not Adulterated**

0700 IN OUT Food obtained from approved source   15

0800 IN OUT Water supply, ice from approved source   15

0900 IN OUT N/A NO Proper washing of fruits and vegetables   10

1000 IN OUT Food in good condition, safe and unadulterated; approved additives   10

1100 IN OUT Proper disposition of returned, previously served, unsafe, or contaminated food   10

1200 IN OUT N/A NO Proper shellstock identification; proper parasite destruction procedures for fish   5

**Protection from Cross Contamination**

1300 IN OUT N/A Food contact surfaces used for raw meat thoroughly cleaned and sanitized   15

1400 IN OUT N/A Raw meats below or away from RTE food   5

1500 IN OUT N/A NO Proper handling of pooled eggs   5

Compliance Status CDI R PTS

**Potentially Hazardous Food Time/Temperature**

1600 IN OUT N/A NO Proper cooling procedures   30

1710 IN OUT N/A NO Proper hot holding temperatures (<130°F)   25

1720 IN OUT N/A NO Proper hot holding temperatures (between 130°F to 139°F)   5

1800 IN OUT N/A NO Proper cooking time and temperature   25

1900 IN OUT N/A NO No room temperature storage; proper use of time as a control, procedures available   25

2000 IN OUT N/A NO Proper reheating procedures for hot holding   15

2110 IN OUT N/A Proper cold holding temperatures (> 45°F)   10

2120 IN OUT N/A Proper cold holding temperatures (between 42°F to 45°F)   5

2200 IN OUT N/A Accurate thermometer provided and used to evaluate temperature of PHF   5

**Consumer Advisory**

2300 IN OUT N/A Proper Consumer Advisory posted for raw or undercooked foods   5

**Highly Susceptible Populations**

2400 IN OUT N/A Pasteurized foods used as required; prohibited foods not offered   10

**Chemical**

2500 IN OUT Toxic substances properly identified, stored, used   10

**Conformance with Approved Procedures**

2600 IN OUT N/A Compliance with risk control plans, variances, or mobile unit plan of operation   10

2700 IN OUT N/A Variance obtained for specialized processing methods (e.g., ROP)   10

**Service**

- 128  Scheduled
- 129  Return
- 126  Fld 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

**Red Critical Points**

0

**Blue Points**

2

**Total Points**

2

**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.

Compliance Status CDI R PTS

**Food Temperature Control**

2800 Food received at proper temperature   5

2900 Adequate equipment for temperature control   5

3000 Proper thawing methods used   3

**Food Identification**

3100 Proper labeling, signage   5

**Protection from Contamination**

3200 Insects, rodents, animals not present; entrance controlled   5

3300 Potential food contamination prevented during preparation, storage, display   5

3400 Wiping cloths properly used, stored   5

3500 Employee cleanliness and hygiene   3

3600 Proper eating, tasting, drinking, or tobacco use   3

**Proper Use of Utensils**

3700 In-use utensils properly stored   3

3800 Utensils, equipment, linens properly stored, used, handled   3

3900 Single-use and single-service articles properly stored, used   3

Compliance Status CDI R PTS

**Utensils and Equipment**

4000 Food and non-food surfaces properly used and constructed; cleanable   5

4100 Warewashing facilities properly installed, maintained, used; test strips available and used   5

4200 Food — contact surfaces maintained, cleaned, sanitized   5

4300 Non-food — contact surfaces maintained and clean   3

**Physical Facilities**

4400 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections   5

4500 Sewage, wastewater properly disposed   5

4600 Toilet facilities properly constructed, supplied, cleaned   3

4700 Garbage, refuse properly disposed; facilities maintained   3

4800 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment   2

4900 Adequate ventilation, lighting; designated areas used   2

5000 Posting of permit; mobile establishment name easily visible   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. 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) John F. Hicks (Signature) John F. Hicks  
 Regulatory Authority (Printed Name) Alicia Schenker (Signature) Alicia Schenker

