

Business Name: Andrew Buchanan Elementary Operator: Phone: ()

Address: 730 East Washington Street, Chambersburg, PA City: ZIP: Seat / Checkouts:

General Health Record ID: PR 2008-226 P/E: Date: 11/21/09 EHS: 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 (0100, 0200), Employee Health (0300), Preventing Contamination by Hands (0400, 0500, 0600), Approved Source, Wholesome, Not Adulterated (0700, 0800, 0900, 1000, 1100, 1200), Protection from Cross Contamination (1300, 1400, 1500).

Table with columns: Compliance Status, CDI, R, PTS. Rows include: Potentially Hazardous Food Time/Temperature (1600, 1710, 1720, 1800, 1900, 2000, 2110, 2120, 2200), Consumer Advisory (2300), Highly Susceptible Populations (2400), Chemical (2500), Conformance with Approved Procedures (2600, 2700).

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

- Results: 01 [] Satisfactory, 02 [] Unsatisfactory, 03 [x] Complete, 04 [x] Incomplete

- Action: 04 [] Suspend, 07 [x] Approved, 10 [x] Disapproved, 26 [] Follow-up Req'd

- Meals Served: 6020 [] Breakfast, 6025 [x] Lunch, 6030 [] Dinner, 6035 [] Cater, 6040 [] Other

- Meal Observed: 6045 [] Breakfast, 6050 [x] 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 numbers indicate items not in compliance.

Table with columns: Compliance Status, CDI, R, PTS. Rows include: Food Temperature Control (2800, 2900, 3000), Food Identification (3100), Protection from Contamination (3200, 3300, 3400, 3500, 3600), Proper Use of Utensils (3700, 3800, 3900).

Table with columns: Compliance Status, CDI, R, PTS. Rows include: Utensils and Equipment (4000, 4100, 4200, 4300), Physical Facilities (4400, 4500, 4600, 4700, 4800, 4900, 5000).

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): Tracy Sawyer (Signature) Regulatory Authority (Printed Name): Alicia Schooley (Signature)

Food Inspection Program

Page 2 of 2

Business Name: Andrew Buchanan Elementary Operator: _____ Phone: _____
 Address: 730 East Washington Street, Chambersburg, PA City: _____ ZIP: _____ Seat / Checkouts: _____

General Health Record ID: PR 2008-226 P/E: _____ Date: 12/16/08 EHS: _____ Activity Time: _____ Travel Time: _____

PR 2008-226 121608 m m

TEMPERATURE OBSERVATIONS

Item / Location	Temp (°F)	Item / Location	Temp (°F)
Freezer #1	-36°		
Freezer #2	-23°		
Refrigerator #2	35°		
Refrig	39.3°		
Milk Cooler	31.8°		

- 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	0
Blue Points	2
Total Points	2

OBSERVATIONS and CORRECTION ACTIONS

Item Number	Violations cited in this area must be corrected with the time frame specified.	Points
4800	Outside thermometer on Refrig #2 needs calibrated	2
4800	Fan grills in Refrig #2 needs cleaned	-

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): Teresa Sawyer (Signature): _____
 Regulatory Authority (Printed Name): Alicia Schooley (Signature): _____