

**Food Inspection Program**

Business Name: Baker's Doaf Operator: Julie Oberholzer Phone: 267-9444

Address: 9 N. Main Street City: Chgo ZIP: PA 17201 Seat/Checkouts: 35

General Health Record ID: PR P/E:      Date:      EHS:      Activity Time:      Travel Time:     

Red High Risk Factors				Service			
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	Compliance Status	CDI	R	PTS
<b>Demonstration of Knowledge</b>				<b>Potentially Hazardous Food Time/Temperature</b>			
0100	IN	OUT	5	1600	IN	OUT	30
PIC certified by accredited program, or compliance with Code, or correct answers				Proper cooling procedures			
0200	IN	OUT	5	1710	IN	OUT	25
Food Worker Cards current for all food workers; new food workers trained				Proper hot holding temperatures (<130°F)			
<b>Employee Health</b>				Proper hot holding temperatures (between 130°F to 139°F)			
0300	IN	OUT	25	1800	IN	OUT	25
Proper ill worker practices; no ill workers present; proper reporting of illness				Proper cooking time and temperature			
<b>Preventing Contamination by Hands</b>				No room temperature storage; proper use of time as a control, procedures available			
0400	IN	OUT	15	1900	IN	OUT	25
Hands washed as required				Proper reheating procedures for hot holding			
0500	IN	OUT	15	2000	IN	OUT	15
Proper methods used to prevent bare hand contact with RTE foods				Proper cold holding temperatures (> 45°F)			
0600	IN	OUT	10	2110	IN	OUT	10
Adequate handwashing facilities				Proper cold holding temperatures (between 42°F to 45°F)			
<b>Approved Source, Wholesome, Not Adulterated</b>				2200			
0700	IN	OUT	15	IN			
Food obtained from approved source				Accurate thermometer provided and used to evaluate temperature of PHF			
0800	IN	OUT	10	<b>Consumer Advisory</b>			
Water supply, ice from approved source				2300			
0900	IN	OUT	10	IN			
Proper washing of fruits and vegetables				Proper Consumer Advisory posted for raw or undercooked foods			
1000	IN	OUT	10	<b>Highly Susceptible Population</b>			
Food in good condition, safe and unadulterated; approved additives				2400			
1100	IN	OUT	10	IN			
Proper disposition of returned, previously served, unsafe, or contaminated food				Pasteurized foods used as required; prohibited foods not offered			
1200	IN	OUT	5	<b>Chemical</b>			
Proper shellstock identification; proper parasite destruction procedures for fish				2500			
<b>Protection from Cross Contamination</b>				IN			
1300	IN	OUT	15	Toxic substances properly identified, stored, used			
Food contact surfaces used for raw meat thoroughly cleaned and sanitized				<b>Conformance with Approved Procedures</b>			
1400	IN	OUT	5	2600			
Raw meats below or away from RTE food				IN			
1500	IN	OUT	5	Compliance with risk control plans, variances, or mobile unit plan of operation			
Proper handling of pooled eggs				2700			
				IN			
				Variance obtained for specialized processing methods (e.g., ROP)			

Blue Low Risk Factors				Meal Observed			
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	Compliance Status	CDI	R	PTS
<b>Food Temperature Control</b>				<b>Utensils and Equipment</b>			
2800	IN	OUT	5	4000	IN	OUT	5
Food received at proper temperature				Food and non-food surfaces properly used and constructed; cleanable			
2900	IN	OUT	5	4100	IN	OUT	5
Adequate equipment for temperature control				Warewashing facilities properly installed, maintained, used; test strips available and used			
3000	IN	OUT	3	4200	IN	OUT	5
Proper thawing methods used				Food — contact surfaces maintained, cleaned, sanitized			
<b>Food Identification</b>				4300			
3100	IN	OUT	5	Non-food — contact surfaces maintained and clean			
Proper labeling, signage				<b>Physical Facilities</b>			
<b>Protection from Contamination</b>				4400			
3200	IN	OUT	5	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections			
Insects, rodents, animals not present; entrance controlled				4500			
3300	IN	OUT	5	Sewage, wastewater properly disposed			
Potential food contamination prevented during preparation, storage, display				4600			
3400	IN	OUT	5	Toilet facilities properly constructed, supplied, cleaned			
Wiping cloths properly used, stored				4700			
3500	IN	OUT	3	Garbage, refuse properly disposed; facilities maintained			
Employee cleanliness and hygiene				4800			
3600	IN	OUT	3	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment			
Proper eating, tasting, drinking, or tobacco use				4900			
<b>Proper Use of Utensils</b>				Adequate ventilation, lighting; designated areas used			
3700	IN	OUT	3	5000			
In-use utensils properly stored				Posting of permit; mobile establishment name easily visible			
3800	IN	OUT	3				
Utensils, equipment, linens properly stored, used, handled							
3900	IN	OUT	3				
Single-use and single-service articles properly stored, used							

- 128  Scheduled
  - 129  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  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	10
Blue Points	8
<b>Total Points</b>	<b>18</b>

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) Julie Oberholzer (Signature) Julie Oberholzer

Regulatory Authority (Printed Name) A. Anita Shives (Signature) A. Anita Shives

