

CCIS

Sanitation Survey Report

Food Inspection Program

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Business Name: Beller's Pretzels

Operator: _____ Phone: (____) _____

Address: 38 Ford Lane, Ickesburg, PA 17037

General Health Record ID: PR 200912427 Date: 10/17/09 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			5
0200 IN OUT			5
Employee Health			
0300 IN OUT			25
Preventing Contamination by Hands			
0400 IN OUT N/A			15
0500 IN OUT N/A			15
0600 IN OUT			15
Approved Source, Wholesome, Not Adulterated			
0700 IN OUT			15
0800 IN OUT			10
0900 IN OUT			10
1000 IN OUT			10
1100 IN OUT			10
1200 IN OUT N/A			5
Protection from Cross Contamination			
1300 IN OUT N/A			15
1400 IN OUT N/A			5
1500 IN OUT N/A			5

Compliance Status	CDI	R	PTS
Potentially Hazardous Food Time/Temperature			
1600 IN OUT N/A			30
1700 IN OUT N/A			25
1720 IN OUT N/A			5
1820 IN OUT N/A			25
1900 IN OUT N/A			25
2000 IN OUT N/A			15
2100 IN OUT N/A			10
2120 IN OUT N/A			5
2200 IN OUT N/A			5

Compliance Status	CDI	R	PTS
Consumer Advisory			
2300 IN OUT N/A			5

Compliance Status	CDI	R	PTS
Highly Susceptible Populations			
2400 IN OUT N/A			10

Compliance Status	CDI	R	PTS
Chemical			
2500 IN OUT			10

Compliance Status	CDI	R	PTS
Conformance with Approved Procedures			
2600 IN OUT N/A			10
2700 IN OUT N/A			10

- Service**
- 129 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 numbers indicate items not in compliance.

Compliance Status	CDI	R	PTS
Food Temperature Control			
2800 IN			5
2900 IN			5
3000 IN			5
Food Identification			
3100 IN			5
Protection from Contamination			
3200 IN			5
3300 IN			5
3400 IN			5
3500 IN			3
3600 IN			3
Proper Use of Utensils			
3700 IN			3
3800 IN			3
3900 IN			3

Compliance Status	CDI	R	PTS
Utensils and Equipment			
4000 IN			5
4100 IN			5
4200 IN			5
4300 IN			2
Physical Facilities			
4400 IN			5
4500 IN			5
4600 IN			3
4700 IN			3
4800 IN			2
4900 IN			2
5000 IN			2

Red Critical Points	0
Blue Points	0
Total Points	0

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 health hazard exists or if 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 or the revocation or suspension of the permit if a written request is filed with the health officer within 10 days of the suspension or inspection. The filing of an appeal does not delay 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): _____
 Regulatory Authority (Printed Name): Anna Schaefer

(Signature) Alvin L. Beller
 (Signature) Anna Schaefer