

Food Inspection Program

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Business Name: Benjamin Chambers Elementary School Operator: Phone: ()

Address: 481 North Franklin Street Chambersburg City: ZIP: Seat / Checkouts:

General Health Record ID: PR 2009-224 P/E: Date: 7/21/09 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

| Compliance Status | CCI | R | PTS | Compliance Status | CCI | R | PTS |
|--|-----|-----|-----|---|-----|-----|-----|
| Demonstration of Knowledge | | | | Potentially Hazardous Food Time/Temperature | | | |
| 0100 | IN | OUT | 5 | 1600 | IN | OUT | 30 |
| 0200 | IN | OUT | 5 | 1710 | IN | OUT | 25 |
| Employee Health | | | | Consumer Advisory | | | |
| 0300 | IN | OUT | 25 | 2300 | IN | OUT | 5 |
| Preventing Contamination by Hands | | | | Highly Susceptible Populations | | | |
| 0400 | IN | OUT | 15 | 2400 | IN | OUT | 10 |
| 0500 | IN | OUT | 15 | Chemical | | | |
| 0600 | IN | OUT | 10 | 2500 | IN | OUT | 10 |
| Approved Source, Wholesome, Not Adulterated | | | | Conformance with Approved Procedures | | | |
| 0700 | IN | OUT | 15 | 2600 | IN | OUT | 10 |
| 0800 | IN | OUT | 10 | 2700 | IN | OUT | 10 |
| 0900 | IN | OUT | 10 | Blue Low Risk Factors | | | |
| 1000 | IN | OUT | 10 | 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. | | | |
| 1100 | IN | OUT | 10 | Food Temperature Control | | | |
| 1200 | IN | OUT | 5 | 2800 | IN | OUT | 5 |
| Protection from Cross Contamination | | | | Utensils and Equipment | | | |
| 1300 | IN | OUT | 15 | 2900 | IN | OUT | 5 |
| 1400 | IN | OUT | 5 | 3000 | IN | OUT | 3 |
| 1500 | IN | OUT | 5 | Food Identification | | | |
| Food Identification | | | | Physical Facilities | | | |
| 3100 | IN | OUT | 5 | 4400 | IN | OUT | 5 |
| Protection from Contamination | | | | Meal Observed | | | |
| 3200 | IN | OUT | 5 | 6020 | IN | OUT | 5 |
| 3300 | IN | OUT | 5 | 6025 | IN | OUT | 5 |
| 3400 | IN | OUT | 5 | 6030 | IN | OUT | 5 |
| 3500 | IN | OUT | 3 | 6035 | IN | OUT | 5 |
| 3600 | IN | OUT | 3 | 6040 | IN | OUT | 5 |
| Proper Use of Utensils | | | | Meal Observed | | | |
| 3700 | IN | OUT | 3 | 6045 | IN | OUT | 5 |
| 3800 | IN | OUT | 3 | 6050 | IN | OUT | 5 |
| 3900 | IN | OUT | 3 | 6055 | IN | OUT | 5 |
| | | | | 6060 IN OUT 5 | | | |
| | | | | 6065 IN OUT 5 | | | |

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

8

Total Points

8

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): *Juanita Beupelt* (Signature)

Regulatory Authority (Printed Name): *Alicia Schawley* (Signature)

