

Business Name: Bethel Assembly of God Operation: Phone: ()

Address: 400 Miller Street, Chambersburg, PA 17201 City: ZIP: Seat / Checkouts:

General Health Record ID: PA 2009-157 P/E: Date: 09/24/09 EHS: Activity Time: Travel Time:

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 NO = 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 qualified 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 Hands washed as required 15

0500 IN OUT NA 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 steady flow from approved source 10

0900 IN OUT NA 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 NA NO Proper shelfstock identification; proper parasite destruction procedures for fish 5

Protection from Cross Contamination

1300 IN OUT NA Food contact surfaces used for raw meat thoroughly cleaned and sanitized 15

1400 IN OUT NA Raw meats below or away from RTE food 5

1500 IN OUT NA NO Proper handling of pooled eggs 5

Compliance Status: CDI R PTS

Potentially Hazardous Food Time/Temperature

1600 IN OUT NA NO Proper cooling procedures 30

1710 IN OUT NA NO Proper hot holding temperatures (<130°F) 25

1720 IN OUT NA NO Proper hot holding temperatures (between 130°F to 135°F) 5

1800 IN OUT NA NO Proper cooking time and temperature 25

1900 IN OUT NA NO No room temperature storage; proper use of time as a control; procedures available 25

2000 IN OUT NA NO Proper reheating procedures for hot holding 15

2110 IN OUT NA NO Proper cold holding temperatures (>45°F) 10

2120 IN OUT NA NO Proper cold holding temperatures (below 45°F) 5

2200 IN OUT NA Accurate thermometer provided and used to measure temperature of TFF 5

Consumer Advisory

2300 IN OUT NA Proper Consumer Advisory posted for raw or undercooked meats 5

Highly Susceptible Populations

2400 IN OUT NA Pasteurized foods used as required; prohibited breeds and varieties 10

Chemical

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

Conformance with Approved Procedures

2600 IN OUT NA Compliance with risk control plans, variance, or mobile unit plan of operation 10

2700 IN OUT NA Variance obtained for specialized processing methods (e.g., HACCP) 10

Service

- 128 [x] Scheduled
129 [x] Return
126 [] Field 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 [] Incomplete

Action

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

Meals Served

- 6020 [] Breakfast
6025 [] Lunch
6030 [] Dinner
6035 [] Cater
6040 [x] Other

Meal Observed

- 6045 [] Breakfast
6050 [] Lunch
6055 [] Dinner
6060 [] Cater
6065 [x] Other

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 5

Food Identification

3100 Proper labeling storage 5

Protection from Contamination

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

3300 Protection of food contamination prevented during preparation, storage, display 5

3400 Wiping cloths properly used, stored 5

3500 Employee cleanliness and hygiene 5

3600 Proper eating, tasting, or tobacco use 5

Proper Use of Utensils

3700 In-use utensils properly stored 5

3800 Utensils, equipment items properly stored, used, handled 5

3900 Single-use and single-service utensils properly stored, used 5

Compliance Status: CDI R PTS

Utensils and Equipment

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

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

4200 Food contact surfaces maintained, cleaned, sanitized 5

4300 Non-food contact surfaces maintained and clean 5

Physical Facilities

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

4500 Sewage, wastewater properly disposed 5

4600 Toilet facilities properly constructed, supplied, cleaned 5

4700 Gas, fume, refuse properly disposed; fuel dies maintained 5

4800 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment 5

4900 Adequate ventilation, lighting, designated areas used 5

5000 Posting of permit, mobile establishment name easily visible 5

Key Critical Points

0

Blue Points

5

Total Points

5

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 critical points or more 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 provisions of the Right to Know Law.

Person in Charge (Printed Name): Signature: Deborah A. Hoff

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

Business Name: Bethel Assembly of God Operator: _____ Phone: _____
 Address: 410 Miller Street, Chambersburg, PA 17201 City: _____ ZIP: _____ Seal / Checkouts: _____

General Health Record ID: PR 2009-1157 P/E: _____ Date: 09/24/09 EHS: _____ Activity Time: _____ Travel Time: _____
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TEMPERATURE OBSERVATIONS

Item / Location	Temp (°F)	Item / Location	Temp (°F)
Refrigerator	30°		
Freezer	-15.7°		
Refrigerator	37.1°		
Freezer	10.1°		

- Service**
- 128 Scheduled
 - 129 Return
 - 126 Fid Pt Rvw
 - 130 Complaint
 - 133 Illness / Injury
 - 134 Permit Inv.
 - 136 Field Education
 - 127 Pre-Operat.
 - 106 HACCP

OBSERVATIONS and CORRECTION ACTIONS

Item Number	Violations cited in this area must be corrected with the time frame specified.	Points
3100	Unlabeled basket	5
2900	No thermometer - corrected	

- Results**
- 01 Satisfactory
 - 02 Unsatisfactory
 - 03 Complete
 - 04 Incomplete

- Action**
- 04 Suspend
 - 07 Approver
 - 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	5
Total Points	5

Comments: _____

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Person in Charge (Printed Name): _____ (Signature): Roberta A. Huff
 Regulatory Authority (Printed Name): Alma Schooley (Signature): Alma Schooley