

Food Inspection Program

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Business Name: Big Lots #1788
Address: 184 Southgate Mall Chambersburg, PA 17201
Operator:
Phone:
City: Chambersburg, PA
State: PA
County: York
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/A, 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

Table with 3 columns: Item ID, Description, Compliance Status. Includes items 0100 (PIC certified) and 0200 (Food Worker Cards).

Employee Health

Table with 3 columns: Item ID, Description, Compliance Status. Includes item 0300 (Proper ill worker practices).

Preventing Contamination by Hands

Table with 3 columns: Item ID, Description, Compliance Status. Includes items 0400 (Hands washed), 0500 (Hand sanitizers), and 0500 (Adequate handwashing facilities).

Approved Source, Wholesome, Not Adulterated

Table with 3 columns: Item ID, Description, Compliance Status. Includes items 0700 (Food source), 0800 (Water supply), 0900 (Produce washing), 1000 (Food in good condition), and 1100 (Proper disposal).

Protection from Cross Contamination

Table with 3 columns: Item ID, Description, Compliance Status. Includes items 1300 (Separate surfaces), 1400 (Raw meat below), and 1500 (Proper handling of eggs).

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

Table with 3 columns: Item ID, Description, Compliance Status. Includes items 2800 (Food received), 2900 (Adequate equipment), and 3000 (Proper thawing methods).

Food Identification

Table with 3 columns: Item ID, Description, Compliance Status. Includes item 3100 (Proper labeling).

Protection from Contamination

Table with 3 columns: Item ID, Description, Compliance Status. Includes items 3200 (Insects), 3300 (Pest control), 3400 (Wiping cloths), 3500 (Employee cleanliness), and 3600 (Proper eating).

Proper Use of Utensils

Table with 3 columns: Item ID, Description, Compliance Status. Includes items 3700 (In-use utensils), 3800 (Utensils stored), and 3900 (Single-use articles).

Compliance Status: CDI R PTS

Potentially Hazardous Food Time/Temperature

Table with 3 columns: Item ID, Description, Compliance Status. Includes items 1600 (Proper cooling), 1700 (Proper hot holding), 1800 (Proper cooling), 1900 (No room temperature storage), 2000 (Proper reheating), 2100 (Proper hot holding), and 2200 (Accurate thermometer).

Consumer Advisory

Table with 3 columns: Item ID, Description, Compliance Status. Includes item 2300 (Raw or undercooked meats).

Highly Susceptible Populations

Table with 3 columns: Item ID, Description, Compliance Status. Includes item 2400 (Pasteurized foods).

Chemical

Table with 3 columns: Item ID, Description, Compliance Status. Includes item 2500 (Toxic substances).

Conformance with Approved Procedures

Table with 3 columns: Item ID, Description, Compliance Status. Includes items 2600 (Compliance with risk control) and 2700 (Variance obtained).

Service

Table with 2 columns: Item ID, Description. Includes items 128 (Scheduled), 129 (Return), 126 (Hd Pl Rvw), 130 (Complaint), 133 (Illness/injury), 134 (Permit Inv.), 136 (Field Education), 127 (Pre-Operat.), and 106 (HACCP).

Results

Table with 2 columns: Item ID, Description. Includes items 01 (Satisfactory), 02 (Unsatisfactory), 03 (Complete), and 04 (Incomplete).

Action

Table with 2 columns: Item ID, Description. Includes items 04 (Suspend), 07 (Approved), 10 (Disapproved), and 26 (Follow-up Req'd).

Meals Served

Table with 2 columns: Item ID, Description. Includes items 6020 (Breakfast), 6025 (Lunch), 6030 (Dinner), 6035 (Cater), and 6040 (Other).

Meal Observed

Table with 2 columns: Item ID, Description. Includes items 6045 (Breakfast), 6050 (Lunch), 6055 (Dinner), 6060 (Cater), and 6065 (Other).

Red Critical Points

Table with 2 columns: Item ID, Description. Includes item 0 (0).

Blue High Points

Table with 2 columns: Item ID, Description. Includes item 0 (0).

Total Points

Table with 2 columns: Item ID, Description. Includes item 0 (0).

Based on an inspection on 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 followed or if violations are not corrected in the time specified in this report.

Person in Charge: Keith Horn
Regulatory Authority: Alicia Schradley
Signature: Keith Horn
Signature: Alicia Schradley

