CCIS

Sanitation Survey Report

Food Inspection Program

Page 1 of

Business Name: Boy Scouts of America Troop 99

Operator:

Phone: ( )

Address: 2009 Castlegreen Drive

City: Greencastle

ZIP: 17225

Seat / Checkouts

General Health Record ID: PR 20UR12887

P/E:

Date: 10/17/09

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 COI = corrected during inspection R = repeat violation

Compliance Status			COI	R	PTS
Demonstration of Knowledge					
0100	IN OUT	PIC certified by accredited program, or compliance with Code, or correct answers	☐	☐	5
0200	IN OUT	Food Worker Card on hand for all food workers; new food workers trained	☐	☐	5
Employee Health					
0300	IN OUT	Proper food worker practices; no ill workers present; proper reporting of illness	☐	☐	25
Preventing Contamination by Hands					
0400	IN OUT N/O	Hands washed as required	☐	☐	15
0500	IN OUT N/A N/O	Proper methods used to prevent bare hand contact with RTE foods	☐	☐	5
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 supply ice from approved source	☐	☐	
0900	IN OUT N/A N/O	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 N/A N/O	Proper shellstock identification; proper parasite destruction procedures for fish	☐	☐	5
Protection from Cross Contamination					
1300	IN OUT N/A	Food contact surfaces used for raw meat thoroughly cleaned and sanitized	☐	☐	5
1400	IN OUT N/A	Raw meats below or away from RTE food	☐	☐	5
1500	IN OUT N/A N/O	Proper handling of pooled eggs	☐	☐	5

Compliance Status			COI	R	PTS
Potentially Hazardous Food Time/Temperature					
1600	IN OUT N/A N/O	Proper cooling procedures	☐	☐	20
1710	IN OUT N/A N/O	Proper cold holding temperatures (≤130°F)	☐	☐	25
1720	IN OUT N/A N/O	Proper hot holding temperatures (between 130°F to 165°F)	☐	☐	5
1800	IN OUT N/A N/O	Proper cooking time and temperature	☐	☐	25
1900	IN OUT N/A N/O	No food temperature abuse; proper use of time as a control; procedures available	☐	☐	25
2000	IN OUT N/A N/O	Proper reheating procedures for hot holding	☐	☐	15
2110	IN OUT N/A	Proper cold holding temperatures (> 45°F)	☐	☐	10
2120	IN OUT N/A	Proper cold holding temperatures (between 42°F to 45°F)	☐	☐	5
2200	IN OUT N/A	Accurate thermometer provided and used to evaluate temperature of PHF	☐	☐	5
Consumer Advisory					
2300	IN OUT N/A	Proper Consumer Advisory posted for raw or undercooked foods	☐	☐	5
Highly Susceptible Populations					
2400	IN OUT N/A	Pasteurized foods used as required; prohibited foods not offered	☐	☐	10
Chemical					
2500	IN OUT	Toxic substances properly identified, stored, used	☐	☐	10
Conformance with Approved Procedures					
2600	IN OUT N/A	Compliance with HACCP plans, variances, or mobile unit plan of operation	☐	☐	10
2700	IN OUT N/A	Variance obtained for specialized processing methods (e.g., ROP)	☐	☐	10

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.

		COI	R	PTS
Food Temperature Control				
2800	Food received at proper temperature	☐	☐	5
2900	Adequate equipment for temperature control	☐	☐	5
3000	Proper thawing methods used	☐	☐	3
Food Identification				
3100	Proper labeling, signage	☐	☐	5
Protection from Contamination				
3200	Insects, rodents, animals not present; entrance controlled	☐	☐	5
3300	Potential food contamination prevented during preparation, storage, display	☐	☐	5
3400	Wiping cloths properly used, stored	☐	☐	5
3500	Employee cleanliness and hygiene	☐	☐	3
3600	Proper eating, tasting, drinking, or tobacco use	☐	☐	3
Proper Use of Utensils				
3700	In-use utensils properly stored	☐	☐	3
3800	Utensils, equipment, linens properly stored, used, handled	☐	☐	3
3900	Single-use and single service articles properly stored, used	☐	☐	3

		COI	R	PTS
Utensils and Equipment				
4000	Food and non-food surfaces properly used and constructed; cleanable	☐	☐	5
4100	Warewashing facilities properly installed, maintained, used; test strips available and used	☐	☐	5
4200	Food — contact surfaces maintained, cleaned, sanitized	☐	☐	5
4300	Non-food — contact surfaces maintained and clean	☐	☐	3
Physical Facilities				
4400	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections	☐	☐	5
4500	Sewage, wastewater properly disposed	☐	☐	5
4600	Toilet facilities properly constructed, supplied, cleaned	☐	☐	3
4700	Garbage, refuse properly disposed; facilities maintained	☐	☐	3
4800	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment	☐	☐	2
4900	Adequate ventilation, lighting; designated areas used	☐	☐	2
5000	Posting of permit; mobile establishment name easily visible	☐	☐	2

Service
- 128 ☐ Scheduled
- 129 ☐ Return
- 126 ☐ Fld Pl 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

Blue Points

Total Points

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): (Signature):

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