

Food Inspection Program

Business Name: Bruster's Real Ice Cream-Mobile Operator: Jeffrey Schmutzler Phone:

Address: 500 Gateway Avenue, Chambersburg, PA 17201 City: ZIP: Seat / Checkouts:

General Health Record ID: PR 20081937 P/E: 020108 Date: 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

Table with columns for Compliance Status, CDI, R, PTS. Rows include: Demonstration of Knowledge (PIC certified, Food Worker Cards), Employee Health (Proper ill worker practices), Preventing Contamination by Hands (Hands washed, RTE foods), Approved Source (Food obtained, Water supply), Protection from Cross Contamination (Food contact surfaces, Raw meats), Potentially Hazardous Food Time/Temperature (Proper cooling, hot holding, cooking, reheating, cold holding), Consumer Advisory (Raw or undercooked foods), Highly Susceptible Populations (Pasteurized foods), Chemical (Toxic substances), Conformance with Approved Procedures (Risk control plans, Specialized processing).

- Service: 128 [X] Scheduled, 129 [ ] Return, 126 [ ] Fid PI Rww, 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.

Table with columns for Compliance Status, CDI, R, PTS. Rows include: Food Temperature Control (Food received, Adequate equipment, Thawing methods), Food Identification (Proper labeling), Protection from Contamination (Insects, rodents, Potentia food contamination, Wiping cloths, Employee cleanliness), Proper Use of Utensils (In-use utensils, Utensils, equipment, Single-use articles), Utensils and Equipment (Food and non-food surfaces, Warewashing facilities, Food - contact surfaces, Non-food - contact surfaces), Physical Facilities (Plumbing, Sewage, Toilet facilities, Garbage, Physical facilities, Adequate ventilation, Posting of permit).

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.

Person in Charge (Printed Name): Dorcas Schmutzler (Signature): Dorcas Schmutzler Regulatory Authority (Printed Name): Alicia Schooley (Signature): Alicia Schooley

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TEMPERATURE OBSERVATIONS

Table with 4 columns: Item / Location, Temp (°F), Item / Location, Temp (°F). Rows include Freezer (0.4°) and Refrigerator (39.7°).

- Service: 128 [X] Scheduled, 129 [ ] Return, 126 [ ] Fld PI Rvw, 130 [ ] Complaint, 133 [ ] Illness / Injury, 134 [ ] Permit Inv., 136 [ ] Field Education, 127 [ ] Pre-Operat., 106 [ ] HACCP

OBSERVATIONS and CORRECTION ACTIONS

Table with 3 columns: Item Number, Violations cited in this area must be corrected with the time frame specified., Points

- 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

Red Critical Points: 0, Blue Points: 0, Total Points: 0

Comments

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.

Person in Charge (Printed Name) Doreas Schmutzler (Signature) Doreas Schmutzler
Regulatory Authority (Printed Name) Alicia Schooley (Signature) Alicia Schooley