

Business Name: Bruster's Real Ice Cream Operator: \_\_\_\_\_ Phone: ( ) \_\_\_\_\_

Address: 500 Gardenway Avenue, Chambersburg, PA City: \_\_\_\_\_ ZIP: \_\_\_\_\_ Seat / Checkouts: \_\_\_\_\_

General Health Record ID: PR 2009128117 P/E: \_\_\_\_\_ Date: 11/01/09 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. Circled 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 CDE = corrected during inspection R = repeat violation

Compliance Status	CDI	P	PTS	Compliance Status	CDI	R	PTS
<b>Demonstration of Knowledge</b>							
0100 IN OUT			5	PIC certified by accredited program, or compliance with Code, or correct answers			5
0200 IN OUT			5	Food Worker Cards current for all food workers; new food workers trained			5
<b>Employee Health</b>							
0300 IN OUT			25	Prohibit ill worker practices; no ill workers present; proper reporting of illness			25
<b>Preventing Contamination by Hands</b>							
0400 IN OUT N/O			15	Hands washed as required			15
0500 IN OUT N/A N/O			15	Proper methods used to prevent bare hand contact with RTE foods			15
0600 IN OUT			10	Adequate handwashing facilities			10
<b>Approved Source, Wholesome, Not Adulterated</b>							
0700 IN OUT			15	Food obtained from approved source			15
0800 IN OUT			15	Water supply; ice from approved source			15
0900 IN OUT N/A N/O			10	Proper washing of fruits and vegetables			10
1000 IN OUT			10	Food in good condition, safe and unadulterated; approved additives			10
1100 IN OUT			10	Proper disposition of returned, previously served, unsafe, or contaminated food			10
1200 IN OUT N/A N/O			5	Proper sheltered identification; proper parasite destruction procedures for fish			5
<b>Protection from Cross Contamination</b>							
1300 IN OUT N/A			15	Food contact surfaces used for raw meat thoroughly cleaned and sanitized			15
1400 IN OUT N/A			5	Raw meats below or away from RTE food			5
1500 IN OUT N/A N/O			5	Proper handling of poultry eggs			5

**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	Compliance Status	CDI	R	PTS
<b>Food Temperature Control</b>							
2800 IN OUT			5	Food received at proper temperature			5
2900 IN OUT			5	Adequate equipment for temperature control			5
3000 IN OUT			5	Proper thawing methods used			5
<b>Food Identification</b>							
3100 IN OUT			5	Proper labeling, signage			5
<b>Protection from Contamination</b>							
3200 IN OUT			5	Insects, rodents, and birds not present; entrance controlled			5
3300 IN OUT			5	Potential food contamination prevention during preparation, storage, display			5
3400 IN OUT			5	Wiping cloths properly used, stored			5
3500 IN OUT			5	Employee cleanliness and hygiene			5
3800 IN OUT			5	Proper eating, tasting, drinking, or tobacco use			5
<b>Proper Use of Utensils</b>							
3700 IN OUT			5	In-use utensils properly stored			5
3800 IN OUT			5	Utensils, equipment, trays properly stored, used, handled			5
3900 IN OUT			5	Single-use and single-serve articles properly stored, used			5
<b>Utensils and Equipment</b>							
4100 IN OUT			5	Food and non-food surfaces properly used and constructed; cleanable			5
4200 IN OUT			5	Warewashing facilities properly installed, maintained, used; test strips available and used			5
4300 IN OUT			5	Food contact surfaces maintained, cleaned, sanitized			5
4330 IN OUT			5	Non-food contact surfaces maintained and clean			5
<b>Physical Facilities</b>							
4400 IN OUT			5	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections			5
4500 IN OUT			5	Sewage, wastewater properly disposed			5
4600 IN OUT			5	Toilet facilities properly constructed, supplied, cleaned			5
4700 IN OUT			5	Garage, refuse properly disposed facilities not used			5
4800 IN OUT			5	Physical facilities properly installed, maintained, cleaned and necessary persons excluded from establishment			5
4900 IN OUT			5	Adequate ventilation, lighting, designated areas used			5
5000 IN OUT			5	Posting of permit; mobile establishment name easily visible			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: \_\_\_\_\_

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 with a 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 25 or more red critical points or if there are 50 or more blue points. The health officer will provide an opportunity for an appeal on the validity of a suspension or the findings of an inspector's report if a written request is filed with the health officer within ten (10) days of the suspension of 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): Andrea Amolev (Signature): Andrea Amolev

