

Business Name: Savor Operator: Terry Hull Phone: ()

Address: 925 Norland Avenue, Chambersburg City ZIP Seat / Checkouts

General Health Record ID PR 2008-1124 P/E Date 11/22/08 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 CDI = corrected during inspection R = repeat violation

Table with columns: Compliance Status, CDI, R, PTS. Rows include Demonstration of Knowledge (PIC certified, Food Worker Cards).

Table with columns: Compliance Status, CDI, R, PTS. Row includes Employee Health (Proper ill worker practices).

Table with columns: Compliance Status, CDI, R, PTS. Rows include Preventing Contamination by Hands (Hands washed, Proper methods).

Table with columns: Compliance Status, CDI, R, PTS. Row includes Adequate handwashing facilities.

Approved Source, Wholesome, Not Adulterated

Table with columns: Compliance Status, CDI, R, PTS. Rows include Food obtained from approved source, Water supply, ice, Proper washing of fruits, Food in good condition, Proper disposition of returned food, Proper shellstock identification.

Protection from Cross Contamination

Table with columns: Compliance Status, CDI, R, PTS. Rows include Food contact surfaces used for raw meat, Raw meats below or away from RTE food, Proper handling of pooled eggs.

Table with columns: Compliance Status, CDI, R, PTS. Row includes Potentially Hazardous Food Time/Temperature.

Table with columns: Compliance Status, CDI, R, PTS. Rows include Proper cooling procedures, Proper hot holding temperatures (<130°F), Proper hot holding temperatures (between 130°F to 139°F).

Table with columns: Compliance Status, CDI, R, PTS. Rows include Proper cooking time and temperature, No room temperature storage; proper use of time as a control, procedures available.

Table with columns: Compliance Status, CDI, R, PTS. Rows include Proper reheating procedures for hot holding, Proper cold holding temperatures (> 45°F).

Table with columns: Compliance Status, CDI, R, PTS. Rows include Proper cold holding temperatures (between 42°F to 45°F), Accurate thermometer provided and used to evaluate temperature of PHF.

Consumer Advisory

Table with columns: Compliance Status, CDI, R, PTS. Row includes Proper Consumer Advisory posted for raw or undercooked foods.

Highly Susceptible Populations

Table with columns: Compliance Status, CDI, R, PTS. Row includes Pasteurized foods used as required; prohibited foods not offered.

Chemical

Table with columns: Compliance Status, CDI, R, PTS. Row includes Toxic substances properly identified, stored, used.

Conformance with Approved Procedures

Table with columns: Compliance Status, CDI, R, PTS. Rows include Compliance with risk control plans, variances, or mobile unit plan of operation, Variance obtained for specialized processing methods (e.g., ROP).

- Service: 128 [X] Scheduled, 129 [] Return, 126 [] Fid PI R/w, 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: Compliance Status, CDI, R, PTS.

Table with columns: Compliance Status, CDI, R, PTS. Rows include Food Temperature Control (Food received at proper temperature, Adequate equipment for temperature control, Proper thawing methods used).

Food Identification

Table with columns: Compliance Status, CDI, R, PTS. Row includes Proper labeling, signage.

Protection from Contamination

Table with columns: Compliance Status, CDI, R, PTS. Rows include Insects, rodents, animals not present; entrance controlled, Potential food contamination prevented during preparation, storage, display, Wiping cloths properly used, stored, Employee cleanliness and hygiene, Proper eating, lasting, drinking, or tobacco use.

Proper Use of Utensils

Table with columns: Compliance Status, CDI, R, PTS. Rows include In-use utensils properly stored, Utensils, equipment, linens properly stored, used, handled, Single-use and single-service articles properly stored, used.

Table with columns: Compliance Status, CDI, R, PTS.

Utensils and Equipment

Table with columns: Compliance Status, CDI, R, PTS. Rows include Food and non-food surfaces properly used and constructed; cleanable, Warewashing facilities properly installed, maintained, used; test strips available and used, Food — contact surfaces maintained, cleaned, sanitized, Non-food — contact surfaces maintained and clean.

Physical Facilities

Table with columns: Compliance Status, CDI, R, PTS. Rows include Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections, Sewage, wastewater properly disposed, Toilet facilities properly constructed, supplied, cleaned, Garbage, refuse properly disposed; facilities maintained, Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment, Adequate ventilation, lighting; designated areas used, Posting of permit; mobile establishment name easily visible.

Summary table with rows: Red 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.

Person in Charge (Printed Name) Terry L Hull (Signature) Terry L Hull Regulatory Authority (Printed Name) Alicia Schaefer (Signature) Alicia Schaefer

