CCIS

Food Inspection Program

Sanitation Survey Report

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Business Name: Bucky's

Operator: Denny Buck

Phone: ( )

Address: 4635 Mt. View Road

City: Harrisburg, PA

ZIP: 17110

Seat / Checkouts

General Health Record ID: PR 2009127471

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 CDI = corrected during inspection R = repeat violation

Compliance Status			CDI	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 Cards current for all food workers; new food workers trained			5
Employee Health					
0300	IN OUT	Proper ill 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/O N/O	Proper methods used to prevent bare hand contact with RTE foods			15
0600	IN OUT	Adequate handwashing facilities			10
Approved Source, Wholesome, Not Adulterated					
0700	IN OUT	Food obtained from approved source			
0800	IN OUT	Water supply, ice from approved source			15
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			
1100	IN OUT	Proper disposition of returned, previously served, unsafe, or contaminated food			10
1200	IN OUT N/A N/O	Proper shellfish 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			15
1400	IN OUT N/A	Raw meats below or away from RTE food			5
1500	IN OUT N/A N/O	Proper handling of shelled eggs			5

Compliance Status			CDI	R	PTS
Potentially Hazardous Food Time/Temperature					
1600	IN OUT N/A N/O	Proper cooling procedures			30
1710	IN OUT N/A N/O	Proper hot holding temperatures (≥130°F)			25
1720	IN OUT N/A N/O	Proper hot holding temperatures (between 130°F & 135°F)			5
1800	IN OUT N/A N/O	Proper cooking time and temperature			25
1900	IN OUT N/A N/O	Non-PHF temperature storage; 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 & 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

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

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.

		CDI	R	PTS
Food Temperature Control				
3000	Food received at proper temperature			5
3100	Adequate equipment for temperature control			5
3200	Proper thawing methods used			2
Food Identification				
3300	Proper labeling, signage			5
Protection from Contamination				
3400	Insects, rodents, animals not present; entrances controlled			5
3500	Potential food contamination prevented during preparation, storage, display			5
3600	Wiping cloths properly used, stored			5
3700	Employee cleanliness and hygiene			5
3800	Proper eating, tasting, drinking, or tobacco use			3
Proper Use of Utensils				
3900	In-use utensils properly stored			3
4000	Utensils, equipment, linens properly stored, used, handled			3
4100	Single-use and single-service articles properly stored, used			2

		CDI	R	PTS
Utensils and Equipment				
4200	Food and non-food surfaces properly used and constructed, cleanable			5
4300	Warewashing facilities properly installed, maintained, used; test strips available and used			
4400	Food contact surfaces maintained, cleaned, sanitized			5
4500	Non-food contact surfaces maintained and clean			5
Physical Facilities				
4600	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections			5
4700	Sewage, wastewater properly disposed			5
4800	Toilet facilities properly constructed, supplied, cleaned			3
4900	Garbage, refuse properly disposed; facilities maintained			3
5000	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment			2
5100	Adequate ventilation, lighting; designated areas used			2
5200	Posting of permit, mobile establishment name easily visible			2

Red Critical Points

Blue Points

Total Points

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 provisions 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 if there are 75 or more critical points or if there are 101 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 inspection report if a written request is filed with the health authority within [illegible] 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 upon request under the provisions of the Right to Know Law.

Person In Charge (Print Name): (Signature)

Regulatory Authority (Print Name): Alicia Schooley (Signature): [illegible]