

Business Name: Cafe D' Italia Operator: Bob Orsa Phone: ( )

Address: 9 North Main Street, Chambersburg, PA 17201 City: ZIP: Seat / Checkouts:

General Health Record ID: PR 2008-310 Date: 09/18/08 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), Employee Health (Proper ill worker practices), Preventing Contamination by Hands (Hands washed, RTE foods), Approved Source (Food obtained from approved source), Protection from Cross Contamination (Food contact surfaces, Raw meats).

Table with columns: Compliance Status, CDI, R, PTS. Rows include: Potentially Hazardous Food Time/Temperature (Proper cooling, hot holding, cooking), Consumer Advisory (Proper Consumer Advisory posted), Highly Susceptible Populations (Pasteurized foods), Chemical (Toxic substances), Conformance with Approved Procedures (Compliance with risk control plans).

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

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. Rows include: Food Temperature Control (Food received at proper temperature), Food Identification (Proper labeling, signage), Protection from Contamination (Insects, rodents, animals not present), Proper Use of Utensils (In-use utensils properly stored).

Table with columns: Compliance Status, CDI, R, PTS. Rows include: Utensils and Equipment (Food and non-food surfaces properly used), Physical Facilities (Plumbing properly sized, installed, and maintained).

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.

Person in Charge (Printed Name): Robert Orsa (Signature): [Signature]

Regulatory Authority (Printed Name): Alicia Schooley (Signature): [Signature]

Food Inspection Program

Page 2 of 2

Business Name:

Cafe D' Italia

Operator:

Bob Orsa

Phone:

( ) ( )

Address

9 North Main Street, Chambersburg, PA 17201

City

ZIP

Seat / Checkouts

General Health Record ID

P/E

Date

EHS

Activity Time

Travel Time

PR 2008-310 091808

m

m

**TEMPERATURE OBSERVATIONS**

Item / Location	Temp (°F)	Item / Location	Temp (°F)
Freezer	-2°		
2 Door Prep Cooler	35°		
1 Door Prep Cooler	35.6°		
2 Door Cooler	40°		
2 Door Prep Cooler (D)	31°		
2 Door Upright Cooler	36°		
Display Cooler	38°		

**Service**

- 128  Scheduled
- 129  Return
- 126  Fid 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**

**Total Points**

**OBSERVATIONS and CORRECTION ACTIONS**

Item Number	Violations cited in this area must be corrected with the time frame specified.	Points
	<u>Need Serve Safe within 90 days and PA Food Handlers Certification. When you receive them please get me a copy.</u>	
	<u>2 Door Cooler needs temperature lowered</u>	

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. 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)

Robert Orsa

(Signature)

Bob Orsa

Regulatory Authority  
(Printed Name)

Alicia Schooley

(Signature)

Alicia Schooley