

Food Inspection Program

Business Name: Chambersburg Brethren In Christ Church Operator: _____ Phone: () _____

Address: 405 Center Street Chambersburg, PA 17201 City: _____ State: _____ Seat / Chockouts: _____

General Health Record ID: PR 2009-1143 P/E: _____ Date: 09/24/09 EHS: _____ 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. 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

5100	IN	DI	PIR certified by accredited program, or compliance with Code, or correct answers	11	11	5
6200	IN	DI	Food Worker Cards current for all food workers; new food workers trained	0	0	5

Employee Health

6300	IN	DI	Proper ill worker practices; no ill workers present, proper reporting of illness	0	0	25
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Preventing Contamination by Hands

6400	IN	DI	Hands washed as required	11	11	15
6500	IN	DI	Proper methods used to prevent bare hand contact with RTE foods	11	11	15
6600	IN	DI	Adequate antimicrobial facilities	0	0	10

Approved Source, Wholesome, Not Adulterated

6700	IN	DI	Food obtained from approved source	0	0	5
6800	IN	DI	Water supply, ice from approved source	0	0	5
6900	IN	DI	Proper washing of fruits and vegetables	11	11	10
7000	IN	DI	Food in good condition, safe and unadulterated, approved additives	11	11	10
7100	IN	DI	Proper disposition of returned, previously served, stocks of potentially hazardous food	11	11	10
7200	IN	DI	Proper shellstock identification; proper parasite destruction procedures for fish	0	0	5

Protection from Cross Contamination

1300	IN	DI	Food contact surfaces used for raw meat thoroughly cleaned and sanitized	11	11	15
1400	IN	DI	Raw meat below and away from RTE food	0	0	5
1500	IN	DI	Proper handling of poached eggs	11	11	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

Food Temperature Control

2000	IN	DI	Food received at proper temperature	0	0	5
2100	IN	DI	Adequate equipment for temperature control	11	11	5
2200	IN	DI	Proper thawing methods used	0	0	5

Food Identification

3200	IN	DI	Proper labeling/signage	11	11	5
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Protection from Contamination

3200	IN	DI	Pests, rodents, or birds not present; entrance controlled	11	11	5
3300	IN	DI	Potential food contamination prevented during preparation, storage, display	0	0	5
3400	IN	DI	Wiping cloths properly used, stored	11	11	5
3500	IN	DI	Employee cleanliness and hygiene	0	0	5
3600	IN	DI	Proper eating, resting, drinking or tobacco use	11	11	5

Proper Use of Utensils

3700	IN	DI	In use utensils properly stored	0	0	5
3800	IN	DI	Utensils, equipment, linens properly stored, used, handled	11	11	5
3900	IN	DI	Single use and single-serve articles properly stored, used	0	0	5

Compliance Status CDI R PTS

Potentially Hazardous Food Time/Temperature

1600	IN	DI	Proper cooling procedures	11	11	10
1710	IN	DI	Proper hot holding temperatures (>130°F)	11	11	25
1720	IN	DI	Proper hot holding temperatures (between 130°F to 135°F)	0	0	5
1800	IN	DI	Proper cooking time and temperature	11	11	25
1900	IN	DI	No room temperature storage; proper use of time as a control; procedures available	0	0	25
2000	IN	DI	Proper reheating procedures for hot holding	11	11	5
2110	IN	DI	Proper cold holding temperatures (>45°F)	11	11	10
2220	IN	DI	Proper cold holding temperatures (between 42°F to 45°F)	0	0	5
2200	IN	DI	Accurate thermometers provided and used to evaluate temperature of PHF	11	11	5

Consumer Advisory

2400	IN	DI	Proper Consumer Advisory posted for raw or undercooked meats	0	0	5
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Highly Susceptible Populations

2400	IN	DI	Pasteurized foods used as required; prohibited foods not offered	11	11	10
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Chemical

2500	IN	DI	Chemicals properly identified, stored, used	0	0	10
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Conformance with Approved Procedures

2600	IN	DI	Conformance with risk control plans, variances, or flexible unit plan of operation	0	0	10
2700	IN	DI	Variance obtained for special use processing methods (e.g., HACCP)	0	0	10

Compliance Status CDI R PTS

Utensils and Equipment

4000	IN	DI	Food and non-food surfaces properly used and constructed; cleanable	11	11	5
4100	IN	DI	Washing facilities properly maintained, used; test strips available and used	0	0	5
4200	IN	DI	Food contact surfaces maintained, cleaned, sanitized	0	0	5
4300	IN	DI	Non-food contact surfaces maintained and clean	0	0	5

Physical Facilities

4400	IN	DI	Drinking properly sized, installed, and maintained; proper backflow devices; indirect drinking water connections	0	0	5
4500	IN	DI	Sewage, wastewater properly disposed	0	0	5
4600	IN	DI	Toilet facilities properly constructed, supplied, cleaned	0	0	5
4700	IN	DI	Garbage refuse properly disposed; facilities maintained	0	0	5
4800	IN	DI	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment	0	0	2
4900	IN	DI	Adequate ventilation, lighting, designated areas used	0	0	2
5000	IN	DI	Posting of permit; mobile establishment name easily visible	0	0	2

Service

128	<input checked="" type="checkbox"/>	Scheduled
129	<input type="checkbox"/>	Return
126	<input type="checkbox"/>	Field PI Rvw
130	<input type="checkbox"/>	Complaint
133	<input type="checkbox"/>	Illness / Injury
134	<input type="checkbox"/>	Permit Inv.
136	<input type="checkbox"/>	Field Education
127	<input type="checkbox"/>	Pre-Operat.
106	<input type="checkbox"/>	HACCP

Results

01	<input type="checkbox"/>	Satisfactory
02	<input type="checkbox"/>	Unsatisfactory
03	<input checked="" type="checkbox"/>	Complete
04	<input type="checkbox"/>	Incomplete

Action

04	<input type="checkbox"/>	Suspend
07	<input checked="" type="checkbox"/>	Approved
10	<input type="checkbox"/>	Disapproved
26	<input type="checkbox"/>	Follow-up Req'd

Meals Served

5020	<input type="checkbox"/>	Breakfast
5025	<input type="checkbox"/>	Lunch
5030	<input type="checkbox"/>	Dinner
5035	<input type="checkbox"/>	Cater
5040	<input checked="" type="checkbox"/>	Other

Meal Observed

6045	<input type="checkbox"/>	Breakfast
6050	<input type="checkbox"/>	Lunch
6055	<input type="checkbox"/>	Dinner
6060	<input type="checkbox"/>	Cater
6065	<input checked="" type="checkbox"/>	Other

Red Circle Points	0
Blue Points	18
Total Points	18

Based on an inspection on the date, 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 corrected in the time stated in this report. The permit will be suspended if an imminent hazard exists or there are 75 or more critical points at 12 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 inspector regarding a violation request is filed with the health officer within ten (10) days of the suspension or inspection. The filing of an appeal does not delay 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 provisions of the Right to Know Law.

Person in Charge (Printed Name): _____ (Signature): [Signature]

Regulatory Authority (Printed Name): Walter Schaefer (Signature): [Signature]

CCIS

Sanitation Survey Report

Food Inspection Program

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Business Name: Chambersburg Brethren in Christ Church Operator: _____ Phone: _____

Address: 405 Center Street City: Chambersburg PA ZIP: 17201 Seat / Checkouts: _____

General Health Record ID: _____ P/E: _____ Date: 09/24/09 EHS: _____ Activity Time: _____ Travel Time: _____

PR 21009-1143 _____ 09/24/09 _____ m _____ m

TEMPERATURE OBSERVATIONS

Item / Location	Temp (°F)	Item / Location	Temp (°F)
Cooler (L)	32°		
Cooler (R)	31°		
Freezer	24°		
Refrigerator	35°		

- Service**
- 128 Schedules
 - 129 Return
 - 126 Fid 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

Red Critical Points	0
Blue Points	18
Total Points	18

OBSERVATIONS and CORRECTION ACTIONS

Item Number	Violations cited in this area must be corrected with the time frame specified.	Points
2900	Outside thermometer on both coolers needs calibrated	5
2900	No thermometer in freezer	5
2900	No thermometer in refrigerator	5
4300	Can opener needs cleaned	3

Comments: _____

Based on an inspector's report, 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 70 or more red critical points or if there are 131 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 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 provisions of the Right to Know Law.

Person in Charge (Printed Name): Michelle Schooley (Signature): [Signature]

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