

Business Name: Chambersburg Municipal Pool Snack Bar Operator: Phone: ()

Address: 1 Memorial Drive, Chambersburg, PA 17201 City: ZIP: Seat / Checkouts:

General Health Record ID: PR 2008259 P/E: Date: 072508 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. Row 1: Demonstration of Knowledge, PIC certified by accredited program, or compliance with Code, or correct answers. Row 2: Employee Health, Proper ill worker practices; no ill workers present; proper reporting of illness.

Table with columns: Compliance Status, CDI, R, PTS. Row 1: Preventing Contamination by Hands, Hands washed as required. Row 2: Adequate handwashing facilities.

Table with columns: Compliance Status, CDI, R, PTS. Row 1: Approved Source, Wholesome, Not Adulterated, Food obtained from approved source. Row 2: Proper shellstock identification; proper parasite destruction procedures for fish.

Table with columns: Compliance Status, CDI, R, PTS. Row 1: Protection from Cross Contamination, Food contact surfaces used for raw meat thoroughly cleaned and sanitized. Row 2: Raw meats below or away from RTE food.

Table with columns: Compliance Status, CDI, R, PTS. Row 1: Protection from Cross Contamination, Proper handling of pooled eggs. Row 2: Food Temperature Control, Food received at proper temperature.

Table with columns: Compliance Status, CDI, R, PTS. Row 1: Food Identification, Proper labeling, signage. Row 2: Protection from Contamination, Insects, rodents, animals not present; entrance controlled.

Table with columns: Compliance Status, CDI, R, PTS. Row 1: Protection from Contamination, Potential food contamination prevented during preparation, storage, display. Row 2: Proper Use of Utensils, In-use utensils properly stored.

Table with columns: Compliance Status, CDI, R, PTS. Row 1: Protection from Contamination, Wiping cloths properly used, stored. Row 2: Proper Use of Utensils, Utensils, equipment, linens properly stored, used, handled.

Table with columns: Compliance Status, CDI, R, PTS. Row 1: Protection from Contamination, Employee cleanliness and hygiene. Row 2: Proper Use of Utensils, Single-use and single-service articles properly stored, used.

Table with columns: Compliance Status, CDI, R, PTS. Row 1: Protection from Contamination, Proper eating, tasting, drinking, or tobacco use. Row 2: Utensils and Equipment, Food and non-food surfaces properly used and constructed; cleanable.

Table with columns: Compliance Status, CDI, R, PTS. Row 1: Protection from Contamination, Insects, rodents, animals not present; entrance controlled. Row 2: Utensils and Equipment, Warewashing facilities properly installed, maintained, used; test strips available and used.

Table with columns: Compliance Status, CDI, R, PTS. Row 1: Protection from Contamination, Potential food contamination prevented during preparation, storage, display. Row 2: Physical Facilities, Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections.

Table with columns: Compliance Status, CDI, R, PTS. Row 1: Protection from Contamination, Wiping cloths properly used, stored. Row 2: Physical Facilities, Sewage, wastewater properly disposed.

Table with columns: Compliance Status, CDI, R, PTS. Row 1: Potentially Hazardous Food Time/Temperature, Proper cooling procedures. Row 2: Proper hot holding temperatures (<130°F).

Table with columns: Compliance Status, CDI, R, PTS. Row 1: Potentially Hazardous Food Time/Temperature, Proper hot holding temperatures (between 130°F to 139°F). Row 2: Proper cooking time and temperature.

Table with columns: Compliance Status, CDI, R, PTS. Row 1: Potentially Hazardous Food Time/Temperature, No room temperature storage; proper use of time as a control, procedures available. Row 2: Proper reheating procedures for hot holding.

Table with columns: Compliance Status, CDI, R, PTS. Row 1: Potentially Hazardous Food Time/Temperature, Proper cold holding temperatures (> 45°F). Row 2: Proper cold holding temperatures (between 42°F to 45°F).

Table with columns: Compliance Status, CDI, R, PTS. Row 1: Potentially Hazardous Food Time/Temperature, Accurate thermometer provided and used to evaluate temperature of PHF. Row 2: Consumer Advisory, Proper Consumer Advisory posted for raw or undercooked foods.

Table with columns: Compliance Status, CDI, R, PTS. Row 1: Highly Susceptible Populations, Pasteurized foods used as required; prohibited foods not offered. Row 2: Chemical, Toxic substances properly identified, stored, used.

Table with columns: Compliance Status, CDI, R, PTS. Row 1: Conformance with Approved Procedures, Compliance with risk control plans, variances, or mobile unit plan of operation. Row 2: Variance obtained for specialized processing methods (e.g., ROP).

Table with columns: Compliance Status, CDI, R, PTS. Row 1: Physical Facilities, Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment. Row 2: Adequate ventilation, lighting; designated areas used.

Table with columns: Compliance Status, CDI, R, PTS. Row 1: Physical Facilities, Posting of permit; mobile establishment name easily visible. Row 2: Red Critical Points, 0.

Table with columns: Compliance Status, CDI, R, PTS. Row 1: Physical Facilities, Posting of permit; mobile establishment name easily visible. Row 2: Blue Points, 7.

Table with columns: Compliance Status, CDI, R, PTS. Row 1: Physical Facilities, Posting of permit; mobile establishment name easily visible. Row 2: Total Points, 7.

Table with columns: Compliance Status, CDI, R, PTS. Row 1: Physical Facilities, Posting of permit; mobile establishment name easily visible. Row 2: Total Points, 7.

Table with columns: Compliance Status, CDI, R, PTS. Row 1: Physical Facilities, Posting of permit; mobile establishment name easily visible. Row 2: Total Points, 7.

- Service: 128 [X] 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 [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.

Summary table with rows: Red Critical Points (0), Blue Points (7), Total Points (7).

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 will 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): Alicia Schooley (Signature): Alicia Schooley. Regulatory Authority (Printed Name): Alicia Schooley (Signature): Alicia Schooley.

