

Business Name: China Klox Operator: \_\_\_\_\_ Phone: ( ) \_\_\_\_\_

Address: 255 Southgate Chambersburg, PA City: \_\_\_\_\_ ZIP: \_\_\_\_\_ Seat / Checkouts: \_\_\_\_\_

General Health Record ID: PR 2008-147 P/E: \_\_\_\_\_ Date: 11/22/08 EHS: \_\_\_\_\_ Activity Time: \_\_\_\_\_ Travel Time: \_\_\_\_\_ m \_\_\_\_\_ 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
<b>Demonstration of Knowledge</b>			
0100 IN OUT			5
PIC certified by accredited program, or compliance with Code, or correct answers			
0200 IN OUT			5
Food Worker Cards current for all food workers; new food workers trained			
<b>Employee Health</b>			
0300 IN OUT			25
Proper ill worker practices; no ill workers present; proper reporting of illness			
<b>Preventing Contamination by Hands</b>			
0400 IN OUT N/O			15
Hands washed as required			
0500 IN OUT N/A N/O			15
Proper methods used to prevent bare hand contact with RTE foods			
0600 IN OUT			10
Adequate handwashing facilities			
<b>Approved Source, Wholesome, Not Adulterated</b>			
0700 IN OUT			15
Food obtained from approved source			
0800 IN OUT			15
Water supply, ice from approved source			
0900 IN OUT N/A N/O			10
Proper washing of fruits and vegetables			
1000 IN OUT			10
Food in good condition, safe and unadulterated; approved additives			
1100 IN OUT			10
Proper disposition of returned, previously served, unsafe, or contaminated food			
1200 IN OUT N/A N/O			5
Proper shellstock identification; proper parasite destruction procedures for fish			
<b>Protection from Cross Contamination</b>			
1300 IN OUT N/A			15
Food contact surfaces used for raw meat thoroughly cleaned and sanitized			
1400 IN OUT N/A			5
Raw meats below or away from RTE food			
1500 IN OUT N/A N/O			5
Proper handling of pooled eggs			

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
<b>Food Temperature Control</b>			
2800			5
Food received at proper temperature			
2900			5
Adequate equipment for temperature control			
3000			3
Proper thawing methods used			
<b>Food Identification</b>			
3100			5
Proper labeling, signage			
<b>Protection from Contamination</b>			
3200			5
Insects, rodents, animals not present; entrance controlled			
3300			5
Potential food contamination prevented during preparation, storage, display			
3400			5
Wiping cloths properly used, stored			
3500			3
Employee cleanliness and hygiene			
3600			3
Proper eating, tasting, drinking, or tobacco use			
<b>Proper Use of Utensils</b>			
3700			3
In-use utensils properly stored			
3800			3
Utensils, equipment, linens properly stored, used, handled			
3900			3
Single-use and single-service articles properly stored, used			
<b>Utensils and Equipment</b>			
4000			5
Food and non-food surfaces properly used and constructed; cleanable			
4100			5
Warewashing facilities properly installed, maintained, used; test strips available and used			
4200			5
Food — contact surfaces maintained, cleaned, sanitized			
4300			3
Non-food — contact surfaces maintained and clean			
<b>Physical Facilities</b>			
4400			5
Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections			
4500			5
Sewage, wastewater properly disposed			
4600			3
Toilet facilities properly constructed, supplied, cleaned			
4700			3
Garbage, refuse properly disposed; facilities maintained			
4800			2
Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment			
4900			2
Adequate ventilation, lighting; designated areas used			
5000			2
Posting of permit; mobile establishment name easily visible			

Service	
128	<input checked="" type="checkbox"/> Scheduled
129	<input checked="" type="checkbox"/> Return
126	<input type="checkbox"/> Fid 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
<b>Results</b>	
01	<input type="checkbox"/> Satisfactory
02	<input type="checkbox"/> Unsatisfactory
03	<input checked="" type="checkbox"/> Complete
04	<input type="checkbox"/> Incomplete
<b>Action</b>	
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	
6020	<input type="checkbox"/> Breakfast
6025	<input checked="" type="checkbox"/> Lunch
6030	<input checked="" type="checkbox"/> Dinner
6035	<input type="checkbox"/> Cater
6040	<input type="checkbox"/> Other

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

Red Critical Points	
0	
Blue Points	
79	54
Total Points	
49	54

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): chen (Signature): \_\_\_\_\_  
 Regulatory Authority (Printed Name): Alicia Scharey (Signature): Alicia Scharey

