

Business Name: Clucky's Amusement Operator: _____ Phone: () _____

Address: 393 Beddington Boulevard City: Chambersburg ZIP: _____ Seat / Checkouts: _____

General Health Record ID: PR 2010-389 P/E: _____ Date: 11/24/10 EHS: _____ Activity Time: _____ Travel Time: _____

Compliance Status: IN CDI: 0 R: 0 PTS: 5

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: IN CDI: 0 R: 0 PTS: 5

Demonstration of Knowledge

0100 IN OUT PIC certified by accredited program, or compliance with Code, or correct answers IN 0 0 5

0200 IN OUT Food Worker Cards current for all food workers; new food workers trained IN 0 0 5

Employee Health

0300 IN OUT Proper ill worker practices; no ill workers present; proper reporting of illness IN 0 0 25

Preventing Contamination by Hands

0400 IN OUT N/O Hands washed as required IN 0 0 15

0500 IN OUT N/A N/O Proper methods used to prevent bare hand contact with RTE foods IN 0 0 15

0600 IN OUT Adequate handwashing facilities IN 0 0 10

Approved Source, Wholesome, Not Adulterated

0700 IN OUT Food obtained from approved source IN 0 0 15

0800 IN OUT Water supply, ice from approved source IN 0 0 15

0900 IN OUT N/A N/O Proper washing of fruits and vegetables IN 0 0 10

1000 IN OUT Food in good condition, safe and unadulterated; approved additives IN 0 0 10

1100 IN OUT Proper disposition of returned, previously served, unsafe, or contaminated food IN 0 0 10

1200 IN OUT N/A N/O Proper shellstock identification; proper parasite destruction procedures for fish IN 0 0 5

Protection from Cross Contamination

1300 IN OUT N/A Food contact surfaces used for raw meat thoroughly cleaned and sanitized IN 0 0 15

1400 IN OUT N/A Raw meats below or away from RTE food IN 0 0 5

1500 IN OUT N/A N/O Proper handling of pooled eggs IN 0 0 5

Potentially Hazardous Food Time/Temperature

1600 IN OUT N/A N/O Proper cooling procedures IN 0 0 30

1710 IN OUT N/A N/O Proper hot holding temperatures (<130°F) IN 0 0 25

1720 IN OUT N/A N/O Proper hot holding temperatures (between 130°F to 139°F) IN 0 0 5

1800 IN OUT N/A N/O Proper cooking time and temperature IN 0 0 25

1900 IN OUT N/A N/O No room temperature storage; proper use of time as a control, procedures available IN 0 0 25

2000 IN OUT N/A N/O Proper reheating procedures for hot holding IN 0 0 15

2110 IN OUT N/A Proper cold holding temperatures (> 45°F) IN 0 0 10

2120 IN OUT N/A Proper cold holding temperatures (between 42°F to 45°F) IN 0 0 5

2200 IN OUT N/A Accurate thermometer provided and used to evaluate temperature of PHF IN 0 0 5

Consumer Advisory

2300 IN OUT N/A Proper Consumer Advisory posted for raw or undercooked foods IN 0 0 5

Highly Susceptible Populations

2400 IN OUT N/A Pasteurized foods used as required; prohibited foods not offered IN 0 0 10

Chemical

2500 IN OUT Toxic substances properly identified, stored, used IN 0 0 10

Conformance with Approved Procedures

2600 IN OUT N/A Compliance with risk control plans, variances, or mobile unit plan of operation IN 0 0 10

2700 IN OUT N/A Variance obtained for specialized processing methods (e.g., HOP) IN 0 0 10

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.

Compliance Status: IN CDI: 0 R: 0 PTS: 5

Food Temperature Control

2800 Food received at proper temperature IN 0 0 5

2900 Adequate equipment for temperature control IN 0 0 5

3000 Proper thawing methods used IN 0 0 3

Food Identification

3100 Proper labeling, signage IN 0 0 5

Protection from Contamination

3200 Insects, rodents, animals not present; entrance controlled IN 0 0 5

3300 Potential food contamination prevented during preparation, storage, display IN 0 0 5

3400 Wiping cloths properly used, stored IN 0 0 5

3500 Employee cleanliness and hygiene IN 0 0 3

3600 Proper eating, tasting, drinking, or tobacco use IN 0 0 3

Proper Use of Utensils

3700 In-use utensils properly stored IN 0 0 3

3800 Utensils, equipment, linens properly stored, used, handled IN 0 0 3

3900 Single-use and single-service articles properly stored, used IN 0 0 3

Utensils and Equipment

4000 Food and non-food surfaces properly used and constructed; cleanable IN 0 0 5

4100 Warewashing facilities properly installed, maintained, used; test strips available and used IN 0 0 5

4200 Food — contact surfaces maintained, cleaned, sanitized IN 0 0 5

4300 Non-food — contact surfaces maintained and clean IN 0 0 3

Physical Facilities

4400 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections IN 0 0 5

4500 Sewage, wastewater properly disposed IN 0 0 5

4600 Toilet facilities properly constructed, supplied, cleaned IN 0 0 3

4700 Garbage, refuse properly disposed; facilities maintained IN 0 0 3

4800 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment IN 0 0 2

4900 Adequate ventilation, lighting; designated areas used IN 0 0 2

5000 Posting of permit; mobile establishment name easily visible IN 0 0 2

Red Critical Points	0
Blue Points	11
Total Points	11

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): _____ (Signature): [Signature]

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

