

Food Inspection Program

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Business Name: Country Concessions
Operator: Vickie Sizemore
Address: 11402 Heritage Hills Lane, Henderson, MD 21640
City: Henderson, MD
ZIP: 21640
Phone:
General Health Record ID: PR 2101092777
Date: 10/17/09
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. Circled compliance status (IN, OUT, N/A, N/A) for each item.

IN = In compliance OUT = not in compliance N/A = not applicable CDI = corrected during inspection R = repeat violation

Compliance Status (C) (I) (R) (PTS)

Demonstration of Knowledge

Table with 2 columns: Item ID and Description. Item 0100: PIC certified by accredited program or complies with Code or correct answers. Item 0200: Food Worker Cards current for all food workers; new food workers trained.

Employee Health

Item 0300: Proper ill worker practices; no ill workers present; proper reporting of illnesses.

Preventing Contamination by Hands

Item 0400: Hands washed as required. Item 0500: Proper methods used to prevent bare hand contact with RTE foods. Item 0600: Adequate handwashing facilities.

Approved Source, Wholesome, Not Adulterated

Item 0700: Food obtained from approved source. Item 0800: Water supply, ice from approved source. Item 0900: Proper washing of fruits and vegetables. Item 1000: Food in good condition, safe and undamaged; approved additives. Item 1100: Proper disposition of returned, previously served, unsafe, or contaminated food. Item 1200: Proper shellstock identification; proper perishable destructor procedures for fish.

Protection from Cross Contamination

Item 1300: Food contact surfaces used for raw meat thoroughly cleaned and sanitized. Item 1400: Raw meats below or away from RTE food. Item 1500: Proper handling of poached eggs.

Compliance Status (C) (I) (R) (PTS)

Potentially Hazardous Food Time/Temperature

Table with 4 columns: Item ID, Compliance Status, Description, and Points. Items include: 1600: Proper cooling procedures. 1700: Proper hot holding temperatures (>130°F). 1720: Proper hot holding temperatures (between 130°F to 135°F). 1800: Proper cooking time-temperature. 1900: No room temperature storage; proper use of time as a control procedure available. 2000: Proper reheating procedures for hot holding. 2100: Proper cooling temperatures (>45°F). 2120: Proper cold holding temperatures (between 42°F to 45°F). 2200: Accurate thermometer provided and used to evaluate temperature of PHE.

Consumer Advisory

Item 2300: Proper Consumer Advisory posted for raw or undercooked foods.

Highly Susceptible Populations

Item 2400: Prepackaged foods used as required; prohibited foods not offered.

Chemical

Item 2500: Toxic substances properly identified, stored, used.

Conformance with Approved Procedures

Item 2600: Compliance with risk control plans, variances, or multiple unit plan of operation. Item 2700: Variance obtained for specialized processing methods (e.g., 30°).

Service

- 128 Scheduled
129 Return
126 Field 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.

(C) (I) (R) (PTS)

Food Temperature Control

Item 1600: Food received at proper temperature. Item 1900: Accurate equipment for temperature control. Item 2000: Proper thawing methods used.

Food Identification

Item 1100: Proper labeling, signage.

Protection from Contamination

Item 2000: Insects, rodents, animals not present, and traps operational. Item 3000: Potential food contamination prevented during preparation, storage, display. Item 4000: Wiping cloths properly used, stored. Item 5000: Employee cleanliness and hygiene. Item 6000: Proper eating, tasting, drinking or tobacco use.

Proper Use of Utensils

Item 7000: In-use utensils properly stored. Item 8000: Utensils, equipment, linens properly stored, used, handled. Item 9000: Single use and single-service articles properly stored, used.

(C) (I) (R) (PTS)

Utensils and Equipment

Item 4000: Food and non-food articles properly used and constructed; cleanable. Item 4100: Warewashing facilities properly installed, maintained, used; least strips available and used. Item 4200: Food - contact surfaces maintained, cleaned, sanitized. Item 4300: Non-food - contact surfaces maintained and clean.

Physical Facilities

Item 4400: Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections. Item 4500: Sewage, wastewater properly disposed. Item 4600: Toilet facilities properly constructed, supplied, cleaned. Item 4700: Garbage, refuse properly disposed; facilities maintained. Item 4800: Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment. Item 4900: Adequate ventilation, lighting, designated areas used. Item 5000: Posting of permit; mobile establishment name easily visible.

Red Critical Points

Blue Points

Total Points

Red or 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 violations of the food code and/or deficiencies of the health officer are not corrected in the time scales in this report. The permit will be suspended if an imminent health hazard exists or there are 75 or more critical points or if there are 101 or more total points. The health officer will provide an opportunity for an appeal of the validity of a suspension or the findings of an inspector 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 complete 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.

Health Officer Name: Alicia Schreyer (Signature)
Permit Authority Name: Alicia Schreyer (Signature)