

Food Inspection Program

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Business Name:

Operator:

Phone:

Country Inn and Suites

Address

City

ZIP

Seat / Checkouts

399 Beddington Boulevard, Chambersburg PA 17201

General Health Record ID

P/E

Date

EPS

Activity Time

Travel Time

PR 2009-11811 09/22/09

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 numbers indicate compliance status (IN, OUT, N/A, N/A) for each item.

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

Compliance Status CDI R PTS

Demonstration of Knowledge

Table with 3 columns: Item ID, Description, Compliance Status. Items 0100 and 0200.

Employee Health

Table with 3 columns: Item ID, Description, Compliance Status. Item 3000.

Preventing Contamination by Hands

Table with 3 columns: Item ID, Description, Compliance Status. Items 0400, 0500, 0600.

Approved Source, Wholesome, Not Adulterated

Table with 3 columns: Item ID, Description, Compliance Status. Items 0700, 0800, 0900, 1000, 1100.

Protection from Cross Contamination

Table with 3 columns: Item ID, Description, Compliance Status. Items 1200, 1300, 1400, 1500.

Compliance Status CDI R PTS

Potentially Hazardous Food Time/Temperature

Table with 3 columns: Item ID, Description, Compliance Status. Items 1600, 1700, 1720, 1800, 1900, 2000, 2100, 2200.

Consumer Advisory

Table with 3 columns: Item ID, Description, Compliance Status. Item 2300.

Highly Susceptible Populations

Table with 3 columns: Item ID, Description, Compliance Status. Item 2400.

Chemical

Table with 3 columns: Item ID, Description, Compliance Status. Item 2500.

Conformance with Approved Procedures

Table with 3 columns: Item ID, Description, Compliance Status. Items 2600, 2700.

- Service
128 [x] Scheduled
129 [x] Helix
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 [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

Blue Low Risk Factors

Low Risk Factors are preventive measures to control the addition of pathogens, chemicals, and physical objects into foods. Circled numbers indicate items not in compliance.

Compliance Status CDI R PTS

Food Temperature Control

Table with 3 columns: Item ID, Description, Compliance Status. Items 2200, 2300, 2400.

Food Identification

Table with 3 columns: Item ID, Description, Compliance Status. Item 2100.

Protection from Contamination

Table with 3 columns: Item ID, Description, Compliance Status. Items 3200, 3300, 3400, 3500, 3600.

Proper Use of Utensils

Table with 3 columns: Item ID, Description, Compliance Status. Items 3700, 3800, 3900.

Compliance Status CDI R PTS

Utensils and Equipment

Table with 3 columns: Item ID, Description, Compliance Status. Items 4000, 4100, 4200, 4300.

Physical Facilities

Table with 3 columns: Item ID, Description, Compliance Status. Items 4400, 4500, 4600, 4700, 4800, 4900, 5000.

Red Critical Points: 10
Blue Points: 15
Total Points: 25

Based on an inspection on 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 100 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 complete inspection forms are on file and must be made available to any person who requests under the provisions of the Right to Know Law.

Person in Charge: Jesse Rockwell (Signature)
Regulatory Authority: Alicia Schaefer (Signature)

