

Business Name: Cumberland Valley Concessions Operator: _____ Phone: _____
 Address: 4729 Bedford Valley Road, Bedford, PA 15522 City: _____ ZIP: _____ Seat / Checkouts: _____
 General Health Record ID: PR 2009121837 P/E: _____ Date: 11/17/19 CTIS: _____ 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/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	CDI	R	P/S
Demonstration of Knowledge			
0100 IN OUT			5
0200 IN OUT			5
Employee Health			
0300 IN OUT			25
Preventing Contamination by Hands			
0400 IN OUT			15
0500 IN OUT			15
0600 IN OUT			10
Approved Source, Wholesome, Not Adulterated			
0700 IN OUT			15
0800 IN OUT			10
0900 IN OUT			10
1000 IN OUT			10
1100 IN OUT			10
1200 IN OUT			5
Protection from Cross Contamination			
1300 IN OUT			5
1400 IN OUT			5
1500 IN OUT			5

Potentially Hazardous Food Time/Temperature

Compliance Status	CDI	R	P/S
1600 IN OUT			30
1710 IN OUT			25
1720 IN OUT			5
1800 IN OUT			25
1900 IN OUT			25
2000 IN OUT			15
2110 IN OUT			10
2120 IN OUT			5
2200 IN OUT			5
Consumer Advisory			
2300 IN OUT			5
Highly Susceptible Populations			
2400 IN OUT			10
Chemical			
2500 IN OUT			10
Conformance with Approved Procedures			
2600 IN OUT			10
2700 IN OUT			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	CDI	R	P/S
Food Temperature Control			
2800			5
2900			5
3000			5
Food Identification			
3100			5
Protection from Contamination			
3200			5
3300			5
3400			5
3500			3
3600			3
Proper Use of Utensils			
3700			3
3800			3
3900			3

Compliance Status	CDI	R	P/S
Utensils and Equipment			
4000			5
4100			5
4200			5
4300			5
Physical Facilities			
4400			5
4500			5
4600			5
4700			5
4800			5
4900			2
5000			2

Red Circle Points

0

Blue Points

0

Total Points

0

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 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 circle points or if there are 101 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 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 provisions of the Right to Know Law.

Person in Charge (Printed Name): _____ Signature: [Signature]
 Regulatory Authority (Printed Name): Alicia Sorensen Signature: [Signature]

