

Food Inspection Program

Page 1 of 2

Business Name: Edible Arrangements
Operator:
Phone:
Address: 452 Gateway Avenue Chambersburg, PA 17201
General Health Record ID: PR 2009-1104
Date: 092209

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

Table with 4 columns: Compliance Status, CDI, R, PTS. Rows include: Demonstration of Knowledge, Employee Health, Preventing Contamination by Hands, Approved Source, Wholesome, Not Adulterated, Protection from Cross Contamination.

Table with 4 columns: Compliance Status, CDI, R, PTS. Rows include: Potentially Hazardous Food Time/Temperature, Consumer Advisory, Highly Susceptible Populations, Chemical, Conformance with Approved Procedures.

Service table with 2 columns: Item, Status. Rows include: 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 table with 2 columns: Item, Status. Rows include: 01 Satisfactory, 02 Unsatisfactory, 03 Complete, 04 Incomplete.

Action table with 2 columns: Item, Status. Rows include: 04 Suspend, 07 Approved, 10 Disapproved, 26 Follow-up Req'd.

Meals Served table with 2 columns: Item, Status. Rows include: 6020 Breakfast, 6025 Lunch, 6030 Dinner, 6035 Cater, 6040 Other.

Meal Observed table with 2 columns: Item, Status. Rows include: 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.

Table with 4 columns: Compliance Status, CDI, R, PTS. Rows include: Food Temperature Control, Food Identification, Protection from Contamination, Proper Use of Utensils.

Table with 4 columns: Compliance Status, CDI, R, PTS. Rows include: Utensils and Equipment, Physical Facilities.

Summary table with 2 columns: Item, Value. Rows include: Red Critical 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 activities of the health officer are not met or if violations are not corrected in the time stated in this report.

Person in Charge: Stephani Ragland
Regulatory Authority: Alicia Schodley

