

Business Name: EL Gallo Garcia Operator: _____ Phone: () _____

Address: 145 South Main Street City: Chambersburg ZIP: _____ Seat / Checkouts: _____

General Health Record ID: PR 2010-1083 P/E: _____ Date: 11/24/10 EHS: _____ Activity Time: _____ Travel Time: _____

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 CDI R PTS

Demonstration of Knowledge

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

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

Employee Health

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

Preventing Contamination by Hands

0400 IN OUT N/O Hands washed as required 15

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

0600 IN OUT Adequate handwashing facilities 10

Approved Source, Wholesome, Not Adulterated

0700 IN OUT Food obtained from approved source 15

0800 IN OUT Water supply, ice from approved source 10

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

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

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

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

Protection from Cross Contamination

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

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

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

Compliance Status CDI R PTS

Potentially Hazardous Food Time/Temperature

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

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

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

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

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

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

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

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

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

Consumer Advisory

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

Highly Susceptible Populations

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

Chemical

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

Conformance with Approved Procedures

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

2700 IN OUT N/A Variance obtained for specialized processing methods (e.g., ROP) 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 PTS

Food Temperature Control

2800 Food received at proper temperature 5

2900 Adequate equipment for temperature control 5

3000 Proper thawing methods used 3

Food Identification

3100 Proper labeling, signage 5

Protection from Contamination

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

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

3400 Wiping cloths properly used, stored 5

3500 Employee cleanliness and hygiene 3

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

Proper Use of Utensils

3700 In-use utensils properly stored 3

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

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

Compliance Status CDI R PTS

Utensils and Equipment

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

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

4200 Food — contact surfaces maintained, cleaned, sanitized 5

4300 Non-food — contact surfaces maintained and clean 3

Physical Facilities

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

4500 Sewage, wastewater properly disposed 5

4600 Toilet facilities properly constructed, supplied, cleaned 3

4700 Garbage, refuse properly disposed; facilities maintained 3

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

4900 Adequate ventilation, lighting; designated areas used 2

5000 Posting of permit; mobile establishment name easily visible 2

Red Critical Points	0
Blue Points	18
Total Points	18

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) Raymond P. Garcia
 Regulatory Authority (Printed Name) Allcia Schaefer (Signature) _____

CCIS

Sanitation Survey Report

Food Inspection Program

Page 2 of 2

Business Name: El Gallo Garcia Operator: _____ Phone: _____

Address: 145 South Main Street City: Chambersburg ZIP: _____ Seat / Checkouts: _____

General Health Record ID: PR 2010-168 P/E: _____ Date: 11/24/10 EHS: _____ Activity Time: _____ m Travel Time: _____ m

TEMPERATURE OBSERVATIONS

Item / Location	Temp (°F)	Item / Location	Temp (°F)
<u>3dr. Cooler</u>	<u>31°</u>		
<u>2dr. Cooler</u>	<u>34°</u>		
<u>3dr. Cooler</u>	<u>33°</u>		
<u>2dr. Freezer</u>	<u>-0.7°</u>		
<u>3dr. Prep cooler</u>	<u>39°</u>		

- Service**
- 128 Scheduled
 - 129 Return
 - 126 Fld PI Rvw
 - 130 Complaint
 - 133 Illness / Injury
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 - 136 Field Education
 - 127 Pre-Operat.
 - 106 HACCP

- Results**
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OBSERVATIONS and CORRECTION ACTIONS

Item Number	Violations cited in this area must be corrected with the time frame specified.	Points
<u>2900</u>	<u>No thermometer in freezer</u>	<u>5</u>
<u>2900</u>	<u>No thermometer in prep cooler on side</u>	<u>5</u>
<u>4300</u>	<u>Seals need cleaned on prep cooler</u>	<u>3</u>
<u>3000</u>	<u>Unlabeled items</u>	<u>5</u>

- Meals Served**
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 - 6025 Lunch
 - 6030 Dinner
 - 6035 Cater
 - 6040 Other

- Meal Observed**
- 6045 Breakfast
 - 6050 Lunch
 - 6055 Dinner
 - 6060 Cater
 - 6065 Other

Red Critical Points: 0

Blue Points: 16

Total Points: 16

Comments: _____

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Person in Charge (Printed Name): _____ (Signature): [Signature]

Regulatory Authority (Printed Name): Alice Scharley (Signature): [Signature]