

Business Name: Family Dollar Store #6751      Quera, nr: \_\_\_\_\_ Phone: \_\_\_\_\_  
 Address: 203 Southgate Mall, Chambersburg, PA 17201      City: \_\_\_\_\_ ZIP: \_\_\_\_\_ Seat / Checkouts: \_\_\_\_\_  
 General Health Record ID: \_\_\_\_\_ P/E: \_\_\_\_\_ Date: \_\_\_\_\_ EHS: \_\_\_\_\_ Activity Time: \_\_\_\_\_ Travel Time: \_\_\_\_\_  
 PR 200A 11111 09/30/09 \_\_\_\_\_ m \_\_\_\_\_ m

Red High Risk Factors				Compliance Status				Compliance Status						
High Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Circled indicate compliance status (IN, OUT, N/O, N/A) for each item.				Compliance Status				Compliance Status						
IN = in compliance    OUT = not in compliance    N/O = not observed    N/A = not applicable    CDI = corrected during inspection    R = repeat violation				Compliance Status				Compliance Status						
<b>Demonstration of Knowledge</b>				<b>Potentially Hazardous Food Time/Temperature</b>				<b>Service</b>						
0100	IN	OUT	5	1600	IN	OUT	50	128	<input checked="" type="checkbox"/>	Scheduled				
PIC certified by accredited program or compliance with CNA, or correct answers				Proper cooling procedures				129	<input type="checkbox"/>	Return				
0200	IN	OUT	5	1710	IN	OUT	25	128	<input type="checkbox"/>	Field PI Rvw				
Food Worker Cards current for all food workers; new food workers trained				Proper hot holding temperatures (>130°F)				130	<input type="checkbox"/>	Complaint				
<b>Employee Health</b>				Proper hot holding temperatures (Between 130°F to 135°F)				133	<input type="checkbox"/>	Illness / Injury				
0300	IN	OUT	25	1800	IN	OUT	25	134	<input type="checkbox"/>	Permit Inv.				
Proper ill worker practices; no ill workers present; proper reporting of illness				Proper cooking times and temperature				136	<input type="checkbox"/>	Field Education				
<b>Preventing Contamination by Hands</b>				No room temperature storage; proper use of time as a control; procedures available				127	<input type="checkbox"/>	Pre-Operat.				
0400	IN	OUT	15	1900	IN	OUT	15	106	<input type="checkbox"/>	HACCP				
Hands washed as required				Proper reheating procedures for hot holding				<b>Results</b>						
0500	IN	OUT	15	2100	IN	OUT	10	01	<input type="checkbox"/>	Satisfactory				
Proper methods used to prevent bare hand contact with RTE food				Proper cold holding temperatures (> 45°F)				02	<input type="checkbox"/>	Unsatisfactory				
0600	IN	OUT	10	2120	IN	OUT	5	03	<input checked="" type="checkbox"/>	Complete				
Adequate handwashing facilities				Proper cold holding temperatures (between 42°F to 45°F)				04	<input type="checkbox"/>	Incomplete				
<b>Approved Source, Wholesome, Not Adulterated</b>				<b>Consumer Advisory</b>				<b>Action</b>						
0700	IN	OUT	15	2200	IN	OUT	5	C4	<input type="checkbox"/>	Suspend				
Food obtained from approved source				Proper Consumer Advisory posted for raw or undercooked foods				07	<input checked="" type="checkbox"/>	Approved				
0800	IN	OUT	10	<b>Highly Susceptible Populations</b>				10	<input type="checkbox"/>	Disapproved				
Water supply, ice from approved source				2400				IN	OUT	10	26	<input type="checkbox"/>	Follow-up Req'd	
0900	IN	OUT	10	Pasteurized foods used as required; prohibited foods not allowed				<b>Meals Served</b>						
Proper washing of fruits and vegetables				2500				IN	OUT	10	6020	<input type="checkbox"/>	Breakfast	
1000	IN	OUT	10	<b>Chemical</b>				6025				<input type="checkbox"/>	Lunch	
Items in good condition, safe and unadulterated; approved additives				2510				IN	OUT	10	6030	<input type="checkbox"/>	Dinner	
1100	IN	OUT	10	<b>Conformance with Approved Procedures</b>				6035				<input type="checkbox"/>	Cater	
Proper labels for all retail, previously served, unsale, or contaminated food				2600				IN	OUT	10	6040	<input checked="" type="checkbox"/>	Other	
1200	IN	OUT	5	2700				IN	OUT	10	<b>Meal Observed</b>			
Proper shellstock identification; proper par-cook destruction procedures for fish				2800				IN	OUT	10	6045	<input type="checkbox"/>	Breakfast	
<b>Protection from Cross Contamination</b>				2900				IN	OUT	10	6050	<input type="checkbox"/>	Lunch	
1300	IN	OUT	15	2920				IN	OUT	10	6055	<input type="checkbox"/>	Dinner	
Food contact surfaces used for raw meat thoroughly cleaned and sanitized				3000				IN	OUT	10	6060	<input type="checkbox"/>	Cater	
1400	IN	OUT	5	3100				IN	OUT	5	6065	<input checked="" type="checkbox"/>	Other	
Raw meats below or away from RTE foods				<b>Protection from Contamination</b>				<b>Physical Facilities</b>						
1500	IN	OUT	5	3200	IN	OUT	5	4000	IN	OUT	5			
Proper handling of pooled eggs				3300				IN	OUT	5	4100	IN	OUT	5
<b>Blue Low Risk Factors</b>				3400				IN	OUT	5	4200	IN	OUT	5
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.				3500				IN	OUT	5	4300	IN	OUT	5
<b>Food Temperature Control</b>				3600				IN	OUT	5	4400	IN	OUT	5
2000	IN	OUT	5	3700				IN	OUT	5	4500	IN	OUT	5
Food received at proper temperature				3800				IN	OUT	5	4600	IN	OUT	5
2100	IN	OUT	5	3900				IN	OUT	5	4700	IN	OUT	5
Adequate equipment for temperature control				4000				IN	OUT	5	4800	IN	OUT	5
2200	IN	OUT	5	4100				IN	OUT	5	4900	IN	OUT	5
Proper thawing methods used				4200				IN	OUT	5	5000	IN	OUT	5
<b>Food Identification</b>				4300				IN	OUT	5	<b>Supports</b>			
3100	IN	OUT	5	4400				IN	OUT	5	0			
Proper labeling, signage				4500				IN	OUT	5	<b>Total Points</b>			
<b>Protection from Contamination</b>				4600				IN	OUT	5	0			
3200	IN	OUT	5	4700				IN	OUT	5				
Insects, rodents, or mice not present; entrance controlled				4800				IN	OUT	5				
3300	IN	OUT	5	4900				IN	OUT	5				
Potential food contamination prevented during preparation, storage, display				5000				IN	OUT	5				
3400	IN	OUT	5	<b>Utensils and Equipment</b>										
Wiping cloths properly used, stored				4000				IN	OUT	5				
3500	IN	OUT	5	4100				IN	OUT	5				
Employee cleanliness and hygiene				4200				IN	OUT	5				
3600	IN	OUT	5	4300				IN	OUT	5				
Proper eating, drinking, or tobacco use				4400				IN	OUT	5				
<b>Proper Use of Utensils</b>				4500				IN	OUT	5				
3700	IN	OUT	5	4600				IN	OUT	5				
In-use utensils properly stored				4700				IN	OUT	5				
3800	IN	OUT	5	4800				IN	OUT	5				
Linens, equipment, linens properly stored, used, handled				4900				IN	OUT	5				
3900	IN	OUT	5	5000				IN	OUT	5				
Single-use and single-service articles properly stored, used				<b>Physical Facilities</b>										
<b>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 75 or more critical points. The health officer will provide an opportunity for an appeal in the vicinity of a suspension or 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 effect 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.</b>				<b>Person in Charge</b> (Printed Name): _____ (Signature): <u>Kathy Saig</u>				<b>Regulatory Authority</b> (Printed Name): <u>Alison Schaefer</u> (Signature): <u>Alison Schaefer</u>						

