

Food Inspection Program

Business Name: Hat's Heroes Operator: Phone: ()

Address: 538 Stanley Avenue, Chambersburg, PA 17201 City: ZIP: Seat / Checkouts:

General Health Record ID: PR 2010A-212 P/E Date: 10/17/09 EHS Activity Time: m Travel Time: 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 (N, OUT, N/O, N/A) for each item.

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

Compliance Status CJI R PTS

Demonstration of Knowledge

Table with 3 columns: ID, Compliance Status, Description, CJI, R, PTS. Includes items 0100 and 0200.

Employee Health

Table with 3 columns: ID, Compliance Status, Description, CJI, R, PTS. Includes item 0300.

Preventing Contamination by Hands

Table with 3 columns: ID, Compliance Status, Description, CJI, R, PTS. Includes items 0400, 0500, and 0600.

Approved Source, Wholesome, Not Adulterated

Table with 3 columns: ID, Compliance Status, Description, CJI, R, PTS. Includes items 0700 through 1100.

Protection from Cross Contamination

Table with 3 columns: ID, Compliance Status, Description, CJI, R, PTS. Includes items 1300, 1400, and 1500.

Compliance Status CJI R PTS

Potentially Hazardous Food Time/Temperature

Table with 3 columns: ID, Compliance Status, Description, CJI, R, PTS. Includes items 1600 through 2200.

Consumer Advisory

Table with 3 columns: ID, Compliance Status, Description, CJI, R, PTS. Includes item 2300.

Highly Susceptible Populations

Table with 3 columns: ID, Compliance Status, Description, CJI, R, PTS. Includes item 2400.

Chemical

Table with 3 columns: ID, Compliance Status, Description, CJI, R, PTS. Includes item 2500.

Conformance with Approved Procedures

Table with 3 columns: ID, Compliance Status, Description, CJI, R, PTS. Includes items 2600 and 2700.

- Service
128 [X] Scheduled
129 [] Return
126 [] Fid PI Rvw
130 [] Complaint
133 [] Illness / Injury
134 [] Permit Inv.
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 [X] Breakfast
6025 [X] Lunch
6030 [X] Dinner
6035 [] Cater
6040 [] Other

- Meal Observed
6045 [] Breakfast
6050 [X] 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.

CJI R PTS

Food Temperature Control

Table with 3 columns: ID, Compliance Status, Description, CJI, R, PTS. Includes items 2800, 2900, and 3000.

Food Identification

Table with 3 columns: ID, Compliance Status, Description, CJI, R, PTS. Includes item 3100.

Protection from Contamination

Table with 3 columns: ID, Compliance Status, Description, CJI, R, PTS. Includes items 3200 through 3600.

Proper Use of Utensils

Table with 3 columns: ID, Compliance Status, Description, CJI, R, PTS. Includes items 3700 through 3900.

CJI R PTS

Utensils and Equipment

Table with 3 columns: ID, Compliance Status, Description, CJI, R, PTS. Includes items 4000 through 4300.

Physical Facilities

Table with 3 columns: ID, Compliance Status, Description, CJI, R, PTS. Includes items 4400 through 5000.

Red Critical Points: 0
Blue Points: 10
Total Points: 10

Based on an inspection this day, the above items are violations, which must be corrected by 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...

Person in Charge (Printed Name): [Signature]
Regulatory Authority (Printed Name): Angela Schaeley [Signature]

