

Business Name: Hillbilly's Chuckwagon Operator: Perry Hockenberry Phone: ()

Address: 9023 Sweetwater Road City: Ft. Loudon, PA ZIP: 17224 Seat / Checkouts

General Health Record ID: PR 20092447 P/E: Date: 07/18/09 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 (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 columns: Compliance Status, CDI, R, PTS. Rows include: Demonstration of Knowledge (0100, 0200), Employee Health (0300), Preventing Contamination by Hands (0400, 0500, 0600), Approved Source, Wholesome, Not Adulterated (0700, 0800, 0900, 1000, 1100, 1200), Protection from Cross Contamination (1300, 1400, 1500).

Compliance Status, CDI, R, PTS

Potentially Hazardous Food Time/Temperature

Table with columns: Compliance Status, CDI, R, PTS. Rows include: 1600 Proper cooling procedures, 1710 Proper hot holding temperatures (<130°F), 1720 Proper hot holding temperatures (between 130°F to 139°F), 1800 Proper cooking time and temperature, 1900 No room temperature storage; proper use of time as a control, procedures available, 2000 Proper reheating procedures for hot holding, 2110 Proper cold holding temperatures (> 45°F), 2120 Proper cold holding temperatures (between 42°F to 45°F), 2200 Accurate thermometer provided and used to evaluate temperature of PHF.

Consumer Advisory

Table with columns: Compliance Status, CDI, R, PTS. Row: 2300 Proper Consumer Advisory posted for raw or undercooked foods.

Highly Susceptible Populations

Table with columns: Compliance Status, CDI, R, PTS. Row: 2400 Pasteurized foods used as required; prohibited foods not offered.

Chemical

Table with columns: Compliance Status, CDI, R, PTS. Row: 2500 Toxic substances properly identified, stored, used.

Conformance with Approved Procedures

Table with columns: Compliance Status, CDI, R, PTS. Rows: 2600 Compliance with risk control plans, variances, or mobile unit plan of operation; 2700 Variance obtained for specialized processing methods (e.g., ROP).

Service

- 128 [x] 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 [x] Complete
04 [x] Incomplete

Action

- 04 [] Suspend
07 [x] Approved
10 [] Disapproved
26 [] Follow-up Req'd

Meals Served

- 6020 [] Breakfast
6025 [] Lunch
6030 [] Dinner
6035 [] Cater
6040 [x] Other

Meal Observed

- 6045 [] Breakfast
6050 [] Lunch
6055 [] Dinner
6060 [] Cater
6065 [x] 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 columns: Compliance Status, CDI, R, PTS. Rows include: Food Temperature Control (2800, 2900, 3000), Food Identification (3100), Protection from Contamination (3200, 3300, 3400, 3500, 3600), Proper Use of Utensils (3700, 3800, 3900).

Compliance Status, CDI, R, PTS

Utensils and Equipment

Table with columns: Compliance Status, CDI, R, PTS. Rows: 4000 Food and non-food surfaces properly used and constructed; cleanable; 4100 Warewashing facilities properly installed, maintained, used; test strips available and used; 4200 Food - contact surfaces maintained, cleaned, sanitized; 4300 Non-food - contact surfaces maintained and clean.

Physical Facilities

Table with columns: Compliance Status, CDI, R, PTS. Rows: 4400 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections; 4500 Sewage, wastewater properly disposed; 4600 Toilet facilities properly constructed, supplied, cleaned; 4700 Garbage, refuse properly disposed; facilities maintained; 4800 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment; 4900 Adequate ventilation, lighting; designated areas used; 5000 Posting of permit; mobile establishment name easily visible.

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 directives of the health officer are not met or if violations are not corrected in the time stated in this report.

Person in Charge (Printed Name): Alicia Schaefer (Signature): Alicia Schaefer
Regulatory Authority (Printed Name): Alicia Schaefer (Signature): Alicia Schaefer

