

Business Name: Hot Java Operator: Phone: ( )

Address: 1055 Lincoln Way East, Chambersburg City ZIP Seat / Checkouts

General Health Record ID: PR 2010-1208 P/E Date 12/16/10 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 (PIC certified, Food Worker Cards) and Employee Health (Proper ill worker practices).

Table with columns: Compliance Status, CDI, R, PTS. Row includes Preventing Contamination by Hands (Hands washed as required).

Table with columns: Compliance Status, CDI, R, PTS. Rows include Approved Source, Wholesome, Not Adulterated (Food obtained from approved source, Water supply, etc.).

Table with columns: Compliance Status, CDI, R, PTS. Rows include Protection from Cross Contamination (Food contact surfaces, Raw meats, Proper handling of pooled eggs).

Table with columns: Compliance Status, CDI, R, PTS. Rows include Protection from Cross Contamination (Food contact surfaces, Raw meats, Proper handling of pooled eggs).

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

Table with columns: Compliance Status, CDI, R, PTS. Rows include Food Temperature Control (Food received at proper temperature, Adequate equipment, Proper thawing methods).

Table with columns: Compliance Status, CDI, R, PTS. Row includes Food Identification (Proper labeling, signage).

Table with columns: Compliance Status, CDI, R, PTS. Rows include Protection from Contamination (Insects, rodents, animals not present; Potential food contamination prevented; Wiping cloths; Employee cleanliness).

Table with columns: Compliance Status, CDI, R, PTS. Rows include Proper Use of Utensils (In-use utensils properly stored, Utensils, equipment, linens properly stored, Single-use and single-service articles properly stored).

Table with columns: Compliance Status, CDI, R, PTS. Rows include Potentially Hazardous Food Time/Temperature (Proper cooling procedures, Proper hot holding temperatures).

Table with columns: Compliance Status, CDI, R, PTS. Rows include Potentially Hazardous Food Time/Temperature (Proper hot holding temperatures, Proper cooking time and temperature).

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

Table with columns: Compliance Status, CDI, R, PTS. Row includes Highly Susceptible Populations (Pasteurized foods used as required; prohibited foods not offered).

Table with columns: Compliance Status, CDI, R, PTS. Row includes Chemical (Toxic substances properly identified, stored, used).

Table with columns: Compliance Status, CDI, R, PTS. Row includes Conformance with Approved Procedures (Compliance with risk control plans, variances, or mobile unit plan of operation).

Table with columns: Compliance Status, CDI, R, PTS. Row includes Conformance with Approved Procedures (Variance obtained for specialized processing methods).

Table with columns: Compliance Status, CDI, R, PTS

Table with columns: Compliance Status, CDI, R, PTS. Rows include Utensils and Equipment (Food and non-food surfaces properly used and constructed; Warewashing facilities; Food - contact surfaces; Non-food - contact surfaces).

Table with columns: Compliance Status, CDI, R, PTS. Rows include Physical Facilities (Plumbing properly sized, installed, and maintained; Sewage, wastewater properly disposed; Toilet facilities; Garbage, refuse properly disposed; Physical facilities properly installed; Adequate ventilation, lighting; Posting of permit).

Table with columns: 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).

Table with columns: Results (01 Satisfactory, 02 Unsatisfactory, 03 Complete, 04 Incomplete).

Table with columns: Action (04 Suspend, 07 Approved, 10 Disapproved, 26 Follow-up Req'd).

Table with columns: Meals Served (6020 Breakfast, 6025 Lunch, 6030 Dinner, 6035 Cater, 6040 Other).

Table with columns: Meal Observed (6045 Breakfast, 6050 Lunch, 6055 Dinner, 6060 Cater, 6065 Other).

Table with columns: Red Critical Points (0), Blue Points (5), Total Points (5).

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): JOAN Smith (Signature): [Signature] Regulatory Authority (Printed Name): Ahaan Sehgal (Signature): [Signature]

Business Name: Hot Java Operator: Phone: ( )

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General Health Record ID P/E Date EHS Activity Time Travel Time PR 2010-2018 12/16/10

TEMPERATURE OBSERVATIONS

Table with 4 columns: Item / Location, Temp (°F), Item / Location, Temp (°F). Rows include: 1 dr. cooler (38°), 1 dr. cooler (33°), 1 dr. freezer (-1.2°), 1 dr. cooler (39°).

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 [ ] 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

OBSERVATIONS and CORRECTION ACTIONS

Table with 3 columns: Item Number, Violations cited in this area must be corrected with the time frame specified, Points. Row 1: 2910 No thermometer in 1 dr. cooler, 5.

Summary box with Red Critical Points (0), Blue Points (5), Total Points (5).

Comments

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) JOAN Smith (Signature) Joan Smith

Regulatory Authority (Printed Name) Alicia Schaefer (Signature) Alicia Schaefer