

Business Name:

Jim's Farmer's Market

Operator:

Paul Clemmer

Phone:

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Address City ZIP Seat / Checkouts

255 Grant Street Chambersburg PA 17201

General Health Record ID P/E Date EHS Activity Time Travel Time

PR 20092497 071809

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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), Employee Health (Proper ill worker practices), Preventing Contamination by Hands (Hands washed, RTE foods), Approved Source, Wholesome, Not Adulterated (Food obtained, Water supply, Proper washing), Protection from Cross Contamination (Food contact surfaces, Raw meats).

Table with columns: Compliance Status, CDI, R, PTS. Rows include: Potentially Hazardous Food Time/Temperature (Proper cooling, hot holding, cooking, reheating, cold holding), Consumer Advisory (Proper Consumer Advisory posted), Highly Susceptible Populations (Pasteurized foods), Chemical (Toxic substances), Conformance with Approved Procedures (Compliance with risk control plans, Variance obtained).

Service

- 128  Scheduled
129  Return
126  Fld FI 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.

Table with columns: Compliance Status, CDI, R, PTS. Rows include: Food Temperature Control (Food received, Adequate equipment, Proper thawing), Food Identification (Proper labeling), Protection from Contamination (Insects, rodents, Wiping cloths, Employee cleanliness), Proper Use of Utensils (In-use utensils, Utensils, equipment, linens).

Table with columns: Compliance Status, CDI, R, PTS. Rows include: Utensils and Equipment (Food and non-food surfaces, Warewashing, Food contact surfaces), Physical Facilities (Plumbing, Sewage, Toilet facilities, Garbage, Physical facilities, Adequate ventilation, Posting of permit).

Red Critical Points

Table with 2 rows: Red Critical Points (0), Blue Points (0), Total Points (0). Includes handwritten circles around the numbers.

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)

(Signature)

Regulatory Authority (Printed Name)

(Signature)

Alisa Schaefer

Paul Clemmer