

Food Inspection Program

Business Name: Johnnie's Family Restaurant Operator: \_\_\_\_\_ Phone: ( ) \_\_\_\_\_

Address: 179 South Main Street, Chambersburg City: \_\_\_\_\_ ZIP: \_\_\_\_\_ Seat / Checkouts: \_\_\_\_\_

General Health Record ID: PR 2010-1117 P/E: \_\_\_\_\_ Date: 11/22/10 EHS: \_\_\_\_\_ Activity Time: \_\_\_\_\_ Travel Time: \_\_\_\_\_

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

Compliance Status	CDI	R	PTS
<b>Demonstration of Knowledge</b>			
0100 IN OUT			5
PIC certified by accredited program, or compliance with Code, or correct answers			
0200 IN OUT			5
Food Worker Cards current for all food workers; new food workers trained			
<b>Employee Health</b>			
0300 IN OUT			25
Proper ill worker practices; no ill workers present; proper reporting of illness			
<b>Preventing Contamination by Hands</b>			
0400 IN OUT N/O			15
Hands washed as required			
0500 IN OUT N/A N/O			15
Proper methods used to prevent bare hand contact with RTE foods			
0600 IN OUT			10
Adequate handwashing facilities			
<b>Approved Source, Wholesome, Not Adulterated</b>			
0700 IN OUT			15
Food obtained from approved source			
0800 IN OUT			15
Water supply, ice from approved source			
0900 IN OUT N/A N/O			10
Proper washing of fruits and vegetables			
1000 IN OUT			10
Food in good condition, safe and unadulterated; approved additives			
1100 IN OUT			10
Proper disposition of returned, previously served, unsafe, or contaminated food			
1200 IN OUT N/A N/O			5
Proper shellstock identification; proper parasite destruction procedures for fish			
<b>Protection from Cross Contamination</b>			
1300 IN OUT N/A			15
Food contact surfaces used for raw meat thoroughly cleaned and sanitized			
1400 IN OUT N/A			5
Raw meats below or away from RTE food			
1500 IN OUT N/A N/O			5
Proper handling of pooled eggs			

Compliance Status	CDI	R	PTS
<b>Potentially Hazardous Food Time/Temperature</b>			
1600 IN OUT N/A N/O			30
Proper cooling procedures			
1710 IN OUT N/A N/O			25
Proper hot holding temperatures (<130°F)			
1720 IN OUT N/A N/O			5
Proper hot holding temperatures (between 130°F to 139°F)			
1800 IN OUT N/A N/O			25
Proper cooking time and temperature			
1900 IN OUT N/A N/O			25
No room temperature storage; proper use of time as a control, procedures available			
2000 IN OUT N/A N/O			15
Proper reheating procedures for hot holding			
2110 IN OUT N/A			10
Proper cold holding temperatures (> 45°F)			
2120 IN OUT N/A			5
Proper cold holding temperatures (between 42°F to 45°F)			
2200 IN OUT N/A			5
Accurate thermometer provided and used to evaluate temperature of PHF			
<b>Consumer Advisory</b>			
2300 IN OUT N/A			5
Proper Consumer Advisory posted for raw or undercooked foods			
<b>Highly Susceptible Populations</b>			
2400 IN OUT N/A			10
Pasteurized foods used as required; prohibited foods not offered			
<b>Chemical</b>			
2500 IN OUT			10
Toxic substances properly identified, stored, used			
<b>Conformance with Approved Procedures</b>			
2600 IN OUT N/A			10
Compliance with risk control plans, variances, or mobile unit plan of operation			
2700 IN OUT N/A			10
Variance obtained for specialized processing methods (e.g., ROP)			

**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

**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.

Compliance Status	CDI	R	PTS
<b>Food Temperature Control</b>			
2800			5
Food received at proper temperature			
2900			5
Adequate equipment for temperature control			
3000			3
Proper thawing methods used			
<b>Food Identification</b>			
3100			5
Proper labeling, signage			
<b>Protection from Contamination</b>			
3200			5
Insects, rodents, animals not present; entrance controlled			
3300			5
Potential food contamination prevented during preparation, storage, display			
3400			5
Wiping cloths properly used, stored			
3500			3
Employee cleanliness and hygiene			
3600			3
Proper eating, tasting, drinking, or tobacco use			
<b>Proper Use of Utensils</b>			
3700			3
In-use utensils properly stored			
3800			3
Utensils, equipment, linens properly stored, used, handled			
3900			3
Single-use and single-service articles properly stored, used			

Compliance Status	CDI	R	PTS
<b>Utensils and Equipment</b>			
4000			5
Food and non-food surfaces properly used and constructed; cleanable			
4100			5
Warewashing facilities properly installed, maintained, used; test strips available and used			
4200			5
Food — contact surfaces maintained, cleaned, sanitized			
4300			3
Non-food — contact surfaces maintained and clean			
<b>Physical Facilities</b>			
4400			5
Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections			
4500			5
Sewage, wastewater properly disposed			
4600			3
Toilet facilities properly constructed, supplied, cleaned			
4700			3
Garbage, refuse properly disposed; facilities maintained			
4800			2
Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment			
4900			2
Adequate ventilation, lighting; designated areas used			
5000			2
Posting of permit; mobile establishment name easily visible			

**Red Critical Points**

15

**Blue Points**

54

**Total Points**

69

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 if there are 101 or more total points. The health officer will provide an opportunity for an appeal on the validity of a suspension or the findings of an inspection report 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 effectiveness 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.

Person in Charge (Printed Name): \_\_\_\_\_ (Signature): [Signature]

Regulatory Authority (Printed Name): Alicia Schoddey (Signature): [Signature]

Food Inspection Program

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Business Name:

Operator:

Phone:

Whinnie's Family Restaurant

Address

City

ZIP

Seat / Checkouts

179 South Main Street, Chambersburg

General Health Record ID

P/E

Date

EHS

Activity Time

Travel Time

PR 2010-1117 122215

m

m

TEMPERATURE OBSERVATIONS

Item / Location	Temp (°F)	Item / Location	Temp (°F)
2 dr. cooler	31°		
2 dr. prep cooler	32°		
1 dr. cooler	30°		
2 dr. salad prep cooler	35.9°		
2 dr. freezer	0°		
WIC	29°		
WIF	-5.4°		

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- 126  Fid Pl Rvw
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- 127  Pre-Operat.
- 106  HACCP

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Meal Observed

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- 6065  Other

OBSERVATIONS and CORRECTION ACTIONS

Item Number	Violations cited in this area must be corrected with the time frame specified.	Points
4300	Seats need cleaned on 2dr. prep cooler	3
3200	Uncovered items in 1dr. cooler	5
3100	Unlabeled items in 1dr. cooler	5
4300	Seats need replaced on 1dr. cooler	3
4300	Seats need replaced on 2dr. salad prep cooler	3
2900	No thermometer in 2dr. salad prep cooler	5
4000	Cardboard on floor in WIC	5
3300	Boxes on floor in WIC	5
3300	Uncovered items in WIC	5
3100	Unlabeled items in WIC	5
3300	Boxes on floor in WIF	5
3300	Bags of potatoes on floor	5
0500	Bare hand contact with RTE food (toast)	5

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Blue Points	54
Total Points	69

Comments

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Person in Charge (Printed Name): Alicia Schooley (Signature): [Signature]

Regulatory Authority (Printed Name): [Signature] (Signature): [Signature]