

Business Name: King Street United Brethren Church Operator: \_\_\_\_\_ Phone: ( ) \_\_\_\_\_

Address: 102 East King Street, Chambersburg, PA 17201 City: \_\_\_\_\_ ZIP: \_\_\_\_\_ Seat / Checkouts: \_\_\_\_\_

General Health Record ID: PR 2008-116 P/E: \_\_\_\_\_ Date: 11/21/08 EHS: \_\_\_\_\_ Activity Time: \_\_\_\_\_ Travel Time: \_\_\_\_\_ m \_\_\_\_\_ 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  |     |   |     |
| 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   |     |   |     |

| 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  |     |   |     |
| <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   |     |   |     |

- 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

|                     |   |
|---------------------|---|
| Red Critical Points | 0 |
| Blue Points         | 5 |
| <b>Total Points</b> | 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. 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) Carol J. Davis

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

