

Food Inspection Program

Business Name: La Union International Market Operator: _____ Phone: () _____

Address: 203 Southgate Mall, Chambersburg, PA 17201 City: _____ ZIP: _____ Seal / Checkouts: _____

General Health Record ID: PR 2009-1132 P/E: _____ Date: 09/30/09 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. Circled points indicate compliance status (IN, OUT, N/C, N/A) for each item.

IN = in compliance OUT = not in compliance N/C = not checked N/A = not applicable CDI = corrected during inspection R = repeat violation

Compliance Status: _____ CDI: _____ R: _____ PTS: _____

Demonstration of Knowledge

0100 IN OUT	PIC certified by accredited program, or compliance with Code, or correct answers	1	0	6
0200 IN OUT	Food Worker Card's current for all food workers; new food workers trained	0	0	6

Employee Health

0300 IN OUT	Proper ill worker practices; no ill workers present; proper reporting of illness	1	1	25
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Preventing Contamination by Hands

0400 IN OUT	Hands washed as required	0	0	15
0500 IN OUT N/A N/C	Proper methods used to prevent bare hand contact with RTE foods	0	0	15
0600 IN OUT	Adequate handwashing facilities	1	1	10

Approved Source, Wholesome, Not Adulterated

0700 IN OUT	Food obtained from approved sources	0	0	15
0800 IN OUT	Water supply, ice from approved source	0	0	15
0900 IN OUT N/A N/C	Proper washing of fruits and vegetables	0	0	10
1000 IN OUT	Food in good condition - safe and unadulterated; approved additives	0	0	10
1100 IN OUT	Proper disposal of returned, previously served, uneaten or contaminated food	0	0	10
1200 IN OUT N/A N/C	Proper shellstock identification; proper parasite destruction procedures for fish	1	1	5

Protection from Cross Contamination

1300 IN OUT N/A	Food contact surfaces used for raw meat thoroughly cleaned and sanitized	0	0	15
1400 IN OUT N/A	Raw meats below or away from RTE food	1	1	5
1500 IN OUT N/A N/C	Proper handling of poultry eggs	0	0	5

Compliance Status: _____ CDI: _____ R: _____ PTS: _____

Potentially Hazardous Food Time/Temperature

1600 IN OUT N/A N/C	Proper cooking procedures	0	0	20
1710 IN OUT N/A N/C	Proper hot holding temperatures (> 165°F)	0	1	25
1720 IN OUT N/A N/C	Proper hot holding temperatures (between 130°F to 165°F)	0	0	5
1800 IN OUT N/A N/C	Proper cooling time and temperature	0	1	25
1900 IN OUT N/A N/C	No room temperature storage; proper use of time as a control; procedures available	0	1	25
2000 IN OUT N/A N/C	Proper reheating procedures for hot holding	0	0	15
2110 IN OUT N/A	Proper cold holding temperatures (> 45°F)	0	0	10
2120 IN OUT N/A	Proper cold holding temperatures (between 42°F to 45°F)	0	1	5
2200 IN OUT N/A	Accurate thermometer provided and used to evaluate temperature of PHF	0	1	5

Consumer Advisory

2300 IN OUT N/A	Proper Consumer Advisory posted for raw or undercooked foods	0	0	5
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Highly Susceptible Populations

2400 IN OUT N/A	Pasteurized foods used as required; prohibited foods not offered	0	1	10
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Chemical

2500 IN OUT	Toxic substances properly identified, stored, used	1	1	10
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Conformance with Approved Procedures

2600 IN OUT N/A	Conformance with risk control plans, variances, or mobile unit plan of operation	0	0	10
2700 IN OUT N/A	Variance obtained for specialized processing methods (e.g. HACCP)	0	0	10

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: _____

Food Temperature Control

2800	Food received at proper temperature	1	0	6
2900	Adequate equipment for temperature control	0	0	6
3000	Proper thawing methods used	1	1	3

Food Identification

3100	Proper labeling, signage	0	0	5
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Protection from Contamination

3200	Insects, rodents, animals not present; entrance control measures	0	0	5
3300	Pest-free floor; contamination prevented during preparation, storage, display	1	1	5
3400	Wiping cloths properly used, stored	0	0	5
3500	Employee cleanliness and hygiene	1	1	3
3600	Proper eating, tasting, drinking, or tobacco use	0	0	3

Proper Use of Utensils

3700	In use utensils properly stored	0	0	3
3800	Utensils, equipment, linens properly stored, used, handled	1	1	3
3900	Single-use and single-service articles properly stored, used	0	0	5

Compliance Status: _____ CDI: _____ R: _____ PTS: _____

Utensils and Equipment

4000	Food and non-food surfaces properly used and constructed; cleanable	1	1	6
4100	Handwashing facilities properly installed, maintained, used; hot temps available and used	0	0	6
4200	Food - contact surfaces maintained, cleaned, sanitized	0	1	5
4300	Non-food - contact surfaces maintained and clean	0	1	3

Physical Facilities

4400	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections	0	0	5
4500	Sewage, wastewater properly disposed	1	1	5
4600	Toilet facilities properly constructed, supplied, cleaned	0	0	3
4700	Garbage, refuse properly disposed; facilities maintained	0	0	3
4800	Physical facilities properly installed, maintained, cleaned; unnecessary openings excluded from establishment	0	0	2
4900	Adequately ventilation, lighting; designated areas used	0	0	2
5000	Posting of permit; 100% water test; hold name easily visible	0	0	2

Final Points

0

Bus 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 specified 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 on receipt of a written request 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 report 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): _____

Regulatory Authority (Printed Name): Alfred Schooley

(Signature): _____

(Signature): Alfred Schooley

