

Food Inspection Program

Page 1 of 2

Business Name: Marine Corp. League Operator: Phone: ( )

Address: 450 Grant Street, Chambersburg, PA City: ZIP: Seat / Checkouts: 1

General Health Record ID: PR 2010-136 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 (0100, 0200) and Employee Health (0300).

Table with columns: Compliance Status, CDI, R, PTS. Row includes Preventing Contamination by Hands (0400).

Table with columns: Compliance Status, CDI, R, PTS. Rows include Approved Source, Wholesome, Not Adulterated (0700, 0800, 0900, 1000, 1100, 1200).

Table with columns: Compliance Status, CDI, R, PTS. Rows include Protection from Cross Contamination (1300, 1400, 1500).

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 (2800, 2900, 3000), Food Identification (3100), Protection from Contamination (3200, 3300, 3400, 3500, 3600), and Proper Use of Utensils (3700, 3800, 3900).

Potentially Hazardous Food Time/Temperature

Table with columns: Compliance Status, CDI, R, PTS. Rows include 1600-2200 covering cooling, hot holding, cooking, and reheating procedures.

Consumer Advisory

Table with columns: Compliance Status, CDI, R, PTS. Rows include 2300 (Consumer Advisory) and 2400 (Highly Susceptible Populations).

Chemical

Table with columns: Compliance Status, CDI, R, PTS. Row includes 2500 (Toxic substances).

Conformance with Approved Procedures

Table with columns: Compliance Status, CDI, R, PTS. Rows include 2600 (Compliance with risk control plans) and 2700 (Variance obtained).

Service

- 128 [X] Scheduled
129 [ ] Return
126 [ ] Fid 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 [X] Lunch
6030 [X] Dinner
6035 [ ] Cater
6040 [ ] Other

Meal Observed

- 6045 [ ] Breakfast
6050 [X] Lunch
6055 [X] Dinner
6060 [ ] Cater
6065 [ ] Other

Summary table with rows: Red Critical Points (0), Blue Points (18), Total Points (18).

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): Alicia Schooley (Signature): Sue Henschel
Regulatory Authority (Printed Name): Alicia Schooley (Signature): Alicia Schooley

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Travel Time

PR 2010-130 12/10/10

m

m

TEMPERATURE OBSERVATIONS

Item / Location	Temp (°F)	Item / Location	Temp (°F)
WIF	1.1°		
WIC	38°		
1 dr. freezer	16°		
2 dr. freezer	-2°		
2 dr. prep cooler	30°		
1 dr. freezer	0°		
2 dr. cooler	34°		

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- 129  Return
- 126  Fld PI Rvw
- 130  Complaint
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- 127  Pre-Operat.
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Meal Observed

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- 6060  Cater
- 6065  Other

OBSERVATIONS and CORRECTION ACTIONS

Item Number	Violations cited in this area must be corrected with the time frame specified.	Points
300	Boxes on floor in WIF	5
3100	Unlabeled item	5
400	Floor needs replaced in WIC	2
<del>2900</del>	<del>No thermometer in 1 dr. freezer / prep</del>	<del>5</del>
4300	Bottom of 2 dr. cooler needs cleaned	3
4300	Can opener needs cleaned	3

Red Critical Points	0
Blue Points	25 18 <sup>AP</sup>
Total Points	25 18 <sup>AS</sup>

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. 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) Sup Henschel

Regulatory Authority (Printed Name) Anita Schowley (Signature) [Signature]