

Food Inspection Program

Page 1 of 2

Business Name: Mario's Restaurant Operator: _____ Phone: _____
 Address: 831 Wayne Avenue, Chambersburg PA 17201 City: Chambersburg ZIP: PA 17201 Seat / Checkouts: _____
 General Health Record ID: PR 2009-11412 P/E: _____ Date: 09/10/09 EI-S: _____ 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 items 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
Demonstration of Knowledge			
6100 IN OUT			5
6200 IN OUT			5
Employee Health			
0300 IN OUT			25
Preventing Contamination by Hands			
0400 IN OUT			15
0500 IN OUT			15
0550 IN OUT			10
Approved Sources, Wholesome, Not Adulterated			
0700 IN OUT			15
0800 IN OUT			10
0900 IN OUT			10
1000 IN OUT			10
1100 IN OUT			10
1200 IN OUT			5
Protection from Cross Contamination			
1300 IN OUT			15
1400 IN OUT			5
1500 IN OUT			5
Potentially Hazardous Food Time/Temperature			
1600 IN OUT			30
1710 IN OUT			25
1720 IN OUT			5
1800 IN OUT			25
1900 IN OUT			25
2000 IN OUT			15
2110 IN OUT			10
2120 IN OUT			5
2200 IN OUT			5
Consumer Advisory			
2300 IN OUT			5
Highly Susceptible Populations			
2400 IN OUT			10
Chemical			
2500 IN OUT			10
Conformance with Approved Procedures			
2600 IN OUT			10
2700 IN OUT			10

Service
 128 Scheduled
 129 Return
 126 Field 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			5
2900			5
2800			3
Food Identification			
3100			5
Protection from Contamination			
3200			3
3300			3
3400			3
3500			3
3600			3
Proper Use of Utensils			
3700			3
3800			3
3900			3
Utensils and Equipment			
4000			5
4100			5
4200			5
4300			3
Physical Facilities			
4400			5
4500			3
4600			3
4700			3
4800			2
4900			2
5000			2

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 law or any other 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 100 or more total points. The health officer will provide an opportunity for an appeal of the validity of a suspension or the findings of an inspection upon 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 inspection form is a public document that must be made available to any person who requests it under the provisions of the Right to Know Law.

Person in Charge (Printed Name): _____ (Signature): _____
 Regulatory Authority (Printed Name): Alicia Schooley (Signature): Alicia Schooley

Business Name: Mario's Restaurant Operator: _____ Phone: _____

Address: 831 Wayne Avenue, Chambersburg, PA 17201 City: _____ ZIP: _____ Seat / Checkouts: _____

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

PR 2009-1112 091009

TEMPERATURE OBSERVATIONS

Item / Location	Temp (°F)	Item / Location	Temp (°F)
1dr. Prep Cooler	30°	WIC	33°
2dr. Prep Cooler	31°		
Freezer	8.5°		
3dr. Prep Cooler	35°		
3dr. Prep Cooler	37°		
Freezer	-1.1°		
2dr. freezer	-2°		

- Service**
- 128 Scheduled
 - 129 Return
 - 126 Fld Pt Rvw
 - 130 Complaint
 - 131 Illness / Injury
 - 134 Permit Inv.
 - 136 Field Education
 - 127 Pre-Operat.
 - 106 HACCP

- Results**
- 01 Satisfactory
 - 02 Unsatisfactory
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- Action**
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- Meals Served**
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OBSERVATIONS and CORRECTION ACTIONS

Item Number	Violations cited in this area must be corrected with the time frame specified.	Points
4800	Expired Fire Extinguisher	2
4300	Cooler Seals need cleaned	3
3300	Uncovered food	5
300	Unlabeled food	5
4300	Fan grills in WIC need cleaned	3

Red Critical Points	0
Blue Points	18
Total Points	18

Comments: _____

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Person in Charge (Printed Name): _____ Signature: [Signature]

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