

Food Inspection Program

Business Name: New Texas Lunch Operator: Phone: ( )

Address: 108 Lincoln Way West, Chambersburg City: ZIP: Seat / Checkouts: 1

General Health Record ID: PR 20110-1114 P/E: Date: 12/3/10 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 (PIC certified, Food Worker Cards), Employee Health (Proper ill worker practices), Preventing Contamination by Hands (Hands washed, RTE foods), Approved Source (Food obtained, Water supply), Protection from Cross Contamination (Food contact surfaces, Raw meats).

Table with columns: Compliance Status, CDI, R, PTS. Rows include: Potentially Hazardous Food Time/Temperature (Proper cooling, hot holding, cooking, reheating, cold holding), Consumer Advisory (Proper Consumer Advisory posted), Highly Susceptible Populations (Pasteurized foods), Chemical (Toxic substances), Conformance with Approved Procedures (Risk control plans, Variance obtained).

Service

- 128 [X] Scheduled
129 [X] 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 [X] Follow-up Req'd

Meals Served

- 6020 [X] Breakfast
6025 [X] Lunch
6030 [X] Dinner
6035 [X] Cater
6040 [ ] Other

Meal Observed

- 6045 [X] Breakfast
6050 [X] Lunch
6055 [X] 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.

Table with columns: Compliance Status, CDI, R, PTS. Rows include: Food Temperature Control (Food received, Adequate equipment, Thawing methods), Food Identification (Proper labeling), Protection from Contamination (Insects, Potential food contamination, Wiping cloths, Employee cleanliness), Proper Use of Utensils (In-use utensils, Utensils, Single-use articles).

Table with columns: Compliance Status, CDI, R, PTS. Rows include: Utensils and Equipment (Food and non-food surfaces, Warewashing facilities, Contact surfaces), Physical Facilities (Plumbing, Sewage, Toilet facilities, Garbage, Physical facilities, Adequate ventilation, Posting of permit).

Table with columns: Red Critical Points, Blue Points, Total Points. Values: Red Critical Points: 0, Blue Points: 100, Total Points: 100.

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

**CCIS**

**Sanitation Survey Report**

Food Inspection Program

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Business Name:

Operator:

Phone:

New Texas Lunch

Address

City

ZIP

Seat / Checkouts

108 Lincoln Hwy W. Chambersburg

General Health Record ID

P/E

Date

EHS

Activity Time

Travel Time

PR 20110-1114 12/13/10

m

m

**TEMPERATURE OBSERVATIONS**

Item / Location	Temp (°F)	Item / Location	Temp (°F)
<u>2 dr. salad prep cooler</u>	<u>32°</u>		
<u>2 dr. freezer</u>	<u>10°</u>		
<u>3 dr. prep cooler</u>	<u>30°</u>		
<u>1 dr. cooler</u>	<u>40.2°</u>		
<u>WIC</u>	<u>35°</u>		
<u>WIF</u>	<u>-16.7°</u>		
<u>1 dr. cooler</u>	<u>32°</u>		

**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
- 30 days

**Meals Served**

- 6020  Breakfast
- 6025  Lunch
- 6030  Dinner
- 6035  Cater
- 6040  Other

**Meal Observed**

- 6045  Breakfast
- 6050  Lunch
- 6055  Dinner
- 6060  Cater
- 6065  Other

**OBSERVATIONS and CORRECTION ACTIONS**

Item Number	Violations cited in this area must be corrected with the time frame specified.	Points
<u>3100</u>	<u>Unlabeled items in salad prep cooler</u>	<u>15</u>
<u>2900</u>	<u>No thermometer in salad prep cooler</u>	<u>15</u>
<u>4300</u>	<u>Seals need cleaned on salad prep cooler</u>	<u>3</u>
<u>4300</u>	<u>Seals need replaced on 2 dr. freezer</u>	<u>3</u>
<u>2900</u>	<u>Thermometer inside 2 dr. freezer needs calibrated</u>	<u>15</u>
<u>4300</u>	<u>Bottom of 2 dr. freezer needs cleaned</u>	<u>3</u>
<u>3100</u>	<u>Unlabeled items in 3 dr. prep cooler</u>	<u>15</u>
<u>4300</u>	<u>Seals need replaced on 3 dr. prep cooler</u>	<u>3</u>
<u>4300</u>	<u>Seals need replaced on 1 dr. cooler</u>	<u>3</u>
<u>2300</u>	<u>Uncovered items in 1 dr. cooler</u>	<u>15</u>
<u>3100</u>	<u>Unlabeled items in 1 dr. cooler</u>	<u>15</u>
<u>4300</u>	<u>Bottom of 1 dr. cooler needs cleaned</u>	<u>3</u>
<u>3100</u>	<u>Unlabeled items in WIC</u>	<u>15</u>
<u>3300</u>	<u>Uncovered items in WIC</u>	<u>15</u>
<u>4300</u>	<u>Fan grills need cleaned in WIC</u>	<u>3</u>
<u>4000</u>	<u>Cardboard on floor in WIF</u>	<u>15</u>
<u>3300</u>	<u>Uncovered items in WIF</u>	<u>15</u>

Red Critical Points	<u>0</u>
Blue Points	<u>100</u>
Total Points	<u>100</u>

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)

Mike Kelly

Regulatory Authority  
(Printed Name)

(Signature)

Allora Schooley

Allora Schooley

Food Inspection Program

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- Meal Observed**
- 6045  Breakfast
  - 6050  Lunch
  - 6055  Dinner
  - 6060  Cater
  - 6065  Other

OBSERVATIONS and CORRECTION ACTIONS

Item Number	Violations cited in this area must be corrected with the time frame specified.	Points
3100	Unlabeled items in WIF	5
4300	Fan grills broken in WIF	5
3300	Boxes on floor in WIF	5
3600	Uncovered items in ldr. cooler by salad prep	5
3100	Unlabeled items in ldr. cooler by salad prep	5
4300	Seals need replaced on ldr. cooler	5
3900	No towels	3
- 30 days must have completed		

Red Critical Points	0
Blue Points	100
<b>Total Points</b>	<b>100</b>

Comments

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

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