

Food Inspection Program

Business Name: Pat + Carla's Italian Eatery Operator: \_\_\_\_\_ Phone: ( ) \_\_\_\_\_

Address: 600 Lincoln Way East Chambersburg City: \_\_\_\_\_ ZIP: \_\_\_\_\_ Seat / Checkouts: \_\_\_\_\_

General Health Record ID: PR 2008-114 P/E: \_\_\_\_\_ Date: 122308 EHS: \_\_\_\_\_ Activity Time: \_\_\_\_\_ Travel Time: \_\_\_\_\_

Compliance Status: \_\_\_\_\_ CDI: \_\_\_\_\_ R: \_\_\_\_\_ PTS: \_\_\_\_\_

**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 | Compliance Status   | CDI | R   | PTS |    |     |    |
|--|-----|-----|-----|---|-----|-----|-----|----|-----|----|
| <b>Demonstration of Knowledge</b>  |     |     |     | <b>Potentially Hazardous Food Time/Temperature</b>  |     |     |     |    |     |    |
| 0100   | IN  | OUT | 5   | 1600  | IN  | OUT | 30  |    |     |    |
| PIC certified by accredited program, or compliance with Code, or correct answers                                   |     |     |     | Proper cooling procedures   |     |     |     |    |     |    |
| 0200   | IN  | OUT | 5   | 1710  | IN  | OUT | 25  |    |     |    |
| Food Worker Cards current for all food workers; new food workers trained   |     |     |     | Proper hot holding temperatures (<130°F)  |     |     |     |    |     |    |
| <b>Employee Health</b>   |     |     |     | <b>Consumer Advisory</b>  |     |     |     |    |     |    |
| 0300   | IN  | OUT | 25  | 2300  | IN  | OUT | 5   |    |     |    |
| Proper ill worker practices; no ill workers present; proper reporting of illness                                   |     |     |     | Proper Consumer Advisory posted for raw or undercooked foods  |     |     |     |    |     |    |
| <b>Preventing Contamination by Hands</b>   |     |     |     | <b>Highly Susceptible Populations</b>   |     |     |     |    |     |    |
| 0400   | IN  | OUT | 15  | 2400  | IN  | OUT | 10  |    |     |    |
| Hands washed as required   |     |     |     | Pasteurized foods used as required; prohibited foods not offered  |     |     |     |    |     |    |
| 0500   | IN  | OUT | 15  | <b>Chemical</b>   |     |     |     |    |     |    |
| Proper methods used to prevent bare hand contact with RTE foods  |     |     |     | 2500  |     |     |     | IN | OUT | 10 |
| 0600   | IN  | OUT | 10  | Toxic substances properly identified, stored, used  |     |     |     |    |     |    |
| Adequate handwashing facilities  |     |     |     | <b>Conformance with Approved Procedures</b>   |     |     |     |    |     |    |
| <b>Approved Source, Wholesome, Not Adulterated</b>   |     |     |     | 2600  |     |     |     | IN | OUT | 10 |
| 0700   | IN  | OUT | 15  | Compliance with risk control plans, variances, or mobile unit plan of operation   |     |     |     |    |     |    |
| Food obtained from approved source   |     |     |     | 2700  |     |     |     | IN | OUT | 10 |
| 0800   | IN  | OUT | 10  | Variance obtained for specialized processing methods (e.g., ROP)  |     |     |     |    |     |    |
| Water supply, ice from approved source   |     |     |     | <b>Blue Low Risk Factors</b>  |     |     |     |    |     |    |
| 0900   | IN  | OUT | 10  | 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. |     |     |     |    |     |    |
| Proper washing of fruits and vegetables  |     |     |     | <b>Food Temperature Control</b>   |     |     |     |    |     |    |
| 1000   | IN  | OUT | 10  | 2800  |     |     |     | IN | OUT | 5  |
| Food in good condition, safe and unadulterated; approved additives   |     |     |     | Food received at proper temperature   |     |     |     |    |     |    |
| 1100   | IN  | OUT | 10  | 2900  |     |     |     | IN | OUT | 5  |
| Proper disposition of returned, previously served, unsafe, or contaminated food                                    |     |     |     | Adequate equipment for temperature control  |     |     |     |    |     |    |
| 1200   | IN  | OUT | 5   | 3000  |     |     |     | IN | OUT | 3  |
| Proper shellstock identification; proper parasite destruction procedures for fish                                  |     |     |     | Proper thawing methods used   |     |     |     |    |     |    |
| <b>Protection from Cross Contamination</b>   |     |     |     | <b>Food Identification</b>  |     |     |     |    |     |    |
| 1300   | IN  | OUT | 15  | 3100  |     |     |     | IN | OUT | 5  |
| Food contact surfaces used for raw meat thoroughly cleaned and sanitized   |     |     |     | Proper labeling, signage  |     |     |     |    |     |    |
| 1400   | IN  | OUT | 5   | <b>Protection from Contamination</b>  |     |     |     |    |     |    |
| Raw meats below or away from RTE food  |     |     |     | 3200  |     |     |     | IN | OUT | 5  |
| 1500   | IN  | OUT | 5   | Insects, rodents, animals not present; entrance controlled  |     |     |     |    |     |    |
| Proper handling of pooled eggs   |     |     |     | 3300  |     |     |     | IN | OUT | 5  |
| <b>Utensils and Equipment</b>  |     |     |     | Potential food contamination prevented during preparation, storage, display   |     |     |     |    |     |    |
| 4000   |     |     |     | 3400  |     |     |     | IN | OUT | 5  |
| Food and non-food surfaces properly used and constructed; cleanable  |     |     |     | Wiping cloths properly used, stored   |     |     |     |    |     |    |
| 4100   |     |     |     | 3500  |     |     |     | IN | OUT | 3  |
| Warewashing facilities properly installed, maintained, used; test strips available and used                        |     |     |     | Employee cleanliness and hygiene  |     |     |     |    |     |    |
| 4200   |     |     |     | 3600  |     |     |     | IN | OUT | 3  |
| Food — contact surfaces maintained, cleaned, sanitized   |     |     |     | Proper eating, tasting, drinking, or tobacco use  |     |     |     |    |     |    |
| 4300   |     |     |     | <b>Proper Use of Utensils</b>   |     |     |     |    |     |    |
| Non-food — contact surfaces maintained and clean   |     |     |     | 3700  |     |     |     | IN | OUT | 3  |
| <b>Physical Facilities</b>   |     |     |     | In-use utensils properly stored   |     |     |     |    |     |    |
| 4400   |     |     |     | 3800  |     |     |     | IN | OUT | 3  |
| Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections |     |     |     | Utensils, equipment, linens properly stored, used, handled  |     |     |     |    |     |    |
| 4500   |     |     |     | 3900  |     |     |     | IN | OUT | 3  |
| Sewage, wastewater properly disposed   |     |     |     | Single-use and single-service articles properly stored, used  |     |     |     |    |     |    |
| 4600   |     |     |     | <b>Service</b>  |     |     |     |    |     |    |
| Toilet facilities properly constructed, supplied, cleaned  |     |     |     | 128   |     |     |     | IN | OUT | 1  |
| 4700   |     |     |     | Scheduled   |     |     |     |    |     |    |
| Garbage, refuse properly disposed; facilities maintained   |     |     |     | 129   |     |     |     | IN | OUT | 1  |
| 4800   |     |     |     | Return  |     |     |     |    |     |    |
| Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment       |     |     |     | 126   |     |     |     | IN | OUT | 1  |
| 4900   |     |     |     | Fld PI Rvw  |     |     |     |    |     |    |
| Adequate ventilation, lighting; designated areas used  |     |     |     | 130   |     |     |     | IN | OUT | 1  |
| 5000   |     |     |     | Complaint   |     |     |     |    |     |    |
| Posting of permit; mobile establishment name easily visible  |     |     |     | 133   |     |     |     | IN | OUT | 1  |
|  |     |     |     | Illness / Injury  |     |     |     |    |     |    |
|  |     |     |     | 134   |     |     |     | IN | OUT | 1  |
|  |     |     |     | Permit Inv.   |     |     |     |    |     |    |
|  |     |     |     | 136   |     |     |     | IN | OUT | 1  |
|  |     |     |     | Field Education   |     |     |     |    |     |    |
|  |     |     |     | 127   |     |     |     | IN | OUT | 1  |
|  |     |     |     | Pre-Operat.   |     |     |     |    |     |    |
|  |     |     |     | 106   |     |     |     | IN | OUT | 1  |
|  |     |     |     | HACCP   |     |     |     |    |     |    |
|  |     |     |     | <b>Results</b>  |     |     |     |    |     |    |
|  |     |     |     | 01  |     |     |     | IN | OUT | 1  |
|  |     |     |     | Satisfactory  |     |     |     |    |     |    |
|  |     |     |     | 02  |     |     |     | IN | OUT | 1  |
|  |     |     |     | Unsatisfactory  |     |     |     |    |     |    |
|  |     |     |     | 03  |     |     |     | IN | OUT | 1  |
|  |     |     |     | Complete  |     |     |     |    |     |    |
|  |     |     |     | 04  |     |     |     | IN | OUT | 1  |
|  |     |     |     | Incomplete  |     |     |     |    |     |    |
|  |     |     |     | <b>Action</b>   |     |     |     |    |     |    |
|  |     |     |     | 04  |     |     |     | IN | OUT | 1  |
|  |     |     |     | Suspend   |     |     |     |    |     |    |
|  |     |     |     | 07  |     |     |     | IN | OUT | 1  |
|  |     |     |     | Approved  |     |     |     |    |     |    |
|  |     |     |     | 10  |     |     |     | IN | OUT | 1  |
|  |     |     |     | Disapproved   |     |     |     |    |     |    |
|  |     |     |     | 26  |     |     |     | IN | OUT | 1  |
|  |     |     |     | Follow-up Req'd   |     |     |     |    |     |    |
|  |     |     |     | <b>Meals Served</b>   |     |     |     |    |     |    |
|  |     |     |     | 6020  |     |     |     | IN | OUT | 1  |
|  |     |     |     | Breakfast   |     |     |     |    |     |    |
|  |     |     |     | 6025  |     |     |     | IN | OUT | 1  |
|  |     |     |     | Lunch   |     |     |     |    |     |    |
|  |     |     |     | 6030  |     |     |     | IN | OUT | 1  |
|  |     |     |     | Dinner  |     |     |     |    |     |    |
|  |     |     |     | 6035  |     |     |     | IN | OUT | 1  |
|  |     |     |     | Cater   |     |     |     |    |     |    |
|  |     |     |     | 6040  |     |     |     | IN | OUT | 1  |
|  |     |     |     | Other   |     |     |     |    |     |    |
|  |     |     |     | <b>Meal Observed</b>  |     |     |     |    |     |    |
|  |     |     |     | 6045  |     |     |     | IN | OUT | 1  |
|  |     |     |     | Breakfast   |     |     |     |    |     |    |
|  |     |     |     | 6050  |     |     |     | IN | OUT | 1  |
|  |     |     |     | Lunch   |     |     |     |    |     |    |
|  |     |     |     | 6055  |     |     |     | IN | OUT | 1  |
|  |     |     |     | Dinner  |     |     |     |    |     |    |
|  |     |     |     | 6060  |     |     |     | IN | OUT | 1  |
|  |     |     |     | Cater   |     |     |     |    |     |    |
|  |     |     |     | 6065  |     |     |     | IN | OUT | 1  |
|  |     |     |     | Other   |     |     |     |    |     |    |
|  |     |     |     | <b>Red Critical Points</b>  |     |     |     |    |     |    |
|  |     |     |     | 0   |     |     |     |    |     |    |
|  |     |     |     | <b>Blue Points</b>  |     |     |     |    |     |    |
|  |     |     |     | 12  |     |     |     |    |     |    |
|  |     |     |     | <b>Total Points</b>   |     |     |     |    |     |    |
|  |     |     |     | 12  |     |     |     |    |     |    |

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): Jimmy L. Carlucci

Regulatory Authority (Printed Name): Alicia Schodley (Signature): Alicia Schodley

