

Business Name: Pat + Carla's III Operator: _____ Phone: _____

Address: 920 South Main Street City: Chambersburg ZIP: _____ Seat / Checkouts: _____

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

PR 2010-233 121510 m m

Red High Risk Factors				Compliance Status				Compliance Status				
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.				CDI	R	PTS	CDI	R	PTS	CDI	R	PTS
Demonstration of Knowledge												
0100	IN	OUT	PIC certified by accredited program, or compliance with Code, or correct answers			5						
0200	IN	OUT	Food Worker Cards current for all food workers; new food workers trained			5						
Employee Health												
0300	IN	OUT	Proper ill worker practices; no ill workers present; proper reporting of illness			25						
Preventing Contamination by Hands												
0400	IN	OUT	N/O	Hands washed as required			15					
0500	IN	OUT	N/A	N/O	Proper methods used to prevent bare hand contact with RTE foods			15				
0600	IN	OUT		Adequate handwashing facilities			10					
Approved Source, Wholesome, Not Adulterated												
0700	IN	OUT		Food obtained from approved source			15					
0800	IN	OUT		Water supply, ice from approved source								
0900	IN	OUT	N/A	N/O	Proper washing of fruits and vegetables			10				
1000	IN	OUT		Food in good condition, safe and unadulterated; approved additives			10					
1100	IN	OUT		Proper disposition of returned, previously served, unsafe, or contaminated food			10					
1200	IN	OUT	N/A	N/O	Proper shellstock identification; proper parasite destruction procedures for fish			5				
Protection from Cross Contamination												
1300	IN	OUT	N/A	Food contact surfaces used for raw meat thoroughly cleaned and sanitized			15					
1400	IN	OUT	N/A	Raw meats below or away from RTE food			5					
1500	IN	OUT	N/A	N/O	Proper handling of pooled eggs			5				

- 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				Compliance Status				Compliance Status				
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.				CDI	R	PTS	CDI	R	PTS	CDI	R	PTS
Food Temperature Control												
2800			Food received at proper temperature			5						
2900			Adequate equipment for temperature control			5						
3000			Proper thawing methods used			3						
Food Identification												
3100			Proper labeling, signage			5						
Protection from Contamination												
3200			Insects, rodents, animals not present; entrance controlled			5						
3300			Potential food contamination prevented during preparation, storage, display			5						
3400			Wiping cloths properly used, stored			5						
3500			Employee cleanliness and hygiene			3						
3600			Proper eating, tasting, drinking, or tobacco use			3						
Proper Use of Utensils												
3700			In-use utensils properly stored			3						
3800			Utensils, equipment, linens properly stored, used, handled			3						
3900			Single-use and single-service articles properly stored, used			3						
Utensils and Equipment												
4000			Food and non-food surfaces properly used and constructed; cleanable			5						
4100			Warewashing facilities properly installed, maintained, used; test strips available and used			5						
4200			Food — contact surfaces maintained, cleaned, sanitized			5						
4300			Non-food — contact surfaces maintained and clean			3						
Physical Facilities												
4400			Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections			5						
4500			Sewage, wastewater properly disposed			5						
4600			Toilet facilities properly constructed, supplied, cleaned			3						
4700			Garbage, refuse properly disposed; facilities maintained			3						
4800			Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment			2						
4900			Adequate ventilation, lighting; designated areas used			2						
5000			Posting of permit; mobile establishment name easily visible			2						

Red Critical Points	0
Blue Points	16
Total Points	16

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) Pat + Carla's III (Signature) _____

Regulatory Authority (Printed Name) Alicia Schooley (Signature) Alicia Schooley

