

Food Inspection Program

Business Name: Peegys Restaurant Operator: _____ Phone: () _____

Address: 565 Lincoln Way East City: Chambersburg ZIP: _____ Seat / Checkouts: _____

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

PR 2011-249 020911 m 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

Compliance Status CDI R PTS

Demonstration of Knowledge

0100	IN <u>OUT</u>	PIC certified by accredited program, or compliance with Code, or correct answers	<input type="checkbox"/>	<input type="checkbox"/>	5
0200	IN OUT	Food Worker Cards current for all food workers; new food workers trained	<input type="checkbox"/>	<input type="checkbox"/>	5

Employee Health

0300	IN OUT	Proper ill worker practices; no ill workers present; proper reporting of illness	<input type="checkbox"/>	<input type="checkbox"/>	25
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Preventing Contamination by Hands

0400	IN OUT N/O	Hands washed as required	<input type="checkbox"/>	<input type="checkbox"/>	15
0500	IN OUT N/A N/O	Proper methods used to prevent bare hand contact with RTE foods	<input type="checkbox"/>	<input type="checkbox"/>	15
0600	IN OUT	Adequate handwashing facilities	<input type="checkbox"/>	<input type="checkbox"/>	10

Approved Source, Wholesome, Not Adulterated

0700	IN OUT	Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>	15
0800	IN OUT	Water supply, ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>	15
0900	IN OUT N/A N/O	Proper washing of fruits and vegetables	<input type="checkbox"/>	<input type="checkbox"/>	10
1000	IN OUT	Food in good condition, safe and unadulterated; approved additives	<input type="checkbox"/>	<input type="checkbox"/>	10
1100	IN OUT	Proper disposition of returned, previously served, unsafe, or contaminated food	<input type="checkbox"/>	<input type="checkbox"/>	10
1200	IN OUT N/A N/O	Proper shellstock identification; proper parasite destruction procedures for fish	<input type="checkbox"/>	<input type="checkbox"/>	5

Protection from Cross Contamination

1300	IN OUT N/A	Food contact surfaces used for raw meat thoroughly cleaned and sanitized	<input type="checkbox"/>	<input type="checkbox"/>	15
1400	IN OUT N/A	Raw meats below or away from RTE food	<input type="checkbox"/>	<input type="checkbox"/>	5
1500	IN OUT N/A N/O	Proper handling of pooled eggs	<input type="checkbox"/>	<input type="checkbox"/>	5

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	Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>	5
2900	Adequate equipment for temperature control	<input type="checkbox"/>	<input type="checkbox"/>	5
3000	Proper thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>	3

Food Identification

3100	Proper labeling, signage	<input type="checkbox"/>	<input type="checkbox"/>	5
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Protection from Contamination

3200	Insects, rodents, animals not present; entrance controlled	<input type="checkbox"/>	<input type="checkbox"/>	5
3300	Potential food contamination prevented during preparation, storage, display	<input type="checkbox"/>	<input type="checkbox"/>	5
3400	Wiping cloths properly used, stored	<input type="checkbox"/>	<input type="checkbox"/>	5
3500	Employee cleanliness and hygiene	<input type="checkbox"/>	<input type="checkbox"/>	3
3600	Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>	3

Proper Use of Utensils

3700	In-use utensils properly stored	<input type="checkbox"/>	<input type="checkbox"/>	3
3800	Utensils, equipment, linens properly stored, used, handled	<input type="checkbox"/>	<input type="checkbox"/>	3
3900	Single-use and single-service articles properly stored, used	<input type="checkbox"/>	<input type="checkbox"/>	3

Compliance Status CDI R PTS

Potentially Hazardous Food Time/Temperature

1600	IN OUT N/A N/O	Proper cooling procedures	<input type="checkbox"/>	<input type="checkbox"/>	30
1710	IN OUT N/A N/O	Proper hot holding temperatures (<130°F)	<input type="checkbox"/>	<input type="checkbox"/>	25
1720	IN OUT N/A N/O	Proper hot holding temperatures (between 130°F to 139°F)	<input type="checkbox"/>	<input type="checkbox"/>	5
1800	IN OUT N/A N/O	Proper cooking time and temperature	<input type="checkbox"/>	<input type="checkbox"/>	25
1900	IN OUT N/A N/O	No room temperature storage; proper use of time as a control, procedures available	<input type="checkbox"/>	<input type="checkbox"/>	25
2000	IN OUT N/A N/O	Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	15
2110	IN OUT N/A	Proper cold holding temperatures (> 45°F)	<input type="checkbox"/>	<input type="checkbox"/>	10
2120	IN OUT N/A	Proper cold holding temperatures (between 42°F to 45°F)	<input type="checkbox"/>	<input type="checkbox"/>	5
2200	IN OUT N/A	Accurate thermometer provided and used to evaluate temperature of PHF	<input type="checkbox"/>	<input type="checkbox"/>	5

Consumer Advisory

2300	IN OUT N/A	Proper Consumer Advisory posted for raw or undercooked foods	<input type="checkbox"/>	<input type="checkbox"/>	5
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Highly Susceptible Populations

2400	IN OUT N/A	Pasteurized foods used as required; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>	10
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Chemical

2500	IN OUT	Toxic substances properly identified, stored, used	<input type="checkbox"/>	<input type="checkbox"/>	10
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Conformance with Approved Procedures

2600	IN OUT N/A	Compliance with risk control plans, variances, or mobile unit plan of operation	<input type="checkbox"/>	<input type="checkbox"/>	10
2700	IN OUT N/A	Variance obtained for specialized processing methods (e.g., ROP)	<input type="checkbox"/>	<input type="checkbox"/>	10

- 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

Red Critical Points	5
Blue Points	13
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. 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) Manish Patel

Regulatory Authority (Printed Name) Anica Schaubly (Signature) Anica Schaubly

