

Business Name: Pizza Hut Operator: Mike Washinger Phone: ()

Address: 811 Wayne Avenue, Chambersburg, PA 17201 City: Chambersburg ZIP: 17201 Seat/Checkouts: 1

General Health Record ID: PR 2009A2B27 P/E: 10/17/09 Date: 10/17/09 EHS: 10/17/09 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

Compliance Status: CDI R PTS

Demonstration of Knowledge

0100	IN OUT	PIC certified by accredited program, or comparable with Code, or correct answers	<u>11</u>	<u>1</u>	<u>5</u>
0200	IN OUT	Food Worker: Cards current for all food workers; how food workers trained	<u>0</u>	<u>0</u>	<u>5</u>

Employee Health

0300	IN OUT	Proper ill worker practices; no ill workers present; proper reporting of illness	<u>0</u>	<u>0</u>	<u>25</u>
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Preventing Contamination by Hands

0400	IN OUT	N/O	Hands washed as required	<u>0</u>	<u>0</u>	<u>15</u>	
0500	IN OUT	N/A	N/O	Proper methods used to prevent bare hand contact with RTE foods	<u>0</u>	<u>0</u>	<u>15</u>
0600	IN OUT		Adequate handwashing facilities	<u>0</u>	<u>0</u>	<u>15</u>	

Approved Source, Wholesome, Not Adulterated

0700	IN OUT		Food obtained from approved source	<u>0</u>	<u>0</u>	<u>15</u>	
0800	IN OUT		Water supply, or from approved source	<u>0</u>	<u>0</u>	<u>15</u>	
0900	IN OUT	N/A	N/O	Proper washing of fruits and vegetables	<u>0</u>	<u>0</u>	<u>15</u>
1000	IN OUT		Food in good condition, safe and unadulterated; approved additives	<u>0</u>	<u>0</u>	<u>10</u>	
1100	IN OUT		Proper disposition of returned, previously served, unsale, or contaminated food	<u>0</u>	<u>0</u>	<u>10</u>	
1200	IN OUT	N/A	N/O	Proper shellstock identification; proper parasite destruction procedures for fish	<u>0</u>	<u>0</u>	<u>5</u>

Protection from Cross Contamination

1300	IN OUT	N/A	N/O	Food contact surfaces used for raw meat thoroughly cleaned and sanitized	<u>0</u>	<u>0</u>	<u>5</u>
1400	IN OUT	N/A	N/O	Raw meats below or away from RTE food	<u>0</u>	<u>0</u>	<u>5</u>
1500	IN OUT	N/A	N/O	Proper handling of poached eggs	<u>0</u>	<u>0</u>	<u>5</u>

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	<u>0</u>	<u>0</u>	<u>5</u>
2900		Adequate equipment for temperature control	<u>0</u>	<u>0</u>	<u>5</u>
3000		Proper thawing methods used	<u>0</u>	<u>0</u>	<u>5</u>

Food Identification

3100		Proper labeling/signage	<u>0</u>	<u>0</u>	<u>5</u>
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Protection from Contamination

3200		Insects, rodents, animals not present or properly controlled	<u>0</u>	<u>0</u>	<u>5</u>
3300		Potential food contaminator prevented during preparation, storage, display	<u>0</u>	<u>0</u>	<u>5</u>
3400		Wiping cloths properly used, stored	<u>0</u>	<u>0</u>	<u>5</u>
3500		Employee cleanliness and hygiene	<u>0</u>	<u>0</u>	<u>5</u>
3600		Proper eating, tasting, drinking, or tobacco use	<u>0</u>	<u>0</u>	<u>5</u>

Proper Use of Utensils

3700		Re-use utensils properly stored	<u>0</u>	<u>0</u>	<u>5</u>
3800		Utensils, equipment, linens properly stored, used, handled	<u>0</u>	<u>0</u>	<u>5</u>
3900		Single-use and single-service articles properly stored, used	<u>0</u>	<u>0</u>	<u>5</u>

Potentially Hazardous Food Time/Temperature

1600	IN OUT	N/A	N/O	Proper cooling procedures	<u>0</u>	<u>0</u>	<u>30</u>
1700	IN OUT	N/A	N/O	Proper hot holding temperatures (>130°F)	<u>0</u>	<u>0</u>	<u>25</u>
1720	IN OUT	N/A	N/O	Proper hot holding temperatures (between 130°F to 133°F)	<u>0</u>	<u>0</u>	<u>5</u>
1800	IN OUT	N/A	N/O	Proper cooking time and temperature	<u>0</u>	<u>0</u>	<u>25</u>
1900	IN OUT	N/A	N/O	No limit to cooling storage; proper use of time/temperature control; cooled yes available	<u>0</u>	<u>0</u>	<u>25</u>
2000	IN OUT	N/A	N/O	Proper reheating procedures for hot holding	<u>0</u>	<u>0</u>	<u>15</u>
2100	IN OUT	N/A	N/O	Proper cold holding temperatures (<45°F)	<u>0</u>	<u>0</u>	<u>10</u>
2120	IN OUT	N/A	N/O	Proper cold holding temperatures (between 42°F to 45°F)	<u>0</u>	<u>0</u>	<u>5</u>
2200	IN OUT	N/A	N/O	Accurate thermometer provided and used to evaluate temperature of PPF	<u>0</u>	<u>0</u>	<u>5</u>

Consumer Advisory

2300	IN OUT	N/A	N/O	Proper Consumer Advisory posted for raw or undercooked foods	<u>0</u>	<u>0</u>	<u>5</u>
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Highly Susceptible Populations

2400	IN OUT	N/A	N/O	Pasteurized foods used as required; probiotic foods not offered	<u>0</u>	<u>0</u>	<u>10</u>
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Chemical

2500	IN OUT	N/A	N/O	Toxic substances properly identified, stored, used	<u>0</u>	<u>0</u>	<u>10</u>
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Conformance with Approved Procedures

2600	IN OUT	N/A	N/O	Compliance with risk control plan, variances or mobile unit plan of operation	<u>0</u>	<u>0</u>	<u>10</u>
2700	IN OUT	N/A	N/O	Variances obtained for specialized processing methods (e.g., FSP)	<u>0</u>	<u>0</u>	<u>10</u>

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

Red Critical Points

Blue Points

Total Points

Based on an inspection on 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 violations are not corrected in the time stated in this report. The permit will be suspended if a imminent hazard exists or there are 75 or more red critical points or if there are 101 or more blue points. The health officer will provide an opportunity for an appeal of the validity of a suspension or the findings of an inspection report. If a written request is filed with the health officer within 10 (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): Theresa Schreyer (Signature): Theresa Schreyer