

Business Name: Ponderosa Steakhouse #1596 Operator: \_\_\_\_\_ Phone: \_\_\_\_\_

Address: 110 Lincoln Way East, Chambersburg, PA 17201 City: \_\_\_\_\_ ZIP: \_\_\_\_\_ Seat / Checkouts: \_\_\_\_\_

General Health Record ID: PR 2009-1174 Date: 09/16/09 Activity Time: \_\_\_\_\_ Travel Time: \_\_\_\_\_

Red High Risk Factors

High Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Circled 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	CD	R	PTS
<b>Demonstration of Knowledge</b>			
0100 IN OUT			5
2050 N OUT			5
<b>Employee Health</b>			
0300 IN OUT			25
<b>Preventing Contamination by Hands</b>			
0400 IN OUT			15
3500 IN OUT			15
0600 IN OUT			10
<b>Approved Source, Wholesome, Not Adulterated</b>			
0700 IN OUT			10
0800 IN OUT			10
0900 IN OUT			10
1000 IN OUT			10
1100 IN OUT			10
1200 IN OUT			5
<b>Protection from Cross Contamination</b>			
1300 IN OUT			15
1400 IN OUT			5
1500 IN OUT			5

Compliance Status	CD	R	PTS
<b>Potentially Hazardous Food Time/Temperature</b>			
1600 IN OUT			30
1700 IN OUT			25
1720 IN OUT			5
1730 IN OUT			25
1750 IN OUT			25
1800 IN OUT			15
2100 IN OUT			10
2120 IN OUT			5
2200 IN OUT			5
<b>Consumer Advisory</b>			
2300 IN OUT			5
<b>Highly Susceptible Populations</b>			
2400 IN OUT			10
<b>Chemical</b>			
2500 IN OUT			10
<b>Conformance with Approved Procedures</b>			
2600 IN OUT			10
2700 IN OUT			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

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	CD	R	PTS
<b>Food Temperature Control</b>			
2800			5
2900			5
3000			5
<b>Food Identification</b>			
3100			5
<b>Protection from Contamination</b>			
3200			5
3300			5
3400			5
3500			3
3600			3
<b>Proper Use of Utensils</b>			
3700			3
3800			3
3900			3

Compliance Status	CD	R	PTS
<b>Utensils and Equipment</b>			
4000			5
4100			5
4200			5
4300			3
<b>Physical Facilities</b>			
4400			5
4500			5
4600			2
4700			3
4800			2
4900			2
5000			2

**Red Critical Points**

0

**Blue Points**

59

**Total Points**

59

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 directives of the health officer are not corrected in the time stated in this report. The permit will be suspended if an imminent hazard exists or if 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 or the validity of a suspension or the findings of an inspection report in a written request filed with the health officer within ten (10) days of the suspension or inspection. The filing of an appeal does not delay 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): Deanna Emmer

Regulatory Authority (Printed Name): Alicia Stetley

(Signature): \_\_\_\_\_

(Signature): Alicia Stetley

Business Name: Romerosa Steakhouse #596 Operator: \_\_\_\_\_ Phone: \_\_\_\_\_

Address: 110 Lincoln Way East Chambersburg PA 17201 City: \_\_\_\_\_ ZIP: \_\_\_\_\_ Seat / Checkouts: \_\_\_\_\_

General Health Record ID: PR 2009-174 P/E: \_\_\_\_\_ Date: 09/16/09 EHS: \_\_\_\_\_ Activity Time: \_\_\_\_\_ Travel Time: \_\_\_\_\_

**TEMPERATURE OBSERVATIONS**

Item / Location	Temp (°F)	Item / Location	Temp (°F)
Zdr. Cooler	40°	Hot Hold	194°
WIC	39°		
WIF	0.0°		
Zdr. Freezer	19°		
Cold Hold (C)	31°		
Cold Hold (R)	30°		
Hot Hold	188°		

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**OBSERVATIONS and CORRECTION ACTIONS**

Item Number	Violations cited in this area must be corrected with the time frame specified.	Points
2900	No thermometer in Zdr. cooler	5
4300	Seats need replaced	5
4300	Fan grills in WIC need cleaned	
3100	Unlabeled food in WIC	5
4000	Cover off of front of ice machine	
3300	Onions on floor	5
3300	Box on floor	
4300	Can opener needs cleaned	5
4300	Seats need cleaned	
4800	Floor needs cleaned	5
3300	Box on floor in WIF	
3100	Unlabeled food in WIF	5
3300	Uncovered food in WIF	
3100	Unlabeled food in WIC	5
	Uncovered	

Red Critical Points	0
Blue Points	59
Total Points	59

Comments: \_\_\_\_\_

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Person in Charge (Printed Name): Deanne J. Green (Signature): \_\_\_\_\_  
 Regulatory Authority (Printed Name): Alicia Schaeley (Signature): \_\_\_\_\_