

Food Inspection Program

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Business Name: **Quik Pop Kettle Corn** Operator: _____ Phone: () _____

Address: **319 Brickcrafter Road, New Oxford, PA 17350** City: _____ ZIP: _____ Seat / Checkouts: _____

General Health Record ID: **PR 200412857** P/E: _____ Date: **11/01/10** EHS: _____ 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. 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	F	PTS
Demonstration of Knowledge			
0100 IN OUT			5
0200 IN OUT			5
Employee Health			
0300 IN OUT			25
Preventing Contamination by Hands			
0400 IN OUT			5
0500 IN OUT			5
0600 IN OUT			5
Approved Sources, Wholesome, Not Adulterated			
0700 IN OUT			5
0800 IN OUT			5
0900 IN OUT			5
1000 IN OUT			5
1100 IN OUT			5
1200 IN OUT			5
Protection from Cross Contamination			
1300 IN OUT			15
1400 IN OUT			5
1500 IN OUT			5

Potentially Hazardous Food Time/Temperature

Compliance Status	CDI	F	PTS
1600 IN OUT			30
1710 IN OUT			25
1720 IN OUT			5
1800 IN OUT			25
1900 IN OUT			25
2000 IN OUT			15
2110 IN OUT			10
2120 IN OUT			5
2200 IN OUT			5

Consumer Advisory

2300 IN OUT			5
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Highly Susceptible Populations

2400 IN OUT			10
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Chemical

2500 IN OUT			10
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Conformance with Approved Procedures

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

Utensils and Equipment

4000			5
4100			5
4200			5
4300			3

Physical Facilities

4400			5
4500			5
4600			3
4700			3
4800			2
4900			2
5000			2

Red Critical Points	
Blue Points	
Total Points	

Based on an inspection the 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 or blue points or if there are 10% 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 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 delay the effectiveness of a suspension. The completed inspection form is a public document that must be made available to any person who requests to view the provision of the Right to Know law.

Person in Charge (Printed Name): _____ (Signature): _____

Regulatory Authority (Printed Name): **Alida Schooley** (Signature): **Alida Schooley**