

Food Inspection Program

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Business Name: Quick Pop Kettle Corn

Operator:

Phone:

Address: 819 Brickcrafter Road, New Oxford, PA 17350

General Health Record ID: PR 170092867 P/E: 11/17/19 Date: 11/17/19 City: New Oxford State: PA ZIP: 17350 Activity Time: 11:00 Travel Time: 11:00

**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/A) for each item.

IN = in compliance OUT = not in compliance N/A = not applicable CDI = corrected during inspection R = repeat violation

Compliance Status: CDI P PTS

**Demonstration of Knowledge**

0100	IN	OUT	P	CDI	P	PTS
0200	IN	OUT	P	CDI	P	PTS

**Employee Health**

0300	IN	OUT	P	CDI	P	PTS
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**Preventing Contamination by Hands**

0400	IN	OUT	NA	CDI	P	PTS
0500	IN	OUT	NA	CDI	P	PTS
0600	IN	OUT	NA	CDI	P	PTS

**Approved Source, Wholesome, Not Adulterated**

0700	IN	OUT	P	CDI	P	PTS
0800	IN	OUT	P	CDI	P	PTS
0900	IN	OUT	NA	CDI	P	PTS
1000	IN	OUT	P	CDI	P	PTS
1100	IN	OUT	P	CDI	P	PTS
1200	IN	OUT	NA	CDI	P	PTS

**Protection from Cross Contamination**

1300	IN	OUT	NA	CDI	P	PTS
1400	IN	OUT	NA	CDI	P	PTS
1500	IN	OUT	NA	CDI	P	PTS

Compliance Status: CDI R PTS

**Potentially Hazardous Food Time/Temperature**

1600	IN	OUT	NA	CDI	P	PTS
1700	IN	OUT	NA	CDI	P	PTS
1800	IN	OUT	NA	CDI	P	PTS
1900	IN	OUT	NA	CDI	P	PTS
2000	IN	OUT	NA	CDI	P	PTS
2100	IN	OUT	NA	CDI	P	PTS
2200	IN	OUT	NA	CDI	P	PTS

**Consumer Advisory**

2300	IN	OUT	NA	CDI	P	PTS
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**Highly Susceptible Populations**

2400	IN	OUT	NA	CDI	P	PTS
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**Chemical**

2500	IN	OUT	P	CDI	P	PTS
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**Compliance with Approved Procedures**

2600	IN	OUT	NA	CDI	P	PTS
2700	IN	OUT	NA	CDI	P	PTS

**Service**

- 128  Scheduled
- 129  Return
- 126  Fld PI Pw
- 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 S PTS

**Food Temperature Control**

2800	IN	OUT	P	CDI	P	PTS
2900	IN	OUT	P	CDI	P	PTS
3000	IN	OUT	P	CDI	P	PTS

**Food Identification**

3100	IN	OUT	P	CDI	P	PTS
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**Protection from Contamination**

3200	IN	OUT	P	CDI	P	PTS
3300	IN	OUT	P	CDI	P	PTS
3400	IN	OUT	P	CDI	P	PTS
3500	IN	OUT	P	CDI	P	PTS
3600	IN	OUT	P	CDI	P	PTS

**Proper Use of Utensils**

3700	IN	OUT	P	CDI	P	PTS
3800	IN	OUT	P	CDI	P	PTS
3900	IN	OUT	P	CDI	P	PTS

Compliance Status: CDI R PTS

**Utensils and Equipment**

4000	IN	OUT	P	CDI	P	PTS
4100	IN	OUT	P	CDI	P	PTS
4200	IN	OUT	P	CDI	P	PTS
4300	IN	OUT	P	CDI	P	PTS

**Physical Facilities**

4400	IN	OUT	P	CDI	P	PTS
4500	IN	OUT	P	CDI	P	PTS
4600	IN	OUT	P	CDI	P	PTS
4700	IN	OUT	P	CDI	P	PTS
4800	IN	OUT	P	CDI	P	PTS
4900	IN	OUT	P	CDI	P	PTS
5000	IN	OUT	P	CDI	P	PTS

Red Critical Points	
Blue Points	
Total Points	

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 the report. The permit will be suspended if an imminent hazard exists or there are 15 or more red critical points or if there are 101 or more blue points. This hearing 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 fee in effect 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 provisions of the Right to Know Law.

Person in Charge (Printed Name): \_\_\_\_\_ (Signature): Andrea Schooley

Regulatory Authority (Printed Name): \_\_\_\_\_ (Signature): Andrea Schooley