

Business Name: Quik Pop Kettle Korn Operator: Marty Hahn Phone: ()

Address: 819 Brickcrafter Road, New Oxford, PA 17350 City: ZIP: Seat / Checkouts:

General Health Record ID: PR 200912567 P/E: Date: 07/18/09 EHS: 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 compliance with Code, or correct answers

0200 IN OUT Food Worker Cards current for all food workers; new food workers trained

Employee Health

0300 IN OUT Proper ill worker practices; no ill workers present; proper reporting of illness

Preventing Contamination by Hands

0400 IN OUT N/O Hands washed as required

0500 IN OUT N/A N/O Proper methods used to prevent bare hand contact with RTE foods

0600 IN OUT Adequate handwashing facilities

Approved Source, Wholesome, Not Adulterated

0700 IN OUT Food obtained from approved source

0800 IN OUT Water supply, ice from approved source

0900 IN OUT N/A N/O Proper washing of fruits and vegetables

1000 IN OUT Food in good condition, safe and unadulterated; approved additives

1100 IN OUT Proper disposition of returned, previously served, unsafe, or contaminated food

1200 IN OUT N/A N/O Proper shellstock identification; proper parasite destruction procedures for fish

Protection from Cross Contamination

1300 IN OUT N/A Food contact surfaces used for raw meat thoroughly cleaned and sanitized

1400 IN OUT N/A Raw meats below or away from RTE food

1500 IN OUT N/A N/O Proper handling of pooled eggs

Compliance Status CDI R PTS

Potentially Hazardous Food Time/Temperature

1600 IN OUT N/A N/O Proper cooling procedures

1710 IN OUT N/A N/O Proper hot holding temperatures (<130°F)

1720 IN OUT N/A N/O Proper hot holding temperatures (between 130°F to 139°F)

1800 IN OUT N/A N/O Proper cooking time and temperature

1900 IN OUT N/A N/O No room temperature storage; proper use of time as a control, procedures available

2000 IN OUT N/A N/O Proper reheating procedures for hot holding

2110 IN OUT N/A Proper cold holding temperatures (> 45°F)

2120 IN OUT N/A Proper cold holding temperatures (between 42°F to 45°F)

2200 IN OUT N/A Accurate thermometer provided and used to evaluate temperature of PHF

Consumer Advisory

2300 IN OUT N/A Proper Consumer Advisory posted for raw or undercooked foods

Highly Susceptible Populations

2400 IN OUT N/A Pasteurized foods used as required; prohibited foods not offered

Chemical

2500 IN OUT Toxic substances properly identified, stored, used

Conformance with Approved Procedures

2600 IN OUT N/A Compliance with risk control plans, variances, or mobile unit plan of operation

2700 IN OUT N/A Variance obtained for specialized processing methods (e.g., ROP)

Service

- 128 [x] 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 [x] Complete
04 [] Incomplete

Action

- 04 [] Suspend
07 [x] Approved
10 [] Disapproved
26 [] Follow-up Req'd

Meals Served

- 6020 [] Breakfast
6025 [] Lunch
6030 [] Dinner
6035 [] Cater
6040 [x] Other

Meal Observed

- 6045 [] Breakfast
6050 [] Lunch
6055 [] Dinner
6060 [] Cater
6065 [x] 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 Food received at proper temperature

2900 Adequate equipment for temperature control

3000 Proper thawing methods used

Food Identification

3100 Proper labeling, signage

Protection from Contamination

3200 Insects, rodents, animals not present; entrance controlled

3300 Potential food contamination prevented during preparation, storage, display

3400 Wiping cloths properly used, stored

3500 Employee cleanliness and hygiene

3600 Proper eating, tasting, drinking, or tobacco use

Proper Use of Utensils

3700 In-use utensils properly stored

3800 Utensils, equipment, linens properly stored, used, handled

3900 Single-use and single-service articles properly stored, used

Compliance Status CDI R PTS

Utensils and Equipment

4000 Food and non-food surfaces properly used and constructed; cleanable

4100 Warewashing facilities properly installed, maintained, used; test strips available and used

4200 Food — contact surfaces maintained, cleaned, sanitized

4300 Non-food — contact surfaces maintained and clean

Physical Facilities

4400 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections

4500 Sewage, wastewater properly disposed

4600 Toilet facilities properly constructed, supplied, cleaned

4700 Garbage, refuse properly disposed; facilities maintained

4800 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment

4900 Adequate ventilation, lighting; designated areas used

5000 Posting of permit; mobile establishment name easily visible

Summary table with columns: Red Critical Points (0), Blue Points (0), Total Points (0)

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.

Person in Charge (Printed Name) Regulatory Authority (Printed Name) Alicia Schoedel (Signature) (Signature)