

Business Name:

Quiznos Store #8906

Operator:

Phone:

Address:

454 Gateway Avenue, Chambersburg, PA 17201

City / Checkouts:

General Health Record ID

P/E

Date

FHS

Activity Time

Travel Time

PR 2101091-173

09122109

m

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 CUI = corrected during inspection R = repeat violation

Compliance Status: CUI R PTS

Demonstration of Knowledge

0500	IN OUT	Food obtained by accredited program or compliance with state or correct answers			5
0200	IN OUT	Food Worker Cards current for all food workers; new food workers trained			5

Employee Health

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

0400	IN OUT	Hands washed as required			15
0500	IN OUT	Proper methods used to protect bare hand contact with RTE foods			15
0600	IN CUI	Adequate handwashing facilities			10

Approved Source, Wholesome, Not Adulterated

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

Protection from Cross Contamination

1300	IN OUT	Food contact surfaces used for raw meat thoroughly cleaned and sanitized			15
1400	IN OUT	Raw meats below or away from RTE food			5
1500	IN OUT	Proper handling of pooled eggs			5

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.

CUI R PTS

Food Temperature Control

2000		Food received at proper temperature			5
2100		Adequate equipment for temperature control			5
3000		Proper thawing methods used			5

Food Identification

5100		Proper labeling, signage			5
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Protection from Contamination

3200		Insects, rodents, animals not present; entrance controlled			5
3300		Potential food contamination prevented during preparation, storage, display			5
3400		Wiping cloths properly used, stored			5
3500		Employee cleanliness and hygiene			5
3600		Proper eating, drinking, or tobacco use			5

Proper Use of Utensils

3700		In-use utensils properly stored			5
3800		Utensils, equipment, linens properly stored, used, handled			5
3900		Single-use and single-service articles properly stored, used			5

Compliance Status: CUI R PTS

Potentially Hazardous Food Time/Temperature

1600	IN OUT	Proper cooling procedures			30
1710	IN OUT	Proper hot holding temperatures (>130°F)			25
1720	IN OUT	Proper hot holding temperatures (between 130°F to 135°F)			5
1800	IN OUT	Proper cooking time and temperature			25
1900	IN OUT	Hot food temperature storage; proper use of time as a control, procedures available			25
2000	IN OUT	Proper reheating procedures for hot holding			15
2100	IN OUT	Proper cold holding temperatures (>45°F)			10
2120	IN OUT	Proper cold holding temperatures (between 45°F to 45°F)			5
2200	IN OUT	Accurate thermometer provided and used to evaluate temperature of PHF			5

Consumer Advisory

2300	IN OUT	Proper Consumer Advisory present for raw or undercooked foods			5
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Highly Susceptible Populations

2400	IN OUT	Prohibited foods used as required; prohibited foods not stored			10
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Chemical

2500	IN OUT	Toxic substances properly identified, stored, used			10
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Conformance with Approved Procedures

2510	IN OUT	Compliance with risk control plans, variances, or HACCP or other plan of operation			10
2700	IN OUT	Variances obtained for specialized processing methods (e.g., HACCP)			10

Service

120	<input checked="" type="checkbox"/>	Scheduled
129	<input type="checkbox"/>	Return
126	<input type="checkbox"/>	Field PI Rvw
130	<input type="checkbox"/>	Complaint
133	<input type="checkbox"/>	Illness / Injury
134	<input type="checkbox"/>	Permit Inv.
136	<input type="checkbox"/>	Field Education
127	<input type="checkbox"/>	Pre-Operat.
106	<input type="checkbox"/>	HACCP

Results

01	<input type="checkbox"/>	Satisfactory
02	<input type="checkbox"/>	Unsatisfactory
03	<input checked="" type="checkbox"/>	Complete
04	<input type="checkbox"/>	Incomplete

Action

04	<input type="checkbox"/>	Suspend
07	<input checked="" type="checkbox"/>	Approved
10	<input type="checkbox"/>	Disapproved
26	<input type="checkbox"/>	Follow-up Req'd

Meals Served

6020	<input type="checkbox"/>	Breakfast
6025	<input checked="" type="checkbox"/>	Lunch
6030	<input checked="" type="checkbox"/>	Dinner
6035	<input type="checkbox"/>	Cater
6040	<input type="checkbox"/>	Other

Meal Observed

6045	<input type="checkbox"/>	Breakfast
6050	<input checked="" type="checkbox"/>	Lunch
6055	<input type="checkbox"/>	Dinner
6060	<input type="checkbox"/>	Cater
6065	<input type="checkbox"/>	Other

Red Critical Points

0

Blue Points

8

Total Points

8

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 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 critical points or if there are 10 or more total points. The health officer 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 health officer within ten (10) days of the issuance of an appeal. 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 provision of the Right to Know Law.

Person in Charge (Printed Name): _____ (Signature): *Rush McKee*

Regulatory Authority (Printed Name): *Alina Schaeffer* (Signature): *Alina Schaeffer*

Food Inspection Program

Page 2 of 2

Business Name:

Operator:

Phone:

Quinzos Store # 8906

Address: 454 Gateway Avenue, Chambersburg, PA 17201

General Health Record ID: PR 2009-1173 Date: 09/22/09

Activity Time: m Travel Time: m

TEMPERATURE OBSERVATIONS

Item / Location	Temp (°F)	Item / Location	Temp (°F)
2dr. Prep Cooler	30°		
3dr. Prep Cooler	29°		
WIC	31.3°		
WIF	-11.7°		
Hot Hold	194.2°		
Hot Hold	147.9°		

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

OBSERVATIONS and CORRECTION ACTIONS

Item Number	Violations cited in this area must be corrected with the time frame specified.	Points
4300	Sinks need cleaned	3
4000	Cardboard on shelf	5

Red Critical Points	0
Blue Points	8
Total Points	8

Comments

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. The permit will be suspended if an imminent hazard exists if there are 75 or more red or total points or if there are 100 or more total points. The health officer 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 health officer within (10) days of the suspension or inspection. The filing of an appeal does not stay the effect or terms 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)

Renee McKee

Regulatory Authority
(Printed Name)

(Signature)

Alicia Schaeffer

Alicia Schaeffer