

Business Name: Red Lobster #0550 Operator: _____ Phone: () _____

Address: 935 Wayne Avenue, Chambersburg, PA City: _____ ZIP: _____ Seat / Checkouts: _____

General Health Record ID: PR 2008-1179 P/E: _____ Date: 123008 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	R	PTS
Demonstration of Knowledge			
0100 IN OUT			5
Employee Health			
0300 IN OUT			25
Preventing Contamination by Hands			
0400 IN OUT N/O			15
0500 IN OUT N/A N/O			15
0600 IN OUT			10
Approved Source, Wholesome, Not Adulterated			
0700 IN OUT			15
0800 IN OUT			10
0900 IN OUT N/A N/O			10
1000 IN OUT			10
1100 IN OUT			10
1200 IN OUT N/A N/O			5
Protection from Cross Contamination			
1300 IN OUT N/A			15
1400 IN OUT N/A			5
1500 IN OUT N/A N/O			5

- 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

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 IN OUT			5
2900 IN OUT			5
3000 IN OUT			3
Food Identification			
3100 IN OUT			5
Protection from Contamination			
3200 IN OUT			5
3300 IN OUT			5
3400 IN OUT			5
3500 IN OUT			3
3600 IN OUT			3
Proper Use of Utensils			
3700 IN OUT			3
3800 IN OUT			3
3900 IN OUT			3
Utensils and Equipment			
4000 IN OUT			5
4100 IN OUT			5
4200 IN OUT			5
4300 IN OUT			3
Physical Facilities			
4400 IN OUT			5
4500 IN OUT			5
4600 IN OUT			3
4700 IN OUT			3
4800 IN OUT			2
4900 IN OUT			2
5000 IN OUT			2

- Meals Served**
- 6020 Breakfast
 - 6025 Lunch
 - 6030 Dinner
 - 6035 Cater
 - 6040 Other
- Meal Observed**
- 6045 Breakfast
 - 6050 Lunch
 - 6055 Dinner
 - 6060 Cater
 - 6065 Other
- Red Critical Points**
- 0
- Blue Points**
- 116
- Total Points**
- 116

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 or 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 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 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 provision of the Right to Know Law.

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

Regulatory Authority (Printed Name): Alicia Schooley (Signature): _____

