

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

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

General Health Record ID: PR 7010-182 P/E Date 12/16/10 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

Table with columns: Compliance Status, CDI, R, PTS. Rows include: Demonstration of Knowledge (PIC certified, Food Worker Cards), Employee Health (Proper ill worker practices), Preventing Contamination by Hands (Hands washed, RTE foods), Approved Source, Wholesome, Not Adulterated (Food obtained, Water supply), Protection from Cross Contamination (Food contact surfaces, Raw meats).

Table with columns: Compliance Status, CDI, R, PTS. Rows include: Potentially Hazardous Food Time/Temperature (Proper cooling, Proper hot holding, Proper cooking), Consumer Advisory (Proper Consumer Advisory posted), Highly Susceptible Populations (Pasteurized foods), Chemical (Toxic substances), Conformance with Approved Procedures (Compliance with risk control plans).

- Service: 128 [X] Scheduled, 129 [] Return, 126 [] Fld PI Rvw, 130 [] Complaint, 133 [] Illness / Injury, 134 [] Permit Inv., 136 [] Field Evaluation, 127 [] Pre-Operat., 106 [] HACCP. Results: 01 [] Satisfactory, 02 [] Unsatisfactory, 03 [X] Complete, 04 [] Incomplete.

- Action: 04 [] Suspend, 07 [X] Approved, 10 [X] Disapproved, 26 [] Follow-up Req'd.

- Meals Served: 6020 [] Breakfast, 6025 [X] Lunch, 6030 [X] Dinner, 6035 [X] Cater, 6040 [] Other.

- Meal Observed: 6045 [] Breakfast, 6050 [X] Lunch, 6055 [X] 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.

Table with columns: Compliance Status, CDI, R, PTS. Rows include: Food Temperature Control (Food received, Adequate equipment), Food Identification (Proper labeling), Protection from Contamination (Insects, Potential food contamination), Proper Use of Utensils (In-use utensils, Utensils, Single-use articles).

Table with columns: Compliance Status, CDI, R, PTS. Rows include: Utensils and Equipment (Food and non-food surfaces, Warewashing facilities), Physical Facilities (Plumbing, Sewage, Toilet facilities, Garbage, Physical facilities, Adequate ventilation, Posting of permit).

Summary table: Red Critical Points: 0, Blue Points: 31, Total Points: 31.

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) and (Signature) [Signature] Regulatory Authority (Printed Name) and (Signature) [Signature]

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

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

General Health Record ID: PR 2010-182 P/E: _____ Date: 12/6/10 EHS: _____ Activity Time: _____ Travel Time: _____

TEMPERATURE OBSERVATIONS

Item / Location	Temp (°F)	Item / Location	Temp (°F)
Prep Cooler Salad	34°	1dr freezer	-17.7°
2dr. cooler	40°	1dr. freezer	-11.7°
Freezer	10°	4dr. cooler	38°
4dr. cooler	40°	2dr. cooler	30°
1dr. cooler	30°	WIC	30°
1dr. cooler	31°	WIF	4.1°
1dr. cooler	30°		

- Service**
- 128 Scheduled
 - 129 Return
 - 126 Fid PI Rvw
 - 130 Complaint
 - 133 Illness / Injury
 - 134 Permit Inv.
 - 136 Field Education
 - 127 Pre-Operat.
 - 106 HACCP

OBSERVATIONS and CORRECTION ACTIONS

Item Number	Violations cited in this area must be corrected with the time frame specified.	Points
3200	Ice lid open	5
2900	Calibrat thermometer on 2dr. cooler	5
2900	No thermometer in freezer	5
4300	Seals need replaced on 4dr. cooler	3
4300	Seals need cleaned on 1dr.	3
2900	Thermometer broken in 1dr. freezer (R)	5
3300	Uncovered items in WIC	5

- 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

Red Critical Points <u>0</u>
Blue Points <u>3</u>
Total Points <u>3</u>

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 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): _____ (Signature): [Signature]
 Regulatory Authority (Printed Name): Alicia Schaalmy (Signature): [Signature]