

Food Inspection Program

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Business Name: Rita's Concessions

Operator: Rita Murray

Phone: ()

Address: 2593 York Road, Gettysburg, PA 17325

General Health Record ID: PR 2500121174, Date: 10/17/09, 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. Circled indicates compliance status (IN, OUT, N/A, N/A) for each item.

IN = in compliance, OUT = not in compliance, N/O = not observed, N/A = not applicable, CD = corrected during inspection, R = repeat violation

Compliance Status: CDI R PTS

Demonstration of Knowledge

8100 IN OUT: PIC certified by accredited program, or compliance with Code, or current answers: [] [] 5

9200 IN OUT: Food Worker Cards current for all food workers; 75% food workers trained: [] [] 5

Employee Health

0300 IN OUT: Proper ill worker practices, no ill workers present; proper reporting of illness: [] [] 25

Preventing Contamination by Hands

0400 IN OUT N/A: Hands washed as required: [] [] 15

0500 IN OUT N/A: Proper methods used to prevent bare hand contact with RTE foods: [] [] 15

0600 IN OUT: Adequate handwashing facilities: [] [] 15

Approved Source, Wholesome, Not Adulterated

0700 IN OUT: Food obtained from approved source: [] [] 15

0800 IN OUT: Water supply line from approved source: [] [] 15

0900 IN OUT N/A: Proper washing of fruits and vegetables: [] [] 10

1000 IN OUT: Food in good condition, safe and used (except approved additives): [] [] 10

1100 IN OUT: Proper disposition of returned, previously served, unsafe, or contaminated food: [] [] 10

1200 IN OUT N/A: Proper shellstock identification; proper parasite destruction procedures for fish: [] [] 5

Protection from Cross Contamination

1300 IN OUT N/A: Food contact surfaces used for raw meat thoroughly cleaned and sanitized: [] [] 15

1400 IN OUT N/A: Raw meats below or away from RTE food: [] [] 5

1500 IN OUT N/A: Proper handling of poultry eggs: [] [] 5

Compliance Status: CDI R PTS

Potentially Hazardous Food Time/Temperature

1600 IN OUT N/A: Proper cooling procedures: [] [] 30

1700 IN OUT N/A: Proper hot holding temperatures (>130°F): [] [] 25

1720 IN OUT N/A: Proper hot holding temperatures (between 130°F to 135°F): [] [] 5

1800 IN OUT N/A: Proper cooking time and temperature: [] [] 25

1900 IN OUT N/A: No floor temperature storage; proper use of time as a control, procedures available: [] [] 25

2100 IN OUT N/A: Proper reheating procedures for hot holding: [] [] 15

2110 IN OUT N/A: Proper cold holding temperatures (>45°F): [] [] 10

2120 IN OUT N/A: Proper cold holding temperatures (between 42°F to 45°F): [] [] 5

2200 IN OUT N/A: Acceptable thermometer provided and used to evaluate temperature of PEF: [] [] 5

Consumer Advisory

2300 IN OUT N/A: Proper Consumer Advisory posted for raw or undercooked foods: [] [] 5

Highly Susceptible Populations

2400 IN OUT N/A: Pasteurized liquids used as required; restricted foods not offered: [] [] 10

Chemical

2500 IN OUT: Toxic substances properly identified, stored, used: [] [] 10

Conformance with Approved Procedures

2600 IN OUT N/A: Conformance with risk control plans, variances, or mobile unit permit of operator: [] [] 10

2700 IN OUT N/A: Variances obtained for special rec processing methods (e.g., HACCP): [] [] 10

Service

- 128 [] Scheduled
129 [] Return
126 [] Fld PI R/w
130 [] Complaint
133 [] Illness / Injury
134 [] Permit Inv.
136 [] Field Education
127 [x] Pre-Operat.
106 [x] 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: [] [] 5

2850 Adequate equipment for temperature control: [] [] 5

3000 Proper thawing methods used: [] [] 3

Food Identification

3100 Proper labeling, storage: [] [] 5

Protection from Contamination

3200 Insects, rodents, or animals not present; vermin controlled: [] [] 5

3300 Potential food contamination prevented during preparation, storage, display: [] [] 5

3400 Wrapping devices properly used, stored: [] [] 5

3500 Employee cleanliness and hygiene: [] [] 3

3600 Proper eating, tasting, drinking or tobacco use: [] [] 3

Proper Use of Utensils

3700 In-use utensils properly stored: [] [] 5

3800 Utensils, equipment, non-primary stored, used, handled: [] [] 3

3900 Single use and single service articles properly stored, used: [] [] 3

Utensils and Equipment

4000 Food and non-food surfaces properly used and constructed; cleanable: [] [] 5

4100 Warewashing facilities properly installed, maintained, used; hot strip available and used: [] [] 5

4200 Food - contact surfaces maintained, cleaned, sanitized: [] [] 5

4300 Non-food - contact surfaces maintained and clean: [] [] 3

Physical Facilities

4400 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections: [] [] 15

4500 Sewage, wastewater properly disposed: [] [] 5

4600 Toilet facilities properly constructed, supplied, cleaned: [] [] 3

4700 Garbage, refuse properly disposed; facilities maintained: [] [] 3

4800 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment: [] [] 2

4900 Adequate ventilation, lighting; designated areas used: [] [] 2

5000 Posting of permit, mobile establishment, non-easily visible: [] [] 2

Table with 2 columns: Item, Points. Includes Red Critical Points, Blue Points, and 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 and 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 critical points on the same day of the food service. 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): Rita Murray
Regulatory Authority (Printed Name): Alicia Sawyer

(Signature): Rita Murray
Alicia Sawyer