

Food Inspection Program

Business Name: St. Paul United Methodist Church Operator: Phone: ()

Address: 150 Norland Avenue City: Chambersburg Seat / Checkouts

General Health Record ID: PR 2010-1191 P/E: Date: 12/07/10 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 (Food obtained from approved source), 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, hot holding, cooking, reheating, cold holding), Consumer Advisory (Proper Consumer Advisory posted), Highly Susceptible Populations (Pasteurized foods), Chemical (Toxic substances), Conformance with Approved Procedures (Compliance with risk control plans, Variance obtained).

- 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.

Table with columns: Compliance Status, CDI, R, PTS. Rows include: Food Temperature Control (Food received at proper temperature, Adequate equipment, Proper thawing), Food Identification (Proper labeling, signage), Protection from Contamination (Insects, rodents, Potential food contamination, Wiping cloths, Employee cleanliness, Proper eating), Proper Use of Utensils (In-use utensils, Utensils, equipment, linens, Single-use and single-service articles).

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

- Meals Served: 6020 Breakfast, 6025 Lunch, 6030 Dinner, 6035 Cater, 6040 Other. Meal Observed: 6045 Breakfast, 6050 Lunch, 6055 Dinner, 6060 Cater, 6065 Other.

Summary table with rows: Red Critical Points (0), Blue Points (21), Total Points (21).

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): Alicia Schooley (Signature): Robert E. Hoke Regulatory Authority (Printed Name): Alicia Schooley (Signature): Alicia Schooley

Food Inspection Program

Page 2 of 2

Business Name: St. Paul United Methodist Church Operator: Phone: ()

Address: 750 Norland Avenue, Chambersburg City ZIP Seat / Checkouts

General Health Record ID P/E Date EMS Activity Time Travel Time PR 20110-1191 120710 m m

TEMPERATURE OBSERVATIONS

Table with 4 columns: Item / Location, Temp (°F), Item / Location, Temp (°F). Rows include: Wh. ldr. freezer (-7°), 2dr. freezer (-3°), 2dr. cooler (37°), 1dr. cooler (37.6°), HH - not on.

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

OBSERVATIONS and CORRECTION ACTIONS

Table with 3 columns: Item Number, Violations cited in this area must be corrected with the time frame specified., Points. Rows include: 4300 Seals need cleaned on 2dr. cooler (3), 3100 Unlabeled items in 2dr. cooler - dressings in bowl (5), 4300 Bottom of 1dr. freezer needs cleaned (3), 2100 NO thermometer in 1dr. freezer (5), 4600 Cardboard on shelves in pantry (5).

Red Critical Points: 0
Blue Points: 21
Total Points: 21

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.

Person in Charge (Printed Name) (Signature) Robert E. Hake
Regulatory Authority (Printed Name) (Signature) Alicia Schooley