

Business Name: The Chambersburg Club Operator: Phone: ()

Address: 225 Lincoln Way East City: Chambersburg ZIP: Seat / Checkouts: 1

General Health Record ID: PR 20110-1132 P/E: Date: 12/30/10 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. Includes items like PIC certified by accredited program, Food Worker Cards current for all food workers.

Table with columns: Compliance Status, CDI, R, PTS. Includes item: Proper ill worker practices; no ill workers present; proper reporting of illness.

Table with columns: Compliance Status, CDI, R, PTS. Includes items: Hands washed as required, Proper methods used to prevent bare hand contact with RTE foods, Adequate handwashing facilities.

Table with columns: Compliance Status, CDI, R, PTS. Includes items: Food obtained from approved source, Water supply, ice from approved source, Proper washing of fruits and vegetables.

Table with columns: Compliance Status, CDI, R, PTS. Includes items: Food in good condition, safe and unadulterated; approved additives, Proper disposition of returned, previously served, unsafe, or contaminated food, Proper shellstock identification; proper parasite destruction procedures for fish.

Table with columns: Compliance Status, CDI, R, PTS. Includes items: Food contact surfaces used for raw meat thoroughly cleaned and sanitized, Raw meats below or away from RTE food, Proper handling of pooled eggs.

Table with columns: Compliance Status, CDI, R, PTS. Includes items: Proper cooling procedures, Proper hot holding temperatures (<130°F), Proper hot holding temperatures (between 130°F to 139°F), Proper cooking time and temperature, No room temperature storage; proper use of time as a control, procedures available, Proper reheating procedures for hot holding, Proper cold holding temperatures (> 45°F), Proper cold holding temperatures (between 42°F to 45°F), Accurate thermometer provided and used to evaluate temperature of PHF.

Table with columns: Compliance Status, CDI, R, PTS. Includes item: Proper Consumer Advisory posted for raw or undercooked foods.

Table with columns: Compliance Status, CDI, R, PTS. Includes item: Pasteurized foods used as required; prohibited foods not offered.

Table with columns: Compliance Status, CDI, R, PTS. Includes item: Toxic substances properly identified, stored, used.

Table with columns: Compliance Status, CDI, R, PTS. Includes items: Compliance with risk control plans, variances, or mobile unit plan of operation, Variance obtained for specialized processing methods (e.g., ROP).

- 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 [x] Breakfast, 6025 [x] Lunch, 6030 [x] Dinner, 6035 [] Cater, 6040 [] Other

- Meal Observed: 6045 [x] Breakfast, 6050 [x] Lunch, 6055 [] 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. Includes items: Food received at proper temperature, Adequate equipment for temperature control, Proper thawing methods used.

Table with columns: Compliance Status, CDI, R, PTS. Includes item: Proper labeling, signage.

Table with columns: Compliance Status, CDI, R, PTS. Includes items: Insects, rodents, animals not present; entrance controlled, Potential food contamination prevented during preparation, storage, display, Wiping cloths properly used, stored, Employee cleanliness and hygiene, Proper eating, tasting, drinking, or tobacco use.

Table with columns: Compliance Status, CDI, R, PTS. Includes items: In-use utensils properly stored, Utensils, equipment, linens properly stored, used, handled, Single-use and single-service articles properly stored, used.

Table with columns: Compliance Status, CDI, R, PTS. Includes items: Food and non-food surfaces properly used and constructed; cleanable, Warewashing facilities properly installed, maintained, used; test strips available and used, Food - contact surfaces maintained, cleaned, sanitized, Non-food - contact surfaces maintained and clean.

Table with columns: Compliance Status, CDI, R, PTS. Includes items: Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections, Sewage, wastewater properly disposed, Toilet facilities properly constructed, supplied, cleaned, Garbage, refuse properly disposed; facilities maintained, Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment, Adequate ventilation, lighting; designated areas used, Posting of permit; mobile establishment name easily visible.

Table with rows: Red Critical Points (0), Blue Points (11), Total Points (11).

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] Regulatory Authority (Printed Name): Alicia Schaubly [Signature]

