

Food Inspection Program

Business Name: The Orchards Operator: Phone: ()

Address: 1580 Orchard Drive City: Chambersburg ZIP: Seat / Checkouts:

General Health Record ID: PR 20103387 Date: 092819 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 (0100, 0200), Employee Health (0300), Preventing Contamination by Hands (0400, 0500, 0600), Approved Source, Wholesome, Not Adulterated (0700, 0800, 0900, 1000, 1100, 1200), Protection from Cross Contamination (1300, 1400, 1500).

Table with columns: Compliance Status, CDI, R, PTS. Rows include: Potentially Hazardous Food Time/Temperature (1600, 1710, 1720, 1800, 1900, 2000, 2110, 2120, 2200), Consumer Advisory (2300), Highly Susceptible Populations (2400), Chemical (2500), Conformance with Approved Procedures (2600, 2700).

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

Meals Served

- 6020 Breakfast
6025 Lunch
6030 Dinner
6035 Cater
6040 Other

Meal Observed

- 6045 Breakfast
6050 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. Rows include: Food Temperature Control (2800, 2900, 3000), Food Identification (3100), Protection from Contamination (3200, 3300, 3400, 3500, 3600), Proper Use of Utensils (3700, 3800, 3900).

Table with columns: Compliance Status, CDI, R, PTS. Rows include: Utensils and Equipment (4000, 4100, 4200, 4300), Physical Facilities (4400, 4500, 4600, 4700, 4800, 4900, 5000).

Summary table with rows: Red Critical Points, Blue Points, Total Points. Includes handwritten scores and signatures.

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): Aliyah Schaefer (Signature): [Signature]
Regulatory Authority (Printed Name): [Signature]

