

# CITY OF TITUSVILLE, PA FOOD ESTABLISHMENT INSPECTION REPORT

<b>CITY OF TITUSVILLE DEPARTMENT OF HEALTH</b>		No. of Risk Factor/Interventions Violations		Date <b>7/13/17</b>	
		No. of Repeat Risk Factor/Intervention/Violations		Current Expiration	
Establishment <b>The Well</b>		Location <b>101 S. Main St.</b>		Phone <b>814-493-3063</b>	
License / Permit #	Permit/Holder	Purpose of Inspection Routine Follow-up		Est Type FS <b>(RS)</b>	Risk Category High Medium <b>(Low)</b>

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item Mark "X" in appropriate box for COS and/or R  
**IN** = in compliance **OUT** = not in compliance **N/O** = not observed **N/A** = not applicable **COS** = corrected on-site during inspection **R** = repeat violation

Compliance Status		COS	R	Compliance Status		COS	R
<b>Demonstration of Knowledge</b>				<b>Potentially Hazardous Food Time/Temperature</b>			
<b>1</b>	IN OUT			<b>16</b>	IN OUT N/A N/O		
Certification by accredited program, compliance with Code, or correct responses				<b>17</b>	IN OUT N/A N/O		
<b>Employee Health</b>				<b>18</b>	IN OUT N/A N/O		
<b>2</b>	IN OUT			<b>19</b>	IN OUT N/A N/O		
Management awareness; policy present				<b>20</b>	IN OUT N/A		
<b>3</b>	IN OUT			<b>21</b>	IN OUT N/A N/O		
Proper use of reporting, restriction & exclusion				<b>22</b>	IN OUT N/A N/O		
<b>Good Hygienic Practices</b>				<b>Consumer Advisory</b>			
<b>4</b>	IN OUT N/O			<b>23</b>	IN OUT N/A		
Proper eating, tasting, drinking, or tobacco use				Consumer advisory provided for raw or undercooked foods			
<b>5</b>	IN OUT N/O			<b>Highly Susceptible Populations</b>			
No discharge from eyes, nose, and mouth				<b>24</b>	IN OUT N/A		
<b>Preventing Contamination by Hands</b>				<b>Chemical</b>			
<b>6</b>	IN OUT N/O			<b>25</b>	IN OUT N/A		
Hands clean & properly washed				Food additives: approved & properly used			
<b>7</b>	IN OUT N/A N/O			<b>26</b>	IN OUT N/A		
No bare hand contact with RTE foods or approved alternate method properly followed				<b>Conformance with Approved Procedures</b>			
<b>8</b>	IN OUT			<b>27</b>	IN OUT N/A		
Adequate handwashing facilities supplied & accessible				Compliance with variance, specialized process, & HACCP plan			
<b>Approved Sources</b>				<b>Risk factors</b> are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.			
<b>9</b>	IN OUT						
Food obtained from approved source							
<b>10</b>	IN OUT N/A N/O						
Food received at proper temperature							
<b>11</b>	IN OUT						
Food in good condition, safe & unadulterated							
<b>12</b>	IN OUT N/A N/O						
Required records available: shelf stock tags, parasite destruction							
<b>Protection from contamination</b>							
<b>13</b>	IN OUT N/A						
Food separated & protected							
<b>14</b>	IN OUT N/A						
Food-contact surfaces: cleaned & sanitized							
<b>15</b>	IN OUT						
Proper disposition of returned, previously served, reconditioned & unsafe food							

## GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.  
 Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R **COS**=corrected on-site during inspection **R**=repeat violation

		COS	R			COS	R
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
<b>28</b>				<b>41</b>			
Pasteurized eggs used where required				In-use utensils: properly stored			
<b>29</b>				<b>42</b>			
Water & ice from approved source				Utensils, equip & linens: properly stored, dried & handled			
<b>30</b>				<b>43</b>			
Variance obtained for specialized processing methods				Single-use & single-service articles: properly stored & used			
<b>Food Temperature Control</b>				<b>44</b>			
<b>31</b>				<b>Utensils, Equipment and Vending</b>			
Proper cooling methods used; adequate equipment for temperature control				<b>45</b>			
<b>32</b>				Food & non-food contact surfaces cleanable, properly designed, constructed & used			
<b>33</b>				<b>46</b>	X		
Plant food properly cooled for hot holding				Warewashing facilities: installed, maintained, used: test strips			
<b>34</b>				<b>47</b>			
Approved thawing methods used				Non-food contact surfaces clean			
<b>35</b>				<b>Physical Facilities</b>			
Thermometers provided & accurate				<b>48</b>			
Food properly labeled; original container				Hot & cold water available; adequate pressure			
<b>Prevention of Food Contamination</b>				<b>49</b>			
<b>36</b>				Plumbing installed; proper backflow devices			
Insects, rodents & animals not present; no unauthorized persons				<b>50</b>			
<b>37</b>				Sewage & waste water properly disposed			
Contamination prevented during prep, storage & display				<b>51</b>	X		
<b>38</b>				Toilet facilities: properly constructed, supplied & cleaned			
Personal cleanliness				<b>52</b>			
<b>39</b>				Garbage & refuse properly disposed; facilities maintained			
Wiping cloths: properly used & stored				<b>53</b>			
<b>40</b>				Physical facilities installed, maintained & clean			
Washing fruits & vegetables				<b>54</b>			
				Adequate ventilator & lighting: designated areas used			

Person in Charge (Signature) \_\_\_\_\_

Follow-up: YES NO (Circle one)

Inspector (Signature) \_\_\_\_\_

Follow-up Date: \_\_\_\_\_

**APPROVED**    
  **NEW**    
 \_\_\_\_\_ **RE-NEW**    
 \_\_\_\_\_ **RE-INSPECT**

