Purpose of Inspection   Est Type   Routine Follow up   Routin			CITY OF TITUSVILLE,	PA FOC	D I	ST	ABL	ISHMENT IN	SPECTI	ON REPORT			
DEPARTMENT OF HEALTH												7	
Location   Purpose of Inspection   St Type   Routine   Follow-up   FS (as)   Risk Calegory   High   Medium   Low   Low   Low   Low   Low   Risk Calegory   High   Medium   Low   Risk									1 1				
Purpose of Imperior   Rest Type   Rest Category   Register   Rest Categor				Location	n _S	Fa JOV	ctor/	Intervention/Violatio	ens	<u> </u>			
Permit #   Permit/Holder	-2	15m hae	ic BBQ	132	W	۵r	41	<i>√24</i>		827-42	2/		
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS  The lin compliance out of compliance states (I)k, UT, WQ, NA) for each numbered item.  In lin compliance OUT = most no compliance Not numbered item.  The lin compliance OUT = most no compliance Not numbered item.  In lin Cut   NA   Not   Proper conting parts a temperature    1 IN OUT   Confliction by accredited program, compliance with Code, or correct responses   12 IN OUT NA   NO   Proper coding time & temperatures    1 IN OUT   NA   NO   Proper coding time & temperatures    1 IN OUT   NA   NO   Proper coding time & temperatures    1 IN OUT   NA   NO   Proper coding time & temperatures    1 IN OUT   NA   NO   Proper coding time & temperatures    1 IN OUT   NA   NO   Proper coding time & temperatures    1 IN OUT   NA   NO   Proper coding time & temperatures    1 IN OUT   NA   NO   Proper coding time & temperatures    1 IN OUT   NA   NO   Proper coding time & temperatures    1 IN OUT   NA   NO   Proper temperatures    2 IN OUT   NA   NO   Proper coding time & temperatures    2 IN OUT   NA   NO   Proper temperatures    2 IN OUT   NA   NO   Proper temperatures    2 IN OUT   NA   NO   Proper temperatures    3 IN OUT   NA   NO   Proper temperatures    4 IN OUT   NA   NO   Proper temperatures    5 IN OUT   NA   NO   Proper temperatures    6 IN OUT   NA   NO   Proper temperature    6 IN OUT   NA   NO   Proper temperature    7 IN OUT   NA   Proper temperature    8 IN OUT   NA   Proper temperature    9 IN OUT   Proper temperature    9 IN OUT   Proper temperature    10 IN OUT   NA   Proper temperature    11 IN OUT   NA   Proper temperature    12 IN OUT   NA   Proper temperature    13 IN OUT   NA   Proper temperature    14 IN OUT   Proper temperature    15 IN OUT   NA   Proper temperature    16 IN OUT   NA   Proper temperature    17 IN OUT   NA   Proper temperature    18 IN OUT   NA   Proper temperature    19 IN OUT   Proper temperature    10	Licens	e / Permit/H		Pı	urpos	se of 1	Inspe	ction Est Type	·ΛC	Risk Category			
Circle designated compliance statis (I) (VI) WD, NA) for each numbered item  Demonstration of Knowledge  Demonstration of Knowledge  Compliance Status  Demonstration of Knowledge  Potentially Pazardous Food Time/Temperature  Compliance With An No  Open configurate Respective Recompliance With An No  Open condition to the Nowledge  Reputation of Management awareness, policy present  1 NOUT NA NO  Proper coding time & temperatures  Reputation of Management awareness, policy present  1 NOUT NA NO  Proper coding time & temperatures  Reputation of Management awareness, policy present  1 NOUT NA NO  Proper coding time & temperatures  Reputation of Management awareness, policy present  2 NOUT NA NO  Proper coding time & temperatures  Reputation of Management awareness, policy present  1 NOUT NA NO  Proper eating temperatures  Coded Hyglenic Practicate  1 NOUT NA NO  Proper eating, temperatures  Coded Hyglenic Practicate  Coded	Permit	t #			Routi	ne	Follo	w-up FS (RS)	) <u>도고</u>	(High) Medium	Low		
IN OUT NO No decharge from eyes, noes, and mouth  For working for content emerged properly followed as NO IN OUT NO No between for other emerged properly followed as no UT NO No No Detectable of proper working for the following the following for the following for the following followin			FOODBORNE ILLNES	S RISK F	ACTO	ORS /	AND	PUBLIC HEALTH I	INTERVEN	TIONS			
Compliance Status	IN											n	
1 NOUT   Correlation by accredited program, compliance with Code, or correct responses   15 IN OUT NA, NVO   Proper cooking time & temperatures		<u></u>	_ <del>.</del>							<del></del>		R	
IN OUT   Complement with Code, or correct responses   17   IN OUT N/A N/O   Proper relating prox for hot holding   Employee Health   18   IN OUT N/A N/O   Proper cooling time is temperatures   18   IN OUT N/A N/O   Proper cooling time is temperatures   19   IN OUT N/A N/O   Proper cooling time is temperatures   19   IN OUT N/A N/O   Proper cooling time is temperatures   19   IN OUT N/A N/O   Proper cooling time is temperatures   19   IN OUT N/A N/O   Proper date marking is disperation   19   IN OUT N/A N/O   Time as public health centrol; prox 8 rec   10   IN OUT N/A N/O   Time as public health centrol; prox 8 rec   10   IN OUT N/A N/O   Time as public health centrol; prox 8 rec   10   IN OUT N/A N/O   Time as public health centrol; prox 8 rec   10   IN OUT N/A N/O   Time as public health centrol; prox 8 rec   10   IN OUT N/A N/O   Time as public health centrol; prox 8 rec   10   IN OUT N/A   N/O   Time as public health centrol; prox 8 rec   10   IN OUT N/A   N/O   Time as public health centrol; prox 8 rec   10   IN OUT N/A   N/O   Time as public health centrol; prox 8 rec   10   IN OUT N/A   N/O   Time as public health centrol; prox 8 rec   10   IN OUT N/A   N/O   Time as public health centrol; prox 8 rec   10   IN OUT N/A   N/O   Time as public health centrol; prox 8 rec   10   IN OUT N/A   N/O   Time as public health centrol; prox 8 rec   10   IN OUT N/A   N/O   Time as public health centrol; prox 8 rec   10   IN OUT N/A   N/O   Time as public health centrol; prox 8 rec   10   IN OUT N/A   N/O   Time as public health centrol; prox 9   IN OUT N/A   N/O   Time as public health centrol; prox 9   IN OUT N/A   N/O   Time as public health centrol; prox 9   IN OUT N/A   IN OUT N/A   Food obtained from approved source   23   IN OUT N/A   Food obtained from approved source   24   IN OUT N/A   Food obtained supprise health centrol prox 9   IN OUT N/A   Food obtained supprise health prox 9   IN OUT N/A   Food obtained supprise health prox 9   IN OUT N/A   Food obtained supprise health prox 9   IN OUT N/A   Food obtaine		P	emonstration of Knowledge					Potentially h	Hazardou	s Food Time/Temperati	ıre		
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19 IN OUT Management awareness; policy present 19 IN OUT N/A N/O Proper date hot holding temperatures 20 IN OUT N/A N/O Proper date hot holding temperatures 21 IN OUT N/A N/O Proper date hot holding temperatures 22 IN OUT N/A N/O Proper date hot holding temperatures 23 IN OUT N/A N/O Proper date hot holding temperatures 24 IN OUT N/A N/O Proper date hot holding temperatures 25 IN OUT N/A N/O Proper date hot holding temperatures 26 IN OUT N/A N/O Proper date hot holding temperatures 27 IN OUT N/A N/O Proper date hot holding temperatures 28 IN OUT N/A N/O Proper date hot holding temperatures 29 IN OUT N/A N/O Proper date hot holding temperatures 29 IN OUT N/A N/O Proper date hot holding temperatures 29 IN OUT N/A N/O Proper date hot holding temperatures 29 IN OUT N/A N/O Proper date hot holding temperatures 29 IN OUT N/A N/O Proper date hot holding temperatures 29 IN OUT N/A N/O Proper date hot holding temperatures 29 IN OUT N/A N/O Proper date hot holding temperatures 29 IN OUT N/A N/O Proper date hot holding temperatures 29 IN OUT N/A N/O Proper date hot holding temperatures 29 IN OUT N/A N/O Proper date hot holding temperatures 29 IN OUT N/A Proper date hot holding temperatures 29 IN OUT N/A Proper date hot holding temperatures 29 IN OUT N/A Proper date hot holding temperatures 29 IN OUT N/A Proper date hot holding temperatures 29 IN OUT N/A Proper date hot properly deathed to death temperature date hot holding temperatures of the holding temperatures of the holding temperatures of the holding temperature date hot holding temperatures of the holding temperature date temperature date temperatures of the holding temperatures date temperatures date to contributing the holding temperature date temperatures date temperatures date temperature date temperatures date temperat				ponses					<del>  '</del>		<del>-   -</del>	-	
Good Hyglenic Practices   Compressing Authority (Infinity) or tobaccouse   Compressing Authority (Infinity) (Proper eating Latting, dinfining) or tobaccouse   Compressing Control (Infinity) (Proper eating Latting, dinfining) or tobaccouse   Compressing Control (Infinity) (Proper eating) Latting (Infinity) Latting (Infinity) (Proper eating) Latting (Infinity)	2	IN OUT		ent									
1	3	IN OUT		exclusion				· · · · · · · · · · · · · · · · · · ·	<del>  '                                   </del>				
The NOUT NO No discharge from eyes, nose, and mouth Proventing Contamination by Hands    NOUT NO   Hands Clean & properly washed   23   NOUT NA   Consumer advisory provided for raw or undercooked foods   NOUT NA   No bare hand contact with RTE foods or approved alternate method properly followed a crossble   Adequate handwashing facilities supplied & acrossble   24   IN OUT NA   Pasteurized foods used; prohibited foods not offered   NOUT NA   Pood obtained from approved source   25   IN OUT NA   Pood received at proper temperature   25   IN OUT NA   Pood received at proper temperature   26   IN OUT NA   Pood received at proper temperature   26   IN OUT NA   Pood received at proper temperature   26   IN OUT NA   Pood received at proper temperature   27   IN OUT NA   Pood received at proper temperature   28   IN OUT NA   Pood received at proper temperature   29   IN OUT NA   Pood received at proper temperature   27   IN OUT NA   Pood received at proper temperature   28   IN OUT NA   Pood received at proper temperature   29   IN OUT NA   Pood separated & protected   Compliance with Approved Procedures   Contributing factors of foodborne liness or injury. Public Health Interventions control for additions of public process, & NACCP plan   Proper disposition of returned, previously served, reconditioned & unserfe food   Contributing factors of foodborne liness or injury. Public Health Interventions control for additions of public property dependence   Contributing factors instincts properly stored   Contributing factors instincts properly sto	A	IN OUT, N/O		CCO LISE					<del>                                     </del>				
Preventing Contamination by Hands    IN OUT N/O   Hands clean & properly washed   23   IN OUT N/A   Consumer advisory provided for raw or undercoded floats   Consumer advisory   Co		<del> </del>					~~	THE COT IN/A IN/O	I mine as br	abile receipt controlly proc at rec		<del></del>	
NOUT N/O   No bare hand contact with KITE foods or approved atternate method property followed atternate method property followed atternate method property followed   Pasteurized foods used; prohibited foods not offered		Pro	eventing Contamination by Hands										
8 IN OUT Adequate method properly followed agrossible accessible A	6	IN OUT N/O	Hands clean & properly washed				23	IN OUT N/A			$\times$		
Aproved Sources  Approved Sources  Approved Sources  Approved Sources  Approved Sources  10 IN OUT Food obtained from approved source  11 IN OUT Food negoed condition, safe & unadulterated  12 IN OUT Food in good condition, safe & unadulterated    13 IN OUT Food negoed condition, safe & unadulterated    14 IN OUT Food negoed condition, safe & unadulterated    15 IN OUT N/A N/O Food received at proper temperature    16 IN OUT N/A N/O Food received at proper temperature    17 IN OUT Food in good condition, safe & unadulterated    18 IN OUT Food in good condition, safe & unadulterated    19 IN OUT N/A N/O Food separated & protected    10 IN OUT N/A Food separated & protected    11 IN OUT N/A Food separated & protected    12 IN OUT N/A Food separated & protected    13 IN OUT N/A Food separated & protected    14 IN OUT N/A Food separated & protected    15 IN OUT Proper disposition of returned, previously served, reconditioned & unsafe food    16 IN OUT N/A Food separated & protected    17 IN OUT N/A Food separated & protected    18 IN OUT N/A Food separated & protected    19 IN OUT N/A Food separated & protected    10 IN OUT N/A Food separated & protected    10 IN OUT N/A Food separated & protected    11 IN OUT N/A Food separated & protected    12 IN OUT N/A Food separated & protected    13 IN OUT N/A Food separated & protected    14 IN OUT N/A Food separated & protected    15 IN OUT N/A Food separated & protected    16 IN OUT N/A Food separated & protected    17 IN OUT N/A Food separated & protected    18 IN OUT N/A Food separated & protected    19 IN OUT N/A Food separated & protected    10 IN OUT N/A Food separated & protected    10 IN OUT N/A Food separated & protected    11 IN OUT N/A Food separated & protected    12 IN OUT N/A Food separated & protected    13 IN OUT N/A Food separated & protected    14 IN OUT N/A Food separated & protected    15 IN OUT N/A Food separated & protected    16 IN OUT N/A Food separated & protected    17 IN OUT N/A Food separated & protected    18 IN OUT N/A Food separated & protect	7	IN OUT N/A N/O	N/() I					High	nly Susce	ly Susceptible Populations			
9 IN OUT Food obtained from approved source 10 IN OUT N/A N/O Food received at proper temperature 25 IN OUT N/A Food additives: approved & properly used Toxic substances properly identified, stored & Compliance with variance, specialized process, & HACCP plan Proper did from the addition of participance with variance, specialized process, & HACCP plan Proper did from the most prevent foodborne illness or injury. Public relation to provent foodborne illness or injury. Public relation to control measures to provent foodborne illness or injury. Public relation to control measures to provent foodborne illness or injury. Public relation to control measures to provent foodborne illness or injury. Public relation to control measures to provent foodborne illness or injury. Public relation foods injury. Public relation foods injury. Public relation foods or injury. P	8	IN OUT	Adequate handwashing facilities supplied &				24	_	Pasteurized foods used; prohibited foods				
10 IN OUT N/A N/O Food received at proper temperature 11 IN OUT Food in good condition, safe & unadulterated 12 IN OUT N/A Required records available: shelf stock tags, parsatic destruction 13 IN OUT N/A Food-contact surfaces cleaned & sanitzed 14 IN OUT N/A Food-contact surfaces cleaned & sanitzed 15 IN OUT N/A Food-contact surfaces cleaned & sanitzed 16 IN OUT N/A Food-contact surfaces cleaned & sanitzed 17 IN OUT N/A Food-contact surfaces cleaned & sanitzed 18 IN OUT N/A Food-contact surfaces cleaned & sanitzed 19 IN OUT N/A Food-contact surfaces cleaned & sanitzed 19 IN OUT N/A Food-contact surfaces cleaned & sanitzed 19 IN OUT N/A Food-contact surfaces cleaned & sanitzed 20 IN OUT N/A Food-contact surfaces cleaned & sanitzed 21 IN OUT N/A Food-contact surfaces cleaned & sanitzed 22 IN OUT N/A Food-contact surfaces cleaned & sanitzed 23 IN OUT N/A Food-contact surfaces cleaned & sanitzed 24 IN OUT N/A Food-contact surfaces cleaned & sanitzed 25 IN OUT N/A Food-contact surfaces cleaned & sanitzed 26 Control measures to prevent foodborne illness or injury. Public Health Interventions control measures to prevent foodborne illness or injury. Public Health Interventions control measures to prevent foodborne illness or injury. Public Health Interventions control measures to prevent foodborne illness or injury. Public Health Interventions control measures to prevent foodborne illness or injury. Public Health Interventions control measures to prevent foodborne illness or injury. Public Health Interventions control measures to prevent foodborne illness or injury. Public Health Interventions control measures to prevent foodborne illness or injury. Public Health Interventions control measures to prevent foodborne illness or injury. Public Health Interventions control measures to prevent foodborne illness or injury. Public Health Interventions control measures to prevent foodborne illness or injury. Public Health Interventions control measures to prevent foodborne illness or injury. Public Health Interventions control										<del></del>			
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12   IN OUT N/A NO   Required records available: shelf stock tags, parasite destruction   Protection from contamination			<u>'''</u>				26		N/A used				
In OUT N/A No   parasite destruction   Protection from contamination   Protection from conta													
13   IN OUT N/A   Food separated & protected   IN OUT N/A   Food-contact surfaces: cleaned & sanitized   IN OUT Proper disposition of refurned, previously served, reconditioned & unsafe food   GOOD RETAIL PRACTICES	12		parasite destruction	tugo,			27	IN OUT N/A				<u> </u>	
IN OUT N/A Food-contact surfaces: cleaned & sanitized contributing factors of foodborne illness or injury. Public Health Interventions control measures to prevent foodborne illness or injury.    Contamination   Proper disposition of returned, previously served, reconditioned & unsafe food	13	1				Pick factors are improper practices or procedures identif				r procedures identified as the	most prev	alent	
GOOD RETAIL PRACTICES  Good Retail Practices are preventative measures to control the addition of patnogens, 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 vio cos R Proper Use of Utensils  28 Pasteurized eggs used where required 41 In-use utensils: properly stored 91 Variance obtained for specialized processing methods 91 Variance obtained for specialized processing methods 91 Variance obtained for specialized processing methods 91 Single-use® single-service articles: properly stored 92 utensils, equip & linens: properly stored 93 Variance obtained for specialized processing methods 94 Gloves used properly 94 Gloves used properly 95 Utensils, Equipment and Vending 95 Vender of temperature control 95 Vensils, Equipment and Vending 96 Vensils, Equipment and Vending 96 Vensils, Equipment and Vending 97 Vensils, Equipment and Vending 98 Venewashing facilities: installed, maintained, used: test strips 98 Venewashing facilities installed, maintained 99 Plumbing installed; proper backflow devices 99 Venewashing facilities installed, properly disposed 190 Venewashing facilities installed, properly disposed 190 Venewashing facilities installed, maintained 190 Ve		<del> </del>	Food-contact surfaces: cleaned & sa			contributing factors of foodborne illness or injury. Public Health Int						are	
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 viology.  Safe Food and Water  Proper Use of Utensils  Proper Use of Utensils  1 In-use utensils: properly stored  41 In-use utensils: properly stored  42 Utensils, equip & linens: properly stored, dried & handled  30 Variance obtained for specialized processing methods  Food Temperature Control  Proper cooling methods used; adequate equipment for temperature control  Proper cooling methods used; adequate equipment for temperature control  Plant food properly cooled for hot holding  Approved thawing methods used  Approved thawing methods used  Thermometers provided & accurate  Food Identification  Food Identification  Food Identification  Physical Facilities  Insects, rodents & animals not present; no unauthorized persons  Insects, rodents & animals not present; no unauthorized persons  Wilping cloths: properly used & stored  Washing fruits & vegetables  Follow-up: YES NO (Circle one)	15	IN OUT		ously				Condion meas	ures to prev	retic reseasorme niness or injury	•		
Safe Food and Water													
Safe Food and Water  Proper Use of Utensils  Pasteurized eggs used where required  41 In-use utensils: properly stored  42 Utensils, equip & linens: properly stored, dried & handled  30 Variance obtained for specialized processing methods  Food Temperature Control  43 Single-use & single-service articles: properly stored & used  Gloves used properly  44 Gloves used properly  45 Food & non-food contact surfaces cleanable, properly designed, constructed & used  46 Warewashing facilities: installed, maintained, used: test strips  47 Non-food contact surfaces cleanable, properly designed, constructed & used  48 Warewashing facilities: installed, maintained, used: test strips  Food Identification  Physical Facilities  Food properly labeled; original container  Prevention of Food Contamination  Insects, rodents & animals not present; no unauthorized persons  70 Contamination prevented during prep, storage & display  Personal cleanliness  Personal cleanliness  Personal cleanliness  Wiping cloths: properly used & stored  Washing fruits & vegetables  Follow-up: YES NO (Circle one)	Mark '	Go <b>X"</b> in box if numl	od Retail Practices are preventative m pered item <b>is not</b> in compliance <b>Ma</b>	easures to c rk "X" in ap	ontro opropi	I the a riate b	idditio ox for	n of pathogens, chemic · COS and/or R <b>COS</b> =	cals and phy =corrected o	rsical objects into foods. on-site during inspection <b>R</b> =1	repeat vioi	lation	
Pasteurized eggs used where required  41											cos		
Water & ice from approved source  Variance obtained for specialized processing methods  Food Temperature Control  Proper cooling methods used; adequate equipment for temperature control  Plant food properly cooed for hot holding  Approved thawing methods used  Thermometers provided & accurate  Food Identification  Prevention of Food Contamination  Insects, rodents & animals not present; no unauthorized persons  Contamination prevented during prep, storage & display  Person in Charge (Signature)  Person in Charge (Signature)  Variance obtained for specialized processing methods  43 Single-use& single-service articles: properly stored & used  Gloves used properly  44 Gloves used properly  Wtensils, Equipment and Vending  Utensils, Equipment and Vending  Food & non-food contact surfaces cleanable, properly designed, constructed & used  Warewashing facilities: installed, maintained, used: test strips  Non-food contact surfaces clean  Physical Facilities  Physical Facilities  Plumbing installed; proper backflow devices  Sewage & waste water properly disposed  Toilet facilities: properly constructed, supplied & cleaned  Physical facilities installed, maintained & clean  Adequate ventilator & lighting: designated areas used  Person in Charge (Signature)  PES NO (Circle one)						1				<del>-</del>			
Variance obtained for specialized processing methods   43   Single-use& single-service articles: properly stored & used   Gloves used properly									<u> </u>		d	+	
Proper cooling methods used; adequate equipment for temperature control  Plant food properly cooed for hot holding  Approved thawing methods used  Approved thawing methods used  Approved thawing methods used  Thermometers provided & accurate  Food Identification  Physical Facilities  Frevention of Food Contamination  Insects, rodents & animals not present; no unauthorized persons  Contamination prevented during prep, storage & display  Personal cleanliness  Personal cleanliness  Wiping cloths: properly used & stored  Washing fruits & vegetables  Follow-up: YES NO (Circle one)		<del>                                     </del>					43						
132 Plant food properly cooed for hot holding 133 Approved thawing methods used 134 Thermometers provided & accurate 135 Food Year Intercept Inter		Proper		nment for			44						
Plant rood properly coded for not noiding   45   designed, constructed & used	31			princis (U)									
Thermometers provided & accurate  Food Identification  Food Todentification  Food Identification  Food Open Physical Facilities  Hot & cold water available; adequate pressure  Prevention of Food Contamination  Insects, rodents & animals not present; no unauthorized persons  Contamination prevented during prep, storage & display  Rersonal cleanliness  Personal cleanliness  Wiping cloths: properly used & stored  Washing fruits & vegetables  Follow-up: YES NO (Circle one)	32	Plant fo	Plant food properly cooed for hot holding				45						
Food Identification  35 Food properly labeled; original container  48 Hot & cold water available; adequate pressure  Prevention of Food Contamination  49 Plumbing installed; proper backflow devices  36 Insects, rodents & animals not present; no unauthorized persons  37 Contamination prevented during prep, storage & display  38 Personal cleanliness  50 Sewage & waste water properly disposed  51 Toilet facilities: properly constructed, supplied & cleaned  52 Garbage & refuse properly disposed; facilities maintained  39 Wiping cloths: properly used & stored  53 Physical facilities installed, maintained & clean  40 Washing fruits & vegetables  54 Adequate ventilator & lighting: designated areas used		+ +							Warewashing facilities: installed, maintained, used: test strips			<u> </u>	
Food properly labeled; original container  Prevention of Food Contamination  1 Insects, rodents & animals not present; no unauthorized persons  Contamination prevented during prep, storage & display  Personal cleanliness  Wiping cloths: properly used & stored  Washing fruits & vegetables  Follow-up: YES  NO (Circle one)	34						47	Non-food cont					
Insects, rodents & animals not present; no unauthorized persons  Contamination prevented during prep, storage & display  Person in Charge (Signature)  Insects, rodents & animals not present; no unauthorized persons  Sewage & waste water properly disposed  Toilet facilities: properly constructed, supplied & cleaned  Garbage & refuse properly disposed; facilities maintained  Physical facilities installed, maintained & clean  Adequate ventilator & lighting: designated areas used  Follow-up: YES NO (Circle one)	35		roperly labeled; original container				_		iter available	; adequate pressure			
unauthorized persons  Contamination prevented during prep, storage & display  Person in Charge (Signature)  Unauthorized persons  Sewage & waste water properly disposed  Toilet facilities: properly constructed, supplied & cleaned  Garbage & refuse properly disposed; facilities maintained  Garbage & refuse properly disposed; facilities maintained  Physical facilities installed, maintained & clean  Adequate ventilator & lighting: designated areas used  Follow-up: YES NO (Circle one)		,									+	+	
Personal cleanliness   52   Garbage & refuse properly disposed; facilities maintained		unauth	orized persons							<u> </u>		1	
Wiping cloths: properly used & stored   53   Physical facilities installed, maintained & clean   40   Washing fruits & vegetables   54   Adequate ventilator & lighting: designated areas used   Person in Charge (Signature)   Follow-up: YES   NO (Circle one)					<u> </u>						-		
Person in Charge (Signature) Follow-up: YES NO (Circle one)							_	<u> </u>				1_	
	40	Washin	g fruits & vegetables		L		54	Adequate vent	tilator & ligh	ting: designated areas used		<u> </u>	
Inspector (Signature) Follow-up Date:	Person	in Charge (Signat	cure)			_			Follow-up:	YES NO (Circle one)	J		
	Inspec	tor (Signature)	Continue of the second	_		_			Follow-up [	Date:			
APPROVED NEW RE-NEW RE-INSPECT			APPROVED	<u> </u>	NEW			RE-NEW		RE-INSPECT			

CITY O	F TITUSVIL			TRAP INSTALLED 2/16/17							
<b>DEPART</b> Establishme	MENT OF H	IEALTH	Address/City/State/Zip Cod	lo.		Phone					
2500000	SIIC		Addi essy city/ State/ 2ip coo			· ·					
			TEMPERATURE O	BSERVATIONS							
Item/Location Temp			Item/Location	Temp	Item/Loc	ation	Temp				
BACK-IN 370						,					
WAIK-IN 36		36									
	;										
							***				
			OBSERVATIONS AND CO	PRRECTIVE ACTIONS	5						
Item Number	l		must be corrected within the ti								
23	CONSUME Advisory is ON MENUE however thems Are not										
	typerenced.										
51	Restrons Arc not egypt with self-closy devices										
	Spoke with USDA plant in just at Civingraponi in										
	JAMWHOWN regard form Bill buf al HRI										
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Person in Charge (Signature) Date:											
Inspector (S	Inspector (Signature) Date: 8/16/17										
•	•						<del>                                     </del>				