

CITY OF TITUSVILLE, PA FOOD ESTABLISHMENT INSPECTION REPORT

CITY OF TITUSVILLE DEPARTMENT OF HEALTH		No. of Risk Factor/Interventions Violations	3	Date	11/30/17
		No. of Repeat Risk Factor/Intervention/Violations		Current Expiration	11/10/2017
Establishment Missy's Arcade		Location 116 Diamond St		Phone -	
License / Permit #	Permit/Holder Melissa Wescoat	Purpose of Inspection Routine Follow-up	Est Type FS RS	Risk Category High Medium Low	

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
Demonstration of Knowledge				Potentially Hazardous Food Time/Temperature			
1	IN OUT			16	IN OUT N/A N/O		
	Certification by accredited program, compliance with Code, or correct responses			17	IN OUT N/A N/O		
Employee Health				18	IN OUT N/A N/O		X
2	IN OUT			19	IN OUT N/A N/O		
	Management awareness; policy present			20	IN OUT N/A		
3	IN OUT			21	IN OUT N/A N/O		
	Proper use of reporting, restriction & exclusion			22	IN OUT N/A N/O		
Good Hygienic Practices				Consumer Advisory			
4	IN OUT N/O			23	IN OUT N/A		
	Proper eating, tasting, drinking, or tobacco use			Highly Susceptible Populations			
5	IN OUT N/O			24	IN OUT N/A		
	No discharge from eyes, nose, and mouth			Chemical			
Preventing Contamination by Hands				25	IN OUT N/A		
6	IN OUT N/O			26	IN OUT N/A		
	Hands clean & properly washed			Conformance with Approved Procedures			
7	IN OUT N/A N/O			27	IN OUT N/A		
	No bare hand contact with RTE foods or approved alternate method properly followed			Risk factors 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.			
8	IN OUT						
Approved Sources							
9	IN OUT						
10	IN OUT N/A N/O						
Protection from contamination							
11	IN OUT						
	Food obtained from approved source						
12	IN OUT N/A N/O						
	Food received at proper temperature						
13	IN OUT N/A						
	Food in good condition, safe & unadulterated						
14	IN OUT N/A						
	Required records available: shelf stock tags, parasite destruction						
15	IN OUT						
	Food separated & protected						
	Food-contact surfaces: cleaned & sanitized						
	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

Safe Food and Water		COS	R	Proper Use of Utensils		COS	R
28	Pasteurized eggs used where required			41	In-use utensils: properly stored		
29	Water & ice from approved source			42	Utensils, equip & linens: properly stored, dried & handled		
30	Variance obtained for specialized processing methods			43	Single-use & single-service articles: properly stored & used		
Food Temperature Control				44	Gloves used properly		
31	X Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending			
32	Plant food properly cooled for hot holding			45	Food & non-food contact surfaces cleanable, properly designed, constructed & used		
33	X Approved thawing methods used			46	Warewashing facilities: installed, maintained, used: test strips		
34	Thermometers provided & accurate			47	Non-food contact surfaces clean		
Food Identification				Physical Facilities			
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			50	Sewage & waste water properly disposed		
37	Contamination prevented during prep, storage & display			51	Toilet facilities: properly constructed, supplied & cleaned		
38	Personal cleanliness			52	Garbage & refuse properly disposed; facilities maintained		
39	Wiping cloths: properly used & stored			53	X Physical facilities installed, maintained & clean		
40	Washing fruits & vegetables			54	Adequate ventilator & lighting: designated areas used		

Person in Charge (Signature) Kelly McDonald
 Inspector (Signature) [Signature]

Follow-up: **YES** NO (Circle one)

Follow-up Date: _____

APPROVED

NEW

RE-NEW

RE-INSPECT

FOOD ESTABLISHMENT INSPECTION REPORT

**CITY OF TITUSVILLE
DEPARTMENT OF HEALTH**

GREASE TRAP INSTALLED

Yes No

Date _____

Establishment
Missy's Arcade

Address/City/State/Zip Code
116 Diamond St

Phone
-

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Egg Salad	46.2	Sand. Unit			
Gravy	167°				
Ham	38	Main Service Ref.			
Chicken	00				
FEC	Yes				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.
18	Internal product temperature of French Onion Soup "cooling" at room temperature in sealed 8" deep plastic container indicate 109° F. Reviewed paper cooling moved to ice bath.
20	IPT of Tuna Egg Salad in upper section of salad unit indicate 46.2° rather than 41° F as required.
23	Consumer Advisory # on the menu, however items are not referenced.
31	At note above proper cooling method is not being used to cool soup.
33	Two meat IPT of 37° F being stored at room temperature on counter in kitchen.
53	Floor covering worn in front of SS-dutch w/ exposing unfinished sub floor beneath.
	Re-inspection to be conducted in 2-3 weeks at address per file to owner. Product above 41° F will be disposed.
	License is not posted in public view.

Person in Charge (Signature)

Kelly McDonald

Date: 11-30-17

Inspector (Signature)

[Signature]

Date: 11/30/17