CITY OF TITUSVILLE, PA FOOD ESTABLISHMENT INSPECTION REPORT

CITY OF TITUSVILLE DEPARTMENT OF HEALTH	No. of Risk Factor/Interventions Violations		**Date** 12/21/17
	No. of Repeat Risk Factor/Intervention/Violations		Current Expiration

Establishment	Location	Phone
Sam's Restaurant/Fox's Pizza Den	**425 E Central Ave**	-

License / Permit #	Permit/Holder	Purpose of Inspection	Est Type	Risk Category
	Thomas Jones	(Routine) Follow-up	FS (RS) ____	(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
IN = in compliance **OUT** = not in compliance **N/O** = not observed **N/A** = not applicable

Mark "X" in appropriate box for COS and/or R
COS = corrected on-site during inspection **R** = repeat violation

	Compliance Status		COS	R
	Demonstration of Knowledge			
1	IN (OUT)	Certification by accredited program, compliance with Code, or correct responses		
	Employee Health			
2	IN OUT	Management awareness; policy present		
3	IN OUT	Proper use of reporting, restriction & exclusion		
	Good Hygienic Practices			
4	IN OUT N/O	Proper eating, tasting, drinking, or tobacco use		
5	IN OUT N/O	No discharge from eyes, nose, and mouth		
	Preventing Contamination by Hands			
6	IN OUT N/O	Hands clean & properly washed		
7	IN OUT N/A N/O	No bare hand contact with RTE foods or approved alternate method properly followed		
8	IN OUT	Adequate handwashing facilities supplied & accessible		
	Approved Sources			
9	IN OUT	Food obtained from approved source		
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 N/O	Required records available: shelf stock tags, parasite destruction		
	Protection from contamination			
13	IN OUT N/A	Food separated & protected		
14	IN (OUT) N/A	Food-contact surfaces: cleaned & sanitized		
15	IN OUT	Proper disposition of returned, previously served, reconditioned & unsafe food		

	Compliance Status		COS	R
	Potentially Hazardous Food Time/Temperature			
16	IN OUT N/A N/O	Proper cooking time & temperatures		
17	IN (OUT) N/A N/O	Proper reheating proc for hot holding		
18	IN OUT N/A N/O	Proper cooling time & temperatures		
19	IN OUT N/A N/O	Proper hot holding temperatures		
20	IN OUT N/A	Proper cold holding temperatures		
21	IN (OUT) N/A N/O	Proper date marking & disposition		
22	IN OUT N/A N/O	Time as public health control; proc & rec		
	Consumer Advisory			
23	IN (OUT) N/A	Consumer advisory provided for raw or undercooked foods		
	Highly Susceptible Populations			
24	IN OUT N/A	Pasteurized foods used; prohibited foods not offered		
	Chemical			
25	IN OUT N/A	Food additives: approved & properly used		
26	IN OUT N/A	Toxic substances properly identified, stored & used		
	Conformance with Approved Procedures			
27	IN OUT N/A	Compliance with variance, specialized process, & HACCP plan		

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.

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
	Safe Food and Water			
28		Pasteurized eggs used where required		
29		Water & ice from approved source		
30		Variance obtained for specialized processing methods		
	Food Temperature Control			
31		Proper cooling methods used; adequate equipment for temperature control		
32		Plant food properly cooed for hot holding		
33		Approved thawing methods used		
34		Thermometers provided & accurate		
	Food Identification			
35		Food properly labeled; original container		
	Prevention of Food Contamination			
36		Insects, rodents & animals not present; no unauthorized persons		
37		Contamination prevented during prep, storage & display		
38		Personal cleanliness		
39	X	Wiping cloths: properly used & stored		
40		Washing fruits & vegetables		

			COS	R
	Proper Use of Utensils			
41	X	In-use utensils: properly stored		
42		Utensils, equip & linens: properly stored, dried & handled		
43		Single-use& single-service articles: properly stored & used		
44		Gloves used properly		
	Utensils, Equipment and Vending			
45	X	Food & non-food contact surfaces cleanable, properly designed, constructed & used		
46	X	Warewashing facilities: installed, maintained, used: test strips		
47	X	Non-food contact surfaces clean		
	Physical Facilities			
48		Hot & cold water available; adequate pressure		
49		Plumbing installed; proper backflow devices		
50		Sewage & waste water properly disposed		
51		Toilet facilities: properly constructed, supplied & cleaned		
52		Garbage & refuse properly disposed; facilities maintained		
53	X	Physical facilities installed, maintained & clean		
54	X	Adequate ventilator & lighting: designated areas used		

Person in Charge (Signature) _____

Inspector (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 12/21/17

Establishment	Address/City/State/Zip Code	Phone
Sam's Restaurant/Fox's Pizza	**425 E Central Ave**	-

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Pannel Turky	67° F				
Mushrooms	35	pizza prep table			
Soup	141				
Turky	41	Stock Pot			
FRC	Ucs				

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.
1	Based upon the following inspection report PIC is not properly performing duties
14	Mold, mildew forming on ice hand curtain of ice machine.
17	Pannel turky in broth at room temperature to which PIC states that warm broth was added indicate 67° F. PIC states that food was removed from walk-in cooler for approximately 30 minutes, however no documentation was available to verify that. Product was placed in oven to be heated for service.
21	Facility is not properly date marking food.
23	Consume Advisory is on menu, however items are not referenced.
39	Multiple sided damp wiping cloths in use not stored in sanitizer solution between use.
45	Several deep grooves in cutting board on pizza make table poly board.
41	Ice scoop stored in ice bin with handle in the ice.
46	No chemical test strips to monitor sanitizer residual. Accumulated food residue and foreign material on top of dishwasher.
47	Build-up of dried food spillage and debris on table top beneath grill line, bottom burner of stand out, & burner stove top.
53.	Sanitation and housekeeping appears to have been neglected as facility is in need of a thorough Top to Bottom cleaning.
54	Heavy grease and dust buildup on exhaust louver of hood.

Person in Charge (Signature) _____ Date: _____

Inspector (Signature) _____ Date: 12/21/17

Re-inspection at Additional Fee. Sanitation Improvement Imperative