

CITY OF TITUSVILLE, PA FOOD ESTABLISHMENT INSPECTION REPORT

CITY OF TITUSVILLE DEPARTMENT OF HEALTH		No. of Risk Factor/Interventions Violations		Date 7/19/17	
		No. of Repeat Risk Factor/Intervention/Violations		Current Expiration 7/21/2017	
Establishment Burger King #6053			Location 213 S Franklin St		Phone 827-9608
License / Permit #	Permit/Holder Fast Food Enterprises		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		
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				Consumer advisory provided for raw or undercooked foods			
5	IN OUT N/O			Highly Susceptible Populations			
No discharge from eyes, nose, and mouth				24	IN OUT N/A		
Preventing Contamination by Hands				Chemical			
6	IN OUT N/O			25	IN OUT N/A		
Hands clean & properly washed				26	IN OUT N/A		
7	IN OUT N/A N/O			Conformance with Approved Procedures			
No bare hand contact with RTE foods or approved alternate method properly followed				27	IN OUT N/A		
8	IN OUT			Compliance with variance, specialized process, & HACCP plan			
Adequate handwashing facilities supplied & accessible				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.			
Approved Sources				Protection from contamination			
9	IN OUT			13	IN OUT N/A		
Food obtained from approved source				14	IN OUT N/A		
10	IN OUT N/A N/O			GOOD RETAIL PRACTICES			
Food received at proper temperature							
11	IN OUT						
Food in good condition, safe & unadulterated				Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.			
12	IN OUT N/A N/O			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			
Required records available: shelf stock tags, parasite destruction				COS R			
Safe Food and Water				Proper Use of Utensils			
13	IN OUT N/A			28			
Food separated & protected				Pasteurized eggs used where required			
14	IN OUT N/A			29			
Food-contact surfaces: cleaned & sanitized				Water & ice from approved source			
15	IN OUT			30			
Proper disposition of returned, previously served, reconditioned & unsafe food				Variance obtained for specialized processing methods			
Food Temperature Control				Utensils, Equipment and Vending			
31				41			
Proper cooling methods used; adequate equipment for temperature control				In-use utensils: properly stored			
32				42			
Plant food properly cooked for hot holding				Utensils, equip & linens: properly stored, dried & handled			
33				43			
Approved thawing methods used				Single-use & single-service articles: properly stored & used			
34				44			
Thermometers provided & accurate				Gloves used properly			
Food Identification				Physical Facilities			
35				45			
Food properly labeled; original container				Food & non-food contact surfaces cleanable, properly designed, constructed & used			
Prevention of Food Contamination				46			
36				Warewashing facilities: installed, maintained, used: test strips			
Insects, rodents & animals not present; no unauthorized persons				47			
37				Non-food contact surfaces clean			
Contamination prevented during prep, storage & display				48			
38				Hot & cold water available; adequate pressure			
Personal cleanliness				49			
39				Plumbing installed; proper backflow devices			
Wiping cloths: properly used & stored				50			
40				Sewage & waste water properly disposed			
Washing fruits & vegetables				51			
				Toilet facilities: properly constructed, supplied & cleaned			
				52			
				Garbage & refuse properly disposed; facilities maintained			
				53			
				Physical facilities installed, maintained & clean			
				54			
				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

