

CITY OF TITUSVILLE, PA FOOD ESTABLISHMENT INSPECTION REPORT

CITY OF TITUSVILLE DEPARTMENT OF HEALTH		No. of Risk Factor/Interventions Violations	Date	5/21/17
		No. of Repeat Risk Factor/Intervention/Violations	Current Expiration	6/21/2017
Establishment City Limits Ice Cream		Location 926 E Main St		Phone 827-4332
License / Permit #	Permit/Holder Mac Knapp <i>New Owner</i>	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									
1	IN OUT	Certification by accredited program, compliance with Code, or correct responses			Potentially Hazardous Food Time/Temperature				
					16	IN OUT N/A N/O	Proper cooking time & temperatures		
Employee Health									
2	IN OUT	Management awareness; policy present			17	IN OUT N/A N/O	Proper reheating proc for hot holding		
3	IN OUT	Proper use of reporting, restriction & exclusion			18	IN OUT N/A N/O	Proper cooling time & temperatures		
Good Hygienic Practices									
4	IN OUT N/O	Proper eating, tasting, drinking, or tobacco use			19	IN OUT N/A N/O	Proper hot holding temperatures		
5	IN OUT N/O	No discharge from eyes, nose, and mouth			20	IN OUT N/A	Proper cold holding temperatures		
Preventing Contamination by Hands									
6	IN OUT N/O	Hands clean & properly washed			21	IN OUT N/A N/O	Proper date marking & disposition		
7	IN OUT N/A N/O	No bare hand contact with RTE foods or approved alternate method properly followed			22	IN OUT N/A N/O	Time as public health control; proc & rec		
8	IN OUT	Adequate handwashing facilities supplied & accessible			Consumer Advisory				
Approved Sources									
9	IN OUT	Food obtained from approved source			23	IN OUT N/A	Consumer advisory provided for raw or undercooked foods		
10	IN OUT N/A N/O	Food received at proper temperature			Highly Susceptible Populations				
11	IN OUT	Food in good condition, safe & unadulterated			24	IN OUT N/A	Pasteurized foods used; prohibited foods not offered		
12	IN OUT N/A N/O	Required records available: shelf stock tags, parasite destruction			Chemical				
Protection from contamination									
13	IN OUT N/A	Food separated & protected			25	IN OUT N/A	Food additives: approved & properly used		
14	IN OUT N/A	Food-contact surfaces: cleaned & sanitized			26	IN OUT N/A	Toxic substances properly identified, stored & used		
15	IN OUT	Proper disposition of returned, previously served, reconditioned & unsafe food			Conformance with Approved Procedures				
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									
28		Pasteurized eggs used where required			Proper Use of Utensils				
29		Water & ice from approved source			41		In-use utensils: properly stored		
30		Variance obtained for specialized processing methods			42		Utensils, equip & linens: properly stored, dried & handled		
Food Temperature Control									
31		Proper cooling methods used; adequate equipment for temperature control			43		Single-use & single-service articles: properly stored & used		
32		Plant food properly cooled for hot holding			44		Gloves used properly		
33		Approved thawing methods used			Utensils, Equipment and Vending				
34		Thermometers provided & accurate			45		Food & non-food contact surfaces cleanable, properly designed, constructed & used		
Food Identification									
35		Food properly labeled; original container			46		Warewashing facilities: installed, maintained, used: test strips		
Prevention of Food Contamination									
36		Insects, rodents & animals not present; no unauthorized persons			47		Non-food contact surfaces clean		
37		Contamination prevented during prep, storage & display			Physical Facilities				
38		Personal cleanliness			48		Hot & cold water available; adequate pressure		
39		Wiping cloths: properly used & stored			49		Plumbing installed; proper backflow devices		
40		Washing fruits & vegetables			50		Sewage & waste water properly disposed		
					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) _____
 Inspector (Signature) _____

Follow-up: YES NO (Circle one)
 Follow-up Date: _____

APPROVED
 NEW
 _____ RE-NEW
 _____ RE-INSPECT

