

CITY OF TITUSVILLE, PA FOOD ESTABLISHMENT INSPECTION REPORT

CITY OF TITUSVILLE DEPARTMENT OF HEALTH		No. of Risk Factor/Interventions Violations	Date	5/4/17
		No. of Repeat Risk Factor/Intervention/Violations	Current Expiration	5/25/2017
Establishment Dollar Tree #5425		Location 324 W. Central Ave.		Phone 827-4126
License / Permit #	Permit/Holder	Purpose of Inspection Routine Follow-up	Est Type FS RS FS	Risk Category High Medium <u>Low</u>

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					
				17	IN OUT N/A N/O					
Employee Health				Consumer Advisory						
2	IN OUT			18	IN OUT N/A N/O					
3	IN OUT			19	IN OUT N/A N/O					
Good Hygienic Practices				Highly Susceptible Populations						
4	IN OUT N/O			20	IN OUT N/A					
5	IN OUT N/O			21	IN OUT N/A N/O					
Preventing Contamination by Hands				Chemical						
6	IN OUT N/O			22	IN OUT N/A N/O					
7	IN OUT N/A N/O			23	IN OUT N/A					
8	IN OUT			24	IN OUT N/A					
Approved Sources				Conformance with Approved Procedures						
9	IN OUT			25	IN OUT N/A					
10	IN OUT N/A N/O			26	IN OUT N/A					
11	IN OUT			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.						
12	IN OUT N/A N/O		27					IN OUT N/A		
Protection from contamination										
13	IN OUT N/A									
14	IN OUT N/A									
15	IN OUT									

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				Utensils, Equipment and Vending			
31	Proper cooling methods used; adequate equipment for temperature control			44	Gloves used properly		
32	Plant food properly cooked for hot holding			45	Food & non-food contact surfaces cleanable, properly designed, constructed & used		
33	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	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)

Inspector (Signature) _____ Follow-up Date: _____

APPROVED
 NEW
 RE-NEW
 RE-INSPECT

