

CITY OF TITUSVILLE, PA FOOD ESTABLISHMENT INSPECTION REPORT

CITY OF TITUSVILLE DEPARTMENT OF HEALTH		No. of Risk Factor/Interventions Violations	1	Date	1/17/17
		No. of Repeat Risk Factor/Intervention/Violations	1	Current Expiration	2/2/2017
Establishment Moose Lodge #84		Location 614 W Central Ave		Phone -	
License / Permit #	Permit/Holder	Purpose of Inspection <u>Routine</u> Follow-up	Est Type FS RS <u>ES</u>	Risk Category <u>High</u> 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		
				17	IN OUT N/A N/O		
Employee Health				18	IN <u>OUT</u> N/A N/O		XX
2	IN OUT			19	IN OUT N/A N/O		
3	IN OUT			20	IN OUT N/A		
Good Hygienic Practices				21	IN OUT N/A N/O		
4	IN OUT N/O			22	IN OUT N/A N/O		
5	IN OUT N/O						
Preventing Contamination by Hands				Consumer Advisory			
6	IN OUT N/O			23	IN OUT N/A		
7	IN OUT N/A N/O			Highly Susceptible Populations			
8	IN OUT			24	IN OUT N/A		
Approved Sources				Chemical			
9	IN OUT			25	IN OUT N/A		
10	IN OUT N/A N/O			26	IN OUT N/A		
11	IN OUT			Conformance with Approved Procedures			
12	IN OUT N/A N/O			27	IN OUT N/A		
Protection from contamination				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.			
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

		COS	R			COS	R
Safe Food and Water				Proper Use of Utensils			
28				41			
29				42			
30				43			
Food Temperature Control				44			
31	X			Utensils, Equipment and Vending			
32				45			
33				46			
34				47			
Food Identification				Physical Facilities			
35	X			48			
Prevention of Food Contamination				49			
36				50			
37				51			
38				52			
39				53			
40				54			

Person in Charge (Signature) _____

Follow-up: YES NO (Circle one)

Inspector (Signature) _____

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

1/17/17

Establishment

Moose Lodge #84

Address/City/State/Zip Code

614 W Central Ave

Phone

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chili	54°	Walk-in			
Conditi	35°	Walk-in			
Cheese	38°	Crazy Ruskin			
Freezer	-5				
FEC	9/2020				

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 chili in a 2" deep sealed Glad lock container stacked 4" deep in walk-in cooler for 15+ hours indicate 54° F. (Disposed)

31 As noted above proper batch cooling methods are not being followed to cool left over soups. Methods have been reviewed on at least 2 previous occasions.

35 Several unlabel pump spray bottles of unknown contents in use in kitchen prep areas

Re-inspect to be conducted at additional fee to party

Person in Charge (Signature)

Mindy Hunter

Date:

1/17/17

Inspector (Signature)

[Signature]

Date:

1/17/17