

CITY OF TITUSVILLE, PA FOOD ESTABLISHMENT INSPECTION REPORT

CITY OF TITUSVILLE DEPARTMENT OF HEALTH		No. of Risk Factor/Interventions Violations		Date	
		No. of Repeat Risk Factor/Intervention/Violations		Current Expiration	7/21/2017
Establishment O C & T Railroad		Location 409 S. Perry St.		Phone 827-6228	
License / Permit #	Permit/Holder John Cramer	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			Proper cooking time & temperatures			
Employee Health				17	IN OUT N/A N/O	Proper reheating proc for hot holding	
2	IN OUT			18	IN OUT N/A N/O	Proper cooling time & temperatures	
Management awareness; policy present				19	IN OUT N/A N/O	Proper hot holding temperatures	
3	IN OUT			20	IN OUT N/A	Proper cold holding temperatures	
Proper use of reporting, restriction & exclusion				21	IN OUT N/A N/O	Proper date marking & disposition	
Good Hygienic Practices				22	IN OUT N/A N/O	Time as public health control; proc & rec	
4	IN OUT N/O			Consumer Advisory			
Proper eating, tasting, drinking, or tobacco use							
5	IN OUT N/O			Highly Susceptible Populations			
No discharge from eyes, nose, and mouth							
Preventing Contamination by Hands				23	IN OUT N/A	Consumer advisory provided for raw or undercooked foods	
6	IN OUT N/O			Chemical			
Hands clean & properly washed							
7	IN OUT N/A N/O			24	IN OUT N/A	Pasteurized foods used; prohibited foods not offered	
No bare hand contact with RTE foods or approved alternate method properly followed				Conformance with Approved Procedures			
8	IN OUT						
Adequate handwashing facilities supplied & accessible				26	IN OUT N/A	Toxic substances properly identified, stored & used	
Approved Sources				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.			
9	IN OUT						
Food obtained from approved source				Protection from contamination			
10	IN OUT N/A N/O						
Food received at proper temperature				14	IN OUT N/A	Food-contact surfaces: cleaned & sanitized	
11	IN OUT			15	IN OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	
Food in good condition, safe & unadulterated				GOOD RETAIL PRACTICES			
12	IN OUT N/A N/O						
Required records available: shelf stock tags, parasite destruction				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				Proper Use of Utensils			
13	IN OUT N/A			28		Pasteurized eggs used where required	
Food separated & protected				29		Water & ice from approved source	
14	IN OUT N/A			30		Variance obtained for specialized processing methods	
Food-contact surfaces: cleaned & sanitized				31	X	Proper cooling methods used; adequate equipment for temperature control	
15	IN OUT			Utensils, Equipment and Vending			
Proper disposition of returned, previously served, reconditioned & unsafe food				32		Plant food properly cooled for hot holding	
GOOD RETAIL PRACTICES				33		Approved thawing methods used	
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.				34		Thermometers provided & accurate	
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				Physical Facilities			
Safe Food and Water				35		Food properly labeled; original container	
Food Temperature Control				36		Insects, rodents & animals not present; no unauthorized persons	
Proper cooling methods used; adequate equipment for temperature control				37		Contamination prevented during prep, storage & display	
Prevention of Food Contamination				38		Personal cleanliness	
Insects, rodents & animals not present; no unauthorized persons				39		Wiping cloths: properly used & stored	
Contamination prevented during prep, storage & display				40		Washing fruits & vegetables	
Personal cleanliness				41		In-use utensils: properly stored	
Wiping cloths: properly used & stored				42		Utensils, equip & linens: properly stored, dried & handled	
Washing fruits & vegetables				43		Single-use & single-service articles: properly stored & used	
Food Identification				44		Gloves used properly	
Food properly labeled; original container				Utensils, Equipment and Vending			
Prevention of Food Contamination				45		Food & non-food contact surfaces cleanable, properly designed, constructed & used	
Insects, rodents & animals not present; no unauthorized persons				46		Warewashing facilities: installed, maintained, used: test strips	
Contamination prevented during prep, storage & display				47		Non-food contact surfaces clean	
Personal cleanliness				Physical Facilities			
Wiping cloths: properly used & stored				48		Hot & cold water available; adequate pressure	
Washing fruits & vegetables				49		Plumbing installed; proper backflow devices	
Food Identification				50		Sewage & waste water properly disposed	
Food properly labeled; original container				51		Toilet facilities: properly constructed, supplied & cleaned	
Prevention of Food Contamination				52		Garbage & refuse properly disposed; facilities maintained	
Insects, rodents & animals not present; no unauthorized persons				53		Physical facilities installed, maintained & clean	
Contamination prevented during prep, storage & display				54		Adequate ventilator & lighting; designated areas used	
Personal cleanliness							
Wiping cloths: properly used & stored							
Washing fruits & vegetables							

Person in Charge (Signature) _____

Follow-up: YES NO (Circle one)

Inspector (Signature) _____

Follow-up Date: _____

APPROVED

NEW

RE-NEW

RE-INSPECT

