

CITY OF TITUSVILLE, PA FOOD ESTABLISHMENT INSPECTION REPORT

CITY OF TITUSVILLE DEPARTMENT OF HEALTH		No. of Risk Factor/Interventions Violations	Date	2/16/17
		No. of Repeat Risk Factor/Intervention/Violations	Current Expiration	1/21/2017
Establishment B.P.O. Elks #264		Location 334 W Central Ave		Phone 827-7721
License / Permit #	Permit/Holder Jill Snyder	Purpose of Inspection Routine Follow-up	Est Type FS RS <u>RS</u>	Risk Category High <u>Medium</u> 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			16	IN OUT N/A N/O	Proper cooking time & temperatures
					17	IN OUT N/A N/O	Proper reheating proc for hot holding
Potentially Hazardous Food Time/Temperature							
Employee Health							
2	IN OUT	Management awareness; policy present			18	IN OUT N/A N/O	Proper cooling time & temperatures
3	IN OUT	Proper use of reporting, restriction & exclusion			19	IN OUT N/A N/O	Proper hot holding temperatures
Good Hygienic Practices							
4	IN OUT N/O	Proper eating, tasting, drinking, or tobacco use			20	IN OUT N/A	Proper cold holding temperatures
5	IN OUT N/O	No discharge from eyes, nose, and mouth			21	IN OUT N/A N/O	Proper date marking & disposition
Preventing Contamination by Hands							
6	IN OUT N/O	Hands clean & properly washed			22	IN OUT N/A N/O	Time as public health control; proc & rec
Consumer Advisory							
7	IN OUT N/A N/O	No bare hand contact with RTE foods or approved alternate method properly followed			23	IN OUT N/A	Consumer advisory provided for raw or undercooked foods
Highly Susceptible Populations							
8	IN OUT	Adequate handwashing facilities supplied & accessible			24	IN OUT N/A	Pasteurized foods used; prohibited foods not offered
Approved Sources							
9	IN OUT	Food obtained from approved source			25	IN OUT N/A	Food additives: approved & properly used
10	IN OUT N/A N/O	Food received at proper temperature			26	IN OUT N/A	Toxic substances properly identified, stored & used
Chemical							
11	IN OUT	Food in good condition, safe & unadulterated			Conformance with Approved Procedures		
12	IN OUT N/A N/O	Required records available: shelf stock tags, parasite destruction			27	IN OUT N/A	Compliance with variance, specialized process, & HACCP plan
Protection from contamination							
13	IN OUT N/A	Food separated & protected			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.		
14	IN OUT N/A	Food-contact surfaces: cleaned & sanitized					
15	IN OUT	Proper disposition of returned, previously served, reconditioned & unsafe food					

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							
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							
31		Proper cooling methods used; adequate equipment for temperature control			44		Gloves used properly
Proper Use of Utensils							
32		Plant food properly cooled for hot holding			Utensils, Equipment and Vending		
33		Approved thawing methods used			45		Food & non-food contact surfaces cleanable, properly designed, constructed & used
34		Thermometers provided & accurate			46		Warewashing facilities: installed, maintained, used: test strips
Food Identification							
35		Food properly labeled; original container			47		Non-food contact surfaces clean
Prevention of Food Contamination							
36		Insects, rodents & animals not present; no unauthorized persons			Physical Facilities		
37		Contamination prevented during prep, storage & display			48		Hot & cold water available; adequate pressure
38		Personal cleanliness			49		Plumbing installed; proper backflow devices
39		Wiping cloths: properly used & stored			50		Sewage & waste water properly disposed
40		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

