

CITY OF TITUSVILLE, PA FOOD ESTABLISHMENT INSPECTION REPORT

CITY OF TITUSVILLE DEPARTMENT OF HEALTH		No. of Risk Factor/Interventions Violations	Date	12/2/17
		No. of Repeat Risk Factor/Intervention/Violations	Current Expiration	11/10/2017
Establishment YMCA Wellness Center		Location 505 W. Walnut St.		Phone -
License / Permit #	Permit/Holder Kim Ciccarelli	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
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Demonstration of Knowledge	Potentially Hazardous Food Time/Temperature
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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		
Employee Health									
2	IN OUT	Management awareness; policy present			18	IN OUT N/A N/O	Proper cooling time & temperatures		
					19	IN OUT N/A N/O	Proper hot holding temperatures		
3	IN OUT	Proper use of reporting, restriction & exclusion			20	IN OUT N/A	Proper cold holding temperatures		
					21	IN OUT N/A N/O	Proper date marking & disposition	<input checked="" type="checkbox"/>	
Good Hygienic Practices									
4	IN OUT N/O	Proper eating, tasting, drinking, or tobacco use			22	IN OUT N/A N/O	Time as public health control; proc & rec		
5	IN OUT N/O	No discharge from eyes, nose, and mouth							

Preventing Contamination by Hands	Consumer Advisory
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6	IN OUT N/O	Hands clean & properly washed			23	IN OUT N/A	Consumer advisory provided for raw or undercooked foods		
					Highly Susceptible Populations				
7	IN OUT N/A N/O	No bare hand contact with RTE foods or approved alternate method properly followed			24	IN OUT N/A	Pasteurized foods used; prohibited foods not offered		
8	IN OUT	Adequate handwashing facilities supplied & accessible							

Approved Sources	Chemical
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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		
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	Risk factors
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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

Compliance Status	COS	R	Compliance Status	COS	R
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Safe Food and Water	Proper Use of Utensils
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28	IN OUT	Pasteurized eggs used where required			41	IN OUT	In-use utensils: properly stored		
29	IN OUT	Water & ice from approved source			42	IN OUT	Utensils, equip & linens: properly stored, dried & handled		
30	IN OUT	Variance obtained for specialized processing methods			43	IN OUT	Single-use & single-service articles: properly stored & used		
Food Temperature Control					44	IN OUT	Gloves used properly		

Food Temperature Control	Utensils, Equipment and Vending
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31	IN OUT	Proper cooling methods used; adequate equipment for temperature control			45	IN OUT	Food & non-food contact surfaces cleanable, properly designed, constructed & used		
32	IN OUT	Plant food properly cooked for hot holding			46	IN OUT	Warewashing facilities: installed, maintained, used: test strips		
33	IN OUT	Approved thawing methods used			47	IN OUT	Non-food contact surfaces clean		
34	IN OUT	Thermometers provided & accurate			Physical Facilities				

Food Identification	Physical Facilities
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35	IN OUT	Food properly labeled; original container			48	IN OUT	Hot & cold water available; adequate pressure		
Prevention of Food Contamination					49	IN OUT	Plumbing installed; proper backflow devices		
36	IN OUT	Insects, rodents & animals not present; no unauthorized persons			50	IN OUT	Sewage & waste water properly disposed		
37	IN OUT	Contamination prevented during prep, storage & display			51	IN OUT	Toilet facilities: properly constructed, supplied & cleaned		
38	IN OUT	Personal cleanliness			52	IN OUT	Garbage & refuse properly disposed; facilities maintained		
39	IN OUT	Wiping cloths: properly used & stored			53	IN OUT	Physical facilities installed, maintained & clean		
40	IN OUT	Washing fruits & vegetables			54	IN OUT	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

