

# CITY OF TITUSVILLE, PA FOOD ESTABLISHMENT INSPECTION REPORT

<b>CITY OF TITUSVILLE DEPARTMENT OF HEALTH</b>		No. of Risk Factor/Interventions Violations	<b>Date</b> 1/16/18
		No. of Repeat Risk Factor/Intervention/Violations	Current Expiration 1/17/2018
Establishment <b>Bunyans, Inc.</b>		Location <b>144 Diamond St</b>	
License / Permit #		Phone <b>814-827-4866</b>	
Contact/Permit Holder <b>Ralph Nichols</b>	Purpose of Inspection Routine <input checked="" type="radio"/> Follow-up <input type="radio"/>	Est Type FS <input checked="" type="radio"/> RS <input type="radio"/>	Risk Category High <input type="radio"/> Medium <input checked="" type="radio"/> Low <input type="radio"/>

## 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
<b>Demonstration of Knowledge</b>							
<b>Employee Health</b>				<b>Potentially Hazardous Food Time/Temperature</b>			
1	IN OUT			16	IN OUT N/A N/O		
		Certification by accredited program, compliance with Code, or correct responses				Proper cooking time & temperatures	
				17	IN OUT N/A N/O		
						Proper reheating proc for hot holding	
<b>Good Hygienic Practices</b>				<b>Consumer Advisory</b>			
2	IN OUT			18	IN OUT N/A N/O		
		Management awareness; policy present				Proper cooling time & temperatures	
3	IN OUT			19	IN OUT N/A N/O		
		Proper use of reporting, restriction & exclusion				Proper hot holding temperatures	
<b>Preventing Contamination by Hands</b>				<b>Highly Susceptible Populations</b>			
4	IN OUT N/O			20	IN OUT N/A		
		Proper eating, tasting, drinking, or tobacco use				Proper cold holding temperatures	
5	IN OUT N/O			21	IN OUT N/A N/O		
		No discharge from eyes, nose, and mouth				Proper date marking & disposition	
6	IN OUT N/O			22	IN OUT N/A N/O		
		Hands clean & properly washed				Time as public health control; proc & rec	
7	IN OUT N/A N/O			<b>Chemical</b>			
		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	
8	IN OUT			24	IN OUT N/A		
		Adequate handwashing facilities supplied & accessible				Pasteurized foods used; prohibited foods not offered	
<b>Approved Sources</b>				<b>Conformance with Approved Procedures</b>			
9	IN OUT			25	IN OUT N/A		
		Food obtained from approved source				Food additives: approved & properly used	
10	IN OUT N/A N/O			26	IN OUT N/A		
		Food received at proper temperature				Toxic substances properly identified, stored & used	
11	IN OUT			<b>Risk factors</b> 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.			
		Food in good condition, safe & unadulterated		27	IN OUT N/A		
12	IN OUT N/A N/O					Compliance with variance, specialized process, & HACCP plan	
		Required records available: shelf stock tags, parasite destruction					
<b>Protection from contamination</b>							
13	IN OUT N/A						
		Food separated & protected					
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
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
28				41			
		Pasteurized eggs used where required				In-use utensils: properly stored	
29				42			
		Water & ice from approved source				Utensils, equip & linens: properly stored, dried & handled	
30				43			
		Variance obtained for specialized processing methods				Single-use & single-service articles: properly stored & used	
<b>Food Temperature Control</b>				<b>Utensils, Equipment and Vending</b>			
31				44			
		Proper cooling methods used; adequate equipment for temperature control				Gloves used properly	
32				45			
		Plant food properly cooled for hot holding				Food & non-food contact surfaces cleanable, properly designed, constructed & used	
33				46	X		
		Approved thawing methods used				Warewashing facilities: installed, maintained, used: test strips	
34				47			
		Thermometers provided & accurate				Non-food contact surfaces clean	
<b>Food Identification</b>				<b>Physical Facilities</b>			
35				48			
		Food properly labeled; original container				Hot & cold water available; adequate pressure	
<b>Prevention of Food Contamination</b>				<b>RE-INSPECT</b>			
36				49			
		Insects, rodents & animals not present; no unauthorized persons				Plumbing installed; proper backflow devices	
37				50			
		Contamination prevented during prep, storage & display				Sewage & waste water properly disposed	
38				51			
		Personal cleanliness				Toilet facilities: properly constructed, supplied & cleaned	
39				52			
		Wiping cloths: properly used & stored				Garbage & refuse properly disposed; facilities maintained	
40				53			
		Washing fruits & vegetables				Physical facilities installed, maintained & clean	
				54			
						Adequate ventilator & lighting: designated areas used	

Person in Charge (Signature) \_\_\_\_\_

Inspector (Signature) \_\_\_\_\_

Follow-up: YES  NO  (Circle one)

Follow-up Date: \_\_\_\_\_

APPROVED

NEW

RE-NEW

RE-INSPECT

