

CITY OF TITUSVILLE, PA FOOD ESTABLISHMENT INSPECTION REPORT

CITY OF TITUSVILLE DEPARTMENT OF HEALTH		No. of Risk Factor/Interventions Violations	Date 1/15/18
		No. of Repeat Risk Factor/Intervention/Violations	Current Expiration 2/16/2018
Establishment: B.P.O. ELKS #264		Location: 334 W Central Ave	Phone: 814-827-2673
License / Permit #	Contact/Permit Holder Jill Snyder	Purpose of Inspection Routine <input checked="" type="radio"/> Follow-up <input type="radio"/>	Est Type FS <input type="radio"/> RS <input checked="" 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
Demonstration of Knowledge							
1	IN	OUT			16	IN	OUT
							17
Certification by accredited program, compliance with Code, or correct responses							
Employee Health							
2	IN	OUT			18	IN	OUT
							19
Management awareness; policy present							
3	IN	OUT			20	IN	OUT
							21
Proper use of reporting, restriction & exclusion							
Good Hygienic Practices							
4	IN	OUT	N/O			22	IN
Proper eating, tasting, drinking, or tobacco use							
5	IN	OUT	N/O				
No discharge from eyes, nose, and mouth							
Preventing Contamination by Hands							
6	IN	OUT	N/O			23	IN
Hands clean & properly washed							
7	IN	OUT	N/A			Highly Susceptible Populations	
No bare hand contact with RTE foods or approved alternate method properly followed							
8	IN	OUT				24	IN
Adequate handwashing facilities supplied & accessible							
Approved Sources							
9	IN	OUT			25	IN	OUT
							26
Food obtained from approved source							
10	IN	OUT	N/A			Chemical	
Food received at proper temperature							
11	IN	OUT			Conformance with Approved Procedures		
Food in good condition, safe & unadulterated							
12	IN	OUT	N/A			27	IN
Required records available: shelf stock tags, parasite destruction							
Protection from contamination							
13	IN	OUT	N/A			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.	
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

Safe Food and Water		COS	R	Proper Use of Utensils		COS	R
28				41	In-use utensils: properly stored		
				42	Utensils, equip & linens: properly stored, dried & handled		
29				43	Single-use & single-service articles: properly stored & used		
				44	Gloves used properly		
30				Utensils, Equipment and Vending			
				45	Food & non-food contact surfaces cleanable, properly designed, constructed & used		
Variance obtained for specialized processing methods				46	Warewashing facilities: installed, maintained, used: test strips		
31				47	Non-food contact surfaces clean		
				48	Hot & cold water available; adequate pressure		
Proper cooling methods used; adequate equipment for temperature control				49	Plumbing installed; proper backflow devices		
32				50	Sewage & waste water properly disposed		
				51	Toilet facilities: properly constructed, supplied & cleaned		
Plant food properly cooled for hot holding				52	Garbage & refuse properly disposed; facilities maintained		
33				53	Physical facilities installed, maintained & clean		
				54	Adequate ventilator & lighting: designated areas used		
34				Physical Facilities			
				49	Plumbing installed; proper backflow devices		
Approved thawing methods used				50	Sewage & waste water properly disposed		
35				51	Toilet facilities: properly constructed, supplied & cleaned		
				52	Garbage & refuse properly disposed; facilities maintained		
Food properly labeled; original container				53	Physical facilities installed, maintained & clean		
Prevention of Food Contamination							
36				54	Adequate ventilator & lighting: designated areas used		
				51	Toilet facilities: properly constructed, supplied & cleaned		
Insects, rodents & animals not present; no unauthorized persons				52	Garbage & refuse properly disposed; facilities maintained		
37				53	Physical facilities installed, maintained & clean		
				54	Adequate ventilator & lighting: designated areas used		
Contamination prevented during prep, storage & display				51	Toilet facilities: properly constructed, supplied & cleaned		
38				52	Garbage & refuse properly disposed; facilities maintained		
				53	Physical facilities installed, maintained & clean		
Personal cleanliness				54	Adequate ventilator & lighting: designated areas used		
39				Physical Facilities			
				51	Toilet facilities: properly constructed, supplied & cleaned		
Wiping cloths: properly used & stored				52	Garbage & refuse properly disposed; facilities maintained		
40				53	Physical facilities installed, maintained & clean		
				54	Adequate ventilator & lighting: designated areas used		
Washing fruits & vegetables				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

