

CITY OF TITUSVILLE, PA FOOD ESTABLISHMENT INSPECTION REPORT

CITY OF TITUSVILLE DEPARTMENT OF HEALTH		No. of Risk Factor/Interventions Violations	Date 1/17/18
		No. of Repeat Risk Factor/Intervention/Violations	Current Expiration 1/17/2018
Establishment Titusville Moose Lodge #84		Location 614 W Central Ave	
License / Permit #		Purpose of Inspection Routine <input checked="" type="radio"/> Follow-up <input type="radio"/>	Est Type FS <input type="radio"/> RS <input checked="" type="radio"/>
Contact/Permit Holder		Risk Category High <input checked="" type="radio"/> Medium <input type="radio"/> Low <input type="radio"/>	
Phone 814-827-2121			

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							
Employee Health				Potentially Hazardous Food Time/Temperature			
1	IN	OUT	Certification by accredited program, compliance with Code, or correct responses	16	IN	OUT	N/A
				17	IN	OUT	N/A
				18	IN	OUT	N/A
2	IN	OUT	Management awareness; policy present	19	IN	OUT	N/A
3	IN	OUT	Proper use of reporting, restriction & exclusion	20	IN	OUT	N/A
Good Hygienic Practices				21	IN	OUT	N/A
4	IN	OUT	N/O	22	IN	OUT	N/A
			Proper eating, tasting, drinking, or tobacco use				
5	IN	OUT	N/O				
			No discharge from eyes, nose, and mouth				
Preventing Contamination by Hands				Consumer Advisory			
6	IN	OUT	N/O	23	IN	OUT	N/A
			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	24	IN	OUT	N/A
8	IN	OUT					
			Adequate handwashing facilities supplied & accessible				
Approved Sources				Chemical			
9	IN	OUT		25	IN	OUT	N/A
			Food obtained from approved source				
10	IN	OUT	N/A	26	IN	OUT	N/A
			Food received at proper temperature				
11	IN	OUT		Conformance with Approved Procedures			
			Food in good condition, safe & unadulterated	27	IN	OUT	N/A
12	IN	OUT	N/A				
			Required records available: shelf stock tags, parasite destruction				
Protection from contamination				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.			
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

Safe Food and Water		COS	R	Proper Use of Utensils		COS	R
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				44	Gloves used properly		
31	Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending			
32	Plant food properly cooled for hot holding			45	Food & non-food contact surfaces cleanable, properly designed, constructed & used		
33	Approved thawing methods used			46	Warewashing facilities: installed, maintained, used: test strips		
34	Thermometers provided & accurate			47	Non-food contact surfaces clean		
Food Identification				Physical Facilities			
35	Food properly labeled; original container			48	Hot & cold water available; adequate pressure		
Prevention of Food Contamination				49	Plumbing installed; proper backflow devices		
36	Insects, rodents & animals not present; no unauthorized persons			50	Sewage & waste water properly disposed		
37	Contamination prevented during prep, storage & display			51	Toilet facilities: properly constructed, supplied & cleaned		
38	Personal cleanliness			52	Garbage & refuse properly disposed; facilities maintained		
39	Wiping cloths: properly used & stored			53	Physical facilities installed, maintained & clean		
40	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

