

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 1/17/2018
Establishment Bruce Shorts VFW POST #5958		Location 206 St John St	
License / Permit #		Phone 814-827-6223	
Contact/Permit Holder Douglas Howe	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				
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			18	IN OUT N/A N/O	Proper cooling time & temperatures		
2	IN OUT	Management awareness; policy present	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		
Good Hygienic Practices			21	IN OUT N/A N/O	Proper date marking & disposition		X
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				
6	IN OUT N/O	Hands clean & properly washed	23	IN OUT N/A	Consumer advisory provided for raw or undercooked foods		
7	IN OUT N/A N/O	No bare hand contact with RTE foods or approved alternate method properly followed	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			Chemical				
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 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

Compliance Status	COS	R	Compliance Status	COS	R
Safe Food and Water			Proper Use of Utensils		
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
Food Temperature Control			44		
					Gloves used properly
31			Utensils, Equipment and Vending		
		Proper cooling methods used; adequate equipment for temperature control	45		
32					Food & non-food contact surfaces cleanable, properly designed, constructed & used
		Plant food properly cooled for hot holding	46		
33					Warewashing facilities: installed, maintained, used: test strips
		Approved thawing methods used	47		
34	X				Non-food contact surfaces clean
		Thermometers provided & accurate	Physical Facilities		
Food Identification			48		
					Hot & cold water available; adequate pressure
Prevention of Food Contamination			49		
					Plumbing installed; proper backflow devices
36			50		
		Insects, rodents & animals not present; no unauthorized persons			Sewage & waste water properly disposed
37			51		
		Contamination prevented during prep, storage & display			Toilet facilities: properly constructed, supplied & cleaned
38			52		
		Personal cleanliness			Garbage & refuse properly disposed; facilities maintained
39			53		
		Wiping cloths: properly used & stored			Physical facilities installed, maintained & clean
40			54		
		Washing fruits & vegetables			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**

