

CITY OF TITUSVILLE, PA FOOD ESTABLISHMENT INSPECTION REPORT

CITY OF TITUSVILLE DEPARTMENT OF HEALTH		No. of Risk Factor/Interventions Violations	Date 3/21/18
		No. of Repeat Risk Factor/Intervention/Violations	Current Expiration 4/4/2018
Establishment Warner's Bakery		Location 105 W. Main St.	
License / Permit #	Contact/Permit Holder Kathryn Licht	Purpose of Inspection Routine <input checked="" type="checkbox"/> Follow-up <input type="checkbox"/>	Est Type FS <input checked="" type="checkbox"/> RS <input type="checkbox"/>
		Risk Category High Medium <input checked="" type="checkbox"/> 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
Demonstration of Knowledge				Potentially Hazardous Food Time/Temperature			
1	IN OUT			16	IN OUT N/A N/O		
		Certification by accredited program, compliance with Code, or correct responses				Proper cooking time & temperatures	
						Proper reheating proc for hot holding	
Employee Health				Consumer Advisory			
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	
Good Hygienic Practices				Highly Susceptible Populations			
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	
Preventing Contamination by Hands				Chemical			
6	IN OUT N/O			23	IN OUT N/A		
		Hands clean & properly washed				Consumer advisory provided for raw or undercooked foods	
7	IN OUT N/A N/O			Conformance with Approved Procedures			
		No bare hand contact with RTE foods or approved alternate method properly followed		27 IN OUT N/A Compliance with variance, specialized process, & HACCP plan			
8	IN OUT			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.			
		Adequate handwashing facilities supplied & accessible					
Approved Sources							
9	IN OUT						
		Food obtained from approved source					
10	IN OUT N/A N/O			25	IN OUT N/A		
		Food received at proper temperature				Food additives: approved & properly used	
11	IN OUT			26	IN OUT N/A		
		Food in good condition, safe & unadulterated				Toxic substances properly identified, stored & used	
12	IN OUT N/A N/O			Protection from contamination			
		Required records available: shelf stock tags, parasite destruction		13 IN OUT N/A Food separated & protected			
13	IN OUT N/A			14 IN OUT N/A Food-contact surfaces: cleaned & sanitized			
14	IN OUT N/A			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			
		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				Warewashing facilities: installed, maintained, used: test strips	
33				46			
		Approved thawing methods used				Non-food contact surfaces clean	
34				47			
		Thermometers provided & accurate				Physical Facilities	
Food Identification				48			
35	X					Hot & cold water available; adequate pressure	
		Food properly labeled; original container				Plumbing installed; proper backflow devices	
Prevention of Food Contamination				49			
36	X					Sewage & waste water properly disposed	
		Insects, rodents & animals not present; no unauthorized persons				Toilet facilities: properly constructed, supplied & cleaned	
37				50			
		Contamination prevented during prep, storage & display				Garbage & refuse properly disposed; facilities maintained	
38				51			
		Personal cleanliness				Physical facilities installed, maintained & clean	
39				52	X		
		Wiping cloths: properly used & stored				Adequate ventilator & lighting: designated areas used	
40				53			
		Washing fruits & vegetables					
41				54			

Person in Charge (Signature) _____

Follow-up: YES NO (Circle one)

Inspector (Signature) _____

Follow-up Date: _____

APPROVED

NEW

RE-NEW

RE-INSPECT

FOOD ESTABLISHMENT INSPECTION REPORT

CITY OF TITUSVILLE DEPARTMENT OF HEALTH	GREASE TRAP INSTALLED Yes No	Date _____
Establishment Warner's Bakery	Address/City/State/Zip Code 105 W. Main St.	Phone _____

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Dry Cell	37°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.
35	Packaged Bakery Items off for sale from retail display not properly sealed. Refer to PA Dept of AG website for guidelines.
36	Rodent droppings accumulated on floor between wall studs in dry storage area.
48	Hot water is turned off at hand wash sink in employee restroom.
52	Accumulation of old eggshells at bakery under stove column wall of facility causing possible rodent harborage area. Additionally the run panes of the bakery is cluttered with old eggshells much of which is not fresh.
	Re-inspect in approximately 2 weeks.

Person in Charge (Signature) <u>Kathy Lunt</u>	Date: _____
Inspector (Signature) <u>[Signature]</u>	Date: <u>3/21/18</u>