

CITY OF TITUSVILLE, PA FOOD ESTABLISHMENT INSPECTION REPORT

CITY OF TITUSVILLE DEPARTMENT OF HEALTH		No. of Risk Factor/Interventions Violations		Date	7/3/18
		No. of Repeat Risk Factor/Intervention/Violations		Current Expiration	
Establishment <i>City Lunch LLC</i>		Location		Phone	
License / Permit #	Contact/Permit Holder	Purpose of Inspection Routine <input type="checkbox"/> Follow-up <input checked="" type="checkbox"/>	Est Type FS <input type="checkbox"/> RS <input checked="" type="checkbox"/>	Risk Category High <input type="checkbox"/> Medium <input checked="" type="checkbox"/> Low <input type="checkbox"/>	

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			
Employee Health				Highly Susceptible Populations			
2	IN OUT			17	IN OUT N/A N/O		
Management awareness; policy present				Proper reheating proc for hot holding			
3	IN OUT			18	IN OUT N/A N/O		
Proper use of reporting, restriction & exclusion				Proper cooling time & temperatures			
Good Hygienic Practices				Consumer Advisory			
4	IN OUT N/O			19	IN OUT N/A N/O		
Proper eating, tasting, drinking, or tobacco use				Proper hot holding temperatures			
5	IN OUT N/O			20	IN OUT N/A		
No discharge from eyes, nose, and mouth				Proper cold holding temperatures			
Preventing Contamination by Hands				Chemical			
6	IN OUT N/O			21	IN OUT N/A N/O		
Hands clean & properly washed				Proper date marking & disposition			
7	IN OUT N/A N/O			22	IN OUT N/A N/O		
No bare hand contact with RTE foods or approved alternate method properly followed				Time as public health control; proc & rec			
8	IN OUT			Conformance with Approved Procedures			
Adequate handwashing facilities supplied & accessible				23	IN OUT N/A		
Approved Sources				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.			
9	IN OUT			24	IN OUT N/A		
Food obtained from approved source				Consumer advisory provided for raw or undercooked foods			
10	IN OUT N/A N/O			Highly Susceptible Populations			
Food received at proper temperature				25	IN OUT N/A		
11	IN OUT			Food additives: approved & properly used			
Food in good condition, safe & unadulterated				26	IN OUT N/A		
12	IN OUT N/A N/O			Toxic substances properly identified, stored & used			
Required records available: shelf stock tags, parasite destruction				Conformance with Approved Procedures			
Protection from contamination				27	IN OUT N/A		
13	IN OUT N/A			Compliance with variance, specialized process, & HACCP plan			
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

		COS	R			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				Utensils, Equipment and Vending			
31				44			
Proper cooling methods used; adequate equipment for temperature control				Gloves used properly			
32				Physical Facilities			
Plant food properly cooked for hot holding				45			
33				Food & non-food contact surfaces cleanable, properly designed, constructed & used			
Approved thawing methods used				46			
34				Warewashing facilities: installed, maintained, used: test strips			
Thermometers provided & accurate				47			
				Non-food contact surfaces clean			
Food Identification				Physical Facilities			
35				48			
Food properly labeled; original container				Hot & cold water available; adequate pressure			
Prevention of Food Contamination				49			
36				Plumbing installed; proper backflow devices			
Insects, rodents & animals not present; no unauthorized persons				50			
37				Sewage & waste water properly disposed			
Contamination prevented during prep, storage & display				51			
38				Toilet facilities: properly constructed, supplied & cleaned			
Personal cleanliness				52			
39				Garbage & refuse properly disposed; facilities maintained			
Wiping cloths: properly used & stored				53			
40				Physical facilities installed, maintained & clean			
Washing fruits & vegetables				54			
				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**

