

CITY OF TITUSVILLE, PA FOOD ESTABLISHMENT INSPECTION REPORT

CITY OF TITUSVILLE DEPARTMENT OF HEALTH		No. of Risk Factor/Interventions Violations	Date 7/26/19
		No. of Repeat Risk Factor/Intervention/Violations	Current Expiration
Establishment: Cous Chims Wok Buffet		Location	
License / Permit #	Contact/Permit Holder	Purpose of Inspection Routine <input type="checkbox"/> Follow-up <input checked="" type="checkbox"/>	Est Type FS <input checked="" type="checkbox"/> RS <input type="checkbox"/>
		Risk Category High <input checked="" type="checkbox"/> Medium <input 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							
1				Potentially Hazardous Food Time/Temperature			
IN	OUT			16	IN	OUT	N/A
Certification by accredited program, compliance with Code, or correct responses							
				17	IN	OUT	N/A
Employee Health				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				
Proper eating, tasting, drinking, or tobacco use				22	IN	OUT	N/A
5	IN	OUT	N/O				
No discharge from eyes, nose, and mouth				Consumer Advisory			
Preventing Contamination by Hands				23	IN	OUT	N/A
6	IN	OUT	N/O				
Hands clean & properly washed				Highly Susceptible Populations			
7	IN	OUT	N/A				
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				Chemical			
Approved Sources				25	IN	OUT	N/A
9	IN	OUT					
Food obtained from approved source				26	IN	OUT	N/A
10	IN	OUT	N/A				
Food received at proper temperature				Conformance with Approved Procedures			
11	IN	OUT		27	IN	OUT	N/A
Food in good condition, safe & unadulterated							
12	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.			
Required records available: shelf stock tags, parasite destruction							
Protection from contamination							
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) _____

Follow-up: YES NO (Circle one)

Inspector (Signature) _____

Follow-up Date: _____

APPROVED
 NEW
 RE-NEW
 RE-INSPECT

