

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 7/13/2018
Establishment TYC-TOC Senior Center		Location 714 E. Main St.	
License / Permit #	Contact/Permit Holder Tim Snyder	Purpose of Inspection Routine <input checked="" type="checkbox"/> Follow-up <input 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				17	IN OUT N/A N/O		
Employee Health				18	IN OUT N/A N/O		
2	IN OUT			19	IN OUT N/A N/O		
Management awareness; policy present				20	IN OUT N/A		
3	IN OUT			21	IN OUT N/A N/O		
Proper use of reporting, restriction & exclusion				22	IN OUT N/A N/O		
Good Hygienic Practices				Consumer Advisory			
4	IN OUT N/O			23	IN OUT N/A		
Proper eating, tasting, drinking, or tobacco use				Highly Susceptible Populations			
5	IN OUT N/O			24	IN OUT N/A		
No discharge from eyes, nose, and mouth				Chemical			
Preventing Contamination by Hands				25	IN OUT N/A		
6	IN OUT N/O			26	IN OUT N/A		
Hands clean & properly washed				Conformance with Approved Procedures			
7	IN OUT N/A N/O			27	IN OUT N/A		
No bare hand contact with RTE foods or approved alternate method properly followed				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.			
8	IN OUT						
Adequate handwashing facilities supplied & accessible							
Approved Sources							
9	IN OUT						
Food obtained from approved source							
10	IN OUT N/A N/O						
Food received at proper temperature							
11	IN OUT						
Food in good condition, safe & unadulterated							
12	IN OUT N/A N/O						
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

		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				44			
31				Gloves used properly			
Proper cooling methods used; adequate equipment for temperature control				Utensils, Equipment and Vending			
32				45			
Plant food properly cooked for hot holding				Food & non-food contact surfaces cleanable, properly designed, constructed & used			
33				46			
Approved thawing methods used				Warewashing facilities: installed, maintained, used: test strips			
34				47			
Thermometers provided & accurate				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

