

CITY OF TITUSVILLE, PA FOOD ESTABLISHMENT INSPECTION REPORT

CITY OF TITUSVILLE DEPARTMENT OF HEALTH		No. of Risk Factor/Interventions Violations	3	Date	7/3/18
		No. of Repeat Risk Factor/Intervention/Violations		Current Expiration	7/13/2018
Establishment The Well On East Point		Location 101 S Martin St		Phone 814-493-3063	
License / Permit #	Contact/Permit Holder Sarah Muir	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
Demonstration of Knowledge				Potentially Hazardous Food Time/Temperature			
1	IN OUT		X	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			19	IN OUT N/A N/O	Proper hot holding temperatures	
3	IN OUT			20	IN OUT N/A	Proper cold holding temperatures	
Good Hygienic Practices				21	IN OUT N/A N/O	Proper date marking & disposition	
4	IN OUT N/O			22	IN OUT N/A N/O	Time as public health control; proc & rec	
5	IN OUT N/O						
Preventing Contamination by Hands				Consumer Advisory			
6	IN OUT N/O			23	IN OUT N/A	Consumer advisory provided for raw or undercooked foods	
7	IN OUT N/A N/O			Highly Susceptible Populations			
8	IN OUT			24	IN OUT N/A	Pasteurized foods used; prohibited foods not offered	
Approved Sources				Chemical			
9	IN OUT			25	IN OUT N/A	Food additives: approved & properly used	
10	IN OUT N/A N/O			26	IN OUT N/A	Toxic substances properly identified, stored & used	
11	IN OUT			Conformance with Approved Procedures			
12	IN OUT N/A N/O			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						
14	IN OUT N/A						
15	IN OUT						

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	X	In-use utensils: properly stored	
29				42		Utensils, equip & linens: properly stored, dried & handled	
30				43		Single-use & single-service articles: properly stored & used	
Food Temperature Control				44		Gloves used properly	
31				Utensils, Equipment and Vending			
32				45		Food & non-food contact surfaces cleanable, properly designed, constructed & used	
33				46	X	Warewashing facilities: installed, maintained, used: test strips	
34	X			47		Non-food contact surfaces clean	
Food Identification				Physical Facilities			
35				48	X	Hot & cold water available; adequate pressure	
Prevention of Food Contamination				49		Plumbing installed; proper backflow devices	
36				50		Sewage & waste water properly disposed	
37	X			51		Toilet facilities: properly constructed, supplied & cleaned	
38				52		Garbage & refuse properly disposed; facilities maintained	
39				53		Physical facilities installed, maintained & clean	
40				54		Adequate ventilator & lighting: designated areas used	

Person in Charge (Signature) _____
 Inspector (Signature) _____
APPROVED NEW RE-NEW RE-INSPECT

Follow-up: **YES** NO (Circle one)
 Follow-up Date: _____

FOOD ESTABLISHMENT INSPECTION REPORT

CITY OF TITUSVILLE DEPARTMENT OF HEALTH	GREASE TRAP INSTALLED Yes No	Date <u>7/3/18</u>
Establishment The Well On East Point	Address/City/State/Zip Code 101 S Martin St	Phone 814-493-3063

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken Salad	41°				
Hammer	41°				
F&C	Uca				

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.
1	F&C was not posted in public view. Located during inspection. (COP)
8	No single use hand drying towels available at hand wash sink.
21	Hand sanitizers at house used sinks are not date marked. Povidone with expiration date of June 20 still in refrigerator not disposed as required.
34	Single door Hamilton refrigerator not provided with air gauge.
41	Ice scoop stored in ice bin with handle in the ice.
46	Chemical test strips are available but color comparator is not.
48	Cold water is not available at hand wash sink to bleed with hot water.
	Re-inspect to be conducted in 2 weeks

Person in Charge (Signature) <u>[Signature]</u>	Date: _____
Inspector (Signature) <u>[Signature]</u>	Date: <u>7/3/18</u>