

# CITY OF TITUSVILLE, PA FOOD ESTABLISHMENT INSPECTION REPORT

|  |   |   |                             |
|--|---|---|-----------------------------|
| <b>CITY OF TITUSVILLE<br/>DEPARTMENT OF HEALTH</b> |   | No. of Risk Factor/Interventions Violations       | <b>Date</b> 7/3/18          |
|  |   | No. of Repeat Risk Factor/Intervention/Violations | Current Expiration 7/3/2018 |
| Establishment<br><b>Titusville YMCA SFSP</b>       |   | Location<br><b>528 W. Main St.</b>                |                             |
| Contact/Permit Holder<br><b>Kim Ciccarelli</b>     |   | Purpose of Inspection<br>Routine Follow-up        | Est Type<br>FS <b>RS</b>    |
| License / Permit #                                 | Risk Category<br>High <b>Medium</b> Low |   | Phone<br><b>827-393-1</b>   |

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item  
**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 |
|--|----------------|-----|---|---|----------------|---|---|
| <b>Demonstration of Knowledge</b>        |                |     |   | <b>Potentially Hazardous Food Time/Temperature</b>  |                |   |   |
| <b>1</b>                                 | IN OUT         |     |   | <b>16</b>   | IN OUT N/A N/O | Proper cooking time & temperatures                          |   |
|  |                |     |   | <b>17</b>   | IN OUT N/A N/O | Proper reheating proc for hot holding                       |   |
| <b>Employee Health</b>                   |                |     |   | <b>18</b>   | IN OUT N/A N/O | Proper cooling time & temperatures                          |   |
| <b>2</b>                                 | IN OUT         |     |   | <b>19</b>   | IN OUT N/A N/O | Proper hot holding temperatures                             |   |
| <b>3</b>                                 | IN OUT         |     |   | <b>20</b>   | IN OUT N/A     | Proper cold holding temperatures                            |   |
| <b>Good Hygienic Practices</b>           |                |     |   | <b>21</b>   | IN OUT N/A N/O | Proper date marking & disposition                           |   |
| <b>4</b>                                 | IN OUT N/O     |     |   | <b>22</b>   | IN OUT N/A N/O | Time as public health control; proc & rec                   |   |
| <b>5</b>                                 | IN OUT N/O     |     |   | <b>Consumer Advisory</b>  |                |   |   |
| <b>Preventing Contamination by Hands</b> |                |     |   | <b>23</b>   | IN OUT N/A     | Consumer advisory provided for raw or undercooked foods     |   |
| <b>6</b>                                 | IN OUT N/O     |     |   | <b>Highly Susceptible Populations</b>   |                |   |   |
| <b>7</b>                                 | IN OUT N/A N/O |     |   | <b>24</b>   | IN OUT N/A     | Pasteurized foods used; prohibited foods not offered        |   |
| <b>8</b>                                 | IN OUT         |     |   | <b>Chemical</b>   |                |   |   |
| <b>Approved Sources</b>                  |                |     |   | <b>25</b>   | IN OUT N/A     | Food additives: approved & properly used                    |   |
| <b>9</b>                                 | IN OUT         |     |   | <b>26</b>   | IN OUT N/A     | Toxic substances properly identified, stored & used         |   |
| <b>10</b>                                | IN OUT N/A N/O |     |   | <b>Conformance with Approved Procedures</b>   |                |   |   |
| <b>11</b>                                | IN OUT         |     |   | <b>27</b>   | IN OUT N/A     | Compliance with variance, specialized process, & HACCP plan |   |
| <b>12</b>                                | IN OUT N/A N/O |     |   | <b>Risk factors</b> 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. |                |   |   |
| <b>Protection from contamination</b>     |                |     |   |   |                |   |   |
| <b>13</b>                                | IN OUT N/A     |     |   |   |                |   |   |
| <b>14</b>                                | IN OUT N/A     |     |   |   |                |   |   |
| <b>15</b>                                | 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

| Safe Food and Water                     |   | COS | R | Proper Use of Utensils                 |   | COS | R |
|---|---|-----|---|--|---|-----|---|
| <b>28</b>                               | Pasteurized eggs used where required                                    |     |   | <b>41</b>                              | In-use utensils: properly stored  |     |   |
| <b>29</b>                               | Water & ice from approved source  |     |   | <b>42</b>                              | Utensils, equip & linens: properly stored, dried & handled                        |     |   |
| <b>30</b>                               | Variance obtained for specialized processing methods                    |     |   | <b>43</b>                              | Single-use & single-service articles: properly stored & used                      |     |   |
| <b>Food Temperature Control</b>         |   |     |   | <b>44</b>                              | Gloves used properly  |     |   |
| <b>31</b>                               | Proper cooling methods used; adequate equipment for temperature control |     |   | <b>Utensils, Equipment and Vending</b> |   |     |   |
| <b>32</b>                               | Plant food properly cooled for hot holding                              |     |   | <b>45</b>                              | Food & non-food contact surfaces cleanable, properly designed, constructed & used |     |   |
| <b>33</b>                               | Approved thawing methods used   |     |   | <b>46</b>                              | Warewashing facilities: installed, maintained, used: test strips                  |     |   |
| <b>34</b>                               | Thermometers provided & accurate  |     |   | <b>47</b>                              | Non-food contact surfaces clean   |     |   |
| <b>Food Identification</b>              |   |     |   | <b>Physical Facilities</b>             |   |     |   |
| <b>35</b>                               | Food properly labeled; original container                               |     |   | <b>48</b>                              | Hot & cold water available; adequate pressure                                     |     |   |
| <b>Prevention of Food Contamination</b> |   |     |   | <b>49</b>                              | Plumbing installed; proper backflow devices                                       |     |   |
| <b>36</b>                               | Insects, rodents & animals not present; no unauthorized persons         |     |   | <b>50</b>                              | Sewage & waste water properly disposed  |     |   |
| <b>37</b>                               | Contamination prevented during prep, storage & display                  |     |   | <b>51</b>                              | Toilet facilities: properly constructed, supplied & cleaned                       |     |   |
| <b>38</b>                               | Personal cleanliness  |     |   | <b>52</b>                              | Garbage & refuse properly disposed; facilities maintained                         |     |   |
| <b>39</b>                               | Wiping cloths: properly used & stored                                   |     |   | <b>53</b>                              | Physical facilities installed, maintained & clean                                 |     |   |
| <b>40</b>                               | Washing fruits & vegetables   |     |   | <b>54</b>                              | Adequate ventilator & lighting: designated areas used                             |     |   |

Person in Charge (Signature) \_\_\_\_\_

Inspector (Signature) \_\_\_\_\_

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

Follow-up Date: \_\_\_\_\_

**APPROVED**

**NEW**

**RE-NEW**

**RE-INSPECT**

