

CITY OF TITUSVILLE, PA FOOD ESTABLISHMENT INSPECTION REPORT

CITY OF TITUSVILLE DEPARTMENT OF HEALTH		No. of Risk Factor/Interventions Violations		Date 10/18/18	
		No. of Repeat Risk Factor/Intervention/Violations		Current Expiration 10/23/2018	
Establishment University of Pittsburgh - McKinney Commons			Location Brown St.		Phone 814-827-4466
License / Permit #	Contact/Permit Holder Daniel O'Brien	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													
1	IN	OUT			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													
2	IN	OUT			18	IN	OUT	N/A	N/O	Proper cooling time & temperatures			
3	IN	OUT			19	IN	OUT	N/A	N/O	Proper hot holding temperatures			
Good Hygienic Practices													
4	IN	OUT	N/O		20	IN	OUT	N/A		Proper cold holding temperatures			
5	IN	OUT	N/O		21	IN	OUT	N/A	N/O	Proper date marking & disposition			
					22	IN	OUT	N/A	N/O	Time as public health control; proc & rec			
Preventing Contamination by Hands													
6	IN	OUT	N/O		Consumer Advisory		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													
9	IN	OUT			Chemical		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		X
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													
13	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.								
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

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	X Proper cooling methods used; adequate equipment for temperature control		X	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	X Physical facilities installed, maintained & clean		
40	Washing fruits & vegetables			54	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

