

CITY OF TITUSVILLE, PA FOOD ESTABLISHMENT INSPECTION REPORT

CITY OF TITUSVILLE DEPARTMENT OF HEALTH		No. of Risk Factor/Interventions Violations	Date	10/9/18
		No. of Repeat Risk Factor/Intervention/Violations	Current Expiration	9/5/2018
Establishment St James Parish House		Location 112 E. Main St.		Phone
License / Permit #	Contact/Permit Holder	Purpose of Inspection Routine <input checked="" type="radio"/> Follow-up <input type="radio"/>	Est Type FS <input type="radio"/> RS <input checked="" type="radio"/>	Risk Category High <input checked="" type="radio"/> Medium <input type="radio"/> Low <input type="radio"/>

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				16			
IN	OUT			IN	OUT	N/A	N/O
Certification by accredited program, compliance with Code, or correct responses				Proper cooking time & temperatures			
2				17			
IN	OUT			IN	OUT	N/A	N/O
Management awareness; policy present				Proper reheating proc for hot holding			
3				18			
IN	OUT			IN	OUT	N/A	N/O
Proper use of reporting, restriction & exclusion				Proper cooling time & temperatures			
Employee Health							
4				19			
IN	OUT	N/O		IN	OUT	N/A	N/O
Proper eating, tasting, drinking, or tobacco use				Proper hot holding temperatures			
5				20			
IN	OUT	N/O		IN	OUT	N/A	
No discharge from eyes, nose, and mouth				Proper cold holding temperatures			
Good Hygienic Practices							
6				21			
IN	OUT	N/O		IN	OUT	N/A	N/O
Hands clean & properly washed				Proper date marking & disposition			
7				22			
IN	OUT	N/A	N/O	IN	OUT	N/A	N/O
No bare hand contact with RTE foods or approved alternate method properly followed				Time as public health control; proc & rec			
8				23			
IN	OUT			IN	OUT	N/A	
Adequate handwashing facilities supplied & accessible				Consumer advisory provided for raw or undercooked foods			
Preventing Contamination by Hands							
9				24			
IN	OUT			IN	OUT	N/A	
Food obtained from approved source				Pasteurized foods used; prohibited foods not offered			
10				25			
IN	OUT	N/A	N/O	IN	OUT	N/A	
Food received at proper temperature				Food additives: approved & properly used			
11				26			
IN	OUT			IN	OUT	N/A	
Food in good condition, safe & unadulterated				Toxic substances properly identified, stored & used			
12				27			
IN	OUT	N/A	N/O	IN	OUT	N/A	
Required records available: shelf stock tags, parasite destruction				Compliance with variance, specialized process, & HACCP plan			
Approved Sources							
13				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.			
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
Food Temperature Control							
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			
31				44			
Proper cooling methods used; adequate equipment for temperature control				Gloves used properly			
Food Identification							
32				45			
Plant food properly cooled 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			
Prevention of Food Contamination							
35				48			
Food properly labeled; original container				Hot & cold water available; adequate pressure			
36				49			
Insects, rodents & animals not present; no unauthorized persons				Plumbing installed; proper backflow devices			
37				50			
Contamination prevented during prep, storage & display				Sewage & waste water properly disposed			
38				51			
Personal cleanliness				Toilet facilities: properly constructed, supplied & cleaned			
39				52			
Wiping cloths: properly used & stored				Garbage & refuse properly disposed; facilities maintained			
40				53			
Washing fruits & vegetables				Physical facilities installed, maintained & clean			
40				54			
Adequate ventilator & lighting: designated areas used				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

