

CITY OF TITUSVILLE, PA FOOD ESTABLISHMENT INSPECTION REPORT

CITY OF TITUSVILLE DEPARTMENT OF HEALTH		No. of Risk Factor/Interventions Violations	Date 1/14/19
		No. of Repeat Risk Factor/Intervention/Violations	Current Expiration 1/17/2019
Establishment Moose Lodge #84		Location 614 W Central Ave	
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				Potentially Hazardous Food Time/Temperature								
1	IN	OUT	Certification by accredited program, compliance with Code, or correct responses	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	Management awareness; policy present	19	IN	OUT	N/A	N/O	Proper hot holding temperatures			
3	IN	OUT	Proper use of reporting, restriction & exclusion	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	Proper eating, tasting, drinking, or tobacco use	22	IN	OUT	N/A	N/O	Time as public health control; proc & rec		
5	IN	OUT	N/O	No discharge from eyes, nose, and mouth								
Preventing Contamination by Hands				Consumer Advisory								
6	IN	OUT	N/O	Hands clean & properly washed	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	Adequate handwashing facilities supplied & accessible		24	IN	OUT	N/A	Pasteurized foods used; prohibited foods not offered			
Approved Sources				Chemical								
9	IN	OUT	Food obtained from approved source		25	IN	OUT	N/A	Food additives: approved & properly used			
10	IN	OUT	N/A	N/O	Food received at proper temperature	26	IN	OUT	N/A	Toxic substances properly identified, stored & used		
11	IN	OUT	Food in good condition, safe & unadulterated		Conformance with Approved Procedures							
12	IN	OUT	N/A	N/O	Required records available: shelf stock tags, parasite destruction	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									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

Compliance Status		COS	R	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
28				41			
			Pasteurized eggs used where required				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			Proper cooling methods used; adequate equipment for temperature control	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			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

