

CITY OF TITUSVILLE, PA FOOD ESTABLISHMENT INSPECTION REPORT

CITY OF TITUSVILLE DEPARTMENT OF HEALTH		No. of Risk Factor/Interventions Violations		Date	5/30/19
		No. of Repeat Risk Factor/Intervention/Violations		Current Expiration	
Establishment <i>LITTLE CAESARS</i>		Location		Phone	
License / Permit #	Contact/Permit Holder	Purpose of Inspection Routine <input type="checkbox"/> Follow-up <input checked="" type="checkbox"/>	Est Type FS <input type="checkbox"/> RS <input checked="" type="checkbox"/>	Risk Category High <input type="checkbox"/> Medium <input checked="" type="checkbox"/> Low <input type="checkbox"/>	

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			16	IN OUT N/A N/O		
Certification by accredited program, compliance with Code, or correct responses				Proper cooking time & temperatures			
Employee Health				17	IN OUT N/A N/O		
2	IN OUT			Proper reheating proc for hot holding			
Management awareness; policy present				18	IN OUT N/A N/O		
3	IN OUT			Proper cooling time & temperatures			
Proper use of reporting, restriction & exclusion				19	IN OUT N/A N/O		
Good Hygienic Practices				Proper hot holding temperatures			
4	IN OUT N/O			20	IN OUT N/A		
Proper eating, tasting, drinking, or tobacco use				Proper cold holding temperatures			
5	IN OUT N/O			21	IN OUT N/A N/O		
No discharge from eyes, nose, and mouth				Proper date marking & disposition			
Preventing Contamination by Hands				22	IN OUT N/A N/O		
6	IN OUT N/O			Time as public health control; proc & rec			
Hands clean & properly washed				Consumer Advisory			
7	IN OUT N/A N/O			23	IN OUT N/A		
No bare hand contact with RTE foods or approved alternate method properly followed				Consumer advisory provided for raw or undercooked foods			
8	IN OUT			Highly Susceptible Populations			
Adequate handwashing facilities supplied & accessible				24	IN OUT N/A		
Approved Sources				Pasteurized foods used; prohibited foods not offered			
9	IN OUT			Chemical			
Food obtained from approved source				25	IN OUT N/A		
10	IN OUT N/A N/O			Food additives: approved & properly used			
Food received at proper temperature				26	IN OUT N/A		
11	IN OUT			Toxic substances properly identified, stored & used			
Food in good condition, safe & unadulterated				Conformance with Approved Procedures			
12	IN OUT N/A N/O			27	IN OUT N/A		
Required records available: shelf stock tags, parasite destruction				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

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

Inspector (Signature) _____ Follow-up Date: _____

APPROVED **NEW** **RE-NEW** **RE-INSPECT**

