

CITY OF TITUSVILLE, PA FOOD ESTABLISHMENT INSPECTION REPORT

CITY OF TITUSVILLE DEPARTMENT OF HEALTH		No. of Risk Factor/Interventions Violations	Date 7/24/19
		No. of Repeat Risk Factor/Intervention/Violations	Current Expiration 7/18/2019
Establishment McDonald's #04498		Location 420 S Franklin St	
License / Permit #	Contact/Permit Holder Lyndsay Diehl	Purpose of Inspection Routine <input checked="" type="checkbox"/> Follow-up <input type="checkbox"/>	Est Type FS <input type="checkbox"/> RS <input checked="" type="checkbox"/>
		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				Potentially Hazardous Food Time/Temperature			
1	IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/>		X	16	IN OUT N/A N/O		
Certification by accredited program, compliance with Code, or correct responses				17	IN OUT N/A N/O		
Employee Health				18	IN OUT N/A N/O		
2	IN OUT			19	IN OUT N/A N/O		
Management awareness; policy present				20	IN OUT N/A		
3	IN OUT			21	IN OUT N/A N/O		
Proper use of reporting, restriction & exclusion				22	IN OUT N/A N/O		
Good Hygienic Practices				Consumer Advisory			
4	IN OUT N/O			23	IN OUT N/A		
Proper eating, tasting, drinking, or tobacco use				Highly Susceptible Populations			
5	IN OUT N/O			24	IN OUT N/A		
No discharge from eyes, nose, and mouth				Chemical			
Preventing Contamination by Hands				25	IN OUT N/A		
6	IN OUT N/O			26	IN OUT N/A		
Hands clean & properly washed				Conformance with Approved Procedures			
7	IN OUT N/A N/O			27	IN OUT N/A		
No bare hand contact with RTE foods or approved alternate method properly followed				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.			
8	IN OUT						
Adequate handwashing facilities supplied & accessible							
Approved Sources							
9	IN OUT						
Food obtained from approved source							
10	IN OUT N/A N/O						
Food received at proper temperature							
11	IN OUT						
Food in good condition, safe & unadulterated							
12	IN OUT N/A N/O						
Required records available: shelf stock tags, parasite destruction							
Protection from contamination							
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

		COS	R			COS	R
Safe Food and Water				Proper Use of Utensils			
28				41			
Pasteurized eggs used where required				In-use utensils: properly stored			
29				42	X		
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			
Food Temperature Control				44			
Proper cooling methods used; adequate equipment for temperature control				Gloves used properly			
31				Utensils, Equipment and Vending			
Plant food properly cooled for hot holding				45			
32				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			
Food Identification				Physical Facilities			
35				48			
Food properly labeled; original container				Hot & cold water available; adequate pressure			
Prevention of Food Contamination				49			
Insects, rodents & animals not present; no unauthorized persons				Plumbing installed; proper backflow devices			
36				50	X		
Contamination prevented during prep, storage & display				Sewage & waste water properly disposed			
37				51			
Personal cleanliness				Toilet facilities: properly constructed, supplied & cleaned			
38				52			
Wiping cloths: properly used & stored				Garbage & refuse properly disposed; facilities maintained			
39	X			53	X		
Washing fruits & vegetables				Physical facilities installed, maintained & clean			
40				54	X		
				Adequate ventilator & lighting: designated areas used			

Person in Charge (Signature) *Lyndsay Diehl*
 Inspector (Signature) *[Signature]*

Follow-up: YES NO (Circle one)

Follow-up Date: _____

APPROVED

NEW

RE-NEW

RE-INSPECT

FOOD ESTABLISHMENT INSPECTION REPORT

CITY OF TITUSVILLE DEPARTMENT OF HEALTH	GREASE TRAP INSTALLED Yes No	Date <u>7/24/19</u>
Establishment McDonald's #04498	Address/City/State/Zip Code 420 S Franklin St	Phone

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Eggs	184°				
Yogurt	37°				
Sausage	50				
Chicken Nuggets	145°				
WALK-IN Fry	40				
WALK-IN cooler	37°				
FEC					

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.
1	An original, current FEC and Eating and Drinky Cenic are not posted in public view. (Correct)
39	Two damp wiping cloths on countertops not being stored in a sanitary solution between uses
42	Storage rack and containers for clean utensils and containers directly behind an in-use garbage can are splattered with food residue and particles.
50	Puddled standing waste water from the Multi-Plex machine accumulated on the floor in rear storage room and entrance to main food prep area.
53	Approximately 1/2 gap between rear exit door and door jams.
53	Blistered moldy peeling paint surrounding light fixture in rear food storage area. No attempt to correct problem appears to have been made with cardboard panel.
54	One light panel missing in food prep area, exposing 4 non-shielded light bulbs.
	PIC states all of above will be correct within 2 weeks.

Person in Charge (Signature) <u><i>Gayme Duter</i></u>	Date: <u>7-24-19</u>
Inspector (Signature) <u><i>[Signature]</i></u>	Date: <u>7/24/19</u>