

CITY OF TITUSVILLE, PA FOOD ESTABLISHMENT INSPECTION REPORT

CITY OF TITUSVILLE DEPARTMENT OF HEALTH		No. of Risk Factor/Interventions Violations	Date <u>5/30/19</u>
		No. of Repeat Risk Factor/Intervention/Violations	Current Expiration <u>5/17/2019</u>
Establishment Mc Granaghan's City Limits, LLC		Location 926 E Main St	Phone
License / Permit #	Contact/Permit Holder LINDA MC GRANAGHAN	Purpose of Inspection <u>Routine</u> Follow-up	Est Type FS <u>RS</u>
		Risk Category High <u>Medium</u> 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		
				17	<u>IN OUT</u> N/A N/O		<input checked="" type="checkbox"/>
Employee Health							
2	IN OUT			18	IN OUT N/A N/O		
3	IN OUT			19	IN OUT N/A N/O		
Good Hygienic Practices							
4	IN OUT N/O			20	IN OUT N/A		
5	IN OUT N/O			21	IN OUT N/A N/O		
				22	IN OUT N/A N/O		
Preventing Contamination by Hands							
6	IN OUT N/O			23	IN OUT N/A		
7	IN OUT N/A N/O			Highly Susceptible Populations			
8	IN OUT			24	IN OUT N/A		
Approved Sources							
9	IN OUT			25	IN OUT N/A		
10	IN OUT N/A N/O			26	IN OUT N/A		
11	IN OUT			Chemical			
12	IN OUT N/A N/O			27	IN OUT N/A		
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							
31	Proper cooling methods used; adequate equipment for temperature control			44	Gloves used properly		
Food Identification							
32	Plant food properly cooled for hot holding			Utensils, Equipment and Vending			
33	Approved thawing methods used			45	Food & non-food contact surfaces cleanable, properly designed, constructed & used		
34	<input checked="" type="checkbox"/> Thermometers provided & accurate			46	Warewashing facilities: installed, maintained, used: test strips		
Prevention of Food Contamination							
35	Food properly labeled; original container			47	<input checked="" type="checkbox"/> Non-food contact surfaces clean		
36	Insects, rodents & animals not present; no unauthorized persons			Physical Facilities			
37	Contamination prevented during prep, storage & display			48	Hot & cold water available; adequate pressure		
38	Personal cleanliness			49	Plumbing installed; proper backflow devices		
39	Wiping cloths: properly used & stored			50	Sewage & waste water properly disposed		
40	Washing fruits & vegetables			51	Toilet facilities: properly constructed, supplied & cleaned		
				52	Garbage & refuse properly disposed; facilities maintained		
				53	Physical facilities installed, maintained & clean		
				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**

