

CITY OF TITUSVILLE, PA FOOD ESTABLISHMENT INSPECTION REPORT

CITY OF TITUSVILLE DEPARTMENT OF HEALTH		No. of Risk Factor/Interventions Violations		Date	7/23/19
		No. of Repeat Risk Factor/Intervention/Violations		Current Expiration	7/3/2019
Establishment Titusville Hospital Snack Bar			Location 406 W. Oak St.		Phone
License / Permit #	Contact/Permit Holder	Purpose of Inspection Routine Follow-up	Est Type FS RS	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 OUT			16	IN OUT N/A N/O		
				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		
3	IN OUT			20	IN OUT N/A		
Good Hygienic Practices				21	IN OUT N/A N/O		
4	IN OUT N/O			22	IN OUT N/A N/O		
5	IN OUT N/O						
Preventing Contamination by Hands				Consumer Advisory			
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				Chemical			
9	IN OUT			25	IN OUT N/A		
10	IN OUT N/A N/O			26	IN OUT N/A		
11	IN OUT			Conformance with Approved Procedures			
12	IN OUT N/A N/O			27	IN OUT N/A		
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						
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

		COS	R			COS	R
Safe Food and Water				Proper Use of Utensils			
28				41			
29				42			
30				43			
Food Temperature Control				44			
31				Utensils, Equipment and Vending			
32				45			
33				46			
34				47			
Food Identification				Physical Facilities			
35	X		X	48			
Prevention of Food Contamination				49			
36				50			
37				51			
38				52			
39	X		X	53			
40				54			

Person in Charge (Signature) _____ Follow-up: YES **NO** (Circle one)

Inspector (Signature) _____ Follow-up Date: _____

APPROVED
 NEW
 RE-NEW
 RE-INSPECT

