

**CITY OF TITUSVILLE, PA FOOD ESTABLISHMENT INSPECTION REPORT**

<b>CITY OF TITUSVILLE DEPARTMENT OF HEALTH</b>		No. of Risk Factor/Interventions Violations	<b>Date</b> 7/23/19
		No. of Repeat Risk Factor/Intervention/Violations	Current Expiration 7/3/2019
Establishment <b>Titusville YMCA</b>		Location <b>528 W. Main St.</b>	
License / Permit #	Contact/Permit Holder <b>Kim Ciccarelli</b>	Purpose of Inspection (Routing) 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
<b>Demonstration of Knowledge</b>							
<b>1</b>	IN OUT			<b>16</b>	IN OUT N/A N/O		
Certification by accredited program, compliance with Code, or correct responses				<b>17</b>	IN OUT N/A N/O		
<b>Employee Health</b>							
<b>2</b>	IN OUT			<b>18</b>	IN OUT N/A N/O		
Management awareness; policy present				<b>19</b>	IN OUT N/A N/O		
<b>3</b>	IN OUT			<b>20</b>	IN OUT N/A		
Proper use of reporting, restriction & exclusion				<b>21</b>	IN OUT N/A N/O		
<b>Good Hygienic Practices</b>							
<b>4</b>	IN OUT N/O			<b>22</b>	IN OUT N/A N/O		
Proper eating, tasting, drinking, or tobacco use				Time as public health control; proc & rec			
<b>5</b>	IN OUT N/O						
No discharge from eyes, nose, and mouth							
<b>Preventing Contamination by Hands</b>				<b>Consumer Advisory</b>			
<b>6</b>	IN OUT N/O			<b>23</b>	IN OUT N/A		
Hands clean & properly washed				Consumer advisory provided for raw or undercooked foods			
<b>7</b>	IN OUT N/A N/O			<b>Highly Susceptible Populations</b>			
No bare hand contact with RTE foods or approved alternate method properly followed				<b>24</b>	IN OUT N/A		
<b>8</b>	IN OUT			Pasteurized foods used; prohibited foods not offered			
Adequate handwashing facilities supplied & accessible							
<b>Approved Sources</b>				<b>Chemical</b>			
<b>9</b>	IN OUT			<b>25</b>	IN OUT N/A		
Food obtained from approved source				Food additives: approved & properly used			
<b>10</b>	IN OUT N/A N/O			<b>26</b>	IN OUT N/A		
Food received at proper temperature				Toxic substances properly identified, stored & used			
<b>11</b>	IN OUT			<b>Conformance with Approved Procedures</b>			
Food in good condition, safe & unadulterated				<b>27</b>	IN OUT N/A		
<b>12</b>	IN OUT N/A N/O			Compliance with variance, specialized process, & HACCP plan			
Required records available: shelf stock tags, parasite destruction							
<b>Protection from contamination</b>				<b>Risk factors</b> 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.			
<b>13</b>	IN OUT N/A						
Food separated & protected							
<b>14</b>	IN OUT N/A						
Food-contact surfaces: cleaned & sanitized							
<b>15</b>	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
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
<b>28</b>				<b>41</b>			
Pasteurized eggs used where required				In-use utensils: properly stored			
<b>29</b>				<b>42</b>			
Water & ice from approved source				Utensils, equip & linens: properly stored, dried & handled			
<b>30</b>				<b>43</b>			
Variance obtained for specialized processing methods				Single-use& single-service articles: properly stored & used			
<b>Food Temperature Control</b>				<b>Utensils, Equipment and Vending</b>			
<b>31</b>				<b>44</b>			
Proper cooling methods used; adequate equipment for temperature control				Gloves used properly			
<b>32</b>				<b>45</b>			
Plant food properly cooled for hot holding				Food & non-food contact surfaces cleanable, properly designed, constructed & used			
<b>33</b>				<b>46</b>			
Approved thawing methods used				Warewashing facilities: installed, maintained, used: test strips			
<b>34</b>				<b>47</b>			
Thermometers provided & accurate				Non-food contact surfaces clean			
<b>Food Identification</b>				<b>Physical Facilities</b>			
<b>35</b>				<b>48</b>			
Food properly labeled; original container				Hot & cold water available; adequate pressure			
<b>Prevention of Food Contamination</b>				<b>49</b>			
				Plumbing installed; proper backflow devices			
<b>36</b>				<b>50</b>			
Insects, rodents & animals not present; no unauthorized persons				Sewage & waste water properly disposed			
<b>37</b>				<b>51</b>			
Contamination prevented during prep, storage & display				Toilet facilities: properly constructed, supplied & cleaned			
<b>38</b>				<b>52</b>			
Personal cleanliness				Garbage & refuse properly disposed; facilities maintained			
<b>39</b>				<b>53</b>			
Wiping cloths: properly used & stored				Physical facilities installed, maintained & clean			
<b>40</b>				<b>54</b>			
Washing fruits & vegetables				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

