

CUS # 5097

RETAIL FOOD FACILITY INSPECTION REPORT

CITY OF TITUSVILLE 107 NORTH FRANKLIN STREET TITUSVILLE, PA 16354		# Risk Factor Violations	Date = 2/25/20
		# Repeat Risk Factor Violations	Time In
		Overall Compliance Status	Time Out
Food Facility	Address 110 Central Ave	City/State	Zip
Registration #	Owner	Purpose of Inspection (circle one) Routine Follow Up Complaint	License Type Retail
			Risk Category Low

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk factors are important 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.

CIRCLE ONE: IN = in compliance, OUT = not in compliance, N/O = not observed, N/A = not applicable. C = corrected on site, R = repeated
IN, OUT, N/A, N/O C R IN, OUT, N/A, N/O C R

Demonstration of Knowledge			
1	IN OUT	Person in Charge present, demonstrates knowledge, & performs duties	
Employee Health			
2	IN OUT N/O	Management, food employee & conditional employee; knowledge, responsibilities & reporting	
3	IN OUT	Proper use of reporting; restriction & exclusion	
4	IN OUT N/A N/O	Procedures for responding to vomiting & diarrheal events	
Good Hygienic Practices			
5	IN OUT N/O	Proper eating, tasting, drinking or tobacco use	
6	IN OUT N/O	No discharge from eyes, nose & mouth	
Preventing Contamination by Hands			
7	IN OUT N/O	Hands clean & properly washed	
8	IN OUT N/A N/O	No bare hand contact with RTE foods or pre-approved alternate method properly followed	
9	IN OUT	Adequate handwashing sinks properly supplied and accessible	
Approved Source			
10	IN OUT	Food obtained from approved source	
11	IN OUT N/A N/O	Food received at proper temperature	
12	IN OUT	Food in good condition, safe & unadulterated	
13	IN OUT N/A N/O	Required records available; snellstock tags, parasite	

Protection from Contamination			
14	IN OUT N/A	Food separated & protected	
15	IN OUT N/A	Food contact surfaces: cleaned & sanitized	
16	IN OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	
Time/Temperature Control for Safety			
17	IN OUT N/A N/O	Proper cooking time & temperature	
18	IN OUT N/A N/O	Proper reheating procedures for hot holding	
19	IN OUT N/A N/O	Proper cooling time & temperature	
20	IN OUT N/A N/O	Proper hot holding temperatures	
21	IN OUT N/A	Proper cold holding temperatures	
22	IN OUT N/A N/O	Proper date marking & disposition	
23	IN OUT N/A N/O	Time as a public health control: procedures & record	
Consumer Advisory			
24	IN OUT N/A	Consumer advisory provided for raw/undercooked foods	
Highly Susceptible Population			
25	IN OUT N/A	Pasteurized food used; prohibited foods not offered	
Food/Color Additives & Toxic Substances			
26	IN OUT N/A	Food/Color additives: approved & properly used	
27	IN OUT N/A	Toxic substances properly identified, stored, & used	
Conformance with Approved Procedures			
28	IN OUT N/A	Compliance with variance/specialized process/HACCP	

GOOD RETAIL PRACTICES

Good retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Safe Food & Water			
29	IN OUT	Pasteurized eggs used where required	
30	IN OUT	Water & ice from approved source	
31	IN OUT	Variance obtained for specialized processing methods	
Food Temperature Control			
32	IN OUT	Proper cooling methods used; adequate equipment for temperature control	
33	IN OUT	Plant food properly cooked for hot holding	
34	IN OUT	Approved thawing methods used	
35	IN OUT	Thermometers provided & accurate	
Food Identification			
36	IN OUT	Food properly labeled; original container	
Prevention of Food Contamination			
37	IN OUT	Insects, rodents & animals not present	
38	IN OUT	Contamination prevented during food preparation, storage & display	
39	IN OUT	Personal cleanliness	
40	IN OUT	Wipe cloths: properly used & stored	
41	IN OUT	Washing fruits & vegetables	

Proper Use of Utensils			
42	IN OUT	In-use utensils; properly stored	
43	IN OUT	Utensils, equipment & linens: properly stored, dried & handled	
44	IN OUT	Single-use/single-service articles: properly stored & used	
45	IN OUT	Gloves used properly	
Utensils, Equipment & Vending			
46	IN OUT	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
47	IN OUT	Warewashing facilities: installed, maintained & used; test	
48	IN OUT	Non-food contact surfaces clean	
Physical Facilities			
49	IN OUT	Hot & cold water available: adequate pressure	
50	IN OUT	Plumbing installed; proper backflow devices	
51	IN OUT	Sewage & waste water properly disposed	
52	IN OUT	Toilet facilities: properly constructed, supplied, cleaned	
53	IN OUT	Garbage & refuse properly disposed: facilities maintained	
54	IN OUT	Physical facilities installed, maintained & clean	
55	IN OUT	Adequate ventilation & lighting; designated areas used	

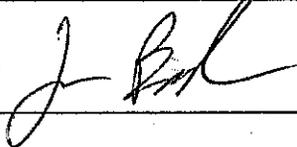
FOOD EMPLOYEE CERTIFICATION

Compliance with PA Food Employee Certification Act (3Pa.CSASS§6501-6510)

Certified Food Employee			
56	IN OUT EX	Certified Food Employee employed; acts as PIC; accessible	

Certificate			
57	IN OUT EX	Certified Food manager certificate: valid and properly displayed	

P.I.C. Signature



Sanitarian Signature

