

Dollar General #2413

210. S. Perry St.

**RETAIL FOOD FACILITY INSPECTION REPORT**

CITY OF TITUSVILLE 107 NORTH FRANKLIN STREET TITUSVILLE, PA 16354		# Risk Factor Violations	Date	2/28/20
		# Repeat Risk Factor Violations	Time In	
		Overall Compliance Status	Time Out	
Food Facility	Address	City/State	Zip	Phone #
Registration #	Owner	Purpose of Inspection (circle one) Routine Follow Up Complaint		License Type Retail
Risk Category				

**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; shellstock 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	

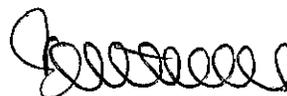
**FOOD EMPLOYEE CERTIFICATION**

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

