

Dollar-Tree Inc

324 W Central Ave

RETAIL FOOD FACILITY INSPECTION REPORT

Header information including City of Titusville, address, inspection date (2/25/20), and facility details like registration number and owner.

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

Table with 5 columns: Item #, IN, OUT, N/A, N/O, Description, C, R. Sections include: Demonstration of Knowledge, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source.

Table with 5 columns: Item #, IN, OUT, N/A, N/O, Description, C, R. Sections include: Protection from Contamination, Time/Temperature Control for Safety, Consumer Advisory, Highly Susceptible Population, Food/Color Additives & Toxic Substances, Conformance with Approved Procedures.

GOOD RETAIL PRACTICES

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

Table with 5 columns: Item #, IN, OUT, N/A, N/O, Description, C, R. Sections include: Safe Food & Water, Food Temperature Control, Food Identification, Prevention of Food Contamination.

Table with 5 columns: Item #, IN, OUT, N/A, N/O, Description, C, R. Sections include: Proper Use of Utensils, Utensils, Equipment & Vending, Physical Facilities.

FOOD EMPLOYEE CERTIFICATION

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

Table with 5 columns: Item #, IN, OUT, EX, Description, C, R. Item 56: Certified Food Employee.

Table with 5 columns: Item #, IN, OUT, EX, Description, C, R. Item 57: Certificate.

P.I.C. Signature

Handwritten signature of the Sanitarian.

Sanitarian Signature

