

# CITY OF TITUSVILLE, PA FOOD ESTABLISHMENT INSPECTION REPORT

<b>CITY OF TITUSVILLE DEPARTMENT OF HEALTH</b>		No. of Risk Factor/Interventions Violations		Date <b>10/18/19</b>	
		No. of Repeat Risk Factor/Intervention/Violations		Current Expiration	
Establishment <b>Luigi's Chino Wok Buffet</b>		Location		Phone	
License / Permit #	Contact/Permit Holder	Purpose of Inspection Routine Follow-up	Est Type FS <b>RS</b>	Risk Category <b>High</b> 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>18</b>	IN OUT N/A N/O						
<b>2</b>	IN OUT			<b>19</b>	IN OUT N/A N/O						
Management awareness; policy present				<b>20</b>	IN OUT N/A						
<b>3</b>	IN OUT			<b>21</b>	IN OUT N/A N/O						
Proper use of reporting, restriction & exclusion				<b>22</b>	IN OUT N/A N/O						
<b>Good Hygienic Practices</b>											
<b>4</b>	IN OUT N/O										
Proper eating, tasting, drinking, or tobacco use											
<b>5</b>	IN OUT N/O										
No discharge from eyes, nose, and mouth											
<b>Preventing Contamination by Hands</b>											
<b>6</b>	IN OUT N/O			<b>23</b>	IN OUT N/A						
Hands clean & properly washed				<b>Consumer Advisory</b>							
<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>8</b>	IN OUT			<b>24</b>	IN OUT N/A						
Adequate handwashing facilities supplied & accessible				Pasteurized foods used; prohibited foods not offered							
<b>Approved Sources</b>											
<b>9</b>	IN OUT			<b>25</b>	IN OUT N/A						
Food obtained from approved source				<b>Chemical</b>							
<b>10</b>	IN OUT N/A N/O			<b>26</b>	IN OUT N/A						
Food received at proper temperature				Food additives: approved & properly 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>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>Protection from contamination</b>											
<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>28</b>				<b>41</b>			
Pasteurized eggs used where required				<b>Proper Use of Utensils</b>			
<b>29</b>				<b>42</b>			
Water & ice from approved source				In-use utensils: properly stored			
<b>30</b>				<b>43</b>			
Variance obtained for specialized processing methods				Utensils, equip & linens: properly stored, dried & handled			
<b>Food Temperature Control</b>							
<b>31</b>				<b>44</b>			
Proper cooling methods used; adequate equipment for temperature control				Single-use & single-service articles: properly stored & used			
<b>32</b>				<b>Utensils, Equipment and Vending</b>			
Plant food properly cooled for hot holding				<b>45</b>			
<b>33</b>				Food & non-food contact surfaces cleanable, properly designed, constructed & used			
Approved thawing methods used				<b>46</b>			
<b>34</b>				Warewashing facilities: installed, maintained, used: test strips			
Thermometers provided & accurate				<b>47</b>			
				Non-food contact surfaces clean			
<b>Food Identification</b>							
<b>35</b>				<b>Physical Facilities</b>			
Food properly labeled; original container				<b>48</b>			
<b>Prevention of Food Contamination</b>							
<b>36</b>				<b>49</b>			
Insects, rodents & animals not present; no unauthorized persons				Hot & cold water available; adequate pressure			
<b>37</b>				Plumbing installed; proper backflow devices			
Contamination prevented during prep, storage & display				<b>50</b>			
<b>38</b>				Sewage & waste water properly disposed			
Personal cleanliness				<b>51</b>			
<b>39</b>				Toilet facilities: properly constructed, supplied & cleaned			
Wiping cloths: properly used & stored				<b>52</b>			
<b>40</b>				Garbage & refuse properly disposed; facilities maintained			
Washing fruits & vegetables				<b>53</b>			
				Physical facilities installed, maintained & clean			
				<b>54</b>			
				Adequate ventilator & lighting: designated areas used			

Person in Charge (Signature) \_\_\_\_\_  
 Inspector (Signature) *[Signature]*

Follow-up: YES **NO** (Circle one)  
 Follow-up Date: \_\_\_\_\_

APPROVED   
  NEW   
  RE-NEW   
  RE-INSPECT

## FOOD ESTABLISHMENT INSPECTION REPORT

<b>CITY OF TITUSVILLE DEPARTMENT OF HEALTH</b>	GREASE TRAP INSTALLED Yes      No	Date _____
Establishment _____	Address/City/State/Zip Code _____	Phone _____

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.
	Compliant.
	Stopped regarding consumer complaint of foreign material in rice at buffet. PIC states that she was not aware of the complaint and had not received any similar complaint. Both white rice and fried rice on the buffet, in the hot hold pots in the hot storage bin were carefully examined. Cooked chopped yellow onion is added to the fried rice on the buffet. Three dark pieces of rice, two which were only dark on the top half were total in the hot storage bin of approximately 25# of rice.

Person in Charge (Signature)	Date: _____
Inspector (Signature)	Date: 10/19/19