

McDonald's

420 S Franklin

RETAIL FOOD FACILITY INSPECTION REPORT

Header information including City of Titusville, address, inspection date (7/21/20), and various violation counts.

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 #, Compliance Status, Description, C, R. Includes sections: Demonstration of Knowledge, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source.

Table with 5 columns: Item #, Compliance Status, Description, C, R. Includes sections: 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 #, Compliance Status, Description, C, R. Includes sections: Safe Food & Water, Food Temperature Control, Food Identification, Prevention of Food Contamination.

Table with 5 columns: Item #, Compliance Status, Description, C, R. Includes sections: Proper Use of Utensils, Utensils, Equipment & Vending, Physical Facilities.

FOOD EMPLOYEE CERTIFICATION

Compliance with PA Food Employee Certification Act (3Pa.CSAS596501-6510)

Table with 5 columns: Item #, Compliance Status, Description, C, R. Item 56: Certified Food Employee.

Table with 5 columns: Item #, Compliance Status, Description, C, R. Item 57: Certificate.

P.I.C. Signature

Handwritten signature of the PIC.

Handwritten signature of the Sanitarian.

Sanitarian Signature

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

TEMPERATURE RECORDINGS

Item/Location	Temp	Item/Location	Temp
Milk 450 W/C			
Eggs 1500 Hot Hold			
Sausage 1600 Hot Hold			
Chicken 1870 Hot Hold			
Chill 20 Refrigerator			
Opener 370 Asch-in			

Observations & Corrective Actions

ITEM #	VIOLATION TEXT
	Stopped to conduct routine inspection & follow-up on complaint of black mold, mildew on floors, outlets, & fan covers. With exception of dust on fan guard in walk-in cooler complaint could not be verified.
47	Sanitizer residual was adequate but wash & rinse temperature requirements of dishwasher did not reach dish plate requirement during inspection. PIC stated that hot water tank had not recovered from filling water wash sink.
54	Dust buildup on wire fan guard on refrigerator unit in walk-in cooler.
54	Several missing floor tiles in dry storage back room.
	Reviewed & left coronavirus guidelines, employee health & coronavirus clean up sheet with PIC.

Follow-up to be completed on sanitarian copy only!

Warning Letter Requested	Yes	No
Prosecution Requested	Yes	No
Follow-up Date	<input type="text"/>	