

# CITY OF TITUSVILLE, PA FOOD ESTABLISHMENT INSPECTION REPORT

<b>CITY OF TITUSVILLE DEPARTMENT OF HEALTH</b>		No. of Risk Factor/Interventions Violations		<b>Date</b>	10/10/19
		No. of Repeat Risk Factor/Intervention/Violations		Current Expiration	
Establishment <i>McKinney Commons</i>		Location <i>Brown St.</i>		Phone	
License / Permit #	Contact/Permit Holder	Purpose of Inspection Routine <input type="checkbox"/> <u>Follow-up</u> <input checked="" type="checkbox"/>	Est Type FS <input type="checkbox"/> <u>RS</u> <input checked="" type="checkbox"/>	Risk Category <u>High</u> 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		Certification by accredited program, compliance with Code, or correct responses	<b>16</b>	IN	OUT	N/A	N/O	Proper cooking time & temperatures		
					<b>17</b>	IN	OUT	N/A	N/O	Proper reheating proc for hot holding		
<b>Employee Health</b>												
<b>2</b>	IN	OUT		Management awareness; policy present	<b>18</b>	IN	OUT	N/A	N/O	Proper cooling time & temperatures		
<b>3</b>	IN	OUT		Proper use of reporting, restriction & exclusion	<b>19</b>	IN	OUT	N/A	N/O	Proper hot holding temperatures		
<b>Good Hygienic Practices</b>												
<b>4</b>	IN	OUT	N/O	Proper eating, tasting, drinking, or tobacco use	<b>20</b>	IN	OUT	N/A		Proper cold holding temperatures		
<b>5</b>	IN	OUT	N/O	No discharge from eyes, nose, and mouth	<b>21</b>	IN	OUT	N/A	N/O	Proper date marking & disposition		
					<b>22</b>	IN	OUT	N/A	N/O	Time as public health control; proc & rec		
<b>Preventing Contamination by Hands</b>												
<b>6</b>	IN	OUT	N/O	Hands clean & properly washed	<b>23</b>	IN	OUT	N/A		Consumer advisory provided for raw or undercooked foods		
<b>7</b>	IN	OUT	N/A	N/O	No bare hand contact with RTE foods or approved alternate method properly followed	<b>Highly Susceptible Populations</b>						
<b>8</b>	IN	OUT		Adequate handwashing facilities supplied & accessible	<b>24</b>	IN	OUT	N/A		Pasteurized foods used; prohibited foods not offered		
<b>Approved Sources</b>												
<b>9</b>	IN	OUT		Food obtained from approved source	<b>25</b>	IN	OUT	N/A		Food additives: approved & properly used		
<b>10</b>	IN	OUT	N/A	N/O	Food received at proper temperature	<b>26</b>	IN	OUT	N/A	Toxic substances properly identified, stored & used		
<b>11</b>	IN	OUT		Food in good condition, safe & unadulterated	<b>Conformance with Approved Procedures</b>							
<b>12</b>	IN	OUT	N/A	N/O	Required records available: shelf stock tags, parasite destruction	<b>27</b>	IN	OUT	N/A	Compliance with variance, specialized process, & HACCP plan		
<b>Protection from contamination</b>												
<b>13</b>	IN	OUT	N/A	Food separated & protected	<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>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>				Pasteurized eggs used where required	<b>41</b>			In-use utensils: properly stored			
<b>29</b>				Water & ice from approved source	<b>42</b>			Utensils, equip & linens: properly stored, dried & handled			
<b>30</b>				Variance obtained for specialized processing methods	<b>43</b>			Single-use & single-service articles: properly stored & used			
<b>Food Temperature Control</b>											
<b>31</b>				Proper cooling methods used; adequate equipment for temperature control	<b>44</b>			Gloves used properly			
<b>Utensils, Equipment and Vending</b>											
<b>32</b>				Plant food properly cooled for hot holding	<b>45</b>			Food & non-food contact surfaces cleanable, properly designed, constructed & used			
<b>33</b>				Approved thawing methods used	<b>46</b>			Warewashing facilities: installed, maintained, used: test strips			
<b>34</b>				Thermometers provided & accurate	<b>47</b>			Non-food contact surfaces clean			
<b>Food Identification</b>											
<b>35</b>				Food properly labeled; original container	<b>Physical Facilities</b>			<b>48</b>			Hot & cold water available; adequate pressure
<b>Prevention of Food Contamination</b>											
<b>36</b>				Insects, rodents & animals not present; no unauthorized persons	<b>49</b>			Plumbing installed; proper backflow devices			
<b>37</b>				Contamination prevented during prep, storage & display	<b>50</b>			Sewage & waste water properly disposed			
<b>38</b>				Personal cleanliness	<b>51</b>			Toilet facilities: properly constructed, supplied & cleaned			
<b>39</b>				Wiping cloths: properly used & stored	<b>52</b>			Garbage & refuse properly disposed; facilities maintained			
<b>40</b>				Washing fruits & vegetables	<b>53</b>			Physical facilities installed, maintained & clean			
					<b>54</b>			Adequate ventilator & lighting: designated areas used			

Person in Charge (Signature) \_\_\_\_\_

Follow-up: YES  NO  (Circle one)

Inspector (Signature) *[Signature]*

Follow-up Date: \_\_\_\_\_

**APPROVED**  **NEW**

**RE-NEW**

**RE-INSPECT**

