

CITY OF TITUSVILLE, PA FOOD ESTABLISHMENT INSPECTION REPORT

CITY OF TITUSVILLE DEPARTMENT OF HEALTH		No. of Risk Factor/Interventions Violations		Date	10/2/19
		No. of Repeat Risk Factor/Intervention/Violations		Current Expiration	10/18/2019
Establishment McKinney Commons		Location Brown St.		Phone	
License / Permit #	Contact/Permit Holder Daniel O'Brien	Purpose of Inspection Routine <input checked="" type="checkbox"/> Follow-up	Est Type FS <input type="checkbox"/> RS <input checked="" type="checkbox"/>	Risk Category High 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
Demonstration of Knowledge							
1	IN <input checked="" type="checkbox"/> OUT	X		16	IN OUT N/A N/O	Proper cooking time & temperatures	
				17	IN OUT N/A N/O	Proper reheating proc for hot holding	
Potentially Hazardous Food Time/Temperature							
Employee Health							
2	IN OUT			18	IN OUT N/A N/O	Proper cooling time & temperatures	
Management awareness; policy present				19	IN OUT N/A N/O	Proper hot holding temperatures	
3	IN OUT			20	IN OUT N/A	Proper cold holding temperatures	
Proper use of reporting, restriction & exclusion				Good Hygienic Practices			
4	IN OUT N/O			21	IN OUT N/A N/O	Proper date marking & disposition	
Proper eating, tasting, drinking, or tobacco use				22	IN OUT N/A N/O	Time as public health control; proc & rec	
5	IN OUT N/O			Preventing Contamination by Hands			
No discharge from eyes, nose, and mouth				6	IN OUT N/O	Hands clean & properly washed	
Consumer Advisory							
7	IN OUT N/A N/O			23	IN OUT N/A	Consumer advisory provided for raw or undercooked foods	
No bare hand contact with RTE foods or approved alternate method properly followed				Highly Susceptible Populations			
8	IN <input checked="" type="checkbox"/> OUT	X		24	IN OUT N/A	Pasteurized foods used; prohibited foods not offered	
Adequate handwashing facilities supplied & accessible				Approved Sources			
9	IN OUT			25	IN OUT N/A	Food additives: approved & properly used	
Food obtained from approved source				26	IN OUT N/A	Toxic substances properly identified, stored & used	
10	IN OUT N/A N/O			Chemical			
Food received at proper temperature				27	IN OUT N/A	Compliance with variance, specialized process, & HACCP plan	
11	IN OUT			Conformance with Approved Procedures			
Food in good condition, safe & unadulterated				Risk factors 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.			
12	IN OUT N/A N/O						
Required records available: shelf stock tags, parasite destruction							
Protection from contamination							
13	IN <input checked="" type="checkbox"/> OUT N/A	X					
14	IN OUT N/A						
Food separated & protected							
15	IN OUT			GOOD RETAIL PRACTICES			
Food-contact surfaces: cleaned & sanitized				Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.			
Proper disposition of returned, previously served, reconditioned & unsafe food				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			

Safe Food and Water		COS	R	Proper Use of Utensils		COS	R
28	Pasteurized eggs used where required			41	In-use utensils: properly stored		
29	Water & ice from approved source			42	Utensils, equip & linens: properly stored, dried & handled		
30	Variance obtained for specialized processing methods			43	Single-use & single-service articles: properly stored & used		
Food Temperature Control							
31	Proper cooling methods used; adequate equipment for temperature control			44	Gloves used properly		
Utensils, Equipment and Vending							
32	Plant food properly cooled for hot holding			45	Food & non-food contact surfaces cleanable, properly designed, constructed & used		
33	Approved thawing methods used			46	Warewashing facilities: installed, maintained, used: test strips		
34	Thermometers provided & accurate			47	Non-food contact surfaces clean		
Food Identification							
35	Food properly labeled; original container			Physical Facilities			
Prevention of Food Contamination							
36	Insects, rodents & animals not present; no unauthorized persons			48	Hot & cold water available; adequate pressure		
37	Contamination prevented during prep, storage & display			49	Plumbing installed; proper backflow devices		
38	Personal cleanliness			50	Sewage & waste water properly disposed		
39	Wiping cloths: properly used & stored			51	Toilet facilities: properly constructed, supplied & cleaned		
40	Washing fruits & vegetables			52	Garbage & refuse properly disposed; facilities maintained		
				53	Physical facilities installed, maintained & clean		
				54	Adequate ventilator & lighting: designated areas used		

Person in Charge (Signature) _____
 Inspector (Signature) _____

APPROVED _____ NEW _____ RE-NEW _____

Follow-up: YES NO (Circle one)
 Follow-up Date: 10/23/19

RE-INSPECT

