

# 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>	10/23/19
		No. of Repeat Risk Factor/Intervention/Violations	Current Expiration	11/7/2019
Establishment <b>GetGo Store #3288</b>		Location <b>103 S. Perry St.</b>		Phone
License / Permit #	Contact/Permit Holder <b>Christine Doverspike</b>	Purpose of Inspection Routine Follow-up	Est Type FS <b>RS</b>	Risk Category High <b>Medium</b> 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>Employee Health</b>				<b>Potentially Hazardous Food Time/Temperature</b>			
1	IN OUT			16	IN OUT N/A N/O		
				17	IN OUT N/A N/O		
<b>Good Hygienic Practices</b>				<b>Consumer Advisory</b>			
2	IN OUT			18	IN OUT N/A N/O		
3	IN OUT			19	IN OUT N/A N/O		
<b>Preventing Contamination by Hands</b>				<b>Highly Susceptible Populations</b>			
4	IN OUT N/O			20	IN OUT N/A		
5	IN OUT N/O			21	IN OUT N/A N/O		
<b>Approved Sources</b>				<b>Chemical</b>			
6	IN OUT N/O			22	IN OUT N/A N/O		
7	IN OUT N/A N/O			23	IN OUT N/A		
8	IN OUT			<b>Conformance with Approved Procedures</b>			
<b>Protection from contamination</b>				24	IN OUT N/A		
9	IN OUT			25	IN OUT N/A		
10	IN OUT N/A N/O			26	IN OUT N/A		
11	IN OUT			27	IN OUT N/A		
12	IN OUT N/A N/O			<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.			
13	IN OUT N/A						
14	IN OUT N/A						
15	IN OUT			<b>GOOD RETAIL PRACTICES</b>			

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

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		
<b>Food Temperature Control</b>				44	Gloves used properly		
31	Proper cooling methods used; adequate equipment for temperature control			<b>Utensils, Equipment and Vending</b>			
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		
<b>Food Identification</b>				<b>Physical Facilities</b>			
35	Food properly labeled; original container			48	Hot & cold water available; adequate pressure		
<b>Prevention of Food Contamination</b>				49	Plumbing installed; proper backflow devices		
36	Insects, rodents & animals not present; no unauthorized persons			50	Sewage & waste water properly disposed		
37	Contamination prevented during prep, storage & display			51	Toilet facilities: properly constructed, supplied & cleaned		
38	Personal cleanliness			52	Garbage & refuse properly disposed; facilities maintained		
39	Wiping cloths: properly used & stored			53	Physical facilities installed, maintained & clean		
40	Washing fruits & vegetables			54	Adequate ventilator & lighting: designated areas used		

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

Follow-up: YES  NO  (Circle one)

Inspector (Signature) \_\_\_\_\_

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

APPROVED

NEW

RE-NEW

RE-INSPECT



# CITY OF TITUSVILLE, PA FOOD ESTABLISHMENT INSPECTION REPORT

<b>CITY OF TITUSVILLE DEPARTMENT OF HEALTH</b>		No. of Risk Factor/Interventions Violations	Date	10/23/19
		No. of Repeat Risk Factor/Intervention/Violations	Current Expiration	
Establishment <u>Pasquales</u>		Location		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

Safe Food and Water		COS	R	Proper Use of Utensils		COS	R
<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>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) \_\_\_\_\_

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

**APPROVED**

**NEW**

**RE-NEW**

**RE-INSPECT**



# 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

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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>24</b>	IN OUT N/A		
<b>8</b>	IN OUT			Pasteurized foods used; prohibited foods not offered			
Adequate handwashing facilities supplied & accessible							
<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>Protection from contamination</b>							
<b>13</b>	IN OUT N/A			<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						
<b>15</b>	IN OUT						
Food separated & protected							
Food-contact surfaces: cleaned & sanitized							
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 cooked for hot holding				<b>45</b>			
Approved thawing methods used				Food & non-food contact surfaces cleanable, properly designed, constructed & used			
<b>33</b>				<b>46</b>			
Thermometers provided & accurate				Warewashing facilities: installed, maintained, used: test strips			
<b>34</b>				<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.
Complaint	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 all 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