

Bewegans, Inc

144 Disrael St.

RETAIL FOOD FACILITY INSPECTION REPORT

CITY OF TITUSVILLE 107 NORTH FRANKLIN STREET TITUSVILLE, PA 16354		# Risk Factor Violations	Date	1/22/20
		# Repeat Risk Factor Violations	Time In	
		Overall Compliance Status	Time Out	
Food Facility	Address	City/State	Zip	Phone #
Registration #	Owner	Purpose of Inspection (circle one) Routine Follow Up Complaint	License Type	Risk Category

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

	IN	OUT	N/A	N/O	C	R
Demonstration of Knowledge						
1	IN	OUT				
Employee Health						
2	IN	OUT	N/O			
3	IN	OUT				
4	IN	OUT	N/A	N/O		X
Good Hygienic Practices						
5	IN	OUT	N/O			
6	IN	OUT	N/O			
Preventing Contamination by Hands						
7	IN	OUT	N/O			
8	IN	OUT	N/A	N/O		
9	IN	OUT				
Approved Source						
10	IN	OUT				
11	IN	OUT	N/A	N/O		
12	IN	OUT				
13	IN	OUT	N/A	N/O		

	IN	OUT	N/A	N/O	C	R
Protection from Contamination						
14	IN	OUT	N/A			
15	IN	OUT	N/A			
16	IN	OUT				
Time/Temperature Control for Safety						
17	IN	OUT	N/A	N/O		
18	IN	OUT	N/A	N/O		
19	IN	OUT	N/A	N/O		
20	IN	OUT	N/A	N/O		
21	IN	OUT	N/A			
22	IN	OUT	N/A	N/O		
23	IN	OUT	N/A	N/O		
Consumer Advisory						
24	IN	OUT	N/A			
Highly Susceptible Population						
25	IN	OUT	N/A			
Food/Color Additives & Toxic Substances						
26	IN	OUT	N/A			
27	IN	OUT	N/A			
Conformance with Approved Procedures						
28	IN	OUT	N/A			

GOOD RETAIL PRACTICES

Good retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

	IN	OUT	N/A	N/O	C	R
Safe Food & Water						
29	IN	OUT				
30	IN	OUT				
31	IN	OUT				
Food Temperature Control						
32	IN	OUT				
33	IN	OUT				
34	IN	OUT				
35	IN	OUT				
Food Identification						
36	IN	OUT				
Prevention of Food Contamination						
37	IN	OUT				
38	IN	OUT				
39	IN	OUT				
40	IN	OUT				
41	IN	OUT				

	IN	OUT	N/A	N/O	C	R
Proper Use of Utensils						
42	IN	OUT				
43	IN	OUT				
44	IN	OUT				
45	IN	OUT				
Utensils, Equipment & Vending						
46	IN	OUT				
47	IN	OUT				
48	IN	OUT				
Physical Facilities						
49	IN	OUT				
50	IN	OUT				
51	IN	OUT				
52	IN	OUT				
53	IN	OUT				
54	IN	OUT				
55	IN	OUT				

FOOD EMPLOYEE CERTIFICATION

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

	IN	OUT	N/A	N/O	C	R
Certified Food Employee						
56	IN	OUT	EX			

	IN	OUT	N/A	N/O	C	R
Certificate						
57	IN	OUT	EX			

P.I.C. Signature

Sanitarian Signature

