

BPO EIKI # 264

324 W. Central Ave.

RETAIL FOOD FACILITY INSPECTION REPORT

Header information including City of Titusville, 107 North Franklin Street, Titusville, PA 16354, and inspection details like Date (1/14/20), Time In, Time Out, and Compliance Status.

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 4 columns: Item #, Compliance Status (IN, OUT, N/A, N/O), Description, and Correction/Repeat (C, R). Includes sections for Demonstration of Knowledge, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, and Approved Source.

Table with 4 columns: Item #, Compliance Status (IN, OUT, N/A, N/O), Description, and Correction/Repeat (C, R). Includes sections for Protection from Contamination, Time/Temperature Control for Safety, Consumer Advisory, Highly Susceptible Population, Food/Color Additives & Toxic Substances, and 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 4 columns: Item #, Compliance Status (IN, OUT, N/A, N/O), Description, and Correction/Repeat (C, R). Includes sections for Safe Food & Water, Food Temperature Control, Food Identification, and Prevention of Food Contamination.

Table with 4 columns: Item #, Compliance Status (IN, OUT, N/A, N/O), Description, and Correction/Repeat (C, R). Includes sections for Proper Use of Utensils, Utensils, Equipment & Vending, and Physical Facilities.

FOOD EMPLOYEE CERTIFICATION

Compliance with PA Food Employee Certification Act (3Pa.CSASS§6501-6510)

Table for Certified Food Employee with columns for Item #, Compliance Status (IN, OUT, EX), and Description.

Table for Certificate with columns for Item #, Compliance Status (IN, OUT, EX), and Description.

P.I.C. Signature: [Handwritten Signature]

Sanitarian Signature: [Handwritten 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 Routine Follow Up Complaint		License Type Retail	Risk Category

TEMPERATURE RECORDINGS			
Item/Location	Temp	Item/Location	Temp
Beef	-5	Storage Freezer	
Ham	29	Storage Refrigerator	
Cheese	36	Main Service Refrigerator	

Observations & Corrective Actions	
ITEM #	VIOLATION TEXT
9	No Hand dry towels in towel rack at Handwash Sink. (Cos)
15	Build-up of dried food residue on fry cutter (Cos)
27	One fuel cell commingled with food ingredients in cupboard above food prep counter. (Cos)
35	Digital thermometer has a dead battery and is not functional.
55	Three non shielded, non shatterproof fluorescent bulbs in ceiling fixtures in rear food storage area.
	Employee is in the process of becoming certified
	Approx to Review

Follow-up to be completed on sanitarian copy only!

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