

Subway

116 N. Franklin St

RETAIL FOOD FACILITY INSPECTION REPORT

Header information including City of Titusville, 107 North Franklin Street, Titusville, PA 16354, and inspection details like Date (10/29/20), Time In, Time Out, and Overall 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, Approved Source, and Consumer Advisory.

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, 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.CSASS56501-6510)

Table with 4 columns: Item #, Compliance Status (IN, OUT, EX), Description, and Correction/Repeat (C, R). Item 56: Certified Food Employee.

Table with 4 columns: Item #, Compliance Status (IN, OUT, EX), Description, and Correction/Repeat (C, R). Item 57: Certificate.

P.I.C. Signature

Handwritten signature of the Person in Charge.

Sanitarian Signature

Handwritten signature of the Sanitarian.

