

Scoop & Ice Cream Parlor

BrCH Corp

RETAIL FOOD FACILITY INSPECTION REPORT

CITY OF TITUSVILLE 107 NORTH FRANKLIN STREET TITUSVILLE, PA 16354		# Risk Factor Violations	Date	6/8/20
		# 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
			Retail	Low

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		
Person in Charge present, demonstrates knowledge, & performs duties			
Employee Health			
2	IN OUT N/O		
Management, food employee & conditional employees; knowledge, responsibilities & reporting			
3	IN OUT		
Proper use of reporting; restriction & exclusion			
4	IN OUT N/A N/O		X
Procedures for responding to vomiting & diarrheal events			
Good Hygienic Practices			
5	IN OUT N/O		
Proper eating, tasting, drinking or tobacco use			
6	IN OUT N/O		
No discharge from eyes, nose & mouth			
Preventing Contamination by Hands			
7	IN OUT N/O		
Hands clean & properly washed			
8	IN OUT N/A N/O		
No bare hand-contact with RTE foods or pre-approved alternate method properly followed			
9	IN OUT		
Adequate handwashing sinks properly supplied and accessible			
Approved Source			
10	IN OUT		
Food obtained from approved source			
11	IN OUT N/A N/O		
Food received at proper temperature			
12	IN OUT		
Food in good condition, safe & unadulterated			
13	IN OUT N/A N/O		
Required records available; shellstock tags, parasite			

IN, OUT, N/A, N/O		C	R
Protection from Contamination			
14	IN OUT N/A		
Food separated & protected			
15	IN OUT N/A		
Food contact surfaces: cleaned & sanitized			
16	IN OUT		
Proper disposition of returned, previously served, reconditioned & unsafe food			
Time/Temperature Control for Safety			
17	IN OUT N/A N/O		
Proper cooking time & temperature			
18	IN OUT N/A N/O		
Proper reheating procedures for hot holding			
19	IN OUT N/A N/O		
Proper cooling time & temperature			
20	IN OUT N/A N/O		
Proper hot holding temperatures			
21	IN OUT N/A		
Proper cold holding temperatures			
22	IN OUT N/A N/O		
Proper date marking & disposition			
23	IN OUT N/A N/O		
Time as a public health control: procedures & record			
Consumer Advisory			
24	IN OUT N/A		
Consumer advisory provided for raw/undercooked foods			
Highly Susceptible Population			
25	IN OUT N/A		
Pasteurized food used; prohibited foods not offered			
Food/Color Additives & Toxic Substances			
26	IN OUT N/A		
Food/Color additives: approved & properly used			
27	IN OUT N/A		
Toxic substances properly identified, stored, & used			
Conformance with Approved Procedures			
28	IN OUT N/A		
Compliance with variance/specialized process/HACCP			

GOOD RETAIL PRACTICES

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

Safe Food & Water			
29	IN OUT		
Pasteurized eggs used where required			
30	IN OUT		
Water & ice from approved source			
31	IN OUT		
Variance obtained for specialized processing methods			
Food Temperature Control			
32	IN OUT		
Proper cooling methods used; adequate equipment for temperature control			
33	IN OUT		
Plant food properly cooked for hot holding			
34	IN OUT		
Approved thawing methods used			
35	IN OUT		
Thermometers provided & accurate			
Food Identification			
36	IN OUT		
Food properly labeled; original container			
Prevention of Food Contamination			
37	IN OUT		
Insects, rodents & animals not present			
38	IN OUT		
Contamination prevented during food preparation, storage & display			
39	IN OUT		
Personal cleanliness			
40	IN OUT		
Wipe cloths: properly used & stored			
41	IN OUT		
Washing fruits & vegetables			

Proper Use of Utensils			
42	IN OUT		
In-use utensils; properly stored			
43	IN OUT		
Utensils, equipment & linens: properly stored, dried & handled			
44	IN OUT		
Single-use/single-service articles: properly stored & used			
45	IN OUT		
Gloves used properly			
Utensils, Equipment & Vending			
46	IN OUT		
Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
47	IN OUT		
Warewashing facilities; installed, maintained & used; test			
48	IN OUT		
Non-food contact surfaces clean			
Physical Facilities			
49	IN OUT		
Hot & cold water available: adequate pressure			
50	IN OUT		
Plumbing installed; proper backflow devices			
51	IN OUT		
Sewage & waste water properly disposed			
52	IN OUT		
Toilet facilities: properly constructed, supplied, cleaned			
53	IN OUT		
Garbage & refuse properly disposed; facilities maintained			
54	IN OUT		
Physical facilities installed, maintained & clean			
55	IN OUT		
Adequate ventilation & lighting; designated areas used			

FOOD EMPLOYEE CERTIFICATION

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

Certified Food Employee		C	R
56	IN OUT EX		
Certified Food Employee employed; acts as PIC; accessible			

Certificate		C	R
57	IN OUT EX		X
Certified Food manager certificate: valid and properly displayed			

P.I.C. Signature *Michael Bruner*

Sanitarian Signature *[Signature]*

