

Passenger's Pizza Subs

423 E. Central Ave

RETAIL FOOD FACILITY INSPECTION REPORT

CITY OF TITUSVILLE 107 NORTH FRANKLIN STREET TITUSVILLE, PA 16354		# Risk Factor Violations	Date	9/18/20
		# 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 Retail	Risk Category High

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

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

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

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

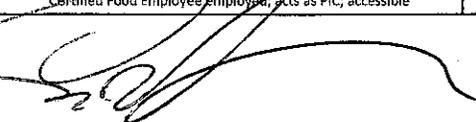
FOOD EMPLOYEE CERTIFICATION

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

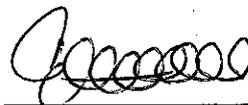
IN, OUT, N/A, N/O			C	R
Certified Food Employee				
56	IN	Certified Food Employee employed, acts as PIC; accessible		

IN, OUT, N/A, N/O			C	R
Certificate				
57	IN	Certified Food manager certificate: valid and properly displayed		

P.I.C. Signature



Sanitarian Signature



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TEMPERATURE RECORDINGS			
Item/Location	Temp	Item/Location	Temp
Produce cooler	37		
MAGIC Chef Ref.	41		
Mustards	141		
Chicken	39°F		
lettuce	38°F		
Turkey	39°F		

Observations & Corrective Actions	
ITEM #	VIOLATION TEXT
40	Soiled, damp wiping cloths not stored in a sanitizing solution between uses.
48	Dried excess flour build-up on interior exterior of flour storage bin.
54	Build-up of grease on the floor beneath deep fryer.
54	Door gaskets on sandwich case are torn and missing.
54	An infant was being used for in the food prep area (on top of freezer).
55	Two non-shielded, non-shatter-proof fluorescent bulbs in light fixture in prep area.
56	FEC expired on 11/2019 all employees has not been replaced. PIC states he is enrolled in workers to begin 10/15/20
57	Cond FEC not posted.
	46.1144 - Retail food facility failed to comply with Pa. Disease Process Control law.
	Numerous employees were not wearing face masks.
	Re-inspection M.E. Ochs

Follow-up to be completed on sanitarian copy only!

Warning Letter Requested Yes No

Prosecution Requested Yes No

Follow-up Date

