

Sauc-A-lot

111 Duane St.

RETAIL FOOD FACILITY INSPECTION REPORT

Header information including City of Titusville, address, risk factor violations, date (9/19/20), and registration details.

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 #, Status (IN, OUT, N/A, N/O), Description, and Compliance (C, R). Sections include: Demonstration of Knowledge, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, and Approved Source.

Table with 4 columns: Item #, Status (IN, OUT, N/A, N/O), Description, and Compliance (C, R). Sections include: 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 #, Status (IN, OUT, N/A, N/O), Description, and Compliance (C, R). Sections include: Safe Food & Water, Food Temperature Control, Food Identification, and Prevention of Food Contamination.

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

FOOD EMPLOYEE CERTIFICATION

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

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

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

P.I.C. Signature

Handwritten signature of the P.I.C.

Sanitarian Signature

Handwritten signature of the Sanitarian.

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		License Type	Risk Category
		Routine	Follow Up	Complaint	Retail

TEMPERATURE RECORDINGS

Item/Location	Temp	Item/Location	Temp
Produce	39°		
Dairy Case	37°		
Milk	40°		
Deli Meats (Bacon)	36°		
Beef	36°		
Freezer	0°		
Walk-in Cooler (Meat)	26°		
Produce Cooler	41°		
Walk-in Freezer	-2		

Observations & Corrective Actions

ITEM #	VIOLATION TEXT
38	Accumulation of frozen condensate on boxed Baked goods stored on shelf beneath refrigeration unit in walk-in freezer.
54	Heavy dust buildup on overhead refrigeration unit fan guard in meat cooler.
	Reviewed all left employee history, no previous clean-up sheet at case could 19 guidance with PIC.
	Approval to rework

Follow-up to be completed on sanitarian copy only!

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