

University of P. H.burgh

Brown St

RETAIL FOOD FACILITY INSPECTION REPORT

Form with fields for City of Titusville, 107 North Franklin Street, Titusville, PA 16354, # Risk Factor Violations, # Repeat Risk Factor Violations, Overall Compliance Status, Date 9/22/20, Time In, Time Out, Food Facility, Address, City/State, Zip, Phone #, Registration #, Owner, Purpose of Inspection (Routine, Follow Up, Complaint), License Type (Retail), Risk Category.

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

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

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

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

FOOD EMPLOYEE CERTIFICATION

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

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

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

P.I.C. Signature

Handwritten signature of the Sanitarian.

Sanitarian Signature

