

Winston Bakery

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

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

Demonstration of Knowledge				
IN	OUT	N/A	N/O	
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

Protection from Contamination				
IN	OUT	N/A	N/O	
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.

Safe Food & Water				
IN	OUT	N/A	N/O	
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

Proper Use of Utensils				
IN	OUT	N/A	N/O	
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)

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

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

P.I.C. Signature

Kathryn C. Pitt

[Signature]

Sanitarian Signature

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		Routine	Follow Up	Complaint	Retail

TEMPERATURE RECORDINGS

Item/Location	Temp	Item/Location	Temp
Freezer	90		
Sour Cream	39.0		
Milk retail display	39.0		

Observations & Corrective Actions

ITEM #	VIOLATION TEXT
56	FEC on site is expired as of 3/14/19 and employee was not seen replaced.
57	As noted above FEC has expired
	Advised owner of likely requests for milk goods sold off premise.
	46.1144 Retail Food Facility failed to comply with the Disease Prevention Control Law. Numerous employees were not wearing face masks.
	Appred to Review
	Reviewed and left Covid 19, Employee Health and numerous cleanup flyers with PIC.

Follow-up to be completed on sanitarian copy only!

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