



Retail Food Facility Inspection Report

Facility: GARRET HILL ALEHOUSE **Facility ID:** 128075
Owner: EUGENE MITCHELL
Address: 157 Garrett AVE
City/State: Bryn Mawr PA
Zip: 19010 **County:** Delaware **Region:** Region 7
Phone:

Insp. ID: 632829
Insp. Date: 9/12/2017
Insp. Reason: Regular
No. of Risk Factors: 2
No. of Repeat Risk Factors: 0
Overall Compliance: IN

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk Factors are important practices and procedures identified as the most prevalent contributing factors of foodborne illness or injury.
 Public Health Intervention are control measures to prevent foodborne illness or injury.

IN = In Compliance, OUT = Out of Compliance, N/O = Not Observed, N/A = Not Applicable, C = Corrected On Site, R = Repeat Violation

| Supervision | | Protection From Contamination | |
|--|--------|---|--------|
| 1. Person in charge present, demonstrates knowledge, & performs duties | In | 14. Food separated & protected | In |
| Employee Health | | 15. Food-contact surfaces: cleaned & sanitized | In |
| 2. Management, food employee & conditional food employee knowledge, responsibilities & reporting | In | 16. Proper disposition of returned, previously served, reconditioned, & unsafe food | In |
| 3. Proper use of restriction & exclusion | In | Time/Temperature Control for Safety | |
| 4. Procedure for responding to vomiting & diarrheal events | In | 17. Proper cooking time & temperatures | In |
| Good Hygienic Practices | | 18. Proper reheating procedures for hot holding | N/O |
| 5. Proper eating, tasting, drinking, or tobacco use | N/O | 19. Proper cooling time & temperatures | In |
| 6. No discharge from eyes, nose, & mouth | N/O | 20. Proper hot holding temperatures | N/O |
| Preventing Contamination by Hands | | 21. Proper cold holding temperatures | In |
| 7. Hands clean & properly washed | In | 22. Proper date marking & disposition | Out, C |
| 8. No bare hand contact with RTE food or a pre-approved alternate method properly followed | In | 23. Time as a public health control; procedures & records | N/O |
| 9. Adequate handwashing sinks properly supplied & accessible | Out, C | Consumer Advisory | |
| Approved Source | | 24. Consumer advisory provided for raw / undercooked foods | N/A |
| 10. Food obtained from approved source | In | Highly Susceptible Population | |
| 11. Food received at proper temperature | In | 25. Pasteurized foods used; prohibited foods not offered | N/A |
| 12. Food in good condition, safe, & unadulterated | In | Food/Color Additives & Toxic Substances | |
| 13. Required records available: shellstock tags, parasite destruction | N/O | 26. Food additives: approved & properly used | N/A |
| | | 27. Toxic substances properly identified, stored & used | In |
| | | Conformance with Approved Procedures | |
| | | 28. Compliance with variance/specialized process/HACCP | N/A |

GOOD RETAIL PRACTICES

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

| Safe Food & Water | | Proper Use of Utensils | |
|---|--------|--|-----|
| 29. Pasteurized eggs used where required | In | 42. In-use utensils: properly stored | In |
| 30. Water & ice from approved source | In | 43. Utensils, equipment & linens: properly stored, dried & handled | In |
| 31. Variance obtained for specialized processing methods | In | 44. Single-use/single-service articles: properly stored & used | In |
| Food Temperature Control | | 45. Gloves used properly | In |
| 32. Proper cooling methods used; adequate equipment for temperature control | In | Utensils, Equipment & Vending | |
| 33. Plant food properly cooked for hot holding | In | 46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used | Out |
| 34. Approved thawing methods used | In | 47. Warewashing facilities: installed, maintained & used; sanitizer test method/strips/kit available | Out |
| 35. Thermometers provided & accurate | Out | 48. Non-food contact surfaces clean | Out |
| Food Identification | | Physical Facilities | |
| 36. Food properly labeled; original container | Out, C | 49. Hot & cold water available; adequate pressure | In |
| Prevention of Food Contamination | | 50. Plumbing installed; proper backflow devices | In |
| 37. Insects, rodents & animals not present | In | 51. Sewage & waste water properly disposed | In |
| 38. Contamination prevented during food preparation, storage & display | Out, C | 52. Toilet facilities: properly constructed, supplied, & cleaned | In |
| 39. Personal cleanliness | In | 53. Garbage & refuse properly disposed; facilities maintained | In |
| 40. Wiping cloths: properly used & stored | In | 54. Physical facilities installed, maintained, & clean | In |
| 41. Washing fruit & vegetables | In | 55. Adequate ventilation & lighting; designated areas used | Out |

FOOD EMPLOYEE CERTIFICATION

| Certified Food Employee | | Certificate | |
|---|----|--|----|
| 56. Certified Food Employee employed; acts as PIC; accessible | In | 57. Certified food manager certificate: valid & properly displayed | In |

| Visit Date | Person In Charge | Person In Charge Signature | Sig. Date | Sanitarian | Sanitarian Signature | Sig. Date | Time In | Time Out |
|------------|-----------------------------------|----------------------------|-----------|-----------------|------------------------|-----------|---------|----------|
| 9/12/2017 | Nate Bayletts (Signature on File) | | 9/12/2017 | Marie Carbonara | <i>Marie Carbonara</i> | 9/12/2017 | 3:55 PM | 4:40 PM |



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TEMPERATURE OBSERVATIONS

| Item | Location | Temp | Item | Location | Temp | Item | Location | Temp |
|-------|----------------|------|--------|----------------|------|--------------|----------------|------|
| Other | Cold-Hold Unit | 43°F | onions | Cold-Hold Unit | 39°F | tomato sauce | Cold-Hold Unit | 39°F |
| Other | Refrigerator | 36°F | | | ° | | | ° |

OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the timeframes below

| Item Number | Violation of Code | Comment | Correct By Date | Repeat Violation |
|-------------|--------------------|--|-----------------|------------------|
| 9. | 46.941(b)-(e) | Paper towel dispenser empty at the handwash sink in the kitchen and bar-COS | | |
| 9. | 46.941(b)-(e) | Soap was not available at the handwash sink in the kitchen and bar-COS | | |
| 22. | 3 - 501.17 | Potentially hazardous ready-to-eat food prepared in the food facility and held for more than 48 hours, located in the refrigerator is not being date marked-COS | | |
| 22. | 3 - 501.18 | Lettuce, a potentially hazardous ready to eat food requiring datemarking, in the refrigerator, was not date marked, or was beyond the date-marking and requires discarding-COS | | |
| 35. | 46.590 | Temperature measuring device for ensuring proper temperature of equipment is not available or readily accessible in under counter refrigerator. | | |
| 36. | 46.282 | Sugar, salt, flour storage containers, are not labeled with the common name of the food-COS | | |
| 38. | 46.321 | food stored directly on the floor in storage area rather than 6 inches off of the floor as required-COS | | |
| 46. | 46.671 | Clean and sanitize food prep area and equipment in back of kitchen. | | |
| 47. | 46.634 & 46.674(e) | Food facility does not have available sanitizer test strips or test kit for DISHWASHER to determine appropriate sanitizer concentration | | |
| 48. | 46.711(b)(c) | Observed under cook line with an accumulation of dust, dirt, food residue, debris on non-food contact surfaces-COS | | |
| 48. | 46.714 | Non-food contact surfaces at BAR area not cleaned at a frequency to preclude accumulation of dirt and soil. Clean and sanitize all BAR equipment. | | |
| 55. | 46.922(a) | Lights are not shielded or shatter proof over the food prep areas in kitchen | | |

PUBLISHED COMMENTS

Report has been reviewed with the person in charge and all violations should be corrected within 2 days, unless a correct-by-date is specifically documented within the violation.

The compliance status of this facility and a copy of this inspection report will be posted on the PA Department of Agriculture website.

Post Current Inspection Report in public view.