

CITY OF TITUSVILLE, PA FOOD ESTABLISHMENT INSPECTION REPORT

CITY OF TITUSVILLE DEPARTMENT OF HEALTH		No. of Risk Factor/Interventions Violations	Date	12/17/19
		No. of Repeat Risk Factor/Intervention/Violations	Current Expiration	12/13/2019
Establishment ORR'S BREWING		Location 109 S Franklin St		Phone
License / Permit #	Contact/Permit Holder	Purpose of Inspection Routine Follow-up	Est Type FS RS	Risk Category High Medium Low

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.
IN = in compliance **OUT** = not in compliance **N/O** = not observed **N/A** = not applicable **COS** = corrected on-site during inspection **R** = repeat violation

Compliance Status		COS	R	Compliance Status		COS	R
Demonstration of Knowledge							
1	IN OUT	Certification by accredited program, compliance with Code, or correct responses		16	IN OUT N/A N/O	Proper cooking time & temperatures	
						Proper reheating proc for hot holding	
Employee Health							
2	IN OUT	Management awareness; policy present		18	IN OUT N/A N/O	Proper cooling time & temperatures	
						Proper hot holding temperatures	
3	IN OUT	Proper use of reporting, restriction & exclusion		20	IN OUT N/A	Proper cold holding temperatures	
						Proper date marking & disposition	
Good Hygienic Practices							
4	IN OUT N/O	Proper eating, tasting, drinking, or tobacco use		22	IN OUT N/A N/O	Time as public health control; proc & rec	
5	IN OUT N/O	No discharge from eyes, nose, and mouth					
Preventing Contamination by Hands							
6	IN OUT N/O	Hands clean & properly washed		23	IN OUT N/A	Consumer advisory provided for raw or undercooked foods	
7	IN OUT N/A N/O	No bare hand contact with RTE foods or approved alternate method properly followed		Highly Susceptible Populations			
				8	IN OUT	Adequate handwashing facilities supplied & accessible	
Approved Sources							
9	IN OUT	Food obtained from approved source		25	IN OUT N/A	Food additives: approved & properly used	
						Toxic substances properly identified, stored & used	
10	IN OUT N/A N/O	Food received at proper temperature		26	IN OUT N/A		
11	IN OUT	Food in good condition, safe & unadulterated		Conformance with Approved Procedures			
				12	IN OUT N/A N/O	Required records available: shelf stock tags, parasite destruction	
Protection from contamination							
13	IN OUT N/A	Food separated & protected		Risk factors are improper 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.			
15	IN OUT	Proper disposition of returned, previously served, reconditioned & unsafe food					

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods. Mark "X" in box if numbered item is not in compliance. Mark "X" in appropriate box for COS and/or R. **COS**=corrected on-site during inspection **R**=repeat violation

		COS	R			COS	R
Safe Food and Water							
28	IN OUT	Pasteurized eggs used where required		41	IN OUT	In-use utensils: properly stored	
						Utensils, equip & linens: properly stored, dried & handled	
						Single-use & single-service articles: properly stored & used	
30	IN OUT	Variance obtained for specialized processing methods		43	IN OUT	Gloves used properly	
Food Temperature Control							
31	IN OUT	Proper cooling methods used; adequate equipment for temperature control		Utensils, Equipment and Vending			
				32	IN OUT	Plant food properly cooled for hot holding	
33	IN OUT	Approved thawing methods used					
				34	IN OUT	Thermometers provided & accurate	
Food Identification							
35	IN OUT	Food properly labeled; original container		48	IN OUT	Hot & cold water available; adequate pressure	
						Plumbing installed; proper backflow devices	
Prevention of Food Contamination							
36	IN OUT	Insects, rodents & animals not present; no unauthorized persons		50	IN OUT	Sewage & waste water properly disposed	
						Toilet facilities: properly constructed, supplied & cleaned	
37	IN OUT	Contamination prevented during prep, storage & display		51	IN OUT	Garbage & refuse properly disposed; facilities maintained	
						Physical facilities installed, maintained & clean	
38	IN OUT	Personal cleanliness		52	IN OUT		
39	IN OUT	Wiping cloths: properly used & stored		53	IN OUT		
40	IN OUT	Washing fruits & vegetables		54	IN OUT	Adequate ventilator & lighting: designated areas used	

Person in Charge (Signature) _____
 Inspector (Signature) _____

Follow-up: YES **NO** (Circle one)

Follow-up Date: _____

APPROVED

NEW

RE-NEW

RE-INSPECT

