

RESTAURANT INSPECTIONS

The Pennsylvania Department of Agriculture, 866-366-3723, uses a “risk-based” inspection reporting process for restaurants and other food handlers.

The following inspection reports were completed June 24-July 1.

American Legion, 255 W Main St., Mount Joy, June 28. Observed pickled eggs and cut fruits held at room temperature. Hand wash sink does not have signage.

Annie’s Ice Cream, 901 Strasburg Pike, Strasburg, June 27. No violations.

Asia Carry Out, 3109 Greenridge Road, June 29. No violations.

Aunt Rachel’s Kitchen, 523 Rife Run Road, Manheim, June 24. No violations.

Auntie Anne’s Soft Pretzels, 108 Buckingham Lane, Gordonville, June 28. No violations.

Au-Sams Trolley Stop, 44 Cobblestone Drive, Willow Street, June 30. No violations.

Barnes & Noble Café, 1700 Fruitville Pike, June 27. No violations.

Burger King No. 5808, 50 Townsedge Drive, Quarryville, June 27. Water leaking from ceiling near air conditioning unit.

Caribbean Way, 547 S. Prince St., June 29. Consumer self-service area for ready-to-eat foods does not have a food employee to monitor the operation. Equipment food contact surfaces and utensils are not being immersed for a minimum of 10 seconds in the chlorine sanitizing compartment of the manual warewashing sink.

Catering Concepts, 205 Bender Mill Road, June 29. No violations.

China Inn Restaurant, 3985 Columbia Ave., Columbia, June 27. Follow-up inspection. Food employees in the food prep area not wearing proper hair restraints. Corrected. Raw chicken was stored above ready-to-eat foods in the walk-in cooler. Corrected.

Christiana Beer & Beverage Outlet, 360 Route 41 Gap, June 28. Front door open. Corrected.

CK Concessions, 1309 Crestview Drive, Denver, June 27. No violations.

Country Sunrise

Creamery, 9 Water St., Lititz, June 25. No violations.

Crossgates Club House, 1 Crossland Pass, Millersville, June 28. A couple employee beverage containers in food prep area. Corrected. Oil drips on fire suppression line. Exhaust area over the grill needs to be cleaned. Old food residue inside the ham slicer. Corrected. Pink and black residue inside ice maker in the food prep area. Also pink residue inside the soda nozzle and holster at the bar. Corrected. Black residue and peeling wall paper at the back of the sink at the mechanical dishwasher. Knives stored in a wooden block. Block voluntarily discarded. Single-service items stored with food contact surface exposed. Corrected.

Domi Mini Market, 72 S. Marshall St., June 28. No violations.

Domino’s Pizza, 1611 Manheim Pike, June 27. Static dust on fan guards in walk-in cooler and on exhaust over the pizza oven. Back door in the rear of the food facility has a gap and does not protect against the entry of insects.

Elizabethtown/Hershey KOA, 1980 Turnpike Road, Elizabethtown, June 30. No violations.

Finks French Fries, 1562 Woodlot Road, Manheim, June 29. No violations.

Fischer’s Fresh Granola, 512 Garden Hill Lane, June 28. No violations.

Giant Food No. 6029, 550 Centerville Road, June 30. Watermelon at salad bar measured 50 F; voluntarily discarded.

Golden Wall Restaurant, 5360 Lincoln Highway, Gap, June 28. No violations.

Groff’s Candies, 3587 Blue Rock Road, June 30. No violations.

High Sports Snackette, 727 Furnace Hill Pike, Lititz, June 29. Black residue inside soda nozzles. Corrected.

Hilltop Acres Farm Market, 347 Rife Run Road, Manheim, June 29. Raw chicken stored above raw pork in the meat display counter. Food stored on the floor in the walk-in freezer. Static dust on the fan guards in the vegetable and beef coolers. Knives stuck between sink and wall juncture in the beef room. Lights are not shielded or shatterproof over the vegetable cooler or in the frozen vegetable display.

Hoss’s Steak & Sea House No. 27, 100 W. Airport Road, Lititz, June 29. An employee’s open beverage container in the bakery area, a food preparation



area. Corrected. Food dispensing utensil in bulk food stored in the food and not with handle above the top of the food and the container. Corrected. Wet wiping cloths in the bakery area, not stored in sanitizer solution. Deeply scored cutting boards not resurfaced or discarded as required. Black residue inside soda nozzle. Old food residue on spatulas. Corrected.

Hot Z Pizza, 3001 Harrisburg Pike, Landisville, June 30. Food stored on the floor in the walk-in cooler, walk-in freezer and in dry storage. Deeply scored cutting board. Black and pink residue on the ice maker and inside the soda nozzles. Corrected.

Ice Cream Express, 100 S. Queen St., June 24. No violations.

Kentucky Fried Chicken, 1533 Columbia Ave., June 27. Raw chicken was held at 45 F in the food prep area rather than 41 F or below as required. Corrected. Floor in the food prep area has some cracked tiles and is not a smooth, easily cleanable surface.

Kettle Cafe, 3529 Old Philadelphia Pike, Intercourse, June 30. No violations.

King’s Fresh Meats, 955 N. State St., Ephrata, June 24. Chlorine test strips are needed to ensure correct sanitizer concentration.

King Street Mini Mart, 546 E. King St., June 27. No violations.

La Cocina Restaurant, 111 E. King St., June 29. No violations.

Lake In Wood Snack Bar, 576 Yellow Hill Road, Narvon, June 27. Food handler wearing a watch. Corrected. Ice cream scoops found in ambient

temperature water. Corrected. Knives stored in butcher block. Corrected. Cafe cutting boards are highly scored and stained. The quaternary ammonia concentration in the sanitizing solution of the warewash sink was 400. Corrected. Dark residue in soda machine heads and nozzles. Corrected. In cafe women’s room, water flow only lasts for five seconds rather than a minimum of 15 seconds as required. In cafe men’s room, hot and cold running water flows from two separate spigots, and have to be continuously held. Mop is not hung to air dry.

Lancaster General Hospital Cafeteria, 555 N Duke St., June 27. No violations.

Landis Valley House Hotel, 2451 Kissel Hill Road, June 24. No violations.

Landisview Farm Market, 1981 State Road, June 27. Raw eggs stored over ready-to-eat food. Food stored directly on the floor in the walk-in cooler. A lot of refuse out in back of the facility.

Lititz Gulf, 825 Lititz Pike, Lititz, June 29. No violations.

Mosby’s Pub, 215 E. Main St., Mount Joy, June 30. No violations.

Nickle Mine Health Foods, 2123 Mine Road, Paradise, June 27. No violations.

Parma Pizza, 301 Main St., Landisville, June 29. Follow-up inspection. Deeply scored cutting boards. Food facility has a hand sink, however, the plumbing is not hooked up as of this inspection. Food facility does not have a current food employee certification; owner has 90 days to have an employee certified.

Pebble Creek Acres, 235 Quaker Church Road, Christiana, June 27. No violations.

Pine View Dairy, 2225 New Danville Pike, June 28. Food stored directly on the floor in the walk-in freezer. Old food residue inside microwave. Corrected. Lights are not shielded or shatterproof over sandwich display cooler.

Refreshing Mountain Camp, 455 Camp Road, Stevens, July 1. Test strips not available in store. Test strips in dining hall kitchen not giving accurate reading and need to be replaced. Some had expiration date of March 2009. Utensils, food equipment and all food contact surfaces in store need to be protected from flies. Unless there is a fly problem, garbage pail covers must be kept off during operation.

Rita’s Italian Ice, 1585 Manheim Pike, June 28. Food dispensing utensil in water ice stored in the food and not with handle above the top of the food. Single-service items (spoons) with eating side up.

Rite Aid Corporation No. 729, 59 N. Queen St., June 27. No violations.

Sal’s Pizza & Italian Restaurant, 920 W. Main St., New Holland, June 29. Food handlers not wearing hair restraints.

Salunga Village Restaurant, The, 188 W. Main St., Salunga, June 27. Raw eggs stored over ready-to-eat food. Corrected. Heavy scale accumulation inside ice maker.

Seven Degrees South Market Stand, 9 Water St., Lititz, June 25. No violations.

Skyline Concessions, 245 Eden Road, June 27. No violations.

Star Buffet & Grill, 2232 Lincoln Highway East, June 27. Chicken held at 51 F rather than 41 F or below as required. Corrected. Deeply scored cutting boards. Chlorine chemical sanitizer residual detected in the final sanitizer rinse cycle of the low-temperature sanitizing dishwasher was 0 ppm, and not 50-100 ppm as required. Floor in dish room has grease buildup. Corrected.

State of Affairs Catering, 221 E. Frederick St., June 29. No violations.

Strasburg Pizza, 520 Historic Drive, Strasburg, June 24. No violations.

Subway No. 3056, 1027 Dillerville Road, June 29. No violations.

Sukho Thai Restaurant, 398 Harrisburg Ave., June 30. No violations.

Turkey Hil Minit Market No. 171, 413 E. Chestnut St., June 29. No violations.

Turkey Hill No. 138, 1490 Stony Battery Road, June 30. Large amount of food stored directly on the floor in the walk-in freezer. Person in charge did not know what test strips were and did not know where they would be kept. Bulk milk tubing is more than an inch long and not cut at a diagonal. Small amount of pink residue in the ice chute at the soda machine. Big hole on the inside of the walk-in cooler door exposing insulation. Mops are not being hung to air dry.

V&C Mini Market, 648 E. Chestnut St., June 28. Ceiling tiles missing, replace.

Valley View Bakery, 956 Vintage Road, Christiana, June 27. Ingredient bags not stored six inches off floor.

Weaver Markets, 730 W. Route 897 Reinholds, June 30. In meat room, food contact surfaces need to be sanitized before each use when flies are present. Quaternary test strips are ineffective; no reading given. New ones need to be provided. Quaternary test strips are not being used to ensure correct sanitizer concentration. Employee states that food equipment and utensils are being washed and rinsed, but not sanitized. Observed an accumulation of condensate on walk-in cooler floor. Condensate needs to be drained from point of discharge to disposal. Fly strip hanging over butcher block table in meat room. Corrected. An accumulation of static dust on walk-in’s cooler fan guard covers.

Welsh Mountain Canning, 5384 Meadville Road, New Holland, June 29. Test results of jams were below 65 percent for soluble solids. Product may not be sold until it receives a passing test. Jellies also must meet the minimum requirements of the Department of Agriculture. Fly strips hanging over prep tables. Corrected. Some tears observed in screen door. Seal to prevent entrance of insects. The three-step method of warewashing was not being used. Food equipment was washed only. Corrected. Cutting board is highly scored and stained. Wet utensils stored in drawer. All utensils and food equipment must be air dried before storing. Chlorine test strips are old and need to be replaced with new ones.

Wingate by Wyndham, 2110 Lincoln Highway East, June 27. No violations.

Youndt’s Deli, 34 W. Market St., Marietta, June 27. Employee handled ready-to-eat foods with bare hand. Raw meats in tub are stored over ready-to-eat items in walk-in cooler.



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(717) 341-7720



Ryan Shank
(717) 203-8734



David Thomas, Jr
(717) 371-5222



Grant Walker
(717) 341-6193



Andrew Wallover
(717) 940-4369



Patrick Whalen, CLU, ChFC
(717) 509-8801

Office location:
448 Murry Hill Circle
Lancaster, PA 17601



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