

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 July 7-18.

Adamstown Community Pool, 400 W. Main St., Adamstown, July 11. Food employee working with exposed foods with fingernail polish and not wearing gloves. Corrected. An employee’s open beverage container was in kitchen. Corrected. No food handler was wearing a hair restraint Food handler using bare hands to take hamburger rolls out of bag. Corrected. Ambient temperature of frequently opened reach-in refrigerator measured 50 F. Discussed placing pans of ice in unit to help maintain a temperature of 41 F or below.

American Legion Post No. 466, 19 S. Gay St., Marietta, July 12. Light bulbs are not shielded above food prep area. Refrigeration units with no internal thermometers to monitor temperatures. Walk-in cooler floor has residue accumulations.

American Music Theatre, 2425 Lincoln Highway East, July 14. No violations.

Andromeda, 158 S. Queen St., July 14. No violations.

Asia Carry Out, 3109 Greenridge Road, July 18. No violations.

Bella Italia, 104 E. Maple Grove Road, Bowmansville, July 12. Food handler wearing a bracelet. Food handler not wearing a hair restraint. Food employee touching a sub roll with bare hands. Corrected. Plastic cups used for scooping bulk ingredients instead of a utensils with handle. Food must be on display and food contact surfaces must be protected from flies observed in establishment. Bain marie cutting board is very scored and stained. Resurface or replace. Light bulbs over pizza bain marie are neither coated nor shielded.

The Block House, 1127 Main St., Blue Ball, July 13. Food handler wearing a bracelet. Internal temperature of two small containers of blue cheese and ranch dressings located in wells of bain marie for an unknown period of time measured 53 F and 47 F, respectively. Voluntarily discarded. Paper towels under bar netting lining a shelf in walk-in cooler. Use only material that is smooth, durable and easily cleaned. Residue in soda gun

and holder. Corrected. Food utensils stored with food contact surfaces up. Store with handles up. Noted an accumulation of static dust on floor fan in kitchen and fan in walk-in cooler.

Blue Pacific Sushi & Grill, 1500 Oregon Pike, July 11. Raw eggs stored over ready-to-eat food. Corrected. Raw chicken kept in the back of the baine marie. Corrected. Cups used as scoops in bulk foods. Corrected. Wet wiping cloths in the food prep area not being stored in sanitizer solution. Food stored directly on the floor in the walk-in cooler and the walk-in freezer, rather than 6 inches off of the floor. Corrected. Deeply scored cutting boards not resurfaced or discarded. Heavy accumulation of pink reside in soda holster and gun at the bar area. Corrected. Ice maker has small amount of residue on the deflector. Corrected. Old food residue in both microwaves in food prep area. Corrected.

Bowmansville Fire Company, Bowmansville, July 12. No violations.

Brackbill Farms, 106 Summitville Road, New Holland, July 13. No violations.

Bright Side Opportunities Center, 515 Hershey Ave., July 16. No violations.

Cactus Willie’s, 101 Rohrerstown Road, July 13. Bulk food ingredient storage containers in the food prep area are not labeled with the common name of the food. Food stored in the cook pantry not protected from heavy leak from cooling unit. Food voluntarily discarded. Food stored in the cook cooler with heavy condensation dripping from the cooling unit into a pan of cooked ribs. Ribs were voluntarily discarded. The area will not be used until this is fixed. In-use spatulas stored between table edges or between tables, an area not easily cleanable and sanitized. Corrected. Food stored directly on the floor in the walk-in cooler, rather than 6 inches off of the floor. Hand sink at the pantry line is broken; water comes out of missing knob. Three large cracked cambros being held together by duct tape. Voluntarily discarded. Cambros should be discarded if they become cracked and broken. Heavy leak at steamer; large bins catching water leaking from the steamer. Loose or broken door hinges observed on bakery cooler No. 1. Door does not close or seal properly. Loose rubber door gaskets on bakery cooler units Nos. 1-2. Doors are not sealing properly, causing condensation inside units. Deeply scored cutting boards not resurfaced or discarded. One voluntarily discarded. Serrated knives in food prep area are not in good repair or condition. Discarded

voluntarily. Old food residue on utensils stored on magnetic strip. Corrected. Gaskets on icemakers have black and pink residue on them. Moldlike growth and black residue on fan guards in the cook and walk-in coolers. Clean food equipment and/or utensils in dishwasher area, stored wet in a manner that does not allow for draining and/or air drying. Corrected. The hand sink in the pantry is leaking and the water is turned off. Two doors in the back of the food facility have a gap and do not protect against the entry of insects, rodents and other animals. No signs or posters posted at the hand sinks in the food prep, bakery and customer areas to remind food employees to wash their hands. Mops are not hung to air dry.

Caruso’s, 3545 Marietta Ave., July 12. A working container of cleaner/sanitizer was stored on top of pan for dough. Corrected. Raw eggs stored over ready-to-eat food. Corrected. Cups being used as scoops in bulk foods. Corrected. Wet wiping cloths in the food prep area not being stored in sanitizer solution. Corrected. Food stored directly on the floor in the walk-in cooler and walk-in freezer and in food prep area rather than 6 inches off of the floor. Old food residue on knives stored in knife holder. Black residue on soda nozzles. Corrected.

Conestoga Wagon Restaurant, 2961 Main St., Conestoga, July 12. Toxic cleaners stored on shelf above food equipment. Food employees in kitchen area not wearing proper hair restraints such as nets, hats or beard covers. A food employee was observed touching precooked bacon, a ready-to-eat food, with bare hands. Ice scoops stored on top of soda machine. Gravy was cooled and not reheated to 165 F within two hours for hot-holding. Deeply scored cutting boards not resurfaced or discarded.

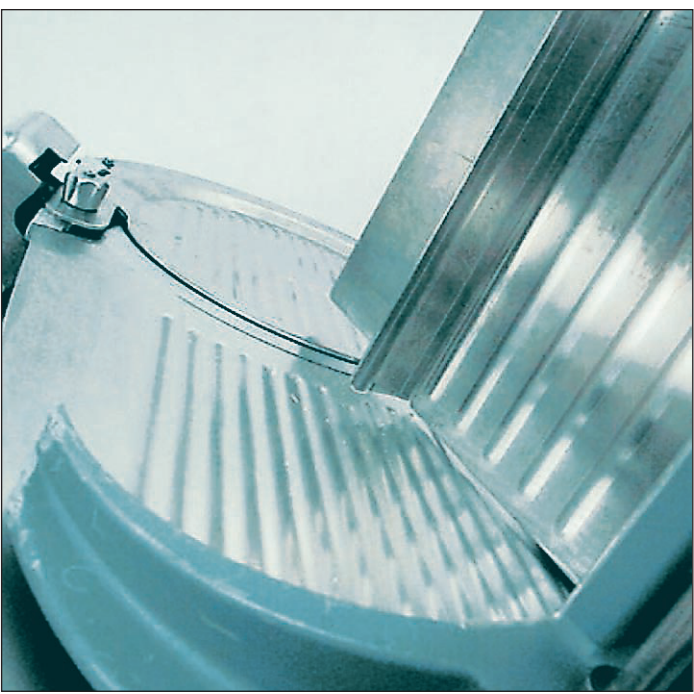
Country Baking, 680 Hollander Road, New Holland, July 8. Operator use gloved hand to wipe nose with tissue. Corrected.

Country Inn & Suites of Lancaster, 2260 Lincoln Highway East, July 8. No violations.

Cozy Coffee Cafe and Shoppe, 1832 N. Reading Road, Stevens, July 11. Thermometers are in close proximity to hand sink. Corrected.

Dan The Man Barbecue, 30 W. James St., July 18. No violations.

Dollar General No. 00597, 1805 Columbia Ave., July 13. Rear exit door has a gap and does not protect against the entry of insects, rodents and other animals.



Dollar General No. 10036, 3515 Columbia Ave., July 13. No violations.

Dollies Inn, 875 E. Main St., Ephrata, July 7. No violations.

Dunkin’ Donuts No. 344801, 2120 Lincoln Highway East, July 14. Deeply scored cutting boards not resurfaced or discarded. Ice machine drop plate has pink slime accumulation. Corrected. Microwave oven has dried product accumulation. Corrected.

Dunkin’ Donuts/Baskin Robbins, 2055 N. Reading Road, Denver, July 11. No violations.

El Pueblito Mexican Store, 1714 Lincoln Highway East, July 15. No violations.

El Rodeo, 1441 Manheim Pike, July 11. An employee’s open beverage container was in food prep area. Corrected. Person is lying between shelves on sacks of rice without shoes on with feet on sacks of rice in the dry storage area. Corrected.

Elstonville Sports Association, 3133 Pinch Road, Manheim, July 12. Old food residue observed in ham slicer.

Emma’s Gourmet Popcorn, 261 Hill Road, New Holland, July 13. No violations.

Family Fare Restaurant, 5921 Main St., East Petersburg, July 14. Potentially hazardous ready-to-eat food prepared in the food facility and held for more than 48 hours located in the walk-in cooler is not being date marked. Knives stored in a wooden block. Block voluntarily discarded. Corrected.

Fiorentino’s Italian Restaurant, 1411 Columbia Ave., July 14. Raw chicken was stored above raw beef in the walk-in cooler. Corrected. Deeply scored cutting boards not resurfaced or discarded. Black residue observed at the back of the small ice bin. Pink residue inside soda holsters. Corrected. The hand sink in the food prep area is not working. Employees have access to another hand sink near the food prep area. Outdoor waste receptacle lids are open.

Freeze & Frizz of Leola, 2250 New Holland Pike, July 8. Ice cream dipper well for dipping utensils was not running. The utensils were in still water. Food stored directly on the floor in the walk-in freezer area, rather than 6 inches off of the floor. The door to the ice maker has black residue. Also, noted at the bottom of the ice maker, the drain has debris in it. Duct tape used on ice-maker gasket. The food facility does not have a hand sink in the food prep area. Employee states the hand sink in the ice cream area does not work. Another employee said workers wash hands in the restroom.

Forest View Orchard, 1219 Bartville Road, Christiana, July 11. No violations.

George’s at Kendig Square, 2600 N. Willow Street Pike, Willow Street, July 12. A food employee was touching toast, a ready-to-eat food, with bare hands. Product spillage in dry goods room.

Herbal Springs Farmstead, 447 Brossman Road, Ephrata, July 11. No violations.

Hess Express No. 38423, 1500 S. Market St., Elizabethtown, July 12. Food items are stored directly on the floor in the retail area. Floor in walk-in cooler has accumulations of old food and debris. Hand sink does not have signage.

Hildy’s Tavern, 448 W. Frederick St., July 7. No violations.

House of Pizza, 2419 Willow Street Pike, Willow Street, July 15. Deli meat was held at 55 F in the baine marie rather than 41 F or below.

Laser Dome, 2050 Auction Road, Manheim, July 14. The exhaust filter above the pizza oven has heavy accumulation of static dust. Single-service items (lids) stored not inverted. Corrected. No sign or poster posted at the hand sink in the food prep area to remind food employees to wash their hands. Corrected; one was supplied.

Long John Silvers No. 31503, 1403 Manheim Pike, July 13. Black residue inside soda nozzles. Pink residue on the ice maker deflector. Old food residue inside of the microwave.

Magnuson Hotel, 2250 Lincoln Highway East, July 12. Fruit salad was held at 55 F in

the walk-in cooler area rather than 41 F or below. Food facility has insufficient cooling equipment to cool foods quickly within the six hours required. Slicer food contact surface was observed to have food residue and was not clean to sight and touch. Microwave oven has product spillage. Paper towel dispenser and/or soap dispenser for hand washing improperly installed by food prep/ware washing sink.

Miesse Candies, 1284 Lititz Pike, July 12. No violations.

Miller’s Smorgasbord, 2811 Lincoln Highway East, Ronks, July 14. Caulking coming loose from hood vent canopy.

Mom’s House, 415 S. Queen St., July 14. No violations.

Mountville Inn, 61 E. Main St., Mountville, July 11. No violations.

Olive and Jasmine, 2323 Lincoln Highway East, July 12. Hood system is not adequate to remove heat and/or grease as evidenced by condensate and/or grease collecting on the walls, ceilings and fixtures.

Park City Diner, 884 Plaza Parkway, July 8. A working container of cleaner was stored above or on the same shelf with food, equipment and/or single-service articles in the food prep area. Cooks wiping their gloves on their aprons. Corrected. Employee beverage containers were in the food prep area. Corrected. Food employees observed in food area not wearing proper hair restraints until the inspection was started. Corrected. Raw chicken stored over ready-to-eat food. Corrected. Food utensils in food prep area observed stored in a container of water not maintained at 135 F. Corrected. Wet wiping cloths in the food prep area not stored in sanitizer solution. Employee cracking raw eggs and handling other food and dishes with the same gloves on. Corrected. Deeply scored cutting boards not resurfaced or discarded. Large Hobart mixer with old food residue on/in it. Corrected. Static dust observed on walk-in cooler. Outside waste-handling unit and storage area was extremely dirty, sticky and attracting insects and rodents. Outside waste-handling unit had drain plug removed, top lids on refuse handling unit are open. Several flying insects back in the food prep area.

Parma Pizza, 301 Main St., Landisville, July 14. Lights are not shielded or shatterproof over the food prep area. Owner states that the shields are too small and will not stay in; new size being ordered.

Penn National Off Track Wagering, 2090 Lincoln Highway East, July 11. Manual/mechanical ware-washing equipment observed with buildup of filth and food residue and not cleaned before use, and frequently throughout the day.

Phoebe’s Pure Food, 1239 Mill St., Bowmansville, July 12. No violations.

Pigeon Pea, 100 S. Queen St., July 18. No violations.

The Pretzel House, 15 W. Main St., Strasburg, July 8. No violations.

Quips Pub, 457 New Holland Ave., July 15. No violations.

Red Hill Cider, 266 Red Hill Road, Pequea, July 15. No violations.

Ruby’s Bakery, 12 Archery Road, New Providence, July 12. No violations.

Sa La Thai, 337 N. Queen St., July 13. No violations.

Sal’s Pizza & Family Restaurant, 2345 S. Market St., Elizabethtown, July 11. No violations.

Smokehouse Shop/DM Weaver, 3529 Old Philadelphia Pike, Intercourse, July 14. Food facility unable to provide documentation for procedures, monitoring of critical control points and corrective actions in the Hazard Analysis and Critical Control Points plan submitted to and approved by the Department of Agriculture. No sell-by dates on reduced oxygen packed meats and cheeses.

Spring Meadow Farm, 1903 Sonora Lane, Manheim, July 15. No violations.

St. James Catholic Church, 505 Woodcrest Ave., Lititz, July 15. Three rubber spatulas with ragged edges and one splintered wooden spoon. Voluntarily discarded.

Sweet Treasures, 532 Golden St., Lititz, July 15. No violations.

Subway No. 24838, New Holland Avenue, July 14. No violations.

Toque Latino, 1324 Glenmoore Circle, July 11. No violations.

Tulsi Indian Restaurant and Bar, 2101 Columbia Ave., July 14. Follow-up inspection. Food employee observed donning single-use gloves without a prior hand wash. Buildup inside of mechanical dishwasher. Knives were observed to have food residue and were not clean to sight and touch. Corrected. Small amount of pink/black residue inside soda nozzle.

Turkey Hill No. 029, 2673 Lititz Pike, July 11. Pink residue on the ice chute at the soda machine. Milk spillage in the walk-in cooler.

Turkey Hill No. 235, 998 N. Hanover St., Elizabethtown, July 11. Light bulbs are not shielded in retail and dry storage areas. Noncarbonated beverage products are stored directly on the floor in the retail area. Heavy ice buildup is present in walk-in freezer making several areas not easily cleanable.

Two Cousins Pizza, 1762 Columbia Ave., July 12. Raw eggs stored over ready-to-eat food. Corrected. Cups being used as scoops for bulk foods. Food utensils in the food prep area observed stored in a container of water that is not maintained at 135 F. Food stored directly on the floor in the walk-in cooler rather than 6 inches off of the floor. Food facility does not have available sanitizer test strips or test kit to determine appropriate sanitizer concentration. Observed old food residue in the ham slicer and black residue on ice-maker deflector.

Two Ladies Baking, 53 W. Lincoln Ave., Lititz, July 8. No violations.

Uncommon Pizza, 616 Paxton Place, Lititz, July 8. Loose rubber door gasket observed on ice machine. Large yellow cutting board is scored and stained. Resurface or replace. Residue observed on ice-machine deflector plate. Corrected. Exterior of upright freezer needs a thorough cleaning. Noted an accumulation of burnt food on stove top. A dark residue on sub bain marie gaskets. An accumulation of food debris observed under line equipment especially at floor/wall junction.

V&C Mini Market, 648 E. Chestnut St., July 15. Floor/wall/ceiling area is cracked and rough and is not a smooth, easily cleanable surface. Some ceiling tiles missing and need replaced.

Weis Markets No. 049, 740 S. Broad St., Lititz, July 15. No violations.

Weis Markets No. 138, 1400 Stoney Battery Road, July 12. Raw chicken displayed next to raw beef in common equipment with no barriers to prevent cross-contamination. Corrected. Cups being used as scoops in the salad prep department. Corrected. Observed food stored directly on the floor in the walk-in freezer in the bakery and the deli rather than 6 inches off of the floor. One gallon milk out of code. Corrected. Time in lieu of temperature being used in the food facility to control ready-to-eat potentially hazardous foods without written procedures or documentation to verify disposition of food. Corrected. Deeply scored cutting boards in the produce department not resurfaced or discarded. Deli department food utensils were greasy. Utensils and cabinet they are stored in were cleaned. Corrected. Ham slicer in the food service department has old food residue in it. Corrected. Ice maker in the seafood department had pink/black residue around the door gasket. Corrected. Static dust on the fan guards in the dairy, salad prep and deli coolers and over the chicken broiler in deli. Corrected. Single-service items (lids) in the seafood department stored with food contact surface exposed. Corrected. Soap dispenser in the salad prep department needs to be reattached. Lights are not shielded or shatterproof over the pizza- and sandwich-making area. Paper towel dispenser empty at the hand sink in the salad prep area. Corrected. Mops are not hung to air dry in the food service and deli departments. Corrected.

Wendy’s No. 02, 2206 Columbia Ave., July 11. Visiting manager observed in food prep area wearing watch/ring on hands or arms. Visiting manager observed in food prep area not wearing proper hair restraints such as nets, visors or hats. Food stored directly on the floor in the walk-in cooler rather than 6 inches off of the floor.

Wendy’s No. 3123, 1660 S. Market St., Elizabethtown, July 12. Spray cleaning bottle stored above food prep table and microwave. Light bulbs are not shielded or coated above front counter chili station. Dairy creamers requiring refrigeration being held at room temperature. Residue is flaking on surfaces above fry holding station.

Willow Valley Bakery, 2416 Willow Street Pike, July 15. Product buildup on conveyor belt. Product spillage under equipment.

Worship Center, 2384 New Holland Pike, July 14. Old food residue inside the microwave.

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The I-Team:

Lancaster County’s full-time investigative unit.

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