

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 Sept. 1-13.

Addisu Ethiopian, 1027 Dillerville Road, Sept. 12. No violations.

American Bar & Grill, 1081 N. Plum St., Sept. 8. An employee’s open beverage container was in the food prep area. Corrected. Food employee in food prep area not wearing proper hair restraints. Tongs hanging on the oven door. Corrected. Old food residue inside microwave. Mops are not being hung to air dry.

Brecht Elementary School, 1250 Lititz Pike, Sept. 9. Old food residue inside micro- wave. Corrected.

Bullfrog Inn, 1110 Georgetown Road, Bart, Sept. 1. No violations.

Burgard Elementary School, 111 S. Penn St., Manheim, Sept. 12. Food employee in food prep area wearing earrings. An employee’s open beverage container was in the food prep area. Outdoor refuse receptacle had lids left open. Door in the rear area of the food facility has a gap and does not protect against the entry of insects, rodents and other animals.

Carrabba’s Italian Grill, 100 North Pointe Blvd., Sept. 6. Deeply scored cutting boards not resurfaced or discarded as required. Black residue in the inside back of the small ice bin under the soda machine. The tomato slicer had food residue in it. Old food residue inside the Hobart mixer. Small amount of pink residue on the deflector in the ice maker. Old food residue on dishes at the cooking line, removed. All were corrected. Single-service items stored with food contact surface exposed. Corrected. Clean food equipment in the food prep area, stored wet in a manner that does not allow for draining and/or air drying. Corrected. Leak noted at the hand sink in the food prep area. The hand sinks at the cooking line are being used as a food preparation sink as evidenced by food in the sink. Corrected and cleaned. Women’s restroom is not provided with a covered waste receptacle. Door in the back area of the food facility has a gap and does not protect against the entry of insects, rodents and other animals.

This is a repeat violation. No sign posted at the hand sink in the restrooms to remind food employees to wash their hands. This is a repeat violation. Toilet tissue is not provided at the toilet for employees.

Country Meadows, 23 N. Market St., Sept. 6. No

violations.
Country Store, 3140 Mount Joy Road, Mount Joy, Sept. 6. Light bulbs are not shielded in the retail area. Fan guards in produce walk-in have accumula- tions of static dust.

Courthouse Coffee Shop, 50 N. Duke St., Sept. 7. Employee in food prep area with- out a hair restraint. Repeat viola- tion. Corrected.

Courtyard by Marriott, 1931 Hospitality Drive, Sept. 12. Boxes of food stored on the floor in the walk-in freezer. Corrected. Small amount of pink residue on the drop plate of the ice maker.Old food residue on the panini maker and the can opener. All matters corrected.

DiMaria’s Pizza & Italian Kitchen, 759 E. Main St., Mount Joy, Sept. 6. No violations.

Domino’s Pizza, 1611 Manheim Pike, Sept. 8. Loose gasket on the right-hand side door of the cooling unit. Door in the back of the food prep area of the food facility has a gap and does not protect against the entry of insects, rodents and other animals. Person in charge states that a call was placed to the owner of the building to have it repaired.

E-Yaun, 39 S. Market St., Elizabethtown, Sept. 7. No violations.

Family Dollar No. 0989, 130 N. Reading Road, Ephrata, Sept. 8. No violations.

Farnum Street East, 33 E. Farnum St., Sept. 12. No viola- tions.

Fulton Elementary School, 51 Fulton St., Ephrata, Sept. 7. No violations.

Garden Spot Little League, 23 S. Hoover Ave., New Holland, Sept. 8. No viola- tions.

Halls Café, 834 N. Plum St., Sept. 2. No violations.

Happy Rooster Saloon, 334 Route 41, Gap, Sept. 12. Hood vent filters have dust accumulation. Deeply scored cutting boards.

Highland Elementary School, 99 Highland Ave., Ephrata, Sept. 7. No violations.

Hummer’s Meats, 408 E. Main St., Mount Joy, Sept. 11. No violations.

Javateas, 3 Dutchland Ave., Ephrata, Sept. 7. Food handler wearing a ring with a stone. Internal temperature of cheese, cooked eggs and ham in refrigerator for approximately four hours had an internal temperature of 49 F to 54 F. Chlorine chemical sanitizer residual detected in the final sanitizer rinse cycle of the low- temperature dishwasher was 200 ppm, and not 50-100 ppm as required. Service company called at time of inspection.

Koi Thai & Vietnamese Bistro, 603 N. Prince St., Sept. 6. Repair or replace damaged floor tiles in food prep area.

Lemon Street Market, 241 W. Lemon St., Sept. 6. No viola- tions.

Lombardo’s Restaurant, 216 Harrisburg Ave., Sept. 9. No violations.

Lynda’s Market, 477 N. Reading Road, Ephrata, Sept.

8. No violations.
Metro Express, 1244 Wabank Road, Sept. 12. No vio- lations.

Metro Express No. 6, 1669 Old Philadelphia Pike, Sept. 1. Equipment in walk-in cooler area has an accumulation of dust, dirt, food residue and debris on nonfood contact surfaces.

Nye’s Sandwiches, 23 N. Market St., Sept. 13. Date and label all potentially hazardous foods in refrigeration unit and maintain.

Panda Buffet, 1575 S. Market St., Elizabethtown, Sept. 7. Ceiling tiles are missing over food prep areas. Light bulbs are not shatterproof. Ceiling to hot bar has splashed food residue. Door gaskets on refrigeration units have residue accumulations.

Papa John’s, 705 W. Main St., Ephrata, Sept. 1. No viola- tions.

Pour, 114 N. Prince St., Sept. 12. No violations.

Rachel’s Café & Creperie, 309 N. Queen St., Sept. 2. No violations.

Rettew’s Catering, 309 S. Main St., Manheim, Sept. 12. No violations.

Salisbury Elementary School, 422 School Lane, Gap, Sept. 12. No violations.

Shady Maple Farm Market,1324 Main St., East Earl, Sept. 6. In warehouse, ice shovel stored on the floor. Corrected. In meat room walk- in, observed product stored below droplets of condensate at ceiling. In soup and salad prep room, a scale used to weigh large containers of product is situated in close proximity to a hand sink. Scale needs to be moved to another location. In the seafood department, the food wrapper is in close proximity to the hand sink. Provide a 12-inch partition on the side of the sink. Raw wooden storage shelves observed in meat room and storage box in cafe. Cardboard is being used to line the bottom shelf of the prep table in soup and salad prep room. Noted ragged edges on three rubber spatulas in soup and salad prep room. Corrected. Thermometer in cafe reach-in is broken and needs to be repaired or replaced. Employees are depending on automatic dispensers to dispense the correct sanitizer concentration rather than using test strips. Staff needs to be trained to use test strips correctly. Condensate is dripping from condenser in the middle of the meat room. Cutting boards in produce room are highly scored and stained. The quaternary ammonia concentration in the sanitizing solution of the three-bay warewash sinks in the deli and meat departments were 100 ppm and not 200 ppm as indicated on manufacturer’s directions. Corrected. The quaternary ammonia concentration in the sanitizing solution of the three- bay warewash sink in the main bakery was 400 ppm rather than 200 ppm as required. Corrected. There is a black residue on the walls and ceiling

in the meat room and walk-in.
Sharp Shopper, 1041 Sharp Ave., Ephrata, Sept. 9. In prep room, observed a food handler wearing rings with stones and a watch. Corrected. Thermometer in walk-in closest to the prep room indicated an ambient temperature of 46 F while actual temperature was 38 F. Repair or replace.

Stone Mill Chinese Restaurant, 1372 Columbia Ave., Sept. 6. Food employees in the food prep area not wearing proper hair restraints, such as nets or hats. Corrected. Food in the walk-in freezer stored open with no covering. Corrected. Raw chicken was stored above raw and/or cleavers stored between table edges or between tables, areas not easily cleaned and sanitized. Wet wiping cloths in the food prep area not being stored in sanitizer solution. Food stored on the floor in the walk-in cooler. No sanitizer being used to sanitize utensils and food equipment. Sanitizer strips were previously wet and were not giving a correct reading. Corrected. Single- service items stored with food contact surfaces exposed. Corrected. Splash guard required at the hand sink in the food prep area to protect food prep from splash contamination. Women’s restroom is not provided with a covered waste receptacle. No sign posted at the hand sink in the food prep area to remind food employees to wash their hands. Paper towel dispenser empty at the hand sink in the food prep area. Door to employee bathroom left open in the food prep area. Corrected. Mops are not being hung to air dry.

Subway No. 24240, 245 Centerville Road, Sept. 7. Meatballs and soup were held at 110 F and 131 F, respectively, in the food prep area, rather than 135 F or above as required. Corrected. Heavy accumulation of black residue on the ice chute at the customer self-service soda machine. Pink and black residue inside the soda nozzles. Corrected.

Sunshine Mini Mart, 568 Manor St., Sept. 8. No violations.

Tokyo Asian Restaurant, 433 N. Reading Road, Ephrata, Sept. 9. Bulk ingredient contain- ers are not identified. Sushi is being prepared in close proximity to hand sink. Provide a partition at least 12 inches high. Raw, frozen chicken thawed in standing water. Egg wash held at room temperature for an unknown time; internal temperature mea- sured 72 F. Voluntarily discarded. One very scored and stained cutting board. Resurface or replace. A scrubby in hand sink. Paper towels not available for drying hands at bar. Several flies in the kitchen. Sanitize all food contact surfaces and equipment before using.

Tri County BBQ, 832 N. Queen St., Sept. 2. No violations.

Triple Fresh Catering, 1 Gay St., Christiana, Sept. 12. No violations.