

Travel

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(8 percent), the survey showed.

And more than 80 percent of leisure travelers who use the Internet for trip-planning purposes said low-price guarantees or the ability to check for the lowest prices are the most desirable features about travel sites.

While sites offering short-term “flash” sales for items such as clothes, shoes or home accessories have been around for the past few years, several new options offering travel-focused deals have entered the market in just the past several months.

HauteLook, for example, started more than three years ago as a women’s fashion sale site and added travel last November after asking members what other products they’d like to see on the site.

Other flash-sale sites include Jetsetter, Off & Away



McClatchy-Tribune

Patrons gather in the lobby of the Breakwater Hotel.

and Vacationist.

“Everybody — and it doesn’t matter what financial bracket you’re falling in — everybody nowadays looks for a bargain,” said Heiko Dobrikow, general manager of the Riverside Hotel in Fort Lauderdale, Fla.

The hotel recently was

featured on Groupon Getaways with Expedia, a joining of two megaforges in daily deals and travel that launched in July.

“It’s really about kind of taking advantage of an evolving new segment of travel that’s extended from the daily deal business that

has proven to be quite successful,” said Charlie Severn, Expedia.com’s director of marketing for new channels.

Through the Groupon/Expedia partnership, the Riverside offered executive tower king rooms for \$95 a night, parking included, which Dobrikow said represents a 51 percent savings. By late Wednesday, 322 deals had been sold.

The idea, he said, is to attract business during a slow time and lure new loyalists.

“You try to dazzle the customers with your service, with your location so they will become repeat customers,” he said.

Peter Yesawich, chairman of travel services marketing company Ypartnership, said hoteliers were initially reluctant to embrace this type of quick-hit sales.

“The technique became popular in the darkest days of the recession,” he said. “They did this on a very calculated basis.” The sales, he said, “became very effective

techniques to fill what were otherwise unfillable holes in their forecast.”

Ed Perkins tracks flash sales and websites as a contributing editor for SmarterTravel.com. Like SniqueAway.com, it is owned by TripAdvisor.

The field has grown increasingly crowded over the last year or so — a trend Perkins expects eventually will reverse.

“I suspect that like so many other niches of the travel market that there’s going to be a winnowing down and that two years from now, there’s going to be fewer of these sites than there are now,” he said.

He checks discount claims regularly and said he’s found many great deals — but warns consumers to do their homework without blindly trusting that a hotel is representing the savings accurately.

With that in mind, one of the latest flash sale sites launched with a savings

guarantee. Spire, which launched in June, features luxury hotel deals for a minimum of 30 percent off the lowest price found anywhere.

“We wanted to give travelers that extra confidence when they book with us to know that the deal is exactly what we say it is,” said Jennifer Gaines, Spire’s senior travel editor.

Recognizing that customers might suffer buyer’s remorse after an impulse purchase, the site also has a 72-hour cancellation policy.

Like many similar sites, Spire requires buyers to become members of the site. Sales are sent only to those who are registered, which Gaines said is a perk for image-conscious hotels.

“Instead of just blasting these super-low rates out to the public for the entire world to see, they’re able to keep it behind kind of a closed wall,” she said. “That enables them to offer a really fantastic deal but in a way that doesn’t hurt their brand value.”

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 Aug. 22-29.

Akron Nutrition Center, 22 N. 7th St., Akron, Aug. 25. No violations.

Amelia’s, 703 Lancaster Road, Manheim, Aug. 23. No violations.

American Legion Post No. 662, 35 S. Hoover Ave., New Holland, Aug. 24. A residue found in soda gun holders in both main bar and banquet room bar. Corrected.

Bear Creek Elementary School, 1459 Sheaffer Road, Elizabethtown, Aug. 24. No violations.

China House, 2052 Fruitville Pike, Aug. 23. Raw chicken was stored in the back of the bain marie. Corrected. Bulk food ingredient storage containers in the food prep area are not labeled with the common name of the food. Common cups being used as scoops in bulk ingredients. Corrected. Wet wiping cloths in the food prep area not being stored in sanitizer solution. Corrected. Hood is not installed to cover entire cooking surface and prevent drip from outside surface of hood onto food and equipment. Deeply scored cutting boards not resurfaced or discarded as required. Dirty cleavers stored on magnetic strip. Corrected. Single-service items stored with food contact surface exposed. Corrected.

Christmas Tree Shops,

2350 Lincoln Highway, Aug. 23. Product spillage on shelves.

Conewago Elementary School, 2809 Hershey Road, Elizabethtown, Aug. 25. No violations.

Cross Keys, 52 N. Queen St., Aug. 26. No violations.

CVS Pharmacy No. 1663, 710 W. Main St., New Holland, Aug. 24. Half-inch gap between storage room doors needs to be sealed to prevent vector entrance.

CVS Pharmacy No. 1675, 1278 Millersville Pike, Aug. 22. Women’s restroom is not provided with a covered waste receptacle. No sign posted at the hand sink in the restroom area to remind food employees to wash their hands.

CVS Pharmacy No. 2053, 301 Main St., Landisville, Aug. 25. No violations.

Donnie’s Ice Cream, 323 Main St., Denver, Aug. 25. Employee dried hands on towel. Corrected. There is no hand sink available at outdoor barbecue station. Operator will purchase a Cambro immediately until a hand sink is installed. An unlabeled bottle of water. Food facility does not have enough outside waste receptacles as evidenced by refuse and waste lying on the ground around an overflowing Dumpster. Fly strip hanging over three-compartment sink.

Dosie Dough, 45 S. Broad St., Lititz, Aug. 23. Bulk food ingredient storage containers in the food prep area are not labeled with the common name of the food. Corrected. Common cups used instead of scoops in the bulk foods. Corrected. Lights are not shielded or shatterproof over the pastries in the display counter.

E-Yaun, 39 S. Market St., Elizabethtown, Aug. 24. Several employee’s open beverage containers in food prep area. Food

employees not wearing proper hair restraints. Numerous foods stored on the floor. Several foods thawing at room temperature in the food prep area, which is not an approved thawing method. Exhaust hood and kitchen equipment have shipping material on their surfaces making the areas not smooth and easily cleanable. Food facility does not have available sanitizer test strips or test kit to determine appropriate sanitizer concentration. Can opener and microwave oven have old food accumulations. No chemical sanitizer being used on equipment and utensils after washing and rinsing them, and prior to use. Facility does not have a proper sanitizer. Numerous single-service items stored on the floor. Hand wash sink in kitchen does not have single-use towels. Hand wash sink in restroom does not have signage.

East High Street Elementary School, 800 E. High St., Elizabethtown, Aug. 24. Facility surfaces have minor residue accumulations from construction. Pass-through opening at dishwasher has unfinished walls making the area not smooth and easily cleanable.

Edward’s Nut & Candy Co., 3519 Columbia Ave., Aug. 23. No violations.

Family Dollar No. 1680, 24 S. 18th St., Columbia, Aug. 25. A lot of dust and debris behind the kick plates.

Flower & Craft Warehouse Cafe, 196 Broad St., Blue Ball, Aug. 25. Food particles on grill observed.

Ginmiya House, 1232 Millersville Pike, Aug. 22. Raw chicken stored over sauces in walk-in cooler. Corrected. Food stored on the floor in the walk-in freezer. Corrected. Sushi and sashimi were held at 44 F in the sushi prep area rather than 41 F or below as required. 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. Mechanical warewashing equipment had a scale and grease buildup inside. Single-service items stored with food contact surface exposed. Corrected.

Good ‘N Plenty Restaurant, 150 Eastbrook Road, Smoketown, Aug. 25. Food stored on the floor in freezer area. Observed gravy placed hot in the refrigerator/walk-in cooler in containers greater than four inches deep, which is not a proper cooling method. Hood vent filters have dust accumulation. Ice machine drop plate has pink slime accumulation. Corrected.

Goodville Fire Co., 1606 Main St., Goodville, Aug. 23. Paint is peeling off the ceiling near refrigerators.

Hempfield Fire Department, 19 Main St., Salunga, Aug. 25. Old food residue inside microwave.

Hong Kong (Beijing Chef III), 2350 N. Reading Road, Denver, Aug. 24. Several cans of insecticide spray near the dishwasher machine. Person in charge states they have a pest control service, but they still see roaches in the kitchen. Common cups used instead of scoops in the bulk foods. Corrected. Mechanical warewasher is not dispensing sanitizer. A repairman has been scheduled. Until then, the three-bay sink will be used for cleaning and sanitizing. Deeply scored cutting boards. Black residue on soda nozzles. Corrected. Ice deflector had a small amount of black residue. Clean dish racks stored on the floor in the dishwash area. Corrected. Single-service items

stored with food contact surface exposed. Corrected. Leak observed at three-bay sink.

House of Clarendon, The, 201 W. Walnut St., Aug. 24. No violations.

Kentucky Fried Chicken/A&W, 275 N. Reading Road, Ephrata, Aug. 25. Black residue inside the back of the small ice bin at the drive-up window. Stainless steel inserts above steam table has old food residue on the underside of those inserts with possibility of it falling into hot foods.

La Dolce Vita, 9 N. Duke St., Aug. 22. No violations.

Leola Food Mart, 327 W. Main St., Leola, Aug. 26. No violations.

Peartown Kitchen, The, 1710 Texter Mountain Road, Reinholds, Aug. 25. Some rust on grill.

Pizza Hut No. 23018, 2246 Lincoln Highway East, Aug. 23. Mechanical warewashing equipment with buildup of filth and food residue and not cleaned before use, and frequently throughout the day. Ice machine drop plate had pink slime and was not clean to sight and touch. Hot-hold unit has accumulation of food residue. Product spillage in utensil storage bin.

Pub Donegal, 112 E. Main St., Mount Joy, Aug. 25. Bain marie unit has foods held at 72 F. 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. The following flooring surfaces have damage or rough surfaces making them not smooth and easily cleanable: dry storage room, main kitchen and walk-in cooler.

Rainbow Dinner Theatre, 3065 Lincoln Highway East, Paradise, Aug. 24. The person in charge failed to control access to food facility by unauthorized persons. Food employee eating or tasting food in the kitchen area. Food employees not wearing proper hair restraints.

Ric’s Bread, 24 N. Queen St., Aug. 26. Flour stored directly on the floor in the kitchen.

Rita’s, 809 E. Main St., Mount Joy, Aug. 23. Food employees not wearing proper hair restraints.

Riviera Pizza, 1405 N. Reading Road, Reamstown, Aug. 24. Common cups used as scoops for measuring. Corrected. In-use knives stored between table edges or between tables, areas are not easily cleanable and sanitized. Corrected. Food stored on the floor in the walk-in cooler and freezer. Observed black residue on the ice maker deflector. Corrected. Also, small amount of black residue in the small ice bin at the bar area. Small amount of residue inside a beer tap at bar. Hot water not available at hand sink near the dishwasher. Person in charge states it will be repaired. There is another hand sink available. Hand sink at the pizza prep area has a leak at the elbow joint. Rear door in the back of the food prep area of the food facility has a gap, needs weather stripping on the side and does not protect against the entry of insects.

Romonella Catering, 237 W. Chestnut St., Aug. 24. No violations.

Schatz Dippers, 31 Oak Hill Drive, 179 Paradise, Aug. 24. No violations.

Schatz’s No. 1, P.O. Box 343, Paradise, Aug. 24. No violations.

Springerle House, The, 27 E. Main St., Strasburg, Aug. 23. No violations.

Spring Gulch Resort — MCH Spring Gulch, 475 Lynch Road, New Holland, Aug. 23. Ice scream scoops stored in dipper well in standing water. Facility is unable to determine correct chlorine sanitizer concentration; the color chart is missing. Replace test strips. The chlorine concentration in the sanitizing solution of the three-bay warewash sink was 200 ppm, rather than 50-100

ppm as required.

St. Catherine of Siena Church, 955 Robert Fulton Highway, Quarryville, Aug. 24. No violations.

Strasburg Market Basket No. 2, 214 Hartman Bridge Road, Ronks, Aug. 25. Toxic items stored on shelf with food.

Subway No. 28273, 1384 Columbia Ave., Aug. 25. Black and pink residue inside the soda nozzles. Corrected. Pink residue inside the ice chute at the soda machine. Corrected. Food residue inside the lower microwave. Static dust on the intake grid of the walk-in cooler fan. Women’s restroom is not provided with a covered waste receptacle.

Sunshine Center, The, 201 W. Walnut St., Aug. 24. No violations.

TGI Friday’s, 629 Park City Center, Aug. 24. No violations.

Tokyo Asian Restaurant, 433 N. Reading Road, Ephrata, Aug. 24. Food employee in food prep area not wearing proper hair restraints. Employee foods are being kept with food for the public. Keep separate. Corrected. Several food ingredient storage containers in the food prep area are not labeled with the common name of the food. Common cups being used as scoops. Wet wiping cloths in the bar area not being stored in sanitizer solution. Food stored on the floor in walk-in freezer and in the food prep area. Fly swatter observed on stainless steel table with cutting board. Removed and sanitized. Raw frozen chicken and frozen shrimp thawing in standing water in the sink, which is not an approved thawing method. Corrected. Deeply scored cutting boards. Black residue inside soda nozzles. Corrected. Single-service items stored with food contact surfaces exposed. Corrected. The hand sink in the food prep area was blocked by a mop bucket. Both hand sinks in the sushi area had bowls in them. Door in the back of the food prep area has a gap and does not protect against the entry of insects, rodents and other animals. No paper towels supplied at the hand sink at the bar. No sign posted at the hand sink in the bar area to remind food employees to wash their hands. Corrected.

Tucquan Park, 917 River Road, Holtwood, Aug. 29. No violations.

Turkey Hill No. 038, 265 W. State St., Quarryville, Aug. 23. No violations.

Turkey Hill Minit Market No. 65, 5 W. Clay St., Aug. 26. No violations.

Turkey Hill No. 079, 1004 Harrisburg Pike, Aug. 25. Static dust on the fan guards in the walk-in cooler.

Yasou! Greek Pastries, 2 W. Grant St., Aug. 26. No violations.

Yoder’s Country Market, 14 S. Tower Road, New Holland, Aug. 23. On buffet in grill area, baked and sweet potatoes were being held at 122 F and 112 F, respectively, for two hours. Returned to be reheated. Dial on hot-hold unit was turned up. Consumer advisory on menus is not worded correctly nor is it on every page of the menu where raw or undercooked potentially hazardous foods may be ordered. Compliance assured. Some ragged edge spatulas in back kitchen. Corrected. Baffles are missing in two sections of restaurant line kitchen hood. Accumulation of a dark residue on four refrigerator door gaskets in back kitchen. In restaurant kitchen, bain marie cutting boards are highly scored and stained. In restaurant kitchen, metal pans stacked wet. Corrected. Raw wood ramp leading to walk-in freezer in restaurant kitchen is deteriorating. In restaurant storage room, observed an accumulation of dirt under skids. A regular customer is shopping in store with a parrot on her shoulder.

Yoder Enterprise, 23 N. Market St., Aug. 26. No violations.



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