## 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 Nov. 1-11.

88 Chinese Express, 31 N.

Queen St., Nov. 9. No violations.

Alfred & Sam's, 17 Fairview

Ave., Nov. 2. No violations.

Barn Door, 14 Blue Rock Road, Millersville, Nov. 1. No violations.

**Brasserie**, The, 1679 Lincoln Highway East, Nov. 1. Hood vent filters have black soot accumulation.

Carter MacRae Elementary, 251 S. Prince St., Nov. 3. No violations.

Dave's Diner, 3036 N. Reading Road, Adamstown, Nov. 8. Food handler not wearing a hair restraint. Butter pats on counter at room temperature for four hours. Corrected. Loose rubber gaskets on the left bain marie door. Dumpster lid needs to be replaced with one that fits tight. Light visible under basement door. Seal to prevent vector entrance.

Dollar General No. 10481, 35 W. Main St., Leola, Nov. 8. One dozen eggs out of date. Removed. Corrected. Paper towel dispenser empty at the hand sink in the women's restroom. Corrected.

**Domino's Pizza No. 4086**, 903 Nissley Road, Nov. 8. No violations.

Dunkin' Donuts, 2006 Miller Road, East Petersburg, Nov. 3. Deeply scored cutting boards not resurfaced or discarded. The hand sink in the back is dirty and was blocked by a donut cart and was not accessible at all times for employee use. Women's restroom is not provided with a covered waste receptacle.

El Ray del Pollo, 911 S. Duke St., Nov. 11. No violations. Friendly's No. 7328, 1519 Oregon Pike, Nov. 8. A working container of cleaner was stored above or on the same shelf with food in the food prep area. Corrected. Food employee in the food prep area wearing a watch. Food employees in the food prep area not wearing proper hair restraints. Soda line on the floor. Corrected. Loose and broken rubber door gaskets on both grill line cooling units. Deeply scored cutting boards. Bblack residue inside soda nozzles. Corrected. Drain under the prep sink needs to be cleaned of food debris. Corrected. Static dust on fan guards in walk-in cooler. Shelving in walk-in cooler needs to be cleaned of mildew-like growth. Single-service items (lids) stored with food contact surfaces exposed. Corrected. Old food residue and utensils in the hand sink indicating uses other than handwashing. Corrected.

Friendly's No. 7329, 578
Centerville Road, Nov. 8. Food employees in the food prep area not wearing proper hair restraints. Pink residue inside the ice chute at the soda machine. Corrected. Drain and drain grid under the prep sink need to be cleaned and sanitized. Fountain reach-in cooler door has a broken hinge causing it not to hold temperatures.

**Fulton Elementary School,** 225 W. Orange St., Nov. 3. No violations.

G&G Grocery, 629 N. Franklin St., Nov. 9. No violations. **George Washington** Elementary School, 545 S. Ann St., Nov. 3. No violations. Getty Mart No. 69504, 312 W. Main St., New Holland, Nov. 3. Food handler wearing a bracelet. Corrected. Food handler not wearing a hair restraint. Internal temperature of hot dogs and sausage on roller and beef and pork BBQ in hot-holding unit for less than one hour had internal temperatures ranging from 113 F to 118 F. All food items reheated.

**Giant Foods**, 235 N. Reservoir St., Nov. 7. No violations. **Glouner's Coastal Foods**, 23 N. Market St., Nov. 4. No violations.

Golden Eagle Tavern & Chinese Restaurant, 170 E. King St., Nov. 3. Personal care item in food prep area. The person in charge does not have adequate knowledge of food safety in this food facility as evidenced by this noncompliant inspection. Food observed in the bain maire; slimy to the touch and unidentifiable. Spices uncovered in the kitchen area. Food in bain marie not labeled. Wiping cloths not available in food prep area or at bar. Food contact surfaces throughout the facility were not clean or maintained. Clean all non-food contact surfaces. Dishes on shelf with dead insects on them. Women's restroom is not provided with a covered waste receptacle. Clean all floors throughout facility and maintain. Repair cracked tiles around toilet in bathroom. Clean bathroom and maintain. Replace damaged ceiling tiles. Soap was not available at the hand sink in the men's and women's restrooms. The light

intensity in the food preparation area is not at least 50 foot candles. Repair light fixture. Determine if there is a sewage or disposal issue in basement as identified by smell and residue. Inspect to determine problem and have repaired by licensed plumber. Evidence of mice throughout facility.

Havana Juice, 2 W. Grant St., Nov. 4. No violations.

Josephine's Restaurant, 324 W. Market St., Marietta, Nov. 4. No violations.

Kingdom Buffet, 1306-1308 Lititz Pike, Nov. 3. Follow-up inspection. The person in charge does not have adequate knowledge of food safety in this food facility as evidenced by this noncompliant inspection. Food facility person in charge not able to produce records showing that raw or partially-cooked readyto-eat fish has been frozen by the facility or approved supplier as required, before use or sale. Food facility using pH log, however lacking buffers to calibrate pH meter. Sushi served raw or undercooked to the customer's request; however, a written consumer advisory (on the menu, table tent or placard) is not provided to the consumer. Miller's Natural Foods, 2888 Miller Lane, Bird-in-Hand, Nov. 1. No violations.

Millersville Mart, 473 N. George St., Millerville, Nov. 1. Emergency response; no violations.

Mojo, 245 Bloomfield Drive, Lititz, Nov. 3. Working containers of cleaner were stored above or on the same shelf with equipment in the food prep area. Corrected. An employee's beverage container in the food prep area. Corrected. Common cups being used in bulk ingredients instead of

scoops. Corrected. Food utensils in the food prep area stored in a container of water which is not maintained at 135 F. Corrected. In use cleavers stored between table edges or between tables in a cardboard sheath, areas not easily cleaned and sanitized. Corrected. Observed tongs hanging on the oven door. Corrected. Food stored on the floor in the walk-in cooler and walk-in freezer. Walk-in cooler was corrected. Seafood thawing at room temperature on the table, which is not an approved thawing method. 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. The ham slicer, a food contact surface, had food residue and was not clean to sight and touch. Cardboard, aluminum foil and plastic being used on shelves, making them not easily cleanable. Corrected. The hand sink in the food prep area was blocked by mop buckets and not accessible for employee use.

New Wok & Roll, 363 N. Reading Road, Ephrata, Nov. 7. The person in charge did not know how to cool potentially hazardous foods properly. Ice cream scoop is kept in ambient temperature water. Corrected. Internal temperature of rice cooling in walk-in measured 109 F. Reviewed proper cooling methods with operator. Two spatulas with ragged edges. Corrected. Cardboard lining the bottom shelves of prep tables. Use only material that is smooth and easily cleanable. The food thermometer is capable of measuring hot food only and not cold. Food facility has

insufficient cooling equipment to cool foods quickly within the six hours required. Metal shelving next to threecompartment sink needs to be cleaned. An accumulation of a dark residue in bain marie gaskets. An accumulation of grease on hood baffles. Oasis of Life, 60 N. Ronks Road, Ronks, Nov. 3. No viola-

Oregon Pike Exxon & Subway, 1835 Oregon Pike, Nov. 7. Black residue on the ice maker drop plate. Corrected. Missing ceiling tiles in the back storage area. Outtakes, 540 N. Duke St., Nov. 2. No violations.

Palermo Pizza & Italian Restaurant, 351 W. Main St., New Holland, Nov. 3. Newly made pizzas found on prep table, which is in close proximity to the hand sink. A partition is needed on the left side of the sink to protect food.

Ranck's Family Restaurant, 1233 Reading Road, Bowmansville, Nov. 8. No quaternary test strips available at three-compartment sink. Red Rose, The, 101 E. King St., Nov. 9. No violations. Saladworks, 988 Lititz Pike, Lititz, Nov. 3. One light is not shielded or shatterproof over the salad ingredients display area.

Sheetz No. 237, 701 Furnace Hills Pike, Lititz, Nov. 7. Left lid of recycling Dumpster is broken off at the end making it accessible to rodents. Solanco Market, 1844 Lancaster Pike, Peach Bottom, Nov. 4. A working container of cleaner/sanitizer was stored above or on the same shelf with food, equipment and/or singleservice articles in the warehouse area. Food employees in process area not wearing proper hair

restraints. Floor area of the food facility is extremely dirty, dusty and in need of cleaning.

Stauffer's Fruit Farm, 430 Panorama Drive, Denver, Nov. 8. Raw eggs stored above ready-to-eat food. Bleach is being used as a sanitizer, however wrong test strips are being used. Hot water not available for warewashing; heater not turned on. Employee rinsed off scoop in the hand sink.

**Stevens College of Technology**, 750 E. King St., Nov. 4. No violations. **Stolzfus Fresh Meats**, 23 N. Market St., Nov. 4. No violations.

**Subway No. 10370,** 3975 Columbia Ave., Columbia, Nov. 8. Black residue inside soda nozzles and on the drop plate of the ice maker. Corrected.

**Subway No. 11879,** 757 E. Main St., Mount Joy, Nov. 3. Thawing bread next to hand wash sink on food prep table.

Swan Hotel, 2 Miller St., Strasburg, Nov. 4. No violations. Turkey Hill No. 012, 2207 Marietta Pike, Rohrerstown, Nov. 3. A working container of cleaner/sanitizer was stored above or on the same shelf with food/equipment in the selfservice area. Food stored on the floor in the walk-in freezer. Hot dogs were held at 124 F on the grill rather than 135 F or above as required. Corrected. The ice chute had a pink residue. Old food residue inside microwave. The hand sink in the back was blocked by mop buckets and other items and was not accessible at all times for employee use. Women's restroom is not provided with a covered waste receptacle. Turkey Hill No. 022, 257

Decatur St., Strasburg, Nov. 4.

No violations.

**Turkey Hill No. 048,** 26 Manor Ave., Millersville, Nov. 1. Emergency response; no violations.

Turkey Hill No. 278, 703 E. Main St., Mount Joy, Nov. 1. Pest control devices positioned directly above food prep areas. Residue accumulation in deflector shield for ice dispenser. Food facility operator failed to post food employee certification in a location conspicuous to the consumer.

VFW Post No. 5752, 125
Longenecker Road, Mount Joy,
Nov. 2. Cutting boards had deep
scratches and scoring.
Visage a Visage, 616 N. Lime
St., Nov. 9. No violations.
Walgreens, 1262 Lititz Pike,
Nov. 7. Baby formula out of
date. Removed from shelf. Items
of food stored on the floor in the
walk-in freezer. Static dust on
walk-in cooler fan guards.
Weis Markets No. 049, 740 S.
Broad St., Lititz, Nov. 4.

Working containers of cleaner/sanitizer and a personal care item, were stored on the same shelf with food, equipment and/or single-service articles in the deli/food service area, the bakery and seafood areas. All corrected. Raw chicken displayed next to pork in common equipment with no barriers to prevent crosscontamination. Corrected. Static dust on fan guards in the produce department. Corrected. Dust on product from construction in the store. Construction is done and the items on the shelves are being dusted. Corrected.

Wendy's No. 13, 40 Peters Road, Lititz, Nov. 3. No violations. Wendy's No. 14, 804 W. Main St., New Holland, Nov. 4. Food employees in grill area not wearing proper hair restraints such as nets or hats. Food stored on the floor in walk-in freezer. Ladles, whisk and a scoop, food contact surfaces, had food residue and were not clean to sight and touch.