

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 Dec. 2-9.

Al Kauffman & Sons, 3097 Old Philadelphia Pike, Bird in Hand, Dec. 7. Customers in food processing area.

Boswell's Restaurant, 140 W. Main St., New Holland, Dec. 7. Raw eggs were stored above ready-to-eat foods. Two bulk food ingredient storage containers in the back kitchen were not labeled with the common name of the food. Buckets of food stored on floor in the walk-in cooler. Can opener blade is worn. Black residue on soda machine nozzles. Static dust on light covers in dish room.

Brewers Outlet, 111 Butler Ave., Dec. 6. One pint of milk out of code. Corrected.

Carrie Jean's Catering, 347 N. Plum St., Dec. 6. No violations.

Catering by Christina, 347 N. Plum St., Dec. 6. No violations.

Chef Bernard, 347 N. Plum St., Dec. 6. No violations.

Chick-Fil-A, 2467 Lincoln Highway East, Dec. 5. No violations.

Chicken Shack, The, 705 Graystone Road, Manheim, Dec. 6. The person in charge does not have adequate knowledge of food safety in this food facility as evidenced by this non-compliant inspection. Food employee changing tasks that may have contaminated hands and equipment without a proper handwash in between. Food employee put on single-use gloves without a prior hand wash. Food employees in food prep area not wearing proper hair restraints such as nets or hats. A food employee was handling raw foods with bare hands and multi-tasking without washing hands. Raw chicken stored next to ready-to-eat foods in the refrigerator. Utensils stored on unsanitized tables. Raw chicken cut up in the three-compartment sink. Raw chicken was held at 50 F in the food prep area rather than 41 F or below as required. Salad dressings were held at room

temperature in the food prep area rather than 41 F or below as required. No sanitizer is being used on utensils and equipment in the facility. Old food residue in the hand sink indicating uses other than handwashing. The hand sink in the food prep area was blocked/covered by a table that is used to prep food and was not accessible at all times for employee use. Paper towel dispenser empty at the hand sink in the food prep area.

CVS Pharmacy No. 8495, 2363 Oregon Pike, Dec. 5. No violations.

Delgiorno Italian Specialties, 2 W. Grant St., Dec. 6. No violations.

Dollar General No. 2409, 419 W. Main St., New Holland, Dec. 5. No violations.

East King Culinary, 347 N. Plum St., Dec. 6. No violations.

Fertile Valley Farm, 705 Graystone Road, Manheim, Dec. 6. No violations.

Fisher's Fresh, 347 N. Plum St., Dec. 6. No violations.

Foods From Afar, 620 W. Sun Hill Road, Manheim, Dec. 7. No violations.

Goldilocks Goodies, 347 N. Plum St., Dec. 6. No violations.

Hess Express No. 38439, 3180 Oregon Pike, Leola, Dec. 5. Food stored on the floor in the walk-in freezer. Ice maker drop plate has black residue on it. Corrected. Mildew-like growth in the walk-in cooler on the shelves. Old food residue inside microwave. Cardboard being used on shelves in the walk-in cooler making them not easily cleanable. Mops are not being hung to air dry.

J&K Super Mart, New Holland Avenue, Dec. 7. No violations.

Lancaster County Youth Intervention Center, 235 Circle Ave., Dec. 7. Clean and sanitize microwave. Corrected. The light intensity in the food preparation area is not at least 50 foot candles. Remove dust from ceiling and vents in food prep area and maintain.

Lancaster Juice Co., 23 N. Market St., Dec. 6. No violations.

Lanco Fieldhouse, 1901 Miller Road, East Petersburg, Dec. 6. Coffee filters stored directly underneath hand soap at hand sink. Corrected.

Scoop being stored in the ice machine with handle buried beneath the ice. Single-service utensils stored with food contact surface exposed.

Living Stones Church, 2292 Robert Fulton Highway, Peach Bottom, Dec. 7. Rodent droppings on top of dish machine.

M&M Mini Market, 301 S. Ann St., Dec. 8. Food employees in kitchen area not wearing proper hair restraints. Corrected. Label all products with common name and maintain. Date and label all potentially hazardous foods. Repair refrigeration unit that has outside crack on sliding door and maintain. The hand sink in the warewash area was blocked by boxes and not accessible for employee use. Repair floor with material that is easily cleanable, durable and non-porous. Soap was not available at the hand sink in the warewash area. Food facility operator failed to post food employee certification in a location conspicuous to the consumer.

Maggie Moo's Ice Cream & Treatery, 2088 Fruitville Pike, Dec. 6. No violations.

Manna, 33 Ranck Ave., Dec. 7. Food employees in kitchen area not wearing proper hair restraints. Corrected. The food facility does not maintain food employee certification records as required.

Marizzy 2 Grocery & Deli, 527 W. King St., Dec. 8. Expired baby food voluntarily removed from shelf and destroyed. Check dates monthly to ensure compliance.

McDonald's No. 19125, 2034 Lincoln Highway East, Dec. 5. Grease buildup under frying equipment.

McDonald's No. 23287, 990 Lititz Pike, Lititz, Dec. 7. No violations.

Olive Garden No. 1742, 35 S. Willowdale Drive, Dec. 5. Deeply scored cutting boards. Clean dish racks stored on the floor in dishwash area. Corrected.

Outback Creamery and Grille, 1278 28th Division Highway, Ephrata, Dec. 7. No violations.

PB Grocery, 474 Manor St., Dec. 8. No violations.

Pennsylvania Fudge Co., 2 W. Grant St., Dec. 9. No violations.

Pizza Hut, 2600 Willow Street Pike, Willow Street, Dec. 7. Mechanical warewashing equipment with buildup of filth and food residue and not cleaned before use, and frequently throughout the day.

Pub, The, 503 E. Main St., New Holland, Dec. 2. The person in charge did not demonstrate adequate knowledge of the food code as evidenced by numerous incorrect food handling procedures. A bottle of glass cleaner was stored on the prep table. Food employee put on single-use gloves without a prior hand wash.

Numerous cigarette butts on basement floor drain in an area where an ice machine, liquor and dry goods are located. At bar, an insect in a bottle of liquor. In walk-in cooler, several noxious, moldy heads of cabbage. A food employee touched pickles, a ready to-eat-food, with bare hands. Several pairs of tongs stored on oven and grill handles. A wet wiping cloth stored on prep table near back door rather than in sanitizer as required. Food order, including potentially hazardous foods, delivered shortly before the start of this inspection, according to an employee, was kept out in the open, on macadam until the conclusion of the inspection. Internal temperature of marinara sauce on steam table for a short period of time was 115 F. Reheated to 165 F. Chicken was being thawed in walk-in cooler that is no longer refrigerated. A metal spatula that is worn, pitted and rusted was in drawer below slicer. Several small, chipped plates stored near back prep table. Dish racks and plastic utensil holders are flaking and deteriorating. Most refrigerators do not contain at least one thermometer for ensuring proper ambient temperature. Chlorine test strips needed to ensure correct sanitizer concentration of low-temperature dishwasher are not available. Thermometer for ensuring proper food temperatures is not functioning properly. Food debris noted on top edges of knife holder. Heavy accumulation of frost buildup in walk-in freezer; door does not close tightly. Interior of chest freezer is extremely dirty. The following were not clean to sight and touch: utensil holder, potato peeler, a couple of knives, stored mixing bowl, metal inserts and interior of ice scoop holder in basement. Light

guard covers near back kitchen door need to be cleaned. Food utensils found in a drawer containing rope, tape and wrench. Mop sink is not working. Floor in walk-in beer cooler is rusted and deteriorating. Light visible under back kitchen door. Floor under bar three-compartment sink is deteriorating. Noted an accumulation of oil under fryers and food debris under back table where Heinz dispenser was previously located. Tomato sauce splatter noted on wall under Heinz tomato sauce dispenser. Dirty ceiling vent over main kitchen door. Heavy accumulation of grease noted on hood baffles. Static dust accumulation on walk-in fan guard covers.

Rachel's Baked Goods, 23 N. Market St., Dec. 9. No violations.

Rawlinsville Fire Co. 33 Martic Heights

Drive, Holtwood, Dec. 7. No violations.

Regency Sportsrink, 2155 Ambassador Circle, Dec. 5. A working container of cleaner was stored on the same shelf with food, equipment and/or single-service articles in the food prep area. Corrected. Knives stored in a wooden block. Block voluntarily discarded. Corrected. Old food residue inside the microwave.

Settles Sweet Specialties, 347 N. Plum St., Dec. 7. No violations.

Stella's Authentic Greek Cuisine, 2 W. Grant St., Dec. 9. No violations.

Tortina Bakery, 1010 Columbia Ave., Dec. 6. No violations.

Turkey Hill No. 060, 2453 Old Philadelphia Pike, Smoketown, Dec. 5. No violations.

Turkey Hill Minit Market No. 170, 460 S. Duke St., Dec. 7. The hand sink in the warewash area was not accessible at all times for employee use. Corrected.

Turkey Hill Minit Market No. 171, 413 E. Chestnut St., Dec. 7. Severely swollen lunch meat in upright refrigeration unit and intended for use or sale in the food facility. Voluntarily removed and discarded.

Wal-Mart No. 5200, 2030 Fruitville Pike, Dec. 7. No violations.

Walter Kelter, 347 N. Plum St., Dec. 6. No violations.

Wendy Jo's Homemade, 2 W. Grant St., Dec. 8. No violations.