

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 Jan. 3-9.

Amelia's Grocery Outlet, 1951 Lincoln Highway East, Jan. 4. No violations.

Arch Street Center, 223 W. Orange St., Jan. 9. Food contact surface of can opener is not smooth, easily cleanable and/or resistant to pitting, cracking or scratching. Maintain, clean and sanitize blade and area that surrounds can opener. Customer self-service single-use tableware is not displayed in a manner that only the handles are touched by customers.

Arigato Japanese Steak House Seafood & Sushi Bar, 2270 Lincoln Highway East, Jan. 4. A food employee touched fish at sushi bar with bare hands. Food tray stored on the floor in freezer area. Customer self-service single-use tableware is not displayed so that only the handles are touched by customers.

Auntie Anne's, 1201 Park City Center, Jan. 4. No violations.

Bavarian Pretzel Bakery, 701 Park City Center, Jan. 4. Remove dust from vents.

Beulah's Candyland 2, 955 N. State St., Ephrata, Jan. 6. No violations.

Brother's International Foods, 806 S. Duke St., Jan. 6. Women's restroom is not provided with a covered waste receptacle.

Carlos and Charlies, 2309 Columbia Ave., Jan. 4. The person in charge

does not have adequate knowledge of food safety as evidenced by this non-compliant inspection. Food employees put on single-use gloves without a prior hand wash. Raw eggs stored over ready-to-eat food. Corrected. Food utensils in the food prep area stored in a container of water which is not maintained at 135 F. Tongs hung on oven doors. Wet wiping cloths in the food prep area not being stored in sanitizer solution. Cardboard used on a shelf where pots and pans are placed. Heavy accumulation of static dust and black residue on the baffles over the cook line. Mechanical ware washing equipment had buildup of filth and food residue, and is not cleaned before use. Heavy accumulation of old food residue on the inside and outside of the potato slicer. Old food residue on the can opener. Black residue inside the soda nozzles. Static dust and grease accumulation on racks for storage and on the portable fan in the food prep area. Floor in the food prep area at the cooking line is made of tile and is cracked, and is not a smooth, easily cleanable surface.

Chili's No. 1179, 1525 Manheim Pike, Jan. 3. 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 put on single-use gloves without a prior hand wash. Food employee in the food prep area wearing jewelry on hands or arms. An employee's open beverage container was in the food prep area. Food employees eating in the food prep area as evidenced by partially-consumed food. Food employees in food prep area not wearing proper hair restraints. A food employee touched rolls, a ready-to eat-food, with bare hands. Food dispensing utensil at the bain maries stored in the food and not with handle above the top of the food and the container. In-use knives stored between table edges or between tables, areas not easily cleaned and sanitized. Wet wiping cloths in the food prep area not stored in sanitizer solution. Food

stored on the floor in the walk-in freezer. Shrimp thawing in standing water in a Cambro, which is not an approved thawing method. Deeply scored cutting boards. Large Cambros stored wet and greasy on the clean utensil rack. Clean dish racks stored on the floor in the dishwashing area. Single-service items stored with food contact surface exposed. Large amount of customer sodas and ice dumped into designated hand sink in the food prep area. Mops not hung to air dry.

Collazo Family Restaurant, 352 E. New St., Jan. 4. No violations.

Diane's Deli, 317 Newport Road, Leola, Jan. 4. Single-service items stored with food contact surface exposed. Corrected.

DiBlasi's Sandwich Shop, 328 Main St., Denver, Jan. 5. Internal temperature of seafood soup hot-held for an hour measured 121 F. Bain marie cutting board is highly creviced.

Donegal Masonic Hall Association, 710 Anderson Ferry Road, Mount Joy, Jan. 4. No violations.

Dutch Country Deli, 2 W. Grant St., Jan. 6. No violations.

Flame Burgers, 101 Church St., Jan. 4. No violations.

Friendly Greek No. 1, 549 New Holland Ave., Jan. 6. Remove dust from ceiling and fans throughout facility and maintain.

Froots, 142 Park City Center, Jan. 4. Eliminate fruit flies; send documentation to be sent to health division.

Golden Mart, 2270 New Holland Pike, Jan. 5. Self-service display of hotdogs without sneeze guards or other effective protection. Black residue inside the soda nozzles and on the drop plate of the ice maker. Corrected. Tableware for customer self-service is not displayed so that

only handles are touched by consumers and employees. Exit door in the food prep area of the food facility has a gap and does not protect against the entry of insects, rodents and other animals.

Hess Express No. 38429, Route 72, Manheim, Jan. 4. No violations.

Hot Z Pizza, 4031 Columbia Ave., Columbia, Jan. 4. The person in charge does not have adequate knowledge of food safety in this food facility as evidenced by this non-compliant inspection. Food employees put on single-use gloves without a prior hand wash. Food stored directly on the floor in the walk-in cooler and freezer and on the steps to the basement. Tomato sauce cooling on the floor of the food prep area was not cooled from 135 F to 70 F in two hours and/or from 135 F to 41 F within six hours after preparation. Condiments with labeling that states "refrigerate after opening" were left out at room temperature. Static dust on the fan guards in the walk-in cooler. Observed drips on the fire suppression line over cook line. Mechanical ware washing equipment does not have a manufacturer data plate with operation specifications. Deeply scored cutting boards not resurfaced or discarded. Chlorine chemical sanitizer residual detected in the final sanitizer rinse cycle of the low temperature dishwasher was 0 ppm, and not 50-100 ppm as required. Pink and black residue inside the soda gun at the bar. Knives being stored in a wooden block. Mops not hung to air dry.

Jim Neidermyer Poultry & Eggs, 955 N. State St., Ephrata, Jan. 6. Dust on baffles.

Kiefer's Smoked Meats, 955 N. State St., Ephrata, Jan. 6. No violations.

Lily's on Main, 124 E. Main St., Ephrata, Jan. 4. Bread crumb container and bulk ingredient containers in both storage room and

kitchen are not labeled with the common name of the food. Raw shell eggs are used in Caesar salad dressing rather than pasteurized eggs, and with no consumer advisory posted on brunch menu as required. Tongs stored on stove handle. Consumer advisory on brunch and lunch menus is incomplete. Glass dessert cups are stored on a paper-like material which is not a smooth, easily cleanable surface. Several highly scored cutting boards. Can opener blade and one stored knife had food residue and were not clean to sight and touch. Static dust in the interior of hood and on ansul system.

Linda's Fudge & Pretzels, 2710 Old Philadelphia Pike, Bird-in-Hand, Jan. 3. No violations.

Luciano's Pizza, 1274 Millersville Pike, Jan. 6. Food employees in the food prep area not wearing proper hair restraints. A food employee touched sandwich rolls and cheese with bare hands. Bulk food ingredient storage containers in the food prep area are not labeled with the common name of the food. In-use knives stored between top and bottom ovens, an area not easily cleaned and sanitized. Wet wiping cloths in the food prep area not stored in sanitizer solution. Deeply scored cutting boards. Single-service utensils stored with food contact surface exposed. No sign posted at the hand sink in the women's restroom to remind food employees to wash their hands.

Lyndon City Line Diner, 1370 Manheim Pike, Jan. 4. 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 without a handwash in between. Food employee put on single-use gloves without a hand wash. An employee's open beverage container in the food prep area. Corrected. Food employees in the food prep area not wearing proper hair restraints. A

food employee touched cheese with bare hands. Corrected. Wet wiping cloths in the food prep area not stored in sanitizer solution. Food stored on the floor in the walk-in cooler and freezer and out in the storage area. Food employees wiping hands on aprons/towels. Fish and scallops held at 71 F in the food prep area rather than 41 F or below as required; voluntarily discarded. Heavy accumulation of static dust on baffles over the cooking line. Deeply scored cutting boards. Old food residue on the underside of the milkshake mixer. Old food residue on the underside of the large Hobart mixer. Clean dish racks stored on the floor in the dishwashing area. Single-service items stored with food contact surface exposed. Corrected. Lids left open on all outdoor storage refuse bins. Floor tiles in the food prep area and the dishwashing area are cracked or broken and are not a smooth, easily cleanable surface. Rear door has a gap and does not protect against the entry of insects, rodents and other animals. Personal clothing on bread rack. Mops not hung to air dry.

McDonald's No. 01956, 1829 Oregon Pike, Jan. 5. Raw eggs stored over ready-to-eat food. Corrected. Loose/torn rubber door gaskets on the freezer unit in the back kitchen area. Grease and old food residue on meat-holding trays and tongs. No sign posted at the hand sink in the front food prep area and in the women's restroom to remind food employees to wash their hands.

McDonald's No. 12963, 711 Lancaster Road, Manheim, Jan. 5. Raw eggs stored over ready-to-eat food. Corrected. Wet wiping cloths in the food prep area not stored in sanitizer solution. Corrected. Grease and old food residue on the racks for fried product. Corrected. Mops not hung to air dry. Corrected.

Ming Court Buffet, 1858 Fruitville Pike, Jan. 3. No violations.

O&J Deli Grocery No. 2, 101 Pearl St., Jan. 5. No violations.

Pasta Plus, 955 N. State St., Ephrata, Jan. 6. No violations.

Peter Piper's Pickles, 955 N. State St., Ephrata, Jan. 6. Hand sink is used to rinse off pickle lids and tongs. Spoke to operator who will wash, rinse and sanitize at another location.

RJ Venture Inc. (Sunoco), 1204 Lititz Pike, Jan. 6. Raw eggs stored over ready-to-eat food. Corrected. Hot dogs held at 115 F on the grill rather than 135 F or above.

Rachel's Caf' & Creperie, 309 N. Queen St., Jan. 3. No violations.

Raub's Stand No. 1, 955 N. State St., Ephrata, Jan. 6. Food handler donned gloves without first washing hands.

Sa La Thai, 337 N. Queen St., Jan. 3. No violations.

Sabor Criollo, 802 S. Duke St., Jan. 5. Lights are not shielded or shatterproof over the food prep area.

Sandwich Factory II, The, 2520 Lititz Pike, Jan. 3. The person in charge does not have adequate knowledge of food safety as evidenced by this non-compliant inspection. Six pints of milk out of date. Food in the bain maries was held at 52 F rather than 41 F or below as required. Non-stick coating peeling off the food contact surface of a press. Heavy accumulation of static dust on the fins of the walk-in cooler fans. Deeply scored cutting boards at the large bain marie not resurfaced or discarded as required. Old food residue inside the potato slicer. Old food residue inside the ham slicer. Old food residue on the underside of a mixer and in the microwave. Lights are not shielded or shatterproof in the walk-in cooler. No sign posted at the hand sinks in the food prep area to remind food

employees to wash their hands. Mops not hung to air dry.

Shamrock Caf', 312 W. Walnut St., Jan. 3. No violations.

Sheetz No. 269, Oregon Pike, Brownstown, Jan. 4. The quaternary ammonia concentration being dispensed in the three-bay warewash sink was 400 ppm, rather than 200 ppm as stated on the manufacturer's use directions.

Smiley's Deli & Food Mart, 402 N. Duke St., Jan. 3. No violations.

Stauffer's of Kissel Hill No. 3, 301 Rohrerstown Road, Jan. 3. Knives stored between the bottom of ham slicers and tables in the deli area. Corrected. Static dust on baffles over cooking area in the seafood department.

Suburban Food Service Commissary, 251 Old Leacock Road, Gordonville, Jan. 9. The water temperature of the wash compartment of the manual warewashing equipment was 70 F rather than not less than 110 F as required. No hot water under pressure. Hole in roof, water leaking into facility by office.

Sukho Thai Restaurant, 398 Harrisburg Ave., Jan. 4. No violations.

Taj Mahal, 2080 Bennett Ave., Jan. 5. Food employees not wearing proper hair restraints. Metal soufflé plate used instead of a scoop in the rice. Rice was held at 122 F in the food prep area rather than 135 F or above. Rice was voluntarily discarded. Corrected. Food residue on a mixer and in the microwave. Corrected.

Thorn Hill Vineyards, 1945 Fruitville Pike, Jan. 5. The digital thermometer on the refrigerator is not accurate; will be replaced.

Two Cousins Pizza and Italian Ristorante, 1215 N. Reading Road,

Stevens, Jan. 5. Cardboard lining bottom shelf next to bain marie.

Two Cousins Pizza Restaurant, 4207 Oregon Pike, Ephrata, Jan. 4. Tongs stored on stove handle. Internal temperature of hot-held beef, held for an hour, measured 120 F. Bain marie cutting board is highly scored.

Turkey Hill No. 015, 2921 Willow Street Pike, Willow Street, Jan. 4. No violations.

Turkey Hill No. 037, 300 Main St., Denver, Jan. 5. No violations.

Turkey Hill No. 039, 106 S. 7th St., Akron, Jan. 3. No violations.

Turkey Hill No. 078, Village and Lampeter roads, Lampeter, Jan. 9. Static dust on ceiling of walk-in cooler. Floor area by walk-in freezer has debris buildup.

Turkey Hill No. 185, 14 N. State St., Brownstown, Jan. 3. Soda machine nozzles were not clean to sight and touch.