
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 May 22-31.

Big Dave's BBQ, 42 St. Francis Way, Holtwood, May 31. No violations.

Burger King No. 5808, 50 Townsedge Drive, Quarryville, May 23. No violations.

Bury's Hamburger, 8032 Old Auction Road, Manheim, May 24. No violations.

Camp Andrews, 1266 Silver Springs Road, Holtwood, May 30. Food stored directly on the floor in walk-in area, rather than 6 inches off the floor as required. Static dust accumulation on ceiling of walk-in cooler. Plumbing system not maintained in good repair. There is leaking at the pipe under sink.

Crown Fried Chicken, 58 N. Prince St., May 28. Food in the small refrigeration unit stored open with no covering. Date and label all potentially hazardous foods. Clean and sanitize cutting boards. Clean and sanitize shelf units and maintain. Clean and sanitize the inside of the hot holding unit daily. Repair light fixture above freezer and refrigeration units.

Gap Diner Corp., 780 Route 41, Gap, May 24. Cardboard on floor area in kitchen.

Highland Pizzeria Inc., 2347 Oregon Pike, May 22. Food employee in the food prep area wearing bracelet. Food employees in the food prep area not wearing proper hair restraints, such as nets or hats. Food employee was touching chopped peppers, a ready-to-eat food, with bare hands. 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. Black, hardened residue on the can opener blade. Pink slime on the ice maker drop plate. Rear door located in the receiving area has a gap and does not protect against the entry of insects, rodents and other animals. Food facility does not have a certified food employee. Facility has 90 days to attend food certification course.

Horst Farm Market, 640 Reading Road, East Earl, May 31. No proof that bottled root beer has been tested for PH level. Lights are not shielded or shatterproof over produce area, bags of chips and baked goods display table.

La Borimex, 1623 E. Division Highway, Ephrata, May 30. The person in charge did not have adequate knowledge of the Pa. Food Safety Code as evidenced by this noncompliant inspection. A food employee was observed making enchiladas using bare hands. Voluntarily discarded. Internal temperature of beef and sour cream in bain marie for an unknown period of time measured 50 F and 51 F, respectively. Voluntarily discarded. Food facility does not possess shallow, metal containers to cool down potentially hazardous foods properly. Ambient temperature of bain marie measured 51 F. Service company will be called. Dried food residue all over slicer. Pieces of lettuce and some food remnants in sanitizer compartment of three-bay sink, indicating food equipment and utensils are not being properly rinsed. Food handler rinsing out wiping cloth in hand-washing sink. A hand-washing sink may only be used for hand washing. No sign or poster posted at the hand-wash sink in the food prep area to remind food employees to wash their hands.

Narvon Sunoco, 7121 N. 28th Division Highway, Narvon, May 23. Follow-up inspection, no violations.

PB3 Carts - Drinks & Fryer, 8032 Old Auction Road, Manheim, May 24. No violations.

Platinum Catering LLC, 139 Oakridge Drive, Mountville, May 28. Heavy accumulation of black, static dust on the exhaust over the cook line.

Ruby Tuesday No. 3670, 2002 Fruitville Pike, May 23. The person in charge does not have adequate knowledge of food safety in this food facility as evidenced by this noncompliant inspection. An employee's open beverage container was observed in the kitchen area, a food prep area. Head chef in the food prep area not wearing proper hair restraints, such as nets or hats. A food employee was touching biscuits, a ready-to-eat food, with bare hands. Raw shell eggs stored above cheese in the walk-in cooler. Food-dispensing utensil in spices was stored in the food and not with handle above the top of the food and the container. Cups

without handles being used in foods. In-use knives stored on dirty towels. Wet wiping cloths in the food prep area not being stored in sanitizer solution. Food stored on the floor in the walk-in freezer, rather than 6 inches off the floor as required. Lobster in a pan over the middle compartment of the three-bay sink sitting at room temperature, which is not an approved thawing method. A variety of meat was held at 49, 57 and 58 F in the walk-in cooler for an unknown amount of time, rather than 41 F or below as required. Meat was discarded. A heavy build-up of calcium and old food residue inside the entrance of the mechanical dishwasher. Old black residue on the soda nozzles. Dirty salad plates in the clean stack at the salad bar. Trays for utensils have an excess of old food residue inside them. Old food residue and trash observed in the hand-wash sink at the bar, indicating uses other than hand-washing. No sign or poster posted at the hand-wash sink in the bar area to remind food employees to wash their hands. Food facility operator failed to post an original, valid Food Employee Certification in a location conspicuous to the consumer.

St. Peter's Men's Club Fry Trailer, 1840 Marshall Drive, Elizabethtown, May 29. Working chemical containers are stored on top of refrigerator and freezer units. Carpet remnants are used on the floor of the trailer unit. These materials make the surfaces not easily cleanable. Potato slicer has old food debris accumulations. Door gasket on refrigeration unit has residue accumulations.

Sadie's Snack Bar, 472 Nobel Road, Kirkwood, May 28. Food facility is using/offering for sale foods prepared in an unapproved private home.

Suburban Food Service No. 67, 251 Old Philadelphia Pike, Gordonville, May 28. No violations.

Sweet Confectionery LLC, 142 Park City Center, May 31. No violations.

Thomas Campus Deli, 430 Harrisburg Pike, May 28. Employee in food prep area not wearing proper hair restraint, such as nets, hats or beard covers. Corrected on site. Knives were observed to have food residue and were not clean to sight and touch. Clean walk-in floor and maintain.

Turkey Hill No. 052, Route 41, Strasburg Road, Gap, May 24. No violations.