

## Retail Food Facility Inspection Report

**Facility:** LOUIS FAMILY RESTAURANT **Facility ID:** 48676  
**Owner:** ELIAS LOUNTZIS  
**Address:** 2211 MARIETTA AVE  
**City/State:** ROHRERSTOWN PA  
**Zip:** 17603 **County:** Lancaster **Region:** Region 6  
**Phone:** (717) 392-6759

**Insp. ID:** 373496  
**Insp. Date:** 7/29/2013  
**Insp. Reason:** Regular  
**No. of Risk Factors:** 4  
**No. of Repeat Risk Factors:** 1  
**Overall Compliance:** OUT

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk Factors are improper practices identified as the most prevalent contributing factors of foodborne illness or injury.  
Public Health Intervention are control measures to prevent foodborne illness or injury.

IN = In Compliance, OUT = Out of Compliance, N/O = Not Observed, N/A = Not Applicable, C = Corrected On Site, R = Repeat Violation

Supervision		14. Food-contact surfaces: cleaned & sanitized		Out, C, R
1. Person in charge present, demonstrates knowledge, & performs duties	Out	15. Proper disposition of returned, previously served, reconditioned, & unsafe food		In
Employee Health		Potentially Hazardous Food Time/Temperature		
2. Management & food employee knowledge, responsibilities & reporting	In	16. Proper cooking time & temperature		N/O
3. Proper use of restriction & exclusion	In	17. Proper reheating procedures for hot holding		N/O
Good Hygienic Practices		18. Proper cooling time & temperature		N/O
4. Proper eating, tasting, drinking, or tobacco use	In	19. Proper hot holding temperature		In
5. No discharge from eyes, nose, and mouth	In	20. Proper cold holding temperature		Out, C
Preventing Contamination by hands		21. Proper date marking & disposition		In
6. Hands clean & properly washed	N/O	22. Time as a public health control; procedures & record		N/A
7. No bare hand contact with RTE foods or approved alternate method properly followed	In	Consumer Advisory		
8. Adequate handwashing facilities supplied & accessible	Out	23. Consumer advisory provided for raw or undercooked foods		In
Approved Source		Highly Susceptible Population		
9. Food obtained from approved source	In	24. Pasteurized foods used; prohibited foods not offered		In
10. Food received at proper temperature	N/O	Chemical		
11. Food in good condition, safe, & unadulterated	In	25. Food additives: approved & properly used		N/A
12. Required records available: shellstock tags, parasite destruction	N/A	26. Toxic substances properly identified, stored & used		In
Protection From Contamination		Conformance with Approved Procedure		
13. Food separated & protected	In	27. Compliance with variance, specialized process, & HACCP plan		N/A

### GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Safe Food and Water		Proper Use of Utensils		
28. Pasteurized eggs used where required	In	41. In-use utensils: properly stored		Out, C, R
29. Water & ice from approved source	In	42. Utensils, equipment & linens: properly stored, dried & handled		In
30. Variance obtained for specialized processing methods	In	43. Single-use & single-service articles: properly stored & used		In
Food Temperature Control		44. Gloves used properly		In
31. Proper cooling methods used; adequate equipment for temperature control	In	Utensils, Equipment and Vending		
32. Plant food properly cooked for hot holding	In	45. Food & non-food contact surfaces cleanable, properly designed, constructed, & used		Out
33. Approved thawing methods used	In	46. Warewashing facilities: installed, maintained, & used; test strips		In
34. Thermometer provided & accurate	In	47. Non-food contact surfaces clean		Out, C, R
Food Identification		Physical Facilities		
35. Food properly labeled; original container	In	48. Hot & cold water available; adequate pressure		In
Prevention of Food Contamination		49. Plumbing installed; proper backflow devices		In
36. Insects, rodents & animals not present	In	50. Sewage & waste water properly disposed		In
37. Contamination prevented during food preparation, storage & display	In	51. Toilet facilities: properly constructed, supplied, & cleaned		In
38. Personal cleanliness	In	52. Garbage & refuse properly disposed; facilities maintained		In
39. Wiping cloths: properly used & stored	Out, C	53. Physical facilities installed, maintained, & clean		In
40. Washing fruit & vegetables	In	54. Adequate ventilation & lighting; designated areas used		In

### FOOD EMPLOYEE CERTIFICATION

Food Employee Certification		
55. Certification displayed properly and is up-to-date.	In	

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
7/29/2013	OSCAR ANGELO LOUNTZIS (Posted)		7/29/2013	Theresa Mosby	<i>Theresa Mosby</i>	7/29/2013	11:00 AM	12:15 PM

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### TEMPERATURE OBSERVATIONS

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Deli Meat	Cold-Hold Unit	38°F	Gravy	Hot-Hold Unit	147°F	Bacon	Walk-In Cooler	41°F
Lettuce	Cold-Hold Unit	37°F	Cheese	Bain Marie	57°F	Gravy	Hot-Hold Unit	144°F
Cole Slaw	Bain Marie	54°F	Potato Salad	Bain Marie	56°F			

### OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the timeframes below

Item Number	Violation of Code	Comment	Correct By Date	Repeat Violation
1.	46.102	The Person in Charge does not have adequate knowledge of food safety in this food facility as evidenced by this non-compliant inspection.		
8.	46.825(a) & 46.981(h)	The handwash sink is not maintained in a clean manner.	7/29/2013	
8.	46.825(a) & 46.981(h)	The handwash sink in the food prep area was blocked by a container of salad and metal insert and not accessible at all times for employee use.		
8.	46.941(b)-(e)	No sign or poster posted at the handwash sink in the food prep area to remind food employees to wash their hands.		
8.	46.941(b)-(e)	Paper towel dispenser empty at the handwash sink in the food prep area.		
14.	46.674(d)	Old food residue on the can opener blade.		
14.	46.711(a)	Blade for the potato chopper is not clean to sight and touch.		Repeat Violation
14.	46.711(a)	Plastic food bins, stored on dirty cardboard not clean.		Repeat Violation
20.	46.385(a)(2)-(a)(5)	Potato salad, cole slaw, cheese, and deli meat were held at 56, 54, 56, 58°F respectively, in the bainie marie, rather than 41°F or below as required. Food voluntarily discarded.		
39.	46.304	Observed wet wiping cloths in the food prep area, not being stored in sanitizer solution.		
41.	46.302	Observed in-use knives stored between table edges or between tables, an area not easily cleanable & sanitized.		Repeat Violation
45.	46.671	Torn rubber door gaskets observed on the upright cooling unit in the food prep area.	8/12/2013	
47.	46.711(b)(c)	Old food splatter observed on the underside of the milk shake mixer.		Repeat Violation

### PUBLISHED COMMENTS

The compliance status of this facility and a copy of this inspection report will be posted on the PA Department of Agriculture website and provided to PIC Oscar Angelo Lountis.