



Commonwealth of Pennsylvania
Department of Agriculture
Bureau of Food Safety and Laboratory Services

2301 N CAMERON ST
HARRISBURG, PA 17110
(717) 787-4315

Retail Food Facility Inspection Report

Facility: TULSI INDIAN RESTAURANT AND BAR Facility ID: 31072
Owner: TULSI INDIAN RESTAURANT & BAR INC
Address: 2101 COLUMBIA AVE
City/State: LANCASTER PA
Zip: 17603 County: Lancaster Region: Region 6
Phone: (717) 509-7771

Insp. ID: 383802
Insp. Date: 9/20/2013
Insp. Reason: Regular
No. of Risk Factors: 6
No. of Repeat Risk Factors: 3
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
1. Person in charge present, demonstrates knowledge, & performs duties		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		16. Proper cooking time & temperature		N/O
3. Proper use of restriction & exclusion		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		19. Proper hot holding temperature		In
5. No discharge from eyes, nose, and mouth		20. Proper cold holding temperature		Out
Preventing Contamination by hands		21. Proper date marking & disposition		N/A
6. Hands clean & properly washed		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		Consumer Advisory		
8. Adequate handwashing facilities supplied & accessible		23. Consumer advisory provided for raw or undercooked foods		In
Approved Source		Highly Susceptible Population		
9. Food obtained from approved source		24. Pasteurized foods used; prohibited foods not offered		In
10. Food received at proper temperature		Chemical		
11. Food in good condition, safe, & unadulterated		25. Food additives: approved & properly used		N/A
12. Required records available: shellstock tags, parasite destruction		26. Toxic substances properly identified, stored & used		Out, C
Protection From Contamination		Conformance with Approved Procedure		
13. Food separated & protected		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.

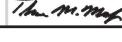
Safe Food and Water		Proper Use of Utensils	
28. Pasteurized eggs used where required	In	41. In-use utensils: properly stored	Out
29. Water & ice from approved source	In	42. Utensils, equipment & linens: properly stored, dried & handled	In
30. Variance obtained for specialized processing methods	In	43. Single-use & single-service articles: properly stored & used	Out
Food Temperature Control		44. Gloves used properly	
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	Out
34. Thermometer provided & accurate	Out	47. Non-food contact surfaces clean	Out
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	Out
36. Insects, rodents & animals not present	Out	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	Out	52. Garbage & refuse properly disposed; facilities maintained	In
39. Wiping cloths: properly used & stored	Out	53. Physical facilities installed, maintained, & clean	Out
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
9/20/2013	YOGESH LAL (Posted)		9/20/2013	Theresa Mosby		9/20/2013	12:00 PM	2:45 PM



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TEMPERATURE OBSERVATIONS

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Soup	Hot-Hold Unit	141°F	Chicken	Hot-Hold Unit	137°F	Lamb	Hot-Hold Unit	147°F
Beef	Walk-In Cooler	39°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.		
1.	46.102	The Person in Charge failed to notify the Department of an imminent health hazard(rodent infestation) and cease operations.		
4.	46.151(a)	An open employee's beverage container was observed in the food prep area.		
6.	46.132	Food Employee observed changing tasks that may have contaminated hands without a proper handwash in-between.	9/20/2013	
6.	46.132	Food Employee observed donning single use gloves without a prior hand wash.	9/20/2013	
14.	46.711(a)	Dirty knives stored clean.	9/20/2013	
14.	46.711(a)	Observed rust and black slime on the ice maker drop plate.	9/20/2013	
14.	46.711(a)	Old food residue on can opener blade.	9/20/2013	
14.	46.711(a)	Old food residue and build-up inside metal food inserts.	9/20/2013	
20.	46.385(a)(2)-(a)(5)	Ambient temperature of the small cooling unit across from the cook line was 62 degrees. Unit will not be used.	9/20/2013	
20.	46.385(a)(2)-(a)(5)	Chicken and gravy were held at 54 and 64°F respectively, in the small cooling unit, rather than 41°F or below as required. Food voluntarily discarded.		
26.	46.1021	A working container of lighter fuel was stored above on the same shelf with food in the wait station.		
34.	46.590	Temperature measuring device for ensuring proper temperature of equipment is not available or readily accessible in the refrigerator and the small cooling units.	9/25/2013	
36.	46.981(k)(l)	Food facility inspection indicates evidence of rodent activity in the entire kitchen and basement area, but facility does have a pest control program.	9/27/2013	
36.	46.981(k)(l)	Potential rodent harborage areas inside the food facility observed in the wait station, kitchen, food storage area, and basement due to rodent droppings too numerous to count.	9/27/2013	
36.	46.922(e)(f)	Rear entrance door is self-closing, however, does not close properly, leaving a gap.	9/27/2013	
36.	46.922(e)(f)	Wooden exit door located in the back area of the food facility has a gap and does not protect against the entry of insects, rodents, and other animals.	10/4/2013	
38.	46.136	Food employee observed in the food prep area, wearing a bracelet.	9/23/2013	
38.	46.152	Food employees observed in the food prep area, not wearing proper hair restraints, such as hats or nets.	9/23/2013	
39.	46.304	Observed wiping cloths being used for multiple tasks, wiping food spills, working with raw animal foods, wiping floors etc.	9/23/2013	
41.	46.302	Food utensils in the kitchen area observed stored in a container of water which is not maintained at 135°F.	9/23/2013	
41.	46.302	Food dispensing utensil in food observed stored in the food and not with handle above the top of the food and the container.	9/23/2013	
41.	46.302	Ice scoop stored on top of the ice maker.	9/23/2013	
43.	46.692	Single service containers being reused for other food items.	9/24/2013	
43.	46.774	Single service items, knives, forks, and spoons stored in dirty holder.		
45.	46.521	Several knives have bent and chipped surfaces.	9/26/2013	
45.	46.672	Observed deeply scored cutting boards not resurfaced or discarded as required.	9/27/2013	
45.	46.522	Duct tape and clear packaging tape being used on hand mixer and top for food processor.	9/24/2013	
45.	46.522	Rusting inside of upright cooler and chipping and rusting shelves inside unit.	9/27/2013	
46.	46.674(a)-(c)	Mechanical warewashing equipment observed with build up of filth, rodent droppings and food residue and not cleaned before use, and frequently throughout the day.	9/27/2013	



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46.	46.674(a)-(c)	Mechanical warewashing equipment had a lime buildup observed inside.	9/27/2013	
47.	46.711(b)(c)	Old food splatter inside the interior of the microwave.	9/24/2013	
47.	46.711(b)(c)	Observed food residue build-up, grease, and dirt accumulation on handles, microwave, cooling units, walls, parts of food utensils, doors, carts, machinery, inside refrigerator, pass through of dishwasher, under equipment, etc.	10/2/2013	
49.	46.825(b)-(e)	Faucet leaking at 3 compartment sink.	9/27/2013	
53.	46.922(k)(l)	Observed bedding and clothing materials in the food facility, indicating use of the food facility as living or sleeping quarters.	9/27/2013	
53.	46.901	Several holes observed in the walls under dishwasher, next to the icemaker, and under the 3 compartment sink.	9/27/2013	

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 a copy provided to the PIC Yogesh Lal.

Facility has been ordered to cease operations due to a potential imminent health hazard (rodent infestation)

Facility may not resume operations until passing a follow up inspection by the Department.