

Retail Food Facility Inspection Report

Facility: MANHEIM CITY STAR DINER **Facility ID:** 86061
Owner: RIFAAT HASSAN
Address: 665 LANCASTER RD
City/State: Manheim PA
Zip: 17545 **County:** Lancaster **Region:** Region 6
Phone: (717) 664-2020

Insp. ID: 399265
Insp. Date: 12/19/2013
Insp. Reason: Regular
No. of Risk Factors: 7
No. of Repeat Risk Factors: 2
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


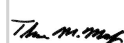
Supervision		14. Food-contact surfaces: cleaned & sanitized		Out, C
1. Person in charge present, demonstrates knowledge, & performs duties	Out	15. Proper disposition of returned, previously served, reconditioned, & unsafe food		In
Employee Health		Potentially Hazardous Food Time/Temperature		
2. Management & 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		Out, C
5. No discharge from eyes, nose, and mouth	In	20. Proper cold holding temperature		Out, C, R
Preventing Contamination by hands		21. Proper date marking & disposition		N/O
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	Out, C	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	Out, R	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	In
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	In
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	In
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	Out, C	51. Toilet facilities: properly constructed, supplied, & cleaned	In
38. Personal cleanliness	Out, C	52. Garbage & refuse properly disposed; facilities maintained	In
39. Wiping cloths: properly used & stored	Out, C	53. Physical facilities installed, maintained, & clean	Out, C
40. Washing fruit & vegetables	In	54. Adequate ventilation & lighting; designated areas used	Out, C, R

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
12/19/2013	TAREK ELHOSSSENE		12/19/2013	Theresa Mosby		12/19/2013	9:15 AM	10:30 AM

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TEMPERATURE OBSERVATIONS

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Chipped Beef	Hot-Hold Unit	142°F	Eggs	Cold-Hold Unit	36°F	Cole Slaw	Cold-Hold Unit	37°F
Marinara	Hot-Hold Unit	113°F	Sausage	Cold-Hold Unit	36°F	Scallops	Cold-Hold Unit	39°F
Ham	Cold-Hold Unit	41°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 is not complying food safety regulations in this establishment.		
7.	46.261	A food employee was observed touching bread, toast, and cheese - a ready to eat food - with bare hands.		
8.	46.825(a) & 46.981(h)	Hot water is turned off at the designated handwash sink.	12/19/2013	
8.	46.941(b)-(e)	Soap was not available at the handwash sink in the food prep area.		
13.	46.281	Cooked bacon stored on old egg cartons.	12/19/2013	Repeat Violation
13.	46.281	Raw pork stored over top of cooked turkey in the reach-in cooler.		Repeat Violation
13.	46.281	Raw scallops stored over top of cooked noodles in the reach-in cooler.		Repeat Violation
13.	46.281	Raw shell eggs stored over top of sliced carrots in the walk-in cooler.		Repeat Violation
14.	46.711(a)	Old food residue on the buffalo grinder and on food whisks.		
14.	46.711(a)	Old food residue inside meat loaf baking pans.		
14.	46.711(a)	Observed old, hardened, food residue inside the hamslicer.		
19.	46.385(a)(1)	Marinara sauce was held at 113°F, in the steam table, rather than 135°F or above as required.		
20.	46.385(a)(2)-(a)(5)	Several foods were held at 48°F, in the reach-in cooler, rather than 41°F or below as required.		Repeat Violation
37.	46.321	Observed food stored directly on the floor in the walk-in freezer, rather than 6 inches off of the floor as required.		
38.	46.152	Food employees observed in the food prep area, not wearing proper hair restraints, such as nets or hats.		
39.	46.304	Observed wet wiping cloths in the food prep area, not being stored in sanitizer solution.		
53.	46.922(k)(l)	Observed coats, jackets and personal items on hanging on food racks.		
54.	46.922(a)	Lights are not shielded or shatter proof in the walk-in cooler.		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.
Provided a copy of the inspection report to PIC Tarek Elhossene.