



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: EASTERN PALACE Facility ID: 130127
Owner: EASTERN PALACE LLC
Address: 2206 COLUMBIA AVE
City/State: Lancaster PA
Zip: 17603 County: Lancaster Region: Region 6E
Phone:

Insp. ID: 657208
Insp. Date: 2/8/2018
Insp. Reason: Opening
No. of Risk Factors: 0
No. of Repeat Risk Factors: 0
Overall Compliance: IN

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

GOOD RETAIL PRACTICES

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

Safe Food & Water		Proper Use of Utensils	
29. Pasteurized eggs used where required	In	42. In-use utensils: properly stored	In
30. Water & ice from approved source	In	43. Utensils, equipment & linens: properly stored, dried & handled	In
31. Variance obtained for specialized processing methods	In	44. Single-use/single-service articles: properly stored & used	In
Food Temperature Control		45. Gloves used properly	In
32. Proper cooling methods used; adequate equipment for temperature control	In	Utensils, Equipment & Vending	
33. Plant food properly cooked for hot holding	In	46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used	In
34. Approved thawing methods used	In	47. Warewashing facilities: installed, maintained & used; test strips	In
35. Thermometers provided & accurate	In	48. Non-food contact surfaces clean	In
Food Identification		Physical Facilities	
36. Food properly labeled; original container	In	49. Hot & cold water available; adequate pressure	In
Prevention of Food Contamination		50. Plumbing installed; proper backflow devices	In
37. Insects, rodents & animals not present	In	51. Sewage & waste water properly disposed	In
38. Contamination prevented during food preparation, storage & display	In	52. Toilet facilities: properly constructed, supplied, cleaned	In
39. Personal cleanliness	In	53. Garbage/refuse properly disposed; facilities maintained	In
40. Wiping cloths: properly used & stored	In	54. Physical facilities installed, maintained, & clean	In
41. Washing fruit & vegetables	In	55. Adequate ventilation & lighting; designated areas used	In

FOOD EMPLOYEE CERTIFICATION

Certified Food Employee			Certificate			
56. Certified Food Employee employed; acts as PIC; accessible		In	57. Certified food manager certificate: valid & properly displayed			

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
2/8/2018	WIN THAUNG (Signature on File)		2/8/2018	Theresa Mosby	<i>Theresa Mosby</i>	2/8/2018	8:25 AM	9:30 AM



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PUBLISHED COMMENTS

This is an OPENING inspection. The Inspection Report shall be used as the "Temporary" license until the actual license arrives from the Department (within 5-6 weeks). This inspection report shall be posted in PUBLIC VIEW along with the Serve Safe and the Public Info poster.

A hand-wash sink was being installed at the sushi prep area, a sink is there now, however, it won't be used for hand washing. The facility will not operate until the sink is installed. The facility will call the inspector when the sink is installed.

Hand-wash sink temp - 117

Temperatures of the coolers were 41, and the walk-in cooler was 41.

An Advantco cooler was not on at the time of inspection.

There are a couple floor tiles in the walk-in cooler that will need to be sealed.

There is a drain beneath the 3 compartment sink that needs a cover.

A small portion of the wall beneath the hand-wash sink in the back needs to be coved or sealed at the floor-wall juncture.

Received check #0998 for \$103.00 for the license fee.

Discussed dating and labeling with the owner.

Reviewed and provided a copy of the inspection report to CFM, Win Thaung.

No violations were observed at the time of this inspection.