

## ***Inspection Violations: 2/21/2019***

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JOHN WRIGHT RESTAURANT 234 N FRONT ST BLDG 3 WRIGHTSVILLE, PA 17368 717-252-0416

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### **2 - 103.11 (A-P) Explain Code** ▾

#### **Inspector Comments**

--The person in charge failed in their duties and responsibilities as evidenced in this non compliant inspection report.

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### **2 - 301.14 Explain Code** ▾

#### **Inspector Comments**

--When to wash hands. Observed food employee involved in warewashing go from handing soiled pans and utensils to storing clean pans and utensils without washing hands first. Corrected on the spot.  
--When to wash. Frequent and thorough hand washing. During an approximately 3 hr inspection not one employee was ever observed washing hands.

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### **3 - 302.11 Explain Code** ▾

#### **Inspector Comments**

--Possible cross contamination. Observed raw tuna steaks stored behind cooked chicken breast (raw tuna could be lifted over top of cooked chicken) on the upper portion of the refrigerated bain marie unit.

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### **3 - 501.17 Explain Code** ▾

#### **Inspector Comments**

--Refrigerated ready-to-eat time/temperature control for safety food (Prosciutto) repackaged by the food facility, was not being date marked with a sell by, use by or discard by date. Corrected on the spot.

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### **4 - 703.11 Explain Code** ▾

#### **Inspector Comments**

--Observed wiping cloths soaking in a quaternary ammonia sanitizer solution of 50 ppm (parts per million) rather than 200 - 400 ppm as per the manufacturers instructions in the main prep kitchen. The quaternary ammonia sanitizer dispensing container at the three basin sinks in the main prep kitchen found empty. Corrected on the spot.

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### **4 - 101.19 Explain Code** ▾

#### **Inspector Comments**

--Observed refrigerator door handle repaired with duct or electrical tape which is not an easily cleanable material.

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### **4 - 501.114 Explain Code** ▾

#### **Inspector Comments**

--The quaternary ammonia concentration in the sanitizing solution of the 3-bay glass washing sinks behind the bar was 50 ppm, rather than 200 ppm as stated on the manufacturers use directions. Corrected on the spot.

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#### **6 - 301.11 Explain Code**

##### **Inspector Comments**

--Soap was not available at the bar hand washing sink in the banquet bar. Corrected on the spot.

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#### **2 - 102.11(A-C1)(C4-16) Explain Code**

##### **Inspector Comments**

--The Person in Charge did not demonstrate adequate effective management control of the retail food facility as evidenced by the risk based violations in this inspection report.

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#### **4 - 301.13 Explain Code**

##### **Inspector Comments**

--Observed soiled food preparation utensils being stored in busing pans directly on the floor underneath the hand wash sink in the short order preparation area.

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#### **4 - 903.11 (A-B)(D) Explain Code**

##### **Inspector Comments**

--Observed a portable meat carving station with attached infrared light stored within splash range and even covered with visible water splash from the hand wash sink in the banquet kitchen.

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#### **6 - 301.14 Explain Code**

##### **Inspector Comments**

--No sign or poster posted at the handwash sink in the banquet room bar and the banquet room kitchen to remind food employees to wash their hands. Corrected on the spot.

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#### **3 - 304.11 Explain Code**

##### **Inspector Comments**

--Possible cross contamination. Observed food employee involved in warewashing handling soiled pans, plates and utensils and going directly handle clean pans, plates and utensils without washing hands first. Corrected on the spot.

--Possible cross contamination. Observed food employee involved in warewashing placing hands and fingers on food contact surfaces of clean pans and utensils after removing them from the mechanical ware washing machine. Corrected on the spot.

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#### **3 - 501.13 Explain Code**

##### **Inspector Comments**

--Improper thawing. Observed previously frozen tuna steaks, commercially processed and packaged using reduced oxygen packaging (ROP) now completely thawed without breaking the vacuum seal prior to thawing as required. Corrected on the spot.

--Improper thawing. Observed frozen beef short ribs being thawed inside a hot holding cabinet

which is not an approved thawing method. Corrected on the spot.

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#### **4 - 601.11(A) Explain Code**

##### **Inspector Comments**

--Observed sticker residue remaining on food preparation pans stacked together as clean in the main prep kitchen. Corrected on the spot.

--Observed a spongy slimy mold like growth around the door opening of the bulk ice machine in the main prep kitchen. Corrected on the spot.

--Observed a spongy slimy mold like growth on the thermometer or temperature control arm which is in direct contact with edible ice the bulk ice machine in the main prep kitchen. Corrected on the spot.

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#### **6 - 301.12 Explain Code**

##### **Inspector Comments**

--Single use, disposable paper towels were not available at the handwash sink in the banquet room bar. Corrected on the spot.