Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Big Jar Books
55 N 2nd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

10/4/07

No Critical Violations

8/28/07

19-01.1 Food establishment personnel food safety certified individual is not present. An application and course list was given to one of the owners previously.

6/19/07

19-01.1 Food establishment personnel food safety certified individual is not present. An application was given to one of the owners.

4/12/06

No Critical Violations

Second Street Smoke Shoppe
102 N 2nd St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19106

Inspection Date

8/23/07

No Critical Violations

7/11/07

19-01.1 Food establishment personnel food safety certified individual is not present. Proof of successful course completion was provided. Management is awaiting course certificate. A city certificate has not been obtained.

5/24/07

7-01 (L) Mouse infestation is present. Mouse droppings are present on the floor perimeters, in white cabinets near the door, and on bottom shelves. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

1/30/06

No Critical Violations

The Wrap Shack
146 N 2nd St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19106

Inspection Date

12/27/06

No Critical Violations

4/12/06

No Critical Violations

4/4/06

No Critical Violations

1/23/06

No Critical Violations

9/6/05

7-01 (A) Fly infestation is present-------at utensil wash/food prep. area.
3-01.1 (A) Potentially hazardous food is stored at improper temperature-----cooked broccoli at 71° F. Management initiated immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Falls Beneficial Association — *Retail Food: Restaurant, Private Club*
460 N 2nd St — *Philadelphia, PA 19123*

Inspection Date

9/18/06

No Critical Violations

6/6/06

8-01.2 (C) Hot water is not provided. Laura's bar.
8-06.1.1 (D) Soil line is in need of repair. Open ports in micro wave room.

The Fuzion Lounge & Grille — *Retail Food: Restaurant, Private Club*
460 N 2nd St — *Philadelphia, PA 19123*

Inspection Date

1/30/08

7-01 (L) Mouse infestation is present. Mouse feces on food containers and shelf in storage room. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Expired ServeSafe only from 2002.
A current City Cert is required.
Management instructed to initiate immediate corrective action.
19-04 Food establishment personnel food safety certificate is expired. Course was completed in November 2002, so the Certificate expired in 2007.
A current City Cert is required.
Management instructed to initiate immediate corrective action.

1/29/08

7-01 (L) Mouse infestation is present. Mouse feces on food containers and food storage shelves in storage room next to kitchen. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. A current City Certificate is not present. Employee only has expired ServSafe. Management instructed to initiate immediate corrective action.
19-04 Food establishment personnel food safety certificate is expired. ServeSafe course was taken in November 2002 and therefore expired in November 2007. A current City cert is required and a Cert person must be present during all shifts. Management instructed to initiate immediate corrective action.

The Penthouse Lounge & Grille — *Retail Food: Restaurant, Private Club*
460 N 2nd St — *Philadelphia, PA 19123*

Inspection Date

9/5/07

19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

The Penthouse Lounge & Grille *Retail Food: Restaurant, Private Club*
460 N 2nd St *Philadelphia, PA 19123*

Inspection Date

4/25/07

2-10.2 Ice is not protected from contamination.
Since last inspection cooling plates have been added, they have been placed in bins intended for drink ice in Plans. Cooling plates were not included in plan submission. At small bar no ice basin is present.
Each section will need 1 approved basin for drink ice and 1 approved basin for soda cooling plates.
Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided- at small bar handsink.
Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. A splashguard is not present between handsink & food prep sink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

4/20/07

2-10.2 Ice is not protected from contamination- drink containers in ice. Management instructed to initiate immediate corrective action.
6-01.1 Food preparation is not conducted in an approved food preparation sink.
A food prep sink is not present and is required. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided- at small bar- 2 small electric water heaters. Max hot water at 80° F. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair- indirect drain at grinder sink.
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

4/11/07

4-03.4 Food service items is stored beneath unprotected sewer lines in main kitchen.
5-01.1 Food is not protected from contamination. Leak is present at walk-in freezer. Ice observed on food trays. Management instructed to initiate immediate corrective action.
6-01.1 Food preparation is not conducted in an approved food preparation sink.
A food prep sink is not present and is required. This item was indicated on PR floor plan.
Management instructed to initiate immediate corrective action.
8-01.1 (C) Faucet handles are not present at bar handsink.
Management instructed to initiate immediate corrective action.
11-02.4 Re-use of mollusk or crustacea shells is unapproved.
Once oysters are removed from the shells, the shells are not approved to be used in serving of oysters.
Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

Penn Herb Co., Ltd *Retail Food: Grocery Market*
603 N 2nd St *Philadelphia, PA 19123309*

Inspection Date

2/21/08

No Critical Violations

7/5/07

No Critical Violations

10/11/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Penn Herb Co., Ltd
601 N 2nd St

Retail Food: Grocery Market
Philadelphia, PA 19123309

Inspection Date

11/11/05

No Critical Violations

Koi Japanese Restaurant & Bar
604 N 02nd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

3/29/08

No Critical Violations

2/2/07

No Critical Violations

12/5/06

7-01 (D) Roach infestation is present. Due to several roaches and waterbugs at various life stages noted on glue boards under equipment in basement food storage area.
7-01 (L) Mouse infestation is present. Several fresh and old mouse droppings still noted on floor perimeters in kitchen food prep/serving and storage basement areas.
9-04 (B) Wiping cloths are used in an unapproved manner. Moist wiping cloths noted on food preparation counter/table tops observed not stored in sanitizing solution at time of this inspection.

10/27/06

7-01 (L) Mouse infestation is present. Several fresh and old mouse droppings noted on floor perimeters in kitchen food prep/serving and storage basement areas.

10/13/05

No Critical Violations

Aden
614 N 2nd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

6/14/06

No Critical Violations

2/22/06

7-01 (L) Mouse infestation is present------fresh and old mouse droppings still noted on floor perimeters behind and under storage equipment in both kitchen food preparation/ serving and especially in basement food storage areas floor corner behind sinks and equipment

12/21/05

7-01 (L) Mouse infestation is present------fresh and old mouse droppings notedon floor perimeters behind and under storage equipment in both kitchen food preparation/serving and basement storage areas.

Copper Bistro
614 N 02nd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

4/1/08

No Critical Violations

Copper Bistro
614 N 2nd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

8/23/07

19-01.3 Food establishment personnel food safety certificate is not posted.
OBTAIN FOOD SAFETY CERTIFICATE ISSUED BY
THE PHILADELPHIA DEPARTMENT OF PUBLIC HEALTH.

215 685 7495 Management instructed to initiate immediate corrective action.

PLEASE NOTE:

BLANK FORM ISSUED TO OBTAIN FOOD SAFETY CERTIFICATE.

9/8/06

No Critical Violations

700
700 N 2nd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

10/4/07

No Critical Violations

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700 Club
700 N 2nd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

12/29/06

No Critical Violations

10/21/05

No Critical Violations

Sovalo
702 N 2nd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

12/28/07

2-10.2 Ice is not protected from contamination. Mold observed in ice cube inside ice maker; mold present on interior surfaces of ice maker. Management instructed to initiate immediate corrective action.
2-01.4 Food is not properly labeled/packaged. Label all sauces and prepared foods in refrigeration units; contents, prep date, expiration date. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair under 3 bay sink; severe leak present. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Severe leak present under 3 bay sink preventing use; large multi-use utensils unable to be washed properly. Management instructed to initiate immediate corrective action.

7/18/07

19-01.3 Food establishment personnel food safety certificate is not posted. Note: Must always post or present same for review during inspections.

Sovalo
702 N 2nd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

3/29/07

19-01.3 Food establishment personnel food safety certificate is not posted. Note: Must always post or present same for review during inspections.

2/24/07

5-01.1 Food is not protected from contamination. Due to mouse infestation.

7-01 (L) Mouse infestation is present. Due to fresh mouse droppings noted on floor perimeters in basement kitchen food preparation and service area

2/24/07

5-01.1 Food is not protected from contamination. Due to mouse infestation.

7-01 (L) Mouse infestation is present. Due to fresh mouse droppings noted on floor perimeters in basement kitchen food preparation and service area

3/17/06

No Critical Violations

Liberties Restaurant
705 N 02nd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

7/2/08

2-01.1 (C) Spoiled food(moldy lemons) is present.

3-02.1 Refrigeration system does not maintain proper temperatures. A walk-in refrigerator is at 45°F.

5-01.1 Food is not protected from contamination, uncovered in a walk-in refrigerator.

9-04 (B) Wiping cloths are used in an unapproved manner. Soiled cloths are on food contact surfaces.

8-06.1.1 (A) Liquid waste is not disposed of properly. Standing mop water and open bucket of liquid are in the rear yard.

19-01.1 Food establishment personnel food safety certified individual is not present. Certificate application is issued.

2/1/08

19-01.1 Food establishment personnel food safety certified individual is not present.

6/21/07

19-01.1 Food establishment personnel food safety certified individual is not present.

8/24/06

No Critical Violations

9/8/05

7-01 (L) Mouse infestation is present.---several fresh and old mouse droppings noted on floor perimeter under and behind equipment counter in kitchen and in basement food storage refrigerator areas.

8/1/05

7-01 (A) Fly infestation is present----several flies noted in trash can in rear area.

7-01 (L) Mouse infestation is present.---several fresh and old mouse droppings noted on floor perimeter under and behind equipment in kitchen and basement storage areas.

Palm Tree Market
717 N 2nd St

Retail Food: Grocery Market
Philadelphia, PA 19123

Inspection Date

1/14/08

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Palm Tree Market
717 N 2nd St

Retail Food: Grocery Market
Philadelphia, PA 19123

Inspection Date

2/21/07
No Critical Violations

5/9/06
No Critical Violations

8/29/05
No Critical Violations

Cacia,s Bakery & Cafe
719 N 2nd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

6/5/07
No Critical Violations

Cacia's Bakery & Cafe
719 N 2nd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

1/14/08
No Critical Violations

Rita,s Water Ice
800 N 2nd St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19123

Inspection Date

9/21/07
12-02.1 (B) Required hand washing sinks are not provided.
Provide required handwashing sink for rear preparation room. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

Rita,s Water Ice
800 N 2nd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

9/24/07
No Critical Violations

9/24/07
No Critical Violations

2nd Street Pizza
812 N 2nd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

12/28/07
No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

2nd Street Pizza
812 N 2nd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

11/20/07

4-01.1 (A) Food/Food service article storage does not provide protection. Flies observed present on food articles, food equipment and food prep surfaces in basement. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present and observed in basement food prep area. Management instructed to initiate immediate corrective action.
7-01 (K) Rat infestation is present. Rat feces observed on basement floors; food prep area and dry storage present. **PCO service once a week. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on floor perimeters and shelving in 1st floor food prep area. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Course scheduled Dec. 10, 2007. Management instructed to initiate immediate corrective action.

10/11/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Approx 200lbs of various meats and other foods stored in refrigeration units reading 45°, 50° & 51°F; bainemarie, stand up units. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. Bainemarie (45°F), units near 3 bay sink (50°, 51°F). Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Flies observed present on food articles, food equipment and food prep surfaces throughout establishment. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Heavy infestation throughout all areas of establishment. Management instructed to initiate immediate corrective action.
7-01 (K) Rat infestation is present. Rat feces observed on basement floors; food prep area and dry storage present. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. No stoppers for 3 bay sink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Call 215.685.7498 for provider list. Management instructed to initiate immediate corrective action.

5/9/07

7-01 (L) Mouse infestation is present. Fresh mouse droppings noted under customers service counters and on floor perimeter at rear food preparation and storage rear.
19-01.1 Food establishment personnel food safety certified individual is not present. Note: Owner/foodworkers informed to complete and submit a City Food Safety Certificate application form, $25.00 money order and a photo-copy of a valid Servsafe Certificate for validation through the Office of Food Protection at 321University Avenue.
13-01.1 (A) Floor is not clean. Due to accumulation of grease, fresh and old mouse droppings underneath food storage equipment, old food debris, food and beverage stains in kitchen, basement steps, basement storage floor areas.

3/12/07

5-01.1 Food is not protected from contamination. Due to employee's hand washing sink noted blocked and not made available at the time of this inspection.
9-02.2 (A) Employee hand wash frequency is inadequate. Employee's handwashing sink noted block with a transitor radio at the time of this inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. Note: Owner/foodworker informed to register and be city food safety certified within 90 day from today[3/12/2007].

2/28/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

2nd Street Pizza
812 N 2nd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

1/30/07

7-01 (L) Mouse infestation is present.
Mice droppings on basement floor and on area of basement steps. Management instructed to initiate immediate corrective action.

1/30/07

7-01 (L) Mouse infestation is present.
Mice droppings on basement floor and on area of basement steps. Management instructed to initiate immediate corrective action.

3/2/06

No Critical Violations

1/13/06

No Critical Violations

Ironworks II
821 N 2nd St

Retail Food: General Convenience
Philadelphia, PA 19123

Inspection Date

5/8/07

No Critical Violations

10/11/06

No Critical Violations

Foodery Northern Liberty LTD
837 N 2nd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

1/14/08

No Critical Violations

4/23/07

No Critical Violations

4/23/07

No Critical Violations

5/25/06

No Critical Violations

Standard Tap
901 N 2nd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

11/13/07

No Critical Violations

7/20/07

19-04 Food establishment personnel food safety certificate is expired.

8/18/06

No Critical Violations

4/6/06

No Critical Violations

Rustica
903 N 02nd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

5/15/08

7-01 (A) Fly infestation is present. Live flies are at the first floor.

7-01 (D) Roach infestation is present at both levels. Live and dead roaches are on the floor and wall of front food preparation area. Dead roaches are on the floor and glue board in the cellar.

7-01 (L) Mouse infestation is present. Mouse excreta is on the window sill in the front food preparation area and the first floor stair landing.

8-06.1.1 (A) Liquid waste is not disposed of properly. The walk-in refrigerator drains to the ground. Management instructed to initiate immediate corrective action.

10-02.4 Unapproved sanitizer is being used. Bleach in use is not EPA registered.

19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

1/17/08

2-01.4 Food is not properly labeled/packaged. Prepared foods in walk-in box must be labeled with names and prepared dates. Management instructed to initiate immediate corrective action.

3-02.1 Refrigeration system does not maintain proper temperatures. Bainemarie recorded at 44°F. Management instructed to initiate immediate corrective action.

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Approx 50lbs of various foods stored in bainemare at 44°F. Management instructed to initiate immediate corrective action.

5-01.1 Food is not protected from contamination. Approx 25lbs of various foods (cooked/raw) stored in walk-in box uncovered. Uncovered prepared potatoes stored uncovered with storage container stored on top of foods. Management instructed to initiate immediate corrective action.

8-06.1.1 (A) Liquid waste is not disposed of properly. Provide a metal oil drum(s) and recycling company for used deep fryer cooking oil Management instructed to initiate immediate corrective action.

19-01.1 Food establishment personnel food safety certified individual is not present. Call 215.685.7498 for provider list. Management instructed to initiate immediate corrective action.

12/6/07

2-01.4 Food is not properly labeled/packaged. Prepared foods in walk-in box must be labeled with names and prepared dates. Management instructed to initiate immediate corrective action.

5-01.1 Food is not protected from contamination. Approx 100lbs of various foods (cooked/raw) stored in refrigeration units uncovered. Management instructed to initiate immediate corrective action.

7-01 (D) Roach infestation is present. Live roach observed in basement. Management instructed to initiate immediate corrective action.

8-06.1.1 (A) Liquid waste is not disposed of properly. Provide a metal oil drum(s) and recycling company for used deep fryer cooking oil Management instructed to initiate immediate corrective action.

19-01.1 Food establishment personnel food safety certified individual is not present. Call 215.685.7498 for provider list. Management instructed to initiate immediate corrective action.

10/27/06

No Critical Violations

9/23/05

No Critical Violations

North Bowl
909 N 02nd St

Retail Food: General Public Establishment
Philadelphia, PA 19123

Inspection Date

7/30/08

19-01.1 Food establishment personnel food safety certified individual is not present.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

North Bowl — *Retail Food: General Public Establishment*
909 N 02nd St — *Philadelphia, PA 19123*

Inspection Date

4/3/08

2-10.2 Ice is not protected from contamination. A shaker is in an ice bin.
19-01.1 Food establishment personnel food safety certified individual is not present. A course certificate is present.

8/14/07

19-01.1 Food establishment personnel food safety certified individual is not present.

8/8/06

No Critical Violations

8/7/06

3-02.1 Refrigeration system does not maintain proper temperatures. Beer boxes at both levels.
8-01.2 (C) Hot water is not provided. Second floor bar.

Feast Your Eyes Caterer — *Retail Food: Caterer*
914 N 2nd St — *Philadelphia, PA 19123*

Inspection Date

1/16/08

No Critical Violations

1/10/08

9-02.3 (A) Employee observed not following good hygienic personal practices.

ANY AND ALL EMPLOYEES WEARING LONG BEARD MUST WEAR PROTECTED COVERING FOR BEARD. TO PREVENT HAIR FROM BEING EMITTED INTO FOOD. Management instructed to initiate immediate corrective action.

2/26/07

No Critical Violations

1/24/07

7-01 (L) Mouse infestation is present. Several fresh andold mouse droppings noted under and behind storage kitchen food storage tables by rear walk-in refrigerator in kitchen area
9-04 (B) Wiping cloths are used in an unapproved manner. Several wet wiping cloths noted sitting on top food prep tables and cutting boards observed not stored in sanitizing solution between use at the time of this inspection.

1/18/06

No Critical Violations

Cescaphe Ballroom — *Retail Food: Caterer*
923 N 2nd St — *Philadelphia, PA 19123*

Inspection Date

2/20/08

No Critical Violations

1/30/07

No Critical Violations

1/17/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Azure
931 N 2nd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

6/22/07
No Critical Violations

2/16/07
No Critical Violations

4/20/06
No Critical Violations

Cantina Dos Segundos
931 N 02nd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

7/26/08
8-06.1.1 (D) Soil line is in need of repair. A leak is in the cellar.

Elixir Cafe'
944 N 02nd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

7/30/08
No Critical Violations

2/6/07
No Critical Violations

2/6/07
No Critical Violations

1/23/07
No Critical Violations

Tabula Rasa Cafe
944 N 2nd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

2/6/06
No Critical Violations

Pink Dolphin Food Market
1001 N 2nd St

Retail Food: Grocery Market
Philadelphia, PA 19123

Inspection Date

10/17/07
No Critical Violations

Bar Ferdinand
1030 N 2nd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

7/9/07
No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Bar Ferdinand
1030 N 2nd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

7/3/06

No Critical Violations

Brown Betty Dessert Boutique
1030 N 2nd St

Retail Food: Other
Philadelphia, PA 19123

Inspection Date

8/30/07

No Critical Violations

8/8/06

No Critical Violations

11/8/05

No Critical Violations

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1 Shot Coffee
1040 N 2nd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

2/4/08

19-01.1 Food establishment personnel food safety certified individual is not present. ServSafe posted; call 215.685.7498 for application for City cert. Management instructed to initiate immediate corrective action.

1/7/08

19-01.1 Food establishment personnel food safety certified individual is not present. Owner stated that she took a food safety course 4 months prior, currently waiting for course certificate. Management instructed to initiate immediate corrective action.

10/15/07

19-01.1 Food establishment personnel food safety certified individual is not present. Owner stated that she took a food safety course 2 months prior, currently waiting for certificate. Management instructed to initiate immediate corrective action.

9/21/07

4-01.1 (A) Food/Food service article storage does not provide protection. Multi-use plates and cups stored on shelving surrounded by large accumulation of mouse feces. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on floors throughout establishment and shelving in food prep area. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. No stoppers for 3 bay sink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Food certified person present; no food cert. posted. Owner during telephone interview stated that she passed the course and waiting for City certificate. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

1 Shot Coffee
1040 N 2nd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

3/9/07

5-01.1 Food is not protected from contamination. Due to mouse infestation/pitted/stained plastic cutting board and wet wiping cloth noted sitting same cutting at the time of inspection. This is a potential source of cross-contamination foods and related items.
7-01 (L) Mouse infestation is present. Several mouse droppings noted on floor perimeter and food storage counter next to baine-marie in food preparation and storage area at the timeof this inspection.
9-04 (B) Wiping cloths are used in an unapproved manner. Moist wiping cloth noted sittting on top pitted white food cutting plasic board on baine-marie observed not stored in sanitizing solution between use at the time of this inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. No city food safety certifcate noted posted at the time of this inspection.

2/2/07

5-01.1 Food is not protected from contamination. Due to pitted/stained plastic cutting board and wet wiping cloth noted sitting same cutting at the time of inspection. This is a potential source of cross-contamination foods and related items.
9-04 (B) Wiping cloths are used in an unapproved manner. Moist wiping cloth noted sittting on top pitted white food cutting plasic board on baine-marie observed not stored in sanitizing solution between use at the time of this inspection.

12/14/06

No Critical Violations

1/19/06

No Critical Violations

12/17/05

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Milk sitting on floor without temperature control. Management initiated immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Utensil sink not set up properly. No sanitizer present. Management initiated immediate corrective action.

Deuce
1040 N 02nd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

4/3/08

19-01.1 Food establishment personnel food safety certified individual is not present. No city food safety certificate holder present.

7/9/07

No Critical Violations

4/27/07

19-01.1 Food establishment personnel food safety certified individual is not present. No city food safety certificate holder present.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Deuce
1040 N 2nd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

3/11/07

2-10.2 Ice is not protected from contamination. Scoop handle noted completely immersed in ice, for patrons consumption, stored in ice-maker machine in basement area at the time of this inspection.
5-01.1 Food is not protected from contamination. Due to wiping cloths noted on white plastic cutting on top food preparation counters in kitchen area observed not stored in sanitiing solution between use/ice scoop handle in direct contact with ice in ice machine at the time of this inspection.
9-04 (B) Wiping cloths are used in an unapproved manner. Due to sveral moist wiping cloths noted sitting on white plastic cutting on top food preparation counters in kitchen area observed not stored in sanitiing solution between use at the time of this inspection.
4-01.1 (A) Food/Food service article storage does not provide protection. Ready to eat foods in refrigerators in kitchen/walk-in refrigerator in basement observed not provided protective cover at this time of inspection.

6/8/06

No Critical Violations

Cuba Libre
10 S 2nd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

12/21/07

No Critical Violations

10/16/07

19-01.1 Food establishment personnel food safety certified individual is not present. A ServSafe certificate is posted, but a city certificate has yet to be obtained.

7/1/06

5-01.1 Food is not protected from contamination. Stoves are not under the tent -no cover provided.

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32 Degrees
12 S 2nd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

8/15/06

No Critical Violations

Nick's Roast Beef
16 S 02nd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

7/31/08

No Critical Violations

Nick's Roast Beef
16 S 02nd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

6/23/08

7-01 (B) Fruit fly infestation is present (in the bar area near the sink). Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. New and old mouse dropings noted around the perimeter of the basement floor. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard is required on both sides of the hand sink in the beverage side bar. Management instructed to initiate immediate corrective action.
2-01.1 (B) Adulterated or unwholesome food is present. Lemons in boxes (with mold and rotten product). Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Ice machne discharge water leaks to the floor. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Mold on ledges in ice machine in the bar and basement ice machine. Scoop handle touching patron's ice. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Freezer has a recorded reading of 43°F during the time of the inspection. Some meats are slightly thawed. Sanitarian noted that frozen ice on pipes are melting. Food need to be removed and stored in another freezer. Management instructed to initiate immediate corrective action.
2-01.1 (D) Defective food containers are present. Dented cans noted. Management instructed to initiate immediate corrective action.

4/10/08

No Critical Violations

1/30/08

No Critical Violations

11/26/07

7-01 (L) Mouse infestation is present. Mouse droppings were observed throughout the basement floor perimeters and in cabinets behind the bar. Management instructed to initiate immediate corrective action.

10/17/07

7-01 (L) Mouse infestation is present. Mouse droppings were observed throughout the basement floor perimeters. Management instructed to initiate immediate corrective action.

8/15/06

No Critical Violations

6/1/06

2-10.2 Ice is not protected from contamination. Ice bin location permits customer access to ice. Ice bin is located at side of bar in close proximity to barstools. Provide a barrier to prevent Customer access. Sanitize ice bin in bsmt.

Serrano's / Tin Angel
20 S 2nd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

8/2/07

19-01.1 Food establishment personnel food safety certified individual is not present. A course certificate is posted, but a city certificate has not been obtained. A city appliction was given to one of the partners, Dan McCoy.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Serrano's / Tin Angel
20 S 2nd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

5/19/06

No Critical Violations

Bleu Martini
22 S 02nd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106295

Inspection Date

7/11/08

19-01.1 Food establishment personnel food safety certified individual is not present. A course list and city application were provided at the last inspection. Today no food safety/city's certificate presented.
2-01.1 (D) Defective food containers are present. Virgin olive oil can stored on shelf with a open hole in container. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Scoops and cups used as scoops stored in sugar,and flour. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. A left splash guard is required between sink/food prep table in the basement. A splash guard is required at the second bar's hand sink (right side). Management instructed to initiate immediate corrective action.

6/22/07

19-01.1 Food establishment personnel food safety certified individual is not present. A course list and city application were provided.

5/19/06

No Critical Violations

Cafe Spice
35 S 2nd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

9/17/06

No Critical Violations

Brownie's Pub
46 S 2nd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

1/23/08

No Critical Violations

1/9/08

2-10.2 Ice is not protected from contamination. Dark and slimey substances were observed on ice in the ice machine.

10/25/07

19-01.1 Food establishment personnel food safety certified individual is not present.

8/15/06

No Critical Violations

Sasafrass
48 S 2nd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Sasafrass — *Retail Food: Restaurant, Eat-in*
48 S 2nd St — *Philadelphia, PA 19106*

Inspection Date

8/15/06

No Critical Violations

MINT — *Retail Food: Restaurant, Eat-in*
50 S 2nd St — *Philadelphia, PA 19106*

Inspection Date

12/16/05

8-01.2 (C) Hot water is not provided @ 3 comp sink, handsink and prep sink. Employee stated the plumber has been called because of a burst water pipe. Management initiated immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Employees cannot wash hands in Kitchen.
10-02.2 (B) Food equipment and utensils are improperly sanitized. No water provided at 3 compartment sink.

Glam — *Retail Food: Restaurant, Eat-in*
52 S 02nd St — *Philadelphia, PA 19106*

Inspection Date

6/26/08

7-01 (D) Roach infestation is present noted in the basement aea. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Heavy fruit fly infestation noted throught the establishment in the basement and first floor. Fruit flies airborn, and on walls/ceillings. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Water leak in the basement Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination. Ice machine with mold growing on ledge. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination due to heavy fruit flies infesation and scoop handle stored in food bin (touching the food product). Fryer oil ,with heavy particals and dark oil, contaminated. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. The required splash guard is needed at the hand sink in the second floor bar area. Management instructed to initiate immediate corrective action.

12/14/07

7-01 (B) Fruit fly infestation is present: in basement Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Nymph & adult roaches observed by cellar prep sink. Nymphs observed by heating unit in basement.
8-06.1.1 (C) Drain line is in need of repair. Leak at 1st floor 3 compartment bar sink. Leak from 2nd floor women's toilet room.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Dish machine does not have a sanitizing agent residual. Use 3 compartment sink to sanitize. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Certified individual not present at start of the inspection. Present at a later time.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Glam
52 S 2nd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

6/22/07

2-10.2 Ice is not protected from contamination. Water bottles are stored in bar ice bins. No foreign objects are to be stored in customer drinking ice.
7-01 (B) Fruit fly infestation is present: in basement Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Numerous mouse droppings are present on the floor perimeters of the basement dry storage area. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. An application and course list was left at the establishment.

5/19/06

No Critical Violations

The Khyber
54 S 02nd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

6/5/08

19-01.1 Food establishment personnel food safety certified individual is not present. The sanitarian provided application for the establishment to file for city's certificate. The owner has completed the serv safe class and awaiting the certificate to present to the health deartment. Management instructed to initiate immediate corrective action.

4/17/08

2-10.2 Ice is not protected from contamination. Tubes and cold plate touching patron's ice. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner.Wiping cloths must e stored in a sanitizer. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. The sanitarian provided application for the establishment to file for city's certificate. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Dropings found around the perimeter of the floor in the kitchen, and basement. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Cooked Hot dogs, (to be reheated)) wraped in pastry 77° sitting on food prep tables. Management instructed to initiate immediate corrective action.

2/14/07

No Critical Violations

J & K Deli
58 S 02nd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

7/25/08

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized: utensils were being washed & sanitized incorrectly (Wash-Rinse-Sanitize instructions given). Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection: "splash" protection lacks between handsink & food prep. sink.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

J & K Deli
58 S 02nd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

6/23/08

7-01 (L) Mouse infestation is present. Dropings noted on cans and shelvings in food storage are; the perimeter of the floor in the basement's food prep area. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Live roaches (of all variest life cycle stages) noted in the gasket of the back room upright freezer. Dead roaches noted inside freezer. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Nates noted flying around the trash area in the front beverage station. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths must be stored in a sanitizing solution. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Cups/bowels used as scoops stored in flour and sugar bins. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. The sanitarian observed employees performing variest tasks without washing hands. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The establishment is not familiar with wash/rinse/sanitize procedures. Management instructed to initiate immediate corrective action.
2-01.1 (B) Adulterated or unwholesome food is present. Four swollen #10 cans of Soy sauce on shelves in food storage area. Management initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. The sanitarian observed employee rinsing out bowel and reusing bowel for salads. Management instructed to initiate immediate corrective action.

6/19/07

No Critical Violations

3/27/06

No Critical Violations

Margherita Pizza
60 S 02nd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

6/27/08

No Critical Violations

Margherita Pizza
60 S 02nd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

5/19/08

19-01.1 Food establishment personnel food safety certified individual is not present.The safe serv indivdual is not present during the time of the inspection.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. The sanitarian observed knives and trays in soapy water in the retail area. In addition the three bay sink in the basement is only being washed/rinsed. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths are being stored on grinder sinks,and food prep area. Cloths must be stored n a sanitizing solution. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination. Handle of scoop touching patron's ice. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The three basin sink is being used to was out paint brushes, and paint while also storing pots/pans in the other portion of the three basin sinks. The esablishment s not familiar with wash/rise/sanitize.
4-01.1 (A) Food/Food service article storage does not provide protection. A spash guard is needed the basement between the hand sink and the prep table;hand sink and the air drying storage cart. Management instructed to initiate immediate corrective action.

12/6/07

19-01.1 Food establishment personnel food safety certified individual is not present. The owner has a receipt showing that he paid for a food safety class in September 2007. He stated that he is still waiting to be contacted with a course date. As of now, he is not enrolled in a food safety course.

8/9/07

19-01.1 Food establishment personnel food safety certified individual is not present. A city certificate has not been obtained.

6/22/07

2-10.2 Ice is not protected from contamination. There is mold growing in the ice machine.
8-01.2 (A) An adequate supply of hot water is not provided. Hot water was measured at 90°F at hand washing sinks and 92.5°F at the three compartment sink. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized: due to the lack of hot water.
19-01.1 Food establishment personnel food safety certified individual is not present. A city certificate has not been obtained.

4/12/06

No Critical Violations

Lounge One Two Five
125 S 2nd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

5/10/07

No Critical Violations

Ritz East Theater
125 S 02nd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

3/20/08

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Ritz East Theater
125 S 2nd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

5/18/07

19-01.1 Food establishment personnel food safety certified individual is not present.

12/28/05

No Critical Violations

City Tavern
138 S 02nd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

4/17/08

No Critical Violations

8/28/06

No Critical Violations

XOCHITL
408 S 2nd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

12/18/06

No Critical Violations

Hot Dog Cart # 000179
3 N 3rd St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19106

Inspection Date

5/8/06

No Critical Violations

7/25/05

No Critical Violations

Hot Dog Cart # 000214
3 N 3rd St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19106

Inspection Date

7/11/07

No Critical Violations

6/6/07

No Critical Violations

Spiro's Hot Dog Cart #000214
3 N 03rd St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19106

Inspection Date

4/22/08

No Critical Violations

Gianfranco Pizza Rustica
6 N 03rd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

3/11/08

No Critical Violations

2/15/08

No Critical Violations

10/4/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature: meat, cheese, eggs, milk, and salad dressing. All items were stored in a refrigerator that was measured at 58.2°F at its coldest. These items were transferred to another refrigeration unit.
3-02.1 Refrigeration system does not maintain proper temperatures. The refrigeration unit in the second floor food preparation area was measured at 58.2°F at its coldest. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. At least five live roaches were observed on glue traps in the second floor food preparation area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse droppings were observed on the second floor food preparation area floor perimeters. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. An employee was observed washing and rinsing food equipment without sanitizing. Food equipment and utensils should be washed, rinsed, and sanitized in the three basin sink. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. One compartment of the three basin sink is used as a drain for the ice machine water cooling system.

8/23/07

7-01 (D) Roach infestation is present. Two live roaches were observed when the basement door was opened. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh mouse droppings were observed on the second floor food preparation area floor perimeters, and on the white painted structure below the second floor food preparation table. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. The owner stated that a ServSafe course has been completed and that he will apply for the city certificate soon.

6/6/07

19-01.1 Food establishment personnel food safety certified individual is not present. Mgr is currently enrolled in class.

1/30/06

No Critical Violations

Bistro 7
7 N 3rd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

1/14/08

No Critical Violations

6/6/07

19-01.1 Food establishment personnel food safety certified individual is not present. A city certificate has nor been obtained. An application was given to the owner.

5/21/06

No Critical Violations

Lake Blue Gourmet Market
8 N 3rd St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19106295

Inspection Date

11/13/07

No Critical Violations

10/26/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature: Hard boiled eggs, chicken, and cheese were all measured in the 60° range. These items were moved to a different refrigeration unit. 3-02.1 Refrigeration system does not maintain proper temperatures. The buffet cold table in the food preparation area was measured at 54°F at its coldest. It was turned on just ten minutes prior to my measuring its temperature, and appoximately an hour and forty-five minutes subsequent to food being placed in the unit. Management initiated immediate corrective action.

8/16/06

No Critical Violations

8/25/05

No Critical Violations

Dollar Paradise
13 N 3rd St

Retail Food: Grocery Market
Philadelphia, PA 19106

Inspection Date

7/26/07

No Critical Violations

9/8/06

No Critical Violations

Harry's Smoke Shop
15 N 3rd St

Retail Food: General Convenience
Philadelphia, PA 19106

Inspection Date

2/1/08

No Critical Violations

2/21/07

No Critical Violations

1/30/06

No Critical Violations

Gourmet of Olde City
26 N 3rd St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19106

Inspection Date

7/16/07

No Critical Violations

4/17/06

No Critical Violations

Starbucks Coffee
63 N 3rd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

Starbucks Coffee
63 N 3rd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

9/28/07

No Critical Violations

7/16/07

No Critical Violations

5/27/07

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. The heat dependent dishwasher does not currently achieve proper temperature (165°F). It was observed at 105°F. Management instructed to initiate immediate corrective action.

4/17/06

No Critical Violations

Olde City Pizza
100 N 03rd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

7/25/08

7-01 (L) Mouse infestation is present. Mouse feces observed on floor perimeters of basement and kitchen areas. Management instructed to initiate immediate corrective action.
9-02.3 (B) Employees are smoking in unapproved areas (cigarette butts observed on basement floor near beverages).
19-01.1 Food establishment personnel food safety certified individual is not present. A city certificate was obtained, but the individual was not present (Ted Altes). There should always be one certified individual present at the establishment at all times.

5/22/08

19-01.1 Food establishment personnel food safety certified individual is not present. A city certificate was obtained, but the individual was not present (Ted Altes). There should always be one certified individual present at the establishment at all times.
9-02.3 (B) Employees are smoking in unapproved areas (an accumulation of cigarette ashes and butts on basement steps).

3/10/08

7-01 (L) Mouse infestation is present. Numerous mouse droppings were observed on shelving and floor perimeters throughout the basement. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present (hose lines immersed inside clogged catch basin in basement).
9-02.3 (B) Employees are smoking in unapproved areas (cigarettes ashes and butts on basement steps and floor).

2/11/08

19-01.1 Food establishment personnel food safety certified individual is not present. A ServSafe certified individual is present, but a city certificate has not been obtained. A city certificate application was provided during today's inspection.
7-01 (L) Mouse infestation is present. Numerous mouse droppings were observed on floor perimeters throughout the basement. Management instructed to initiate immediate corrective action.

Olde City Pizza
100 N 3rd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

12/28/06

2-10.2 Ice is not protected from contamination. Ice scoops are stored out on soiled exterior of ice machine. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed on both basement and first floor food preperation areas. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. A fifty pound bag of onions was observed infested with fruit flies. These flies were observed in both the basement and first floor food preperation areas. ORDERS:- Discard bag of onions. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse droppings were observed on floor along wall and corner around slicer table in basement food preperation area and on first floor in food preperation area between dish machine and walk in box. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Soiled wiping cloths were observed being used to wipe down food contact surfaces. Management instructed to initiate immediate corrective action.

12/28/06

2-10.2 Ice is not protected from contamination. Ice scoops are stored out on soiled exterior of ice machine. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed on both basement and first floor food preperation areas. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. A fifty pound bag of onions was observed infested with fruit flies. These flies were observed in both the basement and first floor food preperation areas. ORDERS:- Discard bag of onions. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse droppings were observed on floor along wall and corner around slicer table in basement food preperation area and on first floor in food preperation area between dish machine and walk in box. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Soiled wiping cloths were observed being used to wipe down food contact surfaces. Management instructed to initiate immediate corrective action.

10/3/05

No Critical Violations

Charlie's Pub
114 N 3rd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

Charlie's Pub
114 N 3rd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

11/29/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature.

- 2 blocks of cheese- 62.2°F
- 1 pot of soup- 63.8°F
-1 can of whipped cream- 62.0°F
-3 pounds of blue cheese crumbles- 67.4°F
-1 half gallon of mayo- 63.6°F
-1 half gallon of blue cheese salad dressing- 63.0°F
-1 gallon of ranch salad dressing- 62°F

All items were discarded. All temperatures were measured internally with the exception of the can of whipped cream.
3-02.1 Refrigeration system does not maintain proper temperatures. A cold food preparation table was measured at 62°F. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse droppings were observed throughout the basement floor perimeters (corners and edges), on the floor of the kitchen closet, and on the kitchen floor next to the cold food preparation table located across from the kitchen closet. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. A city certificate has been applied for, but has not yet been received.

10/17/07

7-01 (B) Fruit fly infestation is present.
7-01 (L) Mouse infestation is present. Mouse droppings were observed throughout the basement floor perimeters (corners and edges), and on the floor of the kitchen closet. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. A course certificate is posted, but a city certificate has not yet been obtained.

4/12/06

No Critical Violations

4/12/06

No Critical Violations

Lolacanda Del Ghiettone
130 N 3rd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

8/9/07

19-01.1 Food establishment personnel food safety certified individual is not present- serv-safe employee is not present; City of Phila. certificate also required (application given today).

Lolacanda Del Ghiettone *Retail Food: Restaurant, Eat-in*
130 N 3rd St *Philadelphia, PA 19106*

Inspection Date

7/5/07

7-01 (D) Roach infestation is present- baby roaches observed between wall & dish washing table panels. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present- fresh mouse feces observed on floor along walls (various areas). Management instructed to initiate immediate corrective action.
2-06.4 Shellfish Purchase records/tags are not kept for 90 days. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures- prep unit (top & bottom) observed at 60 degrees (food items were placed here in the last hour when estab. opened). Staff relocated potentially hazardous foods to functioning unit. Repair unit so that temperature is a maximum of 41 degrees before using.

9/22/06

No Critical Violations

Old City Ironworks *Retail Food: General Convenience*
141 N 3rd St *Philadelphia, PA 19106*

Inspection Date

5/21/07

No Critical Violations

Cafe Ole *Retail Food: Restaurant, Eat-in*
147 N 03rd St *Philadelphia, PA 19106*

Inspection Date

3/27/08

No Critical Violations

2/1/08

19-01.1 Food establishment personnel food safety certified individual is not present. A city certificate has been applied for.

1/11/08

19-01.1 Food establishment personnel food safety certified individual is not present. A city certificate has been applied for.

9/28/07

No Critical Violations

8/16/06

No Critical Violations

Old World Cheese *Retail Food: Prepared Food Take-Out*
160 N 3rd St *Philadelphia, PA 19106*

Inspection Date

11/27/07

No Critical Violations

11/22/06

No Critical Violations

Petit Four Pastry Studio
160 N 3rd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

10/20/05

No Critical Violations

Sassafras
161 N 3rd St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19106295

Inspection Date

11/6/07

7-01 (L) Mouse infestation is present. Numerous mouse droppings mixed with shreds of mouse gnawed snack bags on floor under snack rack near deli counter. Note:- All new product was in place, as damaged bags had appeared to have been removed. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Most food handling employees behind the deli counter were observed using single service gloves instead of first washing hands. Management instructed to initiate immediate corrective action.

7/2/07

No Critical Violations

1/30/06

No Critical Violations

Lite Bite Luncheonette
263 N 3rd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

3/7/06

No Critical Violations

3rd Street Cafe
444 N 03rd St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19123

Inspection Date

5/28/08

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Sanitizer is not provided.

11/14/07

19-01.1 Food establishment personnel food safety certified individual is not present.
Note: New owner must register and be food safety certified within 90 days from today.

7/24/07

19-01.1 Food establishment personnel food safety certified individual is not present.
Note: New owner must register and be food safety certified within 90 days from today.

12/11/06

No Critical Violations

1/24/06

No Critical Violations

11/22/05

7-01 (L) Mouse infestation is presen-----fresh and old mouse droppings still noted on floor perimeter area in rear food storage room, under and behind equipment.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

3rd Street Cafe — *Retail Food: Restaurant, Eat-in*
444 N 3rd St — *Philadelphia, PA 19123*

Inspection Date

10/19/05

7-01 (L) Mouse infestation is presen-----fresh and old mouse droppings noted on floor perimeter area in rear food storage room, under and behind equipment.
9-04 (B) Wiping cloths are used in an unapproved manner------2 white moist wiping cloths noted on food prepartion countrs/cutting board observed not stored in sanitizing solution between use.

McFadden's — *Retail Food: Restaurant, Eat-in*
451 N 03rd St — *Philadelphia, PA 19123*

Inspection Date

5/28/08

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Automatic ware washer is not sanitizing properly, no sanitizing residual is present. Sanitize all utensils in the available 3 compartment utensil sink. Management instructed to initiate immediate corrective action.

5/2/08

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard at handwash sink.
7-01 (L) Mouse infestation is present. Mouse droppings visible floor and under grill in kitchen.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated.
Dish-machine sanitizer concentration is not adequate.
19-01.1 Food establishment personnel food safety certified individual is not present.
City cert. not provided the Establishment has a Serv Safe person

3/23/07

No Critical Violations

1/22/07

No Critical Violations

1/22/07

No Critical Violations

9/18/06

7-01 (L) Mouse infestation is present. Mouse feces observed throughout basement areas and rooms. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Leak present in basement storage area currently funneling into bottle in liquor storage closet. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. 3 bay sink water setup is improper (wash/sanitize). Proper setup is wash->rinse>sanitize->air dry. Management instructed to initiate immediate corrective action.
12-01.5.B (4) Cold water at hand washing sink is not provided at 1st fl. bar; handle missing. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided at 1st. fl. bar; handle not provided. Management instructed to initiate immediate corrective action.

11/9/05

7-01 (B) Fruit fly infestation is present---several drain/fruit flies still noted in front and rear bar service/beverage storage areas.

9/28/05

7-01 (B) Fruit fly infestation is present---several drain/fruit flies noted in rear bar service/beverage storage areas.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Tiki Bob's Cantina — *Retail Food: Restaurant, Eat-in*
461 N 3rd St — *Philadelphia, PA 19123*

Inspection Date

5/15/07

4-01.1 (A) Food/Food service article storage does not provide protection. Due to rusty bottoms shelves and debris noted in beer coolers at bar service area.
5-01.1 Food is not protected from contamination. Beverages in beer cooler.
19-01.1 Food establishment personnel food safety certified individual is not present. None present at this time. Provider list issued. .

4/9/07

No Critical Violations

8/10/05

No Critical Violations

Finnigan's Wake — *Retail Food: Restaurant, Eat-in*
537 N 03rd St — *Philadelphia, PA 19123*

Inspection Date

5/19/08

No Critical Violations

4/15/08

4-03.4 Food is stored beneath unprotected sewer lines. Unprotected soil lines are above the cellar bar.
8-06.1.1 (A) Liquid waste is not disposed of properly. Water is in a portable bar. Soda gun holsters are not drained.
19-01.1 Food establishment personnel food safety certified individual is not present. A photocopy of a City certificate is in the kitchen.

3/19/08

8-06.1.1 (A) Liquid waste is not disposed of properly. A refrigerator drains to a pan. Ice and water are in a portable bar. Soda gun holsters are not drained.
19-01.1 Food establishment personnel food safety certified individual is not present. A receipt for a City certificate is present.

2/15/08

19-01.1 Food establishment personnel food safety certified individual is not present. Document showing successful completion of course present. Provide City of Philadelphia Health Department Food Safety Certificate. Management instructed to initiate immediate corrective action.

12/14/07

19-01.1 Food establishment personnel food safety certified individual is not present. Document showing successful completion of course present. Provide City of Philadelphia Health Department Food Safety Certificate. Management instructed to initiate immediate corrective action.

11/14/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Approx 100lbs of various meats and other foods stored in prep area refrigerator (45°F). Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. Prep area refrigerator (45°F). Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Course scheduled 11/19/07. Management instructed to initiate immediate corrective action.

Finnigan's Wake *Retail Food: Restaurant, Eat-in*
537 N 3rd St *Philadelphia, PA 19123*

Inspection Date

11/1/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Approx 100lbs of various meats and other foods stored in prep area refrigerator (45°F) and waitress bainemarie (54°F). Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. Prep area refrigerator (45°F) and waitress bainemarie (54°F). Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Approx 80lbs of roast beef stored in walk-in box uncovered. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present and observed in bar service areas; 2nd, 3rd floors. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sinks are not provided in lower level men's toilet room. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. No certfified person present or cert. posted. Management instructed to initiate immediate corrective action.

4/20/07

19-01.1 Food establishment personnel food safety certified individual is not present. No food safety certificate observed posted or presented at the time of this inspection.

3/11/07

5-01.1 Food is not protected from contamination. Due to mouse infestation present at the time of this inspection.
7-01 (L) Mouse infestation is present. Due to several fresh and old mouse dropping noted on floor perimeters/food storage shelvings/rack in kitchen food preparation and serving area
19-01.1 Food establishment personnel food safety certified individual is not present.
No food safety certificate observed posted or presented at the time of this inspection.

6/5/06

No Critical Violations

11/23/05

7-01 (L) Mouse infestation is present------several fresh and old mouse droppings still observed under 3 compartment/untility sinks and floor perimeter of the rear kitchen food preparation and service area.

10/18/05

4-01.1 (A) Food/Food service article storage does not provide protection----various ready to eat food noted without protective cover to prevent potential cross contamination in standup two door stainless refregerator at the time of this inspection.
7-01 (A) Fly infestation is present-----several domestic type flies noted most in rear kitchen area by dumsper door.
7-01 (B) Fruit fly infestation is present-------several fruit flies noted particularly in basement bar service at time of this inspection.
7-01 (L) Mouse infestation is present------several fresh and old mouse droppings observed under 3 compartment/untility sinks and floor perimeter of the rear kitchen food preparation and service area.
9-04 (B) Wiping cloths are used in an unapproved manner-----moist white wiping cloths noted on food preparation countertops/tables observed not stored in sanitiing solution between use to avoid possible cross-contamination.

Woody's Egg Roll *Retail Food: Caterer*
547 N 3rd St *Philadelphia, PA 19123*

Inspection Date

2/15/08

No Critical Violations

Woody's Egg Roll *Retail Food: Caterer*
547 N 3rd St *Philadelphia, PA 19123*

Inspection Date

1/31/06

No Critical Violations

1/5/06

7-01 (L) Mouse infestation is present.

mice droppings observed on shelves in store room. Management instructed to initiate immediate corrective action.

Higher Grounds *Retail Food: Restaurant, Eat-in*
631 N 03rd St *Philadelphia, PA 19123*

Inspection Date

3/5/08

No Critical Violations

7/24/07

No Critical Violations

10/27/06

No Critical Violations

The Abbaye *Retail Food: Restaurant, Eat-in*
637 N 03rd St *Philadelphia, PA 19123*

Inspection Date

4/3/08

19-01.1 Food establishment personnel food safety certified individual is not present. Two receipts for a safety course are present.
19-01.3 Food establishment personnel food safety certificate is not posted.

1/15/08

19-01.3 Food establishment personnel food safety certificate is not posted.

2/7/07

No Critical Violations

1/5/07

7-01 (L) Mouse infestation is present. Fresh and old mouse droppings noted under and behind food storage equipment/basement step corner.
4-01.1 (A) Food/Food service article storage does not provide protection. Various cooked foods noted in baine-marie and on food prep table not covered so as to prevent potential source of cross-contamination.

1/31/06

No Critical Violations

Il Cantuccio *Retail Food: Restaurant, Eat-in*
701 N 03rd St *Philadelphia, PA 19123*

Inspection Date

7/26/08

7-01 (L) Mouse infestation is present in the cellar. Mouse excreta is on the floor and a table.
19-01.1 Food establishment personnel food safety certified individual is not present.

Il Cantuccio
701 N 3rd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

12/12/06

No Critical Violations

10/11/06

No Critical Violations

9/19/06

5-01.1 Food is not protected from contamination. Flies observed hovering and landing on foods and food contact surfaces in basement area. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present and observed throughout basement food prep area. Management instructed to initiate immediate corrective action.

10/27/05

7-01 (L) Mouse infestation is present----several fresh and old mouse droppings still noted particularly on floor corners in basement food storage and preparation areas.

9/21/05

7-01 (A) Fly infestation is present-----noted in front kitchen food preparation area and basement food preparation and storage areas.
7-01 (L) Mouse infestation is present----several fresh and od mouse droppings noted on storage shelves in kitchen, floor corners in kitchen and basement food storage areas.

Kind Cafe
724 N 3rd St

Retail Food: Caterer
Philadelphia, PA 19123

Inspection Date

7/14/06

No Critical Violations

N3rd
801 N 3rd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

1/24/07

7-01 (L) Mouse infestation is present. Several fresh and old mouse droppings noted on floor perimeter under and behind kitchen equipment and basement food storage area.
9-04 (B) Wiping cloths are used in an unapproved manner. One moist wiping cloth noted sitting on top food cutting board in kitchen observed not stored in sanitizing solution between use.

8/7/06

No Critical Violations

7/12/06

7-01 (A) Fly infestation is present-----several large flies notedin basement food storage areas.
7-01 (B) Fruit fly infestation is present-----drain/fruit flies otedinbasement food food storage areas.

8/9/05

No Critical Violations

North 3rd
801 N 03rd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

4/3/08

19-01.1 Food establishment personnel food safety certified individual is not present.

North 3rd
801 N 3rd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

1/30/08

7-01 (L) Mouse infestation is present. Several fresh and old mouse droppings still noted on floor perimeter under and behind stoerage equipment, especially rear basement food storage area.
19-01.1 Food establishment personnel food safety certified individual is not present. None present at this time of inspection.

4/9/07

5-01.1 Food is not protected from contamination. Due to mouse infestation and large deep pot of freshly prepared soup noted not covered sitting on floor under handsink in kitchen area.
7-01 (L) Mouse infestation is present. Several fresh and old mouse droppings still noted on floor perimeter under and behind stoerage equipment, especially rear basement food storage area.
9-04 (B) Wiping cloths are used in an unapproved manner. Two moist wiping cloths noted sitting on top food cutting board in kitchen observed not stored in sanitizing solution between use.
19-01.1 Food establishment personnel food safety certified individual is not present. None present at this time of inspection.

2/24/07

4-01.1 (A) Food/Food service article storage does not provide protection. A large and deep pot of freshly cooked soup left uncovered noted sitting right under handwashing sink and trash can at the time of this inspection.
5-01.1 Food is not protected from contamination. Due to mouse infestation and large deep pot of freshly prepared soup noted not covered sitting on floor under handsink in kitchen area.
7-01 (L) Mouse infestation is present. Several fresh and old mouse droppings noted on floor perimeter under and behind kitchen equipment and basement food storage area.
9-04 (B) Wiping cloths are used in an unapproved manner. Two moist wiping cloths noted sitting on top food cutting board in kitchen observed not stored in sanitizing solution between use.

Paradise Island Day Care Center
836 N 03rd St

Institution: Child, Child Care Centers
Philadelphia, PA 19123

Inspection Date

4/3/08

10-01.1 (B) An approved sink for manual washing and sanitization is not provided.
ALL UTENSILS ARE TO BE WASHED, RINSED AND SANITIZE.
PRESENTLY ONE COMPARTMENT SINK IN KITCHEN. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

9/27/07

19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

1/24/07

No Critical Violations

2/22/06

No Critical Violations

8/16/05

10-01.1 (B) An approved sink for manual washing and sanitization is not provided. Presently have one compartment drop in sink. Has multi use serving utensils and serving dishes.

Ortlieb's Jazz House *Retail Food: Restaurant, Eat-in*
847 N 3rd St *Philadelphia, PA 19123*

Inspection Date

10/10/07

7-01 (A) Fly infestation is present and observed in bar service area and basement. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Call 215.685.7498 for provider list or application for City cert. Management instructed to initiate immediate corrective action.

3/23/07

19-01.1 Food establishment personnel food safety certified individual is not present.

3/23/06

8-06.1.2 (A) An approved indirect waste drain connection is not provided. at basement catch sink. raise drain lines above lip of catch basin sink. Management instructed to initiate immediate corrective action.

Kaplans New Model Bakery, Inc. *Retail Food: Prepared Food Take-Out*
901 N 3rd St *Philadelphia, PA 19123*

Inspection Date

7/11/07

No Critical Violations

7/10/07

17-0 (A) Exterior premises are not clean.C
CLEAN AREA OF REAR YARD BY DUMPSTERS TO REMOVE CARDBOARD AND SMALL ACCUMULATION OF DEBRIS. Management instructed to initiate immediate corrective action.

1/4/07

No Critical Violations

11/17/06

7-01 (A) Fly infestation is present. Horse [large] flies noted in bakery goods storage areas.
7-01 (D) Roach infestation is present. Live adult roaches noted in food storage areas.
7-01 (K) Rat infestation is present. Fresh and old rat droppings noted on floor perimeters under/behind baked goods in food preparation and storage areas.
7-01 (L) Mouse infestation is present. Observed a live mouse running across floor perimeter under food equipment in food preparation area.
7-03.0 Unapproved vermin control measures are used. Open use of borax acid as bait observed in confectionery storage room.

12/21/05

No Critical Violations

Genmai Cafe *Retail Food: Restaurant, Eat-in*
1149 N 03rd St *Philadelphia, PA 19123*

Inspection Date

6/3/08

4-01.1 (A) Food/Food service article storage does not provide protection. Rice on floor in rear storage room. Invert dishes, pots, and disposable serving pans.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate present, but certified person not present.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Genmai Cafe
1149 N 3rd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

8/13/07

2-01.4 Food is not properly labeled/packaged. Grab & go dessert in beverage case.

19-01.1 Food establishment personnel food safety certified individual is not present. ServSafe certificate available.

El Viejo San Juan
1176 N 3rd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

6/20/06

No Critical Violations

Isla Ibiza Spanish Restaurant & Bar
1176 N 3rd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

2/24/07

19-01.1 Food establishment personnel food safety certified individual is not present. None provided or posted at the time of this inspection.

Lunch Cart # 000085
3 S 03rd St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19106

Inspection Date

7/30/08

No Critical Violations

7/14/08

8-06.1.1 (C) Drain line is in need of repair. Fauset drain line leaks to the floor. Management instructed to initiate immediate corrective action.

19-01.1 Food establishment personnel food safety certified individual is not present. Safe serve certificate observed but not city's certificate noted. Management instructed to initiate immediate corrective action.

5/7/07

No Critical Violations

7/7/06

No Critical Violations

9/23/05

No Critical Violations

Bob's Newstand
6 S 03rd St

Retail Food: Temporary Food Vendor
Philadelphia, PA 19106

Inspection Date

4/18/08

No Critical Violations

5/8/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Farmicia — *Retail Food: Restaurant, Eat-in*
15 S 3rd St — *Philadelphia, PA 19106*

Inspection Date

1/17/08

19-01.1 Food establishment personnel food safety certified individual is not present. A ServSafe certified individual is present, but a city certificate has not been obtained.

1/16/07

No Critical Violations

11/30/05

No Critical Violations

Dead Fred's — *Retail Food: Restaurant, Eat-in*
22 S 3rd St — *Philadelphia, PA 19106*

Inspection Date

11/30/05

No Critical Violations

Beneluxx Tasting Room — *Retail Food: Restaurant, Eat-in*
33 S 3rd St — *Philadelphia, PA 19106*

Inspection Date

9/13/07

No Critical Violations

Soma Lounge — *Retail Food: Restaurant, Eat-in*
33 S 3rd St — *Philadelphia, PA 19106*

Inspection Date

1/26/07

No Critical Violations

Jager's — *Retail Food: Restaurant, Eat-in*
45 S 3rd St — *Philadelphia, PA 19106*

Inspection Date

10/25/06

No Critical Violations

9/17/06

2-10.2 Ice is not protected from contamination. Bottles kept in drink ice at bar.
7-01 (A) Fly infestation is present. Moisture flies observed in kitchen and at bar. Management instructed to initiate immediate corrective action.
7-01 (K) Rat infestation is present. Rat feces observed throughout basement. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Mop water and oil in fryer has hardened, needs to be disposed of and cleaned.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Mop water was emptied in 3 compartment sink.

Carousel Ice Cream — *Retail Food: Restaurant, Eat-in*
210 S 3rd St — *Philadelphia, PA 19106*

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Carousel Ice Cream
210 S 3rd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

7/13/07
No Critical Violations

7/31/06
No Critical Violations

Old First Reformed Church/Ucc
151 N 04th St

Institution: Adult, Shelter
Philadelphia, PA 19106

Inspection Date

7/17/08
No Critical Violations

6/13/07
No Critical Violations

5/8/06
No Critical Violations

Kisso Sushi Bar
205 N 4th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

3/7/06
No Critical Violations

Cafe Estelle
444 N 04th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

2/28/08
No Critical Violations

Estelle
444 N 4th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

10/17/07
No Critical Violations

Honey's Sit-N- Eat
800 N 04th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

7/11/08
19-01.1 Food establishment personnel food safety certified individual is not present.

4/1/08
19-01.1 Food establishment personnel food safety certified individual is not present.

8/28/07
19-01.1 Food establishment personnel food safety certified individual is not present.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Honey's Sit-N- Eat
800 N 4th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

10/27/06

No Critical Violations

The Latte Lounge
816 N 4th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

2/4/08

No Critical Violations

7/24/07

19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

7/24/07

No Critical Violations

8/30/06

No Critical Violations

9/8/05

No Critical Violations

Almanac Market
900 N 04th St

Retail Food: Grocery Market
Philadelphia, PA 19123

Inspection Date

2/28/08

No Critical Violations

10/2/07

No Critical Violations

3/30/07

5-01.1 Food is not protected from contamination.
Keep all pastries on display covered to prevent contamination.

8/25/06

No Critical Violations

Hope Day Nursery
1110 N 4th St

Institution: Child, Child Care Centers
Philadelphia, PA 19123

Inspection Date

11/19/07

7-01 (L) Mouse infestation is present. Mouse feces observed on floor perimeters in pantry and food prep area. Management instructed to initiate immediate corrective action.
10-02.2 (D) Sanitizer concentration is inadequate for warewashig machine final rinse cycle; less than 50ppm chlorine. Management instructed to initiate immediate corrective action.

9/19/07

10-02.2 (D) Sanitizer concentration is inadequate for warewashig machine final rinse cycle; less than 50ppm chlorine. Management instructed to initiate immediate corrective action.

8/30/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Hope Day Nursery
1110 N 4th St

Institution: Child, Child Care Centers
Philadelphia, PA 19123

Inspection Date

10/20/05

No Critical Violations

Mastery Charter High School
35 S 4th St

Institution: School, Charter
Philadelphia, PA 19106

Inspection Date

1/31/08

19-01.1 Food establishment personnel food safety certified individual is not present. Kim Smith, the Food Services Manager, is registered for a ServSafe course that starts in February. A city certificate application was provided.

10/17/07

8-01.2 (C) Hot water is not provided: throughout the building. The hot water is turned off.
19-01.1 Food establishment personnel food safety certified individual is not present.

1/29/07

No Critical Violations

5/12/06

No Critical Violations

4/19/06

No Critical Violations

Wong's Newsstand
57 S 04th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19106

Inspection Date

4/18/08

No Critical Violations

4/11/07

No Critical Violations

4/6/06

No Critical Violations

Philadelphia Java Company
518 S 4th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

7/5/07

No Critical Violations

5/25/07

19-01.1 Food establishment personnel food safety certified individual is not present. Application and list of providers given to employee. City of Philadelphia Food Safety Certificate required. Management instructed to initiate immediate corrective action.

4/20/06

No Critical Violations

10/4/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Django Cafe
526 S 4th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

1/24/08

7-01 (L) Mouse infestation is present. Several fresh and old mouse droppings were observed:
- on floor perimeters throughout the basement
- on the walk-in refrigerator compressor
- on cases of Panna water in the basement
- on floor perimeters in the restroom with the sliding door Management instructed to initiate immediate corrective action.

19-01.1 Food establishment personnel food safety certified individual is not present. A ServSafe certified individual is present, but a city certificate has not been obtained.

8/10/07

19-01.1 Food establishment personnel food safety certified individual is not present. A course list and city certificate application was given to one of the employees, Debbie, during the previous inspection.

6/6/07

19-01.1 Food establishment personnel food safety certified individual is not present.

4/20/06

No Critical Violations

2/10/06

4-01.1 (A) Food/Food service article storage does not provide protection. Pastry Prep being done in unfinished bsmt, unmarked pipes over work table. Management instructed to initiate immediate corrective action.

5-01.1 Food is not protected from contamination. Bathroom being used as a proofer. Discontinue this practice immediately.

7-01 (L) Mouse infestation is present. Mouse feces observed on shelving in bsmt and pastry prep table. Sanitize all contaminated areas.

Essene Market & Cafe
715 S 4th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

7/17/07

No Critical Violations

3/24/07

19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

3/8/06

No Critical Violations

1/27/06

7-01 (L) Mouse infestation is present. Mouse feces observed along walls in bakery and on dry storage shelves in bsmt. Sanitize all contaminated surfaces as needed. Management instructed to initiate immediate corrective action.

10-02.2 (D) Sanitizer concentration is inadequate. Reading taken and observed at or less than 10 ppm.

Essene Market & Cafe — *Retail Food: Restaurant, Eat-in*
715 S 4th St — *Philadelphia, PA 19147*

Inspection Date

12/7/05

7-01 (L) Mouse infestation is present. Mouse feces observed along walls in bakery and under steam table and on lower shelving @ counter buffet. Also dead mouse observed in basement. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided @ bathroom hand sink (Veg prep). Water temp observed at 73 °F. Management instructed to initiate immediate corrective action.
10-05.1 (B) Warewasher does not maintain proper washing and sanitizing temperatures. Sanitizer concentration Could not be checked on ware washer because unit Could not brought up to operational status during the inspection. Management instructed to initiate immediate corrective action.

Lunch Cart # 000097 — *Retail Food: Mobile Food Vendor*
3 N 5th St — *Philadelphia, PA 19106*

Inspection Date

12/5/06

No Critical Violations

Hot Dog Cart # 000184 — *Retail Food: Mobile Food Vendor*
7 N 5th St — *Philadelphia, PA 19106*

Inspection Date

10/11/07

No Critical Violations

9/18/07

No Critical Violations

8/31/05

No Critical Violations

8/23/05

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit:- 14 dozen raw in shell eggs had a core temp of 84-86°F ORDERS:- DISCARD foods. Management instructed to initiate immediate corrective action.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit:- pre cooked foods in steam table were observed at--meat balls--70-76°F, bonless chicken breast patties--62-63°F. ORDERS:- DISCARD foods. Management instructed to initiate immediate corrective action.

Lunch Cart 000187 — *Retail Food: Mobile Food Vendor*
9 N 5th St — *Philadelphia, PA 19106*

Inspection Date

10/11/07

No Critical Violations

9/9/05

No Critical Violations

Lunch Cart # 000187 — *Retail Food: Mobile Food Vendor*
9 N 5th St — *Philadelphia, PA 19106*

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Lunch Cart # 000187
9 N 5th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19106

Inspection Date

9/1/05

No Critical Violations

Fire Fighters Hall
409 N 05th St

Retail Food: Restaurant, Private Club
Philadelphia, PA 19123

Inspection Date

7/15/08

7-01 (L) Mouse infestation is present. Mouse excreta is on the banquet bar floor.
19-01.1 Food establishment personnel food safety certified individual is not present.

9/24/07

19-01.1 Food establishment personnel food safety certified individual is not present.
Obtain food safety certificate issued by
The Philadelphia Department of Public Health.
215- 685-7495.
Presently Servesafe certificate.
Please Note:
Obtain Municipal issued food safety certificate
(Phila. Health Department)
321 University Ave.

#215_ 685_ 7495
Attention : Arthur Bagelman.

5/7/07

19-01.1 Food establishment personnel food safety certified individual is not present.
Obtain food safety certificate issued by
The Philadelphia Department of Public Health.
215- 685-7495.
Presently Servesafe certificate.

3/26/07

19-01.1 Food establishment personnel food safety certified individual is not present.
Obtain food safety certificate issued by
The Philadelphia Department of Public Health.
215- 685-7495.
Presently Servesafe certificate.

3/15/06

No Critical Violations

Frankie's Hot Dog Cart
456 N 5th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

3/28/06

No Critical Violations

Rodriguez Grocery
883 N 05th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

Rodriguez Grocery
883 N 05th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

3/10/08

No Critical Violations

3/10/08

No Critical Violations

3/27/07

No Critical Violations

2/27/07

5-01.1 Food is not protected from contamination. Mainly due to mouse droppings.

7-01 (L) Mouse infestation is present. Fresh and old mouse droppings noted on dry goods storage shelvings in rear food storage areas/floor perimeters in basement area.

2/15/06

No Critical Violations

11/23/05

7-01 (A) Fly infestation is present----still noted in kitchen food preparation/ service area and rear food storage areas.

7-01 (L) Mouse infestation is present------due to fresh and old mouse droppings still noted on floor perimeter under and behind food storage equipment, especially in rear food storage area and in front store area under chips racks.

10/19/05

7-01 (A) Fly infestation is present----in kitchen food preparation and service area.

7-01 (L) Mouse infestation is present------due to fresh and old mouse droppings noted on floor perimeter under and behind food storage equipment, especially in rear food storage area and in front store area under chips racks.

St. Peter the Apostle pre-K
1005 N 5th St

Institution: Child, Child Care Centers
Philadelphia, PA 19123

Inspection Date

12/5/07

No Critical Violations

St. Peter the Apostle School
1005 N 5th St

Institution: School, Archdiocese
Philadelphia, PA 19123

Inspection Date

12/5/07

No Critical Violations

12/12/06

No Critical Violations

5/11/06

7-01 (L) Mouse infestation is present-----fresh and old mouse droppings noted around floor perimeters in kitchen and cafeteria areas.

10/27/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Taco Riendo
1301 N 05th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

7/26/08
No Critical Violations

2/11/07
No Critical Violations

3/29/06
No Critical Violations

Hot Dog Cart # 000046
3 S 05th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19106

Inspection Date

4/28/08
No Critical Violations

4/23/07
No Critical Violations

8/10/06
No Critical Violations

4/24/06
No Critical Violations

1/12/06
No Critical Violations

1/11/06
21-04.4 (A) Employees did not wash hands prior to engaging in food preparation activities. Employee observed handling money and handling food without the benefit of hand washing.
21-04.4 (B) Handwashing facilities are inadequate. An adequate supply of hot water is not provided.

8/16/05
No Critical Violations

Asahi At The Bourse
21 S 05th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19106

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Asahi At The Bourse
21 S 05th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19106

Inspection Date

6/18/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Sushi is stored in a refrigeration unit that was measured at 58°F at its coldest. All sushi was transferred to another refrigerator.
3-02.1 Refrigeration system does not maintain proper temperatures. The refrigerated sushi display case was measured at 47°F at its coldest. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Sushi display case drains into a container. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Splash gurd is required at the front beverage counter. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The establishment is not familiar with wash/rinse/sanitze procedures. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. The sanitarian observed employees with muti tasks and not washing hands prior to food prep. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths must be tored in a sanitizer. Management instructed to initiate immediate corrective action.

1/22/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Sushi is stored in a refrigeration unit that was measured at 52.4°F at its coldest. All sushi was transferred to another refrigerator.
3-02.1 Refrigeration system does not maintain proper temperatures. The refrigerated sushi display case was measured at 52.4°F at its coldest. Management instructed to initiate immediate corrective action.

1/16/07

No Critical Violations

12/19/06

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. On 12/18/06 establishment was given a violation concerning the display case refrigeration unit. The unit was not functioning properly and employees were told not to keep sushi in this case, only samples. Today, establishment had approximately 15 containers of sushi in this case. Temperatures of these items were observed at 70°F and unit temp was 67°F. Items included salmon roll, tekka maki, tuna combo, alaskan roll,eel roll and california roll. These items were immediately condemned and discarded in my presence.
NO ITEMS ARE TO BE KEPT IN THIS UNIT UNTIL IT IS FUNCTIONING PROPERLY AND MAINTAINING 40°F OR BELOW.
3-02.1 Refrigeration system does not maintain proper temperatures. Unit temp observed at 67°F. Do not use his unit until it is maintaining proper temperature.

12/18/06

3-02.1 Refrigeration system does not maintain proper temperatures. Display case refrigeration unit temp observed at 67°F. All potentially hazardous items were removed. Do not use this unit until temp is below 41 °F. Management instructed to initiate immediate corrective action.

8/10/05

No Critical Violations

Bain's Deli *Retail Food: Prepared Food Take-Out*
21 S 5th St *Philadelphia, PA 19106*

Inspection Date

11/13/07

No Critical Violations

10/9/07

19-01.1 Food establishment personnel food safety certified individual is not present. Donna M. Capaldi has provided documentation proving that she has passed a ServSafe course. She is currently awaiting her certificate from Community College. Management instructed to initiate immediate corrective action.

7/27/07

7-01 (D) Roach infestation is present. Several live roaches were observed on a glue trap. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Several mouse droppings were observed on the food preparation area floor perimeters and in the cabinets beneath the mini beverage refrigerator and deli display case. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

6/19/07

7-01 (L) Mouse infestation is present. Several mouse droppings were observed on the food preparation area floor perimeters and in the cabinets beneath the mini beverage refrigerator. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

5/11/06

No Critical Violations

3/16/06

No Critical Violations

2/21/06

3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. pastrami, ham, orned beef noted with an internal temperature of 105-112 F°, unknown duration of time. These items were condemned. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. mouse feces noted at perimeter of establishment, ledges. Management instructed to initiate immediate corrective action.

2/21/06

3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. pastrami, ham, orned beef noted with an internal temperature of 105-112 F°, unknown duration of time. These items were condemned. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. mouse feces noted at perimeter of establishment, ledges. Management instructed to initiate immediate corrective action.

11/22/05

No Critical Violations

Bourse Nut Parlor *Retail Food: Grocery Market*
21 S 5th St *Philadelphia, PA 19106*

Inspection Date

12/31/07

No Critical Violations

11/22/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Bourse Nut Parlor
21 S 5th St

Retail Food: Grocery Market
Philadelphia, PA 19106

Inspection Date

11/2/05

No Critical Violations

Bravo Coffee (Kiosk)
21 S 5th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19106

Inspection Date

12/31/07

No Critical Violations

12/18/06

No Critical Violations

8/10/05

No Critical Violations

Flamers Charburgers
21 S 5th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19106

Inspection Date

1/23/08

No Critical Violations

1/16/07

No Critical Violations

1/25/06

No Critical Violations

10/20/05

No Critical Violations

GNC
21 S 5th St

Retail Food: General Convenience
Philadelphia, PA 19106

Inspection Date

8/3/06

No Critical Violations

11/2/05

No Critical Violations

Grand Olde Cheese Steak
21 S 05th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19106

Inspection Date

Grand Olde Cheese Steak *Retail Food: Prepared Food Take-Out*
21 S 05th St *Philadelphia, PA 19106*

Inspection Date

4/1/08

2-01.1 (D) Defective food containers are present. Dented can of cheeze whiz was observed by the sanitarian in dry storage area. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Frying oil dark and filled with contaiminates. Management instructed to initiate immediate corrective action.
6-01.2 (B) Food utensils and contact surfaces are not cleaned and sanitized. The sanitarian observed management wash utensile without sanitizing instrument. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly.The under the counter refrigeration unit at the front retail area is leaking water to the interroir cold storage area. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. The sanitarian observed the hand sink being used for was of utensiles. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths must be stored in a sanitizer. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. The establishment does not use a sanitizer. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The establishment is not familiar wth wash/rinse/sanitize procedures. The establishment is using the three compartment sink for storage. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. The establishment sent employee to safe serv with failed result as of 02/28/2008 (an effort to resolve the violation has not been considered).

1/14/08

19-01.1 Food establishment personnel food safety certified individual is not present. A course provider list and a city certificate application were provided.

12/19/06

No Critical Violations

11/22/06

No Critical Violations

8/16/05

No Critical Violations

Liberty Chicken *Retail Food: Prepared Food Take-Out*
21 S 5th St *Philadelphia, PA 19106*

Inspection Date

1/22/08

No Critical Violations

1/16/07

No Critical Violations

1/11/06

No Critical Violations

Lots-A-Licks *Retail Food: Prepared Food Take-Out*
21 S 5th St *Philadelphia, PA 19106295*

Inspection Date

Lots-A-Licks
21 S 5th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19106295

Inspection Date

5/23/07

No Critical Violations

3/23/06

No Critical Violations

Making History
21 S 5th St

Retail Food: General Convenience
Philadelphia, PA 19106

Inspection Date

1/23/08

No Critical Violations

1/16/07

No Critical Violations

1/11/06

No Critical Violations

Mandarin Express
21 S 5th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19106

Inspection Date

7/12/07

No Critical Violations

5/27/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Cooked eggrolls were measured at 75°F. Eggs were measured at 63°F Management initiated immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. The food preparation refrigeration unit was measured at 54°F. Do not use this unit until it has been serviced and can maintain a temperature below 41°F.
7-01 (D) Roach infestation is present. Numerous small roaches were observed crawling around the food preparation sink waste drain. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse droppings were observed on the kitchen floor perimeters. Management instructed to initiate immediate corrective action.

2/14/06

No Critical Violations

Phillys Gourmet Cafe
21 S 05th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

6/11/08

No Critical Violations

Phillys Gourmet Cafe *Retail Food: Restaurant, Eat-in*
21 S 05th St *Philadelphia, PA 19106*

Inspection Date

5/6/08

4-01.1 (A) Food/Food service article storage does not provide protection. A splash guard is need between hand sink and food prep table. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths must be stored in a sanitizing solution
5-01.1 Food is not protected from contamination. Bug Zapper noted hanging under splash in the cold salad area. Scoops with handel touching flour, sugar and food in bins. Management refused to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required. High sneeze guard does not provide adequate protection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Dropings notes aroud the perimeter of the kitchen, aon shelves in dry stirage area, and in beverage storage area. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. The buffet table does not maintain proper temperture crab meat 58°. turkey 87°,chicken, 111° slice chicken with peanut sauce 88°. Management instructed to initiate immediate corrective action.
2-01.1 (D) Defective food containers are present. Olive oil with open hole cut in container. Management instructed to initiate immediate corrective action.

7/12/07

No Critical Violations

5/27/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Thousand Island dressing and an open container of mayonnaise were not kept refrigerated. Milk and milk products were meaured at 56°F. These items were discarded. Cut melons, pasta salads, and other potentially hazardous foods were measured at 59°F and higher. These items are on a buffet cold table and were not discarded because of the high turnover rate. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures: Buffet cold table and both Beverage Air refrigerators. Management instructed to initiate immediate corrective action. Do not store potentially hazardous foods in these units until they have been serviced and can maintain a temperature below 41°F.
7-01 (L) Mouse infestation is present. Numerous mouse droppings were observed on the the white beverage storage shelves beneath the air conditioning units. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

2/14/06

No Critical Violations

11/22/05

No Critical Violations

Salad Works *Retail Food: Prepared Food Take-Out*
21 S 5th St *Philadelphia, PA 19106*

Inspection Date

11/27/07

No Critical Violations

11/22/06

No Critical Violations

8/10/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Sbarro Italian Eatery
21 S 5th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19106

Inspection Date

2/21/08

No Critical Violations

12/21/07

19-01.1 Food establishment personnel food safety certified individual is not present. A course provider list and city certificate application were provided.
8-06.1.1 (C) Drain line is in need of repair. The three basin sink leaks.

12/18/06

No Critical Violations

11/22/05

No Critical Violations

Tijuana Taco Too!
21 S 05th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19106

Inspection Date

5/7/08

No Critical Violations

5/7/08

No Critical Violations

1/22/08

19-01.1 Food establishment personnel food safety certified individual is not present. Manager is registered for a class starting in February. A city certificate application was provided.
8-06.1.1 (C) Drain line is in need of repair. The pipe beneath the hand washing sink leaks.

1/16/07

No Critical Violations

11/22/06

No Critical Violations

10/7/05

No Critical Violations

Travel Shop
21 S 5th St

Retail Food: General Convenience
Philadelphia, PA 19106

Inspection Date

12/31/07

No Critical Violations

11/22/06

No Critical Violations

11/2/05

No Critical Violations

Tuny Haven Int'L Lng Center
21 S 05th St

Institution: Child, Child Care Centers
Philadelphia, PA 19106

Inspection Date

6/18/08

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Tuny Haven Int'L Lng Center — *Institution: Child, Child Care Centers*
21 S 5th St — *Philadelphia, PA 19106*

Inspection Date

5/8/07

19-01.1 Food establishment personnel food safety certified individual is not present.

4/6/06

No Critical Violations

Lunch Cart 000367 — *Retail Food: Mobile Food Vendor*
55 S 05th St — *Philadelphia, PA 19106*

Inspection Date

6/5/08

No Critical Violations

6/26/06

No Critical Violations

1/6/06

No Critical Violations

7/22/05

No Critical Violations

St Mary Interparochial School — *Institution: School, Archdiocese*
247 S 5th St — *Philadelphia, PA 19106*

Inspection Date

2/6/08

No Critical Violations

10/17/07

No Critical Violations

6/6/07

No Critical Violations

5/12/06

No Critical Violations

Super Fresh #730 — *Retail Food: Supermarket*
309 S 05th St — *Philadelphia, PA 19106391*

Inspection Date

7/25/08

5-01.1 Food is not protected from contamination. The hand sinks in the baker's, seafood and meat prep room requires a splash guard. Management instructed to initiate immediate corrective action. 10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The employee in the meat dept was not familiar with wash/rinse/sanitize procedures. Management instructed to initiate immediate corrective action.

6/14/07

19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. Management instructed to initiate immediate corrective action. Application given to manager.

6/23/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Super Fresh #730
309 S 5th St

Retail Food: Supermarket
Philadelphia, PA 19106391

Inspection Date

4/21/06

No Critical Violations

12/22/05

2-01.1 (B) Adulterated or unwholesome food is present. Gnawed bags of candy, Nestle Peanut Butter Treasures, were observed on shelves in store proper. Management instructed to initiate immediate corrective action.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Several items @ Hot Food Bar observed out of temperature. Internal temps of these items were recorded. These items included: Baked chicken, 133°F; Salisbury steak, 105°F; Fried Chicken, 112°F; Sausagein tomato sauce, 129°F. Temp logs are kept, however the most recent entry was recorded on12/19. These temp logs must be maintained. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces and gnawed debris observed on sales floor shelves. Gnawed bags of candy and gnawed debris observed on sales floor. Mouse feces also observed on 2nd floor. Sanitize all contaminated surfaces, Management instructed to initiate immediate corrective action.

10/3/05

2-01.1 (B) Adulterated or unwholesome food is present. Gnawed bags of Lays potato chips (11.5 oz) observed on sales floor. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on sales floor shelves. Gnawed bags of Lay's Potato chips and gnawed debris observed on sales floor. Mouse feces observed on shelves, in produce dept, noodles and chips. Also observed on 2nd floor dunnage racks. Management instructed to initiate immediate corrective action.

Zeke's
318 S 05th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

Zeke's
318 S 05th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

7/25/08

9-02.1 Employee hands are not washed prior to food handling activities. The sanitarian observed employee performing several tasks without clean hands. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. The City of Philadelphia Food Safety Certificate was observed. Management instructed to initiate immediate corrective action. Application given to owner.
2-01.1 (B) Adulterated or unwholesome food is present. Opened cans of tomatoe sauce stored o then shelf in deli area. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination. The establishment uses a open 5 gallon bucket to store ice. Management instructed to initiate immediate corrective action.
8-01.2 (B) Cold water is not provided in the employees bathroom. Management instructed to initiate immediate corrective action.
3-07.1 (A) Potentially hazardous food is improperly cooled. Meatballs (80°F) stored on back table. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided in the employees bathroom. Management instructed to initiate immediate corrective action.
3-07.1 (B) Cooling methods do not promote rapid cooling of food. Deep pots of soups and sauces noted in the walk-in refrigerator. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Splash guard reqiured at hand sink in the deli and hand sink in the ktchen. Management instructed to initiate immediate corrective action.
4-02.1 Raw or unwashed food is not stored below ready-to-eat food. Cooked turkey stored below bloody beef meat. Management instructed to initiate immediate corrective action.
6-01.2 (B) Food utensils and contact surfaces are not cleaned and sanitized. The cutting boards in the deli, and kitchen area. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. The three basin sink leaks water. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The employees are no famliar with wash/rinse/ and sanitize procedures. Management instructed to initiate immediate corrective action.

6/14/07

19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. ServSafe certificate observed only. Management instructed to initiate immediate corrective action. Application given to owner.

10/20/05

No Critical Violations

Homemade Goodies By Roz
510 S 5th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 1910729(

Inspection Date

12/20/07

No Critical Violations

11/24/06

No Critical Violations

11/18/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Chinese Food Cart # 000178
10 N 6th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19106

Inspection Date

6/9/06
No Critical Violations

7/25/05
No Critical Violations

Hot Dog Cart #000016
50 N 6th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19106

Inspection Date

5/21/07
No Critical Violations

4/25/06
No Critical Violations

Hot Dog Cart #000253
50 N 06th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19106

Inspection Date

5/12/08
No Critical Violations

Afterschool Program @ WHYY
150 N 6th St

Institution: After School Program
Philadelphia, PA 19107

Inspection Date

10/25/06
No Critical Violations

Helping Hand Mission
610 N 06th St

Institution: Adult, Shelter
Philadelphia, PA 19123

Inspection Date

3/6/08
No Critical Violations

3/23/07
No Critical Violations

5/30/06
No Critical Violations

Philip Kearney Elementary School
700 N 06th St

Institution: School, Public
Philadelphia, PA 19123

Inspection Date

3/6/08
No Critical Violations

5/11/06
No Critical Violations

Philip Kearney Elementary School *Institution: School, Public*
700 N 6th St *Philadelphia, PA 19123*

Inspection Date

11/10/05

No Critical Violations

9/26/05

7-01 (L) Mouse infestation is present------fresh and old mouse droppings observed on floor perimeters and under/behind storage equipment, in basement level food prep/serving area.

Leadership Learning Charter Head Start *Institution: Child, Child Care Centers*
910 N 6th St *Philadelphia, PA 19123*

Inspection Date

11/5/07

No Critical Violations

Leadership Learning Charter School *Institution: School, Charter*
910 N 06th St *Philadelphia, PA 19123*

Inspection Date

5/23/08

No Critical Violations

11/5/07

No Critical Violations

6/11/07

19-01.1 Food establishment personnel food safety certified individual is not present. Note: Application and instruction forms issued.

2/8/07

No Critical Violations

10/20/06

5-01.1 Food is not protected from contamination. Approx 2lbs of food and 4 cases of carton juices stored under defective walk-in freezer condensation line; ice and wet condensation present. Food item must be discarded or destroyed in an approved sanitary manner in the presence of a Health Department Representative. Management initiated immediate corrective action.
8-01.4 Non-potable water is in contact with food or food service articles. Walk-in freezer condensation line dripping on foods inside unit. Management instructed to initiate immediate corrective action.

Leadership Learning Charter School Annex *Institution: School, Charter*
910 N 6th St *Philadelphia, PA 19123*

Inspection Date

5/15/06

No Critical Violations

7/25/05

No Critical Violations

Fruit Salad Cart *Retail Food: Mobile Food Vendor*
8 S 06th St *Philadelphia, PA 1910617(*

Inspection Date

7/3/08

No Critical Violations

Fruit Salad Cart
8 S 06th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19106170

Inspection Date

7/2/08

7-01 (A) Fly infestation is present. Heavy fruit flies infestions on walls, ceiling, and airborne. Management instructed to initiate immediate corrective action.

7/6/07

No Critical Violations

6/30/06

No Critical Violations

8/30/05

No Critical Violations

Shish Ka Bob # 000198
30 S 06th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19106

Inspection Date

6/2/08

No Critical Violations

7/12/07

No Critical Violations

5/21/07

No Critical Violations

3/31/06

No Critical Violations

Mom's Lunch Cart # 000019
58 S 06th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19106

Inspection Date

5/12/08

No Critical Violations

4/25/08

9-02.2 (A) Employee hand wash frequency is inadequate (because of large volume of customers observed handling of money, bags, and packaging and returning to food contact without washing hands). Management instructed to initiate immediate corrective action (Another operating system was suggested. One individual should handle food and another should handle money, bags, and packaging.).

4/18/08

9-02.1 Employee hands are not washed prior to food handling activities (no hand washing was observed, the hot water pressure is inadequate, the sinks were covered with a piece of cardboard, and gloves were not used). Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present (Kostas was not present).

4/23/07

No Critical Violations

1/19/07

No Critical Violations

4/24/06

No Critical Violations

Mom's Lunch Cart # 000019
58 S 6th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19106

Inspection Date

8/8/05

No Critical Violations

Chinese Food Cart # 000128
110 S 06th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19106

Inspection Date

6/27/08

No Critical Violations

6/12/07

No Critical Violations

5/23/06

No Critical Violations

Lunch Cart # 000176
118 S 06th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19106

Inspection Date

6/23/08

No Critical Violations

5/12/08

19-01.1 Food establishment personnel food safety certified individual is not present.

4/23/07

No Critical Violations

4/10/06

No Critical Violations

7/26/05

No Critical Violations

7/21/05

11-09.3 Food equipment is not properly installed.- 3 bay utensil sink is installed under steam table approx 6 " above the floor of the cart. Orders:- reposition the sink so it is easily accessable for use at all times. Management instructed to initiate immediate corrective action.

Ali Food #000209
140 S 06th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19106

Inspection Date

5/29/08

19-01.1 Food establishment personnel food safety certified individual is not present.

5/28/08

No Critical Violations

5/27/08

12-01.5.B (4) Cold water at hand washing sink is not provided.

5/4/07

No Critical Violations

11/16/06

No Critical Violations

Academia Del Caff'e
150 S 6th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19106

Inspection Date

7/24/07

No Critical Violations

6/29/07

2-01.1 (A) Food is not from an approved source. Assorted loose baked goods, are being offered for sale. Provide on offical company letter head from the suppliers Name of company, address, phone number and an ingredient statement. All suppliers must provide a copy of a valid food preperation and serving license. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Milk and yogurt produts were observed with core temperatures of 54°F. Since it is unclear as to how long these items were out of temperature these items must be discarded. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. Both refigeration units had interior temperatures that were observed at 54°F. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Assorted baked goods on open tray not wrapped on top of front counter without sneeze guard protection. Management instructed to initiate immediate corrective action.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided. One sink is used for utensil washing and hand washing. Note:- There is an auto dishmachine in the establishment. They have two other establishments with 3 bay utensil sinks that can be used if the machine goes down. This would have to be approved by our central office and could result in plan resubmission Contact our central office at 215-685-7405. Management instructed to initiate immediate corrective action.

2/16/07

2-01.1 (A) Food is not from an approved source. Assorted loose baked goods, salads and soups are being offered for sale. Provide on offical company letter head from the suppliers Name of company, address, phone number and an ingredient statement. All suppliers must provide a copy of a valid food preperation and serving license. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Milk and yogurt produts were observed with core temperatures of 54-63°F. Since it is unclear as to how long these items were out of temperature these items must be discarded. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. Both refigeration units had interior temperatures that were observed at 63°F. Management instructed to initiate immediate corrective action.

2/16/07

2-01.1 (A) Food is not from an approved source. Assorted loose baked goods, salads and soups are being offered for sale. Provide on offical company letter head from the suppliers Name of company, address, phone number and an ingredient statement. All suppliers must provide a copy of a valid food preperation and serving license. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Milk and yogurt produts were observed with core temperatures of 54-63°F. Since it is unclear as to how long these items were out of temperature these items must be discarded. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. Both refigeration units had interior temperatures that were observed at 63°F. Management instructed to initiate immediate corrective action.

Newstand
200 S 6th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19106

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Newstand
200 S 6th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19106

Inspection Date

4/17/06

No Critical Violations

Washington Square Pharmacy
241 S 6th St

Retail Food: General Convenience
Philadelphia, PA 19106

Inspection Date

6/15/07

No Critical Violations

5/30/06

No Critical Violations

General George A McCall School
301 S 06th St

Institution: School, Public
Philadelphia, PA 19106

Inspection Date

4/21/08

12-01.5.B (5) Hot water at hand washing sink is not provided (in most bathrooms in the basement). However, in the bathrooms that do have hot water, the circulator is broken and in need of repair. Management instructed to initiate immediate corrective action.

11/20/07

No Critical Violations

10/23/07

7-01 (L) Mouse infestation is present. Mouse droppings were observed on floor perimeters of the food storage room and on the bottom shelf of the desk in the storage room.

5/15/07

No Critical Violations

10/23/06

No Critical Violations

5/11/06

No Critical Violations

4/19/06

No Critical Violations

Salt and Pepper Bistro
746 S 6th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

7/19/07

No Critical Violations

9/19/05

No Critical Violations

1st Oriental Supermarket
1111 S 6th St

Retail Food: Supermarket
Philadelphia, PA 19107240

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

1st Oriental Supermarket
1111 S 6th St

Retail Food: Supermarket
Philadelphia, PA 1910724(

Inspection Date

8/2/07

No Critical Violations

6/5/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Fruits and vegetables were meaured at 52°F and higher.
3-02.1 Refrigeration system does not maintain proper temperatures: three walk-in refrigerators containing whole fruits and vegetables. These units were measured at 52°F, 54°F, and 57°F. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Numerous live flies were observed in the rear storage area near the rear gate. Management instructed to initiate immediate corrective action.

3/26/07

19-01.1 Food establishment personnel food safety certified individual is not present. Employees are scheduled to take a ServSafe course starting 4/16/2007.

2/28/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Eggs were measured at 56°F. Management initiated immediate corrective action.
5-01.1 Food is not protected from contamination: in the butcher room. The hand washing sink is located next to a food preparation table, and is not equipped with a splash guard. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

11/3/05

No Critical Violations

Newsstand
2 N 07th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

4/22/08

No Critical Violations

5/1/07

No Critical Violations

4/28/06

No Critical Violations

Fruit Salad Cart # 000168
4 N 07th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

4/21/08

No Critical Violations

4/26/07

No Critical Violations

5/9/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Hot Dog Cart #000978
6 N 7th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19106

Inspection Date

8/3/07
No Critical Violations

11/9/06
No Critical Violations

Hot Dog Cart # 000130
9 N 07th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19106

Inspection Date

6/19/08
No Critical Violations

5/2/08
No Critical Violations

5/2/08
No Critical Violations

4/21/08
No Critical Violations

12/4/06
No Critical Violations

5/9/06
No Critical Violations

8/1/05
No Critical Violations

Hot Dog Cart #000234
34 N 07th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

4/28/08
No Critical Violations

5/17/07
No Critical Violations

10/27/06
No Critical Violations

Electric Factory
421 N 7th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

2/27/07
No Critical Violations

6/1/06
No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Whisky Dicks
421 N 7th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

1/3/07

No Critical Violations

12/5/05

No Critical Violations

9/8/05

7-01 (A) Fly infestation is present----domestic types noted in customer and kitchen areas.
7-01 (B) Fruit fly infestation is present----behind counter beer/beverage storage area/beer/in beverage waste bottle trah can.
7-01 (L) Mouse infestation is present-------several fresh and old mouse droppings noted on floor perimeter in rear kitchen utility close.

Hot Dog Cart #000504
461 N 07th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19123

Inspection Date

5/23/08

No Critical Violations

4/5/07

No Critical Violations

4/10/06

No Critical Violations

Philadelphia Society of Free Letts
531 N 7th St

Retail Food: Restaurant, Private Club
Philadelphia, PA 19123

Inspection Date

3/22/07

No Critical Violations

4/26/06

No Critical Violations

Dollar Zone Plus Deli
701 N 7th St

Retail Food: Grocery Market
Philadelphia, PA 19123

Inspection Date

1/15/08

No Critical Violations

5/7/07

No Critical Violations

7/7/06

No Critical Violations

6/6/06

2-01.1 (B) Adulterated or unwholesome food is present-----chips. Management initiated immediate corrective action.
5-01.1 Food is not protected from contamination----a plate of about 3 lbs of grilled fried potatoes in walk-in refrigerator noted not covered toprevent cross-contamination.
7-01 (L) Mouse infestation is present-------several fresh and old mouse droppings observed on floor perimeters, particularly under and behind chips/snack rack areas in customers services areas.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Dollar Zone Plus Deli *Retail Food: Grocery Market*
701 N 7th St *Philadelphia, PA 19123*

Inspection Date

10/27/05

No Critical Violations

9/21/05

3-01.1 (A) Potentially hazardous food is stored at improper temperature-----a dozen raw eggs on egg tray noted sitting of food shelf in food preparation kitchen area.
5-01.1 Food is not protected from contamination----seveal ready-to-eat food in lowboy/refrigerators noted not covered.
7-01 (A) Fly infestation is present-----noted most especially in rare food preparation area
7-01 (L) Mouse infestation is present-------several fresh and old mouse droppings noted, on floor primeters under and behind storage eqiupment and food items, window ledge and inside cardboard food trays for chip shelving racks.
9-04 (B) Wiping cloths are used in an unapproved manner----moist soiled wiping cloths noted on food preparation counter observed not stored in sanitizing solution between use at the time of this inspection.

AHAD Always Have a Dream *Institution: Adult, Other*
810 N 07th St *Philadelphia, PA 19123*

Inspection Date

6/2/08

No Critical Violations

12/14/06

No Critical Violations

5/9/06

No Critical Violations

Ascension Manor II *Institution: Adult, Boarding Home*
970 N 7th St *Philadelphia, PA 19123*

Inspection Date

5/22/07

No Critical Violations

Newstand *Retail Food: Mobile Food Vendor*
3 S 07th St *Philadelphia, PA 19107*

Inspection Date

4/15/08

No Critical Violations

4/26/07

No Critical Violations

7/7/06

No Critical Violations

Lore's Espresso & Cappuccino Bar *Retail Food: Prepared Food Take-Out*
36 S 7th St *Philadelphia, PA 19106*

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Lore's Espresso & Cappuccino Bar
36 S 7th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19106

Inspection Date

1/29/08

7-01 (L) Mouse infestation is present. Fresh and old mouse droppings were observed on floor perimeters of the rear storage area.
19-01.1 Food establishment personnel food safety certified individual is not present. A city certificate application was provided.

12/12/06

No Critical Violations

11/29/05

No Critical Violations

SHK Newsstand
101 S 07th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

6/23/08

No Critical Violations

4/26/07

No Critical Violations

4/28/06

No Critical Violations

Fruit Salad Cart # 000002
105 S 07th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

5/12/08

No Critical Violations

4/30/07

No Critical Violations

5/30/06

No Critical Violations

7/15/05

No Critical Violations

Independence Charter School
105 S 07th St

Institution: School, Charter
Philadelphia, PA 19106

Inspection Date

5/20/08

No Critical Violations

1/11/08

No Critical Violations

10/22/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Independence Charter School *Institution: School, Charter*
105 S 7th St *Philadelphia, PA 19106*

Inspection Date

10/15/07

12-01.5.B (5) Hot water at hand washing sink is not provided: in the second floor boys and girls restrrooms. Hot water was measured at 80.6°F. Management instructed to initiate immediate corrective action.

6/7/07

No Critical Violations

1/29/07

No Critical Violations

5/15/06

No Critical Violations

10/4/05

No Critical Violations

Chinese Food Cart # 000091 *Retail Food: Mobile Food Vendor*
109 S 07th St *Philadelphia, PA 19103*

Inspection Date

5/5/08

No Critical Violations

4/26/07

No Critical Violations

5/10/06

No Critical Violations

7/25/05

No Critical Violations

Lunch Cart # 000216 *Retail Food: Mobile Food Vendor*
124 S 07th St *Philadelphia, PA 19103*

Inspection Date

5/27/08

No Critical Violations

5/27/08

No Critical Violations

Lunch Cart # 000497 *Retail Food: Mobile Food Vendor*
124 S 7th St *Philadelphia, PA 19103*

Inspection Date

5/3/07

No Critical Violations

5/22/06

No Critical Violations

8/24/05

No Critical Violations

Lunch Cart # 000497
124 S 7th St

Retail Food: Mobile Food Vendor
Philadelphia, PA

Inspection Date

8/19/05

3-01.1 (A) Potentially hazardous food is stored at improper temperature:- cold commercially prepared tuna and chicken salads had observed core temps of 44-46°F, sandwich steaks at 46°F and raw in shell eggs at 61°F . Note:- all temps taken were core temps. The commerial salads were produced by Packer Ave Brand. Since it is unclear as to how long these foods were out of temp, they are ORDERED DISCARDED! Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures:- blue ice being used as a refigerent was already thawed out. Management instructed to initiate immediate corrective action.
8-01.2 (B) Cold water is not provided:- at 3 bay sink. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Management instructed to initiate immediate corrective action.

Amin Cart000223
37 S 08 St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19106

Inspection Date

7/30/08

No Critical Violations

Lunch Cart #000112
4 N 8th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19106

Inspection Date

4/20/06

No Critical Violations

4/20/06

No Critical Violations

7/18/05

No Critical Violations

Lunch Cart #000069
6 N 08th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

4/11/08

No Critical Violations

4/9/08

19-01.1 Food establishment personnel food safety certified individual is not present (no identification for Shad Khan is present, but Khaisha Bacha did show his ID).
8-01.2 (B) Cold water is not provided. The cold water drips out of the faucet when turned on.

4/20/07

No Critical Violations

4/18/07

19-01.1 Food establishment personnel food safety certified individual is not present.
8-01.2 (B) Cold water is not provided. The cold water drips out of the faucet when turned on.

5/1/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Little Card Shop
44 N 8th St

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

5/18/07

No Critical Violations

4/18/06

No Critical Violations

Archway
48 N 8th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

8/3/07

No Critical Violations

5/18/07

19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

4/25/06

No Critical Violations

Hot Dog Cart # 000013
124 N 08th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

4/9/08

No Critical Violations

5/21/07

No Critical Violations

4/17/06

No Critical Violations

Children's Village
125 N 08th St

Institution: Child, Child Care Centers
Philadelphia, PA 19107

Inspection Date

5/8/08

No Critical Violations

5/4/07

No Critical Violations

4/18/06

No Critical Violations

Elwyn Early Childhood
125 N 08th St

Institution: School, Private
Philadelphia, PA 19107

Inspection Date

5/20/08

19-01.1 Food establishment personnel food safety certified individual is not present. No food certified person was on site today. The establishment has two employees with servsafe certificates. However, has not applied for the city's certificate. The manager was directed to the city's website to obtain the city's certificate. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Elwyn Early Childhood
125 N 8th St

Institution: School, Private
Philadelphia, PA 19107

Inspection Date

12/12/07
No Critical Violations

5/4/07
No Critical Violations

5/4/07
No Critical Violations

4/18/06
No Critical Violations

8th Street Lounge
338 N 08th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

5/13/08
No Critical Violations

9/12/06
No Critical Violations

9/1/06
No Critical Violations

Community Service Center II
407 N 08th St

Institution: Adult, Other
Philadelphia, PA 19123

Inspection Date

3/4/08
No Critical Violations

5/24/07
No Critical Violations

1/23/06
No Critical Violations

United Paper Workers Union Local 286
410 N 08th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

2/28/08
No Critical Violations

5/9/07
No Critical Violations

3/22/07
19-01.1 Food establishment personnel food safety certified individual is not present.
NONE PRESENT AT TIME OF THIS INSPECTION.
FOOD ARE PREP/SERVED BY CATERER ON SPECIAL OCCASIONS.

3/10/06
No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Hot Dog Cart 000580
412 N 08th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19123

Inspection Date

7/18/08

No Critical Violations

4/25/07

No Critical Violations

4/24/06

No Critical Violations

Shampoo
417 N 8th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

2/8/07

No Critical Violations

1/3/07

2-10.2 Ice is not protected from contamination. Due to lots of accumulated dusts and debris over and around ice-maker machine room on first floor cusotmer service area.
4-01.1 (A) Food/Food service article storage does not provide protection. Beverages and ice not adequately protected contamination during storage.
5-01.1 Food is not protected from contamination. Moldy encrustation on and around pipes tuping in beverage storage walk-in refrigerators.
7-01 (B) Fruit fly infestation is present. Noted some amount of fruit flies in bar service.
7-01 (L) Mouse infestation is present. Due to fresh and old mouse droppings noted on floor perimeterin rear beverage storage area/dead mouse on floor corner behind debris.

3/15/06

No Critical Violations

Friends Neighborhood Guild
701 N 8th St

Institution: After School Program
Philadelphia, PA 19123

Inspection Date

11/22/06

No Critical Violations

10/28/05

No Critical Violations

9/27/05

7-01 (L) Mouse infestation is present------due to several fresh and old mouse dropping noted on floor corner under and behind standup refrigerator/inside cabinet under hand sink/perimeters of kitchen area.

Burger King
15 S 8th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

1/20/08

No Critical Violations

12/26/06

No Critical Violations

Lulnch Cart # 000186
157 S 8th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

8/29/05

No Critical Violations

Lunch Cart # 000186
45 S 8th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

4/26/07

No Critical Violations

4/23/07

7-01 (D) Roach infestation is present. A baby roach was observed.
7-01 (I) Ant infestation is present. An ant was observed.

5/2/06

No Critical Violations

Lunch Cart # 000267
45 S 08th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

4/21/08

No Critical Violations

Hot Dog Cart #000044
55 S 8th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

4/25/07

No Critical Violations

5/1/06

No Critical Violations

Nawab's Hot Dog Cart #000044
55 S 08th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

4/29/08

No Critical Violations

Chestnut Street Smoke Shop
87 S 8th St

Retail Food: General Convenience
Philadelphia, PA 19106

Inspection Date

1/22/08

No Critical Violations

12/26/06

No Critical Violations

1/5/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Coco's
112 S 8th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

10/15/07
No Critical Violations

8/10/06
No Critical Violations

Morris House Hotel Restaurant
231 S 8th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

2/15/08
19-01.1 Food establishment personnel food safety certified individual is not present. A ServSafe certified individual is present but a city certificate has not been obtained.

8/31/07
19-01.1 Food establishment personnel food safety certified individual is not present.

8/27/07
8-01.2 (C) Hot water is not provided. Hot water in the restaraunt was meaured at 75.8°F. The restaraunt cannot be used until a reinspection confirms that hot water has been restored.
19-01.1 Food establishment personnel food safety certified individual is not present.

6/7/07
19-01.1 Food establishment personnel food safety certified individual is not present.

12/6/05
No Critical Violations

Lunch Cart # 000100
2 N 09TH St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19106

Inspection Date

5/7/08
No Critical Violations

5/7/07
No Critical Violations

9/18/06
No Critical Violations

4/26/06
No Critical Violations

A & J Newstand
3 N 09TH St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19106

Inspection Date

4/15/08
No Critical Violations

4/23/07
No Critical Violations

4/25/06
No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Amin & Jhaveri Newstand
3 N 9th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19106

Inspection Date

8/15/05

No Critical Violations

Hong Kong Garden Restaurant
52 N 9th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

3/30/06

No Critical Violations

Rangoon Burmese Restaurant
112 N 9th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

11/29/07

No Critical Violations

1/18/07

No Critical Violations

8/18/05

No Critical Violations

New Harmony Vegetarian Restaurant
135 N 09TH St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

5/8/08

No Critical Violations

2/27/08

9-04 (B) Wiping cloths are used in an unapproved manner. Management instructed to initiate immediate corrective action.
2-10.1 Ice is not obtained from an approved source.The owner is making ice in freezer. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required (a protective barrier in the front couter area. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Open bags of bulk food (flour, sugar and, rice). Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Droppings noted in the basement on shelves., edges of floor. Management instructed to initiate immediate corrective action.

8/10/06

No Critical Violations

6/28/06

7-01 (D) Roach infestation is present. Live adult german roaches observed in kitchen. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed in kitchen, along walls, under equipment and on lower shelving. Sanitize all contaminated surfaces.

8/18/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Ray's Cafe & Tea House
141 N 9th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

7/17/07

No Critical Violations

6/7/06

No Critical Violations

Herbal Emporium
145 N 9th St

Retail Food: Other
Philadelphia, PA 19107

Inspection Date

3/20/07

No Critical Violations

3/20/07

8-01.2 (C) Hot water is not provided. Management instructed to initiate immediate corrective action.

Lee's Wholesale Distributors
149 N 9th St

Retail Food: Other
Philadelphia, PA 19107

Inspection Date

6/7/06

No Critical Violations

Marco Polo Pizza
157 N 09TH St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

5/28/08

19-01.1 Food establishment personnel food safety certified individual is not present. The manager has completed the examine for serv safe and awaiting the certificate.

4/17/08

19-01.1 Food establishment personnel food safety certified individual is not present. The owner, The Vu, has applied for a city certificate and is awaiting its arrival.
7-01 (L) Mouse infestation is presen (Around the perimeters of thefood prep area and basement). Management instructed to initiate immediate corrective action.
2-01.1 (D) Defective food containers are present. Dented food cans in the basement. Management instructed to initiate immediate corrective action.
2-01.4 Food is not properly labeled/packaged. Pudding and cookies in the self serve retail area. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Splash goard is needed on both sides of hand sink. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required (at the front food prep table where he pizza is made. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated.The establishment is not useing a sanitizer. The establishment is not familiar with wash/rinse/sanitize. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths must be stored in a sanitizer. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination. Scoop handle is touching the patron's ice. Management instructed to initiate immediate corrective action.

11/19/07

No Critical Violations

Marco Polo Pizza *Retail Food: Restaurant, Eat-in*
157 N 9th St *Philadelphia, PA 19107*

Inspection Date

11/19/07

19-01.1 Food establishment personnel food safety certified individual is not present. The owner, The Vu, has applied for a city certificate and is awaiting its arrival.

9/11/06

No Critical Violations

8/18/05

No Critical Violations

Harmony Bakery *Retail Food: Restaurant, Eat-in*
200 N 9th St *Philadelphia, PA 19107*

Inspection Date

1/23/06

No Critical Violations

1/19/06

8-02.2 An approved air gap is not present: at wok cooking equipment.

Lakeside Chinese Deli *Retail Food: Restaurant, Eat-in*
207 N 09th St *Philadelphia, PA 19107*

Inspection Date

7/16/08

No Critical Violations

7/17/07

19-01.1 Food establishment personnel food safety certified individual is not present. FSS certified person is not present. Servsafe certificate was observed. City certificate is required.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Approximately 150 eggs observed stored at room temperature. Management initiated immediate corrective action.
7-01 (D) Roach infestation is present. Numerous live germen roaches observed, adults and nymphs, crawling on walls and in crevices. Management instructed to initiate immediate corrective action.

6/12/06

No Critical Violations

Bennie's Poultry *Wholesale: Processor*
208 N 9th St *Philadelphia, PA 19107*

Inspection Date

9/21/06

No Critical Violations

Greenland Tea House *Retail Food: Restaurant, Eat-in*
210 N 9th St *Philadelphia, PA 19107*

Inspection Date

6/25/07

No Critical Violations

6/27/06

No Critical Violations

Ocean City Restaurant
234 N 09TH St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

4/15/08

No Critical Violations

3/5/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature- the following cooked meats stored at room temperature (approx. 70 degrees) for an unknown period of time- management agreed to discard of these items.
7 chickens, 11 ducks, 1 pighead, 7 pork pieces, 1 pork rib rack
7-01 (L) Mouse infestation is present: (recent) mouse feces observed oon 2nd fl.- wait station area floor.
4-01.1 (A) Food/Food service article storage does not provide protection- splash protection lacks between basement handsink & food prep. sink (mushrooms washed here); also between deep kitchen handsink & adjacent prep. table.
8-06.1.1 (C) Drain line is in need of repair: 3-bay sinks leak (rear kitchen & basement); leak under wok line (may be grease or water).
19-01.1 Food establishment personnel food safety certified individual is not present- owner is certified but not present.

1/14/08

7-01 (L) Mouse infestation is present: (recent) mouse feces observed on floor behind bar; poison coated droppings observed on 2nd fl.- wait station area.
2-06.4 Shellfish Purchase records/tags are not kept for 90 days. (only current stock tags observed)
8-06.1.1 (C) Drain line is in need of repair: 3-bay sink leak; leak under wok line (may be grease or water).

10/10/07

7-01 (D) Roach infestation is present. Live German roaches, nymphs and adults, observed crawling in prep area (near cookline). Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Servsafe was provided, however certified individual was not present. City certificate is now required. Management instructed to initiate immediate corrective action.

7/25/07

5-01.1 Food is not protected from contamination. Cloth covered foods observed in prep areas and walk-ins.
8-01.2 (C) Hot water is not provided at 2nd basement handsink in prep area. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. No drain line at basement hand sink (1 of 2 in basement). Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. No soap or paper towels observed in basement prep area. Also malfunctioning hand sinks. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Mgr stated that she is certified, however the certificate could not be located.

1/3/06

No Critical Violations

Sang Kee Peking Duck
238 N 09th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Sang Kee Peking Duck
238 N 09th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

7/2/08

5-01.1 Food is not protected from contamination. Deep fat fryer oil is very dark contaiminated with collidal particals. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The sanitarian observed employee washing hands in three basin sink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Certified person was not present. Servsafe certificate was observed. Establishment do not have a city's certificate. Application given.
4-01.1 (A) Food/Food service article storage does not provide protection. Splash guards are requird at the window right side hand sink, and the cashier's (both sides). Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Heavy fly infestation noted in the basement. Flies noted on food prep equipment, and food. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse dropings noted in the basement on shelves, and perimeters of the floor. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths must be stored in a sanitizing solution. Management instructed to initiate immediate corrective action.
2-01.1 (B) Adulterated or unwholesome food is present. Dented cans; cans with leaking product (liquid maltose). Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. The upright refrigerators drain to the floor, and walk-in refrigerator (in basement) drain to the floor. Management instructed to initiate immediate corrective action.
2-01.1 (D) Defective food containers are present. Single service carry out containers, (box broken open), sitting in stagnet water on the floor. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination. Scoop handle touching patron's ice. Cups and bowels used as scoops. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Duck (99°F) half of a cooked pig (105° F), pork (80°F) hanging in the window and removed from temperture controll. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Shrimp, chicken (50°F) stored in the undercounter units in the kitchen. Management instructed to initiate immediate corrective action.
4-02.1 Raw or unwashed food is not stored below ready-to-eat food (hanging pig). Management instructed to initiate immediate corrective action.

10/10/07

8-01.2 (C) Hot water is not provided at prep area handsink (nearside door).

19-01.1 Food establishment personnel food safety certified individual is not present. Certified person was not present. Servsafe certificate was observed. City certificate is now required.

11/20/06

No Critical Violations

10/13/06

No Critical Violations

Sang Kee Peking Duck *Retail Food: Restaurant, Eat-in*
238 N 9th St *Philadelphia, PA 19107*

Inspection Date

7/1/06

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Two boxes of cooked chicken were observed at 62° F. These boxes of chicken were condemned and disposed of in a trash truck while present.
5-01.1 Food is not protected from contamination. Woks have no covers or overhead protection.
12-01.5.B (5) Hot water at hand washing sink is not provided. Handwashing facilities are inadequate - no hot water is available.

6/28/06

7-01 (D) Roach infestation is present. Live german nymphs observed crawling on walls near kitchen handsink (close to bsmt stairs). Management instructed to initiate immediate corrective action.

New Town Deli Restaurant *Retail Food: Restaurant, Eat-in*
448 N 09TH St *Philadelphia, PA 19123*

Inspection Date

6/17/08

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Sliced Ham at 47°F, Turkey breast at 54°F, and Sliced Salami at 44°F.
4-01.1 (A) Food/Food service article storage does not provide protection. In walk-in box
4-02.1 Raw or unwashed food is not stored below ready-to-eat food. Hamburgers are stored above produce in walk-in box.
5-01.1 Food is not protected from contamination. Uncovered food in walk-in box.
8-06.1.1 (D) Soil line is in need of repair. Cork & cement repair for hole. Open port filled with cement. Provide proper repairs.
7-01 (L) Mouse infestation is present. Mouse dropping observed in basement area.
10-02.2 (B) Food equipment and utensils are improperly sanitized. Automatic low temperature dish machine has no sanitizer residual. Sanitize all multi-use utensils in 3 compartment sink.

3/11/08

8-06.1.1 (D) Soil line is in need of repair. A hole is in the soil.

1/11/08

19-04 Food establishment personnel food safety certificate is expired; 3/01. Call 215.685.7498 for provider list. Management instructed to initiate immediate corrective action.

11/21/06

No Critical Violations

11/2/05

No Critical Violations

9/27/05

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit-----a tray of about 2 dozen fresh eggs noted sitting on top food prep/storage counter observed at 60° F.
Interview with foodworker indicates said tray of eggs were place the more than 2 hours ago, at about 8:30 A.M.
7-01 (L) Mouse infestation is present-----sevearl fresh and old mouse droppings noted on floor perimeters, under and behind food storage equipment/food storage counters/shelves in kitchen food preparation/service and storage areas.
9-04 (B) Wiping cloths are used in an unapproved manner-----moist white wiping clothes noted sitting on food cutting board/countertop observed not stored in sanitizing solution between use.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Club Polaris
452 N 9th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

2/5/08
No Critical Violations

7/30/07
No Critical Violations

Starlight Ballroom Dance Club
452 N 9th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

8/25/06
No Critical Violations

1/17/06
No Critical Violations

Toumi's Pizza
500 N 9th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

2/7/08
No Critical Violations

11/16/06
No Critical Violations

Vendor Commissary #8
1332 N 9th St

Retail Food: Commissary
Philadelphia, PA 19123

Inspection Date

4/18/07
No Critical Violations

4/12/06
No Critical Violations

Commissary #6
1332 N 9th St

Retail Food: Commissary
Philadelphia, PA 19123

Inspection Date

4/19/07
No Critical Violations

6/1/06
No Critical Violations

7/8/05
No Critical Violations

Commissary #7
1332 N 9th St

Retail Food: Commissary
Philadelphia, PA 19123

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Commissary #7
1332 N 9th St

Retail Food: Commissary
Philadelphia, PA 19123

Inspection Date

4/18/07

No Critical Violations

3/28/06

No Critical Violations

George Lunch Truck Commissary #4
1332 N 9th St

Retail Food: Commissary
Philadelphia, PA 19123

Inspection Date

4/25/07

No Critical Violations

4/25/07

No Critical Violations

Vendor Commissary #B-10
1332 N 9th St

Retail Food: Commissary
Philadelphia, PA 19123

Inspection Date

4/4/07

12-02.1 (B) Required hand washing sinks are not provided. None in food service area.

Hot Dog Cart # 000115
4 S 9th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

6/5/07

19-01.1 Food establishment personnel food safety certified individual is not present.
21-04.4 (A) Employees did not wash hands prior to engaging in food preparation activities. Bare hand contact of ready to eat foods was observed. No water on cart.
21-04.4 (B) Handwashing facilities are inadequate. No water was present at the 3 compartment sink. Management instructed to initiate immediate corrective action.

5/23/06

No Critical Violations

5/15/06

21-04.4 (B) Handwashing facilities are inadequate. No hot or cold running water is provided at utensil sink. Management instructed to initiate immediate corrective action.

7/14/05

No Critical Violations

Hot Dog Cart # 000273
4 S 9th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

8/30/07

No Critical Violations

Hot Dog Cart # 000273
4 S 9th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

6/6/07

19-01.1 Food establishment personnel food safety certified individual is not present -- Proof of a passing recertification course is required prior to license approval. Certified individual to be present during all hours of operation is required. *Note: Owner has taken the recertification course and is awaiting test results.

6/6/07

8-01.2 (A) An adequate supply of hot water is not provided -- Hot water piping system is defective. Hot water is provided at one faucet only and is inadequate in presuure to provide for proper handwashing. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present -- Proof of a passing recertification course is required prior to license approval. Certified individual to be present during all hours of operation is required. *Note: Owner has taken the recertification course and is awaiting test results.
5-01.1 Food is not protected from contamination -- Inadequate number of utensils provided on this cart. Multiple utensils to be replaced every 3-4 hours are required. Management instructed to initiate immediate corrective action.

Hot Dog Cart # 000066
10 S 9th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

5/1/07

No Critical Violations

4/26/06

No Critical Violations

8/8/05

No Critical Violations

Hot Dog Cart # 000292
10 S 09TH St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

4/14/08

No Critical Violations

Fruit Salad Cart # 000030
14 S 09TH St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

4/28/08

No Critical Violations

6/5/07

No Critical Violations

5/9/06

No Critical Violations

Fruit Salad Cart # 000038
26 S 09TH St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19106

Inspection Date

4/29/08

No Critical Violations

4/29/08

No Critical Violations

5/1/07

No Critical Violations

5/9/06

No Critical Violations

7/25/05

No Critical Violations

Ben Town Deli
115 S 9th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

5/17/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Cottage cheese, seafood salad, and hard boiled eggs were measured at 54°F, 55°F, and 59°F, respectively. Cut melons and macaroni salad was measured at 58°F. Deviled eggs and tortellini was measured at 61°F. These are all internal temperatures. Management initiated immediate corrective action by discarding all mentioned foods.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit: lettuce, noodles, and other non-hazardous food. Management initiated immediate corrective action by moving food items to another refrigeration unit.
3-02.1 Refrigeration system does not maintain proper temperatures. The salad bar refrigeration unit was measured at 63°F. Do not use ths unit until it has been serviced and maintains a temperature below 41°F
19-01.1 Food establishment personnel food safety certified individual is not present.

10/19/06

No Critical Violations

9/8/05

No Critical Violations

Ben Town Deli 1, Inc.
115 S 9th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

7/10/07

No Critical Violations

Ben Best # 000170
200 S 09TH St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

6/11/08

No Critical Violations

5/16/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Ben Best # 000170
200 S 9th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

5/15/06
No Critical Violations

Newstand
200 S 9th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

5/22/07
No Critical Violations

5/2/06
No Critical Violations

Z & A Newsstand
2 N 10th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

4/15/08
No Critical Violations

4/11/07
No Critical Violations

4/11/07
No Critical Violations

11/28/06
No Critical Violations

4/24/06
No Critical Violations

Newstand
32 N 10th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

7/2/07
No Critical Violations

Shaukat's Newstand
32 N 10th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

4/18/08
No Critical Violations

Pudgies Deli
46 N 10th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

1/11/07
No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Pudgies Deli
46 N 10th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

9/25/06

No Critical Violations

8/7/06

No Critical Violations

Great Wall Seafood
102 N 10th St

Retail Food: Grocery Market
Philadelphia, PA 19107

Inspection Date

7/28/08

No Critical Violations

5/7/08

No Critical Violations

4/2/08

No Critical Violations

2/28/08

9-02.2 (A) Employee hand wash frequency is inadequate. Management instructed to initiate immediate corrective action.
4-03.4 Food is stored beneath unprotected sewer lines or dripping water lines. Food stored in the basement are directly under toliet plumbing and drain lines. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Puddle of blood under food prep table. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. The establishment was not using a sanitizier. Management instructed to initiate immediate corrective action.

3/6/07

No Critical Violations

1/12/06

No Critical Violations

Tai Jiang Restaurant
104 N 10th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

7/29/08

No Critical Violations

6/4/07

No Critical Violations

3/22/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Empress Garden
108 N 10th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

7/29/08

No Critical Violations

9/12/07

No Critical Violations

8/24/07

8-01.2 (C) Hot water is not provided at kitchen handsink.
9-02.2 (A) Employee hand wash frequency is inadequate. No hot water at kitchen hand sink. Also, no soap or papertowels at this sink.

7/19/06

No Critical Violations

K C's Pastries
109 N 10th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

6/4/07

No Critical Violations

4/3/06

No Critical Violations

Siu Kee Duck House
111 N 10th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

7/29/08

No Critical Violations

5/27/08

No Critical Violations

5/12/08

5-01.1 Food is not protected from contamination- heavily damaged circular wood cutting board; heavily rusted meat hooks in walk-in freezer; meat hooks & equipment stored outside (partial covering does not protect against the elements.
10-02.4 Unapproved sanitizer is being used- non is present (soap & sanitizer for equipment/utensil cleaning is required).

Sui Duck House
111 N 10th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

10/25/07

No Critical Violations

7/18/07

No Critical Violations

Sui Duck House *Retail Food: Prepared Food Take-Out*
111 N 10th St *Philadelphia, PA 19107*

Inspection Date

6/15/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Non-NSF duck holding cabinet. Temperature logs must be kept for all duck and pig products,
4-03.5 Food or food service items are stored in an unapproved room. Pigs and cutting boards were stored outside. this is not approved. Immediately remove all pigs and cutting boards from outside.
5-01.1 Food is not protected from contamination. Pigs stored outside and pigs heads laying on the floor of the walk-in.
7-01 (D) Roach infestation is present. Live germen roaches and nymphs observed crawling in prep areas. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair in basement. Leak in pipe near trap door. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Soap and paper towels were not present at most sinks.
19-01.1 Food establishment personnel food safety certified individual is not present.

5/10/06

No Critical Violations

Heung Fa Chun *Retail Food: Restaurant, Eat-in*
112 N 10th St *Philadelphia, PA 19107*

Inspection Date

6/4/07

No Critical Violations

6/26/06

No Critical Violations

Asia Bakery *Retail Food: Restaurant, Eat-in*
115 N 10th St *Philadelphia, PA 19107*

Inspection Date

2/9/07

No Critical Violations

1/3/06

No Critical Violations

Penang Restaurant *Retail Food: Restaurant, Eat-in*
117 N 10th St *Philadelphia, PA 19107*

Inspection Date

6/11/08

No Critical Violations

5/23/07

No Critical Violations

10/6/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Penang Restaurant
117 N 10th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

8/12/05

8-06.2.2 Grindable food waste is not disposed of properly. lnstall a garbage grinder to meet your needs. Food waste is Not to be disposed of in dumpster Management instructed to initiate immediate corrective action.
17-0 (C) Exterior premises are improperly drained. When dumpsters are washed the water drains down the alley and accumulates at the end of the street. Install a drain in dumpster area. No drain is provided. Management instructed to initiate immediate corrective action.

8/5/05

7-01 (A) Fly infestation is present. Moisture flies observed in bsmt prep area. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. No drain line at basement hand sink. Leak at bsmt utensil sink. Management instructed to initiate immediate corrective action.

Chinese Arts & Crafts
124 N 10th St

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

7/30/07

No Critical Violations

2/9/07

No Critical Violations

3/14/06

No Critical Violations

Chinese Culture Community Center
125 N 10th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

7/19/06

No Critical Violations

Asia Bakery, Inc.
127 N 10th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 1910744(

Inspection Date

2/9/06

No Critical Violations

1/3/06

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Hoagies stored at room temp (63 °F) @ front counter for unknown duration. Temp logs must be kept for all pot hazardous foods. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Uncovered pastries at front Counter. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair @ utensil sink is leakinginto a bucket in the bsmt. Oserved several leaks of unknown origin in bsmt.
9-02.2 (A) Employee hand wash frequency is inadequate. Hand sink is clogged and Soap & paper towels are not provided in kitchen.

10/19/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Asia Bakery, Inc.
127 N 10th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 1910744(

Inspection Date

8/12/05

8-06.2.2 Grindable food waste is not disposed of properly. Install a garbge grinder to meet your needs. Food waste is not to be disposed of in dumpster. Management instructed to initiate immediate corrective action.
17-0 (A) Exterior premises are not clean. Food waste observed around dumpster. Power wash area as needed. Management instructed to initiate immediate corrective action.

8/5/05

5-01.1 Food is not protected from contamination. Uncovered pastries at front Counter. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Live german nymphs observed in kitchen and at counter. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair @ utensil sink is leakinginto a bucket in the bsmt.
9-02.2 (A) Employee hand wash frequency is inadequate. Hand sink blocked and Soap & paper towels are not provided in kitchen.

Zhong Gang Bakery
127 N 10th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 1910744(

Inspection Date

7/29/08

No Critical Violations

7/28/08

No Critical Violations

1/28/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Potentially hazardous pastries stored at room temperature. Temerature logs must be kept. A log book with product, time, and temp was observed. A hot food holding box with potentially hazardous pastries was measured at 94.1°F. The owner plans to repair or replace the unit. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Papertowels and soap are not provided in kitchen prep areas, and the kitchen hand washing sink is blocked. Management instructed to initiate immediate corrective action.

11/30/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Potentially hazardous pastries stored at room temperature. Temerature logs must be kept. A piee of paper with product, time and temp was observed, but for today only. Establishment hrows these papers away. A log must be kept. Management instructed to initiate immediate corrective action.
7-01 (K) Rat infestation is present. Rat feces observed throughout basement, along walls, under equipment and on shelves. Rat feces also observed along walls in kitchen. Remove all feces and sanitize contaminated areas. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Leak observed at 3 compartment sink. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Papertowels and soap are not provided in kitchen prep areas. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Zhong Gang Bakery
127 N 10th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 1910744(

Inspection Date

10/9/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Potentially hazardous pastries stored at room temperature. Temerature logs must be kept. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Numerous drain flies observed in customer bathroom. Management instructed to initiate immediate corrective action.
7-01 (K) Rat infestation is present. Rat feces observed throughout basement, along walls, under equipment and on shelves. Remove all feces and sanitize contaminated areas. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Papertowels and soap are not provided throughout. Management instructed to initiate immediate corrective action.
19-01.3 Food establishment personnel food safety certificate is not posted. Serve Safe certificate posted. Apply for city certification.

7/13/06

No Critical Violations

6/20/06

2-10.2 Ice is not protected from contamination. ice machine installed under soil line Management instructed to initiate immediate corrective action.

Chinese Culture & Arts
128 N 10th St

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

7/30/07

No Critical Violations

7/19/06

No Critical Violations

Ho Sai Gai
131 N 10th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

10/9/07

No Critical Violations

7/16/07

19-01.1 Food establishment personnel food safety certified individual is not present.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Ho Sai Gai
131 N 10th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

7/12/07

7-01 (D) Roach infestation is present. Several american roaches were observed crawling on floor under unused three bay sink in basement. Management instructed to initiate immediate corrective action.
7-01 (H) Spider infestation is present. Numerous large spider webs and spiders were observed in basement. Management instructed to initiate immediate corrective action.
7-01 (K) Rat infestation is present. Numerous rat droppings observed on wall ledges in basement and to a lesser degree along walls and in corners on floor also in basement. The number of new rat droppings has increased since the last inspection from 7/10/07. The rat droppings were also observed on unused food equipment in basement. An opened box of toilet paper rolls were rat gnawed in basement. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. The coat closet that the mouse was obseved in on 7/10/07 was not observed but on the floor to the right of a floor safe was a large amount of mouse gnawed paper and foam plates pack together, which appears to be a possible nest. Also large numbers of mouse droppings were observed on floor in closet under stored cardboard items. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Self contained condensate evaporator unit for ice machine is causing water to pool on floor and sump pump is overfilled causing same condition all on basement floor. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Soiled wiping cloths were observed being used to wipe down food contact surfaces. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

7/10/07

7-01 (K) Rat infestation is present. Numerous rat droppings observed on wall ledges in basement and to a lesser degree along walls and in corners on floor also in basement. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Live mouse was observed crawling around inside coat closet on first floor in eating area. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Soiled wiping cloths were observed being used to wipe down food contact surfaces. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. in mens room. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

5/24/07

No Critical Violations

10/27/06

No Critical Violations

10/18/05

No Critical Violations

8/12/05

8-06.2.2 Grindable food waste is not disposed of properly. Observed in and around dumpster area. Install a garbage grinder to Fit your needs. Management instructed to initiate immediate corrective action.
17-0 (A) Exterior premises are not clean. Remove all putricible waste from alley behind etablishment. Clean the area with powerwasher as needed. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Ho Sai Gai — *Retail Food: Restaurant, Eat-in*
131 N 10th St — *Philadelphia, PA 19107*

Inspection Date

8/5/05

7-01 (K) Rat infestation is present. Rat feces observed in basement along walls and under equipment. Management instructed to initiate immediate corrective action.

Tai Lake — *Retail Food: Restaurant, Eat-in*
134 N 10th St — *Philadelphia, PA 19107*

Inspection Date

7/29/08

4-01.1 (A) Food/Food service article storage does not provide protection. Bottles of Heineken immersed in melt water
Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Live roaches observed during yesterday's emergency response inspection---- loss of electricity--- on the three compartment sink, on boxes in the basement, and outside the ice machine on the second floor. July 29, 2008----- roaches observed in the stainless steel shelves across from the three compartment sink, in the storage shelves near the stairs to the second floor, in a box on a ledge at the top of the basement stairs, on the wall by the basement stairs, inside two pots stored in the basement-- one roach in each; pots removed for cleaning by owner and on a wooden board outside the basement office
Management instructed to initiate immediate corrective action.

7/28/08

No Critical Violations

New World Laundry & Food Market — *Retail Food: General Convenience*
136 N 10th St — *Philadelphia, PA 19107*

Inspection Date

7/30/07

No Critical Violations

10/16/06

No Critical Violations

11/9/05

No Critical Violations

Ting Wong Restaurant — *Retail Food: Restaurant, Eat-in*
138 N 10th St — *Philadelphia, PA 19107*

Inspection Date

7/28/08

No Critical Violations

5/24/07

No Critical Violations

1/17/06

No Critical Violations

12/7/05

7-01 (K) Rat infestation is present. Numerous rat feces observed in basement prep areas, along walls and under equipment. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

King's Market II
140 N 10th St

Retail Food: Grocery Market
Philadelphia, PA 19107

Inspection Date

7/31/08

No Critical Violations

7/28/08

No Critical Violations

1/11/08

5-01.1 Food is not protected from contamination- cutting boards and knives contact fish-n sanitizing is conducted.
9-02.2 (A) Employee hand wash frequency is inadequate- none observed (employees removed gloves, touch various objects and then return to handling fish). Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present- owner (serv-safe obtained) arrived at end of inspection; application for city certificate issued today.
7-01 (D) Roach infestation is present- numerous live german cockroaches observed crawling on drain line that runs along prep. area wall; roaches are present at length of drain line (between wall and in crevices). Heavy roach dropping buildup along drain line and at door trim (basement door).
10-02.4 Unapproved sanitizer is being used- handsoap and possibly ammonia (labeled as floor cleaner) are used to clean knives, bowls and cutting boards. ORDERS: provide an approved sanitizer.
2-01.4 Food is not properly labeled/packaged- unlabeled food containers for sale.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated: 3-bay sink is used for other purposes (fish parts observed in sink).
7-01 (H) Spider infestation is present: numerous live spiders observed on walls & ceilings; heavy "cobweb" buildup.
8-06.1.1 (A) Liquid waste is not disposed of properly: basement drainline dripping to floor (may be condensate); liquid from fish containers drains to floor where no drains are provided.

11/19/07

2-06.4 Shellfish Purchase records/tags are not kept for 90 days. Must keep tags for 90 days. Tag are kept for1 week. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Stained and severly worn cutting boards were observed. One cutting board was condemned and discarded. Management initiated immediate corrective action.
7-01 (K) Rat infestation is present. Rat feces observed along perimeter of basement and under equipment.
8-06.1.1 (C) Drain line is in need of repair at 3 compartment prep sink. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Soap and paper towels were not provided at any hand sinks and sinks were not easily accessible. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

9/24/07

3-02.1 Refrigeration system does not maintain proper temperatures. Freezer chest is not functioning properly. All items are still frozen. Remove all items and put in anther freezer. A service request has been made.
7-01 (A) Fly infestation is present. House flies observed throughout establishment. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair at 3 compartment prep sink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

8/28/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

King's Market II
140 N 10th St

Retail Food: Grocery Market
Philadelphia, PA 19107

Inspection Date

8/7/06

7-01 (A) Fly infestation is present. Flies observed throughout establishment, both floors. Remove all trash from bathroom immediately. Store trash in an approved area in approved containers. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Bathroom is blocked with trash and soap and paper towels are not provided. Management instructed to initiate immediate corrective action.

8/5/05

No Critical Violations

Imperial Inn
142 N 10th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

7/28/08

No Critical Violations

10/9/07

No Critical Violations

10/16/06

No Critical Violations

10/25/05

No Critical Violations

King's Market
145 N 10th St

Retail Food: Grocery Market
Philadelphia, PA 19107

Inspection Date

7/28/08

No Critical Violations

5/20/08

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

King's Market
145 N 10th St

Retail Food: Grocery Market
Philadelphia, PA 19107

Inspection Date

5/7/08

2-01.4 Food is not properly labeled/packaged. A pint container of "rice wine " in the back upright refrigerator, and in the front of self server retail area. Management instructed to initiate immediate corrective action.
2-01.1 (B) Adulterated or unwholesome food is present. The down stair freezer has food thrown /stored on the floor with freezer burned meats. Management instructed to initiate immediate corrective action.
4-03.4 Food is stored beneath unprotected sewer lines or dripping water lines Management instructed to initiate immediate corrective action.
6-01.2 (B) Food utensils and contact surfaces are not cleaned and sanitized. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection (frozen meats stored on the dirty freezer floor, and knives not being sanitizer and washed. Management instructed to initiate immediate corrective action.
6-01.3 Food utensils and contact surfaces are not cleaned and sanitized before each change in food processing. A wood,board is used as a food prep table. Management instructed to initiate immediate corrective action.
10-01.1 (A) An approved equipment and utensil washing sink is not provided. Presently the establishment is useing three buckets for a three bay sink. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. The refrigerated unit in the back of food rep are leak water to a tub. Management instructed to initiate immediate corrective action.

5/7/08

19-01.1 Food establishment personnel food safety certified individual is not present.
2-01.4 Food is not properly labeled/packaged. A pint container of "rice wine " in the back upright refrigerator, and in the front of self server retail area. Management instructed to initiate immediate corrective action.
2-01.1 (B) Adulterated or unwholesome food is present. The down stair freezer has food thrown /stored on the floor with freezer burned meats. Management instructed to initiate immediate corrective action.
4-03.4 Food is stored beneath unprotected sewer lines or dripping water lines Management instructed to initiate immediate corrective action.
6-01.2 (B) Food utensils and contact surfaces are not cleaned and sanitized. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection (frozen meats stored on the dirty freezer floor, and knives not being sanitizer and washed. Management instructed to initiate immediate corrective action.
6-01.3 Food utensils and contact surfaces are not cleaned and sanitized before each change in food processing. A wood,board is used as a food prep table. Management instructed to initiate immediate corrective action.
10-01.1 (A) An approved equipment and utensil washing sink is not provided. Presently the establishment is useing three buckets for a three bay sink. Management instructed to initiate immediate corrective action.

3/20/08

No Critical Violations

King's Market
145 N 10th St

Retail Food: Grocery Market
Philadelphia, PA 19107

Inspection Date

3/19/08

19-01.1 Food establishment personnel food safety certified individual is not present.

12-01.5.B (5) Hot water at hand washing sink is not provided. The establishment does not have hot or cold water in the establishment. The establishment can not operate without running water. Management instructed to initiate immediate corrective action.

2-01.4 Food is not properly labeled/packaged. A pint container of "rice wine " in the back upright refrigerator is unlabled in self serve retail area. Management instructed to initiate immediate corrective action.

2-01.1 (D) Defective food containers are present (in the basement outer case of food containers are broken with content spilling to the floor. Management instructed to initiate immediate corrective action.

2-01.1 (B) Adulterated or unwholesome food is present. The down stair freezer has food thrown /stored on the floor with freezer burned meats. Management instructed to initiate immediate corrective action.

4-03.4 Food is stored beneath unprotected sewer lines or dripping water lines Management instructed to initiate immediate corrective action.

6-01.2 (B) Food utensils and contact surfaces are not cleaned and sanitized. Management instructed to initiate immediate corrective action.

4-01.1 (A) Food/Food service article storage does not provide protection (frozen meats stored on the dirty freezer floor, cases of fruit stored in the dirty bathroom, knives not being sanitizer and washed, vegetabled stored on top of dirty crates embeded in stagnet dirty water. Management instructed to initiate immediate corrective action.

6-01.3 Food utensils and contact surfaces are not cleaned and sanitized before each change in food processing. A wood,board is used as a food prep table. Management instructed to initiate immediate corrective action.

3/19/08

19-01.1 Food establishment personnel food safety certified individual is not present.

12-01.5.B (5) Hot water at hand washing sink is not provided. The estabishment does not have hot or cold water in the establishment. The establishment cn not operate without runing water. Management instructed to initiate immediate corrective action.

2-01.4 Food is not properly labeled/packaged. A pint container of "rice wine " in the back upright refrigerator is unlabled in self serve retail area. Management instructed to initiate immediate corrective action.

2-01.1 (D) Defective food containers are present (in the basement outer case of food container are broken eith cntent spilling to the floor. Management instructed to initiate immediate corrective action.

2-01.1 (B) Adulterated or unwholesome food is present. The down stair freezer has food thrown /stored on the floor with freezer burned meats. Management instructed to initiate immediate corrective action.

4-03.4 Food is stored beneath unprotected sewer lines or dripping water lines Management instructed to initiate immediate corrective action.

6-01.2 (B) Food utensils and contact surfaces are not cleaned and sanitized. Management instructed to initiate immediate corrective action.

4-01.1 (A) Food/Food service article storage does not provide protection (frozen meats stored on the dirty freezer floor, cases of fruites stored in the dirty bathroom, knives not being sanitizer and washed, vegetabled stored on top of dirty crates enbeded in stagnet dirty water. Management instructed to initiate immediate corrective action.

6-01.3 Food utensils and contact surfaces are not cleaned and sanitized before each change in food processing. A wood,board is used as a food prep table. Management instructed to initiate immediate corrective action.

11/19/07

19-01.1 Food establishment personnel food safety certified individual is not present.

9/24/07

19-01.1 Food establishment personnel food safety certified individual is not present.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

King's Market *Retail Food: Grocery Market*
145 N 10th St *Philadelphia, PA 19107*

Inspection Date

11/9/06
No Critical Violations

8/28/06
No Critical Violations

8/5/05
No Critical Violations

Sidewalk Sweet House *Retail Food: Restaurant, Eat-in*
148 N 10th St *Philadelphia, PA 19107*

Inspection Date

7/28/08
No Critical Violations

6/26/07
No Critical Violations

2/16/06
No Critical Violations

Mong Kok Station *Retail Food: Restaurant, Eat-in*
153 N 10th St *Philadelphia, PA 19107*

Inspection Date

7/28/08
No Critical Violations

10/22/07
No Critical Violations

9/28/07
19-01.1 Food establishment personnel food safety certified individual is not present. Establishment dos not have a certified individual.
8-01.2 (C) Hot water is not provided. No hot water was provided. Owner stated that the establishment will be installing a new heater.
9-02.2 (A) Employee hand wash frequency is inadequate. No hot water provided.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. No hot water provided.

North Sea Seafood Rest. *Retail Food: Restaurant, Eat-in*
153 N 10th St *Philadelphia, PA 19107*

Inspection Date

6/12/06
No Critical Violations

Four Seasons Grocery *Retail Food: Grocery Market*
214 N 10th St *Philadelphia, PA 19107*

Inspection Date

11/2/07
19-01.1 Food establishment personnel food safety certified individual is not present. Information about classes and city certificate was given. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Four Seasons Grocery
214 N 10th St

Retail Food: Grocery Market
Philadelphia, PA 19107

Inspection Date

11/2/06

No Critical Violations

10/7/05

No Critical Violations

Tuck Hing Company
218 N 10th St

Retail Food: Grocery Market
Philadelphia, PA 19107211

Inspection Date

1/23/07

No Critical Violations

1/3/06

No Critical Violations

On Lok House
219 N 10th St

Institution: Adult, Adult Day Care
Philadelphia, PA 19107

Inspection Date

3/13/08

No Critical Violations

3/15/07

No Critical Violations

3/14/06

No Critical Violations

Good Taste Asian Cuisine
220 N 10th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

10/3/07

No Critical Violations

9/12/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Eight dishes observed in two nonfunctioning steamtables. 1 steamtable appears to be inoperable because the area where water is normally observed is used for dry storage. All dishes were observed at 75 - 82°F. Food items discarded/destroyed in an approved manner.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Eight dishes, many including meat and eggs, were observed in non-functioning steamtables at temperatures between 75 - 82°F Food items discarded/destroyed in an approved manner.
7-01 (L) Mouse infestation is present. Mouse feces observed in kitchen on shelves and along perimeter of basement and dry storage shelves. Sanitize all contaminated surfaces. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. FSC person must be present at all times during hours of operation.

9/22/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Good Taste Asian Cuisine — *Retail Food: Restaurant, Eat-in*
220 N 10th St — *Philadelphia, PA 19107*

Inspection Date

4/10/06

3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Several dishes sitting at steam table @ room temp. Stem table was turned off. All dishes were observed at temps between 89 - 95 °F. All of these foods are Condemned. Management initiated immediate corrective action. Food item discarded/destroyed in an approved manner.
4-01.1 (A) Food/Food service article storage does not provide protection. Owner removed a bar at Counter area and replaced it with seating. The 3 compartment sink and counter area are easily accessible to the public. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination-----relocate floor mixer away from sink. Noodles sitting on ware washer.
7-01 (L) Mouse infestation is present. Mouse feces observed along perimeter of Kitchen and under equipment. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner.

Potluck Cafe — *Retail Food: Restaurant, Eat-in*
220 N 10th St — *Philadelphia, PA 19107*

Inspection Date

2/20/08

No Critical Violations

Four Season Seafood — *Retail Food: Grocery Market*
226 N 10th St — *Philadelphia, PA 19107*

Inspection Date

4/4/08

No Critical Violations

3/4/08

2-01.4 Food is not properly labeled/packaged. Scallops not labeled. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Shrimp stored on the floor at 63.6°. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection (all food items must be stored off of the floor). Management instructed to initiate immediate corrective action.
6-01.2 (B) Food utensils and contact surfaces are not cleaned and sanitized. The establishment is not using a sanitizer. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Heavy infestaton noted in the back of the establishment in the storage areas. Droppings on shelves and along the edges of the floor. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present (sinks in the food prep area). Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. The basement floor is wet from water leaks. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Management instructed to initiate immediate corrective action.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. The establishment s not familiar with wash/rinse/sanitizer Management instructed to initiate immediate corrective action.
10-01.1 (A) An approved equipment and utensil washing sink is not provided. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

T & C Food Market — *Retail Food: Grocery Market*
226 N 10th St — *Philadelphia, PA 19107231*

Inspection Date

2/9/06

No Critical Violations

TNP Food Market — *Retail Food: Grocery Market*
226 N 10th St — *Philadelphia, PA 19107231*

Inspection Date

11/2/07

No Critical Violations

8/17/07

2-06.4 Shellfish Purchase records/tags are not kept for 90 days. All items on site have tags and invoices are kept. However, shellfish tags for all items sold must be kept for 90 days.
8-01.2 (C) Hot water is not provided at employee bathroom. Hot water observed at other sinks. Management instructed to initiate immediate corrective action.

9/21/06

No Critical Violations

American Ginseng Shop — *Retail Food: Grocery Market*
228 N 10th St — *Philadelphia, PA 19107*

Inspection Date

8/17/07

No Critical Violations

10/16/06

No Critical Violations

International Bakery — *Retail Food: Restaurant, Eat-in*
232 N 10th St — *Philadelphia, PA 19107*

Inspection Date

9/12/07

No Critical Violations

10/16/06

No Critical Violations

10/7/05

No Critical Violations

International Bakery
232 N 10th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

9/12/05

2-01.1 (B) Adulterated or unwholesome food is present.flour and other dry-storage food items adulterated by numerous German roaches noted in open containers. Also, roaches obsrved in seams of proofers, in gaskets of ice machine, and in food display cases. All food items in the establishment are retained. All food retained must not be sold or removed from the establishment premise until the safety or wholesomeness of the product is determined. Management instructed to initiate immediate corrective action via interpreter service.
2-10.2 Ice is not protected from contamination. ice machine observed with roaches in gaskets.Ice machine is to be emptied, cleaned and sanitized prior to re-use. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. potentially hazardous pastries noted in pastry display case with no time or temperature controls; unknown duration of time. These items are condemned. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. single-use disposable pastry boxes observed with German roaches crawling in boxes. These items are condemned. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. uncovered pastries at customer display. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Severe roach infestation noted with roaches observed on all surfaces in all rooms, both basement and 1st floor. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Management instructed to initiate immediate corrective action.

Charles Plaza
234 N 10th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

9/28/07

No Critical Violations

10/13/06

No Critical Violations

10/25/05

No Critical Violations

Joses' Grocery
469 N 10th St

Retail Food: Grocery Market
Philadelphia, PA 19123

Inspection Date

9/20/07

No Critical Violations

11/16/06

No Critical Violations

10/24/05

No Critical Violations

C & F Convenience Store
514 N 10th St

Retail Food: Grocery Market
Philadelphia, PA 19123

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

C & F Convenience Store — *Retail Food: Grocery Market*
514 N 10th St — *Philadelphia, PA 19123*

Inspection Date

4/1/08

9-04 (B) Wiping cloths are used in an unapproved manner. A wet cloth is on a food contact surface.
19-01.1 Food establishment personnel food safety certified individual is not present.

2/28/08

9-04 (B) Wiping cloths are used in an unapproved manner. A wet cloth is on a food contact surface.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided.
19-01.1 Food establishment personnel food safety certified individual is not present.

Wah Yun Restaurant — *Retail Food: Prepared Food Take-Out*
719 N 10th St — *Philadelphia, PA 19123*

Inspection Date

2/4/07

No Critical Violations

6/7/06

No Critical Violations

10TH STREET S&K COLD BEER — *Retail Food: Prepared Food Take-Out*
725 N 10th St — *Philadelphia, PA 19123*

Inspection Date

7/5/07

19-01.1 Food establishment personnel food safety certified individual is not present.

Tech Deli — *Retail Food: Restaurant, Eat-in*
725 N 10th St — *Philadelphia, PA 19123*

Inspection Date

8/3/06

No Critical Violations

8/10/05

No Critical Violations

Tenth Street S&K Beer & Deli — *Retail Food: Prepared Food Take-Out*
725 N 10th St — *Philadelphia, PA 19123*

Inspection Date

10/1/07

No Critical Violations

K Park Food Market, Inc — *Retail Food: Grocery Market*
727 N 10th St — *Philadelphia, PA 19123*

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

K Park Food Market, Inc
727 N 10th St

Retail Food: Grocery Market
Philadelphia, PA 19123

Inspection Date

7/16/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Raw eggs are at 90°F.
7-01 (A) Fly infestation is present. Live flies are in the toilet room.
8-06.1.1 (C) Drain line is in need of repair. The utensil sink drains to a catch sink.
9-04 (B) Wiping cloths are used in an unapproved manner. A soiled cloth is on a food contact surface.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Sanitizer is not provided.
19-01.1 Food establishment personnel food safety certified individual is not present.

2/21/08

19-01.1 Food establishment personnel food safety certified individual is not present. Note: Food workers are advised to register and become city food safety certified within 90 days from today[2/24/2007].

2/24/07

No Critical Violations

2/16/06

No Critical Violations

12/13/05

7-01 (L) Mouse infestation is present-------due to mouse droppings on floor perimeter particularly in rear side beveage storage area.

Infante Grocery
900 N 10th St

Retail Food: Grocery Market
Philadelphia, PA 19123414

Inspection Date

2/21/08

No Critical Violations

10/17/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. 11 dz eggs and approx. 100 lbs of various deli meats and prepackaged meats stored in deli display case at 50°F. Food refrigerated to meet cooling requirements. Management initiated immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. Deli display case 50°F. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. No stoppers for 3 bay sink. Management instructed to initiate immediate corrective action.

9/26/07

No Critical Violations

OK Food Market
900 N 10th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19123414

Inspection Date

8/6/07

5-01.1 Food is not protected from contamination. Due to roach infestation.
7-01 (D) Roach infestation is present. Roaches at various life stages noted crawing under deli case in kitchen area.
19-01.1 Food establishment personnel food safety certified individual is not present.

11/24/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

OK Food Market
900 N 10th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19123414

Inspection Date

1/11/06

No Critical Violations

Bumblefish
12 S 10th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

7/23/08

No Critical Violations

7/3/08

19-01.1 Food establishment personnel food safety certified individual is not present (waiting for exam results).
8-06.1.1 (C) Drain line is in need of repair (small hole in water line).
10-04.0 Oversized equipment is not properly washed or sanitized (wood Hangiri bowl used for mixing rice).

Grand Slam Deli & Market
12 S 10th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

11/2/07

No Critical Violations

9/6/07

19-01.3 Food establishment personnel food safety certificate is not posted. Establishment has servsafe, not city certificate. City certificate is required Management instructed to initiate immediate corrective action.

11/6/06

No Critical Violations

Lunch Cart #000109
103 S 10th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

7/13/07

No Critical Violations

7/13/07

No Critical Violations

6/5/07

19-01.3 Food establishment personnel food safety certificate is not posted. Employee stated that he has the certificate but not on the cart. A copy of the certificate must be present on the cart. The city certificate is required.

6/26/06

No Critical Violations

8/24/05

No Critical Violations

Newstand
106 S 10th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

4/18/07

No Critical Violations

5/2/06

No Critical Violations

RAM Newstand
111 S 10th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

4/3/08

No Critical Violations

Jake's Pizza and Grill
127 S 10th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

3/23/06

No Critical Violations

2/21/06

7-01 (L) Mouse infestation is present. Mouse feces observed behind ice machine and mop room on 1st floor and along wals and under equiment in bsmt. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided. Water temp was observed at 93 °F. Owner adjusted temp at water heater and the temp was within acceptable limits. Management initiated immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Handsinks blocked.No soap or papertowels at any hand sinks.

Milano's Pizzeria & Grill
127 S 10th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

12/3/07

No Critical Violations

9/25/07

19-01.3 Food establishment personnel food safety certificate is not posted. Servsafe certificate is posted. However, city certificate is now required. Management instructed to initiate immediate corrective action.

12/12/06

No Critical Violations

11/10/06

8-01.2 (C) Hot water is not provided. Upon arrival, hot water temp was observed at 80 °F. Hot water heater was turned up and temperature was in compliance. Also, hot sde faucet handle was stripped at utensil sink. Management initiated immediate corrective action.

Sam's Fresh Spot
135 S 10th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Sam's Fresh Spot
135 S 10th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

9/6/07
No Critical Violations

10/17/06
No Critical Violations

11/28/05
No Critical Violations

Locust Bar
235 S 10th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

6/21/07
No Critical Violations

6/27/06
No Critical Violations

Green Garden
237 S 10th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

6/27/08
No Critical Violations

6/25/08
19-01.1 Food establishment personnel food safety certified individual is not present. Owner is scheduled for food a safety class.

5/28/08
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Warewasher needs calibration.
19-01.1 Food establishment personnel food safety certified individual is not present. Owner is scheduled for food a safety class.

Serv Rite Food Market
239 S 10th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107440

Inspection Date

2/9/07
No Critical Violations

2/8/06
No Critical Violations

Coffee Cup
247 S 10th St

Institution: Adult, Adult Day Care
Philadelphia, PA 19107

Inspection Date

4/8/08
No Critical Violations

2/9/07
No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Coffee Cup *Institution: Adult, Other*
247 S 10th St *Philadelphia, PA 19107*

Inspection Date

3/14/06

No Critical Violations

Luna Mediterranean Restaurant & Pizza *Retail Food: Restaurant, Eat-in*
255 S 10th St *Philadelphia, PA 19107*

Inspection Date

8/5/05

No Critical Violations

Slice of Philly *Retail Food: Restaurant, Eat-in*
255 S 10th St *Philadelphia, PA 19107*

Inspection Date

11/27/07

5-01.1 Food is not protected from contamination. Pizzas left uncovered at customer display. Provide approved sneezeguards at customer display. Also, slicer observed in unfnished baseent. Discontinue use of slicer in basement and move it to upstairs prep area.
7-01 (L) Mouse infestation is present. Mouse feces observed along perimeter of rear prep area. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided at prep area handsink. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. A handsink is not provided at front counter and prep area handsink does not have hot water and soap and papertowels are not provided. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

Urartu Armenian & Mediterranean Cuisine *Retail Food: Restaurant, Eat-in*
255 S 10th St *Philadelphia, PA 19107*

Inspection Date

5/17/07

No Critical Violations

7/20/06

No Critical Violations

Tenth Street Pour House *Retail Food: Restaurant, Eat-in*
262 S 10th St *Philadelphia, PA 19107*

Inspection Date

11/7/07

No Critical Violations

9/5/07

7-01 (L) Mouse infestation is present. Mouse feces observed along shelves at counter, in prep areas and throughout basement, along ledges and perimeter. Sanitize as needed. Management instructed to initiate immediate corrective action.
19-01.3 Food establishment personnel food safety certificate is not posted. Experior certificate is posted, however, city certificate is required.

8/24/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Tenth Street Pour House
262 S 10th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

8/5/05
No Critical Violations

Cafe Mocha
263 S 10th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

9/5/07
19-01.1 Food establishment personnel food safety certified individual is not present.

6/21/07
19-01.1 Food establishment personnel food safety certified individual is not present.

The Foodery
324 S 10th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107125

Inspection Date

11/5/07
No Critical Violations

7/2/07
No Critical Violations

5/17/07
No Critical Violations

6/27/06
No Critical Violations

Lunch Cart # 000081
1 N 11th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19106

Inspection Date

9/17/07
No Critical Violations

4/23/07
No Critical Violations

4/18/07
No Critical Violations

4/25/06
No Critical Violations

4/25/06
No Critical Violations

4/5/06
No Critical Violations

7/15/05
No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Fruit Salad Cart # 000036
8 N 11th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

4/14/08

No Critical Violations

4/23/07

No Critical Violations

4/24/06

No Critical Violations

Hot Dog Cart #000028
14 N 11th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

4/9/08

No Critical Violations

4/20/07

No Critical Violations

5/3/06

No Critical Violations

Dim Sum Garden
59 N 11th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

7/28/08

No Critical Violations

5/6/08

19-01.1 Food establishment personnel food safety certified individual is not present (waiting for city certificate).

3/17/08

7-01 (L) Mouse infestation is present (mouse feces observed on shelving and floor perimeters). Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate is required. Information was given.
10-02.4 Unapproved sanitizer is being used (bleach used is not approved).

9/11/07

8-01.2 (C) Hot water is not provided. Hot water tank needs to be repaired or replaced. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. No hot water in establishment.
10-02.2 (B) Food equipment and utensils are improperly sanitized. No hot water in establishment.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate is required. Information was given.

Ho Kila
59 N 11th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

4/28/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Ho Kila
59 N 11th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

9/22/05

No Critical Violations

Sino Cafe
59 N 11th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

9/21/06

No Critical Violations

6/19/06

No Critical Violations

Ly Michaels
101 N 11th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

1/23/07

No Critical Violations

12/28/06

7-01 (L) Mouse infestation is present. Mouse feces observed along walls and under equipment in kitchen and storage areas. Mouse feces also observed on lower shelving.
8-01.2 (C) Hot water is not provided in both bathrooms. Ran water for 5 minat each sink and temperature did not climb above 70°F. Management instructed to initiate immediate corrective action.

10/21/05

No Critical Violations

Today's Bus
121 N 11th St

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

11/5/07

No Critical Violations

5/31/07

No Critical Violations

5/10/06

No Critical Violations

Kingdom of Vegetarian Restaurant
129 N 11th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

10/17/07

7-01 (L) Mouse infestation is present. Mouse feces observed on lower shelving in bsmt kitchen and along walls. Sanitize as needed Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. No soap or paper towels at basement handsink. Management instructed to initiate immediate corrective action.
19-04 Food establishment personnel food safety certificate is expired. President's certificate has expired. An employee has a Serv Safe certificate. However, a city certificate is required.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Kingdom of Vegetarian Restaurant — *Retail Food: Restaurant, Eat-in*
129 N 11th St — *Philadelphia, PA 19107*

Inspection Date

10/4/06

No Critical Violations

10/18/05

No Critical Violations

Asia Supermarket — *Retail Food: Grocery Market*
143 N 11th St — *Philadelphia, PA 19107*

Inspection Date

7/30/08

7-01 (A) Fly infestation is present.

19-01.1 Food establishment personnel food safety certified individual is not present. Management is scheduled for training on 8/17/2008.

6/5/08

2-01.4 Food is not properly labeled/packaged. Mutiple food items were not properly labeled.

7-01 (A) Fly infestation is present.

7-01 (L) Mouse infestation is present. Mouse droppings observed throughout establishment on the floor and on shelving.

8-06.1.1 (C) Drain line is in need of repair (water dripping from water line).

19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

1/18/07

No Critical Violations

12/20/06

No Critical Violations

7/8/05

No Critical Violations

Tasty Place — *Retail Food: Restaurant, Eat-in*
143 N 11th St — *Philadelphia, PA 19107*

Inspection Date

10/17/07

No Critical Violations

12/20/06

No Critical Violations

11/9/05

No Critical Violations

K C's Pastries — *Retail Food: Prepared Food Take-Out*
145 N 11th St — *Philadelphia, PA 19107*

Inspection Date

6/4/07

No Critical Violations

9/25/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

K C's Pastries — *Retail Food: Prepared Food Take-Out*
145 N 11th St — *Philadelphia, PA 19107*

Inspection Date

9/6/05

No Critical Violations

Fu Zhong Fast Food — *Retail Food: Restaurant, Eat-in*
149 N 11th St — *Philadelphia, PA 19107*

Inspection Date

1/12/07

No Critical Violations

9/26/06

No Critical Violations

9/25/06

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Approximately 20 lbs of cooked chicken sitting out at room temperature, observed at 57 - 61°F. This chicken is condemned. Food item must be discarded or destroyed in an approved sanitary manner in the presence of a Health Department Representative.
7-01 (L) Mouse infestation is present. Mouse feces observed along perimeter an lower shelving. Sanitize all contaminated surfaces. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided. Upon arrival establishment did not have hot water. Water temp observed at 70 °F. Owner stated hot water heater is turned off at night. Hot water heater must be kept on at all times. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. No hot water on premises.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. No hot water provided. Management instructed to initiate immediate corrective action.

9/13/05

No Critical Violations

Hong Bo Restaurant — *Retail Food: Restaurant, Eat-in*
149 N 11th St — *Philadelphia, PA 19107*

Inspection Date

2/20/08

No Critical Violations

1/22/08

7-01 (L) Mouse infestation is present. Fresh mouse droppings observed on floor along walls and in corners in dry food storage and food prep areas. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not sanitized. Utensils must be sanitized after washing and rinsing. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

China Bakery — *Retail Food: Restaurant, Eat-in*
209 N 11th St — *Philadelphia, PA 19107*

Inspection Date

11/9/06

No Critical Violations

11/10/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

China Bakery — *Retail Food: Restaurant, Eat-in*
209 N 11th St — *Philadelphia, PA 19107*

Inspection Date

10/7/05

5-01.1 Food is not protected from contamination. Uncovered pasteries at customer display. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. House and fruit flies observed throughout. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed along walls and lower shelving at counter, kitchen and bsmt. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided @ bsmt 3 compartment utensil sink. Management instructed to initiate immediate corrective action.

Lee How Fook — *Retail Food: Restaurant, Eat-in*
219 N 11th St — *Philadelphia, PA 19107*

Inspection Date

10/17/07

7-01 (D) Roach infestation is present. Live german roach nymphs observed in warewashing area. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

12/12/06

No Critical Violations

11/9/06

7-01 (D) Roach infestation is present. Live german roaches, adult and nymphs observed in prep areas. Management instructed to initiate immediate corrective action.

11/10/05

No Critical Violations

10/12/05

7-01 (L) Mouse infestation is present. Mouse feces observed throughout kitchen and prep areas, along walls and on shelving and ledges. Mouse feces also observed on floor of walk-in. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Prep area handsink is completely blocked and there is no easily accessible sink available to wash hands. Management instructed to initiate immediate corrective action.

Vietnam Restaurant — *Retail Food: Restaurant, Eat-in*
221 N 11th St — *Philadelphia, PA 19107*

Inspection Date

10/10/07

No Critical Violations

9/11/07

7-01 (K) Rat infestation is present. Rat feces, both fresh and old, observed along perimeter of dry storage sub-basement. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. ESC person must be onsite at all times.

9/21/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Vietnam Palace
222 N 11th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

9/11/07

No Critical Violations

7/20/07

2-01.1 (B) Adulterated or unwholesome food is present. Numerous german roaches (adults and nymphs) observed crawling throughout a bulk container of rice in the basement. Rice is condemned and must be discarded.
7-01 (D) Roach infestation is present. Numerous live german roaches (adults and nymphs) observed in basement prep area in bulk rice container and crawling along ice machine and storage areas. Management instructed to initiate immediate corrective action.

6/19/07

7-01 (D) Roach infestation is present. Several live and numerous dead roaches observed in between refrigeration units in kitchen. And numerous dead germen roaches observed in basement. Management instructed to initiate immediate corrective action.

11/16/05

No Critical Violations

Zen Tea House
225 N 11th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

6/22/07

No Critical Violations

11/16/05

No Critical Violations

J & J Trestle Inn
339 N 11th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

7/23/08

19-01.1 Food establishment personnel food safety certified individual is not present. .

7/16/08

No Critical Violations

4/19/08

7-01 (L) Mouse infestation is present. Mouse excreta is on the kitchen floor.
19-01.1 Food establishment personnel food safety certified individual is not present. .

5/1/07

19-01.1 Food establishment personnel food safety certified individual is not present. Call 215.685.7495 for provider list. .

4/26/06

No Critical Violations

3/15/06

7-01 (L) Mouse infestation is present. Mouse feces observed on floor perimeters and hand sink in kitchen. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Green Street Market — *Retail Food: Grocery Market*
600 N 11th St — *Philadelphia, PA 19123229*

Inspection Date

1/8/07

No Critical Violations

11/20/06

No Critical Violations

10/16/06

12-02.1 (B) Required hand washing sink is not provided inside or outside toilet room. Management instructed to initiate immediate corrective action.

Progresso Food Market — *Retail Food: Grocery Market*
600 N 11th St — *Philadelphia, PA 19123229*

Inspection Date

12/1/05

7-01 (L) Mouse infestation is present-------fresh and old mouse droppings noted on floor perimeter, and on countertops, particularly under microwave oven.

11/2/05

7-01 (L) Mouse infestation is present-------fresh and old mouse droppings noted on floor perimeter, and on countertops, particularly under microwave oven.

Wazobia Restaurant & Groceries — *Retail Food: Restaurant, Eat-in*
616 N 11th St — *Philadelphia, PA 19123341*

Inspection Date

9/17/07

7-01 (L) Mouse infestation is present. Droppings were observed on floor perimeters behind equipment. Management instructed to initiate immediate corrective action.
18-01.1 Alteration or construction began prior to plan submission and approval. NOTE: NO PLAN REVIEW NOTED SUBMITTED NOR PLAN REVIEW FEES PAID AS OF YET.
19-01.1 Food establishment personnel food safety certified individual is not present.
Proper plans, drawn to scale, showing all design features, including all food service equipment and the location of toilet rooms, storage areas, and utilities must be submitted to the, Plan Review Section, Office of Food Protection. A complete inspection of this establishment including review of the design, function, and equipment feature is required. Additional information may be obtained from the Philadelphia website: http://www.phila.gov/health/units/ehs/html/ofp_progams.html.
Contact Plan Review Section, Office of Food Protection, for questions or appointments at 215-685-7405. Completed plan review submissions and fees may be mailed to:
Plan Review Section,
Office of Food Protection,
321 University Avenue,
Philadelphia, PA, 19104.
Note: Previous owner failed to submit approved plans for renovation done/fees not paid. Present owner/occupant states no new thing ever brought in or any renovation done since she moved in.

Wazobia Restaurant & Groceries *Retail Food: Restaurant, Eat-in*
616 N 11th St *Philadelphia, PA 19123341*

Inspection Date

8/1/07

5-01.1 Food is not protected from contamination. Some food items were observed uncovered in various refrigeration units. All food must be stored covered. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Droppings were observed on floor perimeters behind equipment. Management instructed to initiate immediate corrective action.
18-01.1 Alteration or construction began prior to plan submission and approval. NOTE: NO PLAN REVIEW NOTED SUBMITTED NOR PLAN REVIEW FEES PAID AS OF YET.
19-01.1 Food establishment personnel food safety certified individual is not present.
NOTE: OWNER STATES BASEMENT IS PRESENTLY NOT IN USE.
There is a trap door located in kitchen area that leads to basement. Access to the area is necessary in order to assess whether or not the proper backflow prevention devices is installed on the water line and that there is no source of entry ways or attractants present in that area.
THIS AREA MUST BE OPENED FOR INSPECTION
Proper plans, drawn to scale, showing all design features, including all food service equipment and the location of toilet rooms, storage areas, and utilities must be submitted to the, Plan Review Section, Office of Food Protection. A complete inspection of this establishment including review of the design, function, and equipment feature is required. Additional information may be obtained from the Philadelphia website: http://www.phila.gov/health/units/ehs/html/ofp_progams.html.
Contact Plan Review Section, Office of Food Protection, for questions or appointments at 215-685-7405. Completed plan review submissions and fees may be mailed to:
Plan Review Section,
Office of Food Protection,
321 University Avenue,
Philadelphia, PA, 19104.
Note: Previous owner failed to submit approved plans for renovation done/fees not paid. Present owner/occupant states no new thing ever brought in or any renovation done since she moved in.

12/15/06

No Critical Violations

11/16/06

7-01 (L) Mouse infestation is present. Fresh mouse droppings noted on floor perimteters under and behind food storage equipment in kitchen and rear storage areas.
5-01.1 Food is not protected from contamination. Plastic cutting board noted on food preparation counter in kitchen area observed pitted with old food stains at the time of this inspection.
9-04 (B) Wiping cloths are used in an unapproved manner. Stained and moist wiping cloth noted sitting on food cutting board in kitchen area observed not stored in sanitizing solution between use.

12/1/05

No Critical Violations

11/2/05

7-01 (A) Fly infestation is present------flies noted in kitchen andrear food storage area.
7-01 (L) Mouse infestation is present------several fresh and old mouse droppings noted on floor perimeters especially behind and under refrigerators/ kitchen storage equipment.
9-02.2 (A) Employee hand wash frequency is inadequate-----rear handsink noted blocked.
9-04 (B) Wiping cloths are used in an unapproved manner.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized-----sanitizer not provided.

M. Green Mart *Retail Food: Grocery Market*
905 N 11th St *Philadelphia, PA 19123*

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

M. Green Mart *Retail Food: Grocery Market*
905 N 11th St *Philadelphia, PA 19123*

Inspection Date

4/23/07

No Critical Violations

5/16/06

No Critical Violations

5/11/06

4-01.1 (A) Food/Food service article storage does not provide protection. Personal care products over canned food at retail shelving.
8-06.1.1 (C) Drain line is in need of repair. Garbage grinder plumbed indirectly. No trap for indirect waste line.

Union Associated Supermarket *Retail Food: Grocery Market*
901 N 11th St *Philadelphia, PA 19123*

Inspection Date

9/16/05

7-01 (L) Mouse infestation is present------several new and old mouse droppings still noted on floor perimeters under and behind food storage equipment/on countertops/deli case countertop and food storage shelvings in customer service under and behind chips display racks and kitchen food preparation and rear storage areas/perimteter of restroom.

8/10/05

2-01.1 (B) Adulterated or unwholesome food is present----mouse feces and gnawed foods on shelvings in customer service area
5-01.1 Food is not protected from contamination-----ready-to-eat noted stored on shelvings contaminated by mouse droppings. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present------several old and old mouse droppings noted on floor perimeters under and behind food storage equipment/on countertops and food storage shelvings in customer service and kitchen food preparation and service area.

Lunch Cart # 000089 *Retail Food: Mobile Food Vendor*
5 S 11th St *Philadelphia, PA 19107*

Inspection Date

5/29/08

No Critical Violations

4/25/07

No Critical Violations

5/9/06

No Critical Violations

7/13/05

No Critical Violations

New World Health Foods *Retail Food: General Convenience*
25 S 11th St *Philadelphia, PA 19107151*

Inspection Date

5/25/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

New World Health Foods
25 S 11th St

Retail Food: General Convenience
Philadelphia, PA 19107151

Inspection Date

7/11/06

No Critical Violations

12/5/05

No Critical Violations

Sal's Pizza
31 S 11th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

1/28/08

19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

11/5/07

19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

9/5/07

8-06.1.1 (A) Liquid waste is not disposed of properly. Grease is covering the floors and walls of the room used to store the barrels. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

10/20/06

No Critical Violations

11/28/05

No Critical Violations

Hot Dog Cart #206
34 S 11th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

6/2/08

No Critical Violations

11/1/07

19-01.3 Food establishment personnel food safety certificate is not posted. employee has servsafe certficate and is awaiting the city certificate.

7/3/06

No Critical Violations

Oh So Good Eatery
34 S 11th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107111

Inspection Date

6/7/07

No Critical Violations

7/26/06

No Critical Violations

12/5/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Oh So Good Eatery — *Retail Food: Restaurant, Eat-in*
34 S 11th St — *Philadelphia, PA 19107111*

Inspection Date

10/18/05

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Cut honeydew, Cantolope and watermelon observed at 65 - 70 °F on buffet table.
3 boxes containing 30 doz eggs each obsered sitting on milkcates in prep area. Management initiated immediate corrective action. Food item must be discarded or destroyed in an approved sanitary manner in the presence of a Health Department Representative.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit.
Several cold food items were observed out of temperature. These items are condemned and are to be properly disposed of to a landfill. Invoices must be presented.l
These items include:
From the walk-in:
10 lbs raw pork loin 51 °F — 3 boxes - 30 doz eggs each @ room temp 79.5°F
5 lbs beef 51 °F — Approx 10 cooked chkn beasts 52 °F
2 slabs baby back ribs 51°F — Aprox 5 lbs cooked chkn pieces 49°F
From the buffet:
Seafood salad 62°F
All melons 65 - 70 °F
And all other pot hazardous items on the buffet table - cold side.
Also the American cheese and provolone cheese in deli case - 52 - 58 °F.
Management initiated immediate corrective action. Food item must be discarded or destroyed in an approved sanitary manner in the presence of a Health Department Representative.
3-02.1 Refrigeration system does not maintain proper temperatures. Walk-in refrigerator air temp was observed at 55 °F and deli dsplay case refrgrator air temp was also observed at 55°F. Management instructed to initiate immediate corrective action.
4-02.1 Raw or unwashed food is not stored below ready-to-eat food. Raw beef is stored next to cooked chicken breasts in Walk-in. Raw chicken, that is to be put on the wokline is stored above prepared dishes that have come off the wokline and are to be put in the wrming unit or on the buffet table. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Raw beef is sitting next to prepared salads on the Prep table. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Moisture and fruit flies observed in Storage and prep areas.
8-01.2 (C) Hot water is not provided @ counter handsink. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Soiled wiping cloths observed sitting on prep tables. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. Stainless steel serving pans observed being washed in 2 compartment Sink. Management instructed to initiate immediate corrective action.

Hot Dog Cart # 000024 — *Retail Food: Mobile Food Vendor*
99 S 11th St — *Philadelphia, PA 19103*

Inspection Date

6/9/08

No Critical Violations

4/26/07

No Critical Violations

4/26/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Hot Dog Cart # 000024
230 S 16th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

8/30/05

No Critical Violations

Lou's Newsstand
111 S 11th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

4/2/08

No Critical Violations

Newsstand
103 S 11th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

4/11/07

No Critical Violations

Thomas Jefferson University Hospital
111 S 11th St

Institution: Hospital
Philadelphia, PA 19107

Inspection Date

5/20/08

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit: WAWA 1/2 & 1/2 containers at self service area.
8-06.1.1 (C) Drain line is in need of repair: 3-bay sink (valve) draining to floor; condensate line from soda machine draining to floor (pooled water present/floor drain not observed).

3/13/08

8-06.1.1 (C) Drain line is in need of repair- sanitizing bay of 3-bay sink & 2 kettle valves leak to floor; condensate line from soda machine draining to floor (pooled water present/floor drain not observed).
8-06.1.2 (A) An approved indirect waste drain connection is not provided- drain line submerged (1" minium air gap is required) for small Groen kettle.

3/13/07

No Critical Violations

3/20/06

No Critical Violations

Midtown II Restaurant
122 S 11th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

5/22/07

No Critical Violations

3/15/06

No Critical Violations

Foerderer Pavilion
125 S 11th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

Foerderer Pavilion *Retail Food: Prepared Food Take-Out*
125 S 11th St *Philadelphia, PA 19107*

Inspection Date

6/21/07
No Critical Violations

3/21/06
No Critical Violations

Philly Style Pizza *Retail Food: Restaurant, Eat-in*
126 S 11th St *Philadelphia, PA 19107*

Inspection Date

1/28/08
No Critical Violations

9/19/07
19-04 Food establishment personnel food safety certificate is expired.

10/20/06
No Critical Violations

11/28/05
No Critical Violations

PrimoHoagies *Retail Food: Prepared Food Take-Out*
128 S 11th St *Philadelphia, PA 19107*

Inspection Date

6/13/07
No Critical Violations

6/22/06
No Critical Violations

Panda Garden *Retail Food: Restaurant, Eat-in*
130 S 11th St *Philadelphia, PA 19107*

Inspection Date

6/25/08
7-01 (L) Mouse infestation is present. Mouse feces observed on basement floor and shelving of bulk food storage area. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

12/26/07
7-01 (L) Mouse infestation is present -- Fresh mouse feces observed on basement and bulk food storage floors. Management instructed to initiate immediate corrective action.

5/21/07
No Critical Violations

2/15/06
No Critical Violations

Philly Soft Pretzel *Retail Food: Prepared Food Take-Out*
132 S 11th St *Philadelphia, PA 19107*

Inspection Date

Philly Soft Pretzel *Retail Food: Prepared Food Take-Out*
132 S 11th St *Philadelphia, PA 19107*

Inspection Date

3/12/08

19-01.3 Food establishment personnel food safety certificate is not posted. Mgr has servsafe certificate on site. However, city certificate is required.
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.
2-01.1 (D) Defective food containers are present. Gallon of mustard container was cut through and is used as a funnel to pour off mustard. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present (In the bach of the dry storage . New and old mouse droppings noted on the floor's perimeter. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection.Pretzel dough stored in used bulk flour bag.
7-01 (D) Roach infestation is present (dead cockaroaches noted all over the basement floor). Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. The basement back wall has water dripping down the wall. The three tier sink is leaking. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Three basin sink is used for storage. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Trays, spatula, etc are not being cleaned and sanitized. Management instructed to initiate immediate corrective action.

12/3/07

19-01.3 Food establishment personnel food safety certificate is not posted. Mgr has servsafe certificate on site. However, city certificate is required.

1/19/07

No Critical Violations

N.Y.P.D. Pizza *Retail Food: Restaurant, Eat-in*
140 S 11th St *Philadelphia, PA 19107*

Inspection Date

9/19/07

No Critical Violations

10/17/06

No Critical Violations

9/26/05

No Critical Violations

Ranish Newsstand *Retail Food: Mobile Food Vendor*
141 S 11th St *Philadelphia, PA 19107*

Inspection Date

5/21/07

No Critical Violations

4/26/06

No Critical Violations

Newstand *Retail Food: Mobile Food Vendor*
198 S 11th St *Philadelphia, PA 19107*

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Newstand
198 S 11th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

4/26/06

No Critical Violations

Ronnie's Newsstand
198 S 11th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

4/12/07

No Critical Violations

UNPP Newsstand
198 S 11th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

11/7/07

No Critical Violations

10/16/07

No Critical Violations

Spiro's Lunch Cart # 000058
201 S 11th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

7/11/05

No Critical Violations

Hot Dog Cart #000105
202 S 11th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

8/31/05

No Critical Violations

Hot Dog Cart
209 S 11th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

10/17/06

21-02.1 Food temperatures are not properly maintained. Internal temp of meatballs in steam table observed at 87°F. Item is condemned. Food item discarded/destroyed in an approved manner.

Hot Dog Cart #000251
209 S 11th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

5/22/07

No Critical Violations

10/20/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Santa Fe Burrito Company *Retail Food: Restaurant, Eat-in*
212 S 11th St *Philadelphia, PA 19107*

Inspection Date

12/3/07

No Critical Violations

9/5/07

19-01.1 Food establishment personnel food safety certified individual is not present. Certificate was posted, however, the city certificate was not observed. A city certificate is required.

6/21/07

19-01.1 Food establishment personnel food safety certified individual is not present. Certificate was posted, however the certified individual was not present and a city certificate was not observed. A city certificate is required.

6/22/06

No Critical Violations

Doc Watson's Pub *Retail Food: Restaurant, Eat-in*
216 S 11th St *Philadelphia, PA 19107*

Inspection Date

10/19/05

No Critical Violations

Dr. Watson's Pub *Retail Food: Restaurant, Eat-in*
216 S 11th St *Philadelphia, PA 19107*

Inspection Date

3/12/08

19-01.1 Food establishment personnel food safety certified individual is not present. Establishment has 2 servsafe certificates posted, however these persons are not present and city certificates are required.The owner reports thathe is waiting for his city certifcate.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit (ground beef 48°and , chicken wing 52°). Management instructed to initiate immediate corrective action.
3-08.3 Hot holding equipment is improperly used for food reheating. chillie,105°, cheese sauce 132°. Food must be heated to the proper temperature then placed in hot hold unit. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures.The establishment removed the food and discarded. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required betwen the hand sink aand the bain marie. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Hand siks in both kitchen e being used for storage Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly (the refrigeratd unite in the bar area). Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination.Tea stored in patrons ice, scoop handle, and soda tubes touching patron's ice. Management instructed to initiate immediate corrective action.

12/3/07

19-01.1 Food establishment personnel food safety certified individual is not present. Establishment has 2 servsafe certificates posted, however these persons are not present and city certificates are required.

9/20/07

19-01.1 Food establishment personnel food safety certified individual is not present.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Saladworks — *Retail Food: Restaurant, Eat-in*
224 S 11th St — *Philadelphia, PA 19107*

Inspection Date

12/7/07

19-01.3 Food establishment personnel food safety certificate is not posted. Mgr has a servsafe certficate posted, however a city certificate is required. Mgr stated that the application has been filed.

2/7/07

No Critical Violations

2/15/06

No Critical Violations

La Boheme Cafe — *Retail Food: Restaurant, Eat-in*
246 S 11th St — *Philadelphia, PA 19107*

Inspection Date

5/31/07

No Critical Violations

9/5/06

No Critical Violations

6/27/06

7-01 (L) Mouse infestation is present -- Fresh mouse feces observed on floors / produce shelf in basement. **Clean, sanitize floors and equipment / Discard produce. Management instructed to initiate immediate corrective action.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided -- torn faucet at 3-basin utensil sink does not allow for manual washing and sanitization of utensils. Note: Auto warewasher present

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Gianfranco Pizza Rustica — *Retail Food: Restaurant, Eat-in*
248 S 11th St — *Philadelphia, PA 19107*

Inspection Date

11/5/07

No Critical Violations

8/30/07

7-01 (L) Mouse infestation is present. Mouse feces observed along perimeter of basement storage area. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Certified person was not present and only serv safe certificate was obtained. City certificate is required. Management instructed to initiate immediate corrective action.

Michael's Pizza — *Retail Food: Restaurant, Eat-in*
248 S 11th St — *Philadelphia, PA 19107*

Inspection Date

7/20/06

No Critical Violations

7/20/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Newsstand
44 N 12th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

6/12/07

No Critical Violations

4/26/06

No Critical Violations

12th Street Cantina
45 N 12th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

6/13/08

No Critical Violations

5/9/08

19-01.1 Food establishment personnel food safety certified individual is not present. Serv Safe certificate was observed. Establshmet was given forms to obtain the city's certificate.
2-01.1 (D) Defective food containers are present. Dented can was observed on shelf. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Scoop stored in food bins with handle touching product (flour and sugar). Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Management instructed to initiate immediate corrective action.

9/27/07

19-01.1 Food establishment personnel food safety certified individual is not present. Certified person was present and Serv Safe certificate was observed. Establshmet has sent in for the city certificate.

3/27/07

19-01.1 Food establishment personnel food safety certified individual is not present.

2/22/07

19-01.1 Food establishment personnel food safety certified individual is not present.

3/20/06

No Critical Violations

AJ Pickle Patch
45 N 12th St

Retail Food: Grocery Market
Philadelphia, PA 19107142

Inspection Date

11/7/07

No Critical Violations

Andro's Gourmet Food's
45 N 12th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

3/20/06

No Critical Violations

9/29/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Bassett's Ice Cream
45 N 12th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

9/26/07

No Critical Violations

11/14/06

No Critical Violations

12/20/05

No Critical Violations

Bee Natural
45 N 12th St

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

12/11/07

No Critical Violations

1/24/07

No Critical Violations

2/1/06

No Critical Violations

Beer Garden
45 N 12th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

12/13/07

No Critical Violations

1/24/07

No Critical Violations

2/1/06

No Critical Violations

Beiler's Bakery
45 N 12th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

7/9/08

9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths must be stored in a sanitizing solution. Management instructed to initiate immediate corrective action.
2-01.4 Food is not properly labeled/packaged. Breads, cakes, pies are not labeled in self sever area. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The establishment is not familiar with wash/rinse/sanitize procedures. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Dropings noted on food storage shelves (under doughnuts), on bottom shelves and the perimeter of the floor. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Scoops , bowels, cups are stored in contact with food product. Management instructed to initiate immediate corrective action.

1/4/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Beiler's Bakery
45 N 12th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

11/17/05
No Critical Violations

Blue Mountain Vineyards
45 N 12th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

7/28/08
No Critical Violations

2/22/07
No Critical Violations

2/5/07
No Critical Violations

2/9/06
No Critical Violations

Braverman's Bakery
45 N 12th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

2/1/06
No Critical Violations

Carmen's Famous Italian Hoagies
45 N 12th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

8/8/07
No Critical Violations

10/3/06
No Critical Violations

Caviar Assouline
45 N 12th St

Retail Food: General Convenience
Philadelphia, PA

Inspection Date

9/29/05
No Critical Violations

Chocolate by Mueller
45 N 12th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

5/27/08
No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Chocolate by Mueller — *Retail Food: Prepared Food Take-Out*
45 N 12th St — *Philadelphia, PA 19107*

Inspection Date

4/29/08

10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The establishmentment is not familiar with wash/rinse/sanitize procedures. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. The establishment does not use a sanitizer. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Cups used for scoops are stored touching food product. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths must be stored in a sanitizer. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Droppings noted on top of food bins, ledges, and around the perimeter of the establishment. Management instructed to initiate immediate corrective action.

2/5/07

No Critical Violations

2/22/06

No Critical Violations

Coastal Cave Trading Co — *Retail Food: Restaurant, Eat-in*
45 N 12th St — *Philadelphia, PA 19107271*

Inspection Date

5/14/08

No Critical Violations

11/27/07

No Critical Violations

1/25/07

3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Clams casino (14) and scallop cakes (9) were observed at temps between 73 - 80 °F in the improperly operated steamtable. Items were condemned and discarded. Management instructed to initiate immediate corrective action.

1/6/06

No Critical Violations

Delilah's — *Retail Food: Restaurant, Eat-in*
45 N 12th St — *Philadelphia, PA 19107*

Inspection Date

Delilah's
45 N 12th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

3/27/08

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Uncooked fish stored in the top of baine marie 54°-61°. Management instructed to initiate immediate corrective action.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit (Mac-cheese 125°,rice 93°, and sweet pot 110°). Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures (baine marie in retail area 50°, and walk-in box in the basemnt 50°) Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Cooked rice 96°in the three basin sink, cooked ham stored outside of steamtable 107°. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Mouse excretions observed in thr walk-in refrigerator. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present around the perimeters of the retail area; in side the walk-in refrigerator in the basement. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner (Wiping cloths must be stored in a sanitizing solution). Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The establishment is not familiar with wash/rinse/sanitize. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. The etablishment was given application for the city's certificate,yet todate the establishment has not filed for city's certificate.

3/27/08

19-01.1 Food establishment personnel food safety certified individual is not present. The etablishment was given application for the city's certificate,yet todate the establishment has not filed for city's certificate.
9-04 (B) Wiping cloths are used in an unapproved manner (Wiping cloths must be stored in a sanitizing solution). Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Cooked rice 96°in the three basin sink, cooked ham stored outside of steamtable 107°. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present around the perimeters of the retail area; in side the walk-in refrigerator in the basement. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Uncooked fish stored in the top of baine marie 54°-61°. Management instructed to initiate immediate corrective action.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit (Mac-cheese 125°,rice 93°, and sweet pot 110°). Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures (baine marie in retail area 50°, and walk-in box in the basemnt 50°) Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Mouse excretions observed in thr walk-in refrigerator. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The establishment is not familiar with wash/rinse/sanitize. Management instructed to initiate immediate corrective action.

2/5/08

19-01.1 Food establishment personnel food safety certified individual is not present. ServSafe certified individuals are present, and city certificates have been applied for.

10/11/07

19-01.1 Food establishment personnel food safety certified individual is not present.

Delilah's
45 N 12th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

8/3/07

2-10.2 Ice is not protected from contamination. Bottle sitting in drink ice. Management instructed to initiate immediate corrective action.
19-04 Food establishment personnel food safety certificate is expired. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

9/19/06

No Critical Violations

8/24/06

9-02.2 (A) Employee hand wash frequency is inadequate. Soap or paper towels are not provided. All sinks are blocked and unavailable. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Pans of uncovered, cooked foods are stacked on top of one another.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. 3 compartment sink is improperly operated: one compartment is filled with wiping cloths, one compartment is used for food prep and one compartment is filled with dishes. Management instructed to initiate immediate corrective action.

12/27/05

No Critical Violations

Dienner's Lancaster BBQ Chicken
45 N 12th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

1/17/07

No Critical Violations

2/1/06

No Critical Violations

Dienner's Poultry
45 N 12th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107182

Inspection Date

7/24/08

No Critical Violations

Dinic's
45 N 12th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

6/13/08

No Critical Violations

Dinic's *Retail Food: Prepared Food Take-Out*
45 N 12th St *Philadelphia, PA 19107*

Inspection Date

4/25/08

3-07.1 (A) Potentially hazardous food is improperly cooled. Roast beef/pork (100°/97°)left on counter cooling. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required (between the side prep table and patron's counter; between the hand washing sink and the food prep table). Management reports that sneeze guard is on order and will be installed this week. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths must be stored in a sanitizing solution. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. The sanitarian observed employees handling food and wiping their hands on a dirty apron. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Employees are using the three tier sink for washing their hands. Management instructed to initiate immediate corrective action.

3/25/08

2-10.2 Ice is not protected from contamination. Handel of scoop touching patron's ice. Management instructed to initiate immediate corrective action.
3-07.1 (A) Potentially hazardous food is improperly cooled. Roast beef/pork (100°/97°)left on counter cooling. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Dropings noted in the base of the steel pillar, around the edges of the perimeter of the floor. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required (between the side prep table and patron's counter; between the hand washing sink and the food prep table). Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths must be stored in a sanitizing solution. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. The sanitarian observed several employees leaving the area, reporting to work,handling boxes and returning to food prep without washing hands. Management instructed to initiate immediate corrective action.

2/5/08

19-01.1 Food establishment personnel food safety certified individual is not present. A ServSafe certified individual is present, but a city certificate has not been obtained. A city certificate application was provided today.

9/17/07

19-01.1 Food establishment personnel food safety certified individual is not present.

11/13/06

No Critical Violations

12/20/05

No Critical Violations

Down Home Diner *Retail Food: Restaurant, Eat-in*
45 N 12th St *Philadelphia, PA 19107*

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Down Home Diner
45 N 12th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

7/29/08

7-01 (L) Mouse infestation is present. Mouse feces (old/fresh) observed on floor perimeter in the dishroom. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present (observed in serving line areas and disroom area). Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair (drain line of kitchen's dishroom's three basin middle sink) is leaking.
19-01.1 Food establishment personnel food safety certified individual is not present. Application for city's certificate given.

7/8/08

7-01 (L) Mouse infestation is present. Mouse feces observed on shelving, counters, and floor perimeters throughout the establishment. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present (observed in serving line areas and disroom area). Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair (drain line of kitchen's hand sink, and dishroom's three basin sink) is leaking..
19-01.1 Food establishment personnel food safety certified individual is not present. Application for city's certificate given.
3-02.1 Refrigeration system does not maintain proper temperatures (reach-in refrigerator in kitchen dripping condensate recorded at 50° F). Food refrigerated to meet cooling requirements, operation discontinued until repaired or replaced.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The establishment is not familiar with wash/rinse/sanitize procedures. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. The sanitarian observed employees performing variest tasks ithout washing hands Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Required splash guards is needed at the counter hand sink Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths must be stored in a sanitizer. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present (noted in the food prep area in variest life cycles). Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Down Home Diner
45 N 12th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

7/8/08

7-01 (L) Mouse infestation is present. Mouse feces observed on shelving, counters, and floor perimeters throughout the establishment. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present (observed in serving line areas and disroom area). Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair (drain line of kitchen's hand sink, and dishroom's three basin sink) is leaking..
19-01.1 Food establishment personnel food safety certified individual is not present. Application for city's certificate given.
3-02.1 Refrigeration system does not maintain proper temperatures (reach-in refrigerator in kitchen dripping condensate recorded at 50° F). Food refrigerated to meet cooling requirements, operation discontinued until repaired or replaced.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The establishment is not familiar with wash/rinse/sanitize procedures. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. The sanitarian observed employees performing variest tasks ithout washing hands Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Required splash guards is needed at the counter hand sink Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths must be stored in a sanitizer. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present (noted in the food prep area in variest life cycles). Management instructed to initiate immediate corrective action.

6/12/08

7-01 (L) Mouse infestation is present. Mouse feces observed on shelving, counters, and floor perimeters throughout the establishment. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present (observed in serving line areas). Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair (drain line of sink has dripping water).
19-01.1 Food establishment personnel food safety certified individual is not present.
3-02.1 Refrigeration system does not maintain proper temperatures (reach-in refrigerator in kitchen dripping condensate recorded at 49° F). Food refrigerated to meet cooling requirements, operation discontinued until repaired or replaced.

9/27/07

19-01.1 Food establishment personnel food safety certified individual is not present. FSC certfied person was present and the serv safe certificate was observed. City certificate is required. Mgr stated they have sent in forthe cty certificate.

6/18/07

7-01 (L) Mouse infestation is present. Mouse feces observed on lower shelving at front counter. Sanitize all contaminated surfaces.
19-01.1 Food establishment personnel food safety certified individual is not present. FSC certfied person was not available and only the serv safe certificate was observed. City certificate is required. Go to the website for further information.

5/15/06

No Critical Violations

Down Home Diner *Retail Food: Restaurant, Eat-in*
45 N 12th St *Philadelphia, PA 19107*

Inspection Date

5/5/06

7-01 (A) Fly infestation is present. Numerous live moisture flies observed in rear warewashing area. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Live german roach observed near counter area. Roach feces observed on walls Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed under equipment and along walls @ counter area and rear warewashing area. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair @ several sinks throughout. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Soap or Paper towels are not provided in Kitchen. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Heavily soiled cloths sitting on counters throughout. Store in a sanitizing solution in between use.

5/5/06

7-01 (A) Fly infestation is present. Numerous live moisture flies observed in rear warewashing area. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Live german roach observed near counter area. Roach feces observed on walls Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed under equipment and along walls @ counter area and rear warewashing area. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair @ several sinks throughout. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Soap or Paper towels are not provided in Kitchen. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Heavily soiled cloths sitting on counters throughout. Store in a sanitizing solution in between use.

7/26/05

No Critical Violations

Downtown Cheese *Retail Food: Grocery Market*
45 N 12th St *Philadelphia, PA 19107*

Inspection Date

5/27/08

No Critical Violations

4/15/08

19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

1/24/07

No Critical Violations

11/14/06

No Critical Violations

12/27/05

No Critical Violations

Dutch Country Meats *Retail Food: Grocery Market*
45 N 12th St *Philadelphia, PA 19107*

Inspection Date

7/26/07

No Critical Violations

7/6/07

8-01.2 (C) Hot water is not provided at handwashing sink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Passed servsafe exam and is awaiting certificate.

11/10/06

No Critical Violations

10/6/05

No Critical Violations

9/29/05

5-08.1 Reduced oxygen packaging method is not approved. Vacuum packaging of ham, bacon and sausage must be immediately discontinued until a HACCP plan has been submitted and approved by the Department. Management instructed to initiate immediate corrective action.

Dutch Eating Place *Retail Food: Restaurant, Eat-in*
45 N 12th St *Philadelphia, PA 19107*

Inspection Date

1/17/07

No Critical Violations

1/13/06

No Critical Violations

Esh's Eggs *Retail Food: Grocery Market*
45 N 12th St *Philadelphia, PA 19107142*

Inspection Date

9/22/05

No Critical Violations

Fair Food Farm Stand *Retail Food: Grocery Market*
45 N 12th St *Philadelphia, PA 19107*

Inspection Date

4/27/07

7-01 (D) Roach infestation is present. A baby roach was observed crawling on the check out counter.

3/2/06

No Critical Violations

Fair Food Farmstand *Retail Food: Grocery Market*
45 N 12th St *Philadelphia, PA 19107*

Inspection Date

1/22/08

19-01.1 Food establishment personnel food safety certified individual is not present. Application and directions for the City food safety certificate were issued to current employee.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Fair Food Farmstand
45 N 12th St

Retail Food: Grocery Market
Philadelphia, PA 19107

Inspection Date

1/22/08

19-01.1 Food establishment personnel food safety certified individual is not present. Application and directions for the City food safety certificate were issued to current employee.

9/12/07

19-01.1 Food establishment personnel food safety certified individual is not present. Ms Teel is unsure if the organization(Fair Food Farmstand) had sent in an application for her for the city food safety certificate. Ms Teel has not filled out the application. This sanitarian issued Ms Teel the application with instruction sheet for the city food safety certificate. The application is to be filled out and signed by the person applying for the certificate.

8/2/07

No Critical Violations

5/16/07

19-01.1 Food establishment personnel food safety certified individual is not present.

Famous 4th Street Cookie #3
45 N 12th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

9/26/07

No Critical Violations

12/11/06

No Critical Violations

12/27/05

No Critical Violations

Fisher's Soft Pretzels
45 N 12th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

7/9/08

19-01.1 Food establishment personnel food safety certified individual is not present. The sanitarian observed serv safe certificate . Provided application form for city's certificate. Presently, the establshmnt is awaiting for the city's certificate to return.

Fisher's Soft Pretzels *Retail Food: Prepared Food Take-Out*
45 N 12th St *Philadelphia, PA 19107*

Inspection Date

6/4/08

10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The sanitarian observed emloyees washing hands in three basin sink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. The sanitarian observed serv safe certificate . Provided application form for city's certificate.
5-01.1 Food is not protected from contamination. Ice cream cones are stored above splash guard, Cones need to be inverted to prevent dirt and debris contaimination. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Old mouse droppings noted on moter pan under the coffee beverage station. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. The sanitarian observed employees bare hand contact pior to handling ready to eat foods (candy). Management instructed to initiate immediate corrective action.
2-01.1 (B) Adulterated or unwholesome food is present 50 lb bag of flour torn and sitting on the floor Management instructed to initiate immediate corrective action.
6-01.3 Food utensils and contact surfaces are not cleaned and sanitized before each change in food processing. The sanitarian observed the employee washing washing/ using equipment. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination. Scoop handel touching patron's ice. Management instructed to initiate immediate corrective action.

5/24/07

No Critical Violations

3/22/06

No Critical Violations

Flying Monkey Patisserie *Retail Food: Prepared Food Take-Out*
45 N 12th St *Philadelphia, PA 19107*

Inspection Date

6/12/08

7-01 (L) Mouse infestation is present (mouse feces observed on shelving, inside cabinets, and on floor perimeters). Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. A German roach observed on wall. Management instructed to initiate immediate corrective action.

3/14/08

7-01 (L) Mouse infestation is present (feces on floor perimeters).
7-01 (B) Fruit fly infestation is present (drain flies observed near mop sink). Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

1/22/08

7-01 (D) Roach infestation is present. Several live roaches were observed on floor under cake display case. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

5/30/07

No Critical Violations

4/27/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Foster's Gourmet Cookware
45 N 12th St

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

7/6/07

No Critical Violations

8/24/06

No Critical Violations

7/26/05

No Critical Violations

Four Season's Juice Bar
45 N 12th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

7/25/07

No Critical Violations

8/24/06

No Critical Violations

7/26/05

No Critical Violations

Franks A-Lot
45 N 12th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

12/11/07

19-01.1 Food establishment personnel food safety certified individual is not present. A FSC person was not onsite and a certificate was not provided. A city certificate is now required.
19-01.3 Food establishment personnel food safety certificate is not posted.

10/5/07

19-01.1 Food establishment personnel food safety certified individual is not present. A FSC person was not onsite and a certificate was not provided. A city certificate is now required.
19-01.3 Food establishment personnel food safety certificate is not posted.

7/26/07

19-01.1 Food establishment personnel food safety certified individual is not present. A FSC person was not onsite and a certificate was not provided. A city certificate is now required.
19-01.3 Food establishment personnel food safety certificate is not posted.

7/26/06

No Critical Violations

12/20/05

No Critical Violations

Giunta's Prime Shop
45 N 12th St

Retail Food: Grocery Market
Philadelphia, PA 19107

Inspection Date

7/5/07

No Critical Violations

11/15/06

No Critical Violations

Glick's Salads
45 N 12th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 1910738(

Inspection Date

7/26/07
No Critical Violations

8/11/06
No Critical Violations

9/22/05
No Critical Violations

Godshall's Poultry
45 N 12th St

Retail Food: Grocery Market
Philadelphia, PA 1910738(

Inspection Date

7/6/07
No Critical Violations

2/5/07
No Critical Violations

2/22/06
No Critical Violations

Golden Bowl
45 N 12th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

7/17/07
No Critical Violations

5/23/07
No Critical Violations

5/24/06
No Critical Violations

8/12/05
No Critical Violations

Golden Fish
45 N 12th St

Retail Food: Grocery Market
Philadelphia, PA 19107

Inspection Date

7/10/08
No Critical Violations

6/13/08
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Knives are only cleaned at closing. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The establishment is not familiar with wash/rinse/sanitize procedures. Futhermore the establish is using the three basin sink for food prep (fish noted in the sink). Management instructed to initiate immediate corrective action.

2/5/07
No Critical Violations

2/27/06
No Critical Violations

Golden Fish Market *Retail Food: Grocery Market*
45 N 12th St *Philadelphia, PA 19107568*

Inspection Date

6/13/08

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Knives are only cleaned at closing. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The establishment is not familiar with wash/rinse/sanitize procedures. Futhermore the establish is using the three basin sink for foor prep (fish noted in sink). Management instructed to initiate immediate corrective action.

Green Valley Dairy *Retail Food: Grocery Market*
45 N 12th St *Philadelphia, PA 19107270*

Inspection Date

7/14/05

No Critical Violations

Halteman's Poultry *Retail Food: Grocery Market*
45 N 12th St *Philadelphia, PA 19107*

Inspection Date

10/3/06

No Critical Violations

2/13/06

No Critical Violations

Harry G Ochs Meats *Retail Food: Prepared Food Take-Out*
45 N 12th St *Philadelphia, PA 19107463*

Inspection Date

7/6/07

No Critical Violations

12/11/06

No Critical Violations

12/27/05

No Critical Violations

Hatville Cheese *Retail Food: Grocery Market*
45 N 12th St *Philadelphia, PA 19107142*

Inspection Date

5/3/07

19-01.1 Food establishment personnel food safety certified individual is not present. Someone is enrolled in a classs scheduled for August.

7/26/06

No Critical Violations

Hatville Deli *Retail Food: Restaurant, Eat-in*
45 N 12th St *Philadelphia, PA 19107100*

Inspection Date

Hatville Deli
45 N 12th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107100

Inspection Date

7/9/08

5-04.2 (A) Approved sneeze guards are not provided as required (at scales). Missing window sneeze guard at cheese slicer machine. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Observed employee handling money and preparing a sandwiche without washing hands or using gloves.
19-01.1 Food establishment personnel food safety certified individual is not present (Jason Stoltztus is the only employee with the city certificate). Jason is not here today. The establishment requires 2-3 food certified persons for compliance coverage.
5-01.1 Food is not protected from contamination. Meats and cheese are uncovered in refrigerator. The walk-in refrigerator function as the only pass thru access into the establishment. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths must be stored in a sanitizing soution. Management instructed to initiate immediate corrective action.

6/12/08

5-04.2 (A) Approved sneeze guards are not provided as required (at scales). Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present (feces observed on floor near the display refrigerator and 3 compartment sink). Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Observed employee handling money and preparing a sandwiche without washing hands or using gloves.
19-01.1 Food establishment personnel food safety certified individual is not present (Jason Stoltztus is the only employee with the city certificate and another certified individual must be present at all times).

4/2/08

7-01 (L) Mouse infestation is present (feces observed on shelving and on floor under the display refrigerator). Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required (at scales). Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present (Jason Stoltztus is the only employee with the city certificate and another certified individual must be present at all times).

9/27/07

19-01.1 Food establishment personnel food safety certified individual is not present. Serv safe certificate observed and a city certificte has bee paid and sent in.

5/3/07

2-10.2 Ice is not protected from contamination. A jug of apple cider and a bucket full of Half and Half were observed to be stored in customer serving ice. Management initiated immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. A city certificate has not been obtained.

1/24/07

No Critical Violations

4/5/06

No Critical Violations

Hatville Deli (prepackaged)
45 N 12th St

Retail Food: Grocery Market
Philadelphia, PA 19107142

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Hatville Deli (prepackaged)
45 N 12th St

Retail Food: Grocery Market
Philadelphia, PA 19107142

Inspection Date

9/6/07

No Critical Violations

Hatville Farm Meats
45 N 12th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107100

Inspection Date

9/22/05

No Critical Violations

Iovine Brothers
45 N 12th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

7/24/08

19-01.1 Food establishment personnel food safety certified individual is not present. The establishment does not have their city's certificate. Management instructed to initiate immediate corrective action.
2-01.1 (B) Adulterated or unwholesome food is present. Decaying melons, fruits, and vegetables noted in basement walk-in refrigerators.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. The melons are stored in a broken refrigerator. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures (friut display case). Management instructed to initiate immediate corrective action.
5-02.2 Consumer notice of food treated with a sulfiting agent is not provided. Management instructed to initiate immediate corrective action.
6-01.2 (B) Food utensils and contact surfaces are not cleaned and sanitized. The establishment does not use a sanitizer for knives, equipment and cutting bord. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. The orange juicer machine is stored and operated in the patron,'s isle walk space. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Heavy infestation noted in the back vegetable prep room. Fruit flies noted (air born, on walls and surface areas). Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. The evaporating box (on walk-in refrigerator) is malfunction and leaking onto the floor in the basement, Management instructed to initiate immediate corrective action.

8/2/07

No Critical Violations

3/21/07

19-01.1 Food establishment personnel food safety certified individual is not present.
5-02.2 Consumer notice of food treated with a sulfiting agent is not provided. Management instructed to initiate immediate corrective action.
11-09.2 Equipment is located under an unprotected source of contamination- ice machine under unproteced soil line (drip deflector lacks).

2/22/07

19-01.1 Food establishment personnel food safety certified individual is not present.

1/13/06

No Critical Violations

Johnny Yi's Seafood Market *Retail Food: Grocery Market*
45 N 12th St *Philadelphia, PA 19107331*

Inspection Date

7/8/08

No Critical Violations

6/13/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature. A couple of large fish (60°) were stored in the ice machine for storage. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. Theestablishment was not familiar with the wash/rinse/sanitize procedures. Management instructed to initiate immediate corrective action.

3/17/08

19-01.1 Food establishment personnel food safety certified individual is not present. A food safety certificate is posted and the individual is present. However, a city certificate is required. Management instructed to initiate immediate corrective action.

8/17/07

19-01.1 Food establishment personnel food safety certified individual is not present. A food safety certificate is posted and the individual is present. However, a city certificate is required. Management instructed to initiate immediate corrective action.

4/27/07

No Critical Violations

1/6/06

No Critical Violations

9/29/05

No Critical Violations

Kamals Middle Eastern Specialties *Retail Food: Restaurant, Eat-in*
45 N 12th St *Philadelphia, PA 19107*

Inspection Date

7/27/08

9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths mus be stored in a sanitizer. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. The scoop's handle is touching food product. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The employee is nt familiar with wash/rise/sanitize procedures. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. The owner has completed the recertification food safey class . Application given to obtain city's certificate.

5/29/07

No Critical Violations

3/20/06

No Critical Violations

Kauffman's *Retail Food: Grocery Market*
45 N 12th St *Philadelphia, PA 19107*

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Kauffman's
45 N 12th St

Retail Food: Grocery Market
Philadelphia, PA 19107

Inspection Date

6/4/08
No Critical Violations

2/22/07
No Critical Violations

12/13/06
No Critical Violations

11/17/05
No Critical Violations

L Halteman Family
45 N 12th St

Retail Food: Grocery Market
Philadelphia, PA 19107

Inspection Date

10/30/07
No Critical Violations

7/5/07
19-01.1 Food establishment personnel food safety certified individual is not present. Serv safe certificate is displayed. However, city certificate is required.

1/25/07
No Critical Violations

1/17/07
7-01 (L) Mouse infestation is present. Mouse feces observed throughout side dry storage area. Management instructed to initiate immediate corrective action.

2/9/06
No Critical Violations

1/6/06
7-01 (D) Roach infestation is present. Live german roaches observed.

Lancaster County Drink
45 N 12th St

Retail Food: Grocery Market
Philadelphia, PA 19107

Inspection Date

5/9/08
19-01.1 Food establishment personnel food safety certified individual is not present. The estabishment presented the sanitarian with a safe serv certificate. Application for city's license was provided to owner. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Food prep (floor model fresh squeeze machine and boxed oranges) prep/made in customer's walk way unprotected from contamnation. Scoop handle touching sugar in bin. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Up stair refrigerator drain liquid to he floor. Management instructed to initiate immediate corrective action.

2/22/07
No Critical Violations

2/22/07
No Critical Violations

Lancaster County Drink *Retail Food: Grocery Market*
45 N 12th St *Philadelphia, PA 19107*

Inspection Date

3/2/06

No Critical Violations

1/13/06

4-01.1 (A) Food/Food service article storage does not provide protection. Juicer is sitting outside of establishment space in the market aisle without adequate protection. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Line german roaches observed behind lemonade machine and ice machine. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Missing @ hand sink. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Working hand sink not provided.

Le Bus *Retail Food: Prepared Food Take-Out*
45 N 12th St *Philadelphia, PA 19107*

Inspection Date

7/27/08

7-01 (L) Mouse infestation is present. Dropings noted around the perimeter of the establishment (behind the hand sink, alon the edges of the floor). Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. The establishment does not have a three basin sink to clean/sanitize the knives, coffee ntainers, jars, and cake display containers. Management instructed to initiate immediate corrective action.
2-01.4 Food is not properly labeled/packaged In the self serve retail area. Management instructed to initiate immediate corrective action.

5/10/07

No Critical Violations

Le Bus Bakery *Retail Food: Prepared Food Take-Out*
45 N 12th St *Philadelphia, PA 19107221*

Inspection Date

11/10/06

No Critical Violations

11/4/05

No Critical Violations

9/22/05

7-01 (L) Mouse infestation is present. Mouse feces observed along walls and under equipment. Sanitize as needed. Management instructed to initiate immediate corrective action.

Little Thai Market *Retail Food: Prepared Food Take-Out*
45 N 12th St *Philadelphia, PA 19107*

Inspection Date

10/16/07

No Critical Violations

Little Thai Market *Retail Food: Prepared Food Take-Out*
45 N 12th St *Philadelphia, PA 19107*

Inspection Date

10/11/07

19-01.3 Food establishment personnel food safety certificate is not posted. Establishment has a servsafe certificate. A city certificate is now required. Establishments stated the city certificate is in her house.

11/14/06

No Critical Violations

12/27/05

No Critical Violations

Livengood's Produce *Retail Food: General Public Establishment*
45 N 12th St *Philadelphia, PA 19107*

Inspection Date

10/13/07

No Critical Violations

7/16/05

No Critical Violations

Martin's Meats *Retail Food: Grocery Market*
45 N 12th St *Philadelphia, PA 19107263*

Inspection Date

7/10/08

No Critical Violations

6/13/08

19-04 Food establishment personnel food safety certificat is expired. The manager has completed the serv safe class. The sanitarian has provided the establishment with the application to apply for the city's certificate.

12/7/07

19-04 Food establishment personnel food safety certificate is expired. Mgr is enrolled in class scheduled for january.

7/6/07

No Critical Violations

4/27/07

No Critical Violations

1/17/06

No Critical Violations

Metropolitan Bakery *Retail Food: Prepared Food Take-Out*
45 N 12th St *Philadelphia, PA 19107*

Inspection Date

6/24/08

19-01.1 Food establishment personnel food safety certified individual is not present. Food safety person is nothere during the time of inspection. Management instructed to initiate immediate corrective action.

2/5/07

No Critical Violations

Metropolitan Bakery
45 N 12th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

2/13/06

No Critical Violations

Mezze
45 N 12th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

9/4/07

No Critical Violations

10/3/06

No Critical Violations

9/26/05

No Critical Violations

Nanee's Kitchen
45 N 12th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

10/11/07

No Critical Violations

Nanne's Kitchen
45 N 12th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

4/24/07

4-01.1 (A) Food/Food service article storage does not provide protection- blender & disposable plates stored next to handwash sink without splash protection.
7-01 (L) Mouse infestation is presen- fresh mouse feces on various shelves. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present- provider list given today. Management instructed to initiate immediate corrective action.

2/5/07

No Critical Violations

2/1/06

No Critical Violations

Natural & Juice Connection
45 N 12th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

9/13/07

No Critical Violations

8/8/07

No Critical Violations

4/27/07

19-01.1 Food establishment personnel food safety certified individual is not present.

Natural & Juice Connection
45 N 12th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

2/9/06

No Critical Violations

Ok Lee Produce
45 N 12th St

Retail Food: Grocery Market
Philadelphia, PA 19107

Inspection Date

5/1/08

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. The establishment does not use a sanitizer. Management instructed to initiate immediate corrective action.
10-01.1 (A) An approved equipment and utensil washing sink is not provided. The establishment is using a two bay sink for knives and utensils. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination. Employees are storing sodas etc in the ice that is used for consumption. Management instructed to initiate immediate corrective action.
6-01.3 Food utensils and contact surfaces are not cleaned and sanitized before each change in food processing. Knives, cutting boards and utensiles are not cleaned/sanitized between use. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. The sanitarian observed employee washing hands in two bay sink used for food. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths must be stored in a sanitizer. Management instructed to initiate immediate corrective action.

1/17/07

No Critical Violations

1/17/06

No Critical Violations

Old City Coffee
45 N 12th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

7/8/08

No Critical Violations

6/5/08

9-04 (B) Wiping cloths are used in an unapproved manner. Wiping must be stored in a sanitizer. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard protection is needed on both sides of the hand sink. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Scoops stored on top of coffee bin. Management instructed to initiate immediate corrective action.

3/17/07

No Critical Violations

2/13/06

No Critical Violations

Olympic Gyro
45 N 12th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Olympic Gyro — *Retail Food: Restaurant, Eat-in*
45 N 12th St — *Philadelphia, PA 19107*

Inspection Date

6/13/08

No Critical Violations

10/23/07

19-01.1 Food establishment personnel food safety certified individual is not present. Establishment is awaiting certificate in the mail. City certificate is required.

5/23/07

19-01.1 Food establishment personnel food safety certified individual is not present.

3/20/06

No Critical Violations

PA General Store Holiday Shop — *Retail Food: General Convenience*
45 N 12th St — *Philadelphia, PA 19107*

Inspection Date

2/9/06

No Critical Violations

12/8/05

No Critical Violations

Pearl's Oyster Bar — *Retail Food: Restaurant, Eat-in*
45 N 12th St — *Philadelphia, PA 19107*

Inspection Date

7/18/07

No Critical Violations

5/29/07

7-01 (L) Mouse infestation is present. Mouse feces observed along perimeter of establishment under equipment and along ledges. Management instructed to initiate immediate corrective action.

6/22/06

No Critical Violations

5/24/06

7-01 (L) Mouse infestation is present. Mouse feces bserved along perimeter and behind equipment. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair @ prep sink.

7/20/05

No Critical Violations

Pennsylvania General Store — *Retail Food: Prepared Food Take-Out*
45 N 12th St — *Philadelphia, PA 19107*

Inspection Date

Pennsylvania General Store
45 N 12th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

4/9/08

19-01.1 Food establishment personnel food safety certified individual is not present. A course provider list and city certificate application were provided. Management instructed to initiate immediate corrective action.
5-04.1 (A) Displayed food is not protected from contamination. Cookies for sample out in the open display (no covering). Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required for front scale in the retail area. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Scoop used for jar choc is stored on drty glass top. Management instructed to initiate immediate corrective action.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. The establishment does not use a sanitizer. Management instructed to initiate immediate corrective action.
11-09.1 An approved hot surface protective barrier is not provided. Metal shelves sitting directly on convection oven with stored paper goods. Management instructed to initiate immediate corrective action.

2/5/08

19-01.1 Food establishment personnel food safety certified individual is not present. A course provider list and city certificate application were provided. Management instructed to initiate immediate corrective action.

10/5/07

19-01.1 Food establishment personnel food safety certified individual is not present. Certified individual is now required to be present at all times and the city certificate is required. Management instructed to initiate immediate corrective action.
19-01.3 Food establishment personnel food safety certificate is not posted. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on shelves used to store dishes/ housewares in customer area. Management instructed to initiate immediate corrective action.

12/11/06

No Critical Violations

11/1/05

No Critical Violations

Pizza By George
45 N 12th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

5/1/08

No Critical Violations

3/26/07

No Critical Violations

1/25/07

No Critical Violations

3/22/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Pizza By George — *Retail Food: Prepared Food Take-Out*
45 N 12th St — *Philadelphia, PA 19107*

Inspection Date

2/27/06

7-01 (L) Mouse infestation is present. Moure feces observed along perimeter and on lower shelving. Sanitize all contaminated surfaces. Management instructed to initiate immediate corrective action.

Profis Creperie — *Retail Food: Prepared Food Take-Out*
45 N 12th St — *Philadelphia, PA 19107*

Inspection Date

3/27/08

No Critical Violations

2/5/08

19-01.1 Food establishment personnel food safety certified individual is not present. A course certified individual is present, and a city certificate has been applied for.

9/26/07

No Critical Violations

11/14/06

No Critical Violations

11/1/05

No Critical Violations

Rick's Steak — *Retail Food: Restaurant, Eat-in*
45 N 12th St — *Philadelphia, PA 19107*

Inspection Date

6/12/08

7-01 (L) Mouse infestation is present (mouse feces observed inside cabinet and on floor perimeters). Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present near used rag storage bin. Management instructed to initiate immediate corrective action.

3/17/08

7-01 (L) Mouse infestation is present (mouse feces observed inside cabinet and on floor perimeters). Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

11/8/07

19-01.3 Food establishment personnel food safety certificate is not posted. Owner was present and has servsafe certificate. He has sent in for the city certificate and is awaiting its arrival.

6/20/07

9-02.2 (A) Employee hand wash frequency is inadequate. Handwashing was not observed. Hands must be kept clean at all times. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not sanitized. No sanitizer. All multiuse utensils must be WASHED-RINSED-SANITIZED. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

1/4/07

No Critical Violations

11/4/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Rocco's Famous Italian Hoagies
45 N 12th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

10/6/05

No Critical Violations

Salad Express
45 N 12th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

1/4/07

No Critical Violations

12/20/05

No Critical Violations

7/26/05

No Critical Violations

Salumeria
45 N 12th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

4/25/08

5-04.2 (A) Approved sneeze guards are not provided as required (on the front line deli cheese side). Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present (mouse dropings noted in the corner near the beverage refrigerator and around the variest perimeter. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths must be stored in a sanitizer. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. The manager is off today and no city's cerificate .
2-01.1 (D) Defective food containers are present. Cento olive oil container with puncture hole. Management instructed to initiate immediate corrective action.

Salumeria
45 N 12th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

3/25/08

2-10.2 Ice is not protected from contamination (Scoop's handel touching the patron's ice.). Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Roast turkey 93°stored on top of stove. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit (macri,potatoe, tomatoe salade etc at 68°. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Cleaned tongs and dips housed on dirty side of the disroom area. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required (on front line scales on the deli side). Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination (knife is wiped by dirty wiping cloth,scoop's handle touching flour, sugar). Management instructed to initiate immediate corrective action.
6-01.2 (B) Food utensils and contact surfaces are not cleaned and sanitized. The establishment does not use a sanitizer. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present (mouse dropings noted in the corner near the beverage refrigerator and around the variest perimeter. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths must be stored in a sanitizer. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Employees observed putting on gloves without washing hands. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The estblishment is not familiar with wash/rinse/sanitize. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. The manager, Eric Malcolm, stated that he has completed requirements for the city's certificate and left at home. He will maintain it at the establishment.

2/5/08

19-01.1 Food establishment personnel food safety certified individual is not present. The manager, Eric Malcolm, stated that he has completed a ServSafe course and is awaiting his test results.

10/23/07

19-01.1 Food establishment personnel food safety certified individual is not present.

11/14/06

No Critical Violations

11/1/05

No Critical Violations

Sandwich Stand
45 N 12th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

2/1/06

No Critical Violations

Sang Kee Peking Duck
45 N 12th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

Sang Kee Peking Duck *Retail Food: Restaurant, Eat-in*
45 N 12th St *Philadelphia, PA 19107*

Inspection Date

6/27/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Cooked duck and ribs are stored in the hot food warmer at room temperature (70-90° F) at not at minimum temperature of 140 ° F.
7-01 (L) Mouse infestation is present. Feces observed on shelving and floor perimeters of basement. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized (no sanitizer was present on site).

7/17/07

No Critical Violations

1/4/07

No Critical Violations

11/1/05

No Critical Violations

Shanghai Gourmet Restaurant *Retail Food: Restaurant, Eat-in*
45 N 12th St *Philadelphia, PA 19107*

Inspection Date

7/27/08

10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The establishment is not familiar with wash/rinse/sanitize procedures. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Dropings noted in corners and behind the beverage refrigerator. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Dirty cups, used as scoops, with handle touching food produce. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Food items stored on the floor. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Chicken (64°F), shrimp (54°F), and beef (57°F) stored in bain marie is not maintaining acceptable temperature. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths must be stored in a sanitizer. Management instructed to initiate immediate corrective action.

6/18/07

No Critical Violations

1/6/06

No Critical Violations

Spataro's *Retail Food: Prepared Food Take-Out*
45 N 12th St *Philadelphia, PA 19107*

Inspection Date

7/29/08

No Critical Violations

Spataro's
45 N 12th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

6/24/08

9-02.1 Employee hands are not washed prior to food handling activities. The sanitarian observed employees eating chips and making hogies . Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths must be stored in a sanitizer. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. A Required splash guard is needed between the slicer table and the three basin sink. Management instructed to initiate immediate corrective action.

6/20/07

No Critical Violations

6/13/07

No Critical Violations

2/22/06

No Critical Violations

Spataro's New location
45 N 12th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

11/2/06

No Critical Violations

10/31/06

No Critical Violations

5/5/06

No Critical Violations

Spice Terminal
45 N 12th St

Retail Food: Grocery Market
Philadelphia, PA 19107312

Inspection Date

6/24/08

5-01.1 Food is not protected from contamination. Scoop's handel touching product (flour,and variest spieces). Management instructed to initiate immediate corrective action.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided. The establishment does not have a three basin sink for cleaning of scoops, and food containers. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. The establishment does not use a sanitizer. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Dropings noted ontop of food bins and containersin the rear storage. Management instructed to initiate immediate corrective action.

5/24/07

No Critical Violations

5/3/06

No Critical Violations

2/27/06

7-01 (L) Mouse infestation is present. Mouse feces observed along walls and on shelving. Sanitize all contaminated surfaces Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Tea Leaf
45 N 12th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

9/4/07

No Critical Violations

11/13/06

No Critical Violations

12/20/05

No Critical Violations

Termini Brothers
45 N 12th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

7/10/08

No Critical Violations

6/13/08

5-01.1 Food is not protected from contamination. Cakes, choc strawberries, pies etc displayed uncoverbon top of display case Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. A splash guard is required between the hand sink and the prep table. Management instructed to initiate immediate corrective action.

8/8/07

No Critical Violations

10/3/06

No Critical Violations

11/17/05

No Critical Violations

The Basic 4 Vegetarian Snack Bar
45 N 12th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

6/13/08

19-01.3 Food establishment personnel food safety certificate is not posted. Establishment has Serv Safe certificate and is awaiting the city certificate.
4-01.1 (A) Food/Food service article storage does not provide protection. A splash guard is required between the hand sink and food prep sink. Management instructed to initiate immediate corrective action.

10/29/07

19-01.3 Food establishment personnel food safety certificate is not posted. Establishment has Serv Safe certificate and is awaiting the city certificate.

8/2/07

2-10.2 Ice is not protected from contamination. Bottle observed in drink ice.
3-02.1 Refrigeration system does not maintain proper temperatures. Internal temperature of bain marie observed at 60 °F. No potentially hazardous foods were observed in this unit. Unit has been ordered. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Pies cooling on counter without protection from the public. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.
19-01.3 Food establishment personnel food safety certificate is not posted.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

The Basic 4 Vegetarian Snack Bar *Retail Food: Prepared Food Take-Out*
45 N 12th St *Philadelphia, PA 19107*

Inspection Date

8/11/06

No Critical Violations

7/26/06

3-02.1 Refrigeration system does not maintain proper temperatures. Internal temperature of bain marie observed at 60 °F. No potentially hazardous foods were observed in this unit. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Live german roaches (adults and nymphs) observed inside walls, where walls were damaged or cracked. Roach feces also observed behind equipment. Management instructed to initiate immediate corrective action.

3/29/06

No Critical Violations

The Everyday Gourmet *Retail Food: Prepared Food Take-Out*
45 N 12th St *Philadelphia, PA 19107*

Inspection Date

7/27/08

19-01.1 Food establishment personnel food safety certified individual is not present. The food certified person is not present. The employee was unable to show thesanitian the citys certifcate. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Cups (used as a scoop) with handle touching food product. Management instructed to initiate immediate corrective action.

6/15/07

No Critical Violations

6/12/07

19-01.1 Food establishment personnel food safety certified individual is not present. FSC certified person was not present in establishment and does not have a city certificate, only serv safe. A city certificate is required.

The Original Turkey Stand *Retail Food: Prepared Food Take-Out*
45 N 12th St *Philadelphia, PA 19107*

Inspection Date

5/27/08

No Critical Violations

The Original Turkey Stand *Retail Food: Prepared Food Take-Out*
45 N 12th St *Philadelphia, PA 19107*

Inspection Date

4/15/08

5-01.1 Food is not protected from contamination. Sliced turkey place directly on scale surface. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard needed between hand sink and food prep sink. Management instructed to initiate immediate corrective action.
6-01.2 (B) Food utensils and contact surfaces are not cleaned and sanitized.The sanitarian observed the emolpyee rinsing a pot and filling it with food. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided (hand sink 60°). Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths must be stored in a sanitizer. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated (no sanitizer). Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. The sanitarian observed employee using a dirty wipng cloth and wiping knife. Management instructed to initiate immediate corrective action.

4/24/07

No Critical Violations

8/11/06

No Critical Violations

7/26/06

7-01 (D) Roach infestation is present. Live german roach observed on wall behind equipment. Management instructed to initiate immediate corrective action.

2/1/06

No Critical Violations

The Rib Stand *Retail Food: Prepared Food Take-Out*
45 N 12th St *Philadelphia, PA 19107*

Inspection Date

11/17/05

No Critical Violations

Tokyo Sushi Bar *Retail Food: Restaurant, Eat-in*
45 N 12th St *Philadelphia, PA 19107*

Inspection Date

Tokyo Sushi Bar
45 N 12th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

7/27/08

9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths must be stored in a sanitizer. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Noted one bamboo roller without protective covering. Hand washing sink next to sushi bar requires a splash guard. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The three basin sink was beng used for food prep (noodles stored in the sink). Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. The establishment is not familiar with wash/rinse/sanitize procedures. Management instructed to initiate immediate corrective action.

3/16/07

No Critical Violations

7/26/06

No Critical Violations

3/29/06

No Critical Violations

Tootsie's Salad Express
45 N 12th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

7/14/08

No Critical Violations

5/27/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature: various pans of food in 2 cold units observed with internal temperature at approx. 50° F. The following items were discarded: macaroni salad, banana split cake, potato salad, tuna, crab salad, cole slaw, broccoli salad, chicken salad, potato salad, melon, feta cheee, eggs whole, cut tomatos, 3- bean salad, ham cubed, tuna, cheddar cheese, cottage cheese, cooked chicken; 12 containers of various salad dressings at 60°F.
3-02.1 Refrigeration system does not maintain proper temperatures: 2 cold units operating in improper temperature range (air temperature around units may be bringing the food temperatures up out of proper range) No logs are kept to determine how long this food has been stored in buffet unit.

4/2/08

7-01 (B) Fruit fly infestation is present- live flies observed in drain next to soda system (near cold bar units).
7-01 (D) Roach infestation is present- live roach on wall in salad bar area; live roaches observed in mop sink/trash storage area (note: trash removal & mop sink are managed by Reading Terminal market).
7-01 (L) Mouse infestation is present- fresh mouse feces on floor and wall ledge in basement dry storage area (under bulk food storage).

4/11/07

19-01.1 Food establishment personnel food safety certified individual is not present.

Wan's Seafood
45 N 12th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

5/1/08

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Wan's Seafood
45 N 12th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

1/24/07

No Critical Violations

1/6/06

No Critical Violations

Hershel's East Side Deli
51 N 12th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

5/8/08

No Critical Violations

4/9/08

19-01.1 Food establishment personnel food safety certified individual is not present. The sanitari observed Mr Wash's safe serv certificate (provided application to apply for city's certificate. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths noted on food rep sink and three tier sink. Clothes must be stored in a sanitizing solution. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. The sanitarian observed one emloyee changing his gloves with out washing hands pior to new gloves replacement. Management instructed to initiate immediate corrective action.

4/9/08

19-01.1 Food establishment personnel food safety certified individual is not present. The sanitari observed Mr Wash's safe serv certificate (provided application to apply for city's certificate. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths noted on food rep sink and three tier sink. Clothes must be stored in a sanitizing solution. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. The sanitarian observed one emloyee changing his gloves with out washing hands pior to new gloves replacement. Management instructed to initiate immediate corrective action.

2/12/07

No Critical Violations

Jany's Restaurant
325 N 12th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

1/30/08

No Critical Violations

2/7/07

No Critical Violations

2/14/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Jany's Restaurant
325 N 12th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

1/12/06

3-01.1 (A) Potentially hazardous food is stored at improper temperature--- trays of raw eggs and grilled chicken noted in ice bath observed at ambient room temperature not completely submerge to include top stacks of the eggs and chicken respectively.
Foodworker advised to bring stack to top level of tray to maintain adequate and even temperture. Food worker immediately took corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit---one and a half tray of fresh/raw eggs at ambient teperature of 75°F noted sitting on food preparation/storage table in kitchen food preparation area.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit----a tray of about 15 pieces of grilled meaured 80°F noted sitting on food preparation table.
Interview with food worker indictes said food were placed there less than about one and a half hour ago. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present----several freh and old mouse droppings noted on floor perimeters, mostly underneath and behind rear food preparation and storage area.

Pennsylvania General Store Warehouse
330 N 12th St Suite: 109

Wholesale: Bakery
Philadelphia, PA 19107110

Inspection Date

1/24/06

No Critical Violations

Billy G's Luncheonette
345 N 12th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

4/9/08

19-01.1 Food establishment personnel food safety certified individual is not present.

7/17/07

19-01.1 Food establishment personnel food safety certified individual is not present. Provider list issued.

8/3/06

No Critical Violations

7/12/06

7-01 (L) Mouse infestation is present-----fresh and old mouse droppings observed under/behind rear storage equipment.

8/1/05

No Critical Violations

Sunrise Fortune Cookie
446 N 12th St

Wholesale: Bakery
Philadelphia, PA 19123

Inspection Date

8/28/07

No Critical Violations

8/28/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Sunkee Foods — *Wholesale: Processor*
448 N 12th St — *Philadelphia, PA 19123*

Inspection Date

8/27/07

No Critical Violations

MVM Food Market — *Retail Food: Grocery Market*
453 N 12th St Suite: UnitA — *Philadelphia, PA 19123*

Inspection Date

5/2/08

No Critical Violations

Hy Du Restaurant — *Retail Food: Restaurant, Eat-in*
548 N 12th St — *Philadelphia, PA 19123*

Inspection Date

5/10/08

No Critical Violations

10/9/07

19-01.1 Food establishment personnel food safety certified individual is not present--expired certiicated noted posted atthis time.

4/4/06

No Critical Violations

11/15/05

7-01 (K) Rat infestation is present----several fresh and old rat droppings noted under basement stair case.

9/26/05

3-01.1 (A) Potentially hazardous food is stored at improper temperature----approximately 10 lbs fried chicken wings and breast at 70° F noted sitting on countertop next to deep fryer. Interview with food worker revealed said food was placed there less than 30 minutes ago. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present----several domestic type flies noted in food prep and customer areas.
7-01 (D) Roach infestation is present----under and behind kitchen equipment .
7-01 (L) Mouse infestation is present----fresh and old mouse droppings noted on floor perimeters in kitchen area.
7-01 (K) Rat infestation is present----several fresh and old rat droppings noted under basement stair case.
9-04 (B) Wiping cloths are used in an unapproved manner---moist white wiping cloth noted sitting on wooden cutting block observed not stored in sanitizing solution.

Drinker Downs — *Retail Food: Restaurant, Eat-in*
549 N 12th St — *Philadelphia, PA 19123*

Inspection Date

7/28/08

7-01 (L) Mouse infestation is present. Mouse excreta is on the floor behind the bar. A dead mouse is in the cellar.
8-06.1.1 (D) Soil line is in need of repair. An open stub is in the cellar.

Jesse's Tender Line Café
549 N 12th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

6/3/08

No Critical Violations

5/22/08

19-01.1 Food establishment personnel food safety certified individual is not present. Owner failed course and has to reschedule. Management instructed to initiate immediate corrective action.

5/21/08

19-01.1 Food establishment personnel food safety certified individual is not present. Owner failed course and has to reschedule. Management instructed to initiate immediate corrective action.

4/30/08

19-01.1 Food establishment personnel food safety certified individual is not present. Owner failed course and has to reschedule. Management instructed to initiate immediate corrective action.

4/30/08

19-01.1 Food establishment personnel food safety certified individual is not present. Owner failed course and has to reschedule. Management instructed to initiate immediate corrective action.

3/3/08

19-01.1 Food establishment personnel food safety certified individual is not present. Owner failed course and has to reschedule. Management instructed to initiate immediate corrective action.

1/28/08

7-01 (L) Mouse infestation is present.
Mouse droppings observed on floor by bar,s three compartment sink. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized.A
Arrange three compartment sinks in bar area
WASH, RINSE, SANITIZE. AT TIME OF THIS INSPECTION SINKS WERE IMPROPERLY OPERATED. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Owner failed course and has to reschedule. Management instructed to initiate immediate corrective action.

12/18/07

7-01 (L) Mouse infestation is present. Mouse feces observed on bar service area shelving, floor and counter. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Owner failed course and has to reschedule. Management instructed to initiate immediate corrective action.

10/17/07

19-01.1 Food establishment personnel food safety certified individual is not present. Call 215.685.7498 for provider list. Management instructed to initiate immediate corrective action.

9/11/07

8-06.1.1 (C) Drain line is in need of repair under bar hand sink; leak prevents use. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided in men toilet room; faucet handle missing. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Call 215.685.7498 for provider list. Management instructed to initiate immediate corrective action.

3/9/07

2-10.2 Ice is not protected from contamination. Moldy like stains still noted on exterior areas of ice-maker machine in basement area.
5-01.1 Food is not protected from contamination. Due to stains on exterior areas of ice maker machine.
4-01.1 (A) Food/Food service article storage does not provide protection. Due to stains on ice maker machine.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Jesse's Tender Line Café *Retail Food: Restaurant, Eat-in*
549 N 12th St *Philadelphia, PA 19123*

Inspection Date

2/7/07

2-10.2 Ice is not protected from contamination. moldy like stains on exterior areas of ice-maker machine
5-01.1 Food is not protected from contamination. Due to stains on exterior areas of ice maker machine.
4-01.1 (A) Food/Food service article storage does not provide protection. Due to stains on ice maker machine.

2/14/06

No Critical Violations

12/13/05

2-10.2 Ice is not protected from contamination-----potential cross contermination due to sewer line water puddle noted in basement area by step.
NOTE: WILL BE BACK FOR COMPLIANCE REVIEW INSPECTION ON FRIDAY, THE 16TH.

Mom's Market *Retail Food: Restaurant, Eat-in*
812 N 12th St *Philadelphia, PA 19123373*

Inspection Date

3/6/08

No Critical Violations

7/18/07

No Critical Violations

11/9/06

No Critical Violations

11/9/06

No Critical Violations

9/16/05

No Critical Violations

Village Deli *Retail Food: Restaurant, Eat-in*
816 N 12th St *Philadelphia, PA 19123373*

Inspection Date

10/28/05

No Critical Violations

9/16/05

2-01.4 Food is not properly labeled/packaged----approximately 30 lbs of granulated white sgar noted in stored in brown paper bag container in rear food storage area observed not adequately covered.
7-01 (A) Fly infestation is present-------several domestic type houseflies noted in rear food preparation and storage areas.

Price,Nora *Institution: Child, Family Day Care Homes*
818 N 12th St *Philadelphia, PA 19123*

Inspection Date

9/12/06

No Critical Violations

9/28/05

No Critical Violations

United House Of Prayer For All People *Retail Food: Restaurant, Eat-in*
852 N 12th St *Philadelphia, PA 19123*

Inspection Date

3/17/08

No Critical Violations

3/6/08

2-01.4 Food is not properly labeled/packaged.
ALL PLASTIC FOOD CONTAINERS MUST BE PROPERLY LABELED.

2/8/07

No Critical Violations

12/20/06

7-01 (B) Fruit fly infestation is present. Drain flies still noted in kitchen, storage area and dining area.
7-01 (A) Fly infestation is present. Several domestic type flies still observed in food preparation/serving kitchen and dining areas.
9-04 (B) Wiping cloths are used in an unapproved manner. Moist wiping cloths still noted on food preparation countertops observed not stored in sanitizing solution between use at the time of this inspection.

11/17/06

7-01 (B) Fruit fly infestation is present. Drain flies noted in kitchen area.
7-01 (A) Fly infestation is present. Several domestic type flies observed in food preparation/serving kitchen and dining areas.
9-04 (B) Wiping cloths are used in an unapproved manner. Moist wiping cloths noted on food preparation counter observed not stored in sanitizing solution between use at the time of this inspection.

10/27/05

No Critical Violations

9/20/05

7-01 (A) Fly infestation is present------numerous live houseflies observed flying and perching throughout food preparation kitchen, dining and food storage areas.
7-01 (B) Fruit fly infestation is present-----drain flies noted in food prep/serving area.
7-01 (L) Mouse infestation is present-----fresh an old mouse droppings noted on floor perimeter of food preparation kitchen areas/shelves.

Mario's Lunch Cart # 000051 *Retail Food: Mobile Food Vendor*
3 S 12th St *Philadelphia, PA 19107*

Inspection Date

7/27/05

No Critical Violations

Mario's Lunch Cart # 000196 *Retail Food: Mobile Food Vendor*
3 S 12th St *Philadelphia, PA 19107*

Inspection Date

4/29/08

No Critical Violations

6/1/07

No Critical Violations

4/17/06

No Critical Violations

Parkway Center City High School *Institution: School, Public*
9 S 12th St *Philadelphia, PA 19107*

Inspection Date

10/3/07
No Critical Violations

1/26/07
No Critical Violations

5/10/06
No Critical Violations

9/12/05
No Critical Violations

Philly's Nuts & Candy *Retail Food: Prepared Food Take-Out*
11 S 12th St *Philadelphia, PA 19107*

Inspection Date

9/13/07
No Critical Violations

12/28/06
No Critical Violations

11/17/05
No Critical Violations

12th Street Deli *Retail Food: Restaurant, Eat-in*
15 S 12th St *Philadelphia, PA 19107310*

Inspection Date

6/27/08
7-01 (L) Mouse infestation is present. Mouse feces observed on counters, inside cabinets, and on floor perimeters throughout the establishment. Clean and sanitize all contaminated surfaces.
5-01.1 Food is not protected from contamination (uncovered food inside walk-in box).

11/20/07
7-01 (L) Mouse infestation is present. Mouse feces observed on ledges along front counter. Sanitize all contaminated surfaces.
19-04 Food establishment personnel food safety certificate is expired. Owner will enroll in recertification class. Expired city certificate was observed.

7/25/07
No Critical Violations

8/24/06
No Critical Violations

8/24/05
No Critical Violations

12th Street Deli-Lobby Stand *Retail Food: Prepared Food Take-Out*
21 S 12th St *Philadelphia, PA 19107*

Inspection Date

6/11/08
9-02.1 Employee hands are not washed prior to food handling activities. Observed owner preparing food without washing hands.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

12th Street Deli-Lobby Stand
21 S 12th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

2/7/07

No Critical Violations

2/10/06

No Critical Violations

Lunch Cart #000082
110 S 12th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

5/12/08

No Critical Violations

5/1/07

No Critical Violations

5/2/06

No Critical Violations

7/19/05

No Critical Violations

Pizza Palace
112 S 12th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

6/25/08

3-02.1 Refrigeration system does not maintain proper temperatures (preparation reach-in refrigeration recorded at 47° F).
2-01.1 (C) Spoiled food is present in refrigerator (vegetables inside walk-in floor). Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Refrigerators in the kitchen observed at 50 °F.
7-01 (K) Rat infestation is present (feces observed on toilet room floor). Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed under toilet room sink, along shelves, and perimeter of prep area. Sanitize all contaminated surfaces. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Establishment does not perform the three step process of washing/drying/sanitizing utensils in the 3-basin sink.
19-01.1 Food establishment personnel food safety certified individual is not present (waiting for city certificate).

11/5/07

7-01 (D) Roach infestation is present. Live german roach obsrved crawling n basement wall. Numerous dead roaches (german, american and oriental) observed throughout basement area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed along shelves and perimeter of prep area. Sanitize all contaminated surfaces. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Employee is enrolled in class for Nov 19th.

8/8/07

19-01.1 Food establishment personnel food safety certified individual is not present. Certificate was not on site and neither was the certified person.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Pizza Palace
112 S 12th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

9/20/06
No Critical Violations

9/20/06
No Critical Violations

2/15/06
No Critical Violations

TPDS Club
114 S 12th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

11/30/06
No Critical Violations

Tbar
117 S 12th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

3/28/07
No Critical Violations

Finn McCool's
118 S 12th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

1/31/08
No Critical Violations

8/9/07
No Critical Violations

9/20/06
No Critical Violations

8/9/05
No Critical Violations

Cosmic Cafe
122 S 12th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

7/30/08
No Critical Violations

Pad Thai Shack
122 S 12th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

8/9/07
No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Pad Thai Shack
122 S 12th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

11/30/06

No Critical Violations

11/30/05

No Critical Violations

Maccabeam
128 S 12th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

6/27/08

19-01.1 Food establishment personnel food safety certified individual is not present. The owner was unable to pass safe serv examine and has designated another employee for class on july 18th, 2008.

6/27/08

19-01.1 Food establishment personnel food safety certified individual is not present. The owner was unable to pass safe serv examine and has designated another employee for class on july 18th, 2008.

4/28/08

19-01.1 Food establishment personnel food safety certified individual is not present. The owner has completed one day class and will take examine on May 19th.
5-04.2 (A) Approved sneeze guards are not provided as required (front counter of retail area). Management instructed to initiate immediate corrective action.

3/3/08

19-01.1 Food establishment personnel food safety certified individual is not present. the owner is signed up for food prep class.

2/19/08

7-01 (L) Mouse infestation is present. Numerous mouse feces present in following areas: mouse feces observed on floors, along walls and on lower shelving; observed feces on unused equipment on lower shelving in rear of kitchen. Remove feces and sanitize all contaminated surfaces.
19-01.1 Food establishment personnel food safety certified individual is not present.

2/19/08

7-01 (L) Mouse infestation is present. Numerous mouse feces present in following areas: mzouse feces observed on floors, along walls and on lower shelving; observed feces one unused equipment on lower shelving in rear of kitchen. Remove feces and sanitize all contaminated surfaces.
19-01.1 Food establishment personnel food safety certified individual is not present.

8/9/07

7-01 (L) Mouse infestation is present. Mouse feces observed along walls and on lower shelving. Gnawed boxes were also observed. Remove feces and sanitize all contaminated surfaces.
8-01.2 (C) Hot water is not provided at kitchen handsink, 2 customer bathrooms and handsink located outside of bathrooms. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Hot water lacking at various sinks.
10-01.1 (A) An approved equipment and utensil washing sink is not provided. Non-NSF 3 compartment sink is provided.
19-01.1 Food establishment personnel food safety certified individual is not present. New owner has not taken signed a new lease.

Maccabeam *Retail Food: Restaurant, Eat-in*
128 S 12th St *Philadelphia, PA 19107*

Inspection Date

6/7/07

3-02.1 Refrigeration system does not maintain proper temperatures. Refrigeration unit temp observed at 54°F. All potentially hazardous items were moved to another unit (Items we not out of temperature) Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed along walls, under equipment ad on lower shelving. Sanitize all contaminated surfaces.
8-01.2 (C) Hot water is not provided at kitchen handsink, 2 customer bathrooms and handsink located outside of bathrooms. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair at kitchen handsink. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Hot water lacking at various sinks.
10-01.1 (A) An approved equipment and utensil washing sink is not provided. Non-NSF 3 compartment sink is provided.
19-01.1 Food establishment personnel food safety certified individual is not present.

5/31/06

No Critical Violations

12/14/05

No Critical Violations

Sal's on 12th *Retail Food: Restaurant, Eat-in*
200 S 12th St *Philadelphia, PA 19107*

Inspection Date

7/6/07

2-10.2 Ice is not protected from contamination. Soda lines not separate from drink ice @ bar and bottles in ice machine and a pot is used to scoop ice from ice machine bin Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Numerous flies were observed in basement prep/utensil washing area. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Numerous fruit flies were observed in basement food prep/utensil washing area and bar area on first floor. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. None observed. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. At hand sink in mens room. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. There must be at all times of operation, a person on site that has a valid City food safety certificate.

6/1/06

No Critical Violations

12th Street Gym Cafe *Retail Food: Restaurant, Eat-in*
204 S 12th St *Philadelphia, PA 19107*

Inspection Date

6/13/08

19-01.1 Food establishment personnel food safety certified individual is not present. The manager has a servsafe certificate posted and waiting for the city certificate application response sent in February 2008.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

12th Street Gym Cafe — *Retail Food: Restaurant, Eat-in*
204 S 12th St — *Philadelphia, PA 19107*

Inspection Date

11/8/07

19-01.1 Food establishment personnel food safety certified individual is not present. Manager has serv safe certificate posted. However, city certificate is required. Application was issued.

8/30/07

19-01.1 Food establishment personnel food safety certified individual is not present. Manager has serv safe certificate posted. However, city certificate is required. Application was issued.

11/17/06

No Critical Violations

12/1/05

No Critical Violations

Braverman's Bakery — *Retail Food: Restaurant, Eat-in*
204 S 12th St — *Philadelphia, PA 19107*

Inspection Date

10/30/06

No Critical Violations

The Food Trust Farmers' Market — *Retail Food: Curb Market*
204 S 12th St — *Philadelphia, PA 19107*

Inspection Date

7/3/07

No Critical Violations

Brew Ha! Ha! — *Retail Food: Restaurant, Eat-in*
212 S 12th St — *Philadelphia, PA 19107*

Inspection Date

11/8/07

No Critical Violations

8/30/07

19-01.1 Food establishment personnel food safety certified individual is not present. Manager has servsafe certificate, however, city certificate is required. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required. Uncovered pastries are sitting on front counter. Sneeze guards must be provided or pastries should be moved. Management instructed to initiate immediate corrective action.

11/17/06

No Critical Violations

Millenium Coffee — *Retail Food: Restaurant, Eat-in*
212 S 12th St — *Philadelphia, PA 19107*

Inspection Date

11/7/05

No Critical Violations

Knock
225 S 12th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

6/23/08

2-10.2 Ice is not protected from contamination. Bottles of orange juice, lime juice and cranberry juice stored in both ice bins in the bar area. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths must be stored in a sanitizer. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. The sanitarian observed an emploee engaging in muti-tasks and changed gloves without washing hands. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard is required at waiter station between sink and ice bin; bar's area hand sink and ice bin. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. The under counter refrigerator with recorded temperature reading of 53°F. Management initiated immediate corrective action.
5-01.1 Food is not protected from contamination. Cups, bowels used as scoops stored in sugar bins. Management instructed to initiate immediate corrective action.

12/10/07

No Critical Violations

12/7/07

19-01.3 Food establishment personnel food safety certificate is not posted. Establishment has 2 certifed individuals, both were present. Servsafe certificates were observed. However, city certificates are required. Establishmenthas application and will send immediately.

10/18/07

19-01.3 Food establishment personnel food safety certificate is not posted. Establishment has 2 certifed individuals, 1 was present. Servsafe certificates were observed. However, city certificates are required.

Lula's
225 S 12th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

11/14/06

No Critical Violations

7/20/06

No Critical Violations

Hepburn's/12th Air Command
254 S 12th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

7/14/06

No Critical Violations

R & N Newsstand # 4 (NEC)
1 N 13th St

Retail Food: Mobile Food Vendor
Philadelphia, PA

Inspection Date

7/18/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

APG Texas Weiners
47 N 13th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

10/17/07

No Critical Violations

12/4/06

No Critical Violations

10/12/05

No Critical Violations

Good Fellows Pizza
53 N 13th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

10/7/05

No Critical Violations

Race Street Bar/Pizza
152 N 13th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

6/22/07

No Critical Violations

9/21/05

No Critical Violations

8/12/05

7-01 (A) Fly infestation is present:- flies in large numbers are present in basement prep and storage areas and in dining areas 1st floor. Management instructed to initiate immediate corrective action.
7-01 (J) Other insect infestation is present:- moisture fly infestation present:- large numbers of flies are present in the ladies room area and bar area. Management instructed to initiate immediate corrective action.

Sunday Breakfast Association
302 N 13th St

Institution: Adult, Shelter
Philadelphia, PA 19107

Inspection Date

6/2/08

5-03.2 (B) Hazardous chemicals are not properly used. Open rodenticide is on the store room floor.

12/11/06

No Critical Violations

5/24/06

7-01 (A) Fly infestation is present-----domestic type flies noted in kitchen trash area and dry foods/goods storage area.
7-01 (L) Mouse infestation is present-------fresh and old mouse droppings still noted on floor perimeters in dry foods storage room and under/behind bed/table/lockers/clothings storage/closets and sleeping floor areas.

4/3/06

7-01 (L) Mouse infestation is present-------fresh and old mouse droppings noted on floor perimeters.

8/1/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Cafe Lift
428 N 13th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

4/8/08
No Critical Violations

11/7/07
19-01.3 Food establishment personnel food safety certificate is not posted.

7/13/07
19-01.3 Food establishment personnel food safety certificate is not posted.

9/26/06
No Critical Violations

10/28/05
No Critical Violations

9/20/05
2-10.2 Ice is not protected from contamination---scoop handle in direct contact with ice for patron's consumption. Food worker took immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner---moist white wipping cloth noted on top of food preparation counter sitting next to ready-to-eat vegetable salad in kitchen area, observed not stored in sanitizing solution between use.

Carriage House Café
501 N 13th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

2/20/07
No Critical Violations

Maker's Local
501 N 13th St

Retail Food: Restaurant, Eat-in
Philadelphia, DE 19123

Inspection Date

7/26/07
No Critical Violations

Lunch Cart # 000052
3 S 13th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

5/5/08
No Critical Violations

6/18/07
No Critical Violations

6/1/07
19-01.1 Food establishment personnel food safety certified individual is not present.

5/5/06
No Critical Violations

8/1/05
No Critical Violations

Lunch Cart # 000098
6 S 13th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19106

Inspection Date

5/19/08
No Critical Violations

6/21/07
No Critical Violations

5/3/06
No Critical Violations

8/1/05
No Critical Violations

Lunch Cart # 000104
7 S 13th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

11/27/06
No Critical Violations

Old Nelson Food Company
35 S 13th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

9/4/07
No Critical Violations

9/19/06
No Critical Violations

8/24/06
7-01 (L) Mouse infestation is present. Mouse feces observed along perimeter of 1st floor and basement. Management instructed to initiate immediate corrective action.

9/1/05
No Critical Violations

Fruit Salad Cart # 000006
37 S 13th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

4/22/08
No Critical Violations

4/19/07
No Critical Violations

5/9/06
No Critical Violations

7/22/05
No Critical Violations

Lunch Cart # 000113
40 S 13th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

Lunch Cart # 000113 — *Retail Food: Mobile Food Vendor*
40 S 13th St — *Philadelphia, PA 19107*

Inspection Date

6/24/08
No Critical Violations

6/24/08
8-01.2 (E) Water Pressure is inadequate at 3- basin sink.

9/6/07
No Critical Violations

5/30/07
19-01.1 Food establishment personnel food safety certified individual is not present. A city certificate is required,

5/9/06
No Critical Violations

7/12/05
No Critical Violations

Fruit Salad Cart — *Retail Food: Mobile Food Vendor*
48 S 13th St — *Philadelphia, PA 19107*

Inspection Date

8/2/07
No Critical Violations

5/9/06
No Critical Violations

Grocery Market and Cafe — *Retail Food: Prepared Food Take-Out*
101 S 13th St — *Philadelphia, PA 19107*

Inspection Date

9/4/07
5-04.2 (A) Approved sneeze guards are not provided as required at customer self-serve pastry display. Management instructed to initiate immediate corrective action.
19-01.3 Food establishment personnel food safety certificate is not posted. City certificate is not provided as required. Owner stated that the application has been sent.

7/26/06
No Critical Violations

7/24/06
No Critical Violations

Grocery Market and Cafe(Bindi) — *Retail Food: Prepared Food Take-Out*
101 S 13th St — *Philadelphia, PA 19107*

Inspection Date

11/16/07
9-02.1 Employee hands are not washed prior to food handling activities. None observed. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.
19-01.3 Food establishment personnel food safety certificate is not posted. City certificate is not provided as required. Owner stated that the application has been sent.

Dragon Palace
102 S 13th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

8/17/07

No Critical Violations

8/11/06

No Critical Violations

6/28/06

No Critical Violations

4/5/06

7-01 (K) Rat infestation is present:- rat droppings were observed on floor along south wall in basement. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair:- soil line is leaking where main drain pipe from 2nd floor apts connects to it. This is causing pooling of water on the basement floor in the rear unused area. Owner of establishment has already contacted the owner of the bldg. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized:- sink was properly set up but the dish washer had the sanitizer bay covered. USE ALL 3(THREE) BAYS of utensil sink--WASH/RINSE/SANITIZE. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided:- in kitchen. Management instructed to initiate immediate corrective action.

Chun's Chicken House
105 S 13th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

9/1/05

No Critical Violations

Hot Dog Cart
106 S 13th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

7/7/06

No Critical Violations

Lolita
106 S 13th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

7/11/08

No Critical Violations

3/25/08

9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths must be stored in a sanitizer. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection(meats and vegetabes stored on the floor of the walk-in refrigerator). Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present (dropings noted around the perieter of the basemebt and upstair kitchen). Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Lolita
106 S 13th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

8/16/07

5-01.1 Food is not protected from contamination. Fresh vegetables were bing cut under an unfinished part of the ceiling in the basement. Use the prep table in the basement prep area where there is a finished ceiling. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Insruction and application for the City Food Safety Certificate was issued.
9-02.2 (A) Employee hand wash frequency is inadequate. Food handling employees were not washing hands after they returned to their work station from doing other tasks Management instructed to initiate immediate corrective action.

2/21/07

No Critical Violations

2/9/06

No Critical Violations

Fruit Salad Cart #207
110 S 13th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

4/29/08

No Critical Violations

4/13/07

No Critical Violations

10/17/06

No Critical Violations

7/11/06

No Critical Violations

Zio's Pizza
111 S 13th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

10/22/07

No Critical Violations

12/28/06

No Critical Violations

12/13/05

No Critical Violations

9/26/05

No Critical Violations

Hot Dog Cart #000287
117 S 13th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

5/19/08

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Ted's Lunch Cart
7 S 16th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19102

Inspection Date

2/6/08

No Critical Violations

10/25/07

No Critical Violations

10/25/07

No Critical Violations

Capogiro
119 S 13th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

8/31/07

No Critical Violations

4/19/07

No Critical Violations

3/16/07

7-01 (L) Mouse infestation is present. Several mouse droppings were observed in the food storage room on the floor perimeters. Droppings were also observed on a white tray on one of the food storage room shelves. Management instructed to initiate immediate corrective action. Check all floor perimeters with a flash light for feces. Remove feces and sanitize all contaminated surfaces.
19-01.1 Food establishment personnel food safety certified individual is not present. A city certificate has not been obtained. Management instructed to initiate immediate corrective action.

2/15/06

No Critical Violations

El Vez
121 S 13th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

7/29/08

No Critical Violations

3/6/08

No Critical Violations

2/14/08

9-02.2 (A) Employee hand wash frequency is inadequate. Most food handling employees did not wash their hands. Single service gloves were used instead of hand washing. Note:- Gloves DO NOT replace the need for hand washing. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. A line cook was observed using a soiled wiping cloth to repeatedly wipe tongs he was using to turn chicken breast on the grill. He even used his soiled apron. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly sanitized. In low temp glass washing machine. One of Two glass washing machines was not reaching proper sanitizig concentration in the final rinse cycle. A 10ppm conc was observed. The data plate on the machine requires a minimum of 50ppm in the final rinse cycle. Management instructed to initiate immediate corrective action. (Corrected at time of inspection).

11/20/07

No Critical Violations

El Vez
121 S 13th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

7/5/07

No Critical Violations

12/24/06

No Critical Violations

12/23/06

No Critical Violations

Vintage
129 S 13th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

4/10/08

No Critical Violations

3/20/08

19-01.1 Food establishment personnel food safety certified individual is not present. The food safety person is schedule to work the late shift. The establishment requires at least 2-3 food certified persons.
2-01.1 (B) Adulterated or unwholesome food is present. Virgin olive oil with a hole cut into the can, stored on shelf; salt container damaged. Management initiated immediate corrective action.
3-07.1 (A) Potentially hazardous food is improperly cooled. The establishment has deep pots of soups, and stock. The establishment requires food to cool down in shallow pans in a ice bath,and/or use of an ice paddle. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. The undercounter refrigerator was 47°. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner (store in a sanitizing solution). Management instructed to initiate immediate corrective action.

7/12/07

19-01.1 Food establishment personnel food safety certified individual is not present. Owner has 60 days to become food safety certified.

2/27/06

No Critical Violations

2/23/06

No Critical Violations

Incredibly Edible Delights
135 S 13th St

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

12/27/07

No Critical Violations

4/4/07

No Critical Violations

3/8/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit: cut fruit. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. The refrigerated display case was measured to be 58.5°F. The temperature must be maintained below 41°F. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Incredibly Edible Delights — *Retail Food: General Convenience*
135 S 13th St — *Philadelphia, PA 19107*

Inspection Date

11/16/05

10-01.1 (A) An approved equipment and utensil washing sink is not provided. An approved sink is needed to wash, rinse & sanitize utensils (e.g. containers used to store melons, utensils used in handling melons) Currently only a 1 compartment sink is present in prep area used for utensil cleaning.
Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. (e.g. prep utensils, containers

11/7/05

No Critical Violations

Hot Dog Cart # 000183 — *Retail Food: Mobile Food Vendor*
200 S 13th St — *Philadelphia, PA 19107*

Inspection Date

4/22/08

No Critical Violations

4/30/07

No Critical Violations

4/26/06

No Critical Violations

4/21/06

No Critical Violations

8/30/05

20-04.1.1 An approved commissary or servicing facility is not provided. Proof of commissary cannot be provided.

8/16/05

No Critical Violations

Woody's Pub — *Retail Food: Restaurant, Eat-in*
202 S 13th St — *Philadelphia, PA 19107*

Inspection Date

11/14/07

7-01 (L) Mouse infestation is present: heavy mouse feces on floor in cafe/side area (near dishwasher).
19-01.1 Food establishment personnel food safety certified individual is not present.

10/4/07

7-01 (B) Fruit fly infestation is present: numerous live flies observed around various sinks (2nd floor) and near beer cases in basement.
7-01 (L) Mouse infestation is present: heavy mouse feces on floor in cafe/side area (near dishwasher).

6/24/07

10-02.2 (B) Food equipment and utensils are improperly sanitized. Pots and pans observed being washed by an employee in the prep sink. Use three-basin sink for proper washing, rinsing, and sanitizing of food equipment and utensils. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. ServSafe Certificate observed. City of Philadelphia Food Safety Certificate required. Management instructed to initiate immediate corrective action.

Woody's Pub
202 S 13th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

3/30/06

No Critical Violations

Pastoral Korean Restaurant
205 S 13th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

10/22/07

No Critical Violations

9/20/07

No Critical Violations

11/30/06

No Critical Violations

10/28/05

No Critical Violations

Letto Deli
208 S 13th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

1/6/08

No Critical Violations

10/26/06

No Critical Violations

10/25/06

2-11.0 Person-in-charge has failed to report an emergency occurrence. Hot water heater has been inoperable failing to provide running hot water throughtout establishment one month before today's inspection. The city department of public health was not informed of this occurance. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided. No hot water is provided throughout establishment. Employees are boiling water to clean food equipment by filling three basin sink with boiled water to wash, rinse, and sanitize equipment; employees are also filling handsink with boiled water to wash hands. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. There is no hot water available for employees to wash hands in an approved manner.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Food equipment is currently being sanitized with grill/oven cleaner. Provide approved commercial sanitizer for sanitization of food equipment.
Management instructed to initiate immediate corrective action.

10/13/05

No Critical Violations

8/29/05

5-01.1 Food is not protected from contamination. flypaper installed over cookline; indirect waste drain above sodas in basement. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. at prep area Management instructed to initiate immediate corrective action.

13th Street Pizza *Retail Food: Prepared Food Take-Out*
209 S 13th St *Philadelphia, PA 19107*

Inspection Date

12/7/07

19-01.1 Food establishment personnel food safety certified individual is not present. Mgr is enrolled in course

19-01.3 Food establishment personnel food safety certificate is not posted. A city certificate is now required.

9/21/07

19-01.1 Food establishment personnel food safety certified individual is not present.

19-01.3 Food establishment personnel food safety certificate is not posted. A city certificate is now required.

12/5/06

No Critical Violations

11/10/06

No Critical Violations

10/16/06

No Critical Violations

10/3/06

No Critical Violations

11/2/05

5-01.1 Food is not protected from contamination. Grated mozzarella cheese stored on floor below pizza oven.

7-01 (L) Mouse infestation is present. Mouse feces noted along perimeter of kitchen and bathroom. Mouse feces also noted along walls and equipment in basement. Dead mouse on glue board in basement. Management instructed to initiate immediate corrective action.

9-02.2 (A) Employee hand wash frequency is inadequate. No easily accessible soap or papertowels at hand sink.

9/8/05

7-01 (L) Mouse infestation is present. mouse feces noted on ledges, shelves and perimeter of establishment. Management instructed to initiate immediate corrective action.

13th Street News *Retail Food: General Convenience*
211 S 13th St *Philadelphia, PA 19107*

Inspection Date

5/17/07

No Critical Violations

11/16/05

No Critical Violations

9/8/05

No Critical Violations

7/29/05

No Critical Violations

Signatures *Retail Food: Restaurant, Eat-in*
212 S 13th St *Philadelphia, PA 19107*

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Signatures
212 S 13th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

2/21/07

No Critical Violations

10/7/05

No Critical Violations

Westbury Bar
261 S 13th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

9/25/07

No Critical Violations

6/22/07

7-01 (L) Mouse infestation is present. Mouse feces observed on lower shelving and under equipment, especially in slicer area. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

5/10/06

No Critical Violations

Mercy Hospice
332 S 13th St

Institution: Hospice Care
Philadelphia, PA 19107

Inspection Date

6/26/08

No Critical Violations

6/19/07

No Critical Violations

6/28/06

No Critical Violations

Leah's Ice Cream Shop
345 S 13th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

7/17/06

No Critical Violations

8/9/05

No Critical Violations

Philly Flavors
343 S 13th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

12/14/07

No Critical Violations

12/14/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Philly Flavors — *Retail Food: Prepared Food Take-Out*
345 S 13th St — *Philadelphia, PA 19107*

Inspection Date

11/16/07

19-01.3 Food establishment personnel food safety certificate is not posted. President claims to have city certificae but it is not posted

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Dirty Franks — *Retail Food: Restaurant, Eat-in*
347 S 13th St — *Philadelphia, PA 19107*

Inspection Date

1/22/08

No Critical Violations

11/16/07

No Critical Violations

6/8/07

19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

4/19/07

8-01.2 (C) Hot water is not provided. The hot water temperature was measured at 89°F and is not adequate. The hot water temperature must be between110°F and 125°F. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized: due to lack of hot water. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. Hot water in the men's room was measured at 86° F. Hot water in the ladies' room was measured at 89° F. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

3/16/07

8-01.2 (C) Hot water is not provided. The hot water temperature was measured at 83°F and is not adequate. The hot water temperature should be between110°F and 125°F. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

2/23/06

No Critical Violations

Hot Dog Cart — *Retail Food: Mobile Food Vendor*
12 N 15th St — *PA*

Inspection Date

11/24/06

8-01.2 (B) Cold water is not provided. Provide required cold water for three bay utensil sink. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Hands of the food handler on the cart were observed to be soiled. Use soap provided to wash hands. Hands must be kept clean at all times. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Hot Dog Cart
12 N 15th St

Retail Food: Mobile Food Vendor
PA

Inspection Date

11/24/06

8-01.2 (B) Cold water is not provided. Provide required cold water for three bay utensil sink. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Hands of the food handler on the cart were observed to be soiled. Use soap provided to wash hands. Hands must be kept clean at all times. Management instructed to initiate immediate corrective action.

Hot Dog Cart #000227
9999 Roamer St

Retail Food: Mobile Food Vendor
Philadelphia, PA 0000000

Inspection Date

5/28/08

No Critical Violations

5/3/07

No Critical Violations

12/12/06

No Critical Violations

Fruit Salad Cart # 000117
20 N 15th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

4/29/08

No Critical Violations

4/23/07

No Critical Violations

6/8/06

No Critical Violations

7/11/05

No Critical Violations

7/5/05

No Critical Violations

Hot Dog Cart #000199
30 N 15th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19102

Inspection Date

4/10/06

No Critical Violations

Sam's Newsstand
30 N 15th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19102

Inspection Date

4/14/08

No Critical Violations

6/8/07

No Critical Violations

Sam's Newsstand *Retail Food: Mobile Food Vendor*
30 N 15th St *Philadelphia, PA 19102*

Inspection Date

5/31/06

No Critical Violations

12/27/05

No Critical Violations

Hot Dog Cart *Retail Food: Mobile Food Vendor*
32 N 15th St *PA*

Inspection Date

12/12/06

No Critical Violations

11/24/06

9-02.1 Employee hands are not washed prior to food handling activities. Hands of the food handler were observed soiled. Hands must remain clean at all times. Use soap provided. Management instructed to initiate immediate corrective action.

11/24/06

9-02.1 Employee hands are not washed prior to food handling activities. Hands of the food handler were observed soiled. Hands must remain clean at all times. Use soap provided. Management instructed to initiate immediate corrective action.

Hot Dog Cart #000228 *Retail Food: Mobile Food Vendor*
9999 Roamer St *Philadelphia, PA 000000*

Inspection Date

5/28/08

No Critical Violations

5/19/08

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Cold food observed at 48°F. Ice added at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present at time of inspection. Food safety certificate for Habib Kahn (owner). Management instructed to initiate immediate corrective action.

5/3/07

No Critical Violations

Bubby's Brisket & Bugsy's Weiners *Retail Food: Prepared Food Take-Out*
103 N 15th St *Philadelphia, PA 19102*

Inspection Date

4/14/08

No Critical Violations

2/6/08

2-10.2 Ice is not protected from contamination. Canned sodas were observed stored in ice bin used for drink ice on 1st floor under soda dispenser; ice scoop observed submerged in ice machine in basement.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping clothes are not stored in a sanitizing solution before and after use.
19-01.1 Food establishment personnel food safety certified individual is not present. City of certification is required. Manager took serv safe and is currently waiting for test results.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Bubby's Brisket & Bugsy's Weiners *Retail Food: Prepared Food Take-Out*
103 N 15th St *Philadelphia, PA 19102*

Inspection Date

8/9/07

19-01.1 Food establishment personnel food safety certified individual is not present. City of certification is required.

9/21/06

No Critical Violations

2/22/06

No Critical Violations

Chinese Food Cart #000086 *Retail Food: Mobile Food Vendor*
104 N 15th St *PA*

Inspection Date

2/2/06

No Critical Violations

7/5/05

No Critical Violations

Chinese Food Cart #000193 *Retail Food: Mobile Food Vendor*
104 N 15th St *Philadelphia, PA 19102*

Inspection Date

6/17/08

No Critical Violations

6/1/07

No Critical Violations

Chinese Food Cart #000230 *Retail Food: Mobile Food Vendor*
104 N 15th St *Philadelphia, PA 19102*

Inspection Date

6/25/08

No Critical Violations

Olga's Lunch & Pizzeria *Retail Food: Restaurant, Eat-in*
125 N 15th St *Philadelphia, PA 19102*

Inspection Date

5/30/08

No Critical Violations

Olga's Lunch & Pizzeria
125 N 15th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

3/13/08

7-01 (K) Rat infestation is present. Several fresh rat droppings observed in basement under shelves. Eliminate rat infestation. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Dirty wiping cloths observed throughout and touching pizza. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. Only one sink stopper observed at time of inspection. Provide three sink stoppers (one per basin) for proper washing, rinsing, and sanitizing of food equipment and multi-use utensils. Also, no sanitizer observed being used (observed employee wash multi-use utensils improperly). Provide an approved sanitizer and use three-basin sink as instructed by this Sanitarian. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. Non-City certificate observed. Application given to owner. Management instructed to initiate immediate corrective action.

2/6/08

19-01.1 Food establishment personnel food safety certified individual is not present. Owner book class; no proof of city certification was present at time of inspection.

10/24/06

No Critical Violations

8/28/06

No Critical Violations

8/15/06

3-01.1 (A) Potentially hazardous food is stored at improper temperature:- Numerous potentially hazardous foods had core temps of 52.2-52.7°F. Since there were no temp logs kept, it is unclear as to how long the foods were out of temp. ORDERS:- Discard these foods:- raw meats chicken and eggs, cooked meats and already opened jar of mayonaise. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present:- Numerous american roaches alive and dead were observed on several glue boards on floor in utility room where cleaning chemicals are kept in basement. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures:- Reach-in refrig unit had an observed internal air temp of 55°F Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Management instructed to initiate immediate corrective action.

7/11/06

7-01 (A) Fly infestation is present:- Numerous flies observed in flight and landing on food equipment. Note:- Food equipment must be cleaned and sanitized before re-use due to contact with flies. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Management instructed to initiate immediate corrective action.

3/2/06

7-01 (K) Rat infestation is present:- numerous rat droppings in basement on ledge under basement steps and on ledge above breaker boxes. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Olga's Lunch & Pizzeria
125 N 15th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

11/22/05

7-01 (K) Rat infestation is present:- numerous rat droppings in basement on ledge under gas meters in food storage area. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Management instructed to initiate immediate corrective action.

10/5/05

3-01.1 (A) Potentially hazardous food is stored at improper temperature:- potentially hazardous foods in the Glenco and Continental reach-in units had core temps of-55-59°F. Since it is unclear as to how long these foods have been out of temp, these foods are ordered immediately discarded. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures:- The Glenco and Continental reach-in units have an internal air temp of 55-59°F. These units can not be used to store or hold potentially hazardous foods until repaired. Note:- there is not enough refigeration on site to hold and store these foods. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination:- raw potatoes are being cut and peeled outside the establishment in an alley just outside the establishments rear door. There wasn't even any over head protection. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present:- numerous flies in prep area landing and walking on food contact surfaces and on foods being prepared. Management instructed to initiate immediate corrective action.
7-01 (K) Rat infestation is present:- numerous rat droppings in basement on ledge under gas meters in food storage area. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner:- soiled wiping cloths were observed being used to wipe down food contact surfaces. Management instructed to initiate immediate corrective action.
9-02.3 (A) Employee observed not following good hygienic personal practices:- the employee that was outside peeling and cutting the raw potatoes was eating pieces of these potatoes while peeling and cutting them. Management instructed to initiate immediate corrective action.

Green Village Food Market
127 N 15th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102159

Inspection Date

6/13/08

No Critical Violations

Green Village Food Market *Retail Food: Restaurant, Eat-in*
127 N 15th St *Philadelphia, PA 19102159*

Inspection Date

5/30/08

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Tuna salad, chicken salad, egg salad, and burgers observed stored inside defective display case at first floor prep area. Owner stated that cold foods were placed inside one hour ago. Owner removed potentially hazardous foods and placed in prep area bainmarie with a holding temperature of 38°F. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. Cold food items at buffet observed at 60°F. Owner stated that all buffet foods were put out one hour ago. All potentially hazardous foods must be maintained below 41°F and above 140°F.
ORDERS: Maintain temperature logs for all buffet food items. Food items that are out of temperature (above 41°F or below 140°F) must be disposed of properly after four hours total.
Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Only two sink stoppers observed at time of inspection. Provide three sink stoppers (one per basin) for proper washing, rinsing, and sanitizing of food equipment and multi-use utensils. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. Expired City certificate observed. Management instructed to initiate immediate corrective action.

3/8/07

7-01 (D) Roach infestation is present. Numerous roaches were observed on rafters of ceiling above drop ceiling in basement prep area. Management instructed to initiate immediate corrective action.

1/22/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Crab meat salad was observed with an internal temp of 49°F. Remove pan of salad and chill back down to proper temperature. Management instructed to initiate immediate corrective action.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Observed internal temperatures of cooked white rice was 125°F. Reheat above food to proper temperatures. Provide lids for hot food items at steam tables.
Management instructed to initiate immediate corrective action.

10/24/06

3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Observed internal temperatures of ckicken, fish, and beef at steam tables of 115-118°F. Food items were cooked then placed in steam table 1/2 hour before reaching above temperatures. Reheat above foods to proper temperatures. Provide lids for hot food items at steam tables.
Management instructed to initiate immediate corrective action.

11/22/05

No Critical Violations

10/5/05

7-01 (A) Fly infestation is present:- numerous flies observed in dining area on 2nd floor. and in retail/deli area on 1st floor. Management instructed to initiate immediate corrective action.

Chinese Food Cart # 000177 *Retail Food: Mobile Food Vendor*
201 N 15th St *Philadelphia, PA 19102*

Inspection Date

5/5/08

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Chinese Food Cart # 000177
201 N 15th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19102

Inspection Date

5/3/07
No Critical Violations

5/10/06
No Critical Violations

7/25/05
No Critical Violations

Brandywine Pizza
532 N 15th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

5/2/08
No Critical Violations

3/13/08
No Critical Violations

12/19/07
No Critical Violations

3/5/07
No Critical Violations

9/22/06
No Critical Violations

Franklin Comp. Early Learning Center
620 N 15th St

Institution: Child, Child Care Centers
Philadelphia, PA 19130

Inspection Date

1/23/06
No Critical Violations

North Star Deli
655 N 15th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19130

Inspection Date

5/20/08
8-01.2 (C) Hot water is not provided.At hand washing sink
9-01.2.2 Requirements were not followed to prevent disease transmission.Hot water not provided
12-01.5.B (5) Hot water at hand washing sink is not provided.
19-01.1 Food establishment personnel food safety certified individual is not present.

11/9/07
19-01.1 Food establishment personnel food safety certified individual is not present.

10/24/05
No Critical Violations

Dailey Care, Inc.
803 N 15th St

Institution: Child, Child Care Centers
Philadelphia, PA 19130

Inspection Date

Dailey Care, Inc.
803 N 15th St

Institution: Child, Child Care Centers
Philadelphia, PA 19130

Inspection Date

10/11/07
No Critical Violations

9/20/06
No Critical Violations

9/12/05
No Critical Violations

9/7/05
No Critical Violations

Hot Dog Cart #000111
4 S 15th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19102

Inspection Date

5/5/08
No Critical Violations

2/21/08
No Critical Violations

2/7/08
20-02.4 Food and service articles are not supplied from an approved commissary. Valid verification for approved commissary was not provided at time of inspection.

12/14/06
No Critical Violations

11/9/06
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit -- Eggs, cheese stored out of refrigeration (85°F) / Hot dogs stored in cooler box are not provided with an adequate amount of refrigerant ice to maintain appropriate temperatures (several refrigerant packs in use are insufficient). <DURATION OF TEMPERATURE ABUSE: 3 HRS> ORDERS: SUPPLY SAID ITEMS WITH APPROPRIATE CUBED ICE (provided on-site) IMMEDIATELY TO MEET COOLING REQUIREMENTS. Management initiated immediate corrective action.
5-01.1 Food is not protected from contamination -- Container used to scramble eggs reused without washing/sanitization between use. *Note: Providing several bowls for this operation is an alternative. / Single service sanitary gloves are not provided onsite (note: no barehand contact was observed) Management instructed to initiate immediate corrective action.

5/25/06
No Critical Violations

8/23/05
No Critical Violations

Lunch Cart #000099
6 S 15th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19102

Inspection Date

5/19/08
No Critical Violations

6/21/07
No Critical Violations

Lunch Cart #000099
6 S 15th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19102

Inspection Date

12/14/06

No Critical Violations

11/9/06

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit -- Eggs and dairy creamer are stored out of refrigeration at 85°F <DURATION: 2.5 HOURS>. **ORDERS: Relocate said items to refrigerant ice case immediately to meet cooling requirements. Management initiated immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities -- Handwashing was not observed on cart. No soap provided on cart.
5-04.1 (A) Displayed food is not protected from contamination -- Soft pretzels at service counter are uncovered. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination -- Inadequate number of utensils provided. ORDERS: Provide several clean utensils (egg bowls, tongs, etc.) for the operation of this cart throughout the day to prevent contamination. Regularly wash and sanitize utensils currently on cart (one spatula, one tong, one egg bowl) until an adequate number of utensils are provided. Management instructed to initiate immediate corrective action.

5/19/06

No Critical Violations

Newsstand
6 S 15th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19102

Inspection Date

4/18/08

No Critical Violations

4/11/07

No Critical Violations

5/19/06

No Critical Violations

Lunch Cart # 000195
10 S 15th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19102

Inspection Date

4/21/08

No Critical Violations

5/25/07

No Critical Violations

4/12/06

No Critical Violations

American Freite & Crepe #000229
100 S 15th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19102

Inspection Date

12/14/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

American Freite & Crepe #000229 *Retail Food: Mobile Food Vendor*
1600 Sansom St *Philadelphia, PA 19102*

Inspection Date

12/13/06

8-01.2 (B) Cold water is not provided. Provide running water under adequate pressure.
8-01.2 (C) Hot water is not provided. Provide running water under adequate pressure.

Hot Dog Cart # 000149 *Retail Food: Mobile Food Vendor*
100 S 15th St *Philadelphia, PA 19107*

Inspection Date

6/22/06

No Critical Violations

8/12/05

No Critical Violations

Hot Dog Cart # 000075 *Retail Food: Mobile Food Vendor*
56 S 15th St *Philadelphia, PA 19102*

Inspection Date

4/28/08

No Critical Violations

4/23/07

No Critical Violations

5/9/06

No Critical Violations

9/8/05

No Critical Violations

J. B. Pastrami *Retail Food: Restaurant, Eat-in*
120 S 15th St *Philadelphia, PA 19102*

Inspection Date

5/30/08

7-01 (B) Fruit fly infestation is present. Several fruit flies observed at rear prep area. Eliminate fruit fly infestation. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. KAGRO and ServSafe certificates observed. Application sent in by owner. Management instructed to initiate immediate corrective action.

5/13/08

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Only one sink stopper observed at time of inspection. Provide three sink stoppers (one per basin) for proper washing, rinsing, and sanitizing of food equipment and multi-use utensils. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. No hot water provided at toilet room handsink. Hot water is provided at all other sinks. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. KAGRO certificate observed. Application given to employee. Management instructed to initiate immediate corrective action.

J. B. Pastrami
120 S 15th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

11/20/06

No Critical Violations

7/6/06

7-01 (A) Fly infestation is present:- Numerous flies were observed in the prep and dish washing areas. Flies were observed entering the establishment from both exterior doors that were open. (See 7-01(M)). Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present:- mouse droppings were observed on floor along with mouse gnawed rodent bait in the utility closet and up front on the wall/window ledge behind the front counter. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Management instructed to initiate immediate corrective action.

6/5/06

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit:- fresh skinless whole chicken breast that had been kept frozen and then thawed out (in bag) in a bay of the 3 bay utensil sink was observed with a core temp of 69°F. Since there were no temp logs kept, it is unclear as to how long the chicken was out of temp. ORDERS:-Discard the chicken product immediately. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination:- container of sugar is out on the self service counter without sneeze/cough protection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present:- mouse droppings were observed on floor along with mouse gnawed rodent bait in the utility closet and up front on the wall/window ledge behind the front counter. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner:- soiled wiping cloths were observed being used to wipe down food contact surfaces. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils were not sanitized:- food utensils and equipment were only being washed and rinsed. WASH/RINSE/SANITIZE. Management instructed to initiate immediate corrective action.

8/17/05

No Critical Violations

EZ Picks & Variety
122 S 15th St

Retail Food: Grocery Market
Philadelphia, PA 19102

Inspection Date

11/4/05

No Critical Violations

8/22/05

No Critical Violations

Roy's--Philadelphia
124 S 15th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

4/30/08

No Critical Violations

Roy's--Philadelphia
124 S 15th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

4/1/08

19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. ServSafe certificate observed. Application given to chef. Management instructed to initiate immediate corrective action.

11/3/06

No Critical Violations

4/12/06

No Critical Violations

9/21/05

No Critical Violations

8/18/05

7-01 (L) Mouse infestation is present:- mouse droppings were observed under several hand sinks in demo kitchen area. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner:- soiled wiping cloths were observed being used to wipe down food contact surfaces. Cloths should be kept in containers of bleach water solution. Management instructed to initiate immediate corrective action.

Cafe Loftus DT
136 S 15th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

3/3/08

No Critical Violations

6/1/07

19-01.1 Food establishment personnel food safety certified individual is not present. Proof of letter from food safety training course stating that management has passed serv safe class as of for May 7, 2007; waiting for certificate. Management instructed to initiate immediate corrective action.

5/2/07

3-02.3 Refrigeration units are overloaded. Numerous containers of milk were observed in non-NSF small compartment refrigerators with an internal temperature of 46°F. Remove several containers of milk to another refrigerationunit to prevent improper (above 41°F) temperatures. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. Non-NSF display case refrigeration unit was observed at 50° F. Beverages which do not required refrigeration are stored in this unit (water, sodas). Management stated that an approved NSF unit will be replacing this unit. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Management is currently enrolled in servsafe class for May 2007. Management instructed to initiate immediate corrective action.

4/10/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Cold sandwiches were observed at temperature ranging from 51°F to 65° F in one refrigeration unit; peanut butter observed at 65° F in another unit. Remove perishable items until units are repaired. Cold food must be maintained at 41°F or bellow. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. To obtain food safety certificate call 215-685-7495 for more information. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Cafe Loftus DT
136 S 15th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

3/3/06
No Critical Violations

Lunch Cart # 000160
140 S 15th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19102

Inspection Date

5/1/07
No Critical Violations

5/25/06
No Critical Violations

7/20/05
No Critical Violations

Hot Dog Cart #000062
199 S 15th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19102

Inspection Date

5/6/08
No Critical Violations

6/1/07
No Critical Violations

5/23/06
No Critical Violations

Fruit Salad Cart # 000250
205 S 15th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19102

Inspection Date

5/5/08
No Critical Violations

5/2/07
No Critical Violations

5/10/06
No Critical Violations

Hausbrandt
207 S 15th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

Hausbrandt
207 S 15th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

7/24/08

8-06.1.1 (A) Liquid waste is not disposed of properly. Grease trap is overflowing. Properly dispose of grease trap waste immediately. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Only one working sink stopper observed at time of inspection. Provide three sink stoppers (one per basin) for proper washing, rinsing, and sanitizing of food equipment and multi-use utensils. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. List of providers given to manager. Management instructed to initiate immediate corrective action.

7/8/08

7-01 (B) Fruit fly infestation is present. Numerous fruit flies observed at rear prep area and trash room. Eliminate fruit fly infestation. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Only one working sink stopper and no sanitizer observed at time of inspection. Provide three sink stoppers (one per basin) and an approved sanitizer for proper washing, rinsing, and sanitizing of food equipment and multi-use utensils. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. List of providers given to manager. Management instructed to initiate immediate corrective action.

2/15/07

No Critical Violations

1/3/07

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. No sanitizer is used for table ware (coffee cups and plates), only concentrated soap and hot water. An approved sanitizer must be utilized when cleaning food equipment.
9-02.2 (A) Employee hand wash frequency is inadequate. There was no hand washing observed before and after preparation of ready-to eat foods items (slicing deli meats and prep of cold sandwiches).

11/20/06

7-01 (B) Fruit fly infestation is present in rear trash area across from prep/kitchen area.

12/8/05

No Critical Violations

Pasion
211 S 15th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

6/26/07

No Critical Violations

6/22/06

No Critical Violations

Hot Dog Cart # 000132
212 S 15th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19102

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Hot Dog Cart # 000132
212 S 15th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19102

Inspection Date

6/8/07

No Critical Violations

5/9/06

No Critical Violations

Hot Dog Cart # 000294
212 S 15th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19102

Inspection Date

4/28/08

No Critical Violations

Applebee's Restaurant
215 S 15th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

7/24/08

No Critical Violations

10/10/07

No Critical Violations

6/13/07

19-01.1 Food establishment personnel food safety certified individual is not present. Valid serv safe certificates are present. Must obtain city certificates. Application for city certification was given at time of inspection.
Management instructed to initiate immediate corrective action.

2/24/06

No Critical Violations

Shiroi Hana
222 S 15th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

8/30/06

No Critical Violations

8/22/05

No Critical Violations

Good Dog
224 S 15th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

6/13/07

No Critical Violations

6/7/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Arlene's Newstand
230 S 15th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19102

Inspection Date

4/18/08

No Critical Violations

5/7/07

No Critical Violations

8/1/06

No Critical Violations

Bassett's Original Turkey
230 S 15th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

8/30/07

No Critical Violations

9/26/06

No Critical Violations

8/18/05

No Critical Violations

Cosi
235 S 15th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

7/3/08

19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. ServSafe certificate observed. Application reissued to manager at time of inspection. Management instructed to initiate immediate corrective action.

3/18/08

8-06.1.1 (A) Liquid waste is not disposed of properly. Container of stagnant water from under rear prep area handsink was observed disposed of into three-basin sink. Three-basin sink is for washing, rinsing, and sanitizing of food equipment and multi-use utensils only. To properly dispose of liquid waste, use the approved service sink provided. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. ServSafe certificate observed. Manager has application. Management instructed to initiate immediate corrective action.

10/10/07

19-01.1 Food establishment personnel food safety certified individual is not present. Valid serv safe present.

3/20/07

4-01.1 (A) Food/Food service article storage does not provide protection splash protection lacks between hand sink & iced tea dispenser.
7-01 (L) Mouse infestation is present. Observed dead mice in basement of building (basement is not used for any food storage); numerous mouse droppings in rear prep areas and front prep areas. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Valid serv safe present. To obtain food safety certification from City of Phila. call 215-685-7495.

Cosi *Retail Food: Restaurant, Eat-in*
235 S 15th St *Philadelphia, PA 19102*

Inspection Date

2/15/07

8-02.2 An approved air gap is not present- at food prep. sink. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection- splash protection lacks between hand sink & iced tea dispenser/ sink & drink ice& coffee/liquor station.

2/12/07

No Critical Violations

2/10/06

2-10.2 Ice is not protected from contamination:- whipped cream dispenser stored in beverage ice behind front counter and lid to ice machine left open during extended periods of inactivity, also behind front counter. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Management instructed to initiate immediate corrective action.
9-02.3 (A) Employee observed not following good hygienic personal practices:- food handling employee was observed rubbing hair with fingers. She did not wash her hands and put on gloves before returning to food handling activities. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized:- utensils were observed being washed with plain hot water then put into sanitizer. There wasn't any washing with detergent. The 3 bay sink must be set up to WASH/RINSE/SANITIZE. Management instructed to initiate immediate corrective action.

12/23/05

9-02.2 (A) Employee hand wash frequency is inadequate. Management instructed to initiate immediate corrective action.
9-02.3 (A) Employee observed not following good hygienic personal practices:- food handling employee was observed scratching arms with finger nails. She did not wash her hands and put back on used single service gloves and returned to food prep activities. Management instructed to initiate immediate corrective action.

8/17/05

No Critical Violations

Starbucks *Retail Food: Restaurant, Eat-in*
254 S 15th St *Philadelphia, PA 19102*

Inspection Date

1/11/08

19-01.1 Food establishment personnel food safety certified individual is not present. Starbucks certificates are present. City of Phila. food safety certificate is required.
7-01 (A) Fly infestation is present. Drain flies are present on walls in the dish wash area, rear exit area and are also visable on walls in the patron seating area and front prep area.

12/3/07

19-01.1 Food establishment personnel food safety certified individual is not present. Starbucks certificates are present. City of Phila. food safety certificate is required.
7-01 (A) Fly infestation is present. Drain flies are present swarming throughout rear utensil washing area and where trash is stored in bins in rear storage area near door exit.

9/11/06

No Critical Violations

8/17/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Latimer Deli
255 S 15th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

11/6/07
No Critical Violations

9/8/06
No Critical Violations

8/17/05
No Critical Violations

Buca di Beppo
258 S 15th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

6/27/08
No Critical Violations

3/27/08
19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. ServSafe certificate observed. Application given to owner. (change of management occured in August) Management instructed to initiate immediate corrective action.

8/30/07
19-01.1 Food establishment personnel food safety certified individual is not present. Valid serv safe present. Must obtain city certificate.

8/30/07
19-01.1 Food establishment personnel food safety certified individual is not present. Valid serv safe present. Must obtain city certificate.

6/9/06
No Critical Violations

McGlinchey Bar & Grill
259 S 15th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

6/21/07
No Critical Violations

12/14/05
No Critical Violations

Copa Too Restaurant
263 S 15th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

11/1/07
No Critical Violations

12/13/06
No Critical Violations

9/21/06
No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Copa Too Restaurant
263 S 15th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

8/10/05

No Critical Violations

Jose Pistolas
263 S 15th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

4/25/08

No Critical Violations

3/27/08

2-10.2 Ice is not protected from contamination. Soda lines observed in contact with ice made for human consumption.
7-01 (L) Mouse infestation is present. Fresh mouse droppings observed in prep area and bar area. Live mouse observed in kitchen. Management instructed to initiate immediate corrective action.
8-01.2 (A) An adequate supply of hot water is not provided. Hot water for basement hand washing sink is not provided. Second floor hand washing sink is not properly working.

1/11/08

8-01.2 (A) An adequate supply of hot water is not provided. Throughout estalishment. 70-104°F. Pumber is working on the hot water problem. Should be fixed in one hour.
19-01.1 Food establishment personnel food safety certified individual is not present. City of Phila. food safely certificate is required.

12/3/07

2-10.2 Ice is not protected from contamination. Provide separate container for drink ice at all bars to keep drink ice separate from ice used to keep cold plate chilled.
8-01.2 (A) An adequate supply of hot water is not provided at 2nd floor bar sinks and in 3rd floor restrooms. Water temperature was observed at 68°F. Bar drink glasses must be wash, rinsed, and sanitized in kitchen dish machine until hot water is restored.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Observed plastic mold used as a sink stopper. Provide approved sink stoppers for utensil sink.
19-01.1 Food establishment personnel food safety certified individual is not present. City of Phila. food safely certificate is required.

Jomici Apothecary
273 S 15th St

Retail Food: General Convenience
Philadelphia, PA 19102

Inspection Date

1/23/08

No Critical Violations

12/3/07

8-01.1 (A) An approved source of potable water is not provided. No water is available at this establishment due to plumbing problems which are controlled by next door apartment building located at 271 S.15 street "Westbury Apartments".
Note: Pharmacy employees currently utilize bottled water to wash hands. ORDERS: single service gloves are required to handle pills distribution into bottles.

9/8/06

No Critical Violations

10/31/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Hot Dog Cart # 000096
2 N 16th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

5/17/07
No Critical Violations

4/30/07
8-01.2 (B) Cold water is not provided at sink faucet.

6/13/06
No Critical Violations

7/20/05
No Critical Violations

Louis Steaks # 000189
3 N 16th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

5/29/08
No Critical Violations

8/31/06
No Critical Violations

9/19/05
No Critical Violations

9/16/05
No Critical Violations

Fruit Salad Cart # 000083
4 N 16th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

4/29/08
No Critical Violations

4/23/07
No Critical Violations

6/8/06
No Critical Violations

Mike's Steaks # 000088
8 N 16th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

4/15/08
No Critical Violations

4/24/07
No Critical Violations

11/27/06
No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Fruit Salad Cart # 000034
57 N 16th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19102

Inspection Date

4/28/08

No Critical Violations

5/7/07

No Critical Violations

5/11/06

No Critical Violations

Tom&Olga's Hot Dog Cart # 000150
100 N 16th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19102

Inspection Date

9/27/07

No Critical Violations

5/31/06

No Critical Violations

8/29/05

No Critical Violations

Bistro at the Bridge @ Glaxo Smith Kline
200 N 16th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

5/22/08

19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. ServSafe certificate observed. Applications sent in by manager in April. Management initiated immediate corrective action.

3/31/08

7-01 (B) Fruit fly infestation is present. Several fruit flies observed at rear mop storage area. Eliminate fruit fly infestation. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Several fresh mouse droppings observed at rear storage and prep areas. Eliminate mouse infestation. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. ServSafe certificate observed. Application given to manager. Management instructed to initiate immediate corrective action.

11/30/07

19-01.1 Food establishment personnel food safety certified individual is not present. Valid Serv Serv is present. City of Phila. food safety certificate is required.

11/1/06

No Critical Violations

11/1/05

No Critical Violations

City View Cafe @ Glaxo Smith Kline
200 N 16th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

City View Cafe @ Glaxo Smith Kline
200 N 16th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

6/5/08

19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. ServSafe certificates observed. Applications sent in by manager in April. Management instructed to initiate immediate corrective action.

5/22/08

7-01 (B) Fruit fly infestation is present. Numerous fruit flies observed at ice machine area. Eliminate fruit fly infestation. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Numerous mouse droppings observed around perimeters and in corners of prep and storage areas. Eliminate mouse infestation. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. No hot water provided at one handsink near front line at time of inspection. Repair so hot water is provided at all times. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. ServSafe certificates observed. Applications sent in by manager in April. Management instructed to initiate immediate corrective action.

1/30/07

No Critical Violations

1/5/06

No Critical Violations

Hot Dog Cart #000135
200 N 16th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

10/23/07

No Critical Violations

7/11/06

No Critical Violations

Piotr Food Cart #000982
500 N 16th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19130

Inspection Date

6/5/08

No Critical Violations

9/19/07

No Critical Violations

5/19/06

No Critical Violations

Child Development Center @ CCP
540 N 16th St

Institution: Child, Child Care Centers
Philadelphia, PA 19130

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Child Development Center @ CCP
540 N 16th St

Institution: Child, Child Care Centers
Philadelphia, PA 19130

Inspection Date

6/16/08

19-01.1 Food establishment personnel food safety certified individual is not present. Call 215.685.7495 for provider list. .

5/2/08

19-01.1 Food establishment personnel food safety certified individual is not present. Call 215.685.7495 for provider list. .

2/8/07

No Critical Violations

1/17/06

No Critical Violations

Jose's Food Market
733 N 16th St

Retail Food: Grocery Market
Philadelphia, PA 19130

Inspection Date

5/23/08

No Critical Violations

4/4/08

19-01.1 Food establishment personnel food safety certified individual is not present.

11/20/06

No Critical Violations

10/12/05

No Critical Violations

9/6/05

8-01.2 (C) Hot water is not provided at 3 compartment sink; shut off. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. No hot water provided at 3 compartment sink for proper washing and sanitizing. Management instructed to initiate immediate corrective action.

Angela's Cart #000053
5 S 16th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19102

Inspection Date

5/5/08

No Critical Violations

6/1/07

No Critical Violations

6/1/07

5-01.1 Food is not protected from contamination -- Inadequate number of utensils provided on this cart. *Cart operates on average from 6am-3pm. Provide a minimum 3 utensils each for use and provide fresh utensils every 3-4 hours.

5/24/06

No Critical Violations

8/22/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Angela's Lunch Cart #000041
6 S 16th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

5/5/08
No Critical Violations

6/1/07
No Critical Violations

6/1/07
5-01.1 Food is not protected from contamination -- Inadequate number of utensils provided. *This cart operates on average from 6am-3pm. A minimum 3 utensils each (knives,tongs,egg dish, etc) must be provided for use and changed every 3-4 hours. Management instructed to initiate immediate corrective action.

5/24/06
No Critical Violations

8/22/05
No Critical Violations

Lunch Cart # 000136
19 S 16th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

10/23/07
No Critical Violations

8/14/06
No Critical Violations

8/23/05
No Critical Violations

EUREST Dinning
50 S 16th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

5/31/07
No Critical Violations

R & N Newstand # 2 (NWC)
98 S 16th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

7/2/07
No Critical Violations

5/4/06
No Critical Violations

7/18/05
No Critical Violations

Subway Subs
106 S 16th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

Subway Subs
106 S 16th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

4/4/08

No Critical Violations

3/20/08

7-01 (L) Mouse infestation is present. Mouse droppings observed in dining and kitchen areas.
12-01.5.B (5) Hot water at hand washing sink is not provided. Hot water in toilet facilities not present during time of inspection.

4/24/07

19-01.1 Food establishment personnel food safety certified individual is not present. Manager is scheduled for serv safe exam. Sanitarian presented application for manager to obtain city certificate at time of inspection.

3/27/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Refrigerated display unit is not maintaining proper temperature. Temperatures observed ranged from 51°F to 56°F. Perishable items must be relocated to walk-in unit until unit is repaired. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. To obtain more information about food safety certificates from the City of Phila. call 215-685-7495.

2/22/06

No Critical Violations

1/5/06

7-01 (L) Mouse infestation is present:- mouse droppings observed in cabinet under self service soda machine, cabinet to right of soda unit and on floor behind self service reach-in refrig soda box. Management instructed to initiate immediate corrective action.

Pita Pit
110 S 16th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

10/5/07

No Critical Violations

8/28/07

7-01 (A) Fly infestation is present. Flies observed in rear prep area. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Fruit flies observed in trash can with mixed trash and garbage and on walls and ceiling in rear prep area. Management instructed to initiate immediate corrective action.
8-01.2 (B) Cold water is not provided. At the grinder/handwash combo sink. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Single use gloves were observed being used instead of hand washing Management instructed to initiate immediate corrective action.

6/14/07

No Critical Violations

7/26/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Ralph's of South Philly
110 S 16th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

11/2/05

No Critical Violations

The Classic Cake Co
110 S 16th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

9/8/05

No Critical Violations

Dunkin Donuts
117 S 16th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19102

Inspection Date

8/28/07

No Critical Violations

6/11/07

8-01.2 (A) An adequate supply of hot water is not provided. At the wash basin of the large 3 bay utensil sink. The second goose neck supplying hot water to the other two bays can not reach the wash basin. Provide an approved extension or have other faucet provide hot water. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Note:- Two employees present have valid Serv/Safe certs.

6/9/06

No Critical Violations

8/22/05

No Critical Violations

The Happy Rooster
118 S 16th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

6/26/08

No Critical Violations

3/31/08

19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. ServSafe certificate observed. Application given to manager. Management instructed to initiate immediate corrective action.

10/10/07

19-01.1 Food establishment personnel food safety certified individual is not present. Chef is not present at time of inspection with newly obtained certification. More than one person must be certified with city certificate. Management instructed to initiate immediate corrective action. (serv safe expired)

4/24/07

19-01.1 Food establishment personnel food safety certified individual is not present. Chef is currently in process of obtaining recertification. Management instructed to initiate immediate corrective action. (serv safe expired)

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

The Happy Rooster — *Retail Food: Restaurant, Eat-in*
118 S 16th St — *Philadelphia, PA 19102*

Inspection Date

3/23/07

2-10.2 Ice is not protected from contamination. Glass beverages stored in drink ice at bar area. Discard ice and refill ice bin with fresh drink ice. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Numerous food items observed uncovered inside and outside refrigeration; dry seasonings uncovered in rear storage room. Provide sanitary covering for food items.
8-06.1.1 (C) Drain line is in need of repair. Continuous leak in drain line in piping located near hand sink in prep area causing excess water to pool on floor in main kitchen. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. To obtain food safety certificate from City of Phila. contact 215-685-7495. Management instructed to initiate immediate corrective action. (serv safe expired)

1/5/06

No Critical Violations

Joe's Pizza — *Retail Food: Restaurant, Eat-in*
120 S 16th St — *Philadelphia, PA 19103*

Inspection Date

9/12/07

No Critical Violations

3/27/07

19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

2/22/06

No Critical Violations

Marathon Grill — *Retail Food: Restaurant, Eat-in*
121 S 16th St — *Philadelphia, PA 19102458*

Inspection Date

1/16/08

No Critical Violations

10/27/06

No Critical Violations

10/27/06

No Critical Violations

1/5/06

No Critical Violations

LA Weight Loss Center — *Retail Food: General Convenience*
124 S 16th St — *Philadelphia, PA 19102*

Inspection Date

1/27/08

No Critical Violations

LA Weight Loss Center
124 S 16th St

Retail Food: General Convenience
Philadelphia, PA 19102

Inspection Date

4/24/07

No Critical Violations

3/20/06

No Critical Violations

CremaLita
129 S 16th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19102

Inspection Date

3/23/07

No Critical Violations

1/9/06

No Critical Violations

Hot Dog Cart #151
200 S 16th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

6/2/08

No Critical Violations

5/24/07

No Critical Violations

5/25/06

No Critical Violations

11/17/05

No Critical Violations

Lunch Cart # 000078
201 S 16th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

5/29/08

No Critical Violations

5/28/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature: 9 dozen eggs stored at room temperature- no refrigeration. ORDERS: Discard of all eggs
8-01.2 (E) Water Pressure is inadequate: hot water.

5/16/07

No Critical Violations

5/23/06

No Critical Violations

Fruit Salad Cart # 000035
210 S 16th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

4/22/08

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Fruit Salad Cart # 000035
210 S 16th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

5/1/07

No Critical Violations

5/17/06

No Critical Violations

7/13/05

No Critical Violations

Monticelli
218 S 16th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

6/1/06

No Critical Violations

1/24/06

7-01 (L) Mouse infestation is present:- mouse droppings were observed on wall ledges inside small closet in 1st floor dinning area and in basement storage/dishmachine area on a closed box of unused food equipment. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate:- the chef was observed more than once just dipping his hands in unclean soapy water in the 3 bay utensil sink and then wiping his hands on a soiled wiping cloth. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized:- are not sanitized in the 3 bay utensil sink. Set up 3bay utensil sink to--WASH/RINSE/SANITIZE and no Cl2 residule was observed in the final rinse of the low temp dish machine. Management instructed to initiate immediate corrective action.

Bellini Grill.
220 S 16th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

3/27/07

No Critical Violations

1/26/06

No Critical Violations

LaViola West
252 S 16th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

1/29/07

No Critical Violations

11/28/06

No Critical Violations

La Viola
253 S 16th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

10/15/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

La Viola
253 S 16th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

8/16/07

7-01 (A) Fly infestation is present. Flies observed in basement in prep area on first floor. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present in the basement. Mouse excreta is on the floor.
9-04 (B) Wiping cloths are used in an unapproved manner. Soiled cloths are on a food contact table.
19-01.1 Food establishment personnel food safety certified individual is not present.

6/21/07

5-01.1 Food is not protected from contamination, as it is not covered in a freezer.
7-01 (L) Mouse infestation is present in the basement. Mouse excreta is on the floor.
9-04 (B) Wiping cloths are used in an unapproved manner. Soiled cloths are on a food contact table.
10-02.4 Unapproved sanitizer(non-EPA registered bleach) is being used.
19-01.1 Food establishment personnel food safety certified individual is not present.

1/25/06

No Critical Violations

Monk's Cafe
264 S 16th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

4/1/08

No Critical Violations

1/30/08

19-01.1 Food establishment personnel food safety certified individual is not present at time of inspection. Valid serv safe posted. City of Phila. food safety certificate is required

6/21/07

No Critical Violations

6/20/06

No Critical Violations

3/30/06

No Critical Violations

1/24/06

2-10.2 Ice is not protected from contamination:- ice scoop lying with handle in drink ice in ice bin behind bar at front of establishment. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present:- moisture flies present behind bar at front of establishment. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Management instructed to initiate immediate corrective action.

Warsaw Cafe
306 S 16th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

3/27/07

No Critical Violations

1/25/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Lunch Cart # 000074
3 N 17th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19101

Inspection Date

7/20/05

No Critical Violations

Lunch Cart # 000258
3 N 17th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103185

Inspection Date

9/26/07

No Critical Violations

9/10/07

No Critical Violations

Chinese Food Cart # 000121
10 N 17th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

5/19/08

No Critical Violations

5/8/07

No Critical Violations

5/7/07

3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit -- Extra containers of PHF's (i.e. beef, chicken) stored underneath steam table. Internal temperature of 120°F. Eggrolls stored in cardboard box, recorded at 55°F. **Product removed from sale/use.
3-05.0 Food is transported at improper temperatures -- Food items prepared in commissary (Upper Darby) then transported to Service commissary (1300 N. 9th) via personal truck. No time/temp log kept.
9-02.2 (A) Employee hand wash frequency is inadequate.

5/9/06

No Critical Violations

7/11/05

No Critical Violations

Fruit Salad Cart #000174
17 N 17th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

4/29/08

No Critical Violations

6/12/07

No Critical Violations

6/13/06

No Critical Violations

7/8/05

No Critical Violations

Pappas Vending # 000129 *Retail Food: Mobile Food Vendor*
69 N 17th St *Philadelphia, PA 19103*

Inspection Date

7/25/08

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Potentially hazardous foods (half and half, cheese, sausage, etc.) observed at 70°F. Cold foods must be maintained below 41°F. If food is out of temperature for four hours, it must be properly disposed of. No potentially hazardous foods that are stored out of temperature for more than four hours total (including preparation time) may be kept for sale.

ORDERS: Remove from sale and dispose of all potentially hazardous foods (half and half, cheese, sausage, etc.).

Management instructed to initiate immediate corrective action. Product removed from sale/use.
8-01.1 (A) An approved source of potable water is not provided. No hot or cold running water present at three-basin sink. The only source of water is from the coffee urn. Restore hot and cold running water to the sink immediately. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Cloths are not stored in sanitizing solution. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. Management instructed to initiate immediate corrective action.

7/6/06

No Critical Violations

9/27/05

No Critical Violations

9/23/05

No Critical Violations

Johnny Grill #000073 *Retail Food: Mobile Food Vendor*
95 N 17th St *Philadelphia, PA 19103*

Inspection Date

4/21/08

19-01.1 Food establishment personnel food safety certified individual is not present. The owner was recertified, he mailed an application with money order for a city certificate, but it was sent back because they said that the certificate did not expire. The sanitarian suggested that they have their application for the Philadelphia certificate stamped and signed by the Health Department at 321 University Ave.

4/10/07

No Critical Violations

7/18/05

No Critical Violations

Fruit Salad Cart #000061 *Retail Food: Mobile Food Vendor*
99 N 17th St *Philadelphia, PA 19103*

Inspection Date

4/29/08

No Critical Violations

5/7/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Fruit Salad Cart #000061
99 N 17th St

Retail Food: Mobile Food Vendor
PA, PA 19103

Inspection Date

5/8/06

No Critical Violations

Dunkin Donuts
100 N 17th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

7/25/08

No Critical Violations

12/16/07

7-01 (B) Fruit fly infestation is present. Fruit flies were observed in the service counter area.

19-01.1 Food establishment personnel food safety certified individual is not present. Expired City Certificate posted. Neither of the 2 employees working at the time of the investigation had the City food safety certificate.

12/12/07

7-01 (B) Fruit fly infestation is present. Fruit fies present in all areas of prep and storage. Management instructed to initiate immediate corrective action.

7-01 (L) Mouse infestation is present. Mouse droppings were observed on wall ledges on both sides of ice machine. Management instructed to initiate immediate corrective action.

9-02.1 Employee hands are not washed prior to food handling activities. Management instructed to initiate immediate corrective action.

19-01.1 Food establishment personnel food safety certified individual is not present. Management recently took class for serv safe. City food safety certificate is required.

12/11/07

19-01.1 Food establishment personnel food safety certified individual is not present. Management recently took class for serv safe. City food safety certificate is required.

7-01 (B) Fruit fly infestation is present; numerous fruit flies surrounding mop sink and coffee counter serving line.

8/31/07

19-01.1 Food establishment personnel food safety certified individual is not present. Management recently took class for serv safe. City food safety certificate is required.

8/13/07

7-01 (L) Mouse infestation is present. Observed dead and live mouse on glue board under ice machine; observed numerous mouse droppings along walls and corners in rear prep area and front serving counter.

19-01.1 Food establishment personnel food safety certified individual is not present. Management recently took class for serv safe. City food safety certificate is required.

9/12/06

No Critical Violations

9/2/05

No Critical Violations

Phillip's
201 N 17th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

2/21/08

No Critical Violations

Phillip's
201 N 17th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

2/21/08

No Critical Violations

12/17/07

19-01.1 Food establishment personnel food safety certified individual is not present- serv-safe employees present- city certs are required (copies of submitted applications for City Certificates observed).

9/27/07

7-01 (A) Fly infestation is present. Observed numerous flies present in near rear side prep sink near reach-in refrigeration units; numerous flies observed swarming in main prep areas. Management instructed to initiate immediate corrective action.

Sheraton Phila City Center
201 N 17th St

Retail Food: Hotel/Motel
Philadelphia, PA 19103

Inspection Date

2/21/08

No Critical Violations

2/21/08

No Critical Violations

12/17/07

19-01.1 Food establishment personnel food safety certified individual is not present- valid serv safe certificates are present; City Certificates were applied for (copies of applications provided).
7-01 (A) Fly infestation is present- multiple live flies observed in banquet kitchen warewash area & at banquet kitchen handsink.

9/27/07

7-01 (D) Roach infestation is present under dish machine along piping. Observed numerous early and late stage live roaches in above-mentioned areas.
7-01 (B) Fruit fly infestation is present. Moisture flies are present throughout establishment where excess water is present near dish machine on 1st and 2nd floors and near main floor drains.
19-01.1 Food establishment personnel food safety certified individual is not present. Five valid serv safe certificates are present. City certificates is required.

9/25/07

No Critical Violations

10/3/06

No Critical Violations

8/18/06

2-10.2 Ice is not protected from contamination:-Ice scoop left out on unsanitary surface in ice machine in main kitchen and ice scoop also observed in beverage ice in ice machine bin banquet area. Rusting spots observed on inside of ice bin of ice machines #12 and 13, and mildew build-up in ice machine bin #11. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present:- Flies present in dishmachine room 1st fl on walls, food equipment, and ceiling. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly:- Water overflowing from dish machine discharge is causing water to pool on floor where there is no floor drain (dish machine in main kitchen).

Sheraton Phila City Center *Retail Food: Hotel/Motel*
201 N 17th St *Philadelphia, PA 19103*

Inspection Date

6/14/06

7-01 (A) Fly infestation is present:- Moisture flies present in dishmachine room 1st fl on walls and ceiling. These flies were all observed in the hallway outside the dish room and the alcove near sinks in the kitchen. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities:- No hand washing was observed by any food handling employees. Management instructed to initiate immediate corrective action.

Shula's Steakhouse *Retail Food: Restaurant, Eat-in*
201 N 17th St *Philadelphia, PA 19103*

Inspection Date

10/24/06

No Critical Violations

10/24/06

No Critical Violations

10/3/06

No Critical Violations

8/18/06

3-02.1 Refrigeration system does not maintain proper temperatures:- Unit #R8 reach-in refrig unit had an observed internal air temperature of 57°F. Do not use unit until repaired. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit:- 41, 1pound blocks of butter was observed with core tempertures of 57°F. Since it is unclear as to how long the butter was out of temperture, the butter must be discarded. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present:-Flies present in dish machine room on 1st floor on walls, food eqipment and ceiling. Management instructed to initiate immediate corrective action.

6/14/06

9-02.1 Employee hands are not washed prior to food handling activities:- No hand washing was observed by any food handling employees. Management instructed to initiate immediate corrective action.

Archdiocese of Philadelphia Cafeteria *Retail Food: Restaurant, Eat-in*
222 N 17th St *Philadelphia, PA 19103*

Inspection Date

7/25/08

5-04.2 (A) Approved sneeze guards are not provided as required. Sneeze guards not present for food in front display case. Adequate sneeze protection not provided for salad bar. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse droppings observed on floor and storage rack in kitchen area.
10-05.1 (B) Warewasher does not maintain proper washing and sanitizing temperatures. Final rinse temperature not reaching 180° F. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present. Application and provider list were issued.

1/5/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Archdiocese of Philadelphia Cafeteria
222 N 17th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

11/4/05

No Critical Violations

Gul Lunch # 000145
410 N 17th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19130

Inspection Date

6/11/07

No Critical Violations

4/25/06

No Critical Violations

7/6/05

No Critical Violations

7/5/05

20-02.7.3 Waste water is not properly discharged into a holding tank. Drain line from sinks not attached to waste tank. Drains to floor. Plumb to waste water holding tank.

Lucky Star #000546
411 N 17th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19130

Inspection Date

7/20/07

No Critical Violations

5/5/06

No Critical Violations

Lucky Star #001304
411 N 17th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19130

Inspection Date

5/8/08

No Critical Violations

4/25/08

12-02.2 (A) Hand washing sink is not readily available for use. Hand sink under coffee urn. Approximately 5 1/2 inches from bottom of trough of coffee urn to top of hand sink.
12-01.5.B (5) Hot water at hand washing sink is not provided.

Asian Expess 000565
414 N 17th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19130

Inspection Date

5/2/07

No Critical Violations

4/28/06

No Critical Violations

4/28/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Sothin Lunch
414 N 17th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19130

Inspection Date

1/24/08
No Critical Violations

1/24/08
No Critical Violations

Peter's Lunch Truck #000977
415 N 17th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19130

Inspection Date

5/1/08
No Critical Violations

9/17/07
No Critical Violations

9/17/07
No Critical Violations

11/23/05
No Critical Violations

Sterling Food Cart 000990
417 N 17th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19130

Inspection Date

9/6/06
No Critical Violations

Joe's Lunch Truck #000545
450 N 17th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19130

Inspection Date

5/5/06
No Critical Violations

Sothin Lunch Truck #000545
450 N 17th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19130

Inspection Date

1/24/08
No Critical Violations

Gulab Lunch Cart #000557
455 N 17th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19130

Inspection Date

7/17/08
No Critical Violations

6/5/07
No Critical Violations

Gulab Lunch Cart #000557
455 N 17th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19130

Inspection Date

4/20/06

No Critical Violations

7/25/05

No Critical Violations

Fresh Fruit Salad Truck #000549
511 N 17th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19130

Inspection Date

5/9/08

No Critical Violations

5/7/08

No Critical Violations

5/8/06

No Critical Violations

9/20/05

No Critical Violations

8/16/05

5-01.1 Food is not protected from contamination. Flys hovering and landing on ready to eat/cut fruits. Food item must be discarded or destroyed in an approved sanitary manner in the presence of a Health Department Representative. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present throughout truck. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided in truck; propane off. Management initiated immediate corrective action and turned propane on.
9-02.1 Employee hands are not washed prior to food handling activities. Hot water not provided at hand sink at time of inspection. Management instructed to initiate immediate corrective action.

8/16/05

5-01.1 Food is not protected from contamination. Flys hovering and landing on ready to eat/cut fruits. Food item must be discarded or destroyed in an approved sanitary manner in the presence of a Health Department Representative. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present throughout truck. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided in truck; propane off. Management initiated immediate corrective action and turned propane on.
9-02.1 Employee hands are not washed prior to food handling activities. Hot water not provided at hand sink at time of inspection. Management instructed to initiate immediate corrective action.

7/8/05

No Critical Violations

Lunch Cart # 000064
2 S 17th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

5/8/06

No Critical Violations

7/11/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Lunch Cart # 000261
2 S 17th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

4/16/08

19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Serv Safe certificate observed posted. Application was issued. Management instructed to initiate immediate corrective action.

4/5/07

No Critical Violations

Fruit Salad Cart #000047
8 S 17th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103413

Inspection Date

4/15/08

No Critical Violations

4/18/07

No Critical Violations

5/2/06

No Critical Violations

17th St Falafel # 000084
12 S 17th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

5/3/07

No Critical Violations

5/1/06

No Critical Violations

John's Food Vending Cart # 000142
30 S 17th St

Retail Food: Mobile Food Vendor
Philadelphia, PA

Inspection Date

8/10/05

No Critical Violations

8/9/05

8-01.2 (E) Water Pressure is inadequate:- provide adequate water pressure for both hot and cold water. Management instructed to initiate immediate corrective action.

Lunch Cart #000033
30 S 17th St

Retail Food: Mobile Food Vendor
PA

Inspection Date

5/19/06

No Critical Violations

8/29/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Morris'
30 S 17th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

6/13/08

No Critical Violations

8/1/07

5-01.1 Food is not protected from contamination. Pretzels and other baked goods are not adequately covered.
7-01 (A) Fly infestation is present. Multiple flies observed at sandwich bar station.
19-01.1 Food establishment personnel food safety certified individual is not present.

7/28/06

No Critical Violations

7/25/05

No Critical Violations

Steve's Lunch Cart # 000103
32 S 17th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

5/19/08

No Critical Violations

6/26/07

No Critical Violations

5/19/06

No Critical Violations

A Bite To Eat
35 S 17th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

7/22/08

No Critical Violations

7/15/08

8-01.2 (E) Water Pressure is inadequate (cold).

7/10/08

8-01.2 (C) Hot water is not provided.
8-01.2 (E) Water Pressure is inadequate.

7/9/08

8-01.2 (C) Hot water is not provided.
8-01.2 (E) Water Pressure is inadequate.

Jimmy John's Gourmet Sandwiches
44 S 17th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

6/29/07

No Critical Violations

Lee's Hoagie
44 S 17th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

10/5/06

No Critical Violations

10/21/05

No Critical Violations

8/22/05

7-01 (L) Mouse infestation is present. mouse feces on shelves, floors Management instructed to initiate immediate corrective action.

Nuts & Candy
46 S 17th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

7/25/08

19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present. Provider list and application were issued.

6/18/07

No Critical Violations

6/28/06

No Critical Violations

6/7/06

7-01 (L) Mouse infestation is present. Mouse feces observed in storage room on floor, ledge formed by defective coving, and shelving. Management instructed to initiate immediate corrective action.

10/13/05

No Critical Violations

8/23/05

2-01.1 (B) Adulterated or unwholesome food is present. gnawed nuts, chips noted on food display shelves These were removed by the employee at this time. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. severe mouse infestation observed with gnawed food debris and mouse feces noted on food display shelves, storage shelves and food containers. Nesting materials noted in storage areas, as well gnawed holes through walls and coving. Management instructed to initiate immediate corrective action.

Newstand
99 S 17th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

4/16/08

No Critical Violations

4/27/06

No Critical Violations

Westin Hotel of Philadelphia
99 S 17th St

Retail Food: Hotel/Motel
Philadelphia, PA 19103

Inspection Date

8/22/07

No Critical Violations

Westin Hotel of Philadelphia *Retail Food: Hotel/Motel*
99 S 17th St *Philadelphia, PA 19103*

Inspection Date

3/12/07

5-04.2 (A) Approved sneeze guards are not provided as required in employee cafeteria. No protection present (sneeze guards) on hot food self-service steam table. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present with City of Phila. certification. Please call 215-685-7495 for more information. Management instructed to initiate immediate corrective action.

1/9/06

No Critical Violations

12/8/05

7-01 (A) Fly infestation is present:- moisture flies observed in large numbers on walls and ceiling in the main kitchen dishmachine/pot wash area. Management instructed to initiate immediate corrective action.

12/8/05

7-01 (A) Fly infestation is present:- moisture flies observed in large numbers on walls and ceiling in the main kitchen dishmachine/pot wash area. Management instructed to initiate immediate corrective action.

9/23/05

No Critical Violations

8/23/05

3-01.1 (A) Potentially hazardous food is stored at improper temperature:- in reach-in unit in employee cafe:- cold foods were observed with core temps of 48-53°F. Since it is not clear as to how long the foods were out of temp these foods must be discarded.(complied). Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures:- interior air temp of the reach-in refrig in the employee cafe was observed at 55°F. Note:- use other available refrig units until this unit is repired. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present:- numerous fies in the employee cafe. Management instructed to initiate immediate corrective action.
7-01 (J) Other insect infestation is present:- moisture fly infestation in the main kitchen in pot wash area. Management instructed to initiate immediate corrective action.

Newstand *Retail Food: Mobile Food Vendor*
101 S 17th St *Philadelphia, PA 19103*

Inspection Date

4/8/08

No Critical Violations

5/7/07

No Critical Violations

4/5/06

No Critical Violations

"G" *Retail Food: Restaurant, Eat-in*
111 S 17th St *Philadelphia, PA 19103*

Inspection Date

1/30/08

No Critical Violations

"G"
111 S 17th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

11/28/07

No Critical Violations

11/26/07

19-01.1 Food establishment personnel food safety certified individual is not present.

Davio's Restaurant
111 S 17th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

3/31/08

No Critical Violations

5/3/07

No Critical Violations

4/30/07

2-10.2 Ice is not protected from contamination. Ice buckets, open end down on unclean exterior of ice machine. Clean and sanitize all ice beckets. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Numerous mouse droppings were observed on floor in soda carbonator room. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths were being used as drain stoppers in 3 bay utensil sink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Several valid Serv/Save certificates are present.

6/26/06

3-01.1 (A) Potentially hazardous food is stored at improper temperature:- Assorted cold potentially hazardous foods were observed with core temperatures of 55-64°F. Since there were no temp logs for these foods it is unclear as to how long these foods were out of temperature. ORDERS:-These foods must be discarded. Management instructed to initiate immediate corrective action. (Complied).
3-02.1 Refrigeration system does not maintain proper temperatures:- The not maintaining of normal temperatures was due to warm foods being put in these cold food holding units. Internal air temps in these units ranged from 55-65°F. Management instructed to initiate immediate corrective action.

10/7/05

No Critical Violations

9/23/05

No Critical Violations

8/22/05

7-01 (D) Roach infestation is present:- two small roaches observed on wall around hand sink area to right of pasta blancher. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner:- as drain stoppers in 3 bay utensil sink. Management instructed to initiate immediate corrective action.

AIA Bookstore & Design CTR
117 S 17th St

Retail Food: Other
Philadelphia, PA 19103

Inspection Date

1/2/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

AIA Bookstore & Design CTR — *Retail Food: Other*
117 S 17th St — *Philadelphia, PA*

Inspection Date

1/30/06

No Critical Violations

Cafe Bravo II — *Retail Food: Prepared Food Take-Out*
117 S 17th St — *Philadelphia, PA 19103*

Inspection Date

1/30/06

No Critical Violations

Sofitel Philadelphia — *Retail Food: Hotel/Motel*
120 S 17th St — *Philadelphia, PA 19103*

Inspection Date

4/18/08

No Critical Violations

3/31/08

12-01.5.B (5) Hot water at hand washing sink is not provided. Hot water not present in bar area. Note: Repairs were being made during time of inspection. Management initiated immediate corrective action.
19-04 Food establishment personnel food safety certificate is expired. City certificate posted expired March 1, 2007. Serv Safe certificates observed posted. Application was issued to chef.

3/2/08

No Critical Violations

1/18/07

No Critical Violations

12/12/05

No Critical Violations

Lunch Cart #000009 — *Retail Food: Mobile Food Vendor*
126 S 17th St — *Philadelphia, PA 19103*

Inspection Date

6/11/08

No Critical Violations

6/11/07

No Critical Violations

5/24/07

8-01.2 (C) Hot water is not provided.
8-02.1 (B) A cross connection is present. Water drains from one compartment of sink and comes up in another compartment of the sink.
19-01.1 Food establishment personnel food safety certified individual is not present.

6/15/06

No Critical Violations

8/1/05

No Critical Violations

Bonte
130 S 17th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

11/9/07

No Critical Violations

11/2/06

No Critical Violations

11/15/05

No Critical Violations

Brotherly Subs
132 S 17th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

5/14/08

No Critical Violations

5/9/08

8-06.1.2 (A) An approved indirect waste drain connection is not provided- direct drain observed for food prep. sink (1 " minimum air gap required).
8-01.2 (A) An adequate supply of hot water is not provided- after 3-bay sink is filled, hot water for handwashing inadequate (should be 110-125 degrees).
4-01.1 (A) Food/Food service article storage does not provide protection- splash protection lacks between handsink & prep. sink (less than 2 ft. space).

Jolly's
137 S 17th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

6/19/07

No Critical Violations

6/1/06

No Critical Violations

3/21/06

8-01.1 (B) Water supply system is not properly maintained:- hand sink in prep area is disconnected:- no hot or cold water. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate:- soap must be used when washing hands. Management instructed to initiate immediate corrective action.

Miel Patisserie
204 S 17th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

7/29/08

10-02.2 (B) Food equipment and utensils are improperly sanitized. 3 basin sink not properly operated. An approved sanitizer not present.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present. Application and provide list were issued. Management instructed to initiate immediate corrective action.

5/30/08

19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Management instructed to initiate immediate corrective action.

Miel Patisserie *Retail Food: Prepared Food Take-Out*
204 S 17th St *Philadelphia, PA 19103*

Inspection Date

7/24/07

5-01.1 Food is not protected from contamination. Bread is not properly covered.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided.
10-02.2 (B) Food equipment and utensils are improperly sanitized. Multi-use coffee mugs are being washed and rinsed, but are not being sanitized.

7/25/06

No Critical Violations

7/15/05

No Critical Violations

Kitchen Kapers *Retail Food: Grocery Market*
213 S 17th St *Philadelphia, PA 19103*

Inspection Date

7/15/08

No Critical Violations

6/19/07

No Critical Violations

3/21/06

No Critical Violations

Little Pete's *Retail Food: Restaurant, Eat-in*
219 S 17th St *Philadelphia, PA 19103*

Inspection Date

3/24/08

No Critical Violations

11/27/07

9-02.1 Employee hands are not washed prior to food handling activities. None observed. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Soiled wiping cloths were observed being used to wipe down food contact surfaces.
19-01.1 Food establishment personnel food safety certified individual is not present.

1/30/07

No Critical Violations

3/21/06

No Critical Violations

Circles of the Sq at the Warick Hotel *Retail Food: Restaurant, Eat-in*
1701 Locust St *Philadelphia, PA 19103*

Inspection Date

12/21/06

No Critical Violations

11/8/05

No Critical Violations

Tavern 17 Restaurant
220 S 17th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

7/29/08

2-10.2 Ice is not protected from contamination. Ice scoop handle in direct contact with ice made for human consumption.
7-01 (B) Fruit fly infestation is present. Fruit flies observed in bar area and inside kitchen. Management instructed to initiate immediate corrective action.

4/26/07

No Critical Violations

The Black Sheep
247 S 17th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

5/1/08

No Critical Violations

4/1/08

4-01.1 (A) Food/Food service article storage does not provide protection. Clean cutting boards and pots observed stored on the floor. All food storage items and equipment must be stored at least six inches off the floor. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Several fresh mouse droppings observed at rear storage and prep areas. Eliminate mouse infestation. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. ServSafe certificate observed. Application given to owner. Management instructed to initiate immediate corrective action.

6/22/07

19-01.1 Food establishment personnel food safety certified individual is not present.

6/20/07

7-01 (A) Fly infestation is present in the 3rd floor kitchen.
7-01 (D) Roach infestation is present. Infested glue boards present in the 3rd floor storage room.
7-01 (L) Mouse infestation is present. There are numerous droppings present throughout the kitchen and storage room shelves and floor perimeters.
3-02.1 Refrigeration system does not maintain proper temperatures. The 3rd floor walk-in box was noted at 54°F. NOTE: ALL POTENTIALLY HAZZARDOUS FOODS ARE TO BE REMOVED A.S.A.P.
4-01.1 (A) Food/Food service article storage does not provide protection. Numerous uncovered foods inside refrigerated units.
8-06.1.1 (C) Drain line is in need of repair. The are leaking drain pipes at two kitchen sinks and the 2nd floor bar ice bin.
19-01.1 Food establishment personnel food safety certified individual is not present.

3/22/06

No Critical Violations

Branzino's
261 S 17th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Branzino's
261 S 17th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

3/8/07

10-02.2 (B) Food equipment and utensils are improperly sanitized. Non-dinnerware is not sanitized once cleaned with dish detergent. Provide approved sanitizer for all food utensils.
Note: Only dinnerware is sanitized and cleaned in a low temperature dish machine.
19-01.1 Food establishment personnel food safety certified individual is not present. The Serv/safe certified person was not present at time of inspection. That person does not have the City food safety certificate, only the Serve/Safe certificate which is valid. Phone 215-685-7495,7494 and ask to have City Certificate applications and instructions sent to you.

12/19/06

10-02.2 (B) Food equipment and utensils are improperly sanitized. Non-dinnerware is not sanitized once cleaned with dish detergent. Provide approved sanitizer for all food utensils.
Note: Only dinnerware is sanitized and cleaned in a low temperature dish machine.

12/7/05

No Critical Violations

9/11/05

5-01.1 Food is not protected from contamination------re-locate fly strips from over food prep. table in basement.
4-03.4 Food is stored beneath unprotected sewer lines or dripping water line-------basement prep. area.
19-01.1 Food establishment personnel food safety certified individual is not present.

Grill Master
263 S 17th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

6/19/08

7-01 (L) Mouse infestation is present. Several fresh mouse droppings observed at prep area shelves. Eliminate mouse infestation. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. One sink stopper observed at time of inspection. Provide adequate sink stoppers for proper washing, rinsing, and sanitizing of food equipment and multi-use utensils. Management instructed to initiate immediate corrective action.

3/27/08

7-01 (L) Mouse infestation is present. Several fresh mouse droppings observed at prep area and toilet room perimeters. Eliminate mouse infestation. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair under utensil sink where piping has leakage which is currently covered by tape and aluminum foil. Pipe line is connected to unapproved garbage grinder. Management instructed to initiate immediate corrective action.
11-01.2 (A) Food equipment is defective. Hot water valve at three-basin sink was turned off at time of inspection. Repair leak immediately. Management instructed to initiate immediate corrective action.

8/22/07

8-06.1.1 (C) Drain line is in need of repair under utensil sink where piping has leakage which is currently covered by tape and aluminum foil; pipe line is connected to unapproved garbage grinder. Management instructed to initiate immediate corrective action.

Grill Master *Retail Food: Prepared Food Take-Out*
263 S 17th St *Philadelphia, PA 19103*

Inspection Date

6/19/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Mayonnaise is at 78°F.
3-02.1 Refrigeration system does not maintain proper temperatures. The walk-in refrigerator is at 54°F.
7-01 (L) Mouse infestation is present. Mouse excreta is in a cabinet and on a window sill and the floor.
8-06.1.1 (C) Drain line is in need of repair. The utensil sink drains to a catch sink.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Drain plugs are not provided tthe utensil sink.
12-01.5.B (5) Hot water at hand washing sinks is not provided. Management instructed to initiate immediate corrective action.

6/5/06

12-01.5.B (5) Hot water at hand washing sink is not provided:- by walk-in box. Note:- hot water has been restored to hand sink in toilet room Management instructed to initiate immediate corrective action.

3/21/06

7-01 (L) Mouse infestation is present:- mouse droppings observed on floor in corner to left side of prep table directly across from toilet room and on lower shelves behind front counter. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided:- by walk-in box, other hand sink in toilet room also has no hot water. Management instructed to initiate immediate corrective action.

George's Place # 000167 *Retail Food: Mobile Food Vendor*
2 N 18th St *Philadelphia, PA 19103*

Inspection Date

5/3/07

No Critical Violations

5/2/06

No Critical Violations

Chinese Food Cart # 000169 *Retail Food: Mobile Food Vendor*
3 N 18th St *Philadelphia, PA 19103*

Inspection Date

5/3/07

No Critical Violations

5/22/06

No Critical Violations

Lunch Cart #000166 *Retail Food: Mobile Food Vendor*
7 N 18th St *Philadelphia, PA 19103*

Inspection Date

5/3/07

No Critical Violations

5/2/06

No Critical Violations

7/25/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Lunch Cart #000295
7 N 18th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

4/28/08

No Critical Violations

Sophia's Lunch Cart
12 N 18th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

6/30/08

No Critical Violations

Fruit Salad Cart # 000008
51 N 18th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

3/31/08

No Critical Violations

5/24/07

No Critical Violations

6/27/06

No Critical Violations

Au Bon Pain
100 N 18th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

10/17/07

No Critical Violations

8/21/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature.16 -pt milks 46-57°F, 8 11oz Silk soy milks 46-50°F, 9 16oz yogurt cups 45-48°F, 7- 8.5 oz yogurt cups 43-46°F and 23 -8 oz orange juices cups partially passturized, 43-50°F. Since it is unclear as to how long these beverages were out of temp, the beverages are to be discarded. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. The salad/beverage refrigerated case has an observed interior air temp of 57°F. This may not be used for storing or displaying potentially hazardous foods or beverages until repaired. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

5/8/07

19-01.1 Food establishment personnel food safety certified individual is not present.

11/17/06

No Critical Violations

11/30/05

No Critical Violations

L & P Lobby Shop
100 N 18th St

Retail Food: Grocery Market
Philadelphia, PA 19103

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

L & P Lobby Shop
100 N 18th St

Retail Food: Grocery Market
Philadelphia, PA 19103

Inspection Date

7/18/08

No Critical Violations

11/30/07

No Critical Violations

11/17/06

No Critical Violations

11/28/05

No Critical Violations

11/25/05

No Critical Violations

Public House at Logan square
100 N 18th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

7/11/08

7-01 (A) Fly infestation is present. Flies observed in kitchen area. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. Hot water not present for employee bathroom hand washing sink,
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present. Manager stated that application was sent to the Office of Food Protection.

5/27/08

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard not present between drink ice and hand washing sink in bar area. Splash guard not present between mixer and hand washing sink in kitchen.
7-01 (L) Mouse infestation is present. Fresh mouse droppings observed in storage areas. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. Hot water not present for employee bathroom hand washing sink,
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Application and provider list were issued.

2/27/07

No Critical Violations

2/27/06

No Critical Violations

Oriental Kitchen
919 N 18th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19130

Inspection Date

7/14/08

No Critical Violations

12/18/06

No Critical Violations

Oriental Kitchen *Retail Food: Prepared Food Take-Out*
919 N 18th St *Philadelphia, PA 19130*

Inspection Date

12/14/05

4-01.1 (A) Food/Food service article storage does not provide protection. Open boxes with food containers in basement with mouse feces present inside. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed throughout establishment on floors, shelves, food contact surfaces and food packaging. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present at food sink catch basin. Provide at least a one inch gap between drain line and catch basin. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair at 3 bay sink grease trap in basement. Slugg observed dripping on basement floor from drain line. Management instructed to initiate immediate corrective action.

Lunch Cart # 000194 *Retail Food: Mobile Food Vendor*
7 S 18th St *Philadelphia, PA 19103*

Inspection Date

4/18/08

No Critical Violations

4/3/07

No Critical Violations

4/10/06

No Critical Violations

JR's Pizza Restaurant *Retail Food: Restaurant, Eat-in*
20 S 18th St *Philadelphia, PA 19103*

Inspection Date

8/28/07

No Critical Violations

1/11/07

No Critical Violations

1/19/06

No Critical Violations

1/12/06

No Critical Violations

12/16/05

7-01 (L) Mouse infestation is present. Mouse droppings observed on floor in basement and also on clean rags

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Chinese Food Cart #000029 *Retail Food: Mobile Food Vendor*
21 S 18th St *Philadelphia, PA 19103*

Inspection Date

6/20/08

19-01.1 Food establishment personnel food safety certified individual is not present. See 19-01.3 below
Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Chinese Food Cart #000029
21 S 18th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

2/12/08

No Critical Violations

Fruit Salad Cart #000029
21 S 18th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

4/20/07

No Critical Violations

4/17/06

No Critical Violations

7/5/05

No Critical Violations

Xen Fruit Salad 000264
21 S 18th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

6/26/08

No Critical Violations

Pastrami & Things
24 S 18th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

10/25/07

No Critical Violations

10/4/06

No Critical Violations

8/31/06

7-01 (L) Mouse infestation is present. Observed numerous mouse feces in basement. Management instructed to initiate immediate corrective action.

10/18/05

No Critical Violations

Midtown III Restaurant
26 S 18th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

4/7/08

19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Valid Serv Safe certificate observed posted. Management instructed to initiate immediate corrective action.

1/26/08

19-01.1 Food establishment personnel food safety certified individual is not present.City of Philadelphia Food Safety Certificate required. List of providers given to owner. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Midtown III Restaurant
26 S 18th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

12/21/06
No Critical Violations

12/20/05
No Critical Violations

Fruit Salad Cart # 000114
40 S 18th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

5/16/08
No Critical Violations

6/14/07
No Critical Violations

8/15/05
No Critical Violations

Produce Stand # 000116
42 S 18th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

8/15/05
No Critical Violations

Leon's Cart #000020
59 S 18th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

5/10/07
No Critical Violations

8/15/05
No Critical Violations

Loges Newsstand
101 S 18th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

5/6/08
No Critical Violations

5/10/07
No Critical Violations

Lunch Cart
104 S 18th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

11/27/06
No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Lunch Cart # 000023
104 S 18th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

11/27/06

No Critical Violations

Tokyo Japanese Restaurant
108 S 18th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

8/3/06

No Critical Violations

7/25/05

No Critical Violations

Premium Steap
111 S 18th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

3/26/08

19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. Management instructed to initiate immediate corrective action.

1/26/08

19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. List of providers given to owner. Management instructed to initiate immediate corrective action.

12/11/06

No Critical Violations

11/2/05

No Critical Violations

Bar Noir
112 S 18th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

7/29/08

No Critical Violations

9/7/06

No Critical Violations

La Cigale
113 S 18th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

7/11/08

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

La Cigale *Retail Food: Restaurant, Eat-in*
113 S 18th St *Philadelphia, PA 19103*

Inspection Date

10/5/06

7-01 (L) Mouse infestation is present. Mouse droppings observed on the floor and on ledge storing spices.
9-04 (A) Sponges are used in an unapproved manner.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Third compartment drain at utensil sink has been sealed off by the establishment.

La Cigale II *Retail Food: Restaurant, Eat-in*
113 S 18th St *Philadelphia, PA 19103*

Inspection Date

3/6/06

No Critical Violations

7/21/05

No Critical Violations

Sue's Fruit & Produce *Retail Food: Prepared Food Take-Out*
114 S 18th St *Philadelphia, PA 19103420*

Inspection Date

5/7/08

7-01 (L) Mouse infestation is present. Fresh mouse droppings observed in basement area.

4/7/08

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard not present between hand washing/garbage grinder sink and prep sink.
7-01 (L) Mouse infestation is present. Fresh mouse droppings observed in basement area.
10-02.4 Unapproved sanitizer is being used. Provide an approved sanitizer for sanitizing equipment.

1/26/08

19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. Application given to owner. Management instructed to initiate immediate corrective action.

12/29/06

No Critical Violations

11/28/05

No Critical Violations

Byblos *Retail Food: Restaurant, Eat-in*
116 S 18th St *Philadelphia, PA 19103*

Inspection Date

11/28/07

19-01.1 Food establishment personnel food safety certified individual is not present- serv-safe cert. person is not present/ city certificate needed.
7-01 (L) Mouse infestation is present- heavy droppings (fresh) on basement floor perimeter & around mop sink-1st floor kitchen.
2-06.4 Shellfish Purchase records/tags are not kept for 90 days- head chef is not present to locate tags.
8-06.1.1 (C) Drain line is in need of repair- 1st fl. kitchen handsink drains to floor (extend drainline to catch basin).

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Byblos — *Retail Food: Restaurant, Eat-in*
116 S 18th St — *Philadelphia, PA 19103*

Inspection Date

10/25/07

19-01.1 Food establishment personnel food safety certified individual is not present- serv-safe cert. person is not present/ city certificate needed (city application issued).
4-01.1 (A) Food/Food service article storage does not provide protection- splash protection lacks between handsink & grill (2nd fl. kitchen).
6-01.1 Food preparation is not conducted in an approved food preparation sink- garbage grinder is installed on prep. sink.
7-01 (L) Mouse infestation is present- heavy/fresh mouse feces on floor & basement wall perimeter.
2-06.4 Shellfish Purchase records/tags are not kept for 90 days- head chef is not present to locate tags.

9/12/06

No Critical Violations

9/15/05

No Critical Violations

7/15/05

7-01 (A) Fly infestation is present. Numerous flies observed in basement.

Tony Jr's — *Retail Food: Restaurant, Eat-in*
118 S 18th St — *Philadelphia, PA 19103*

Inspection Date

3/19/07

No Critical Violations

Tony Luke Jr's — *Retail Food: Restaurant, Eat-in*
118 S 18th St — *Philadelphia, PA 19103*

Inspection Date

9/6/05

No Critical Violations

7/15/05

No Critical Violations

Paninoteca — *Retail Food: Restaurant, Eat-in*
120 S 18th St — *Philadelphia, PA 19103*

Inspection Date

7/28/06

No Critical Violations

7/14/05

No Critical Violations

Wrap Shack on the Square — *Retail Food: Restaurant, Eat-in*
120 S 18th St — *Philadelphia, PA 19103*

Inspection Date

Wrap Shack on the Square *Retail Food: Restaurant, Eat-in*
120 S 18th St *Philadelphia, PA 19103*

Inspection Date

6/23/08

3-02.1 Refrigeration system does not maintain proper temperatures. Refrigerator in kitchen area observed at 87° F . All potentially hazardous foods were removed.
7-01 (L) Mouse infestation is present. Fresh mouse droppings observed in kitchen, storage area, and front service area.

3/5/08

3-02.1 Refrigeration system does not maintain proper temperatures. Refrigerator in prep area observed at 52°F.
4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard not present between food prep table and garbage grinder sink/ hand washing sink.
7-01 (L) Mouse infestation is present. Fresh mouse droppings observed in kitchen, storage area, and front service area.
10-02.2 (B) Food equipment and utensils are improperly sanitized. Sanitizer not present during time of inspection, Sanitarian explain how to properly wash, rinse, and sanitize food equipment using the 3 basin sink.
19-01.1 Food establishment personnel food safety certified individual is not present. ServSafe certified, awaiting city certificate.

12/18/07

12-01.5.B (4) Cold water at hand washing sink is not provided. At Grinder/Handsink. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. At Grinder/Handsink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. ServSafe certified, awaiting city certificate.

4/20/07

19-01.1 Food establishment personnel food safety certified individual is not present. ServSafe certified, awaiting city certificate.

3/19/07

No Critical Violations

Mantra *Retail Food: Restaurant, Eat-in*
122 S 18th St *Philadelphia, PA 19103*

Inspection Date

5/14/08

2-06.4 Shellfish Purchase records/tags are not kept for 90 days. Shellfish tags not present during time of inspection.
7-01 (L) Mouse infestation is present. Numerous fresh mouse droppings observed in basement, coffee prep area, upper level walk-in unit, and on storage shelves. Live mouse observed on glue board in basement. Management instructed to initiate immediate corrective action.

3/17/08

7-01 (L) Mouse infestation is present. Numerous fresh mouse droppings observed at prep and bar areas. Eliminate mouse infestation. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. Owner completed class last week. Application given to owner. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Mantra
122 S 18th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

3/3/08

7-01 (L) Mouse infestation is present. Numerous mouse droppings observed at prep areas. Eliminate mouse infestation. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. Management instructed to initiate immediate corrective action.

5/4/06

No Critical Violations

Yann's Pastries & Cafe
122 S 18th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

7/21/05

No Critical Violations

Tria Cafe
123 S 18th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103269

Inspection Date

1/26/08

No Critical Violations

10/5/06

No Critical Violations

8/31/06

2-10.2 Ice is not protected from contamination. Ice scoop handle comes in contact with ice used for beverages in bar area, and ice machine bin in basement was observed with rust on inside wall of bin. Management instructed to initiate immediate corrective action.

9/6/05

No Critical Violations

Manhattan Bagels
125 S 18th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

7/11/08

No Critical Violations

5/23/08

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard not present between hand washing sink and food prep sink.
9-02.1 Employee hands are not washed prior to food handling activities. Both hand washing sinks are not available for use during time of inspection.
9-04 (B) Wiping cloths are used in an unapproved manner. Several wiping cloths observed not stored in sanitizing solution.
19-04 Food establishment personnel food safety certificate is expired. The only city certificate posted expired 2004. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. A certified individual, with a current/valid city food safety certificate, must be present during times of preparation and operation .

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Manhattan Bagels
125 S 18th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

6/14/07

No Critical Violations

6/2/06

No Critical Violations

7/14/05

No Critical Violations

Pad Thai Shack
127 S 18th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

6/27/08

19-01.1 Food establishment personnel food safety certified individual is not present. Individual with city certificate not present during time of inspection. Serv Safe certificate observed posted . Management instructed to initiate immediate corrective action.

4/7/08

7-01 (L) Mouse infestation is present. Fresh mouse droppings observed behind freezer unit in kitchen and inside employee bathroom.
19-01.1 Food establishment personnel food safety certified individual is not present. A certified individual must be present during times of operation and preparation. Management instructed to initiate immediate corrective action.

3/17/08

7-01 (L) Mouse infestation is present. Fresh mouse droppings observed behind freezer unit in kitchen area.
19-01.1 Food establishment personnel food safety certified individual is not present. A certified individual must be present during times of operation and preparation. Management instructed to initiate immediate corrective action.

1/26/08

19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. Management instructed to initiate immediate corrective action.

10/13/06

No Critical Violations

10/25/05

No Critical Violations

LeBus Bakery Cafe'
129 S 18th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

7/15/08

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Two refrigeration units in basement observed at 55° F and 58° F. Internal temperatures of potentially hazardous foods were recorded above 41° F. All potentially hazardous foods were discarded.
5-01.1 Food is not protected from contamination. Ready to eat food observed not properly covered/protected from contamination in retail area. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

LeBus Bakery Cafe'
129 S 18th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

5/23/08

4-01.1 (A) Food/Food service article storage does not provide protection. Adequate splash protection not provide for hand washing sink and food prep sink. Adequate splash protection not provided for 3 basin sink and hand washing sink.
5-01.1 Food is not protected from contamination. Ready to eat food observed not properly covered/protected from contamination in retail area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh mouse droppings observed in basement. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection.

2/15/07

No Critical Violations

Ben & Jerry's
135 S 18th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 1910352(

Inspection Date

7/15/08

19-01.1 Food establishment personnel food safety certified individual is not present. A certified individual must be present during times of operation and preparation.

8/28/07

No Critical Violations

4/3/07

No Critical Violations

4/4/06

No Critical Violations

7/14/05

No Critical Violations

La Bus--NARBERTH
135 S 18th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

6/2/06

No Critical Violations

7/14/05

No Critical Violations

Le Bus--NARBERTH
135 S 18th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

3/19/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

18 Walnut News Inc
137 S 18th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

4/30/08

No Critical Violations

7/17/07

No Critical Violations

4/28/06

No Critical Violations

Lunch Cart # 000076
138 S 18th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

5/3/07

No Critical Violations

11/7/06

21-04.4 (B) Handwashing facilities are inadequate. Establishment does not have cold water, only hot. Also, soap and papertowels are not provided. Provide soap and papertowels immediately. Management instructed to initiate immediate corrective action.

5/19/06

No Critical Violations

Lunch Cart # 000277
138 S 18th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

5/7/08

No Critical Violations

Rouge 98
205 S 18th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

7/3/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Milk stored at 63° F in service refrigerator. Meats stored at 53° F in two door refrigeration unit.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Milk observed at 62.4°F.
3-02.1 Refrigeration system does not maintain proper temperatures. Two refrigeration temperature observed at unsatisfactory levels. Milk in service refrigerator must be discarded. The two door refrigeration temperature was adjusted at time of inspection. food observed at proper temp.
5-01.1 Food is not protected from contamination. Food is sitting out in catcher uncovered.
7-01 (A) Fly infestation is present. Numerous flies observed flying in kitchen.
9-04 (B) Wiping cloths are used in an unapproved manner. Soiled wiping cloths observed on table.
19-01.1 Food establishment personnel food safety certified individual is not present. No city certified individual.

Rouge 98 *Retail Food: Restaurant, Eat-in*
205 S 18th St *Philadelphia, PA 19103*

Inspection Date

7/3/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Milk stored at 63° F in service refrigerator. Meats stored at 53° F in two door refrigeration unit.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Milk observed at 62.4°F.

3-02.1 Refrigeration system does not maintain proper temperatures. Two refrigeration temperature observed at unsatisfactory levels. Milk in service refrigerator must be discarded. The two door refrigeration temperature was adjusted at time of inspection. food observed at proper temp.
5-01.1 Food is not protected from contamination. Food is sitting out in catcher uncovered.
7-01 (A) Fly infestation is present. Numerous flies observed flying in kitchen.
9-04 (B) Wiping cloths are used in an unapproved manner. Soiled wiping cloths observed on table.
19-01.1 Food establishment personnel food safety certified individual is not present. No city certified individual.

11/7/06

No Critical Violations

2/10/06

No Critical Violations

Devon Seafood Restaurant *Retail Food: Restaurant, Eat-in*
225 S 18th St *Philadelphia, PA 19103*

Inspection Date

6/15/07

No Critical Violations

11/7/06

2-06.4 Shellfish Purchase records/tags are not kept for 90 days. One tag for shellfish purchase dated for 11/06/06 was available at time of inspection.

11/21/05

No Critical Violations

Potcheen Rest and Pub *Retail Food: Restaurant, Eat-in*
225 S 18th St *Philadelphia, PA 19103*

Inspection Date

9/27/05

No Critical Violations

Bleu *Retail Food: Restaurant, Eat-in*
227 S 18th St *Philadelphia, PA 19103*

Inspection Date

11/7/06

No Critical Violations

9/27/05

No Critical Violations

Parc Restaurant *Retail Food: Restaurant, Eat-in*
227 S 18th St *Philadelphia, PA 19103*

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Parc Restaurant *Retail Food: Restaurant, Eat-in*
227 S 18th St *Philadelphia, PA 19103*

Inspection Date

6/27/08

No Critical Violations

6/26/08

7-01 (A) Fly infestation is present. Flies observed in Prep area Management instructed to initiate immediate corrective action.

Barclay Prime Restaurant *Retail Food: Restaurant, Eat-in*
237 S 18th St *Philadelphia, PA 19103*

Inspection Date

4/30/08

No Critical Violations

11/7/06

No Critical Violations

1/26/06

No Critical Violations

Gardenia Restaurant *Retail Food: Restaurant, Eat-in*
251 S 18th St *Philadelphia, PA 19103*

Inspection Date

9/14/07

No Critical Violations

9/10/07

3-02.1 Refrigeration system does not maintain proper temperatures. Not all refrigeration units are maintaining internal air temperature of at or below 41°F. Note:- No food in these units. Note:- These units may not be used until repaired. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. American roaches observed alive and dead in basement dish storage room. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse droppings observedon floor along walls and in corners in basement hallway between storage rooms. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Note Manager on site has a valid course certificate. Information packet to apply for the City food safety certificate issued. Management instructed to initiate immediate corrective action.

Le Jardin on the Square *Retail Food: Restaurant, Eat-in*
251 S 18th St *Philadelphia, PA 19103*

Inspection Date

11/7/06

No Critical Violations

11/18/05

No Critical Violations

Savoy *Retail Food: Grocery Market*
262 S 18th St *Philadelphia, PA 19103282*

Inspection Date

Savoy
262 S 18th St

Retail Food: Grocery Market
Philadelphia, PA 19103282

Inspection Date

7/15/08

3-02.1 Refrigeration system does not maintain proper temperatures. Refrigerator observed at 50° F. All potentially hazardous were discarded.
5-04.2 (A) Approved sneeze guards are not provided as required at deli scale.
7-01 (A) Fly infestation is present. Flies observed in preparation area and flower area.
7-01 (L) Mouse infestation is present. Fresh mouse droppings observed in kitchen area. Dead mouse observed in basement. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided. Establishment is to cease all food preparation until hot water is provided.
9-04 (A) Sponges are used in an unapproved manner. Moist sponge use on food contact surfaces is prohibited.
10-01.1 (A) An approved equipment and utensil washing sink is not provided. Sanitize basin is blocked off by storage and storage rack. Establishment must properly wash, rinse, and sanitize equipment in 3 basin sink.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Management instructed to initiate immediate corrective action.

5/10/07

8-01.2 (A) An adequate supply of hot water is not provided. Hot water at both sinks was observed at 86°F. Provide hot water at a minimum of 110°F not to exceed 125°F at all ties of operation. Management instructed to initiate immediate corrective action.
10-01.1 (A) An approved equipment and utensil washing sink is not provided. A single bay square cornered stainless steel sink is being used as a utility sink, for the mop and getting water for the flowers and hand washing. Since there will be food preperation there will be no food utensils to clean. This sink may be used as the mop sink only.

1/31/07

No Critical Violations

Nicky's Greek Corner # 000071
2 N 19th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

5/19/08

No Critical Violations

5/19/08

No Critical Violations

5/19/08

No Critical Violations

5/16/07

No Critical Violations

7/27/06

No Critical Violations

Jamaican Wings #000323
302 N 19th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

5/8/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Jamaican Wings #000323
302 N 19th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

10/4/05

No Critical Violations

Hallahan High School
311 N 19th St

Institution: School, Archdiocese
Philadelphia, PA 19103110

Inspection Date

1/15/08

No Critical Violations

12/4/07

No Critical Violations

12/20/06

No Critical Violations

11/13/06

7-01 (L) Mouse infestation is present. Mouse droppings observed along kitchen floor perimeter, behind walkin refrigerator, and along the floor perimeter in the hot food serving area.

2/16/06

No Critical Violations

Lucky Wok
723 N 19th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19130

Inspection Date

7/7/05

No Critical Violations

Lucky Wok
723 N 19th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19130

Inspection Date

1/10/08

No Critical Violations

5/9/07

No Critical Violations

3/5/07

No Critical Violations

7/6/06

No Critical Violations

11/21/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Lucky Wok
723 N 19th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19130

Inspection Date

10/21/05

2-01.4 Food is not properly labeled/packaged. Label all bulk food containers. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Approx 300lbs of various foods (raw/cooked) uncovered in refrigeration units and food prep areas. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Live roaches observed in food prep area inside rice pot. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on floors and shelving throughout establishment.

Lunch Cart # 000124
2 S 19th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

5/5/08

No Critical Violations

5/16/07

No Critical Violations

5/9/06

No Critical Violations

8/1/05

No Critical Violations

Lunch Cart # 000215
2 S 19th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

5/12/08

No Critical Violations

Jim & Tim's Breakfast and Lunch #000090
4 S 19th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

5/10/07

No Critical Violations

8/21/06

No Critical Violations

9/14/05

No Critical Violations

Chinese Food Cart # 000156
35 S 19th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

4/23/08

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Chinese Food Cart # 000156
35 S 19th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

5/2/07

No Critical Violations

4/10/06

No Critical Violations

8/3/05

No Critical Violations

Swiss Pastries/Hausman's Bakery
35 S 19th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 1910342(

Inspection Date

4/3/08

9-02.1 Employee hands are not washed prior to food handling activities. Hand washing not observed. Provide hand washing sink in prep area.
12-02.1 (B) Required hand washing sinks are not provided. Hand washing sink not present in prep area.

3/3/08

7-01 (L) Mouse infestation is present: Fresh and old mouse droppings observed in basement area and prep area. . Poison coated feces observed.
8-06.1.1 (D) Soil line is in need of repair. Rusted hole observed in soil line in basement area. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection.

1/16/08

7-01 (L) Mouse infestation is present: fresh mouse feces on floor in basement and behind food equipment (floor) in bakery. Poison coated feces observed.
19-01.1 Food establishment personnel food safety certified individual is not present: provider list and city application given today.
10-02.4 Unapproved sanitizer is being used: soap and chlorox bleach (not labeled for use with food equipment) ORDERS: provide approved sanitizer for food equipment/utensils.

Swiss Pastry Shop
35 S 19th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 1910342(

Inspection Date

12/20/07

No Critical Violations

10/11/07

7-01 (L) Mouse infestation is present. Mouse droppings were observed on floor along walls and in corners, and observed heaviest inside of storage cabinets behind counters in retail area. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Hands must be kept clean at all times.
19-01.1 Food establishment personnel food safety certified individual is not present.

3/19/07

7-01 (L) Mouse infestation is present. Throughout establishment. Droppings were heaviest along walls and in corners and on wall ledges. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Hands must be kept clean at all times.
19-01.1 Food establishment personnel food safety certified individual is not present.

Swiss Pastry Shop *Retail Food: Prepared Food Take-Out*
35 S 19th St *Philadelphia, PA 1910342(*

Inspection Date

12/5/06

No Critical Violations

10/3/06

No Critical Violations

1/26/06

7-01 (L) Mouse infestation is present. mouse droppings observed on lower shelving in retail area of store.

12/8/05

7-01 (L) Mouse infestation is present. mouse droppings observed throughout establishment.

Matyson *Retail Food: Restaurant, Eat-in*
37 S 19th St *Philadelphia, PA 19103*

Inspection Date

10/16/07

2-10.2 Ice is not protected from contamination. Ice scoop is stored on insanitary exterior of ice machine Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand washing is inadequate. See (9-04B).Employees shall keep hands clean at all times while engaged in handling food, drink, utensils or equipment. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Soiled wiping cloths were observed being used to wipe down food contact surfaces and to wipe hands and then return to food handling tasks without first washing hands. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Utensils are being washed and then sanitized without a clear water rinse being used between washing and sanitizing in the 3 bay sink. The proper way is WASH-RINSE-SANITIZE, in that order. Management instructed to initiate immediate corrective action.

8/21/06

No Critical Violations

7/21/05

No Critical Violations

Ashoka Palace *Retail Food: Restaurant, Eat-in*
38 S 19th St *Philadelphia, PA 19103*

Inspection Date

4/8/08

No Critical Violations

4/4/08

No Critical Violations

3/3/08

7-01 (L) Mouse infestation is present. Fresh and old mouse droppings present in basement area. Management instructed to initiate immediate corrective action.
12-01.5.B (4) Cold water at hand washing sink is not provided in kitchen. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. Hot water not present in kitchen hand washing sink. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Bootsie's — *Retail Food: Restaurant, Eat-in*
38 S 19th St — *Philadelphia, PA 19103*

Inspection Date

12/24/07

No Critical Violations

10/16/07

7-01 (L) Mouse infestation is present. Mouse droppings observed on floor along walls and in corners in kitchen, mouse droppings also observed inside cabinet behind bar. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

6/14/07

9-02.2 (A) Employee hand wash frequency is inadequate. The only hand washing sink in the kitchen is not set up for use.
19-01.1 Food establishment personnel food safety certified individual is not present.

12/27/06

No Critical Violations

10/23/06

4-02.1 Raw or unwashed food is not stored below ready-to-eat food inside of first floor walk-in box.
7-01 (L) Mouse infestation is present. Mouse droppings observed behind equipment at counter and behind freezer in prep kitchen.
9-02.2 (A) Employee hand wash frequency is inadequate. The only hand washing sink in the kitchen is not set up for use.

Cha Cha Sushi — *Retail Food: Restaurant, Eat-in*
38 S 19th St — *Philadelphia, PA 19103*

Inspection Date

9/7/05

No Critical Violations

Jolly's A Sporting Saloon — *Retail Food: Restaurant, Eat-in*
39 S 19th St — *Philadelphia, PA 19103*

Inspection Date

12/5/06

No Critical Violations

9/12/06

7-01 (L) Mouse infestation is present. Mouse droppings observed on floor at bar as well as in kitchen.

8/25/05

No Critical Violations

Smiths Restaurant/Lounge — *Retail Food: Restaurant, Eat-in*
39 S 19th St — *Philadelphia, PA 19103*

Inspection Date

6/12/08

7-01 (L) Mouse infestation is present. Fresh mouse droppings observed in dry storage area. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Serv Safe certificate observed posted.

Smiths Restaurant/Lounge *Retail Food: Restaurant, Eat-in*
39 S 19th St *Philadelphia, PA 19103*

Inspection Date

3/26/08

7-01 (L) Mouse infestation is present. Mouse droppings were observed on floor in main bar area, dish washing station, and dry storage area. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during tine of inspection. Serv Safe certificate observed posted.

11/27/07

2-10.2 Ice is not protected from contamination. Beverage ice is being taken from ice bins that have cold plates. Provide beverage ice that does not come from cold plate bins. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse droppings were observed on floor under the hand sink behind small bar and on floor under storage racks in dry food storage alcove. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

10/11/07

2-10.2 Ice is not protected from contamination. Beverage ice is being taken from ice bins that have cold plates. Provide beverage ice that is not in cold plate bins. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse droppings observed on floor under hand sink behind small bar. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Beer waste from beer tap is draining into hand sinks by grey hoses behind both bars.. Provide a sanitary indirect waste drain connection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

Tragos *Retail Food: Restaurant, Eat-in*
40 S 19th St *Philadelphia, PA 19103*

Inspection Date

12/6/05

No Critical Violations

Newsstand *Retail Food: Mobile Food Vendor*
100 S 19th St *Philadelphia, PA 19103*

Inspection Date

5/15/08

No Critical Violations

4/18/07

No Critical Violations

4/24/06

No Critical Violations

8/8/05

No Critical Violations

Jamie & Bobs Vending Cart #000039 *Retail Food: Mobile Food Vendor*
102 S 19th St *Philadelphia, PA 19103*

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Jamie & Bobs Vending Cart #000039 *Retail Food: Mobile Food Vendor*
102 S 19th St *Philadelphia, PA 19103*

Inspection Date

10/4/07

No Critical Violations

9/21/06

No Critical Violations

Fruit Salad Cart *Retail Food: Mobile Food Vendor*
103 S 19th St *Philadelphia, PA 19103*

Inspection Date

11/27/06

No Critical Violations

Rachel's Nasheri *Retail Food: Restaurant, Eat-in*
120 S 19th St *Philadelphia, PA 19103*

Inspection Date

10/4/07

No Critical Violations

10/4/06

No Critical Violations

8/31/06

7-01 (A) Fly infestation is present. Numerous flies observed throughout establishment.

9/6/05

No Critical Violations

Saffron Cafe *Retail Food: Restaurant, Eat-in*
121 S 19th St *Philadelphia, PA 19103*

Inspection Date

5/20/08

2-10.2 Ice is not protected from contamination. Separation not provided for storage ice and drink ice in bar areas. Unsanitary cold plates observed in bar areas.
7-01 (L) Mouse infestation is present. Several fresh mouse droppings observed on floor of the basement and prep areas. Live mouse observed in kitchen. Management instructed to initiate immediate corrective action.
12-01.5.B (4) Cold water at hand washing sink is not provided. Cold water not present for 2nd floor bar hand washing sink. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. Hot water not present for 2nd floor hand washing sink. Hot water not present for upper level bathroom hand washing sinks. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Application and provider list were issued. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Saffron Cafe *Retail Food: Restaurant, Eat-in*
121 S 19th St *Philadelphia, PA 19103*

Inspection Date

4/18/08

2-10.2 Ice is not protected from contamination. Separation not provided for storage ice and drink ice in bar areas. Unsanitary cold plate observed in second floor bar area.
3-02.1 Refrigeration system does not maintain proper temperatures. Basement walk-in unit observed at 49° F during time of inspection. Beer refrigerator observed at 53° F in satelite bar area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Several fresh mouse droppings observed on floor of the basement and prep areas. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths observed not stored in sanitized solution. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. 3 basin sink not properly operated. Provide a minimum of 3 sink stoppers. Management instructed to initiate immediate corrective action.
12-01.5.B (4) Cold water at hand washing sink is not provided. Cold water not present for 2nd floor bar hand washing sink. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. Hot water not present for 2nd floor hand washing sink. Hot water not present for 2nd floor bathroom hand washing sink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Application and provider list were issued. Management instructed to initiate immediate corrective action.

Loie *Retail Food: Restaurant, Eat-in*
128 S 19th St *Philadelphia, PA 19103*

Inspection Date

5/6/08

No Critical Violations

4/29/08

9-02.2 (A) Employee hand wash frequency is inadequate. Hand washing sink not present for second floor bar. 3 basin sink is for glass washing,rinsing,and sanitizing.

3/30/08

19-01.1 Food establishment personnel food safety certified individual is not present. (provider list given; city certified employee is not present).
2-06.4 Shellfish Purchase records/tags are not kept for 90 days- for fresh mussels.
9-02.2 (A) Employee hand wash frequency is inadequate- bar handsink lacks (3-bay sink is for glass-washing/sanitizing).
2-10.2 Ice is not protected from contamination- drink ice at bars is in direct contact with cold plate & soda lines.

4/5/07

No Critical Violations

3/16/06

No Critical Violations

La Colombe Torre Facton *Retail Food: Restaurant, Eat-in*
130 S 19th St *Philadelphia, PA 19103*

Inspection Date

6/24/08

19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Class certificate observed posted.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

La Colombe Torre Facton *Retail Food: Restaurant, Eat-in*
130 S 19th St *Philadelphia, PA 19103*

Inspection Date

11/13/07
19-01.1 Food establishment personnel food safety certified individual is not present.

6/14/07
19-01.1 Food establishment personnel food safety certified individual is not present.

6/2/06
No Critical Violations

7/8/05
No Critical Violations

Hot Dog Cart # 000092 *Retail Food: Mobile Food Vendor*
140 S 19th St *PA 19103*

Inspection Date

7/19/06
No Critical Violations

9/15/05
No Critical Violations

Vending truck # 000092 *Retail Food: Mobile Food Vendor*
149 S 19th St *Philadelphia, PA 19103*

Inspection Date

7/2/08
No Critical Violations

6/30/08
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection.

6/27/07
19-01.1 Food establishment personnel food safety certified individual is not present.

6/26/07
8-01.2 (C) Hot water is not provided. Hot water is not provided at sink.
8-01.2 (A) An adequate supply of hot water is not provided. Management states the unit has run out of hot water. Data plate shows an eight gallon capacity for hot water.
19-01.1 Food establishment personnel food safety certified individual is not present.

11/7/06
No Critical Violations

Hot Dog Cart *Retail Food: Mobile Food Vendor*
159 S 19th St *Philadelphia, PA 19103*

Inspection Date

4/21/08
No Critical Violations

4/14/08
7-01 (D) Roach infestation is present- live roach crawling on metal food equipment.

3/16/07
No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Hot Dog Cart
245 S 8th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

10/23/06

No Critical Violations

Metropolitan Bakery
262 S 19th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 1910342(

Inspection Date

9/24/07

No Critical Violations

7/19/06

No Critical Violations

7/14/05

No Critical Violations

Valentino on the Square
267 S 19th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

12/10/07

2-10.2 Ice is not protected from contamination. Ice scoop from ice machine should be kept in an approved ice scoop holster. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection- clean pans/items stored under unprotected gas line in kitchen.
7-01 (L) Mouse infestation is present. Live mouse caught on glue board in basement dry food storage room under refrigerated wine case. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Hands are to be kept clean at all times. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

3/22/07

2-10.2 Ice is not protected from contamination. Ice scoop from ice machine is sitting out on unclean exterior of ice machine. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection- clean pans/items stored under unprotected gas line in kitchen.
9-02.1 Employee hands are not washed prior to food handling activities. Hands are to be kept clean at all times. Management instructed to initiate immediate corrective action.
9-02.4 Employees are eating or drinking in unapproved areas. Food handling employee was observed eating a roll and butter while behind food preperation line. This same employee returned to his food handling tasks without first washing hands.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths were observed being used to cover raw sea food. Note:- Wiping clother are not permitted for use to cover any foods.

11/7/06

4-01.1 (A) Food/Food service article storage does not provide protection- clean pans/items stored under unprotected soil line in kitchen.

2/14/06

No Critical Violations

Tinto
114 S 20 th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

Tinto
114 S 20 th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

4/22/08

No Critical Violations

3/18/08

No Critical Violations

12/10/07

2-10.2 Ice is not protected from contamination. Whole ice scoop lying in ice, in bin of ice machine. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Food racks with trays of food were observed in the mechanical room. Management instructed to initiate immediate corrective action. (Corrected).
8-06.1.1 (C) Drain line is in need of repair. Trap under hand sink is dripping into bucket(1st fl prep area). Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. None observed. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Soiled wiping cloths were observed being used to wipe down food contact surfaces. Management instructed to initiate immediate corrective action.

8/31/07

2-01.1 (A) Food is not from an approved source. They are only being kept for one month. Three months (90 days) is required. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies were observed in all prep, storage and eating areas. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. None observed. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Soiled wiping cloths were observed being used to wipe down food contact surfaces. Management instructed to initiate immediate corrective action.

3/5/07

No Critical Violations

Christis Food Cart # 000134
5 N 20th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

11/6/07

19-01.1 Food establishment personnel food safety certified individual is not present- owner has taken training course but must obtain a city certificate (owner has the appication for city certificate but must submit with proper paperwork & a copy of valid training certificate to: 321 University Ave.- Office of Food Protection)
8-01.2 (C) Hot water is not provided.

11/6/07

19-01.1 Food establishment personnel food safety certified individual is not present- owner has taken training course but must obtain a city certificate (owner has the appication for city certificate but must submit with proper paperwork & a copy of valid training certificate to: 321 University Ave.- Office of Food Protection)
8-01.2 (C) Hot water is not provided.

11/27/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Christis Food Cart # 000252
5 N 20th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

11/9/07

No Critical Violations

Petite Ecole Bilingue
114 N 20th St

Institution: School, Private
Philadelphia, PA 19103

Inspection Date

9/25/07

8-01.2 (C) Hot water is not provided- at kitchen handsink & classroom handsinks (not to exceed 110 degrees).

Petite Encole Bilingue
114 N 20th St

Institution: School, Private
Philadelphia, PA 19103

Inspection Date

2/7/06

No Critical Violations

Moore College of Art and Design
133 N 20th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

6/25/07

No Critical Violations

4/11/06

No Critical Violations

Atria Center City
150 N 20th St

Institution: Adult, Personal Care Boarding Home
Philadelphia, PA 19103

Inspection Date

3/28/08

No Critical Violations

3/28/08

No Critical Violations

Chancellor Park
150 N 20th St

Institution: Adult, Other
Philadelphia, PA 19103

Inspection Date

8/24/06

No Critical Violations

7/19/05

No Critical Violations

7/19/05

No Critical Violations

7/19/05

No Critical Violations

Sterling Glen *Institution: Adult, Personal Care Boarding Home*
150 N 20th St *Philadelphia, PA 19103*

Inspection Date

12/24/07

19-01.1 Food establishment personnel food safety certified individual is not present- food service employees have valid servsafe certs.; city certs. needed (application issued today).

Ben's Garden Cafe *Retail Food: Restaurant, Eat-in*
222 N 20th St *Philadelphia, PA 19103*

Inspection Date

7/18/08

2-01.1 (B) Adulterated or unwholesome food is present. Milk and meat observed stored in defective refrigeration unit, Management initiated immediate corrective action.

2-01.1 (D) Defective food containers are present. Dented food cans observed in dry storage area. Management initiated immediate corrective action.

7-01 (A) Fly infestation is present. Flies observed in basement prep area.

7-01 (L) Mouse infestation is present. Fresh mouse droppings observed in dry storage area and second level prep area.

12-01.5.B (5) Hot water at hand washing sink is not provided (2nd level hand washing sink)

6/25/07

19-01.3 Food establishment personnel food safety certificate is not posted. NOTE: A SAFE SERVE CERTIFICATE IS PRESENT BUT NOT THE CITY CERTIFICATE.

3/16/06

No Critical Violations

2/15/06

7-01 (L) Mouse infestation is present. Mouse droppings observed on lower shelving

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Mazza Bros - pretzel cart #000056 *Retail Food: Mobile Food Vendor*
230 N 20th St *Philadelphia, PA 19103*

Inspection Date

6/12/08

No Critical Violations

5/1/07

No Critical Violations

4/24/06

No Critical Violations

Mazza Bros - Water Ice Cart #000056 *Retail Food: Mobile Food Vendor*
230 N 20th St *Philadelphia, PA*

Inspection Date

4/19/06

5-01.1 Food is not protected from contamination. Pretzels uncovered

9-02.2 (A) Employee hand wash frequency is inadequate. No Prepackaged towlettes on site. Management must immediately supply. Vendor uses Franklin Institutes bathrooms.

Mazza Bros - Water Ice Cart #000057 *Retail Food: Mobile Food Vendor*
230 N 20th St *Philadelphia, PA 19103*

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Mazza Bros - Water Ice Cart #000057
230 N 20th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

6/12/08
No Critical Violations

5/1/07
No Critical Violations

4/24/06
No Critical Violations

Mazza Bros - Water Ice Cart #000197
230 N 20th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

6/12/08
No Critical Violations

5/1/07
No Critical Violations

4/24/06
No Critical Violations

Mazza Bros Hot Dog Cart # 000201
230 N 20th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

6/12/08
No Critical Violations

5/1/07
No Critical Violations

5/2/06
No Critical Violations

J J's Water Ice 000222
250 N 20th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

7/29/08
No Critical Violations

McCrossen's Tavern
529 N 20th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

3/20/08
No Critical Violations

8/9/07
19-01.1 Food establishment personnel food safety certified individual is not present. ServeSafe posted and application was sent. Management initiated immediate corrective action.

8/14/06
No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

McCrossen's Tavern
529 N 20th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

7/27/06
No Critical Violations

10/11/05
No Critical Violations

Rose's Deli
565 N 20th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

3/20/08
19-01.1 Food establishment personnel food safety certified individual is not present.

12/29/06
No Critical Violations

3/2/06
No Critical Violations

Green Laundromat Vending Machine
605 N 20th St

Retail Food: Vending Machine
Philadelphia, PA 19130

Inspection Date

2/26/07
No Critical Violations

5/24/06
No Critical Violations

Correa Grocery
839 N 20th St

Retail Food: Grocery Market
Philadelphia, PA 19130

Inspection Date

2/20/08
No Critical Violations

11/23/07
19-01.1 Food establishment personnel food safety certified individual is not present.

Economica Grocery
839 N 20th St

Retail Food: Grocery Market
Philadelphia, PA 19130

Inspection Date

3/8/07
No Critical Violations

7/6/06
No Critical Violations

8/31/05
No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Economica Grocery
839 N 20th St

Retail Food: Grocery Market
Philadelphia, PA 19130

Inspection Date

7/25/05

5-01.8 Live animals or fowl are not excluded from food establishment preparation areas. Cat observed in food storage area on shelving. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present in basement. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided throughout establishment. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Provide a metal oil drum(s) and recycling company for used deep fryer cooking oil. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Hot water is not provided throughout establishment. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Hot water not provided throughout establishment. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sinks areanot provided throughout establishment. Management instructed to initiate immediate corrective action.

Lunch Cart #000152
2 S 20th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

7/3/08

No Critical Violations

8/1/07

No Critical Violations

1/30/07

No Critical Violations

6/1/06

No Critical Violations

9/9/05

No Critical Violations

The Brunch Cart #000067
3 S 20th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

11/27/06

No Critical Violations

Blue Horseshoe
10 S 20th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

12/18/07

No Critical Violations

8/29/06

No Critical Violations

3/9/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Blue Horseshoe
10 S 20th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

3/9/06

No Critical Violations

Lunch Cart # 000180
15 S 20th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

8/8/05

No Critical Violations

Lunch Cart # 000244
15 S 20th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

8/27/07

No Critical Violations

Mama's Vegetarian
18 S 20th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

11/23/07

No Critical Violations

11/23/07

No Critical Violations

8/30/07

No Critical Violations

8/21/07

5-01.1 Food is not protected from contamination: unfinished, unapproved room in basement is used for baking with a Convection Oven (baked items observed today). This area was not included in Plan Review Submission.

Mama's Vegetarian *Retail Food: Restaurant, Eat-in*
18 S 20th St *Philadelphia, PA 19103*

Inspection Date

3/14/07

5-01.1 Food is not protected from contamination.
- Unapproved wood boxes & sheets w/ soiled surfaces, splinters & exposed nails. PROVIDE NSF APPROVED BOXES. DISCONTINUE USE OF THESE ITEMS.
- Dough press w/ cloth conveyor belts are not properly cleaned.
ALL FOOD EQUIPMENT MUST BE EASILY CLEANABLE & MAINTAINED IN GOOD REPAIR.
- Unfinished, unapproved room in basement is used for baking with convection oven. A handwashing sink is not present in this area. This was not included in the Plan Review submission.
- Strainer stored in chick peas.

Management instructed to initiate immediate corrective action.
6-01.1 Food preparation is not conducted in an approved food preparation sink. Food prep. sink does not have an approved indirect waste drain.
Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present in back prep room. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Handwashing sink in back room is not accessible. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate is not present. YOU MUST APPLY FOR A CITY FOOD SAFETY CERTIFICATE AT OFFICE OF FOOD PROTECTION-321 UNIVERSITY AVENUE. Management instructed to initiate immediate corrective action.
19-01.3 Food establishment personnel food safety certificate is not posted.
- City certificate is not present.

2/21/07

5-04.2 (A) Approved sneeze guards are not provided as required at self serve salad bar. Management instructed to initiate immediate corrective action.
6-01.1 Food preparation is not conducted in an approved food preparation sink. Food prep. sink does not have an approved indirect waste drain.
Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present in back room. Management instructed to initiate immediate corrective action.

2/21/07

5-04.2 (A) Approved sneeze guards are not provided as required at self serve salad bar. Management instructed to initiate immediate corrective action.
6-01.1 Food preparation is not conducted in an approved food preparation sink. Food prep. sink does not have an approved indirect waste drain.
Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present in back room. Management instructed to initiate immediate corrective action.

10/4/06

No Critical Violations

10/24/05

No Critical Violations

Chinese Food Cart # 000043 *Retail Food: Mobile Food Vendor*
20 S 20th St *Philadelphia, PA 19103*

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Chinese Food Cart # 000043
20 S 20th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

3/7/08

9-02.2 (A) Employee hand wash frequency is inadequate- seperate handwashing sink is lacking.

3/4/08

8-01.2 (C) Hot water is not provided. Management instructed to initiate immediate corrective action.
8-01.2 (B) Cold water is not provided. Management instructed to initiate immediate corrective action.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided- 2bay sink is defective.
12-02.1 (B) Required hand washing sinks are not provided. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Application was issued.

Nuts To You
24 S 20th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 1910342(

Inspection Date

6/12/08

19-01.1 Food establishment personnel food safety certified individual is not present. Individual with city certificate not present during time of inspection.

3/26/08

7-01 (K) Rat infestation is present. Fresh rat droppings observed on floor in basement. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required. Adequate sneeze protection is not provided for scales. Ready to eat food present on scales during time of inspection.
10-02.2 (B) Food equipment and utensils are improperly sanitized. Sanitizer not present during time of inspection. Management informed sanitarian that scoops are washed and rinsed only.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Variance was not provided for store.

3/24/08

No Critical Violations

1/24/08

19-01.1 Food establishment personnel food safety certified individual is not present- provider list & city application issued (peanut butter made/ peanuts & popcorn roasted).
9-02.2 (A) Employee hand wash frequency is inadequate- handsink is not present in weighing/roasting area.
10-02.2 (B) Food equipment and utensils are improperly sanitized- scoops are cleaned in restroom sink (1-bay utensil sink may be utilized; wash-rinse-santizing instructions given).

11/13/06

No Critical Violations

11/28/05

No Critical Violations

Andys Fruit Town
28 S 20th St

Retail Food: Grocery Market
Philadelphia, PA 19103

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Andys Fruit Town — *Retail Food: Grocery Market*
28 S 20th St — *Philadelphia, PA 19103*

Inspection Date

6/24/08

7-01 (B) Fruit fly infestation is present. Several fruit flies observed in prep area and in basement.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Management informed sanitarian that equipment is sanitized first. Sanitarian instructed manager how to properly wash, rinse, and sanitize equipment using the 3 basis sink.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection.

6/5/07

19-01.1 Food establishment personnel food safety certified individual is not present. City certificate is not provided.

6/7/06

No Critical Violations

Jin's Fruit Store — *Retail Food: Grocery Market*
28 S 20th St — *Philadelphia, PA 19103*

Inspection Date

11/21/05

No Critical Violations

Good Day Deli — *Retail Food: Restaurant, Eat-in*
37 S 20th St — *Philadelphia, PA 19103*

Inspection Date

7/7/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Grilled chicken, hamburger patties, and steak observed at 48° F during time of inspection. Items observed stored inside food containers in ice storage bin during time of inspection. Food was discarded.
7-01 (L) Mouse infestation is present. Fresh mouse droppings observed in rear prep area.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths observed not stored in sanitizing solution.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Application and provider list were issued.

5/19/08

7-01 (L) Mouse infestation is present. Fresh mouse droppings observed in rear prep area.
10-02.2 (B) Food equipment and utensils are improperly sanitized. Sanitizer not present during time of inspection. Adequate number of sink stoppers not provided during time ofinspection. Sanitarian instructed manager how to properly operate 3 basin sink.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Application and provider list were issued.

Good Day Cafe — *Retail Food: Restaurant, Eat-in*
37 S 20th St — *Philadelphia, PA 19103*

Inspection Date

6/5/07

No Critical Violations

6/1/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Good Day Cafe
37 S 20th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

7/11/05

No Critical Violations

Gianna Jr's
106 S 20th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

9/7/07

No Critical Violations

8/31/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. The following foods are ordered discarded due to being stored at unsafe temperatures. Whole milk ricotta cheese-96oz, approx 1lb of cooked baked beans, approx 40lbs of assorted fruits and vegetables, Basil sauce with pine nuts-64oz, Mozzarella cheese- approx 6lbs, approx 10 lbs raw chicken, approx 2lbs raw ground beef. It is unclear as to how long these foods were out of temp and no temp logs were available to varify the time these foods were out of temp. The core temp of these foods were observed at- 55-60°F. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. All available refrigeration was observed with internal air temps of 60°F. Note:- New potentially hazardous foods may NOT be brought into the establishment till all refrigeration units are repaired Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Roaches in all stages of development were crawling around in large numbers on walls, floors and on food preperation services as well as on other food equipment. Management instructed to initiate immediate corrective action.

5/3/06

No Critical Violations

2/15/06

No Critical Violations

Sansom Variety Store
108 S 20th St

Retail Food: General Convenience
Philadelphia, PA 19103

Inspection Date

3/29/07

No Critical Violations

2/23/07

No Critical Violations

3/22/06

No Critical Violations

7/8/05

No Critical Violations

Capogiro Gelato Artisans
117 S 20th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

8/16/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Capogiro Gelato Artisans
117 S 20th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

7/17/07

No Critical Violations

11/10/05

No Critical Violations

Crimson Moon Coffee House
118 S 20th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

7/13/05

No Critical Violations

Tower Style Pizza
132 S 20th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

5/8/08

3-02.1 Refrigeration system does not maintain proper temperatures. Refrigerators observed at 63° F and 65° F during time of inspection. All potentially hazardous foods are to be removed immediately. Management refused to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Protection not provided for pizza in display case. Physical barrier not present for pizza display case.
7-01 (L) Mouse infestation is present. Fresh mouse droppings observed on floor. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection.

2/23/08

19-01.1 Food establishment personnel food safety certified individual is not present- city application issued (provider list will be mailed).
7-01 (L) Mouse infestation is present- fresh mouse feces on floor & shelves in walk-in refrigerator (no food is affected at this time).
9-02.2 (A) Employee hand wash frequency is inadequate- items are stored in hand washing sink/ towels not present.

6/13/07

4-02.1 Raw or unwashed food is not stored below ready-to-eat food. Raw chicken is stored on same shelf as cooked chicken as well as above other ready to eat foods.
7-01 (A) Fly infestation is present. Numerous flies observed.
9-02.2 (A) Employee hand wash frequency is inadequate. Hand wash frequency is down due to items being stored in hand washing sink.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths are not stored in a sanitizing solution.
19-01.1 Food establishment personnel food safety certified individual is not present.

6/9/06

No Critical Violations

4/13/06

No Critical Violations

Tower Style Pizza *Retail Food: Restaurant, Eat-in*
132 S 20th St *Philadelphia, PA 19103*

Inspection Date

1/4/06

2-10.2 Ice is not protected from contamination. Glass containers stored in drink ice.

4-02.1 Raw or unwashed food is not stored below ready-to-eat food. Raw chicken over cooked noodles in deli case.

5-01.1 Food is not protected from contamination. Pizza not covered at counter.

7-01 (L) Mouse infestation is present. Mouse droppings observed on floor and lower shelving of walk-in box. All food items are to be removed from walk-in box, and the walk-in box should be cleaned, sealed and sanitized before returning food items.

9-04 (B) Wiping cloths are used in an unapproved manner. not stored in sanitizing solution

11/30/05

4-02.1 Raw or unwashed food is not stored below ready-to-eat food. Raw chicken over cooked noodles in deli case.

7-01 (L) Mouse infestation is present. Mouse droppings throughout basement, mouse droppings observed on floor of walk-in box. All food items are to be removed from walk-in box, and the walk-in box should be cleaned, sealed and sanitized before returning food items.

11/30/05

4-02.1 Raw or unwashed food is not stored below ready-to-eat food. Raw chicken over cooked noodles in deli case.

7-01 (L) Mouse infestation is present. Mouse droppings throughout basement, mouse droppings observed on floor of walk-in box. All food items are to be removed from walk-in box, and the walk-in box should be cleaned, sealed and sanitized before returning food items.

MIZU *Retail Food: Restaurant, Eat-in*
135 S 20th St *Philadelphia, PA 19103*

Inspection Date

9/24/07

19-01.1 Food establishment personnel food safety certified individual is not present.

9/25/06

No Critical Violations

12/21/05

No Critical Violations

Almaz Ethiopian Cafe *Retail Food: Restaurant, Eat-in*
140 S 20th St *Philadelphia, PA 19103*

Inspection Date

5/28/08

No Critical Violations

5/7/07

No Critical Violations

Stellar Coffee *Retail Food: Restaurant, Eat-in*
140 S 20th St *Philadelphia, PA 19103*

Inspection Date

4/20/07

19-01.1 Food establishment personnel food safety certified individual is not present.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Stellar Coffee
140 S 20th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

9/21/06
No Critical Violations

11/30/05
No Critical Violations

Cafe Casta Diva
227 S 20th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

2/1/06
No Critical Violations

Sushi on the Square
233 S 20th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103420

Inspection Date

1/30/07
No Critical Violations

2/14/06
16-0 Process controls are inadequate..... provide a ph meter and calibration buffers for testing of sushi rice.

2/14/06
No Critical Violations

Snackbar Restaurant
253 S 20th 1 St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

10/26/06
No Critical Violations

Max's Produce
255 S 20th St

Retail Food: Grocery Market
Philadelphia, PA 19103

Inspection Date

7/13/07
No Critical Violations

7/26/06
No Critical Violations

6/15/06
No Critical Violations

7/20/05
No Critical Violations

D'Angelo's
256 S 20th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

D'Angelo's
256 S 20th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

9/19/06

No Critical Violations

9/20/05

No Critical Violations

Twenty Manning
259 S 20th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

7/26/06

No Critical Violations

2/21/06

No Critical Violations

The General Store
260 S 20th St

Retail Food: General Convenience
Philadelphia, PA 19103

Inspection Date

7/20/05

No Critical Violations

Seafood Unlimited
270 S 20th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

4/21/08

3-02.1 Refrigeration system does not maintain proper temperatures. Refrigerator in front retail area observed at 50° F during time of inspection.
7-01 (L) Mouse infestation is present. Fresh mouse droppings observed in basement area.
8-06.1.1 (D) Soil line is in need of repair. Catch basin connected to soil line observed overflowing in basement. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. A certified individual must be present during times of operation and preparation. A valid city certificate not present during time of inspection.
19-04 Food establishment personnel food safety certificate is expired. City certificate observed expired January 2008. Owner stated that she is signed up for a food safety class at Drexel University.

3/17/08

7-01 (L) Mouse infestation is present. Fresh mouse droppings observed in basement area.
19-01.1 Food establishment personnel food safety certified individual is not present. A certified individual must be present during times of operation and preparation.

3/6/07

19-01.1 Food establishment personnel food safety certified individual is not present. Food safety trained person does no have a City food safety certificate. Call 215-685-7495 or 7494 to obtain the food safety certification packet.

2/2/07

No Critical Violations

10/23/06

No Critical Violations

Seafood Unlimited
270 S 20th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

10/14/05

No Critical Violations

8/25/05

19-01.1 Food establishment personnel food safety certified individual is not present------person on site must be certified. Also, copies of the City certificate must be obtained----go to website to access details.

8/1/05

17-0 (C) Exterior premises are improperly drained-----liquid waste water is running over the threshold of the kitchen door and running down the alley and pooling in front of the homes and apartments and condos in the 2000 block of Spruce Street NEGATIVELY IMPACTING the quality of life for your neighbors living within this area.
19-01.1 Food establishment personnel food safety certified individual is not present------person on site must be certified. Also, copies of the City certificate must be obtained----go to website to access details.
8-01.1 (D) Potable water line is leaking------at kitchen hand wash sink.
8-06.4.2 Refuse and recycling containers are in need of cleaning.

Paul's Pizza
272 S 20th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

10/20/05

No Critical Violations

8/25/05

2-10.2 Ice is not protected from contamination:- ice soop is lying in drink ice in ice machine bin, and lid to ice machine bin is left open. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature:- assorted cold food in a reach-in refrig unit, had a core temp of 59°F. Since it is unlcear as to how long these foods were out of temp, these foods must be discarded.(complied) Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures:- interior air temp of the reach-in unit that had the discarded foods was observed at 59°F. Do not use this unit until it has been repaired Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present:- numerous flies observed in 1st fl prep area and basement prep and storage areas. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate:- due to no soap being used. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner:- soiled wiping cloths were observed being used to wipe down food contact surfaces-a heavily soiled wiping cloth was observed being used to wipe a knife blade and then using that same knife cut a sandwhich. Management instructed to initiate immediate corrective action.

The Spot at Rittenhouse
272 S 20th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

2/2/07

No Critical Violations

10/23/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

The Spot at Rittenhouse
272 S 20th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

9/19/06

No Critical Violations

Szechuan Hunan
274 S 20th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

2/28/08

5-01.1 Food is not protected from contamination. Uncovered food items observed in various refrigerators. Food is not protected from overhead contamination in kitchen area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh mouse droppings observed in kitchen and basement prep areas. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths observed not stored in sanitized solution. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. Hot water observed at 92° F in basement hand washing sinks. Management instructed to initiate immediate corrective action.

1/29/08

19-01.1 Food establishment personnel food safety certified individual is not present- provider list & application for city cert. issued today.
5-01.1 Food is not protected from contamination- raw meat stored overtop vegetables & tofu (raw meats to be below ready to eat foods); open food containers in prep. unit under slime buildup on condenser fan. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present- fresh mouse feces observed on basement floor (near trap door), on corners of ktchen floor & on stairwell leading to 2nd floor. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present- for drain from ice machine (condensate line in 2-bay sink with stagnant water). Management instructed to initiate immediate corrective action.

2/2/07

No Critical Violations

1/31/07

No Critical Violations

Szechuan Hunan
274 S 20th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

12/27/06

2-10.2 Ice is not protected from contamination. Ice scoop is stored in gap between ice machine and walk in box. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Black beans in sauce were observed out at room temp. Store at below 41°F. Since it is unclear as to how long the black bean sauce was out of temperature it must be discarded. Management instructed to initiate immediate corrective action.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Hot chicken broth was observed at 122°F. Hot foods must be maintained at above 140°F. Since it is unclear as to how long the chicken broth was out of temperature, it must be discarded. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. The blade of the can opener was encrusted with greasy food debris. Wontons were observed being prepared in a booth in the dining area. All food preperation must be conducted in the food preperation areas. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Numerous flies observed in basement food preperation and storage areas. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Management instructed to initiate immediate corrective action.
9-02.3 (A) Employee observed not following good hygienic personal practices. Food handling employee was observed rubbing face and scratching head and returned to food handling activities without first washing hands. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. not stored in sanitizing solution

7/31/06

No Critical Violations

10/20/05

No Critical Violations

7/20/05

No Critical Violations

Audrey Clarie
276 S 20th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

7/31/06

7-01 (A) Fly infestation is present. Numerous flies observed in kitchen and in basement.

4/13/06

7-01 (L) Mouse infestation is present. Mouse droppings observed on shelving in basement storage area as well as on floor.

Lunch Cart # 000131
5 N 21st St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103143

Inspection Date

4/10/07

No Critical Violations

5/22/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Lunch Cart # 000131
5 N 21st St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19104

Inspection Date

8/1/05

No Critical Violations

Lunch Cart # 000274
5 N 21st St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103145

Inspection Date

5/12/08

No Critical Violations

Pete's Famous Pizza
116 N 21st St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

6/25/07

7-01 (A) Fly infestation is present throughout the rear prep area.
7-01 (J) Other insect infestation is present. Numerous dead bugs are present atop of the counter ice machine and beverage display case.
4-01.1 (A) Food/Food service article storage does not provide protection: numerous uncovered foods inside refrigerated units.
19-01.1 Food establishment personnel food safety certified individual is not present.

12/28/05

No Critical Violations

Little John's Pizza
161 N 21st St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103111

Inspection Date

6/25/07

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized: missing nozzle at the 3 basin sink. NOTE: ONLY 2 BASINS ARE BEING USED AT THIS TIME.
4-01.1 (A) Food/Food service article storage does not provide protection: towel present atop of salad.

3/2/06

No Critical Violations

Bright Horizons Child Care & Learning Ce
401 N 21st St

Institution: Child, Child Care Centers
Philadelphia, PA 19130

Inspection Date

10/16/07

No Critical Violations

10/16/07

No Critical Violations

9/18/07

7-01 (L) Mouse infestation is present. Fresh droppings were observed in the following rooms behind small refrigeration unit (inside bottom of unit): Fireflies, Crickets, and Lady Bugs.
19-01.1 Food establishment personnel food safety certified individual is not present.
NOTE: Director provided copy of money order and application for city food safety certificate. They're awaiting there paper work to be processes.

Bright Horizons Child Care & Learning Ce *Institution: Child, Child Care Centers*
401 N 21st St *Philadelphia, PA 19130*

Inspection Date

9/18/07

7-01 (L) Mouse infestation is present. Fresh droppings were observed in the following rooms behind small refrigeration unit (inside bottom of unit): Fireflies, Gross-motor, and Lady Bugs.
19-01.1 Food establishment personnel food safety certified individual is not present.
NOTE: Director was shown where to obtain information and application on the internet. He downloaded and printed the information during time of inspection. ServSafe certificate for Valina Hudson, expiration date 6/18/2012.

8/29/07

7-01 (L) Mouse infestation is present. Fresh droppings observed in Caterpillar's room (under sink in food prep area and in storage closet). Fresh droppings observed in Cricket's room behind, on top, and under domestic refrigerator.
19-01.1 Food establishment personnel food safety certified individual is not present.
NOTE: Director was shown where to obtain information and application on the internet. He downloaded and printed the information during time of inspection. ServSafe certificate for Valina Hudson, expiration date 6/18/2012.

8/29/07

7-01 (L) Mouse infestation is present. Fresh droppings observed in Caterpillar's room (under sink in food prep area and in storage closet). Fresh droppings observed in Cricket's room behind, on top, and under domestic refrigerator.
19-01.1 Food establishment personnel food safety certified individual is not present.
NOTE: Director was shown where to obtain information and application on the internet. He downloaded and printed the information during time of inspection. ServSafe certificate for Valina Hudson, expiration date 6/18/2012.

3/13/07

12-01.5.B (5) Hot water is not provided at various employee and children hand washing sinks. The following are a list of sinks and temperatures of the hot water during time of inspection:
Lady Bugs: *prep area sink - 111°F, diaper changing area sink - cold to touch
Catepillars: *prep and diaper area sinks - cold to touch.
Crickets: *prep area - cold, diaper changing area - 98°F, hand wash - 95°F, toilet area - cold
Dragons: *prep area - cold, hand wash - 98°F, toilet area - 98°F
Staff Lounge: cold
Butterflies: *prep area - cold, toilet area - 98°F, Staff toilet - 98°F
Bumble Bees: *toilet area, hand wash, and prep area were all cold.
Fire Flies: *Shared prep sink with Bumble Bees - 88°F, prep sink - 114°F, hand wash - cold
Gross Motor room: *prep area - 125°F, diaper changing are - 126°F, toilet area - 126°F Management instructed to initiate immediate corrective action and maintain a minimum temp. of 100°F, maximum of 110°F at children accessible sinks.
19-01.1 Food establishment personnel food safety certified individual is not present. Call 215.685.7495 for provider list.
NOTE: Regional Director was shown where to obtain information and application on the internet. She download and printed the information during time of inspection.

10/31/06

12-01.5.B (5) Hot water is not provided at various employee and children hand washing sinks; toddler rooms (enabled), preschool (92°, 74°), bumblebee rm. (hot water not provided). Management instructed to initiate immediate corrective action and maintain a minimum temp. of 100°F.

10/5/05

12-01.5.B (5) Hot water at hand washing sink is not provided in preschool room; recorded @ 74°F. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Bright Horizons Child Care & Learning Ce — *Institution: Child, Child Care Centers*
401 N 21st St — *Philadelphia, PA 19130*

Inspection Date

8/18/05

8-01.2 (C) Hot water is not provided throughout establishment; recorded @ 74°F. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sinks are not provided throughout establishment; recorded @ 74°F. Management instructed to initiate immediate corrective action.

Lee's Market & Variety Store — *Retail Food: Grocery Market*
846 N 21st St — *Philadelphia, PA 19130*

Inspection Date

7/13/06

No Critical Violations

7/6/05

No Critical Violations

Rose,s Deli Too — *Retail Food: Grocery Market*
846 N 21st St — *Philadelphia, PA 19130*

Inspection Date

5/24/07

No Critical Violations

4/13/07

19-01.3 Food establishment personnel food safety certificate is not posted.
Obtain food safety certificate issued by
The Philadelphia Department of Pubic Health.
215-685-7495.

Rose's Deli Too — *Retail Food: Grocery Market*
846 N 21st St — *Philadelphia, PA 19130*

Inspection Date

11/23/07

No Critical Violations

Lunch Cart # 000059 — *Retail Food: Mobile Food Vendor*
5 S 21st St — *Philadelphia, PA 19103*

Inspection Date

9/21/05

No Critical Violations

Lunch Cart # 000171 — *Retail Food: Mobile Food Vendor*
1600 S JFK Bl — *Philadelphia, PA 19103*

Inspection Date

4/2/08

No Critical Violations

7/13/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Lunch Cart # 000171
5 S 21st St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

7/12/07

19-01.1 Food establishment personnel food safety certified individual is not present.

5/3/06

No Critical Violations

T. A. Flannery's
11 S 21st St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

1/5/07

No Critical Violations

11/22/05

No Critical Violations

Tony's Restaurant
17 S 21st St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

1/25/08

9-02.1 Employee hands are not washed prior to food handling activities. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths are not stored in sanitizing solution
19-01.1 Food establishment personnel food safety certified individual is not present.

12/6/07

2-10.2 Ice is not protected from contamination. Ice scoop handle comes in contact with ice used for beverages.
7-01 (D) Roach infestation is present. Live roaches observed behind counter of prep area 1st fl. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths are not stored in sanitizing solution
19-01.1 Food establishment personnel food safety certified individual is not present.

12/28/06

No Critical Violations

12/9/05

No Critical Violations

Morning Calm Deli
100 S 21st St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103490

Inspection Date

6/5/07

No Critical Violations

4/11/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Morning Calm Deli
100 S 21st St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 1910349(

Inspection Date

7/11/05
No Critical Violations

Cafe Habana
102 S 21st St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 1910347(

Inspection Date

3/23/07
No Critical Violations

3/30/06
No Critical Violations

Tampopo
104 S 21st St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

7/24/07
No Critical Violations

7/19/06
No Critical Violations

7/15/05
No Critical Violations

Yang's 1st Food Market
116 S 21st St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 1910329

Inspection Date

11/13/06
No Critical Violations

11/28/05
No Critical Violations

21st Street Gourmet
119 S 21st St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

6/5/07
No Critical Violations

6/1/06
No Critical Violations

7/15/05
No Critical Violations

Locust Nosheri
236 S 21st St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

Locust Nosheri
236 S 21st St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

12/7/06

No Critical Violations

Philly Nosheri
236 S 21st St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

12/28/05

No Critical Violations

Friday, Saturday, & Sunday
261 S 21st St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

12/27/06

No Critical Violations

11/15/05

No Critical Violations

Cherry Street Tavern
129 N 22nd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

3/22/07

No Critical Violations

11/16/05

No Critical Violations

Best Western Rodin Cafe-B&W Sports Bar
501 N 22nd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

7/9/08

3-02.1 Refrigeration system does not maintain proper temperatures. In kitchen area by the grill. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Uncovered food in the walk-in box in rear of kitchen. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. In bar and kitchen area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Old mose dropping observed behind the walk-in box in kitchen area and in bar area. Management instructed to initiate immediate corrective action.

8/10/06

No Critical Violations

7/21/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Best Western Rodin Cafe-B&W Sports Bar *Retail Food: Restaurant, Eat-in*
501 N 22nd St *Philadelphia, PA 19130*

Inspection Date

6/12/06

7-01 (A) Fly infestation is present. Large accumulation present in bar service area hovering and present on all food equipment and surfaces. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed in kitchen (grinder sink shelf, mop sink room) and bar (throughout) areas. Management instructed to initiate immediate corrective action.

3/13/06

No Critical Violations

3/13/06

No Critical Violations

Mom's Bake At Home Pizza *Retail Food: Restaurant, Eat-in*
533 N 22nd St *Philadelphia, PA 19130*

Inspection Date

4/20/06

No Critical Violations

UMAI *Retail Food: Restaurant, Eat-in*
533 N 22nd St *Philadelphia, PA 19130*

Inspection Date

3/14/08

No Critical Violations

8/17/06

No Critical Violations

7/19/06

No Critical Violations

Bache-Martin School *Institution: School, Public*
800 N 22nd St *Philadelphia, PA 19130*

Inspection Date

4/16/08

No Critical Violations

12/12/07

No Critical Violations

5/14/07

No Critical Violations

12/1/06

No Critical Violations

10/12/06

7-01 (A) Fly infestation is present observed throughout food prep and storage areas. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on floor perimeters throughout food prep areas. Management instructed to initiate immediate corrective action.

Martin School
800 N 22nd St

Institution: School, Public
Philadelphia, PA

Inspection Date

5/12/06

No Critical Violations

2/15/06

No Critical Violations

Martin School Bright Future
800 N 22nd St

Institution: Child, Child Care Centers
Philadelphia, PA 19130

Inspection Date

12/12/07

No Critical Violations

12/1/06

No Critical Violations

10/12/06

7-01 (A) Fly infestation is present and observed in food prep area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on floor perimeters in food prep and storage areas. Management instructed to initiate immediate corrective action.
13-01.1 (A) Floor perimeters are not clean due to mouse feces. .

5/16/06

13-01.1 (A) Floor perimeters are not clean due to old mouse feces. CLEAN FLOOR OF SMALL KITCHEN USED BY BRIGHT FUTURES PROGRAM TO REMOVE RAT DROPPINGS.
RAT DROPPINGS OBSERVED ON FLOOR BELOW KITCHEN WINDOWS.
7-01 (K) Rat infestation is present.
Rat droppings observed on floor of small kitchen used by
Bright Futures program. Management instructed to initiate immediate corrective action.

2/15/06

No Critical Violations

Martin School Comprehensive Day Care
800 N 22nd St

Institution: Child, Child Care Centers
Philadelphia, PA 19130

Inspection Date

12/12/07

No Critical Violations

12/1/06

No Critical Violations

10/12/06

7-01 (A) Fly infestation is present and observed throughout food prep area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on floor perimeters in food prep and storage areas. Management instructed to initiate immediate corrective action.

2/15/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Bache School
801 N 22nd St

Institution: School, Public
Philadelphia, PA 19130

Inspection Date

5/12/06
No Critical Violations

Bache-Martin School
801 N 22nd St

Institution: School, Public
Philadelphia, PA 19130

Inspection Date

12/14/05
No Critical Violations

Bache-Martin School Annex
801 N 22nd St

Institution: School, Public
Philadelphia, PA 19130

Inspection Date

6/3/08
No Critical Violations

12/12/07
No Critical Violations

5/14/07
No Critical Violations

12/1/06
No Critical Violations

College of Physicians of Philadelphia
19 S 22nd St

Retail Food: Restaurant, Private Club
Philadelphia, PA 19103

Inspection Date

12/12/06
No Critical Violations

11/4/05
No Critical Violations

Smile Cafe
105 S 22nd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

3/19/07
19-01.1 Food establishment personnel food safety certified individual is not present.

1/30/06
No Critical Violations

11/15/05
No Critical Violations

Twenty Two Gallery Cafe
236 S 22nd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

Twenty Two Gallery Cafe *Retail Food: Restaurant, Eat-in*
236 S 22nd St *Philadelphia, PA 19103*

Inspection Date

12/7/06

No Critical Violations

12/1/05

No Critical Violations

Gusto Pizzeria *Retail Food: Restaurant, Eat-in*
240 S 22nd St *Philadelphia, PA 19103*

Inspection Date

4/9/08

7-01 (I) Ant infestation is present. Several live ants observed in basement area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh mouse droppings observed on floor in the basement.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided -- Several waste drain lines from refrigeration units draining into the utensil sink.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. 3 basin sink is not being utilized. Employee informed sanitarian that food equipment is washed in kitchen hand washing sink. Utensils and food equipment are to be properly washed, rinsed, and sanitized inside 3 basin sink. Rodentcide pellets observed inside 3 basin sink.
19-01.1 Food establishment personnel food safety certified individual is not present. A certified individual must be present during times of operation and preparation.

12/28/07

10-01.1 (B) An approved sink for manual washing and sanitization is not provided -- Several waste drain lines from refrigeration units draining into the utensil sink.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized -- Automatic warewasher is not equipped with chemical sanitizer. *Discontinue use until chemical sanitizer is provided to this unit.

12/7/06

No Critical Violations

11/15/05

No Critical Violations

Riverside Presbyterian Towers *Retail Food: Restaurant, Eat-in*
158 N 23rd St *Philadelphia, PA 19103*

Inspection Date

6/7/07

No Critical Violations

6/7/07

No Critical Violations

6/4/07

8-01.2 (C) Hot water is not provided. Water system is being repaired. There is no hot water at the time of inspection.

3/15/06

No Critical Violations

23rd Street Cafe *Retail Food: Restaurant, Eat-in*
233 N 23rd St *Philadelphia, PA 19103*

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

23rd Street Cafe
233 N 23rd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

11/18/05

No Critical Violations

Rembrandt's Restaurant
741 N 23rd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

7/17/08

5-01.1 Food is not protected from contamination. All food must be covered in the bottom of the cold prep units and walk-in box on third floor. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Evidence proving a food safety certified individual's presence, during operating hours, was not availble. NOTE: Owner states that both the head chef, other kitchen people, and himself are certified but documentation was not on the premises. Need to apply for City certificate.

2/14/08

19-01.1 Food establishment personnel food safety certified individual is not present. Evidence proving a food safety certified individual's presence, during operating hours, was not availble. NOTE: Owner states that both the head chef and himself are certified but documentation was not on the premises.

12/27/07

No Critical Violations

8/7/06

No Critical Violations

7/1/06

12-01.5.B (5) Hot water at hand washing sink is not provided. Only cold water was provided for handwashing.

6/6/06

No Critical Violations

1/23/06

5-01.1 Food is not protected from contamination.
Keep all foods covered in walkin units. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present.

Mice droppings on floor of third level kitchen floor by drain. Management instructed to initiate immediate corrective action.

Manna
12 S 23rd St

Retail Food: Caterer
Philadelphia, PA 19103

Inspection Date

1/25/07

No Critical Violations

10/12/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Bonner's Irish Pub
120 S 23rd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

10/23/07

No Critical Violations

10/2/06

No Critical Violations

10/5/05

No Critical Violations

Erawan Thai Cuisine
123 S 23rd St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

10/12/07

No Critical Violations

9/11/07

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized- low temp. dishwasher is not functioning properly.ORDERS: Manually wash-rinse-sanitize soiled items in 3-bay sink. Management initiated immediate corrective action.
7-01 (L) Mouse infestation is present- fresh mouse feces observed on basement shelves & floor.

11/15/06

No Critical Violations

2/27/06

No Critical Violations

9/2/05

8-06.1.1 (A) Liquid waste is not disposed of properly. No waste oil contract

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The Food Trust Farmers' Market
300 S 23rd St

Vendor: Special Event Permanent
Philadelphia, PA 19107

Inspection Date

7/7/07

No Critical Violations

St. Francis Xavier
641 N 24th St

Institution: School, Archdiocese
Philadelphia, PA 19130

Inspection Date

6/16/08

No Critical Violations

5/30/08

11-09.2 Equipment is located under an unprotected source of contamination. Rewrap the pipe along the south wall of the second floor hallway to prevent peeling insulation from falling into the drinking fountain.

10/25/07

No Critical Violations

9/27/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Brigid's Bar & Restaurant — *Retail Food: Restaurant, Eat-in*
726 N 24th St — *Philadelphia, PA 19130*

Inspection Date

3/25/08

No Critical Violations

3/13/08

2-10.2 Ice is not protected from contamination.
DISCONTINUE STORING BOTTLED BEER IN SINK FILLED WITH ICE, LOCATED IN FIRST LEVEL BAR AREA.
STORE UNDER MECHANICAL REFRIGERATION.

3/26/07

No Critical Violations

5/5/06

No Critical Violations

12/9/05

No Critical Violations

Parkway VFW — *Retail Food: Restaurant, Private Club*
757 N 24th St — *Philadelphia, PA 19130*

Inspection Date

6/4/08

No Critical Violations

11/4/05

No Critical Violations

7/14/05

9-02.1 Employee hands are not washed prior to food handling activities. Hand sinks not provided in bar service areas (2). Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sinks are not provided in bar service areas (2). Management instructed to initiate immediate corrective action.

Mckenna's (Jumbo's) Tavern — *Retail Food: Restaurant, Eat-in*
795 N 24th St — *Philadelphia, PA 19130*

Inspection Date

12/27/07

No Critical Violations

10/26/06

No Critical Violations

10/13/05

No Critical Violations

Henneberry's Drugs — *Retail Food: General Convenience*
838 N 24th St — *Philadelphia, PA 19130231*

Inspection Date

5/21/08

No Critical Violations

8/22/07

No Critical Violations

Henneberry's Drugs *Retail Food: General Convenience*
838 N 24th St *Philadelphia, PA 19130231*

Inspection Date

10/26/06

No Critical Violations

9/26/06

7-01 (L) Mouse infestation is present.
MICE DROPPINGS OBSERVED ON FLOOR OPPOSITE CHECK-OUT AREA. Management instructed to initiate immediate corrective action.

11/15/05

No Critical Violations

Philadelphia Mennonite High School *Institution: School, Private*
860 N 24th St *Philadelphia, PA 19130*

Inspection Date

12/18/07

No Critical Violations

1/5/07

No Critical Violations

1/20/06

No Critical Violations

Sandy's Restaurant *Retail Food: Restaurant, Eat-in*
231 S 24th St *Philadelphia, PA 19103*

Inspection Date

12/4/06

No Critical Violations

11/28/05

No Critical Violations

11/28/05

No Critical Violations

10/12/05

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Raw eggs stored at room temp.
7-01 (A) Fly infestation is present. Numerous flies observed throughout establishment.

Aspen Restaurant *Retail Food: Restaurant, Eat-in*
745 N 25th St *Philadelphia, PA 19130*

Inspection Date

6/12/08

No Critical Violations

4/23/07

19-01.1 Food establishment personnel food safety certified individual is not present. Obtain Phila. Food Safety Certificates call 215.685.7495 for application; servsafe posted. Management instructed to initiate immediate corrective action.

3/26/07

19-01.1 Food establishment personnel food safety certified individual is not present. Obtain Phila. Food Safety Certificates call 215.685.7495 for application; servsafe posted. Management instructed to initiate immediate corrective action.

Aspen Restaurant
745 N 25th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

3/24/07

7-01 (L) Mouse infestation is present. Mouse feces observed on floors in food prep and warewashing areas. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Obtain Phila. Food Safety Certificates call 215.685.7495 for application; servsafe posted. Management instructed to initiate immediate corrective action.

3/22/07

No Critical Violations

3/21/07

7-01 (L) Mouse infestation is present. Mouse feces observed on floors in food prep and warewashing areas. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Numerous live roaches observed on basement glue traps. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Obtain Phila. Food Safety Certificates call 215.685.7495 for application; servsafe posted. Management instructed to initiate immediate corrective action.

3/6/07

7-01 (L) Mouse infestation is present. Mouse feces observed on floors in food prep and warewashing areas. Management instructed to initiate immediate corrective action.

2/21/07

7-01 (L) Mouse infestation is present. Mouse feces observed on floors in food prep and warewashing areas. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present at food prep sink catch basin. Provide at least an one gap between drain line and catch basin. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair under warewashing machine rinse sink; leak present. Drain line not provided for bar hand sink. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Bar hand sink not plumbed. Management instructed to initiate immediate corrective action.

8/15/06

7-01 (A) Fly infestation is present. Flies observed throughout food prep and bar service areas. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on shelving and floor surrrounding large bainemarie. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present at food prep sink catch basin. Provide at least an one gap between drain line and catch basin. Management instructed to initiate immediate corrective action.

7/10/06

3-02.1 Refrigeration system does not maintain proper temperatures. Walk-in box recorded at 45°F; maintain at or below 41°F. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Approx 100lbs of various meats and foods in walk-in box stored at 45°F. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on shelving and floor surrrounding large bainemarie. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present at food prep sink catch basin. Provide at least an one gap between drain line and catch basin. Management instructed to initiate immediate corrective action.

Angelino.s Pizzeria Restaurant
849 N 25th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Angelino.s Pizzeria Restaurant
849 N 25th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

11/7/05

No Critical Violations

Angelino's Pizzeria Restaurant
849 N 25th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

7/11/08

No Critical Violations

3/14/08

No Critical Violations

11/16/06

No Critical Violations

11/16/06

No Critical Violations

Sylvia & Joe's Grocery
735 N 26th St

Retail Food: Grocery Market
Philadelphia, PA 19130

Inspection Date

6/4/08

19-04 Food establishment personnel food safety certificate is expired.

3/31/08

4-01.1 (A) Food/Food service article storage does not provide protection.
RAISE FOOD ITEMS SIX INCHES OFF FLOOR.
19-04 Food establishment personnel food safety certificate is expired.

8/30/07

19-04 Food establishment personnel food safety certificate is expired.

7/13/07

7-01 (L) Mouse infestation is present.
MOUSE DROPPINGS OBSERVED ON STORAGE SHELVES WHERE OPEN GLUE BOARDS WERE OBSERVED. Management instructed to initiate immediate corrective action.
19-04 Food establishment personnel food safety certificate is expired.

3/23/07

No Critical Violations

7/13/06

No Critical Violations

8/16/05

No Critical Violations

Regional Pizza & Grill
873 N 26th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

5/1/08

19-01.1 Food establishment personnel food safety certified individual is not present.
19-01.3 Food establishment personnel food safety certificate is not posted.

Regional Pizza & Grill
873 N 26th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

3/31/08

8-01.2 (B) Cold water is not provided.
FOR BASEMENT HANDWASHING SINK. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided.
For basement handwashing sink. Management instructed to initiate immediate corrective action.
9-01.1.2 (A) Food handler with unprotected skin cuts, sores, or infections is present.
EMPLOYEE OBSERVED PREPARING FOOD WITH HEAVY BANDAGE FINGER.
EMPLOYEE MUST NOT PREPARE OR SERVE FOOD, UNTIL CUT WOUND IS HEALED.
Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.
19-01.3 Food establishment personnel food safety certificate is not posted.
12-02.2 (A) Hand washing sink is not readily available for use.
REPAIR HANDWASHING SINK LOCATED IN BASEMENT TO PROVIDE HOT AND COLD RUNNING WATER. AT TIME /DATE F THIS INSPECTION NO HOT OR COLD WATER OBSERVED.
Management instructed to initiate immediate corrective action.

12/22/07

No Critical Violations

12/22/07

No Critical Violations

12/20/07

7-01 (L) Mouse infestation is present. Droppings observed on bottom shelving in food prep area; rear dish wash area on floor perimeters and inside old, defective beverage refrigeration unit stored in this area. Management instructed to initiate immediate corrective action.
10-02.1 Food equipment needs cleaning. Interior of bottom refrigeration unit (on pizza prep able) due to pooled water in center. Shelving due to accumulated food debris, grease, and mouse droppings (i.e. under grill, under prep table next to handwash sink). Interior of domestic freezer, located in dish washing area, due to accumulated food debris. Inside of unused, defective beverage display unit (currently being used for minor non-food storage) due to mouse droppings. Exterioir of 3 compartment sink (1st fl. rar dish washing area) due to accumulatef debris. Interior of walkin refrigeration unit, in basement, has accumulated food debris on base. Handwash sink, in basement, has accumulated food debris on interior surface.

CRITICAL
Mouse feces observed on food prep surfaces (i.e. pizza doe prep table, two slicers, doe mixer, shelving, etc...) in basement.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized, none present. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized, none present. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Owner stated, via telephone, that he was enrolled in a class that begins in January. Establishment employee was provided with application and instruction sheet for obtaining a city issued certificate once successful completion of the course is accomplished.

Regional Pizza, Inc.
873 N 26th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

Regional Pizza, Inc.
873 N 26th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

11/14/06

No Critical Violations

9/11/06

No Critical Violations

9/1/06

No Critical Violations

8/28/06

7-01 (A) Fly infestation is present. Live flies observed in 1st fl and basement food prep areas hovering and landing on food equipment and contact surfaces. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on shelving and floors in 1st fl. and basement food prep areas and toilet rooms. Management instructed to initiate immediate corrective action.
12-01.5.B (4) Cold water at hand washing sink is not provided at 1st fl. food prep area; shut-off valve enable. Management initiated immediate corrective action.

6/26/06

12-01.5.B (4) Cold water at hand washing sink is not provided at 1st fl. food prep area; shut-off valve enable. Management initiated immediate corrective action.

6/19/06

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. 2 bainemaries & 1 small display refrigerator: approx 3lbs deli meats (53°F), 5lbs raw chicken (52°F, 49°F), salad dressing containers (30; 85°F). Food item must be discarded or destroyed in an approved sanitary manner in the presence of a Health Department Representative. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. 2 bainemaries (53°, 49°F) & 1 small display refrigerator (85°F). Food service equipment use discontinued until repaired. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Observed hovering in both food prep and patron areas. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Lives roaches (all stages of life) observed in rear prep area. Sanitarian observed roaches emitting from chest freezer compressor. Management instructed to initiate immediate corrective action.
12-01.5.B (4) Cold water at hand washing sink is not provided at 1st fl. food prep area; shut-off enable. Management initiated immediate corrective action.

4/18/06

No Critical Violations

4/3/06

7-01 (L) Mouse infestation is present. Mouse feces observed on floor perimeters, counters, ledges and shelving throughout establishment. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present at food prep sink. Provided at least an one inch gap between drain line and catch basin flood level. Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sinks are not provided in basement food prep area; dough mixer and press. Management instructed to initiate immediate corrective action.

Regional Pizza, Inc. *Retail Food: Restaurant, Eat-in*
873 N 26th St *Philadelphia, PA 19130*

Inspection Date

3/14/06

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Slice deli meats and salads stored in bainemarie recorded at 64°F. Food refrigerated to meet cooling requirements. Management initiated immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. Bainemarie recorded at 64°F. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on floor perimeters, counters, ledges and shelving throughout establishment. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present at food prep sink. Provided at least an one inch gap between drain line and catch basin flood level. Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sinks are not provided in basement food prep area; dough mixer and press. Management instructed to initiate immediate corrective action.

11/11/05

7-01 (L) Mouse infestation is present. Mouse feces observed on floor perimeters and shelving throughout establishment. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Employee eating and drinking in basement dough area. No hand sink in that area. Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sinks are not provided in basement food prep area; dough mixer and press. Management instructed to initiate immediate corrective action.
17-0 (A) Exterior premises are not clean. Grease stained sidewalk. Management instructed to initiate immediate corrective action.

Christian Hope Baptist Church *Retail Food: Restaurant, Eat-in*
921 N 26th St *Philadelphia, PA 19130*

Inspection Date

11/3/05

No Critical Violations

28th Street Lounge *Retail Food: Restaurant, Eat-in*
918 N 28th St *Philadelphia, PA 19130*

Inspection Date

12/26/07

No Critical Violations

9/6/05

No Critical Violations

Play Makers *Retail Food: Restaurant, Eat-in*
920 N 28th St *Philadelphia, PA 19130*

Inspection Date

8/30/07

19-01.1 Food establishment personnel food safety certified individual is not present. ServSafe posted; obtain a Phila. Food Safety Certificate, call 215.685.7495 for application.**Unable to determine in application was submitted** Management instructed to initiate immediate corrective action.

Play Makers
920 N 28th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

4/30/07

19-01.1 Food establishment personnel food safety certified individual is not present. ServSafe posted; obtain a Phila. Food Safety Certificate, call 215.685.7495 for application.**Unable to determine in application was submitted** Management instructed to initiate immediate corrective action.

3/27/07

19-01.1 Food establishment personnel food safety certified individual is not present. ServSafe posted; obtain a Phila. Food Safety Certificate, call 215.685.7495 for application.

5/15/06

No Critical Violations

5/15/06

No Critical Violations

4/24/06

No Critical Violations

Brewery Town Water Ice
871 N 29th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19130

Inspection Date

3/30/06

No Critical Violations

Kidz Way
921 N 29th St

Institution: Child, Group Day Care Homes
Philadelphia, PA 19130

Inspection Date

5/14/08

No Critical Violations

1/22/07

No Critical Violations

1/20/06

No Critical Violations

Lee's Kitchen
930 N 29th St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19130

Inspection Date

3/29/08

No Critical Violations

3/13/07

No Critical Violations

7/21/06

No Critical Violations

10/13/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Purple Heart Cafe'
213 N 4th St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

6/6/08

8-06.1.1 (C) Drain line is in need of repair. Water dripping from pipe under 3-basin sink.
19-01.1 Food establishment personnel food safety certified individual is not present. The employee has a servsave certificate, and has applied for a City of Philadelphia certificate.

Hot Dog Cart
1851 JFK Bl

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

7/27/07

No Critical Violations

Hot Dog Cart #000217
103 S 12th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

7/17/08

No Critical Violations

5/28/08

No Critical Violations

Hot Dog Cart #000276
103 S 12th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

7/17/08

No Critical Violations

7/17/08

No Critical Violations

Allegheny Food Court
500 W Allegheny Av

Retail Food: Supermarket
Philadelphia, PA 19113

Inspection Date

5/30/08

No Critical Violations

5/16/08

3-02.1 Refrigeration system does not maintain proper temperatures. Walk-in refrigeration unit near incline ramp to the basement has a temperature of 76°F, during time of inspection. (THE UNIT HAS NO FOOD ITEMS, DURING TIME OF INSPECTION) Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Food equipments at the 3-basin sink are not protected from splash contamination from the handsink station, during time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. Isacc Almonte participated in the the food safety certificatio course on April 28 & 29, 2008. The Sanitarian observed the receipt from FOOD SAFETY SOLUTION INC., he was waiting for score, during time of inspection. Contact person has application from Dept. of Public Health. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Allegheny Food Court — *Retail Food: Supermarket*
500 W Allegheny Av — *Philadelphia, PA 19113*

Inspection Date

4/15/08

4-01.1 (A) Food/Food service article storage does not provide protection. Food equipments are not protected from splash contamination from the handsink station, during time of inspection.
9-02.3 (A) Employee observed not following good hygienic personal practices.Soiled toilet paper is observed in the employee restroom, during time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. No one is certified in the establishment, contact person has list of provided and application from Dept. of Public Health. Management instructed to initiate immediate corrective action.

Home Slice — *Retail Food: Restaurant, Eat-in*
1030 N American St — *Philadelphia, PA 19123*

Inspection Date

7/30/08

No Critical Violations

Pizza U of Liberties Walk — *Retail Food: Restaurant, Eat-in*
1030 N American St — *Philadelphia, PA 19123*

Inspection Date

11/9/07

No Critical Violations

11/1/07

No Critical Violations

Swallow Unit #701 — *Retail Food: Restaurant, Eat-in*
1030 N American St — *Philadelphia, PA 19123*

Inspection Date

1/29/08

No Critical Violations

12/4/07

5-01.1 Food is not protected from contamination. Cold plate in drink ice bin.

The Little Candy Shoppe Unit #901 — *Retail Food: Prepared Food Take-Out*
1030 N American St Suite: 901 — *Philadelphia, PA 19123*

Inspection Date

3/7/08

No Critical Violations

2/7/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Toppings in under counter refrigerator, 50°F.
12-01.5.B (5) Hot water at hand washing sink is not provided. In toilet facility, 76° F. Provide hot water from 110°F to 125°F.
19-01.1 Food establishment personnel food safety certified individual is not present. Results of test provided.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Zagori
1030 N American St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

1/31/07

No Critical Violations

A Full Plate Cafe
1040 N American St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

7/16/08

7-01 (A) Fly infestation is present. Live flies are in the kitchen.

2/20/08

19-01.1 Food establishment personnel food safety certified individual is not present.
Obtain food safety certificate issued by
The Philadelphia Health Department.

Blank form issued to obtain above.

2/22/07

No Critical Violations

4/26/06

No Critical Violations

Hikari Sushi
1040 N American St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

4/3/08

No Critical Violations

3/12/07

No Critical Violations

Zen Restaurant and Sushi Bar
1040 N American St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

2/1/07

No Critical Violations

3/6/06

No Critical Violations

Genji Sushi Express
1012 Appletree St

Retail Food: Caterer
Philadelphia, PA 19107

Inspection Date

5/21/07

No Critical Violations

2/16/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Dunkin Donuts *Retail Food: Restaurant, Eat-in*
2530 Aramingo Av *Philadelphia, PA 19123*

Inspection Date

6/6/08

19-01.1 Food establishment personnel food safety certified individual is not present. Course certificates are present.

3/6/08

19-01.1 Food establishment personnel food safety certified individual is not present.

6/22/07

5-03.2 (B) Hazardous chemicals are not properly used.
Remove fly paper from walkin unit.

11/1/06

No Critical Violations

11/17/05

No Critical Violations

Gaudenzia - DRC *Institution: MHMR, Inpatient Facilities*
229 Arch St *Philadelphia, PA 19106*

Inspection Date

1/17/08

No Critical Violations

12/17/07

7-01 (L) Mouse infestation is present. Several mouse droppings were observed on kitchen floor perimeters. Management instructed to initiate immediate corrective action.

9/24/07

No Critical Violations

10/30/06

No Critical Violations

10/20/05

No Critical Violations

10/17/05

No Critical Violations

Chloe *Retail Food: Restaurant, Eat-in*
232 Arch St *Philadelphia, PA 19106*

Inspection Date

9/16/06

No Critical Violations

8/17/06

4-01.1 (A) Food/Food service article storage does not provide protection - basement freezer chest and beverages are located under basement sewer line at front basement area and 2nd freezer chest located under edge of grease trap at rear or basement.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Minimum sanitizer concentration at chemical sanitizing dishwashing machine was not observed . discontinue use of the machine until repaired : begin using the 3 basin sink to provide manual washing and sanitizing of multi use utensils . Agreed to begin immediate manual sanitizing at 3 basin sink.

Chloe
232 Arch St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

8/17/06

4-01.1 (A) Food/Food service article storage does not provide protection - basement freezer chest is located under basement sewer line at front basement area and 2nd freezer chest located under edge of grease trap at rear or basement.

7/13/06

4-01.1 (A) Food/Food service article storage does not provide protection - basement freezer chest is located under first floor sink drain lines, and grease trap where add on chemical pump for grease trap operation is installed .

Mulberry Market
236 Arch St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106392

Inspection Date

10/25/07

No Critical Violations

7/6/06

No Critical Violations

5/31/06

7-01 (L) Mouse infestation is present. mouse feces noted in between and behind equipment on second floor; perimeter of establishment Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. leak @ utensil sink Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner @ counter.

10/17/05

No Critical Violations

Benton's @ Holiday Inn
400 Arch St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

12/5/07

No Critical Violations

11/26/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Sausage, bacon, cheese, and lunch meat were stored in a walk-in refrigerator that was measured at 55°F. This food was transferred to another refrigerator. Thirty-eight creamers, a can of whipped cream, and two 4 ounce cartons of milk were stored in a refrigerated beverage display case that was measured at 65°F at its coldest. These items were discarded. The creamer and milk were measured (internally) at 65.4°F and 65.0°F, respectively.
3-02.1 Refrigeration system does not maintain proper temperatures. The walk-in refrigerator located to the right of the dish washing area was measured at 55°F. The refrigerated beverage display case located behind the bar was measured at 65°F. Management instructed to initiate immediate corrective action.

9/24/07

19-01.1 Food establishment personnel food safety certified individual is not present. ServSafe certified individuals are present, but city certificates have not been obtained.

8/3/06

No Critical Violations

Holiday Inn Gift Shop *Retail Food: General Convenience*
400 Arch St *Philadelphia, PA 19106*

Inspection Date

10/24/07

No Critical Violations

8/3/06

No Critical Violations

Holiday Inn Hotel *Retail Food: Hotel/Motel*
400 Arch St *Philadelphia, PA 19106*

Inspection Date

8/3/06

No Critical Violations

National Constitution Center *Retail Food: Restaurant, Eat-in*
525 Arch St *Philadelphia, PA 19107*

Inspection Date

4/25/07

No Critical Violations

3/14/07

7-01 (L) Mouse infestation is present. Mouse feces were observed along kitchen floor perimeters. Remove all feces and sanitize all contaminated surfaces. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided: at the basement prep room hand washing sink. The hot water handle is loose.
19-01.1 Food establishment personnel food safety certified individual is not present. A city certificate has not been obtained.

10/30/06

7-01 (L) Mouse infestation is present. Mouse feces observed along perimeter and behind equipment in delegates kitchen. Mouse feces also observed along counter seperating customers from grill area. Remove all feces and sanitize all contaminated surfaces. Management instructed to initiate immediate corrective action.

9/18/06

7-01 (L) Mouse infestation is present. Mouse feces observed along perimeter, behind equipment and on lower shelving in delegates kitchen. Sanitized all contaminated surfaces. Management instructed to initiate immediate corrective action.

Green/Byrne Child Care Center *Institution: Child, Child Care Centers*
600 Arch St *Philadelphia, PA 19106*

Inspection Date

11/5/07

No Critical Violations

10/26/06

No Critical Violations

10/25/06

8-01.2 (C) Hot water is not provided. Hot water temp observed throughout center at 78 °F. Director has called bldg maintenance the problem is being addressed. Call the Health Dept as soon as the issue has been resolved for a reinspection.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Green/Byrne Child Care Center — *Institution: Child, Child Care Centers*
600 Arch St — *Philadelphia, PA 19106*

Inspection Date

10/25/06

8-01.2 (C) Hot water is not provided. Hot water temp observed throughout center at 78 °F. Director has called bldg maintenance the problem is being addressed. Call the Health Dept as soon as the issue has been resolved for a reinspection.

Pinnacle Night Club — *Retail Food: Restaurant, Eat-in*
720 Arch St — *Philadelphia, PA 19106*

Inspection Date

11/2/06

No Critical Violations

Cafe Tribeca — *Retail Food: Prepared Food Take-Out*
740 Arch St — *Philadelphia, PA 19106*

Inspection Date

5/8/06

No Critical Violations

Liberty Food Mkt — *Retail Food: Prepared Food Take-Out*
800 Arch St — *Philadelphia, PA 19107*

Inspection Date

5/1/08

No Critical Violations

10/27/06

No Critical Violations

11/23/05

No Critical Violations

Quiznos Sub — *Retail Food: Restaurant, Eat-in*
801 Arch St — *Philadelphia, PA 19107*

Inspection Date

6/28/06

No Critical Violations

Arch St. Cafe 900 — *Retail Food: Prepared Food Take-Out*
900 Arch St — *Philadelphia, PA 19107*

Inspection Date

Arch St. Cafe 900 *Retail Food: Prepared Food Take-Out*
900 Arch St *Philadelphia, PA 19107*

Inspection Date

2/4/08

9-02.2 (A) Employee hand wash frequency is inadequate. The sole hand washing sink has been blocked by a cutting board, and used as a food preparation surface for the past two inspections. Since there is no restroom inside the establishment, this is the only sink where proper hand washing can take place. Management initiated immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. For the second straight inspection, there was no approved sanitizer on the premises at the start of the inspection. The owner bought a bottle of commercial bleach before the end of the inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. A ServSafe certified individual is present, and a city certificate has been applied for.

11/30/07

10-02.4 Unapproved sanitizer is being used. Provide commercial bleach or tablets for sanitizer. Establishment is take-out, however utensils and containers (etc.) must be sanitized
19-01.1 Food establishment personnel food safety certified individual is not present. Information will be mailed.

9/20/07

19-01.1 Food establishment personnel food safety certified individual is not present.

10/4/06

No Critical Violations

8/11/05

No Critical Violations

Fu Chuan Wei *Retail Food: Restaurant, Eat-in*
902 Arch St *Philadelphia, PA 19107*

Inspection Date

10/4/06

No Critical Violations

9/6/06

7-01 (L) Mouse infestation is present. Mouse feces observed along perimeter of kitchen and lower shelving. Management instructed to initiate immediate corrective action.

4/24/06

No Critical Violations

3/28/06

7-01 (L) Mouse infestation is present. mouse feces noted on shelves, perimeter of establishment. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Management instructed to initiate immediate corrective action.

3/24/06

7-01 (L) Mouse infestation is present. mouse feces noted on shelves, perimeter of establishment. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Management instructed to initiate immediate corrective action.

Fu Chuan Wei (Szechuan Tasty House) *Retail Food: Restaurant, Eat-in*
902 Arch St *Philadelphia, PA 19107*

Inspection Date

Fu Chuan Wei (Szechuan Tasty House) *Retail Food: Restaurant, Eat-in*
902 Arch St *Philadelphia, PA 19107*

Inspection Date

5/30/08

19-01.1 Food establishment personnel food safety certified individual is not present: manager took a course but not the test. City certificate is also required.

4/11/08

19-01.1 Food establishment personnel food safety certified individual is not present: manager is enrolled in a JNA class on 4/21/08 and 4/28/08 (application observed). City certificate is required as well.

3/11/08

19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. Employee is registered at JNA for course. Management instructed to initiate immediate corrective action.

2/29/08

No Critical Violations

2/26/08

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Items cleaned in auto warewasher have no Chlorine residual. (50 ppm minimum required).

ORDERS: Discontinue use of auto warewasher and utilize three-basin sink to manually wash, rinse, and sanitize food equipment and multi-use utensils.

Food service equipment use must be discontinued until repaired.
11-01.2 (A) Food equipment is defective. The three-basin sink has extensive rust on the underside. Some rust has gone through the basin interior. Unsanitary welds were observed in one basin. An approved NSF replacement is required. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. Employee is registered at JNA for course. Management instructed to initiate immediate corrective action.

2/5/08

19-01.1 Food establishment personnel food safety certified individual is not present- employees registered at JNA for course.
11-01.2 (A) Food equipment is defective- The 3-bay utensil sink has extensive rust on underside. Some rust has gone through the basin interior. Insanitary welds were observed in one basin. NSF replacement is required. Garbage grinder is also defective. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized- items cleaned in autowasher have no Chlorine residual. (50 ppm minimum required). ORDERS: utilize 3-bay sink to manually wash-rinse-sanitize utensils/multi-use items. Food service equipment use discontinued until repaired.

1/7/08

7-01 (L) Mouse infestation is present. mouse feces new and old, observed on shelves, along walls and in corners in kitchen of establishment and behind cash register area. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. None observed. Management instructed to initiate immediate corrective action.
11-01.2 (A) Food equipment is defective. The three basin utensil sink which is NSF has extensive rust on the underside exterior. Some of this rust has gone through the basin to the basins interior. Seven non sanitary welds were observed in one of the basins. This sink needs to be replaced. The garbage grinder does not work. Repair/replace defective unit. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

Fu Chuan Wei (Szechuan Tasty House) *Retail Food: Restaurant, Eat-in*
902 Arch St *Philadelphia, PA 19107*

Inspection Date

5/24/07

7-01 (L) Mouse infestation is present. mouse feces observed on shelves, along walls and in corners in kitchen of establishment. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. None observed. Management instructed to initiate immediate corrective action.
11-01.2 (A) Food equipment is defective. The three basin utensil sink which is NSF has extensive rust on the underside exterior. Some of this rust has gone through the basin to the basins interior. Seven non sanitary welds were observed in one of the basins. This sink needs to be replaced. The garbage grinder does not work. Repair/replace defective unit. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

3/29/07

7-01 (L) Mouse infestation is present- heavy fresh mouse feces observed on containers of cleaning chemicals for dishwasher & floor throughout kitchen (no traps observed to eliminate problem). Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination- unwrapped celery on walk-in shelf under raw fish/ raw fish container stored on top of raw broccoli & lettuce/ uncooked duck touching rear door ORDERS: Discard of duck which was touching visibly dirty surface Management initiated immediate corrective action.

1/18/07

7-01 (L) Mouse infestation is present. mouse feces observed on shelves, along walls and in corners in kitchen of establishment. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. None observed. Management instructed to initiate immediate corrective action.
11-01.2 (A) Food equipment is defective. The three basin utensil sink which is NSF has extensive rust on the underside exterior. Some of this rust has gone through the basin to the basins interior. Seven non sanitary welds were observed in one of the basins. This sink needs to be replaced. Management instructed to initiate immediate corrective action.

Jin Yun Bakery *Retail Food: Restaurant, Eat-in*
906 Arch St *Philadelphia, PA 19107*

Inspection Date

7/18/08

19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures: front counter unit observed at 50F.
4-01.1 (A) Food/Food service article storage does not provide protection: splash protection lacking at food preparation sink & utensil washing sink.

Remi Tea Bar & KTV *Retail Food: Restaurant, Eat-in*
911 Arch St *Philadelphia, PA 19107*

Inspection Date

11/30/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Chung King Garden
915 Arch St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

6/30/07

No Critical Violations

6/28/07

5-01.1 Food is not protected from contamination, as it is not covered in refrigerated units.

7-01 (L) Mouse infestation is present at both levels. Mouse excreta is on carts, ledges, floors, shelves, tables, surfaces bearing utensils and seasonings, and in a food film box. Management instructed to initiate immediate corrective action.

8-06.1.1 (D) Soil line is in need of repair. An open clean-out is in the cellar.

19-01.1 Food establishment personnel food safety certified individual is not present.

5/8/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Management initiated immediate corrective action by relocating the food.

3-02.1 Refrigeration system does not maintain proper temperatures. The cold food preparation unit across from the deep fryers was mesured at 60°F. Do not use this unit until it can maintain a temperature below 41°F.

7-01 (L) Mouse infestation is present. Numerous mouse droppings were observed on the floor perimeters throughout the establishment. The specific areas include:
the basement floor perimeters, the floor of the basement storage room, items stored on basement shelves, first floor food preparation area floor perimeters, and the metal cart on the first floor next to the ice machine. Management instructed to initiate immediate corrective action.

9-02.2 (A) Employee hand wash frequency is inadequate. Due to the lack of soap in the food preparation area (basement) and employee restroom (basement).

19-01.1 Food establishment personnel food safety certified individual is not present. A city certificate has not been obtained. The owner has received an application.

6/7/06

No Critical Violations

Chung King Inc.
915 Arch St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

7/29/08

No Critical Violations

7/28/08

No Critical Violations

6/26/08

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Chung King Inc.
915 Arch St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

5/28/08

8-01.2 (C) Hot water is not provided (First floor hand sink. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination.open bulk bag of bread crumbs with mice dropings noted (product was discarded). Scoops handel touching the food product.
7-01 (L) Mouse infestation is present . Mouse excreta is on ledges, floors, shelves, tables, surfaces bearing utensils and plates. Dropings inside of boxes containing tea. Management instructed to initiate immediate corrective action.
2-01.1 (B) Adulterated or unwholesome food is present. Open cans of sauce store on shelfs. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination. Mold is growing on the inside bin ledge. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. A splash guard is required on the beverage station side. Management instructed to initiate immediate corrective action.
11-01.2 (A) Food equipment is defective. Dish machine is broken. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The eatablshmentis not familiar with wash/rinse/sanitize procedures. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. The establishment does not use a sanitizer. The dishmachine is presently broken. Management instructed to initiate immediate corrective action.

Good Taste Chinese Cuisine
915 Arch St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

10/21/05

No Critical Violations

8/29/05

No Critical Violations

8/12/05

4-02.1 Raw or unwashed food is not stored below ready-to-eat food throughout walk-ins. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Uncovered foods stored on floor in Walk-in. Management instructed to initiate immediate corrective action.
7-01 (K) Rat infestation is present. Rat feces observed near large hole in cove base and behind prep tables near rear of basement. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Contract a grease/oil removal Company to remove used cooking oil. Management instructed to initiate immediate corrective action.

Cafe Delight
917 Arch St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

10/1/07

No Critical Violations

Cafe Delight *Retail Food: Restaurant, Eat-in*
917 Arch St *Philadelphia, PA 19107*

Inspection Date

6/6/07

2-01.1 (A) Food is not from an approved source. Observed numerous wrapped and unwrapped bake goods. There is no documentation or labeling. Labels with ingredient statement and name, address and phone number of the provider of the baked goods is required and a letter from the provider varifing a contract between the establishment and the provider. This food is hereby retained until the food can be proven to be from an approved source. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Assorted cold sandwiches including ham and cheese had core temps observed at 73-75°F. Since it is unclear as to how long these foods were out of temp, they are ordered discarded. Note:- these foods were not displayed in a refrigerated display case. Use the refrigerated display case provided. Management instructed to initiate immediate corrective action.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Hot dog and ham and melted cheese sandwiches were observed with core temps of 76-79°F. Since it is unclear as to how long these foods were out of temp, they are ordered discarded. Note:- these foods were not dispayed in a heated display case. Note:- Use a heated warming cabinet provided. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

4/27/07

2-01.1 (A) Food is not from an approved source. Observed numerous wrapped and unwrapped bake goods. There is no documentation or labeling. Labels with ingredient statement and name, address and phone number of the provider of the baked goods is required and a letter from the provider varifing a contract between the establishment and the provider. This food is hereby retained until the food can be proven to be from an approved source. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

Wan Sheng Supermarket *Retail Food: Supermarket*
917 Arch St *Philadelphia, PA 19107*

Inspection Date

7/28/08

No Critical Violations

5/9/08

No Critical Violations

3/19/08

No Critical Violations

3/17/08

4-01.1 (A) Food/Food service article storage does not provide protection. Ice maker in basement located partially under unprotected sewer line.

China King *Retail Food: Restaurant, Eat-in*
922 Arch St *Philadelphia, PA 19107*

Inspection Date

8/17/07

No Critical Violations

6/26/07

19-01.1 Food establishment personnel food safety certified individual is not present.

4/27/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

China King — *Retail Food: Restaurant, Eat-in*
922 Arch St — *Philadelphia, PA 19107*

Inspection Date

3/24/06

7-01 (L) Mouse infestation is present. mouse feces noted on shelves, perimeter of estab lishment. Management instructed to initiate immediate corrective action.

Siam Cuisine — *Retail Food: Restaurant, Eat-in*
925 Arch St — *Philadelphia, PA 19107*

Inspection Date

1/18/07

No Critical Violations

10/19/05

No Critical Violations

8/12/05

17-0 (C) Exterior premises are improperly drained. When dumpsters are cleaned, the water runs down the alley and accumulates at the end of the street. Install a drain in this area. No drain is provided. Management instructed to initiate immediate corrective action. No drain is provided.

ShenNong Acupuncture & Oriental Medicine — *Retail Food: General Convenience*
926 Arch St — *Philadelphia, PA 19107*

Inspection Date

5/28/08

4-01.1 (B) Food/Food service article storage does not provide proper elevation. Boxes of supplements are stored on floor and are not elevated 6 inches off the floor or placed on shelving. Items maybe contaminated by rats in the basement. Management is ordered to relocated items onto shelving or elevate appropriately.
7-01 (A) Fly infestation is present in basement. Management instructed to initiate immediate corrective action.
7-01 (K) Rat infestation is present. Several rat feces observed on the basement floor and steps. Rat burrows observed throughout the basement walls and floor. Management instructed to initiate immediate corrective action.
8-06.1.1 (D) Soil line is in need of repair. Drain line cover in basement is inadaquate. Management instructed to initiate immediate corrective action.

5/9/08

7-01 (K) Rat infestation is present. Several rat feces observed on the basement floor and steps. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present in basement. Management instructed to initiate immediate corrective action.
8-06.1.1 (D) Soil line is in need of repair. Drain line in basement is not connected or sealed (this maybe where the rats are coming from) . Management instructed to initiate immediate corrective action.

5/7/08

7-01 (K) Rat infestation is present. A live rat and several rat feces observed on the basement floor. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Management instructed to initiate immediate corrective action.

8/13/07

No Critical Violations

9/6/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

ShenNong Acupuncture & Oriental Medicine
926 Arch St

Retail Food: General Convenience
Philadelphia, PA

Inspection Date

7/11/05

No Critical Violations

Great World Supermarket
927 Arch St

Retail Food: Grocery Market
Philadelphia, PA 19107

Inspection Date

7/28/08

No Critical Violations

5/23/07

No Critical Violations

4/3/07

7-01 (L) Mouse infestation is present. Mouse droppings are present on the floor perimeters throughout the store. Use a flashlight to find mouse droppings. Make sure to check all dark corners and edges. Remove mouse droppings and sanitize all contaminated surfaces. Use an exterminator. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

3/6/07

7-01 (L) Mouse infestation is present. Mouse droppings are present on the floor perimeters throughout the store. Management instructed to initiate immediate corrective action.

2/16/06

No Critical Violations

1/12/06

7-01 (L) Mouse infestation is present. Moure feces observed along walls and lower Shelving on sales floor.

Chinatown Dollar, Inc
928 Arch St

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

6/25/07

No Critical Violations

4/24/06

No Critical Violations

3/24/06

7-01 (K) Rat infestation is present. rat feces noted in basement areas. Management instructed to initiate immediate corrective action.

Arch Accpuncture Health Center
931 Arch St

Retail Food: Grocery Market
Philadelphia, PA 19107

Inspection Date

6/15/07

No Critical Violations

6/26/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Arch Pharmacy
931 Arch St

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

1/18/07
No Critical Violations

1/12/06
No Critical Violations

Yangtze Trading & Travel
933 Arch St

Retail Food: Grocery Market
Philadelphia, PA 19107

Inspection Date

6/9/08
No Critical Violations

3/8/07
No Critical Violations

2/17/06
No Critical Violations

Ming River Restaurant
935 Arch St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

7/28/08
No Critical Violations

6/9/08
No Critical Violations

6/9/08
No Critical Violations

10/15/07
No Critical Violations

9/24/07
7-01 (K) Rat infestation is present. Rat feces observed in basement dry storage room. Management instructed to initiate immediate corrective action.
19-01.3 Food establishment personnel food safety certificate is not posted. A valid serv safe certificate was provided. Owner has sent in for city certificate. A money order receipt was provided as proof.

9/11/06
No Critical Violations

8/24/05
No Critical Violations

Pho Cali Vietnamese Restaurant
1000 Arch St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

10/24/07
No Critical Violations

Pho Cali Vietnamese Restaurant *Retail Food: Restaurant, Eat-in*
1000 Arch St *Philadelphia, PA 19107*

Inspection Date

7/18/07

19-01.1 Food establishment personnel food safety certified individual is not present. FSC certified person is not present and only servsate certificate is available. Establishment has paid for the city certificate and is waiting for its arrival.

2/21/07

2-10.2 Ice is not protected from contamination. A ice pitcher lying in the beverage ice in the ice machine bin is being used as an ice scoop. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. No hand washing was observed, the hand sink in the prep area does not work. Management instructed to initiate immediate corrective action.
10-01.1 (A) An approved equipment and utensil washing sink is not being used- Note:- There are two in the basement prep area and are not operating. If the dish machine breaks down there is no way to clean and sanitize dishes and utensils. The large pots can not be cleaned in the dish machine properly. Management instructed to initiate immediate corrective action.
12-01.5.B (4) Cold water at hand washing sink is not provided. At the kitchen hand sink. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. At the kitchen hand sink. Management instructed to initiate immediate corrective action.

5/23/06

No Critical Violations

4/28/06

No Critical Violations

7/24/05

No Critical Violations

7/23/05

7-01 (I) Ant infestation is present. Basement.
8-06.1.1 (A) Liquid waste is not disposed of properly. Drain from basement utensil sink drains to open sump pit. Provide sealed waste ejector.
12-02.1 (B) Required hand washing sinks are not provided at asement tensil sink.

Joseph Poon *Retail Food: Restaurant, Eat-in*
1002 Arch St *Philadelphia, PA 19107*

Inspection Date

11/9/05

No Critical Violations

Mixx Fusions *Retail Food: Restaurant, Eat-in*
1002 Arch St *Philadelphia, PA 19107*

Inspection Date

11/1/07

No Critical Violations

6/19/07

19-01.1 Food establishment personnel food safety certified individual is not present. Owner has sewsofe certificate but not the city certificate. The city certificate is required.

5/19/06

No Critical Violations

Mixx Fusions
1002 Arch St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

4/11/06

No Critical Violations

Trocadero
1003 Arch St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

8/24/07

No Critical Violations

6/28/07

2-10.2 Ice is not protected from contamination. Hot dogs are in the ice maker.
7-01 (D) Roach infestation is present. Live roaches are on the floor and in the ice bin at the second floor. Dead roaches are on glue boards at the second floor.
8-06.1.1 (C) Drain line is in need of repair. A bar utensil sink drains to a floor drain.
19-01.1 Food establishment personnel food safety certified individual is not present.
12-01.5.B (4) Cold water at hand washing sink is not provided at the first and second floor men's room.
12-01.5.B (5) Hot water at hand washing sink is not provided at the second floor men's room.

Banana Leaf
1009 Arch St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

3/31/08

5-01.1 Food is not protected from contamination. insect glue strips over kitchen ceiling.
5-04.2 (A) Approved sneeze guards are not provided as required. inadequate at front open kitchen.
12-01.5.B (5) Hot water at hand washing sink is not provided. at sushi bar- hot water valve closed due to leak
4-03.4 Food is stored beneath unprotected sewer lines. basement

9/24/07

7-01 (K) Rat infestation is present. Rat feces observed along perimeter and on ledge in basement.

9/7/06

No Critical Violations

Serendipity Restaurant
1009 Arch St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

7/29/05

No Critical Violations

Long Life Chinese Natural Herbs
1011 Arch St

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

6/14/07

No Critical Violations

3/29/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Dream World Internet Cafe
1030 Arch St

Retail Food: Other
Philadelphia, PA 19107

Inspection Date

3/7/07
No Critical Violations

3/7/07
No Critical Violations

Wawa Food Market #171
1038 Arch St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 1910738(

Inspection Date

8/13/07
No Critical Violations

9/11/06
No Critical Violations

8/11/05
No Critical Violations

Hilton Garden Inn - 10th St Grill
1100 Arch St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

5/9/08
No Critical Violations

5/9/08
No Critical Violations

10/24/07
No Critical Violations

6/19/07
19-01.1 Food establishment personnel food safety certified individual is not present. Director has a sew safe Certificate. However, a City certificate is required.

12/8/05
No Critical Violations

11/4/05
7-01 (A) Fly infestation is present. Moisture/drain flies observed on walls and equipment throughout kitchen prep areas. Management instructed to initiate immediate corrective action.

PCC Asahi Overlook
1101 Arch St

Retail Food: General Public Establishment
Philadelphia, PA 19107

Inspection Date

3/6/06
No Critical Violations

PCC Banquet Kitchen
1101 Arch St

Retail Food: Caterer
Philadelphia, PA 19107

Inspection Date

6/19/07
No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

PCC Banquet Kitchen
1101 Arch St

Retail Food: Caterer
Philadelphia, PA 19107

Inspection Date
3/6/06
No Critical Violations

PCC Cucina Rosso Overlook
1101 Arch St

Retail Food: General Public Establishment
Philadelphia, PA 19107

Inspection Date
3/6/06
No Critical Violations

PCC Gourmet Grille
1101 Arch St

Retail Food: General Public Establishment
Philadelphia, PA 19107

Inspection Date
3/6/06
No Critical Violations

PCC Jack & Jill
1101 Arch St

Vendor: Special Event Permanent
Philadelphia, PA 19107

Inspection Date
3/6/06
No Critical Violations

PCC Jack & Jill Main
1101 Arch St

Vendor: Special Event Permanent
Philadelphia, PA 19107

Inspection Date
3/6/06
No Critical Violations

PCC Java City Main
1101 Arch St

Retail Food: General Public Establishment
Philadelphia, PA

Inspection Date
3/6/06
No Critical Violations

PCC La Cantina - Overlook
1101 Arch St

Retail Food: General Public Establishment
Philadelphia, PA 19107

Inspection Date
3/6/06
No Critical Violations

PCC Main Kitchen
1101 Arch St

Retail Food: Caterer
Philadelphia, PA 19107

Inspection Date
6/19/07
No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

PCC Main Kitchen
1101 Arch St

Retail Food: Caterer
Philadelphia, PA 19107

Inspection Date
3/6/06
No Critical Violations

PCC Olde City Coffee Floor
1101 Arch St

Vendor: Special Event Permanent
Philadelphia, PA 19107

Inspection Date
3/6/06
No Critical Violations

PCC Olde City Coffee Main
1101 Arch St

Vendor: Special Event Permanent
Philadelphia, PA 19107

Inspection Date
3/6/06
No Critical Violations

PCC Overlook Bar
1101 Arch St

Retail Food: General Public Establishment
Philadelphia, PA 19107

Inspection Date
3/6/06
No Critical Violations

PCC Permanent Stand A
1101 Arch St

Retail Food: General Public Establishment
Philadelphia, PA 19107

Inspection Date
3/6/06
No Critical Violations

PCC Permanent Stand A2
1101 Arch St

Retail Food: General Public Establishment
Philadelphia, PA 19107

Inspection Date
3/6/06
No Critical Violations

PCC Permanent Stand B
1101 Arch St

Retail Food: General Public Establishment
Philadelphia, PA 19107

Inspection Date
3/6/06
No Critical Violations

PCC Permanent Stand C
1101 Arch St

Retail Food: General Public Establishment
Philadelphia, PA 19107

Inspection Date
3/6/06
No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

PCC Portable Stand
1101 Arch St

Vendor: Special Event Permanent
Philadelphia, PA 19107

Inspection Date

3/6/06

No Critical Violations

PCC Shanghai Gourmet
1101 Arch St

Retail Food: General Public Establishment
Philadelphia, PA 19107

Inspection Date

3/6/06

No Critical Violations

PCC Smoothies
1101 Arch St

Vendor: Special Event Permanent
Philadelphia, PA 19107

Inspection Date

3/6/08

5-01.1 Food is not protected from contamination. Relish and onions condiment self service station, located between two bathroom, with no lid to protect food from coughs and contamination. Management instructed to initiate immediate corrective action.

3/6/06

No Critical Violations

PCC The Sandwich Co. Overlook
1101 Arch St

Retail Food: General Public Establishment
Philadelphia, PA 19107

Inspection Date

3/6/06

No Critical Violations

PCC We're All Nuts
1101 Arch St

Vendor: Special Event Permanent
Philadelphia, PA 19107

Inspection Date

3/6/06

No Critical Violations

Old City Coffee
1136 Arch St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

7/25/07

No Critical Violations

7/3/07

19-01.1 Food establishment personnel food safety certified individual is not present.

6/19/06

No Critical Violations

Doc Johnson's
1230 Arch St

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Doc Johnson's *Retail Food: General Convenience*
1230 Arch St *Philadelphia, PA 19107*

Inspection Date

8/11/05

No Critical Violations

7/6/05

No Critical Violations

Eliza Shirley House/Salvation Army *Institution: Adult, Shelter*
1320 Arch St *Philadelphia, PA 19107*

Inspection Date

4/22/08

No Critical Violations

2/13/08

19-01.1 Food establishment personnel food safety certified individual is not present- James Seldon is AFSI certified but must obtain a city certificate; application issued.

12/28/07

2-01.1 (D) Defective food containers are present- the following cans are condemned & cannot be used or given away due to excessive/sharp dents and/or swollen appearance:
2 - 4lb. Sysco pink salmon, 1- 3lb. Campbell's chicken gumbo, 4- 5.43 lb. Simplot mashed potatoes, 1- 5lb.7oz. Nestle mashed potatoes, 1- 106oz. Sysco sweet corn, 1- 7lbs. Allen's sweet potatoes.
Product removed from sale/use.

10/15/07

No Critical Violations

10/27/06

No Critical Violations

9/16/05

No Critical Violations

V Newsstand *Retail Food: Mobile Food Vendor*
1359 Arch St *Philadelphia, PA 19107*

Inspection Date

4/25/08

No Critical Violations

7/24/07

No Critical Violations

Mcdonald's *Retail Food: Restaurant, Eat-in*
1401 Arch St *Philadelphia, PA 19102*

Inspection Date

4/25/08

No Critical Violations

3/18/08

19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. ServSafe certificates observed. Applications sent in by owner in early February. Management instructed to initiate immediate corrective action.

Mcdonald's *Retail Food: Restaurant, Eat-in*
1401 Arch St *Philadelphia, PA 19102*

Inspection Date

1/28/08

9-02.2 (A) Employee hand wash frequency is inadequate. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Soiled wiping cloths were observed being used to wipe down food contact surfaces. Provide sani pales with sanitizer solution for the wiping cloths at each prep station. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Serv/Safe certs only. City certification packet issued.

5/23/07

No Critical Violations

9/20/06

No Critical Violations

9/12/05

No Critical Violations

8/29/05

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit:- assorted cold foods and beverages were observed with a core temp of 58°F. It is unclear as to how long these food and beverage items were out of temp, so they are to be discared.(complied). Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures:- interior temp of refrig/display holding unit was observed at 58°F. Note, foods were removed and out of temp foods discarded. Do Not use this unit until it is repaired. Management instructed to initiate immediate corrective action.

Newsstand *Retail Food: Mobile Food Vendor*
1402 Arch St *Philadelphia, PA 19102*

Inspection Date

4/25/08

No Critical Violations

6/18/07

No Critical Violations

11/29/06

No Critical Violations

Paul's Breakfast & Lunch Cart # 000110 *Retail Food: Mobile Food Vendor*
1402 Arch St *Philadelphia, PA 19102*

Inspection Date

6/2/08

No Critical Violations

11/29/06

No Critical Violations

Juice Pit *Retail Food: Prepared Food Take-Out*
1425 Arch St *Philadelphia, PA 19102*

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Juice Pit
1425 Arch St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19102

Inspection Date

4/30/08

No Critical Violations

4/29/08

8-01.2 (C) Hot water is not provided at time of inspection. Hot water is supplied by the gym (Sweat) which currently has a leak and is being repaired. Hot water temperature between 110°F and 125°F must be provided at all times.

ORDERS: Discontinue all food preparation and sale until hot water temperature between 110°F and 125°F is restored to establishment and an inspection is conducted to determine compliance. Sale of pre-packaged items is allowed.

Management instructed to initiate immediate corrective action.

2/6/08

19-01.1 Food establishment personnel food safety certified individual is not present. Certified person not present at time of inspection; Bucks County food safety certification was present. Application for City of Phila. certification was given at time of inspection.

11/2/06

No Critical Violations

Foods On First Too
1429 Arch St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

12/27/07

9-02.1 Employee hands are not washed prior to food handling activities. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Utensil sink was set up incorrectly. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Serv safe not posted; must obtain city certification.

8/9/07

3-02.1 Refrigeration system does not maintain proper temperatures. Bain marie and bottom compartment refrigeration unit located across from grill unit was observed at 73°F. ORDERS: Discard perishable items, and relocate sandwich and salad condiments to reach-in unit until unit is repaired. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Serv safe not posted; must obtain city certification.

5/23/07

8-06.1.1 (C) Drain line is in need of repair. Indirect drain for prep sink across from ice machine is clogged with liquid waste. Employee disposed waste at time of inspection. However, drain needs sufficient cleaning while defective drain line is repaired for proper use of prep sink.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Observed employee Wash, sanitizing, and rinsing food equipment and utensils. These are improper procedures. Equipment must be Washed, Rinsed then Sanitized. Once sanitized, equipment must be air dryed on wire rack shelving above utensil sink.
12-01.5.B (5) Hot water at hand washing sink is not provided in women's toilet room in basement.
19-01.1 Food establishment personnel food safety certified individual is not present. Serv safe not posted; must obtain city certification.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Foods On First Too
1429 Arch St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

12/5/06
No Critical Violations

12/5/06
No Critical Violations

8/9/06
No Critical Violations

1/25/06
12-01.5.B (5) Hot water at hand washing sink is not provided:- at mens or ladies toilet rooms.
9-02.2 (A) Employee hand wash frequency is inadequate. Management instructed to initiate immediate corrective action.

12/19/05
12-01.5.B (5) Hot water at hand washing sink is not provided:- at mens or ladies toilet rooms.
9-02.2 (A) Employee hand wash frequency is inadequate. Management instructed to initiate immediate corrective action.

Cookum's Cafe
1433 Arch St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

8/9/07
No Critical Violations

9/21/06
No Critical Violations

11/22/05
No Critical Violations

11/22/05
No Critical Violations

11/22/05
No Critical Violations

Cafe Old Nelson
1435 Arch St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

6/3/08
No Critical Violations

8/9/07
No Critical Violations

8/8/06
No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Cafe Old Nelson
1435 Arch St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

7/5/06

7-01 (A) Fly infestation is present:- Moisture fly infestation present in basement. Flies were observed on walls in room outside of ladies room and in flight in basement areas. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities:- None observed. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner:- The use of moist sponges for utensil/equipment cleaning is not permitted.
9-04 (B) Wiping cloths are used in an unapproved manner:- soiled wiping cloths were observed being used to wipe down food contact surfaces. Management instructed to initiate immediate corrective action.

Prime Energy
1435 Arch St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

2/3/06

No Critical Violations

9/14/05

2-10.2 Ice is not protected from contamination:- fresh broccoli partly covered in plastic wrap was stored in the ice bin of the ice machine along with the ice scoop also partly buried in the ice. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present:- flies present in flight and landing on food contact surfaces in prep areas. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present:- numerous mouse droppings observed on shelving behind front counter. Remove mouse droppings and clean and sanitize infested areas. Mouse droppings were also observed on lower window ledges to right of front entrace, clean and sanitize these areas too. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly:- condensate from ice machine unit is draining into a plastic bucket. Provide approved indirect waste drain connection for ice machine. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner:- numerous soiled wiping cloths were observed being used to wipe down food contact surfaces. Note:- provide containers of bleach solution for wiping cloths at each work station. Management instructed to initiate immediate corrective action.

Prime Energy
1435 Arch St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

8/8/05

7-01 (A) Fly infestation is present:- flies present in flight and landing on food contact surfaces in prep areas. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present:- roaches observed alive and dead on glue boards and on floor in basement. Management instructed to initiate immediate corrective action.
7-01 (J) Other insect infestation is present:- several live ticks were observed in an open box of pre-packaged single service cuttlery:- Discard cuttlery(complied). Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present:- numerous mouse droppings observed on shelving and counter top behind front full service counter. Remove mouse droppings and clean and sanitize infested areas. Management instructed to initiate immediate corrective action.
8-01.2 (A) An adequate supply of hot water is not provided:- hot water at all sinks was was observed at 105-106°F. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly:- condensate from ice machine unit is draining into the wash basin of the 3 bay utensil sink. Provide approved indirect waste drain connection for ice machine. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner:- numerous soiled wiping cloths were observed being used to wipe down food contact surfaces. Note:- provide containers of bleach solution for wiping cloths at each work station. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not sanitized:- utensils were observed being washed and rinsed only. No sanitizing was observed--WASH/RINSE/SANITIZE. Use sanitizer provided. Hot water temp at the utensil sink was observed at 105°F. Note:- hot water for manual utensil washing is required to be a minimum of 110°F at all times of operation. Management instructed to initiate immediate corrective action.

Newsstand
1497 Arch St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19102

Inspection Date

4/18/08

No Critical Violations

4/11/07

No Critical Violations

11/29/06

No Critical Violations

Newsstand
1501 Arch St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

4/8/08

No Critical Violations

5/3/07

No Critical Violations

4/5/06

No Critical Violations

Newsstand
1501 Arch St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

4/5/06

No Critical Violations

Arch Mini Market
1600 Arch St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

9/27/07

No Critical Violations

9/20/06

No Critical Violations

8/8/05

No Critical Violations

Starbucks Coffee Company
1600 Arch St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

6/12/08

No Critical Violations

5/29/08

7-01 (L) Mouse infestation is present. Several fresh mouse droppings observed around perimeters and in corners of rear storage area. Eliminate mouse infestation. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. Manager stated that applications have been sent to the City of Philadelphia. Management instructed to initiate immediate corrective action.

5/25/07

No Critical Violations

12/19/05

No Critical Violations

Tir Na Nog
1600 Arch St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

3/28/08

19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Serv Safe certificate was provided. Application was provided .
2-10.2 Ice is not protected from contamination. Splash guard not present between bar hand washing sinks and ice made for human consumption. Plastic container observed stored with drink ice. Food equipment observed leaking into ice storage bin.

10/27/06

No Critical Violations

9/12/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Tir Na Nog *Retail Food: Restaurant, Eat-in*
1600 Arch St *Philadelphia, PA 19103*

Inspection Date

8/8/05

7-01 (A) Fly infestation is present:- moisture fly infestation in and around small bar area. Management instructed to initiate immediate corrective action.

Amazon Cafe *Retail Food: Restaurant, Eat-in*
1650 Arch St *Philadelphia, PA 19103*

Inspection Date

12/20/05

No Critical Violations

Raindrop cafe *Retail Food: Restaurant, Eat-in*
1650 Arch St *Philadelphia, PA 19103*

Inspection Date

8/31/07

No Critical Violations

8/13/07

3-02.1 Refrigeration system does not maintain proper temperatures. Observed bain marie and under storage compartment refrigeration unit at temperatures of 54°F; internal temperature of deli turkey was observed at 56°F. Others foods stored in unit were salad condiments including tuna and chicken salad. Foods were placed in unit during lunch rush, not exceeding 1 hour. ORDERS: Remove above mentioned items and relocate to cooler unit of 41°F or below. Do not use unit until unit is repaired.

6/18/07

5-03.2 (B) Hazardous chemicals are not properly used. Open rodenticide is on the store room floor.
7-01 (L) Mouse infestation is present. Mouse excreta is on the floor and box behind a freezer.

5/25/06

No Critical Violations

Wolf Block Schorr Solis & Cohen *Retail Food: Restaurant, Eat-in*
1650 Arch St *Philadelphia, PA 19103*

Inspection Date

10/22/07

No Critical Violations

8/29/06

No Critical Violations

Wolf Block Schorr Solis & Cohen *Retail Food: Restaurant, Eat-in*
1650 Arch St *Philadelphia, PA 19103*

Inspection Date

7/21/06

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit:- Potentially hazardous cold foods were observed with core temps of 52-53°F. Since temp logs were not kept it is unclear as to how long these foods were out of temp. These foods must be discarded. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures:- Internal air temp of the Grab & Go unit was observed at 53°F. Do not use this unit until it can maintain internal air temps of below 41°F. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination:- Sneeze guards over self service salad bar are inadequate, other food stations have no sneeze guards at all. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner:- Soiled wiping cloths were being used to wipe down food contact surfaces. Management instructed to initiate immediate corrective action.

Pumpernick's Deli *Retail Food: Restaurant, Eat-in*
1701 Arch St *Philadelphia, PA 19103*

Inspection Date

3/20/08

No Critical Violations

3/12/08

No Critical Violations

12/5/07

7-01 (A) Fly infestation is present. In rear prep and dish wash area. Management instructed to initiate immediate corrective action.
8-06.1.1 (D) Soil line is in need of repair. In basement. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

10/16/06

No Critical Violations

10/18/05

No Critical Violations

Wawa Food Market #086 *Retail Food: Prepared Food Take-Out*
1707 Arch St *Philadelphia, PA 1910338(*

Inspection Date

5/6/08

7-01 (B) Fruit fly infestation is present. Fruit flies observed in preparation and retail areas, Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Certified individual with valid city food safety certificate not present during time of inspection. Valid Serv Safe certificates observed posted.

3/12/08

7-01 (B) Fruit fly infestation is present. Fruit flies observed in coffee prep area and in cabinet under hand washing sink. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Wawa Food Market #086
1707 Arch St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103380

Inspection Date

12/5/07

7-01 (A) Fly infestation is present. In retail area of store. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Heaviest at coffee station prep area and in cabinet under hand sink behind coffee counter. Also noted in retail area. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

12/3/07

No Critical Violations

10/30/06

No Critical Violations

10/31/05

No Critical Violations

Bell Lobby Shop
1717 Arch St

Retail Food: General Convenience
Philadelphia, PA 19103

Inspection Date

7/30/08

No Critical Violations

9/18/07

No Critical Violations

8/27/07

No Critical Violations

Dechert LLT
1717 Arch St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103614

Inspection Date

10/31/05

No Critical Violations

La Primavera
1717 Arch St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

11/30/07

5-01.1 Food is not protected from contamination. Salad toppings for self-servicedoes not have sneeze protection.
9-04 (A) Sponges are used in an unapproved manner. Moist sponge use on food contact surfaces is prohibited.
19-01.1 Food establishment personnel food safety certified individual is not present.

8/23/07

9-04 (A) Sponges are used in an unapproved manner. Moist sponge use on food contact surfaces is prohibited.
19-01.1 Food establishment personnel food safety certified individual is not present.

8/29/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

La Primavera Cafe
1717 Arch St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

4/4/08

No Critical Violations

3/12/08

2-10.2 Ice is not protected from contamination. Bucket and beverages observed stored with ice made for human consumption.
4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard not present between hand washing sink and 3 basin sink.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection.

New World Coffee
1717 Arch St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

8/10/06

No Critical Violations

8/29/05

No Critical Violations

The News Stop
1717 Arch St

Retail Food: General Convenience
Philadelphia, PA 19103

Inspection Date

8/10/06

No Critical Violations

8/29/05

No Critical Violations

Top of the Tower
1717 Arch St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

6/13/08

9-02.1 Employee hands are not washed prior to food handling activities. Hand washing sink not present for portable bar.
19-01.1 Food establishment personnel food safety certified individual is not present. Individual with city certificate not present during time of inspection.

6/25/07

19-01.1 Food establishment personnel food safety certified individual is not present.

6/30/06

No Critical Violations

12/19/05

No Critical Violations

Tower Bistro
1717 Arch St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103370

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Tower Bistro
1717 Arch St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103370

Inspection Date

7/30/08

19-01.1 Food establishment personnel food safety certified individual is not present. A certified individual must be present during times of operation and preparation. Management instructed to initiate immediate corrective action.

10/12/06

No Critical Violations

10/17/05

No Critical Violations

24-7 Food Mart
1835 Arch St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

5/28/08

No Critical Violations

7/3/07

19-01.1 Food establishment personnel food safety certified individual is not present.

7/25/06

No Critical Violations

Mission Grill
1835 Arch St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

2/8/07

No Critical Violations

Russell Byers Charter School
1911 Arch St

Institution: School, Charter
Philadelphia, PA 19103

Inspection Date

4/25/08

No Critical Violations

12/12/07

No Critical Violations

10/16/06

No Critical Violations

10/18/05

No Critical Violations

Cascamorto
1939 Arch St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Cascamorto *Retail Food: Restaurant, Eat-in*
1939 Arch St *Philadelphia, PA 19103*

Inspection Date

12/13/07

2-10.2 Ice is not protected from contamination. Ice scoop is sitting out on insanitary exterior of ice machine Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse droppings on floor along walls and in corners in 1st fl and basement prep areas. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided. At low temp dish machine. Note:- hot water service is on at all sinks in prep and bar areas. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. At hand sink in one of two unisex toilet rooms on 2nd fl. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.
Person in Charge of premises has not posted the appropriate warning signs regarding the dangers of consuming alcoholic beverages during pregnancy. Handout and signs were issued. Management instructed to initiate immediate corrective action.

Flo's Diner *Retail Food: Restaurant, Eat-in*
1939 Arch St *Philadelphia, PA 19103*

Inspection Date

3/20/06

No Critical Violations

Hagen's Tavern *Retail Food: Restaurant, Eat-in*
1939 Arch St *Philadelphia, PA 19103*

Inspection Date

9/24/07

No Critical Violations

3/20/06

No Critical Violations

Parkway Diner & Restaurant *Retail Food: Restaurant, Eat-in*
1939 Arch St *Philadelphia, PA 19103*

Inspection Date

9/13/05

No Critical Violations

Woman of Change *Institution: Adult, Group Homes*
2042 Arch St *Philadelphia, PA 19103*

Inspection Date

4/25/08

7-01 (J) Other infestation is present. Several droppings observed in basement area.
8-06.1.2 (A) An approved indirect waste drain connection is not provided. Indirect waste connection not observed for food preparation sink. Air gap not provided for ice machine drain lines.

3/20/08

12-01.5.B (4) Cold water at hand washing sink is not provided in kitchen.
19-01.1 Food establishment personnel food safety certified individual is not present. A certified individual must be present during times of operation and prepartion. Management informed the sanitarian that the certified individual will not be in until Monday.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Woman of Change
2042 Arch St

Institution: Adult, Group Homes
Philadelphia, PA 19103

Inspection Date

1/5/07
No Critical Violations

8/11/05
No Critical Violations

Greene Towne School
2121 Arch St

Institution: School, Private
Philadelphia, PA 19103

Inspection Date

5/1/08
No Critical Violations

10/30/07
No Critical Violations

9/29/06
No Critical Violations

9/12/05
No Critical Violations

Aya's Cafe
2129 Arch St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

9/20/07
No Critical Violations

9/8/06
No Critical Violations

8/14/06
No Critical Violations

7/14/05
No Critical Violations

Academic Academy
2215 Arch St

Institution: Child, Child Care Centers
Philadelphia, PA 19103

Inspection Date

9/12/05
No Critical Violations

Greene Towne School - Toddler House
2213 Arch St

Institution: Child, Child Care Centers
Philadelphia, PA 19103

Inspection Date

6/13/08
No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Greene Towne School - Toddler House *Institution: Child, Child Care Centers*
2213 Arch St *Philadelphia, PA 19103*

Inspection Date

6/12/08

19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. ServSafe certificate observed. Application given to Head of School. Management instructed to initiate immediate corrective action.

Greene Towne Toddler Academy *Institution: Child, Child Care Centers*
2215 Arch St *Philadelphia, PA 19103*

Inspection Date

11/2/07

19-01.1 Food establishment personnel food safety certified individual is not present- servsafe was obtained (city certificate needed; application will be mailed).

The Ritz-Carlton Hotel *Retail Food: Hotel/Motel*
10 Avenue of the Arts St *Philadelphia, PA 19102*

Inspection Date

4/11/08

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard not present between hand washing sink and drink ice in lounge area. Provide splash protection between fryer and grille (ground level).

7/26/06

No Critical Violations

The Five Spot *Retail Food: Restaurant, Private Club*
5 S Bank St *Philadelphia, PA 19106*

Inspection Date

2/3/07

No Critical Violations

Club 27 *Retail Food: Restaurant, Eat-in*
27 S Bank St *Philadelphia, PA 19106*

Inspection Date

5/22/08

7-01 (L) Mouse infestation is present (feces observed on shelving and floor perimeters of kitchen). Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

3/30/06

No Critical Violations

Club 27
27 S Bank St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

10/15/05

5-01.1 Food is not protected from contamination-----soda gun holster drain lines not permitted to drain into the beverage ice units---also, many of the drain lines are missing from the holsters.
7-01 (A) Fly infestation is present------moisture flies present within several bar areas.
8-01.2 (C) Hot water is not provided-----at many of the handwash and utensil sinks throughout the est. ---est. has six bars on three floors plus the main kitchen on the first floor.
8-01.2 (A) An adequate supply of hot water is not provided-----hot water between 110 and 125 degrees F. must be maintained at ALL sinks at all times throughout the est.
8-06.1.1 (C) Drain line is in need of repair---leaky drain line at the 1st floor bar handwash sink.

10/15/05

5-01.1 Food is not protected from contamination-----soda gun holster drain lines not permitted to drain into the beverage ice units---also, many of the drain lines are missing from the holsters.
7-01 (A) Fly infestation is present------moisture flies present within several bar areas.
8-01.2 (C) Hot water is not provided-----at many of the handwash and utensil sinks throughout the est. ---est. has six bars on three floors plus the main kitchen on the first floor.
8-01.2 (A) An adequate supply of hot water is not provided-----hot water between 110 and 125 degrees F. must be maintained at ALL sinks at all times throughout the est.
8-06.1.1 (C) Drain line is in need of repair---leaky drain line at the 1st floor bar handwash sink.

Sicilian Pizza Restaurant
536 N Beach St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

10/10/07

7-01 (A) Fly infestation is present and observed throughout establishment. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Provide a metal oil drum(s) and recycling company for used deep fryer cooking oil. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Rear food prep area hand sink leaks. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. No stoppers for 3 bay sink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Call 215.685.7498 for provider list; person not present w/ only one cert. provided. Management instructed to initiate immediate corrective action.

Sicilian Pizza Restaurant *Retail Food: Restaurant, Eat-in*
536 N Beach St *Philadelphia, PA 19123*

Inspection Date

8/30/07

3-02.1 Refrigeration system does not maintain proper temperatures.Food prep area bainemaries(2) not operating, standup commercial refrigeratin units recorded at 44° & 53°F Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Approx. 50lbs on various meats and foods stored in refrigeration units recorded at 44° & 53°F. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on floor perimeters in rear food storage area. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Provide a metal oil drum(s) and recycling company for used deep fryer cooking oil. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Rear food prep area hand sink not plumbed. 3 bay sink present with severe leak. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. 3 bay sink drain line present with severe leaks preventing proper setup. Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sinks are not provided. Rear prep area hand sink not plumbed. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Call 215.685.7498 for provider list; person not present w/ only one cert. provided. Management instructed to initiate immediate corrective action.

9/18/06

No Critical Violations

9/18/06

No Critical Violations

9/18/06

No Critical Violations

5/10/06

No Critical Violations

5/9/06

4-01.1 (A) Food/Food service article storage does not provide protection.
Invert single serve food containers.

Parkway Express *Retail Food: Restaurant, Eat-in*
3 Benjamin Franklin Pw *Philadelphia, PA 19102*

Inspection Date

6/18/07

No Critical Violations

5/2/06

2-01.4 Food is not properly labeled/packaged:-prepared salads,sandwhichs, wraps, soups and self prepared salads(self service), are provided by Office Caterers 130 Gaither Dr, Mt Laurel N.J 08054. 856-912-4193. This sanitarian spoke to Mr Palombo about the change in ownership, and that the requirements from the previous owner would remain the same for this establishment. Management instructed to initiate immediate corrective action.
10-01.1 (A) An approved equipment and utensil washing sink is not provided:- only sink is a single bay stainless steel sink being used for utensil washing and hand washing. Management instructed to initiate immediate corrective action.

Parkway Express *Retail Food: Restaurant, Eat-in*
3 Benjamin Franklin Pw *Philadelphia, PA 19102*

Inspection Date

1/25/06

2-01.4 Food is not properly labeled/packaged:-prepared salads,sandwhichs, wraps, soups and self prepared salads(self service), are provided by Office Caterers 130 Gaither Dr, Mt Laurel N.J 08054. 856-912-4193. This sanitarian spoke to Mr Palombo about the change in ownership, and that the requirements from the previous owner would remain the same for this establishment. Management instructed to initiate immediate corrective action.
10-01.1 (A) An approved equipment and utensil washing sink is not provided:- only sink is a single bay stainless steel sink being used for utensil washing and hand washing. Management instructed to initiate immediate corrective action.

11/9/05

2-01.4 Food is not properly labeled/packaged:-prepared salads,sandwhichs, wraps, soups and self prepared salads(self service), are provided by Office Caterers 130 Gaither Dr, Mt Laurel N.J 08054. 856-912-4193. This sanitarian spoke to Mr Palombo about the change in ownership, and that the requirements from the previous owner would remain the same for this establishment. Management instructed to initiate immediate corrective action.
10-01.1 (A) An approved equipment and utensil washing sink is not provided:- only sink is a single bay stainless steel sink being used for utensil washing and hand washing. Management instructed to initiate immediate corrective action.

9/28/05

2-01.4 Food is not properly labeled/packaged:- prepared salads, sandwhichs and soups are provided by Hymies 342 Montgomery Ave Merion Pa. 19066 610-6643544. This sanitarian spoke to Mr. Barson the owner by phone about labeling and time/temp logs. Mr Barson stated all prepared foods are brought over in cambros over to this location from Hymies in Merion and will provide the logs needed. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination:- soft pretzels in wicker basket on top of self service counter without sneeze guard protection. Management instructed to initiate immediate corrective action.
10-01.1 (A) An approved equipment and utensil washing sink is not provided:- only is a single bay stainless steel sink being used for utensil washing and hand washing. Management instructed to initiate immediate corrective action.

Friends Select School *Institution: School, Private*
1651 Benjamin Franklin Pw *Philadelphia, PA 19103*

Inspection Date

4/29/08

7-01 (L) Mouse infestation is present. Numerous mouse droppings observed around perimeters and in corners of prep areas. Mice are getting into doors (where insulation is) and carrying it around kitchen prep areas. Reseal doors as needed. Eliminate mouse infestation. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. ServSafe certificate observed. Management instructed to initiate immediate corrective action.

2/7/08

7-01 (L) Mouse infestation is present. Observed numerous mouse droppings behind food equipment on cookline and behind ice machine.
19-01.1 Food establishment personnel food safety certified individual is not present. Valid Serv Safe is present. City of Phila. food safety certificate is required.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Friends Select School *Institution: School, Private*
1651 Benjamin Franklin Pw *Philadelphia, PA 19103*

Inspection Date

11/30/07

19-01.1 Food establishment personnel food safety certified individual is not present. Valid Serv Safe is present. City of Phila. food safety certificate is required.
5-04.2 (A) Approved sneeze guards are not provided as required for salad bar buffet unit. Observed salad items exposed on buffet unit near dining hall seating area. ORDERS: Must cease operation of unit without sneeze guards until unit sneeze guards are replaced.

12/6/06

No Critical Violations

12/7/05

No Critical Violations

Asia on the Parkway Restaurant & Bar *Retail Food: Restaurant, Eat-in*
1700 Benjamin Franklin Pw *Philadelphia, PA 19103*

Inspection Date

7/25/08

2-10.2 Ice is not protected from contamination. Separation not provided between storage ice and drink ice. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed in kitchen and dining area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh mouse droppings observed in dry storage area. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Hand washing sink not present in bar area.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths are not stored in sanitizing solution.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present. Application and provider list were issued.

8/24/06

No Critical Violations

9/13/05

No Critical Violations

Lipton Corporation Child Care Center *Institution: Child, Child Care Centers*
1700 Benjamin Franklin Pw *Philadelphia, PA 19103*

Inspection Date

4/15/08

3-02.1 Refrigeration system does not maintain proper temperatures. Kitchen refrigerator observed at 53° F during time of inspection. All potentially hazardous foods were removed from the refrigerator.

- 2 containers of Horizon Organic Milk

-1 container 365 Organic Milk

-2 containers of Organic Valley Organic Low Fat Milk.

Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Manager stated that she is taking class May 1, 2008

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Lipton Corporation Child Care Center *Institution: Child, Child Care Centers*
1700 Benjamin Franklin Pw *Philadelphia, PA 19103*

Inspection Date

3/12/08

3-02.1 Refrigeration system does not maintain proper temperatures. Kitchen refrigerator observed at 50° F during time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Provider list and application were issued.

2/15/07

No Critical Violations

2/2/06

No Critical Violations

Peacock On The Parkway *Retail Food: Restaurant, Eat-in*
1700 Benjamin Franklin Pw *Philadelphia, PA 19103*

Inspection Date

9/11/06

7-01 (B) Fruit fly infestation is present.

10/19/05

No Critical Violations

9/13/05

7-01 (A) Fly infestation is present. Numerous flies observed throughout

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The Windsor Gift Shop *Retail Food: General Convenience*
1700 Benjamin Franklin Pw *Philadelphia, PA 19103*

Inspection Date

8/27/07

No Critical Violations

7/31/06

No Critical Violations

7/26/05

No Critical Violations

Subway *Retail Food: Restaurant, Eat-in*
1701 Benjamin Franklin Pw *Philadelphia, PA 19103*

Inspection Date

4/3/08

No Critical Violations

2/29/08

7-01 (L) Mouse infestation is present. Fresh mouse droppings observed behind food equipment in prep area and inside closet of second floor dining area.
8-06.1.1 (C) Drain line is in need of repair. Drain Iine observed at front hand washing sink. Management instructed to initiate immediate corrective action.

Subway *Retail Food: Restaurant, Eat-in*
136 N 17th St *Philadelphia, PA 19103*

Inspection Date

2/7/08

9-01.1.1 Food handler with infectious/communicable disease is present. Food handler observed preparing foods while sneezing on numerous occasions during inspection. ORDERS: Food must be discarded and food handler must be removed from food preparation.
9-02.1 Employee hands are not washed prior to food handling activities.
19-01.1 Food establishment personnel food safety certified individual is not present at time of inspection- Jaskarandeep Sidhu

12/11/07

5-01.1 Food is not protected from contamination including water waste dripping from fan guard in refrigeration walk-in unit. Remove any food or beverage stored under fan guard.
19-01.1 Food establishment personnel food safety certified individual is not present.

10/30/06

7-01 (L) Mouse infestation is present. Mouse droppings observed on floor in prep area as Well as lower shelving.
10-02.1 Food equipment needs cleaning. Lower shelving needs cleaning to remove mouse droppings. All equipment on lower shelving must be cleaned and sanitized before use.

8/25/06

No Critical Violations

9/29/05

No Critical Violations

8/1/05

7-01 (L) Mouse infestation is present. mouse feces observed in between & behind equipment Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided. currently, no hot water is provided at any sinks. Contractor on site will address issue. Management instructed to initiate immediate corrective action.

Embassy Suite Hotel *Retail Food: Hotel/Motel*
1776 Benjamin Franklin Pw *Philadelphia, PA 19103*

Inspection Date

6/26/07

No Critical Violations

7/11/06

No Critical Violations

TGI Friday *Retail Food: Restaurant, Eat-in*
1776 Benjamin Franklin Pw *Philadelphia, PA 19103*

Inspection Date

2/26/08

4-01.1 (A) Food/Food service article storage does not provide protection- splash protection lacks on sides of handsinks (main cook line) and between prep. handsink & prep. table.
9-02.3 (B) Employees are smoking in uapproved areas. Cigarette butt observed inside toilet during time of inspection. Employee observed smoking in kitchen area by mop sink. Ticket was issued.
19-01.1 Food establishment personnel food safety certified individual is not present. Certified individual with city certificate not present during time of inspection. Serv Safe certificates observed posted. Applications were issued.

2/8/08

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

TGI Friday — *Retail Food: Restaurant, Eat-in*
1776 Benjamin Franklin Pw — *Philadelphia, PA 19103*

Inspection Date

12/20/07

7-01 (D) Roach infestation is present- baby german roach observed behind soda syrup storage; adult roach behind 1st fl. icemaker.
12-01.5.B (5) Hot water at hand washing sink is not provided- 2nd fl. restrooms.

4-01.1 (A) Food/Food service article storage does not provide protection- splash protection lacks on sides of handsinks (main cook line) and between prep. handsink & prep. table.

3/6/07

2-10.2 Ice is not protected from contamination. Employees bottled drinks stored in beverage ice in two seperate ice machine bins. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Single service gloves were observed being used instead of hand washing. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. ServeSafe employees, no city certified individuals.

4/18/06

No Critical Violations

2/15/06

No Critical Violations

Academy Of Natural Sciences — *Retail Food: Restaurant, Eat-in*
1900 Benjamin Franklin Pw — *Philadelphia, PA 19103*

Inspection Date

7/11/08

19-01.1 Food establishment personnel food safety certified individual is not present. City certified individual not present. Manager stated that applications were sent to Office of Food Protection.

5/15/08

10-02.3 Equipment used for cleaning/sanitizing is improperly operated. 3 basin sink not properly set up during time of inspection. Wash station observed in 2nd basin. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided in toilet facilities.

10/3/07

No Critical Violations

9/8/06

No Critical Violations

10/5/05

No Critical Violations

Breakfast and Lunch Truck — *Retail Food: Mobile Food Vendor*
1900 Benjamin Franklin Pw — *Philadelphia, PA 19103*

Inspection Date

7/1/08

19-01.1 Food establishment personnel food safety certified individual is not present (an application was given to the owner).
8-01.2 (E) Water Pressure is inadequate (hot water).

8/21/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Breakfast and Lunch Truck *Retail Food: Mobile Food Vendor*
1900 Benjamin Franklin Pw *Philadelphia, PA 19103*

Inspection Date

8/15/07

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized- sanitizer is not available. ORDERS: provide approved sanitizer or increase number of extra uttensils before operating

8/7/07

No Critical Violations

The Phila Board of education (Cafe 21) *Retail Food: Restaurant, Eat-in*
2100 Benjamin Franklin Pw *Philadelphia, PA 19103*

Inspection Date

11/25/05

No Critical Violations

Colleen's Restaurant *Retail Food: Restaurant, Eat-in*
2200 Benjamin Franklin Pw *Philadelphia, PA 19130*

Inspection Date

7/11/08

No Critical Violations

11/3/06

No Critical Violations

8/11/06

7-01 (A) Fly infestation is present. Observed in food prep, bar and basement areas. Management instructed to initiate immediate corrective action.

6/29/06

7-01 (A) Fly infestation is present. Observed in food prep, bar and basement areas. Management instructed to initiate immediate corrective action.
8-01.1 (C) Faucet handles are not present on 3 bay sink; dishwasher provided. Management instructed to initiate immediate corrective action.

Parktowne Supermarket *Retail Food: Supermarket*
2200 Benjamin Franklin Pw *Philadelphia, PA 19130*

Inspection Date

5/14/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature.Potatoe salad at 57*f Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit.
19-01.1 Food establishment personnel food safety certified individual is not present.

8/1/07

No Critical Violations

11/28/05

No Critical Violations

10/26/05

2-01.4 Food is not properly labeled/packaged. Labels not provided for kimchi and other food in patron self service refrigeration unit. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed in food prep areas on floors. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Bill's Deli — *Retail Food: Grocery Market*
1638 E Berks St — *Philadelphia, PA 19123220*

Inspection Date

3/15/08
No Critical Violations

9/5/07
No Critical Violations

8/1/07
5-01.1 Food is not protected from contamination. Uncovered pretzels at checkout counter. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present and observed throughout establishment in food prep areas. Management instructed to initiate immediate corrective action.

9/21/06
No Critical Violations

10/3/05
No Critical Violations

Chief's — *Retail Food: Mobile Food Vendor*
1 Boat House Ro — *PA*

Inspection Date

5/19/06
No Critical Violations

Chief's #000522 — *Retail Food: Mobile Food Vendor*
1 Boat House Ro — *Philadelphia, PA 19130*

Inspection Date

5/21/07
No Critical Violations

Lloyd's Cafe — *Retail Food: General Public Establishment*
1 Boat House Ro — *Philadelphia, PA 19130*

Inspection Date

6/5/08
No Critical Violations

5/11/07
No Critical Violations

4/11/07
7-01 (L) Mouse infestation is present.
Mouse droppings observed on floor by snack rack . Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

4/19/06
No Critical Violations

9/2/05
No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

76 Carriage Company
1119 N Bodine St

Retail Food: Vending Machine
Philadelphia, PA 19123

Inspection Date

8/15/06

No Critical Violations

Spring Garden Child Care
715 Brandywine St

Institution: Child, Child Care Centers
Philadelphia, PA 19123

Inspection Date

5/22/07

No Critical Violations

Masonic Temple
1 N Broad St

Retail Food: Restaurant, Private Club
Philadelphia, PA 19107

Inspection Date

12/15/05

No Critical Violations

Dunkin Donuts
101 N Broad St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

7/8/08

19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. Management instructed to initiate immediate corrective action.

6/22/07

No Critical Violations

5/31/06

No Critical Violations

7/5/05

No Critical Violations

The Museum Cafe
118 N Broad St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

12/7/05

No Critical Violations

The Museum Cafe/Academy Cafe
118 N Broad St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

5/9/08

No Critical Violations

3/18/08

19-04 Food establishment personnel food safety certificate is expired. City certificate with March 01, 2008 expiratin date observed. Chef completed a class last Monday. Application given to chef. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

The Museum Cafe/Academy Cafe *Retail Food: Restaurant, Eat-in*
118 N Broad St *Philadelphia, PA 19102*

Inspection Date

8/29/07

7-01 (L) Mouse infestation is present. Numerous mouse droppings on floor under front counter. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City Food Cert applications and instruction sheet issued.

Park's Hoagies *Retail Food: Prepared Food Take-Out*
119 N Broad St *Philadelphia, PA 19107*

Inspection Date

10/13/06

No Critical Violations

9/27/05

No Critical Violations

Quiznos Sub *Retail Food: Restaurant, Eat-in*
146 N Broad St *Philadelphia, PA 19102185*

Inspection Date

6/2/08

19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. Management instructed to initiate immediate corrective action.

12/15/06

No Critical Violations

12/15/06

No Critical Violations

11/27/06

8-01.2 (A) An adequate supply of hot water is not provided. All service sinks did not supply an adequate supply of hot water after observation of all 3 basins of 3 compartment sinks were filled. Note: Inadequate hot water may be due to operating with a 40 gallon water heater to supply hot running water to all service and hand washing sinks throughout establishment.
Management instructed to initiate immediate corrective action.

9/26/06

No Critical Violations

7/26/06

No Critical Violations

5/3/06

7-01 (B) Fruit fly infestation is present:- these flies where observed in dish washing area. these flies were also observed in other areas of the establishment, including storage areas, hallways, mop sink alcove and office area. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities:- food handling employess were observed touching face and hair and not washing hands. They just put single service gloves on unwshed hands. Management instructed to initiate immediate corrective action.

1/13/06

7-01 (B) Fruit fly infestation is present:- these flies where observed in dish washing area. these flies were also observed in two trash cans which had food debris and liquid at the bottom. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Quiznos Sub
146 N Broad St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102185

Inspection Date

12/7/05

7-01 (B) Fruit fly infestation is present:- large numbers of these flies where observed in dish washing area. these flies were also observed in all other areas to a much lesser degree. Management instructed to initiate immediate corrective action.

10/19/05

7-01 (B) Fruit fly infestation is present:- large numbers of these flies where observed where tomatoes and onions are stored and in dish washing area. these flies were also observed in all other areas to a much lesser degree. Management instructed to initiate immediate corrective action.

Jake's Pizza
201 N Broad St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

8/29/07

No Critical Violations

6/11/07

19-01.1 Food establishment personnel food safety certified individual is not present- manager's expired serv-safe certificate observed/ provider list given for recertification (city issued certificate is also required). Management instructed to initiate immediate corrective action.

4/26/07

7-01 (L) Mouse infestation is present- fresh mouse feces observed on basement floor; mouse feces on floor along walls in rear prep area. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present- small live roach and small dead roaches observed on basement floor (basement used for prep. & storage).
19-01.1 Food establishment personnel food safety certified individual is not present- manager's expired serv-safe certificate observed/ provider list given for recertification (city issued certificate is also required). Management instructed to initiate immediate corrective action.

12/15/06

No Critical Violations

10/13/06

No Critical Violations

8/31/06

No Critical Violations

5/31/06

3-01.1 (A) Potentially hazardous food is stored at improper temperature:- assorted potentially hazardous foods had core temps observed at:- 50°F. There were no temp logs kept. Since it is unclear as to how long these foods have been out of temp, these foods are to be discarded immediately. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures:- the reach-in refrig holding the discarded foods had an internal air temp observed at 50°F. Note:- this unit is not to be used until repaired.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Jake's Pizza
201 N Broad St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

5/2/06

3-01.1 (A) Potentially hazardous food is stored at improper temperature:- assorted potentially hazardous foods had core temps observed at:- 55-66°F. There were no temp logs kept. Since it is unclear as to how long these foods have been out of temp, these foods are to be discarded immediately. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures:- the reach-in refrig holding the discarded foods had an internal air temp observed at 66°F. Note:- this unit is not to be used until repaired.
7-01 (A) Fly infestation is present:- flies were observed in customer seating area and basement prep area.
7-01 (K) Rat infestation is present:- numerous rat droppings on floor under electric breaker boxes, in basement. Note:- food prep is done in basement. Management instructed to initiate immediate corrective action.

3/29/06

7-01 (K) Rat infestation is present:- numerous rat droppings under food equipment shelving shelving on floor and even greater numbers of rat droppings and gnawed trash bags on floor under electric breaker boxes, all in basement. Note:- food prep is done in basement. Management instructed to initiate immediate corrective action.

12/15/05

7-01 (K) Rat infestation is present:- numerous rat droppings on food equipment shelving in basement storage area. ORDERS:- Remove rat droppings, clean and sanitize food equipment and shelving. Management instructed to initiate immediate corrective action.

Newstand
208 N Broad St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

6/2/08

No Critical Violations

11/29/06

No Critical Violations

The Bean Bag Cafe
230 N Broad St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19102

Inspection Date

7/3/08

No Critical Violations

9/10/07

19-01.1 Food establishment personnel food safety certified individual is not present. Valid course cert posted. Note:- owner has city cert that is expired. Note:- Owner claims to have up to date city cert. Will call when new city cert is in hand.

The Bean Bag Cafe *Retail Food: Prepared Food Take-Out*
230 N Broad St *Philadelphia, PA 19102*

Inspection Date

4/24/07

8-01.2 (A) An adequate supply of hot water is not provided. The maxium hot water temperature observed at both sinks was 94°F. Minimum hot water temperature of 110°F is required and not to exceed 125°F at all times of operation. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities:- none observed. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly washed and sanitized:- They were observed being washed and then sanitized without being rinsed between washing and sanitizing. Multi-use utenils MUST be WASHED/RINSED/SANITIZED. Management instructed to initiate immediate corrective action.

8/31/06

9-02.1 Employee hands are not washed prior to food handling activities:- none observed. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not sanitized:- they were observed being washed and rinsed only. Multi-use utenils MUST be WASHED/RINSED/SANITIZED. Management instructed to initiate immediate corrective action.

5/31/06

9-02.1 Employee hands are not washed prior to food handling activities:- none observed. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner:- moist sponges are not approved for utensil cleaning. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not sanitized:- they were observed being washed and rinsed only. Multi-use utenils MUST be WASHED/RINSED/SANITIZED. Management instructed to initiate immediate corrective action.

Family Meds Pharmacy *Retail Food: General Convenience*
245 N Broad St *Philadelphia, PA 19107*

Inspection Date

3/29/06

No Critical Violations

Walgreens #11595 *Retail Food: General Convenience*
245 N Broad St *Philadelphia, PA 19107*

Inspection Date

4/3/08

No Critical Violations

10/15/07

No Critical Violations

6/11/07

8-01.2 (C) Hot water is not provided in employee restroom and for employee hand washing sink where pharmacy employees distribute medication to containers for prescriptions. Hot water temperature was observed at 69°F. Hot water temperature must reach a minimum of 110°F. Management instructed to initiate immediate corrective action.

5/8/07

8-01.2 (C) Hot water is not provided in employee restroom and for employee hand washing sink where pharmacy employees distribute medication to containers for prescriptions. Hot water temperature was observed at 69°F. Hot water temperature must reach a minimum of 110°F. Management instructed to initiate immediate corrective action.

Genji Sushi Express
248 N Broad St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19102

Inspection Date

10/15/07

No Critical Violations

4/12/06

No Critical Violations

Hahneman University Hospital/MCP
248 N Broad St

Institution: Hospital
Philadelphia, PA 19102

Inspection Date

4/3/08

No Critical Violations

8/29/07

No Critical Violations

7/23/07

2-10.2 Ice is not protected from contamination. Ice scoop was observed sitting out on unclean exterior of ice machine. Management instructed to initiate immediate corrective action.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Core temp of scambled eggs in main prep area were observed at 117-125°F Since time/temp logs were not available it is unclear as to how long the eggs were out of temp. Discard the eggs. On the cafe line hot breakfast sandwiches had core temps of 117-118°F. Since tie/temp logs were not available it is unclear as to how long the sandwiches were out of temp. Discard sandwiches.
7-01 (A) Fly infestation is present. Moisture flies pesent on walls and on ceilings in all prep areas except cafe. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. None observed. Food handlers appear to be using single service gloves instead of washing hands. Management instructed to initiate immediate corrective action.

2/8/07

No Critical Violations

11/9/06

No Critical Violations

11/3/05

7-01 (A) Fly infestation is present. moisture flies noted at cafeteria, dish machine area and hospital food prep areas except hot food production and tray cold food prep areas. Management instructed to initiate immediate corrective action.

9/27/05

7-01 (A) Fly infestation is present. moisture flies noted at cafeteria Management instructed to initiate immediate corrective action.

Newsstand
248 N Broad St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19102

Inspection Date

10/15/07

No Critical Violations

10/15/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Fruit Salad Cart #000514 *Retail Food: Mobile Food Vendor*
300 N Broad St *Philadelphia, PA 19103*

Inspection Date

3/20/06

No Critical Violations

Roman Catholic High School *Institution: School, Archdiocese*
301 N Broad St *Philadelphia, PA 19107*

Inspection Date

1/3/08

8-06.1.1 (C) Drain line is in need of repair for 3 bay sink (food prep/hand sink) and warewashing machine; drain clogged preventing use. Management instructed to initiate immediate corrective action.

10/18/07

5-04.1 (A) Displayed food is not protected from contamination. Deli sneeze guard improperly installed allowing foods to be exposed to patrons. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Live roach observed in dry storage room. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed in service area cabinetry. Management instructed to initiate immediate corrective action.

12/11/06

No Critical Violations

5/16/06

7-01 (L) Mouse infestation is present-----several fresh and old mouse droppings noted on floor corners in food storage room/under cabinetry in front food serving area.

2/22/06

No Critical Violations

1/5/06

3-01.1 (A) Potentially hazardous food is stored at improper temperature-------two trays of approximately 15 lbs of tune and kitchen salads on salad bar being served to students/patrons, respectively observed measured 70°F, at the time of this inspection. Interview with Manager/foodworkers indicates said cold foods were prepared more than two hours before this inspection. Food Manager, voluntarily decided to denature and discard said foods.
7-01 (L) Mouse infestation is present-------several fresh and old mouse droppings noted under and behind storage, particularly under food holding units used for serving patrons/students.

Jamal lunch #000966 *Retail Food: Mobile Food Vendor*
302 N Broad St *Philadelphia, PA 19102*

Inspection Date

6/27/08

No Critical Violations

6/23/08

8-06.1.1 (A) Liquid waste is not disposed of properly. Interior , iced storage bin leks to floor. Repair and make water tight.

6/13/08

No Critical Violations

5/30/07

No Critical Violations

4/19/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Jamal lunch #000966 *Retail Food: Mobile Food Vendor*
302 N Broad St *Philadelphia, PA*

Inspection Date

4/19/06

No Critical Violations

Tony's Breakfast & Lunch #000341 *Retail Food: Mobile Food Vendor*
302 N Broad St *Philadelphia, PA 19102*

Inspection Date

4/25/07

No Critical Violations

5/19/06

No Critical Violations

Fruit Salad Cart #000503 *Retail Food: Mobile Food Vendor*
304 N Broad St *Philadelphia, PA 19102*

Inspection Date

4/7/08

No Critical Violations

7/9/07

No Critical Violations

4/10/07

No Critical Violations

4/5/07

12-01.5.B (5) Hot water at hand washing sink is not provided.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Making smoothies with melons on cart. Blender container can not be sanitized on cart. Discontinue making and selling smoothie drinks. Management instructed to initiate immediate corrective action.

3/28/06

No Critical Violations

Community Corrections *Institution: Adult, Other*
325 N Broad St *Philadelphia, PA 19107*

Inspection Date

5/22/07

No Critical Violations

12/29/05

No Critical Violations

Community Corrections *Institution: Adult, Other*
331 N Broad St *Philadelphia, PA 19107*

Inspection Date

5/22/07

No Critical Violations

12/29/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Tasty Chinese Food Cart 000962
391 N Broad St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

9/7/07
No Critical Violations

5/14/07
No Critical Violations

4/13/06
No Critical Violations

Epicurean Feast @ Philly Papers LLC
400 N Broad St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

3/10/08
No Critical Violations

1/8/08
19-01.1 Food establishment personnel food safety certified individual is not present.

PNI Building Cafeteria
400 N Broad St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

9/5/07
19-01.1 Food establishment personnel food safety certified individual is not present.

11/8/06
No Critical Violations

3/28/06
No Critical Violations

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401 Lobby Shop
401 N Broad St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19108100

Inspection Date

8/1/07
No Critical Violations

7/6/06
No Critical Violations

12/5/05
No Critical Violations

Mexican Spice Food Cart #000968
404 N Broad St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19130401

Inspection Date

8/15/06
No Critical Violations

Spice Mexican Food Cart #000968
404 N Broad St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19130401

Inspection Date

4/18/07

No Critical Violations

4/18/07

No Critical Violations

Salim Khan Hot Dog Cart ##000963
410 N Broad St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19130

Inspection Date

4/19/06

No Critical Violations

4/19/06

No Critical Violations

Salim Khan hot dog cart
410 N Broad St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19130

Inspection Date

7/25/05

No Critical Violations

Salim Khan Hot Dog Cart #000963
410 N Broad St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19130

Inspection Date

5/19/08

No Critical Violations

5/13/08

8-01.2 (E) Water Pressure is inadequate. Hot water. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Brown water coming out of faucet. Management instructed to initiate immediate corrective action.
20-02.3 Water supply is not approved. Brown water in potable water tank. Drain water and fill with clean water. Management instructed to initiate immediate corrective action.

5/18/07

No Critical Violations

8/29/06

No Critical Violations

8/15/06

9-02.1 Employee hands are not washed prior to food handling activities. No soap provided in mobil unit. Management instructed to initiate immediate corrective action.

Asia Newstand
500 N Broad St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19130

Inspection Date

2/19/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Asia Newstand
500 N Broad St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19130

Inspection Date

1/25/07
No Critical Violations

4/6/06
No Critical Violations

Benjamin Franklin High Bright Futures
500 N Broad St

Institution: Child, Child Care Centers
Philadelphia, PA 19130

Inspection Date

2/12/08
No Critical Violations

11/6/07
No Critical Violations

1/4/07
No Critical Violations

12/1/05
No Critical Violations

Benjamin Franklin High School
500 N Broad St

Institution: School, Public
Philadelphia, PA 19130

Inspection Date

2/12/08
No Critical Violations

11/6/07
No Critical Violations

5/9/07
No Critical Violations

12/4/06
No Critical Violations

5/16/06
No Critical Violations

12/1/05
No Critical Violations

International Student Athlete - At Risk
500 N Broad St

Institution: After School Program
Philadelphia, PA 19130

Inspection Date

6/5/07
No Critical Violations

Shap's Corner Luncheonette
511 N Broad St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

Shap's Corner Luncheonette
511 N Broad St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

7/16/08

No Critical Violations

8/1/07

No Critical Violations

10/12/06

No Critical Violations

11/30/05

No Critical Violations

10/24/05

7-01 (L) Mouse infestation is present----several fresh and old mouse droppings noted on floor perimeters, particularly under sinks/kitchen storage equipment.

Subway
545 N Broad St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

11/21/07

4-03.4 Food is stored beneath unprotected sewer lines or dripping water lines. Approx 50lbs of various prepackaged foods stored under dripping frozen condensation in walk-in freezer.
Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Cert. not posted but waiting for City cert.; application and money order receipt provided. Management instructed to initiate immediate corrective action.

9/18/07

8-01.4 Non-potable water is in contact with food or food service articles. Walk-in box freezer defective; frozen condensation hanging from ceiling and present on prepackaged foods (approx. 100lbs) Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Owner and manager took course approx. 4 weeks ago and are waiting for results and certificates. Call 215.685.7498 for application to receive City cert. upon receiving food cert. from training course. Management instructed to initiate immediate corrective action.

8/1/07

19-01.1 Food establishment personnel food safety certified individual is not present. No certfication provided, however, valid evidence of training taken in June presented.

8/1/07

19-01.1 Food establishment personnel food safety certified individual is not present. No certfication provided, however, valid evidence of training taken in June presented.

7/31/06

No Critical Violations

Congregation Rodeph Shalom
615 N Broad St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

10/9/07

No Critical Violations

12/14/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Congregation Rodeph Shalom *Retail Food: Restaurant, Eat-in*
615 N Broad St *Philadelphia, PA 19123*

Inspection Date

3/20/06

7-01 (L) Mouse infestation is present--------fresh and old mouse droppings noted under/behind kitchen eqiupment and in dry goods storage room

Osteria *Retail Food: Restaurant, Eat-in*
640 N Broad St *Philadelphia, PA 19130*

Inspection Date

3/25/08

No Critical Violations

1/16/08

19-01.3 Food establishment personnel food safety certificate is not posted.

1/29/07

No Critical Violations

642 Cafe *Retail Food: Restaurant, Eat-in*
642 N Broad St *Philadelphia, PA 19130*

Inspection Date

6/5/08

No Critical Violations

10/5/07

No Critical Violations

6/4/07

19-01.1 Food establishment personnel food safety certified individual is not present. ServSafe certificate displayed.

12/29/06

No Critical Violations

9/8/06

2-01.4 Food is not properly labeled/packaged. Prepared/Sell-by dates and item names are not provided on self service items in patron refrigeration unit. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed behind food equipment on flooring. Management instructed to initiate immediate corrective action.

ALESSANDROS Pizza & Grill *Retail Food: Restaurant, Eat-in*
655 N Broad St *Philadelphia, PA 19123241*

Inspection Date

8/28/07

7-01 (A) Fly infestation is present.
Fly infestation observed in kitchen and basement. Management instructed to initiate immediate corrective action.

Alessandro's Pizza & Grill *Retail Food: Restaurant, Eat-in*
655 N Broad St *Philadelphia, PA 19123241*

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Alessandro's Pizza & Grill
655 N Broad St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123241

Inspection Date

10/25/07

No Critical Violations

Fairmount Pizza & Grill
655 N Broad St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123241

Inspection Date

10/31/06

No Critical Violations

9/21/06

7-01 (L) Mouse infestation is present.
Mice droppings observed on floor of basement storeroom. opposite steps. Management instructed to initiate immediate corrective action.

9/14/06

7-01 (L) Mouse infestation is present.
Mice droppings observed on floor of basement storeroom. opposite steps. Management instructed to initiate immediate corrective action.

11/14/05

No Critical Violations

10/5/05

7-01 (A) Fly infestation is present-----several domstic house flies still observed most particularly in rear utility sink room, in basement and kitchen food preparation areas.
7-01 (L) Mouse infestation is present---several fresh and old mouse droppings still noted on floor perimeter in kitchen, rear storage basement and most particularly, on storage shelvings and floor perimeter in bar service area.
9-04 (B) Wiping cloths are used in an unapproved manner---moist wiping clothes on food preparation counter still observed not stored in sanitizing solution between use.

8/22/05

4-01.1 (A) Food/Food service article storage does not provide protection---foods noted not covers to prevent cross-contamination in lowboy.
5-01.1 Food is not protected from contamination---can opener attache o wooden food prep table in kitchen noted laden/encrusted with old food stains and debris.
7-01 (A) Fly infestation is present-----several domstic house flies observed most particularly in rear utility sink room, in basement and kitchen food preparation areas.
7-01 (L) Mouse infestation is present---several fresh and old mouse droppings noted on floor perimeter in kitchen, rear storage basement and most particularly, on storage shelvings and floor perimeter in bar service area.
9-04 (B) Wiping cloths are used in an unapproved manner---moist wiping clothes on food preparation counter obsrved not stored in sanitizing solution between use.

Sal's Produce Plus
676 N Broad St

Retail Food: Grocery Market
Philadelphia, PA 19130

Inspection Date

5/21/08

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Sal's Produce Plus
676 N Broad St

Retail Food: Grocery Market
Philadelphia, PA 19130

Inspection Date

4/8/08

5-03.2 (B) Hazardous chemicals are not properly used.Rodent bait scattered all over perimeter of walk-in refrigerator floor.
9-02.3 (A) Employee observed not following good hygienic personal practices.Bicycle,personal clothing stored on food items in walk-in refrigerator
10-02.3 Equipment used for cleaning/sanitizing is improperly operated.3-comp. sink is used to wash RTE (LETTUSE) Management initiated immediate corrective action.By throwing out lettue being washed in 3-comp. sink
19-04 Food establishment personnel food safety certificate is not city issued. Recertification done through Food Safety Services: 58 Savage Drive, Langhorne, PA 19053 for Diana Abdallah completed on 10/28/06. Ms. Abdallah states that she sent application and fees off last year and hasn't received anything. She was advised to call Office of Food Protection for questions regardind application.
2-01.4 Food is not properly labeled/packaged.Repackaged nuts, salads with no labels Management instructed to initiate immediate corrective action.

12/28/07

19-04 Food establishment personnel food safety certificate is not city issued. Recertification done through Food Safety Services: 58 Savage Drive, Langhorne, PA 19053 for Diana Abdallah completed on 10/28/06. Ms. Abdallah states that she sent application and fees off last year and hasn't received anything. She was advised to call Office of Food Protection for questions regardind application.
8-01.2 (C) Hot water is not provided. No hot water during time of inspection. Hot water tank capacity is currently 6 gallons which is not large enough to meet the demands of the operation.

9/14/06

No Critical Violations

8/11/06

12-02.1 (B) Required hand washing sink is not provided in food prep area. Management instructed to initiate immediate corrective action.

6/29/06

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Deli meats stored in prep area refrigerator @ 67°F. 15 dozen eggs stored in partron area refrigerator @60°F. Management initiated immediate corrective action. Food refrigerated to meet cooling requirements.
3-02.1 Refrigeration system does not maintain proper temperatures. Walk-in box (54°F), prep area refrigerator (67°F), patron area egg refrigerator (60°F). Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sink is not provided in food prep area. Management instructed to initiate immediate corrective action.

China Gourmet
679 N Broad St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19123241

Inspection Date

3/28/07

No Critical Violations

China Gourmet *Retail Food: Prepared Food Take-Out*
679 N Broad St *Philadelphia, PA 19123241*

Inspection Date

2/11/07

5-01.1 Food is not protected from contamination. Food oberved uncovered in all refrigeration units. Also, food observed uncovered, in massive quantities, next to grill area (i.e. large box of semi-cooked egg rolls). All food must be stored covered which includes refrigerated items. Management instructed to initiate immediate corrective action.
7-01 (L) Severe mouse infestation is present. Fresh droppings were observed along all floor perimeters and shelving throughout establishment. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Food preparation in three bay sink was observed during time of inspection. Management instructed to initiate immediate corrective action.

6/26/06

No Critical Violations

5/23/06

7-01 (L) Mouse infestation is present------fresh and old mouse droppings under and behind kitchen equipment.

Hot Dog Cart #000391 *Retail Food: Mobile Food Vendor*
680 N Broad St *Philadelphia, PA 19130*

Inspection Date

1/17/06

No Critical Violations

7/22/05

No Critical Violations

Hot Dog Cart #000978 *Retail Food: Mobile Food Vendor*
680 N Broad St *Philadelphia, PA 19130*

Inspection Date

7/5/06

No Critical Violations

Hot Dog Cart #000978 *Retail Food: Mobile Food Vendor*
680 N Broad St *Philadelphia, PA 19130*

Inspection Date

6/14/07

No Critical Violations

8/15/06

9-02.1 Employee hands are not washed prior to food handling activities. No cold water or soap at hand sink in unit. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensil is not properly cleaned and sanitized. 1 S.S bowl used for egg mixing; no soap used to properly clean bowl. Employee demonstrated a rinse and throw water out cart method of how to clean bowl.
Cook must wash and clean bowl w/ soap and water after each use, sanitizing with coffee machine hot water
Management instructed to initiate immediate corrective action.
12-01.5.B (4) Cold water at hand washing sink is not provided. Management instructed to initiate immediate corrective action.

T & E Market *Retail Food: Grocery Market*
686 N Broad St *Philadelphia, PA 19130*

Inspection Date

4/8/08

4-03.5 Food or food service items are stored in an unapproved room. Food service items stored in toilet room; coffee filters, containers, beverages, etc...
7-01 (L) Mouse infestation is present.Fresh and old mouse droppings on bath room floor perimeter
10-02.3 Equipment used for cleaning/sanitizing is improperly operated.3-comp. sink used as food prep table

11/6/07

No Critical Violations

10/30/06

No Critical Violations

9/15/06

7-01 (A) Fly infestation is present throughout establisment. Management instructed to initiate immediate corrective action.

9/6/05

No Critical Violations

7/22/05

8-01.2 (C) Hot water is not provided throughout establishment; hot water tank unplugged. Management initiated immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Hot water not provided throughout establishment prior to inspection.
12-02.1 (B) Required hand washing sink is not provided in food prep area. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided in toilet room; none provided throughout, shut-off valve enabled. Management initiated immediate corrective action.

Play & Learn Child Care Center *Institution: Child, Child Care Centers*
716 N Broad St *Philadelphia, PA 19130*

Inspection Date

11/22/05

No Critical Violations

People For People Charter School *Institution: School, Charter*
800 N Broad St *Philadelphia, PA 19130*

Inspection Date

5/19/08

No Critical Violations

1/3/08

No Critical Violations

6/11/07

No Critical Violations

1/26/07

No Critical Violations

1/25/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

People For People Preschool
800 N Broad St

Institution: Child, Child Care Centers
Philadelphia, PA 19130

Inspection Date

1/3/08
No Critical Violations

1/31/07
No Critical Violations

People For People Pre-School
800 N Broad St

Institution: Child, Child Care Centers
Philadelphia, PA 19130

Inspection Date

1/25/06
No Critical Violations

1/25/06
No Critical Violations

The View
800 N Broad St

Retail Food: Caterer
Philadelphia, PA 19130

Inspection Date

3/24/08
No Critical Violations

1/26/07
No Critical Violations

1/27/06
No Critical Violations

China King
806 N Broad St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

9/22/06
No Critical Violations

9/2/05
No Critical Violations

Honey Garden
806 N Broad St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

3/24/08
No Critical Violations

6/18/07
No Critical Violations

Cobre
812 N Broad St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Cobre
812 N Broad St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

4/1/08
No Critical Violations

1/16/08
No Critical Violations

1/29/07
No Critical Violations

1/29/07
No Critical Violations

BP Amoco Food Shop
813 N Broad St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19123

Inspection Date

6/12/08
No Critical Violations

7/12/07
No Critical Violations

10/31/06
No Critical Violations

11/3/05
No Critical Violations

Straus Discount Auto #805
827 N Broad St

Retail Food: General Convenience
Philadelphia, PA 19123

Inspection Date

2/15/08
No Critical Violations

Dunkin Donuts
839 N Broad St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

8/1/07
No Critical Violations

10/12/06
No Critical Violations

12/5/05
No Critical Violations

Burger King
855 N Broad St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

8/18/05
No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Cameron Seafood — *Retail Food: Restaurant, Eat-in*
906 N Broad St — *Philadelphia, PA 19130*

Inspection Date

4/2/08

No Critical Violations

9/20/07

No Critical Violations

9/17/07

3-02.1 Refrigeration system does not maintain proper temperatures. Display case at 49°F. Do not use until unit can maintain a temperature of 41°F. or lower.
19-01.1 Food establishment personnel food safety certified individual is not present. Has National Registry of Food Safety Professionals certificate. Will verify with central office application submittal for City Certificate.

9/14/07

3-02.1 Refrigeration system does not maintain proper temperatures. Display case at 63°F. Do not use until unit can maintain a temperature of 41°F. or lower.
5-04.2 (A) Approved sneeze guards are not provided as required. Provide sneeze guards at soup warmers at front service counter.
19-01.1 Food establishment personnel food safety certified individual is not present. Has National Regitry of Food Safety Professionals certificate. Will verify with central office application submittal for City Certificate.

Family Dollar Store #7417 — *Retail Food: General Convenience*
908 N Broad St — *Philadelphia, PA 19130*

Inspection Date

5/14/08

7-01 (L) Mouse infestation is present.Fresh and old mouse droppings throughout rear storage area Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly.Dirty mop water in o buckets

4/2/08

7-01 (L) Mouse infestation is present.Fresh and old mouse droppings throughout rear storage area Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly.Dirty mop water in o buckets

12/5/06

No Critical Violations

Brightside Academy Early Care & Educatio — *Institution: Child, Child Care Centers*
915 N Broad St — *Philadelphia, PA 19123*

Inspection Date

4/9/08

8-06.1.1 (C) Drain line is in need of repair. The garbage grinder sink is leaking.

19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

3/26/07

19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

6/7/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Minsec of Philadelphia, LLC.
918 N Broad St

Institution: Adult, Boarding Home
Philadelphia, PA 19130

Inspection Date

7/3/08

19-01.1 Food establishment personnel food safety certified individual is not present. ServSafe certificate present.

6/18/08

19-01.1 Food establishment personnel food safety certified individual is not present. Food safety certification expired.

5/10/07

No Critical Violations

3/27/07

7-01 (L) Mouse infestation is present. Fresh droppings observed along floor perimeters of kitchen and dry storage area.
19-01.1 Food establishment personnel food safety certified individual is not present. Valid ServSafe and expired City certificate is posted for individuals that are not present. A City certified individual must be present at the establishment during all hours of (kitchen) operation. Management instructed to initiate immediate corrective action.

5/2/06

No Critical Violations

7/8/05

No Critical Violations

Community PreSchool & Nursery 0f Phila.
919 N Broad St

Institution: Child, Child Care Centers
Philadelphia, PA 19123

Inspection Date

10/31/06

No Critical Violations

11/4/05

No Critical Violations

9/26/05

7-01 (L) Mouse infestation is present----due to small amounts of fresh and old mouse droppings under and behind food storage equipment in kitchen area.

Community PreSchool & Nursery of Phila.
919 N Broad St

Institution: Child, Child Care Centers
Philadelphia, PA 19123

Inspection Date

6/4/08

19-01.1 Food establishment personnel food safety certified individual is not present.

CVS Pharmacy #2972
922 N Broad St

Retail Food: General Convenience
Philadelphia, PA 19130

Inspection Date

5/12/08

No Critical Violations

4/2/08

7-01 (L) Mouse infestation is present Fresh and old mouse droppings on storage room floor perimeter

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

CVS Pharmacy #2972
922 N Broad St

Retail Food: General Convenience
Philadelphia, PA 19130

Inspection Date

8/2/07

No Critical Violations

10/31/06

No Critical Violations

7/5/05

No Critical Violations

Crown Fried Chicken
933 N Broad St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

2/21/08

No Critical Violations

12/18/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Seafood salad in refrigerated display case, 51°F. On display approximately 2 hours. Placed directly on refrigerated shelf. Do not stack items on top shelf. All items must be in contact with the refrigerated shelf.
4-01.1 (A) Food/Food service article storage does not provide protection from contamination. Frozen raw steak stored on top of ice cream in freezer. Scoop handle in breading & ice machine. Breading storage container adjacent to handsink. Uncovered food in ice cream chest.
5-01.1 Food is not protected from contamination. Provide scoop with handle for drink ice at soda machine.
7-01 (L) Mouse infestation is present. Dead mouse on snap trap in closet with electric panel.
10-02.2 (B) Food equipment and utensils are improperly sanitized. No sanitizer on premises. Management initiated immediate corrective action.

Halal Heaven
933 N Broad St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

1/16/07

No Critical Violations

11/1/06

7-01 (A) Fly infestation is present. Some domestic type flies observed.
7-01 (L) Mouse infestation is present. Numerous fresh and old mouse droppings noted throughout floor perimeters all over inside establishment.

Serrano's Pizza
933 N Broad St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

10/14/05

No Critical Violations

Amoco
1201 N Broad St

Retail Food: Grocery Market
Philadelphia, PA 19123

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Amoco
1201 N Broad St

Retail Food: Grocery Market
Philadelphia, PA 19123

Inspection Date

11/27/06

No Critical Violations

12/28/05

No Critical Violations

Borders Books, Music & Cafe
1 S Broad St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

6/30/08

No Critical Violations

3/7/08

19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. One food manager completed class mid-February and second food manager is on maternity leave. Management instructed to initiate immediate corrective action.

12/27/07

9-02.2 (A) Employee hand wash frequency is inadequate. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

7/5/07

No Critical Violations

7/11/06

No Critical Violations

8/30/05

No Critical Violations

7/21/05

7-01 (A) Fly infestation is present:- numerous moisture flies on walls in rear prep area and in front prep/dining area. Management instructed to initiate immediate corrective action.

McCormick & Schmick's Seafood Restaurant
1 S Broad St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

3/31/08

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard not present between hand washing and ice made for human consumption. Splash guard not present between hand washing sink and food equipment storage rack. Splash guard not present between ready to eat food storage rack and hand washing sink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Management stated that employees have Serv Safe certificates. Serv Safe certificates were not observed during time of inspection. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

McCormick & Schmick's Seafood Restaurant *Retail Food: Restaurant, Eat-in*
1 S Broad St *Philadelphia, PA 19107*

Inspection Date

12/6/07

7-01 (A) Fly infestation is present. Fly infestation in prep and storage areas. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Several food handling employees were observed putting on single service gloves without first washing hands before going to their food handling tasks. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Soiled wiping cloth was observed being used to wipe off a cutting knife that was still in use. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Note:- Four valid City certificates were posted, but none were on site. Management instructed to initiate immediate corrective action.

11/5/07

3-07.1 (A) Potentially hazardous food is improperly cooled. Cooked sauce used on chicken wings was being cooled down in a deep container in the walk-in box refrigerator.Foods must be rapidly cooled to an internal temperature of 41°F or below. The use of shallow pans is acceptable. Note:- Food was still at safe temperature. (Corrected). Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Moisture fly infestations in the bus station and and dishwash room. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. German roaches observed on floor crawling around RTI cooking oil recycling tanks. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Several food handling employees were observed putting on single service gloves without first washing hands before going to their food handling tasks. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Soiled wiping cloth was observed being used to wipe off a cutting knife that was still in use. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Note:- Four valid City certificates were posted, but none were on site. Management instructed to initiate immediate corrective action.

10/27/06

No Critical Violations

7/10/06

No Critical Violations

7/6/06

7-01 (A) Fly infestation is present:- Moisture fly infestation is present:- Numerous flies were observed on walls and ceiling in pantry area 1st fl and in dishmachine room on walls and ceiling. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present:- German roaches observed in 2nd fl wet bar area under hand sink near catch basin and in greater numbers around RTI oil reprocessing units to left of ice machine. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present:- Numerous mouse droppings were observed on bottom inside compartment under hand sink at bus station. Management instructed to initiate immediate corrective action.

McCormick & Schmick's Seafood Restaurant *Retail Food: Restaurant, Eat-in*
1 S Broad St *Philadelphia, PA 19107*

Inspection Date

7/6/06

7-01 (A) Fly infestation is present:- Moisture fly infestation is present:- Numerous flies were observed on walls and ceiling in pantry area 1st fl and in dishmachine room on walls and ceiling. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present:- German roaches observed in 2nd fl wet bar area under hand sink near catch basin and in greater numbers around RTI oil reprocessing units to left of ice machine. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present:- Numerous mouse droppings were observed on bottom inside compartment under hand sink at bus station. Management instructed to initiate immediate corrective action.

7/1/06

No Critical Violations

4/12/06

No Critical Violations

3/2/06

7-01 (A) Fly infestation is present. Small flies observed on walls in 2nd floor bus station, in 2nd floor prep and hallway area, 1st floor prep area on ceiling and overhangs and on walls in dish machine room. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present:- to right of ice machine at 2nd floor bus station. Water is pooling on floor. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner:- were observed being used to wipe down food contact surfaces. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair:- drain line above garbage grinder is leaking in dish machine room and S-trap is leaking under hand sink in 2nd floor bus station. Management instructed to initiate immediate corrective action.

10/3/05

7-01 (A) Fly infestation is present. Small flies observed behind main bar in floor drains. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present:- to right of ice machine at 2nd floor bus station. Water is pooling on floor. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner:- were observed being used to wipe down food contact surfaces. Management instructed to initiate immediate corrective action.

7/21/05

7-01 (A) Fly infestation is present. Small flies observed in 2nd floor prep kitchen and dish room. storage room. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner:- were observed being used to wipe down food contact surfaces. Management instructed to initiate immediate corrective action.

Cafe Metro *Retail Food: Restaurant, Eat-in*
100 S Broad St *Philadelphia, PA 19110*

Inspection Date

7/25/08

No Critical Violations

7/11/08

10-02.2 (B) Food equipment and utensils are improperly sanitized. No sanitizer observed. Owner stated he uses the blue dissolving tablets, however, none were observed the at time of inspection. Provide an approved sanitizer for proper sanitizing of food equipment and multi-use utensils. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Cafe Metro
100 S Broad St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19110

Inspection Date

6/12/07
No Critical Violations

5/23/06
No Critical Violations

7/14/05
No Critical Violations

Tower Records
100 S Broad St

Retail Food: General Convenience
Philadelphia, PA

Inspection Date

3/13/06
No Critical Violations

John's Lobby Shop
123 S Broad St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19109

Inspection Date

9/14/07
No Critical Violations

9/14/07
No Critical Violations

3/1/07
8-01.2 (A) An adequate supply of hot water is not provided. Hot water was observed at between 94-96 degrees F. Hot water must be a minimum of 110 degrees F, not to exceed 125 degrees F at all times of operation. Management instructed to initiate immediate corrective action.
10-01.1 (A) An approved equipment and utensil washing sink is not provided. A three bay utensil sink that has non sanitary welds, which appear to been done for repairs to the sink basins is no longer NSF approved. The sink needs to be replaced with an NSF three bay sink of similar size. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

Kids First - First Union Child Care Ctr
123 S Broad St

Institution: Child, Child Care Centers
Philadelphia, PA 19109

Inspection Date

5/9/08
No Critical Violations

6/6/07
No Critical Violations

6/12/06
No Critical Violations

10/6/05
No Critical Violations

Lobby Shop
123 S Broad St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19109

Inspection Date

4/28/06

No Critical Violations

3/14/06

2-01.4 Food is not properly labeled/packaged:- Italian hoagies for sale are not labled other than a Boar's Head sticker on the package The manager stated the owner gets the hoagies from a hoagie shop, but did not know the name of the shop. Provide lables with the name, address and phone number of the shop and the label must contain a full ingredient statement of the product. This label must be on each items container. Note:- a copy of a valid food license from the hoagie shop must be provided. Management instructed to initiate immediate corrective action.

1/11/06

2-01.4 Food is not properly labeled/packaged:- Tuna hoagies for sale are not labled at all. The manager stated the owner gets the hoagies from a hoagie shop, but did not know the name of the shop. Provide lables with the name, address and phone number of the shop and the label must contain a full ingredient statement of the product. This label must be on each items container. Note:- a copy of a valid food license from the hoagie shop must be provided. Management instructed to initiate immediate corrective action.

11/23/05

2-01.4 Food is not properly labeled/packaged:- Tuna hoagies for sale are not labled at all. The manager stated the owner gets the hoagies from a hoagie shop, but did not know the name of the shop. Provide lables with the name, address and phone number of the shop and the label must contain a full ingredient statement of the product. This label must be on each items container. Note:- a copy of a valid food license from the hoagie shop must be provided. Management instructed to initiate immediate corrective action.

11/23/05

2-01.4 Food is not properly labeled/packaged:- Tuna hoagies for sale are not labled at all. The manager stated the owner gets the hoagies from a hoagie shop, but did not know the name of the shop. Provide lables with the name, address and phone number of the shop and the label must contain a full ingredient statement of the product. This label must be on each items container. Management instructed to initiate immediate corrective action.

Wachovia
123 S Broad St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107282

Inspection Date

9/15/05

No Critical Violations

Union League
140 S Broad St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

7/14/08

No Critical Violations

3/20/07

No Critical Violations

1/4/07

No Critical Violations

1/4/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Union League
140 S Broad St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

12/19/06

5-01.1 Food is not protected from contamination. Observed exposed deli meats, cheese ,chips, olives, and vegetables were stored without protection in employee cafeteria.
8-01.2 (A) An adequate supply of hot water is not provided. Observed a hot water temperature of 86°F in women's employee bathroom.

10/19/05

No Critical Violations

Maruti Newstand #2
153 S Broad St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

4/7/08

No Critical Violations

4/7/08

No Critical Violations

4/23/07

No Critical Violations

4/12/06

No Critical Violations

12th Street Cantina Express
200 S Broad St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19102

Inspection Date

7/9/07

No Critical Violations

7/6/07

19-01.1 Food establishment personnel food safety certified individual is not present. City certificate has expired. Person has 60 days to become re-certified.

7/27/06

No Critical Violations

5/25/06

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit:- assorted potentially hazardous were observed with core temps of 53-57°F. Since there were no temp logs kept, the time out of temp is unclear. Discard these foods (complied). Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures:- refrigerated display case at the full service front counter had an internal air temp of 59°F. Note:- do not use this case until it is fixed. Management instructed to initiate immediate corrective action.

7/22/05

No Critical Violations

Amazon Cafe at Bellevue
200 S Broad St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19102

Inspection Date

1/24/08

No Critical Violations

Amazon Cafe at Bellevue
200 S Broad St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19102

Inspection Date

11/7/07

3-02.1 Refrigeration system does not maintain proper temperatures. Small compartment unit located across from serving counter was observed at 51°F where milk is stored. Relocate milk containers to operable unit maintaining proper temperatures of 41°F or below.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Bain marie and bottom drawer refrigeration unit used for salad and sandwich preparation was observed at 55°F. ORDERS: Salad dressing which were observed stored outside of refrigeration for unknown period of time containing perishable ingredients with such labeling on packaging as "refrigerate after opening" must be discarded. Process must be administered until both units are repaired. All other perishable foods must be discarded.

11/7/07

3-02.1 Refrigeration system does not maintain proper temperatures. Small compartment unit located across from serving counter was observed at 51°F where milk is stored. Relocate milk containers to operable unit maintaining proper temperatures of 41°F or below.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Bain marie and bottom drawer refrigeration unit used for salad and sandwich preparation was observed at 55°F. ORDERS: Salad dressing which were observed stored outside of refrigeration for unknown period of time containing perishable ingredients with such labeling on packaging as "refrigerate after opening" must be discarded. Process must be administered until both units are repaired. All other perishable foods must be discarded.

2/6/07

No Critical Violations

2/22/06

No Critical Violations

10/25/05

No Critical Violations

7/22/05

No Critical Violations

Angelo Pizza
200 S Broad St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19102

Inspection Date

1/24/08

7-01 (L) Mouse infestation is present. Mouse feces were observed in the following areas: on flooring along walls and corners throughout prep and serving areas, inside bottom compartment of fryer unit, and on shelving.
19-01.1 Food establishment personnel food safety certified individual is not present. City of Phila. food safety certificate is required.

Angelo's Pizza
200 S Broad St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19102

Inspection Date

3/7/08

No Critical Violations

Asahi Sushi
200 S Broad St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19102

Inspection Date

1/24/08

No Critical Violations

9/27/06

No Critical Violations

9/28/05

No Critical Violations

8/30/05

7-01 (L) Mouse infestation is present:- dead mouse, fresh kill, caught on glue board under 3 bay utensil sink and mouse droppings in cabinet under hand wash sink. Management instructed to initiate immediate corrective action.

7/22/05

7-01 (L) Mouse infestation is present:- live mouse caught on glue board to left of Snapple reach-in. Mouse droppings were observed on floor near glue board. Management instructed to initiate immediate corrective action.

Bain's Deli
200 S Broad St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19102

Inspection Date

6/10/08

19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. ServSafe certificate observed. Application sent in by manager. Management initiated immediate corrective action.

5/20/08

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Front display case temperature observed at 50°F. Displayed food was just placed inside unit. Ice was added to defective unit at time of inspection.

ORDERS: Repair defective display refrigerator so that a holding temperature of 41°F or lower is maintained. Monitor all refrigerators to ensure holding temperatures of 41°F or lower are being maintained.

Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. ServSafe certificate observed. Application given to manager. Management instructed to initiate immediate corrective action.

1/26/07

No Critical Violations

2/14/06

No Critical Violations

Bassett's Original Turkey
200 S Broad St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19102

Inspection Date

3/7/08

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Bassett's Original Turkey *Retail Food: Prepared Food Take-Out*
200 S Broad St *Philadelphia, PA 19102*

Inspection Date

12/31/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Bags of mixed vegetable soup(3)@4lbs each were out of temp for an unknown time,were observed at a core temp of 54°F and bags of seafood chowder (6)@4lbs each also out of temp for an unknown time. Both these items have been discarded. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. 3 door reach-in unit. Internal air temp was observed at 56°F Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Management instructed to initiate immediate corrective action.

Ellen's Italian Hoagies *Retail Food: Prepared Food Take-Out*
200 S Broad St *Philadelphia, PA 19102*

Inspection Date

6/10/08

19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. Owner is enrolled in a class in late June. Management instructed to initiate immediate corrective action.

5/20/08

7-01 (L) Mouse infestation is present. Numerous fresh mouse droppings observed at all prep areas (floors and shelves). Eliminate mouse infestation. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. Owner is enrolled in a class in late June. Management instructed to initiate immediate corrective action.

2/13/07

No Critical Violations

2/13/07

No Critical Violations

1/16/07

7-01 (L) Mouse infestation is present. Observed mouse feces along walls and corners of front prep area and in rear behind hot water heater. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Three compartment sink used for utensil cleaning and sanitization is currently used for employee hand washing.
Management instructed to initiate immediate corrective action.

2/16/06

No Critical Violations

11/28/05

7-01 (L) Mouse infestation is present:- mouse droppings on floor along walls and in corners:- in prep and storage areas. Heaviest accumultion between wall and reach-in refrig unit. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized:- utenils were observed being washed with soap and water and rinsed with water. Set up sink using all three bays of utensil sink:- WASH/RINSE/SANITIZE. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Ellen's Italian Hoagies *Retail Food: Prepared Food Take-Out*
200 S Broad St *Philadelphia, PA 19102*

Inspection Date

10/31/05

7-01 (L) Mouse infestation is present:- mouse droppings on floor along walls and in corners:- in prep and storage areas. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized:- utenils were observed being washed with soap and water and rinsed with water. Set up sink using all three bays of utensil sink:- WASH/RINSE/SANITIZE. Management instructed to initiate immediate corrective action.

Everything On A Bagel *Retail Food: Prepared Food Take-Out*
200 S Broad St *Philadelphia, PA 19102*

Inspection Date

7/7/08

7-01 (D) Roach infestation is present. Several roaches observed inside three-basin sink. Eliminate roach infestation. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Numerous fresh and old mouse droppings observed on prep area shelves and around prep ara floors. Eliminate mouse infestation. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. No soap provided at prep area handsinks throughout establishment, no hot water provided at one prep area handsink, and water pressure at second prep area handsink is inadequate. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. No hot water provided at rear prep area handsink. Restore hot water immediately. Management instructed to initiate immediate corrective action.
19-01.3 Food establishment personnel food safety certificate is not posted. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. Owner completed a class on June 25th and is awaiting results. Management initiated immediate corrective action.

3/24/08

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Rear area refrigeration unit and front area bainarie observed with holding temperatures of 57°F and 49°F, respectively. Owner moved items into a refrigeration unit with a holding temperature of 37°F.
ORDERS: Discontinue use of defective refrigeration units until a holding temperature of 41°F or lower is maintained. Monitor all refrigerators to ensure holding temperatures of 41°F or lower are being maintained. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Leak observed at three-basin sink drain line. Repair immediately. Management instructed to initiate immediate corrective action.
19-01.3 Food establishment personnel food safety certificate is not posted. Food safety certificate observed for owner's brother, who no longer works at this establishment. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. Management instructed to initiate immediate corrective action.

10/3/07

19-01.3 Food establishment personnel food safety certificate is not posted. Application with fees were sent to EHS for city certificate approximately 3 weeks prior to this inspection. Establishment is waiting for city certificate. Proof of payment was not present at time of inspection. Valid servsafe is posted. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Everything On A Bagel *Retail Food: Prepared Food Take-Out*
200 S Broad St *Philadelphia, PA 19102*

Inspection Date

8/22/07

7-01 (A) Fly infestation is present -- Several live flies observed in the kitchen swarming in rear prep areas, landing in food contact surfaces. ORDERS: Clean and sanitize all food contact surfaces before and after usage. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner -- Wiping cloths are not stored in sanitizing solution between use on food contact surfaces (i.e. slicers, cutting boards)
19-01.3 Food establishment personnel food safety certificate is not posted -- City certificate is not provided; however servsafe is posted. Management instructed to initiate immediate corrective action.

6/14/07

7-01 (A) Fly infestation is present -- Several live flies observed in the kitchen. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided -- Hot water is not provided at both mens & womens common employee toiletroom. Management instructed to initiate immediate corrective action.
19-01.3 Food establishment personnel food safety certificate is not posted -- City certificate is not provided. Servsafe posted. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized -- No sanitizer provided at time of inspection. *Sanitizer was provided from neighboring stand at time of inspection. Management initiated immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit -- Dairy creamers requiring refrigeration stored at room temperature. Food refrigerated to meet cooling requirements.

5/15/06

No Critical Violations

Flamer's *Retail Food: Prepared Food Take-Out*
200 S Broad St *Philadelphia, PA 19102*

Inspection Date

7/7/08

No Critical Violations

3/24/08

12-01.5.B (4) Cold water at hand washing sink is not provided. No faucet handles or spigot observed at prep area handsink at time of inspection. Three-basin sink observed being used as a hand washing sink. Three-basin sink is for washing, rinsing, and sanitizing of food equipment and multi-use utensils only. All handwashing should be conducted in the approved hand washing sink. Repair immediately so handwashing can be conducted properly. Owner stated that the faucet is being replaced. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. No faucet handles or spigot observed at prep area handsink at time of inspection. Three-basin sink observed being used as a hand washing sink. Three-basin sink is for washing, rinsing, and sanitizing of food equipment and multi-use utensils only. All handwashing should be conducted in the approved hand washing sink. Repair immediately so handwashing can be conducted properly. Owner stated that the faucet is being replaced. Management instructed to initiate immediate corrective action.

Flamer's
200 S Broad St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19102

Inspection Date

3/7/08

10-02.2 (B) Food equipment and utensils are improperly sanitized. No sink stoppers observed at time of inspection. Provide three sink stoppers (one per basin) for proper washing, rinsing, and sanitizing of food equipment and multi-use utensils. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. Hot water faucet at prep area handsink is defective. Three-basin sink observed being used as a hand washing sink. Three-basin sink is for washing, rinsing, and sanitizing of food equipment and multi-use utensils only. All handwashing should be conducted in the approved hand washing sink. Repair immediately so handwashing can be conducted properly. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. ServSafe certificate observed. Application given to owner. Management instructed to initiate immediate corrective action.

3/7/07

19-01.1 Food establishment personnel food safety certified individual is not present. Valid serv safe not posted. Management instructed to initiate immediate corrective action.

12/22/06

7-01 (D) Roach infestation is present. Numerous roaches in different stages of development were observed crawling out from under floor safe and crawling back under the safe.

11/3/06

No Critical Violations

9/22/06

7-01 (L) Mouse infestation is present. Observed mouse feces in all fryolator bottom comparments, on floor near grease trap. Management instructed to initiate immediate corrective action.

8/30/05

No Critical Violations

Full of Soup
200 S Broad St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19102

Inspection Date

12/26/06

No Critical Violations

1/3/06

No Critical Violations

Gateway News
200 S Broad St

Retail Food: General Convenience
Philadelphia, PA 19102

Inspection Date

5/20/08

No Critical Violations

5/10/07

No Critical Violations

7/27/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

J D S Salad Works *Retail Food: Prepared Food Take-Out*
200 S Broad St *Philadelphia, PA 19102*

Inspection Date

8/8/07

No Critical Violations

6/22/07

7-01 (L) Mouse infestation is present. Dead mouser (fresh kill) observed on glue board under soda rack. Numerous mouse droppings observed on floor under utensil sink and under prep sink.
Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Piping under food prep sink is umpped with tape and secured with salad bowl. Licensed plumber must be contacted to repair drain line sink unit to prevent major water leakage.
Management instructed to initiate immediate corrective action.

5/13/06

No Critical Violations

JL Sullivan's Speakeasy *Retail Food: Restaurant, Eat-in*
200 S Broad St *Philadelphia, PA 19102*

Inspection Date

5/12/08

No Critical Violations

5/8/08

No Critical Violations

5/6/08

19-01.1 Food establishment personnel food safety certified individual is not present (no city certificate present).
8-06.1.1 (C) Drain line is in need of repair (sinks).
10-01.1 (A) An approved equipment and utensil washing sink is not provided. No 3 compartment sink provided at bar. Management instructed to initiate immediate corrective action.

5/6/08

19-01.1 Food establishment personnel food safety certified individual is not present (no city certificate present).
8-06.1.1 (C) Drain line is in need of repair (sinks).

La Cuccina at the Bellevue *Retail Food: Prepared Food Take-Out*
200 S Broad St *Philadelphia, PA 19102*

Inspection Date

3/7/08

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Small bowl of cooked chicken and shrimp observed across from grill with temperature of 55°F. Owner stated it had just been replaced in the past hour. Dispose of out of temperature chicken and shrimp immediately. Management initiated immediate corrective action.
7-01 (L) Mouse infestation is present. Several fresh mouse droppings observed at front and rear storage and prep areas. Eliminate mouse infestation. Management instructed to initiate immediate corrective action.

1/24/08

19-01.1 Food establishment personnel food safety certified individual is not present. Valid serv safe present at time of inspection; Owner is required to apply for city certification.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

La Cuccina at the Bellevue — *Retail Food: Prepared Food Take-Out*
200 S Broad St — *Philadelphia, PA 19102*

Inspection Date

11/21/07

5-01.1 Food is not protected from contamination. Cover all food items inside and outside of refrigeration. Cover food items with lids or sanitary covering.
8-01.2 (C) Hot water is not provided at hand sink located across from where made to order salads are prepared at front counter serving line; unit is also located across from where hot food dishes are prepared on cookline.
9-02.1 Employee hands are not washed prior to food handling activities. Employee vas observe tasting tuna salad while preparing tuna salad sandwiches; also observed employee put on single service gloves without washing hands once observed tasting tuna salad.
19-01.1 Food establishment personnel food safety certified individual is not present. Food handler did not have food safety certificate present at time of inspection.

11/8/07

19-01.1 Food establishment personnel food safety certified individual is not present.

La Cucina at the Bellevue — *Retail Food: Prepared Food Take-Out*
200 S Broad St — *Philadelphia, PA 19102*

Inspection Date

3/24/08

No Critical Violations

Montesini Pizza — *Retail Food: Prepared Food Take-Out*
200 S Broad St — *Philadelphia, PA 19102*

Inspection Date

11/3/06

No Critical Violations

11/28/05

No Critical Violations

10/31/05

2-10.2 Ice is not protected from contamination:- ice soop sitting out on top of soiled ice machine exterior. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present:- mouse droppings observed under front counter on lower shelves. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner:- soiled wiping cloths were observed stuck in sink drains of 3 bay utensil sink--being used as drain stoppers. Management instructed to initiate immediate corrective action.

Nineteen — *Retail Food: Restaurant, Eat-in*
200 S Broad St — *Philadelphia, PA 19102*

Inspection Date

4/18/08

19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. Management instructed to initiate immediate corrective action.

2/19/08

19-01.1 Food establishment personnel food safety certified individual is not present- servsafe observed; city certificates required (application issued today).

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Nineteen
200 S Broad St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

1/3/08

2-10.2 Ice is not protected from contamination- drink ice in contact with bottled beverages & scoop handles.
19-01.1 Food establishment personnel food safety certified individual is not present- servsafe observed; city certificates required (application issued today).

3/30/07

No Critical Violations

10/31/06

No Critical Violations

3/10/06

No Critical Violations

Palm Restaurant
200 S Broad St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

2/22/08

No Critical Violations

10/23/07

19-01.1 Food establishment personnel food safety certified individual is not present.

6/28/07

7-01 (D) Roach infestation is present throughout the upper kitchen.
4-01.1 (A) Food/Food service article storage does not provide protection. A few uncovered fod items inside refrigerated units.

3/14/06

No Critical Violations

3/1/06

7-01 (L) Mouse infestation is present:- dead mouse on 1st floor kitchen floor, dead mouse in between walls in ductwork; mouse droppings were observed on lower shelving and on floor along walls and in corners in dry food storage room. Management instructed to initiate immediate corrective action.

12/1/05

2-10.2 Ice is not protected from contamination:- ice bin on wheels has no cover and is partially out from under bars counter. Ice scoop is also sitting out on exterior of ice machine. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present:- moisture flies swarming around wet mop left on floor of mop sink. These flies were observed on the ceiling and walls in the dry food storage room in which the mop sink is located. Remove dirty wet mop from mop sink and discard mop head. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present:- several adult german roaches were observed emerging from small openings in door frame to door of the dry food storage room. Shortly, in the presence of the assist manager another adult german roach emerged from an opening of the same door frame. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present:- mouse droppings were observed on lower shelving and on floor along walls and in corners in dry food storage room. Management instructed to initiate immediate corrective action.

Palm Restaurant
200 S Broad St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

9/16/05

2-10.2 Ice is not protected from contamination:- ice bin on wheels has no cover and is partially out from under bars counter. Ice scoop is also sitting out on exterior of ice machine. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature:- dairy based desserts and toppings had core temps observed at 61-65°F. Since it was unclear as to how long these foods were out of temp, these foods must be discarded Management instructed to initiate immediate corrective action. (complied).
3-02.1 Refrigeration system does not maintain proper temperatures:- the interior temp of the refrig dessert reach-in unit was observed at 65°F. Do not use this unit for storing or holding perishable foods until repaired. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present:- mouse droppings were observed on lower shelving in dry food storage room. Management instructed to initiate immediate corrective action.

Park Hyatt Employee Cafeteria
200 S Broad St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

5/20/08

No Critical Violations

10/5/06

No Critical Violations

10/5/06

No Critical Violations

8/3/05

No Critical Violations

Park Hyatt Main Kitchen 18th fl
200 S Broad St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

8/3/05

No Critical Violations

Pasta Cuccina
200 S Broad St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19102

Inspection Date

11/7/07

No Critical Violations

3/7/07

No Critical Violations

2/13/07

8-01.2 (A) An adequate supply of hot water is not provided. Once service sinks were filled to clean and sanitize food equipment; water temperature was observed at 75°F at time of inspection . A work order was put in to service hot water heater within the next 48 hours. Management instructed to initiate immediate corrective action.

2/14/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Pasta Cuccina
200 S Broad St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19102

Inspection Date

2/14/06

No Critical Violations

1/3/06

7-01 (L) Mouse infestation is present:- dead mouse (fresh kill) caught on glue board under hand sink on floor, mouse droppings on floor along walls and in corners behind soda cylinders and under slicer table. Management instructed to initiate immediate corrective action.

Quizno's
200 S Broad St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19102

Inspection Date

1/3/07

No Critical Violations

12/16/05

No Critical Violations

12/14/05

No Critical Violations

12/8/05

No Critical Violations

Rocco's Famous
200 S Broad St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19102

Inspection Date

7/25/05

No Critical Violations

Starbucks #7590 at The Bellvue
200 S Broad St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

11/21/07

No Critical Violations

Teuscher
200 S Broad St

Retail Food: General Convenience
Philadelphia, PA 19102

Inspection Date

5/20/08

No Critical Violations

5/18/07

No Critical Violations

The Bellvue Starbucks #7590
200 S Broad St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

10/5/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

The Bellvue Starbucks #7590
200 S Broad St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

8/29/05

No Critical Violations

Tien Bo
200 S Broad St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19102

Inspection Date

1/28/08

9-02.2 (A) Employee hand wash frequency is inadequate. Some food handling employees washing hands in water with no soap and drying them on their aprons. Hands must be washed with soap and water, bringing to a lather for at least 20 seconds and then rinsed with plain water and then dried with single use paper towels provided. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Utensils were observed being washed and then rinsed. There was no sanitizing being done. Utensils must be washed, rinsed and then sanitized and finally put up on the drying racks to air dry. Note:- sanitizer is provided. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Certified manager was not present at time of inspection.

12/28/07

5-01.1 Food is not protected from contamination. Cover egg rolls in reach in unit with sanitary covering. ORDERS: Discontinue use of prep table until ceiling tile is repaired. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Certified manager was not present at time of inspection.

8/23/07

5-01.1 Food is not protected from contamination. Cover egg rolls in reach in unit with sanitary covering; defective ceiling tile located over prep area hanging from seam does not allow protection of food stored one prep table. ORDERS: Discontinue use of prep table until ceiling tile is repaired. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Certified manager was not present at time of inspection.

10/5/06

No Critical Violations

8/30/05

No Critical Violations

7/22/05

7-01 (L) Mouse infestation is present:- mouse droppings observed on floor along walls and in corners in prep and storage areas. Management instructed to initiate immediate corrective action.

Williams-Sonoma
200 S Broad St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19102

Inspection Date

3/24/08

No Critical Violations

3/7/08

7-01 (L) Mouse infestation is present. Several fresh mouse droppings observed at second floor prep area. Eliminate mouse infestation. Management instructed to initiate immediate corrective action.

Williams-Sonoma
200 S Broad St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19102

Inspection Date

8/16/07

19-01.1 Food establishment personnel food safety certified individual is not present.

5/1/07

8-01.2 (C) Hot water is not provided at hand washing sink at front-counter; free samples are prepared in this area and a cooking class held at least twice a month is held in this area.
Note: nearest handsink is on 2nd floor in employee's restroom. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Observed a knawed box of pasta in far left corner of 2nd floor storage room from rodent activity. Discard box of pasta immediately. Observed mouse dropping near utensil sink and in corner near pasta storage on 2nd floor. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. There is no sanitizer present at time of inspection. There is a cooking class held twice a month with a full menu of prepared hot and cold foods (fried chicken, salads) which are sampled by customers. Daily free samples ranging from prepacked to hot/cold prepared food items are handled with food utensils. -Dish detergent was the only cleaning agent used for utensils observed at time of inspection.

4/19/06

No Critical Violations

Yunique Noodle House
200 S Broad St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19102

Inspection Date

3/31/08

No Critical Violations

2/23/07

9-02.1 Employee hands are not washed prior to food handling activities. None observed. Management instructed to initiate immediate corrective action.

1/26/07

No Critical Violations

Zanzibar Blue
200 S Broad St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

5/2/07

No Critical Violations

1/4/07

12-01.5.B (5) Hot water at hand washing sink is not provided:- At hand sink behind main bar.

7/27/06

12-01.5.B (5) Hot water at hand washing sink is not provided:- At hand sink behind main bar.

6/8/06

12-01.5.B (5) Hot water at hand washing sink is not provided:- in both mens and ladies rooms.

Italian Bistro
211 S Broad St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

Italian Bistro
211 S Broad St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

3/24/08

5-01.1 Food is not protected from contamination. Uncovered food observed inside walk in unit. Walk in unit in kitchen area observed leaking during time of inspection.
7-01 (L) Mouse infestation is present. Fresh mouse droppings observed on floor in basement.
8-01.2 (A) An adequate supply of hot water is not provided at time of inspection. Hot water observed at 75° F in men's toilet facility and 73° F in women's toilet facility. Hot water must be maintained between 110° F and 125°F. Management instructed to initiate immediate corrective action.
12-01.5.B (4) Cold water at hand washing sink is not provided. Cold water not present at kitchen hand washing sink during time of inspection.

1/6/08

8-01.2 (A) An adequate supply of hot water is not provided at time of inspection. Hot water is provided for warewashers, however, hot water is not provided at sinks throughout establishment. Repair hot water heater immediately so hot water between 110°F and 125°F is provided at all times. Management instructed to initiate immediate corrective action.

8/21/06

No Critical Violations

8/29/05

No Critical Violations

7/21/05

7-01 (D) Roach infestation is present:- several live roaches observed observed crawling on floor to left of storage rack next to walk-in box in basement prep area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present:- live mouse observed coming out from under door threshold stuffed with cloth aprons and running out on floor, then slipping under a door threshold to another door all in the basement prep/storage area. Management instructed to initiate immediate corrective action.

Rite Aid
215 S Broad St

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

12/13/06

7-01 (L) Mouse infestation is present. Observed mouse feces present on food storage shelving near front cashier counter where bags of chip are located; numerous knawed bags of chips are present; mouse feces located at candy bar shelving at front register counter; knawed packages of candy bars at front register counter.
Management instructed to initiate immediate corrective action.

10/25/06

7-01 (L) Mouse infestation is present. Observed mouse feces present on food storage shelving near front cashier counter.
Management instructed to initiate immediate corrective action.

Rite Aid #1365
215 S Broad St

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

11/6/07

No Critical Violations

Rite Aid #1365
215 S Broad St

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

7/3/07

No Critical Violations

6/11/07

7-01 (L) Mouse infestation is present. Observed mouse feces present on food storage shelving on left side of front cashier counter where bags of chips and bottled beverages are located; mouse feces located on candy bar shelving at front register counter.
Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided in employee restroom and at pharmacy handsink. Water temperature was observed at 73° F.
Note: A work order was placed at time of inspection for hot water heater repair.

2/23/07

7-01 (L) Mouse infestation is present. Observed mouse feces present on food storage shelving near front cashier counter where bags of chip are located; numerous knawed bags of chips are present; mouse feces located at candy bar shelving at front register counter; knawed packages of candy bars at front register counter.
Management instructed to initiate immediate corrective action.

12/13/06

7-01 (L) Mouse infestation is present. Observed mouse feces present on food storage shelving near front cashier counter where bags of chip are located; numerous knawed bags of chips are present; mouse feces located at candy bar shelving at front register counter; knawed packages of candy bars at front register counter.
Management instructed to initiate immediate corrective action.

Bliss Restaurant
220 S Broad St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

3/31/08

2-06.4 Shellfish Purchase records/tags are not kept for 90 days. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. List of providers given to owner. Management instructed to initiate immediate corrective action.

1/23/08

7-01 (L) Mouse infestation is present. Numerous fresh mouse droppings observed on floor under shelving in wine room. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

12/19/07

7-01 (L) Mouse infestation is present. One dead mouse observed on glue board and one live mouse observed running along wall both in wine room. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Soiled wiping cloths were used to wipe hands by food preparer and then returning to food handling tasks and another soiled wiping cloth was observed being used to hold down an already cooked hamburger on to another plate. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Bliss Restaurant
220 S Broad St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

8/19/06

No Critical Violations

8/1/06

No Critical Violations

7/14/05

No Critical Violations

Cafe at the Sporting Club
220 S Broad St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

7/20/08

19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. Management instructed to initiate immediate corrective action.

2/20/07

9-02.1 Employee hands are not washed prior to food handling activities:- none observed. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized:- 3 bay sink was not being used. Soiled utenils were observed being rinsed off and put into a sanitizer caddy. The 3 bay sink must be used to WASH/RINSE/SANITIZE all utensils and equipment.

12/28/06

7-01 (D) Roach infestation is present:- Live german roaches observed crawling around the domestic reach in freezer. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities:- none observed. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized:- 3 bay sink was not being used. Soiled utenils were observed being rinsed off and put into a sanitizer caddy. The 3 bay sink must be used to WASH/RINSE/SANITIZE all utensils and equipment.

8/11/06

7-01 (D) Roach infestation is present:- Live german roaches observed crawling around a rodent bait station on the floor to the left of the cappacino machine. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities:- none observed. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized:- 3 bay sink was not being used. Soiled utenils were observed being rinsed off and put into a sanitizer caddy. The 3 bay sink must be used to WASH/RINSE/SANITIZE all utensils and equipment.

6/8/06

9-02.1 Employee hands are not washed prior to food handling activities:- none observed. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized:- Soap and sanitizer mixture are used to clean utensils and equipment and then they are rinsed. Utensis and equipment are to be WASHED/RINSED/SANITIZED. Soap is to be used without sanitzer mixed in just soap and hot water for the washing. The rinse is to be clear water -plain water nothing added. and the sanitizing is to be an approved sanitizer mixed with clear water. No further rinsing is needed and put up utensils and equipment on the drying rack to air dry.

7/14/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Maruti Newsstand
227 S Broad St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

4/7/08

No Critical Violations

4/19/07

No Critical Violations

4/12/06

No Critical Violations

Sotto Varalli
227 S Broad St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

6/20/07

No Critical Violations

6/22/06

No Critical Violations

Juan Valdez Coffee
230 S Broad St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

6/27/08

19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. ServSafe certificate observed. Application given to employee. Management instructed to initiate immediate corrective action.

11/20/06

No Critical Violations

Krishna Krupa LLC. Newsstand
230 S Broad St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19102

Inspection Date

10/3/07

No Critical Violations

Newsstand
230 S Broad St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19102

Inspection Date

4/26/06

No Critical Violations

Passero's Gourmet Coffee
230 S Broad St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

8/11/06

No Critical Violations

Passero's Gourmet Coffee *Retail Food: Restaurant, Eat-in*
230 S Broad St *Philadelphia, PA 19102*

Inspection Date

6/20/06

8-01.2 (A) An adequate supply of hot water is not provided:- hot water temp at all sinks was observed at 75-77°F. ORDERS:- Provide hot running water at 110-125°F at all times of operation. Orders:- Discontinue all food handling and preperation activities until hot water has been restored. You may call this sanitarian when hot water has been restored at 215- 685-6572. Management instructed to initiate immediate corrective action.

4/7/06

8-01.2 (A) An adequate supply of hot water is not provided:- hot water temp at all sinks was observed at 75-78°F. ORDERS:- Provide hot running water at 110-125°F at all times of operation. Note:- use available heating equipment to heat water up to required levels for utensil washing and sanitizing until water heating problem is resolved. Management instructed to initiate immediate corrective action.

11/28/05

8-01.2 (A) An adequate supply of hot water is not provided:- hot water temp at all sinks was observed at 89-90°F. ORDERS:- Provide hot running water at 110-125°F at all times of operation. Note:- use available heating equipment to heat water up to required levels for utensil washing and sanitizing until water heating problem is resolved. Management instructed to initiate immediate corrective action.

9/28/05

3-01.1 (A) Potentially hazardous food is stored at improper temperature:- pre-pkged containers of cream cheese and butter had core temps of 51-54°F. Since it is unclear as to how long the food was out of temp, it is to be discarded immediately. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures:- internal air temp was observed at 54°F inside of refigerated display case. Do not use this unit for storage of potentially hazardous foods until unit is repaired. Management instructed to initiate immediate corrective action.

8/29/05

3-01.1 (A) Potentially hazardous food is stored at improper temperature:- pre-pkged containers of yogurt had core temps of 59°F. Since it is unclear as to how long the food was out of temp, it is to be discarded immediately. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures:- internal air temp was observed at 59°F. Do not use this unit for storage of potentially hazardous foods until unit is repaired. Management instructed to initiate immediate corrective action.

Doubletree Hotel Philadelphia *Retail Food: Hotel/Motel*
237 S Broad St *Philadelphia, PA 19107181*

Inspection Date

4/17/08

No Critical Violations

3/11/08

19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. ServSafe certificate observed. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Doubletree Hotel Philadelphia — *Retail Food: Hotel/Motel*
237 S Broad St — *Philadelphia, PA 19107181*

Inspection Date

1/23/08

3-02.1 Refrigeration system does not maintain proper temperatures. Bain marie unit located in "Standing O" kitchen area was observed with temperatures of 56° F to 60° F. ORDERS: perishable foods store in detective unit must be stored in additional ice to maintain cooler temperature (41°F or below) until unit is repaired.
8-01.2 (A) An adequate supply of hot water is not provided at hand washing sink in the "Standing O" kitchen across from steam table units.
19-01.1 Food establishment personnel food safety certified individual is not present. Valid serv safe certificates are present. Sanitiarian issued application for obtaining City of Phila. food safety certificates.

12/22/06

No Critical Violations

6/28/06

No Critical Violations

11/28/05

No Critical Violations

11/28/05

No Critical Violations

Academy Of Music — *Retail Food: Restaurant, Eat-in*
240 S Broad St — *Philadelphia, PA 19102*

Inspection Date

5/13/08

No Critical Violations

8/2/06

No Critical Violations

Merriam Theater — *Retail Food: Restaurant, Eat-in*
250 S Broad St — *Philadelphia, PA 19107*

Inspection Date

5/13/08

19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. Management instructed to initiate immediate corrective action.

7/10/06

No Critical Violations

Crescendo Cafe — *Retail Food: Prepared Food Take-Out*
260 S Broad St — *Philadelphia, PA 19102*

Inspection Date

7/3/07

No Critical Violations

4/28/06

No Critical Violations

Crescendo Cafe *Retail Food: Prepared Food Take-Out*
260 S Broad St *Philadelphia, PA 19102*

Inspection Date

1/11/06

2-01.4 Food is not properly labeled/packaged:- breakfast sandwiches on bagel only state ie:- bacon and egg. There must be a full ingredient statement, name, address and phone number of supplier. Also provide a copy of a valid food license of the supplier. The owner stated to this sanitarian that Pastrami and Things is the supplier of the sandwiches. Assorted prepared salads from Packer Ave Foods,are being repacked by the owner of this establishment into single portion single service containers. The labels do not have an ingredient statement. The owner is printing his own lables for all these food items. The establishment that prepres and packages these foods must print and affix lables with all required information on the food containers. Management instructed to initiate immediate corrective action.

5-01.1 Food is not protected from contamination:- cover to self service pretzel bin was left off leaving pretzels open to contamination. Management instructed to initiate immediate corrective action.

11/23/05

2-01.4 Food is not properly labeled/packaged:- breakfast sandwiches on bagel only state ie:- bacon and egg. There must be a full ingredient statement, name, address and phone number of supplier. Also provide a copy of a valid food license of the supplier. The owner stated to this sanitarian that Pastrami and Things is the supplier of the sandwiches. Management instructed to initiate immediate corrective action.

5-01.1 Food is not protected from contamination:- cover to self service pretzel bin was left off leaving pretzels open to contamination. Management instructed to initiate immediate corrective action.

Ruth's Chris Steak House *Retail Food: Restaurant, Eat-in*
260 S Broad St *Philadelphia, PA 19102*

Inspection Date

7/25/08

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard is not provided between bar ice bin and utility sink. Provide splash guard to protect ice from contamination. Management instructed to initiate immediate corrective action.

7-01 (A) Fly infestation is present. Numerous flies observed at employee toilet room at rear of prep area. Eliminate fly infestation. Management instructed to initiate immediate corrective action.

19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. Management said an application was mailed in early April and they are still waitng for the city certificate (for Jason Bacci). Management instructed to initiate immediate corrective action.

4/4/08

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard not present between ice bin and 3 basin sink behind the bar. Management instructed to initiate immediate corrective action.

19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Management said an application was mailed a week ago, and now they are waitng for the city certificate (for Jason Bacci).

3/3/08

2-06.4 Shellfish Purchase records/tags are not kept for 90 days. Shellfish tags not present during time of inspection. Management instructed to initiate immediate corrective action.

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard not present between ice bin and 3 basin behind bar. Management instructed to initiate immediate corrective action.

19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Application was issued.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Ruth's Chris Steak House *Retail Food: Restaurant, Eat-in*
260 S Broad St *Philadelphia, PA 19102*

Inspection Date

12/12/06

No Critical Violations

8/16/06

7-01 (A) Fly infestation is present:- Numerous flies present in prep and food storage areas. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities:- Food handling employees were observed putting gloves on hands without first washing hands. No hand washing was observed. Management instructed to initiate immediate corrective action.

6/28/06

No Critical Violations

Ted's Montana Grill *Retail Food: Restaurant, Eat-in*
260 S Broad St *Philadelphia, PA 19102*

Inspection Date

6/26/08

19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. ServSafe certificate observed. Application sent to City two (2) months ago. Photocopied application observed. Management initiated immediate corrective action.

3/20/08

19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Manager stated that he has a Serv Safe certificate. Application was issued to manager.

7/5/07

19-01.1 Food establishment personnel food safety certified individual is not present - only a Serv Safe certificate was provided; City certification was not procured.

7/1/06

12-01.5.B (5) Hot water at hand washing sink is not provided. Only cold water was provided for handwashing.

3/22/06

No Critical Violations

11/15/05

No Critical Violations

Wilma Theatre *Retail Food: General Public Establishment*
265 S Broad St *Philadelphia, PA 19107*

Inspection Date

5/13/08

19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. Management instructed to initiate immediate corrective action.

7/10/06

No Critical Violations

University Of The Arts Cantina *Retail Food: Restaurant, Eat-in*
320 S Broad St *Philadelphia, PA 19107*

Inspection Date

6/16/08

No Critical Violations

4/22/08

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Front area bainmarie observed with a holding temperature of 55°F and recently cooked chicken observed sitting on rack shelving with temperature of 69°F. All cold foods must be maintained below 41°F. All potentially hazardous foods were removed and placed in refrigeration unit with a holding temperature of 37°F.

ORDERS: Discontinue use of defective refrigerator until a holding temperature of 41°F or lower is maintained. Monitor all refrigerators to ensure holding temperatures of 41°F or lower are being maintained.

Management instructed to initiate immediate corrective action.
12-01.5.B (4) Cold water at hand washing sink is not provided at prep area handsink. Management instructed to initiate immediate corrective action.

2/12/08

7-01 (D) Roach infestation is present. Numerous roaches live and dead on glue board behind Coca Cola vending machine. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Food utensils/equipment was observed being washed and rinsed but not sanitized. The proper cleaning must be done:- wash,rinse,sanitize and then air dry. Management instructed to initiate immediate corrective action.
12-01.5.B (4) Cold water at hand washing sink is not provided. In prep area. Management instructed to initiate immediate corrective action.

10/12/06

No Critical Violations

10/3/05

No Critical Violations

Starbucks Coffee *Retail Food: Restaurant, Eat-in*
337 S Broad St *Philadelphia, PA 19107*

Inspection Date

1/31/08

No Critical Violations

11/20/07

19-01.1 Food establishment personnel food safety certified individual is not present. Employees sent "Starbucks" certificates with fees to EHS; however no proof of payment was present at time of inspection.

11/20/06

No Critical Violations

11/29/05

No Critical Violations

The Druid's Keep *Retail Food: Restaurant, Eat-in*
149 Brown St *Philadelphia, PA 19123*

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

The Druid's Keep — *Retail Food: Restaurant, Eat-in*
149 Brown St — *Philadelphia, PA 19123*

Inspection Date

5/6/08

4-01.1 (A) Food storage does not provide protection. Drink ice in bin with soda cold plate.

3/3/08

No Critical Violations

11/5/07

19-01.1 Food establishment personnel food safety certified individual is not present. Call 215.685.7498 for provider list or application for City certificate. Management instructed to initiate immediate corrective action.

8/1/05

No Critical Violations

Salvation Army --Temple Corps — *Institution: After School Program*
1340 Brown St — *Philadelphia, PA 19123*

Inspection Date

6/4/08

No Critical Violations

12/20/06

No Critical Violations

11/15/06

7-01 (A) Fly infestation is present. Large flies noted in kitchen food preparation area.

9-04 (B) Wiping cloths are used in an unapproved manner. Moist and stained wiping cloth noted on center food preparation table observed not stored in sanitizing solution between use at the timeof this inspection.

10/17/05

No Critical Violations

Bubba's Nite Cap — *Retail Food: Restaurant, Eat-in*
1502 Brown St — *Philadelphia, PA 19130*

Inspection Date

4/20/06

No Critical Violations

Club Platinum — *Retail Food: Restaurant, Eat-in*
1502 Brown St — *Philadelphia, PA 19130*

Inspection Date

5/30/07

19-01.1 Food establishment personnel food safety certified individual is not present.

Marrero's Deli & Grocery — *Retail Food: Grocery Market*
2327 Brown St — *Philadelphia, PA 19130*

Inspection Date

4/3/08

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Marrero's Deli & Grocery
2327 Brown St

Retail Food: Grocery Market
Philadelphia, PA 19130

Inspection Date

4/3/08
No Critical Violations

4/2/08
No Critical Violations

11/28/07
No Critical Violations

1/11/07
No Critical Violations

4/7/06
No Critical Violations

Ellis Prescription Pharmacy
2441 Brown St

Retail Food: General Convenience
Philadelphia, PA 19130

Inspection Date

3/17/08
No Critical Violations

7/13/07
No Critical Violations

11/22/06
No Critical Violations

11/7/05
No Critical Violations

Flying Saucer Cafe
2545 Brown St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

2/27/08
No Critical Violations

1/28/08
No Critical Violations

11/28/07
No Critical Violations

10/23/07
7-01 (L) Mouse infestation is present. Mouse feces observed on shelving and flooring in food prep area. Management instructed to initiate immediate corrective action.

9/24/07
4-01.1 (A) Food/Food service article storage does not provide protection. Mouse feces surrounding multi-use plates/cups on shelving in food prep area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on shelving and flooring in food prep area. Management instructed to initiate immediate corrective action.

9/12/07
No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Flying Saucer Cafe
2545 Brown St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

7/9/07

19-01.1 Food establishment personnel food safety certified individual is not present. ServeSafe certificate recently obtained (Anne Diantonio; exp. 8/2010). City certification needs to be aquired. Management has initiate corrective action.

7/9/07

19-01.1 Food establishment personnel food safety certified individual is not present. ServeSafe certificate recently obtained (Anne Diantonio; exp. 8/2010). City certification needs to be aquired. Management has initiate corrective action.

12/14/06

7-01 (L) Mouse infestation is present. Mouse feces observed on floors and shelving in food prep area and basement. Management instructed to initiate immediate corrective action.

10/26/06

7-01 (L) Mouse infestation is present. Mouse feces observed on floor and shelving in food prep ares. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Coffee mugs for customer eat-in not sanitized. Management instructed to initiate immediate corrective action.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided. 3 bay sink not provided; 2 bay drop-in present. Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sink is not provided in food prep area. Management instructed to initiate immediate corrective action.

9/12/06

7-01 (L) Mouse infestation is present. Mouse feces observed on floor and shelving in food prep ares. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Coffee mugs for customer eat-in not sanitized. Management instructed to initiate immediate corrective action.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided. 3 bay sink not provided; 2 bay drop-in present. Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sink is not provided in food prep area. Management instructed to initiate immediate corrective action.

The Crooked Frame Coffee Shop
2545 Brown St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

The Crooked Frame Coffee Shop *Retail Food: Restaurant, Eat-in*
2545 Brown St *Philadelphia, PA 19130*

Inspection Date

8/15/05

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. 5 containers of milk present in refrigerator recorded @ 51°F. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. Small counter refrigerator temperature recorded @ 51°F. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Coffee mugs for customer eat-in not sanitized. Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sink is not provided in food prep area. Management instructed to initiate immediate corrective action.

This inspection has revealed that the establishment is in operation without a valid food license. The establishment is not eligible for license approval due to violations of the Health Code. Compliance status will be assessed upon reinspection to determine license eligibility. No person shall conduct, maintain, or operate any food establishment unless the appropriate license, permit, or approval has been obtained.

Proper plans, drawn to scale, showing all design features, including all food service equipment and the location of toilet rooms, storage areas, and utilities must be submitted to the, Plan Review Section, Office of Food Protection. A complete inspection of this establishment including review of the design, function, and equipment feature is required. Additional information may be obtained from the Philadelphia website: http://www.phila.gov/health/units/ehs/html/ofp_progams.html. Contact Plan Review Section, Office of Food Protection, for questions or appointments at 215-685-7405. Completed plan review submissions and fees may be mailed to: Plan Review Section, Office of Food Protection, 321 University Avenue, Philadelphia, PA, 19104.

Trust Market *Retail Food: Grocery Market*
2600 Brown St *Philadelphia, PA 19130*

Inspection Date

5/29/08

No Critical Violations

4/2/08

7-01 (L) Mouse infestation is present.
Mouse droppings observed on basement opposite steps. Management instructed to initiate immediate corrective action.

12/15/06

No Critical Violations

1/26/06

No Critical Violations

Trio *Retail Food: Restaurant, Eat-in*
2624 Brown St *Philadelphia, PA 19130*

Inspection Date

4/2/08

No Critical Violations

1/18/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Krupa's Bar
2701 Brown St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130170

Inspection Date

1/15/08

No Critical Violations

12/27/07

19-01.1 Food establishment personnel food safety certified individual is not present. ServSafe is posted. A city issued certificate is needed.

8/30/06

No Critical Violations

Math Civics and Sciences Charter School
1326 Buttonwood St

Institution: School, Charter
Philadelphia, PA 19123

Inspection Date

5/21/08

No Critical Violations

5/16/08

No Critical Violations

10/10/07

No Critical Violations

6/11/07

No Critical Violations

11/6/06

No Critical Violations

10/17/05

No Critical Violations

J Cabot Catering
301 Callowhill St

Retail Food: Caterer
Philadelphia, PA 19123

Inspection Date

2/20/08

No Critical Violations

1/9/08

8-06.1.1 (C) Drain line is in need of repair for 3 bay sink; clogged. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Provide a metal oil drum and recycling compny for used deep fryer cooking oil. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present at food prep sink catch basin. Provide at least a one inch gap between catch basin and drain line. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. 3 bay sink drain line clogged preventing use. Management instructed to initiate immediate corrective action.

11/3/06

No Critical Violations

2/17/06

No Critical Violations

Captain Thomas Trading Co. Inc. *Wholesale: Processor*
843 Callowhill St *Philadelphia, PA 19123*

Inspection Date

1/8/08

No Critical Violations

5/24/07

19-01.1 Food establishment personnel food safety certified individual is not present.
PLEASE NOTE:
OBTAIN MUNICIPAL ISSUE FOOD SAFETY CERTIFICATE.

Wing Lee Grocery *Retail Food: Grocery Market*
843 Callowhill St *Philadelphia, PA 19123*

Inspection Date

5/24/07

No Critical Violations

New 88 Trading Co. Inc. *Wholesale: Warehouse*
1012 Callowhill St *Philadelphia, PA 19123*

Inspection Date

6/18/08

No Critical Violations

3/20/08

7-01 (K) Rat infestation is present. Rat excreta is on the floor and boxes.
12-01.5.B (5) Hot water at toilet room hand washing sink is not provided.

2/28/08

7-01 (K) Rat infestation is present. Rat excreta is on the floor and a pallet.
7-01 (L) Mouse infestation is present. Mouse excreta is on the floor in a room.

7/27/07

No Critical Violations

Folk-Arts Cultural Treasure Charter *Institution: School, Charter*
1023 Callowhill St *Philadelphia, PA 19123*

Inspection Date

6/5/08

No Critical Violations

12/13/07

No Critical Violations

Gus's Lunch Truck 000521 *Retail Food: Mobile Food Vendor*
1401 Callowhill St *Philadelphia, PA 19130*

Inspection Date

9/5/07

No Critical Violations

Gus's Lunch Truck #000521 *Retail Food: Mobile Food Vendor*
1401 Callowhill St *Philadelphia, PA 19130*

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Gus's Lunch Truck #000521
1401 Callowhill St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19130

Inspection Date

4/15/08
No Critical Violations

4/9/07
No Critical Violations

4/6/06
No Critical Violations

10/14/05
No Critical Violations

Nguyen Thao #000921
1409 Callowhill St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19130

Inspection Date

4/1/08
No Critical Violations

3/28/08
19-01.1 Food establishment personnel food safety certified individual is not present.

3/27/07
No Critical Violations

3/27/07
No Critical Violations

9/14/06
No Critical Violations

Nguyen Thao 000921
200 N 15 St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19124

Inspection Date

4/10/06
No Critical Violations

Westy's Tavern & Restaurant
1440 Callowhill St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

5/22/07
No Critical Violations

3/12/07
19-01.1 Food establishment personnel food safety certified individual is not present.
19-04 Food establishment personnel food safety certificate is expired; 11/04.

1/17/06
No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Westy's Tavern & Restaurant *Retail Food: Restaurant, Eat-in*
1440 W Callowhill St *Philadelphia, PA 19130*

Inspection Date

7/15/05

2-10.2 Ice is not protected from contamination. Drinking ice indirect contact with beverage lines(provide partition) and bottles (beer, cranberry). Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Adult and small adult flies in kitchen. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse droppings in bottom compartment of steam table(kitchen) and bar service area floor perimeters. Management instructed to initiate immediate corrective action.
8-06.1.1 (D) Soil line is in need of repair in basement. Pooled sewage water present on basement floor. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided at food prep hand sink; shut-off enabled.

Callowhill Restaurant *Retail Food: Restaurant, Eat-in*
1802 Callowhill St *Philadelphia, PA 19130*

Inspection Date

6/5/07

No Critical Violations

10/25/06

No Critical Violations

9/28/06

No Critical Violations

Franklintown Diner & Pizzeria *Retail Food: Restaurant, Eat-in*
1802 Callowhill St *Philadelphia, PA 19130*

Inspection Date

4/12/06

No Critical Violations

Sabrina's Cafe & Spencer's Too *Retail Food: Restaurant, Eat-in*
1802 Callowhill St *Philadelphia, PA 19130*

Inspection Date

7/3/07

No Critical Violations

Eat Right *Retail Food: Grocery Market*
1822 Callowhill St *Philadelphia, PA 19130*

Inspection Date

1/8/08

No Critical Violations

1/2/08

No Critical Violations

11/1/07

12-01.5.B (5) Hot water at hand washing sink is not provided. Both.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Children's Crisis Treatment Center
1823 Callowhill St

Institution: Child, Child Care Centers
Philadelphia, PA 19130

Inspection Date

6/17/08
No Critical Violations

6/5/07
No Critical Violations

1/26/07
No Critical Violations

11/28/05
No Critical Violations

King of Tandoor
1824 Callowhill St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

6/13/08
No Critical Violations

6/10/08
No Critical Violations

Kite And Key Gastropub
1836 Callowhill St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

3/13/08
No Critical Violations

Savannah Restaurant
1836 Callowhill St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

1/8/08
No Critical Violations

7/13/07
7-01 (L) Mouse infestation is present. Dropping observed along various floor perimeters. Management instructed to initiate immediate corrective action.
7-01 (I) Ant infestation is present. Live ants observed on counter top in the beverage prep area. Management instructed to initiate immediate corrective action.

1/26/07
No Critical Violations

10/27/06
No Critical Violations

10/25/06
10-02.2 (B) Food equipment and utensils are improperly sanitized. There is no hot water.
8-01.2 (C) Hot water is not provided throughout the establishment. Management instructed to initiate immediate corrective action.

10/25/06
12-01.5.B (5) Hot water at hand washing sink is not provided in employee restroom.

Savannah Restaurant *Retail Food: Restaurant, Eat-in*
1836 Callowhill St *Philadelphia, PA 19130*

Inspection Date

9/13/06

7-01 (A) Fly infestation is present.
Flies observed in preparation kitchen by grill, sinks and dishwashing unit.

7/7/06

7-01 (A) Fly infestation is present. Observed in bar service area. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. No bar hand sink. Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sink is not provided in bar service area. Management instructed to initiate immediate corrective action.

Callowhill St. Beverage *Retail Food: General Convenience*
1837 Callowhill St *Philadelphia, PA 19130414*

Inspection Date

7/10/07

No Critical Violations

12/8/06

No Critical Violations

10/12/05

No Critical Violations

9/2/05

8-01.2 (C) Hot water is not provided throughout establishment. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Hot water not provided throughout establishment for hand washing. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided in toilet room. Management instructed to initiate immediate corrective action.

Franklin Beverage *Retail Food: General Convenience*
1837 Callowhill St *Philadelphia, PA 19130414*

Inspection Date

1/7/08

No Critical Violations

Rose Tattoo Café *Retail Food: Restaurant, Eat-in*
1847 Callowhill St *Philadelphia, PA 19130*

Inspection Date

3/24/08

No Critical Violations

7/16/07

No Critical Violations

6/5/07

7-01 (L) Mouse infestation is present. Mouse droppings observed along various floor perimeters. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Rose Tattoo Café
1847 Callowhill St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

11/10/06
No Critical Violations

2/13/06
No Critical Violations

GNC
1943 Callowhill St

Retail Food: General Convenience
Philadelphia, PA 19130

Inspection Date

3/19/08
No Critical Violations

7/10/07
No Critical Violations

4/30/07
No Critical Violations

12/21/06
No Critical Violations

2/1/06
No Critical Violations

Starbucks
1945 Callowhill St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

2/21/08
No Critical Violations

6/5/07
No Critical Violations

11/10/06
No Critical Violations

2/1/06
No Critical Violations

Zada Hot Dog Cart #000548
2000 Callowhill St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19130

Inspection Date

4/4/08
No Critical Violations

4/4/08
No Critical Violations

4/4/08
No Critical Violations

4/19/07
No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Zada Hot Dog Cart #000548 — *Retail Food: Mobile Food Vendor*
2000 Callowhill St — *Phila, PA*

Inspection Date

4/11/06

No Critical Violations

Franklin Inn Club — *Retail Food: Restaurant, Private Club*
205 S Camac St — *Philadelphia, PA 19107*

Inspection Date

10/18/07

19-01.3 Food establishment personnel food safety certificate is not posted. Chef has a servsafe certificate. However, city certificate is required.

8/1/06

No Critical Violations

Tavern on Camac — *Retail Food: Restaurant, Eat-in*
243 S Camac St — *Philadelphia, PA 19107*

Inspection Date

10/18/07

No Critical Violations

Venture Inn — *Retail Food: Restaurant, Eat-in*
255 S Camac St — *Philadelphia, PA 19107*

Inspection Date

10/15/07

19-01.1 Food establishment personnel food safety certified individual is not present.

9/14/07

19-01.1 Food establishment personnel food safety certified individual is not present.

3/7/07

7-01 (L) Mouse infestation is present. Mouse feces were observed along the kitchen floor perimeters and on one of the liquer shelves in the basement. Also, a dead mouse was observed on the kitchen floor. Sanitize all contaminated surfaces.
19-01.1 Food establishment personnel food safety certified individual is not present.

11/17/06

7-01 (L) Mouse infestation is present. Mouse feces observed along perimeter of kitchen and on lower shelving. Sanitize all contaminated surfaces.

Somerset Community Correctional Center — *Institution: Adult, Shelter*
901 N Carlisle St — *Philadelphia, PA 19130*

Inspection Date

12/4/07

No Critical Violations

Somerset Community Correctional Center *Institution: Adult, Shelter*
901 N Carlisle St *Philadelphia, PA 19130*

Inspection Date

6/29/07

7-01 (L) Mouse infestation is present. Fresh mouse droppings are present along food storage closet perimeters. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Three compartment sink has a missing faucet therefore no hot water is provided to properly wash and sanitize equipment. NOTE: hot water is available throughout the building, this particular sink is defective. Management instructed to initiate immediate corrective action.

3/1/07

8-01.2 (C) Hot water is not provided.
NOTE:
Kitchen 3-bay = 78.5°F
°Kitchen food prep sink = 73.5°F
Kitchen handwash and toilet room sinks: cold to touch
All residential toilet and shower rooms (2nd, 4th, 5th, & 6th floors) Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided in kitchen or toilet rooms. Management instructed to initiate immediate corrective action.
Person in Control of premises has not taken reasonable measures to prevent patrons from smoking.
******NOTE******
Evidence of smoking was present in the following locations:
1) 2nd floor employee toilet room - ash try with 1/2 smoked cigarette was sitting in the window sill and the odor was still present.
2) 5th floor stairwell, outside the administrative offices - tall ashtray was present with cigarette butts and odor still present.
3) 6th floor employee toilet room - smell of smoke in toilet room and a wet cigarette butt was in the garbage can.
Management instructed to initiate immediate corrective action.
PM-405.3 Plumbing fixtures: All plumbing fixtures are not properly installed with adequate clearances for usage and cleaning and maintained in a safe, sanitary and functional condition, free from obstructions, leaks and defects.
-2nd fl.; 6th floor (female) 6 stalls and 4 are operating.
NOTE: No hot water at any of the sinks.

3/1/07

3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit.
NOTE:
Kitchen 3-bay = 78.5°F
Kitchen food prep sink = 73.5°F
Kitchen handwash and toilet room sinks: cold to touch
All residential toilet rooms and shower rooms (2nd, 4th, 5th, & 6th floors)
Management instructed to initiate immediate corrective action.
PM-405.3 Plumbing fixtures: All plumbing fixtures are not properly installed with adequate clearances for usage and cleaning and maintained in a safe, sanitary and functional condition, free from obstructions, leaks and defects.
-2nd fl.; 6th floor (female) 6 stalls and 4 are operating.
NOTE: No hot water at any of the sinks.

9/5/06

7-01 (L) Mouse infestation is present. Large accumulation of mouse feces observed in kitchen and food storage rooms on floor perimeters. Management instructed to initiate immediate corrective action.

8/4/06

No Critical Violations

Somerset Community Correctional Center *Institution: Adult, Other*
901 N Carlisle St *Philadelphia, PA 19130*

Inspection Date

8/3/06

7-01 (A) Fly infestation is present. Observed in kitchen food prep area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed in kitchen and food storage rooms on floor perimeters. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided throughout establishment; 2nd, 5th, 6th floors. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. No hot water provided throughout establishment and food prep was observed being conducted. **Cease all kitchen activities until hot water is provided.** Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. No hot water or sanitizer provided. Management instructed to initiate immediate corrective action.

7/28/06

No Critical Violations

3/22/06

No Critical Violations

11/9/05

No Critical Violations

10/7/05

7-01 (A) Fly infestation is present. Observed in food prep, storage and dining areas. Management instructed to initiate immediate corrective action.

Payless Beauty Supply *Retail Food: General Convenience*
1614 Cecil B Moore Av *Philadelphia, PA 19130*

Inspection Date

7/17/07

No Critical Violations

3/8/07

No Critical Violations

7/28/06

7-01 (L) Mouse infestation is present------fresh and old mouse dropping still noted under and behind storage equipment in food display area,especially under snacks/chips storage rack.
7-01 (A) Fly infestation is present-----numerous horseflies still noted in customer food display and rear storage area.

6/22/06

7-01 (L) Mouse infestation is present------fresh and old mouse dropping noted under and behind storage equipment in food display area.
7-01 (A) Fly infestation is present-----some amount of horseflies noted in food display nd rear area.

Club Body Center II *Retail Food: Restaurant, Eat-in*
1220 Chancellor St *Philadelphia, PA 19107*

Inspection Date

10/18/07

No Critical Violations

12/29/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Club Body Center II
1220 Chancellor St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

7/22/05

No Critical Violations

Sisters
1318 Chancellor St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

12/7/06

No Critical Violations

Stir Lounge
1705 Chancellor St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

5/2/08

No Critical Violations

The Post
1705 Chancellor St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

2/27/07

No Critical Violations

2/1/06

No Critical Violations

12/1/05

No Critical Violations

Wing Lee Food Processing Company
910 Cherry St

Wholesale: Processor
Philadelphia, PA 19107

Inspection Date

1/9/07

No Critical Violations

1/4/07

10-01.1 (A) An approved equipment and utensil washing sink is not provided. Unapproved sink is in use: 2-comp sink.

Olympik Tots
924 Cherry St

Institution: Child, Child Care Centers
Philadelphia, PA 19107

Inspection Date

10/1/07

No Critical Violations

7/16/07

8-01.2 (A) An adequate supply of hot water is not provided. The twenty gallon hot water heater is inadequate. The owner will be putting in a forty gallon hot water heater. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Chef Poon's Kitchen Table
1010 Cherry St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

10/19/05
No Critical Violations

Cherry Street Vegetarian
1010 Cherry St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

6/19/07
No Critical Violations

10/21/05
No Critical Violations

Joseph Poon Chef Kitchen
1010 Cherry St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

6/19/07
No Critical Violations

1/10/07
No Critical Violations

1/3/06
No Critical Violations

Pafa Cafe
1301 Cherry St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

7/28/06
No Critical Violations

7/6/05
No Critical Violations

Lunch Cart # 000133
1400 Cherry St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19102

Inspection Date

11/29/06
No Critical Violations

11/28/06
No Critical Violations

Tony's Breakfast & Lunch-000341
1400 Cherry St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

4/20/07
No Critical Violations

Tony's Breakfast & Lunch-000341
1400 Cherry St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

5/18/06

No Critical Violations

Tyrone's Snack Bar
1421 Cherry St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

5/10/07

No Critical Violations

Friend's Child Care Center
1515 Cherry St

Institution: Child, Child Care Centers
Philadelphia, PA 19102

Inspection Date

4/29/08

19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. Management instructed to initiate immediate corrective action.

2/6/08

19-01.1 Food establishment personnel food safety certified individual is not present.

2/6/08

19-01.1 Food establishment personnel food safety certified individual is not present.

2/13/07

No Critical Violations

2/22/06

No Critical Violations

Yonny's Restaurant
1531 Cherry St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

7/12/07

No Critical Violations

7/28/06

No Critical Violations

7/6/05

No Critical Violations

Mexican Post Cafe
1601 Cherry St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

6/15/06

No Critical Violations

Mexican Post Restaurant & Bar
1601 Cherry St Suite: 150

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Mexican Post Restaurant & Bar
1601 Cherry St Suite: 150

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

1/16/07

No Critical Violations

Parkway Cafe-Reliance Ins Co
1601 Cherry St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

9/27/05

No Critical Violations

Helen & Chung 000489 XP60341
1700 Cherry St

Retail Food: Mobile Food Vendor
Upper Darby, PA 19082

Inspection Date

4/10/06

No Critical Violations

Hot Dog Vendor - 000489
139 Powell Ln

Retail Food: Mobile Food Vendor
Upper Darby, PA 19082

Inspection Date

7/5/05

No Critical Violations

Hot Dog Vendor-000208
1700 Cherry St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

4/18/07

No Critical Violations

Hot Dog Vendor-000455
1700 Cherry St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

5/19/08

No Critical Violations

Mace's Crossing
1714 Cherry St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

6/27/07

19-04 Food establishment personnel food safety certificate is expired.

2/1/06

No Critical Violations

Mexican Post
104 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Mexican Post
104 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

6/10/08

No Critical Violations

6/9/08

No Critical Violations

5/2/07

No Critical Violations

4/4/07

19-01.1 Food establishment personnel food safety certified individual is not present. Two employees have ServSafe certificates, but City certificates have not been obtained. Management instructed to initiate immediate corrective action.

10/24/05

No Critical Violations

Kabul Restaurant
106 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

6/9/08

No Critical Violations

9/17/06

No Critical Violations

Taipan
108 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

6/9/08

No Critical Violations

10/18/06

No Critical Violations

9/1/05

No Critical Violations

Moda/Otium
110 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

4/24/08

2-01.1 (D) Defective food containers are present. Dented cans noted. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination. Cold plate and tubes touching patron's ice; scoops setting on of machine. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

12/16/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Brasils Restaurant
112 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

8/2/05

No Critical Violations

Brasils Restaurant/Heat Nightclub
112 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

2/10/07

No Critical Violations

Brasils/Heat Nightclub
112 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

2/14/07

4-01.1 (A) Food/Food service article storage does not provide protection- drink ice storage is not separate from cold plate. Management instructed to initiate immediate corrective action.

Aromatic House of Kabob
113 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

7/17/08

19-01.1 Food establishment personnel food safety certified individual is not present. The owner stated that the employee has failed the course twice (with scores of 68 and 73) . The owner is in the process of finding another employee to attend clss.
4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard is broken. Management instructed to initiate immediate corrective action.

10/2/07

19-01.1 Food establishment personnel food safety certified individual is not present. An invoice, indicating that an employee was enrolled in ServSafe class, was presented during the inspection that took place on 6/13/2007. The owner has now stated that the employee has failed the course twice (with scores of 68 and 73) and is going to re-enroll in about three weeks.

8/23/07

19-01.1 Food establishment personnel food safety certified individual is not present. An invoice, indicating that an employee was enrolled in ServSafe class, was presented during the last inspection. The owner has now stated that the employee is currently awaiting the course certificate.

6/13/07

19-01.1 Food establishment personnel food safety certified individual is not present. Employee is enrolled in class, invoice presented.

5/21/06

No Critical Violations

Karma
114 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

11/5/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Karma
114 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

10/1/07

7-01 (L) Mouse infestation is present. Numerous fresh and old mouse droppings were observed on basement shelves and basement floor perimeters. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. A ServSafe certified individual is present, but a city certificate has not been obtained. A city certificate application was provided.

9/17/06

No Critical Violations

7/31/05

No Critical Violations

7/29/05

No Critical Violations

Buffalo Billiards
118 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

10/2/07

No Critical Violations

8/28/07

19-01.1 Food establishment personnel food safety certified individual is not present. Documentation was provided to show confirmation of ServSafe course registration for the fifth and sixth of September. The class is at:

Swedesboro Center
300 Berkely Drive
Swedesboro, NJ 08085

6/6/07

19-01.1 Food establishment personnel food safety certified individual is not present.

5/19/06

No Critical Violations

Dreemz
120 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

7/29/08

7-01 (B) Fruit fly infestation is present. Live fruit flies were observed in all bar areas. Larvae was nesting in the soda gun holder.
19-01.1 Food establishment personnel food safety certified individual is not present (waiting for city certificate).

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Dreemz
120 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

7/17/08

7-01 (B) Fruit fly infestation is present. Several live fruit flies were observed in all bar areas. Larvae were nesting in the soda gun holders.
8-02.2 An approved air gap is not present for the water line on the 2nd floor bar that is directed to a catch basin.
8-06.1.1 (C) Drain line is in need of repair (bar hand sinks).
19-01.1 Food establishment personnel food safety certified individual is not present (waiting for city certificate).

5/18/07

No Critical Violations

4/20/07

2-10.2 Ice is not protected from contamination. Splash guards are not installed at any of the bar hand washing sinks. All bar hand washing sinks are located directly next to ice bins.
7-01 (L) Mouse infestation is present. Mouse droppings were observed on the kitchen floor perimeters. Management instructed to initiate immediate corrective action.
8-01.2 (B) Cold water is not provided: at the first floor bar (the one closest to the kitchen) hand washing sink.
19-01.1 Food establishment personnel food safety certified individual is not present. A city certificate has not been obtained.

Cebu
123 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

7/20/07

No Critical Violations

11/27/06

8-06.1.1 (C) Drain line is in need of repair- rear kitchen handsink. Management instructed to initiate immediate corrective action- in the process of being repaired.
12-01.5.B (5) Hot water at hand washing sink is not provided- ladies room. Management has initiated corrective action.

The Plough & The Stars
123 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

4/4/08

No Critical Violations

4/4/08

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

The Plough & The Stars
123 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

3/10/08

3-07.1 (A) Potentially hazardous food is improperly cooled. Deep pots of soups and sauces noted in the refrigerator.
5-04.2 (A) Approved sneeze guards are not provided as required at all hand washing sinks, and between prep and dish machine area. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present in the basement, kitchen and dining area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present (fresh and old droppings) noted in the up stairs hall station. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Management instructed to initiate immediate corrective action.

2/19/08

7-01 (B) Fruit fly infestation is present: Flies were observed in the basement food preparation area, in the first floor dining area, and in the second floor food prepration area. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided. The hot water heater is not in working order. Management instructed to initiate immediate corrective action.

8/28/07

2-10.2 Ice is not protected from contamination. Beverage bottles are stored in customer drinking ice. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature: dips, salad dressing, and mayo. Salad dressing was measured at 55.8°F (internally). These items were transferred to another refrigeration unit.
3-02.1 Refrigeration system does not maintain proper temperatures. The cold food preparation table that contains drawers was measured at a range between 49°F and 62°F.
7-01 (B) Fruit fly infestation is present: in basement. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Four live roaches were observed crawling on the basement floor. Management instructed to initiate immediate corrective action.

7/20/07

No Critical Violations

6/13/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature: meat, cheese, and egg salad. These foods were stored for over four hours in a refrigerator that was measured at 58° and were therefore discarded.
3-02.1 Refrigeration system does not maintain proper temperatures. The cold food preparation table that contains drawers was measured at 58°F. Do not store potentially hazardous foods (meats, eggs, milk products...)in this unit until it has been serviced and can maintain a temperature below 41°F.
7-01 (B) Fruit fly infestation is present: in basement.
12-01.5.B (5) Hot water at hand washing sink is not provide: at second floor bar. Immediately provide hot water.

11/8/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

The Plough & The Stars *Retail Food: Restaurant, Eat-in*
123 Chestnut St *Philadelphia, PA 19106*

Inspection Date

9/29/05

4-01.1 (A) Food/Food service article storage does not provide protection. Cutting board observed contaminated with mouse feces. Slicer stored under unmarked, unprotected pipe. Water is leaking onto slicer. All contaminated surfaces must be sanitized.
4-03.4 Food/ food servce items are stored beneath unprotected sewer lines or dripping water lines. Slicer stored under unprotected, unmarked pipes.
7-01 (A) Fly infestation is present. Moisture and fruit flies noted at all bars and basement prep area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed at wait station shelves outside of Kitchen doors and spice shelves in rear of kitchen. Remove all items and sanitize as needed. Mouse feces observed on cutting board @ wait station and on top of spice containers @ spice rack. Management instructed to initiate immediate corrective action.

8/2/05

7-01 (A) Fly infestation is present. Moisture and fruit flies noted at all bars and basement prep area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed at wait station shelves outside of Kitchen doors and spice shelves in rear of kitchen. Remove all items and sanitize as needed. Management instructed to initiate immediate corrective action.

Mad River Bar & Grille *Retail Food: Restaurant, Eat-in*
126 Chestnut St *Philadelphia, PA 19106*

Inspection Date

7/1/08

7-01 (B) Fruit fly infestation is present. Fruit flies were observed in the kitchen, basement, and at all bar areas. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. An employee (Eric Montijo) has servsafe certificate, but a city certificate is required.

11/26/07

2-10.2 Ice is not protected from contamination. Bar ice bins containing customer serving ice are used to store beer and liquor bottles. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Fruit flies were observed in the basement customer restrooms and behind both first floor bars. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. A course listing sheet and city certificate application were provided. An employee is scheduled for a course starting in December.

10/24/07

2-10.2 Ice is not protected from contamination. Mold is growing in all three ice machines. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. A course listing sheet and city certificate application were provided.

10/18/06

No Critical Violations

2/22/06

No Critical Violations

10/24/05

No Critical Violations

Ariana Restaurant
134 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

6/27/08

7-01 (L) Mouse infestation is present. Some old droping around the parimeter of the kitchen and basement. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The establishment is not familiar with wash/rinse/sanitize procedures. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination.The sanitarian observed a large pan of uncooked rice in water, and dough proofing on top of a three basin sink used for pots/pans washing.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths must be stored in a sanitizing solution. Management instructed to initiate immediate corrective action.

4/24/08

7-01 (L) Mouse infestation is present. Some old droping around the parimeter of the kitchen and basement. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Bowls used as scoop left in bins with floor, rice and sugar. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Milk basedessert cooling at 80°. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Uncovered meats and foods in the walk-in box. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

4/4/07

No Critical Violations

10/24/05

No Critical Violations

Eulogy Belgian Tavern
136 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

9/13/07

No Critical Violations

7/30/07

2-10.2 Ice is not protected from contamination. Ice scoops are stored on exterior of ice machine. Provide approved storage for ice scoops. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Droppings on floor in cellar trap door room in basement. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Water is pooling on floor in basement. Management instructed to initiate immediate corrective action.

7/18/06

No Critical Violations

Jaba Restaurant
138 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

7/18/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Jaba Restaurant
138 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

6/12/06

7-01 (A) Fly infestation is present. numerous flies noted in prep area. Management instructed to initiate immediate corrective action.

3/23/06

No Critical Violations

The Lighthouse Cafe
200 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

7/30/07

19-01.1 Food establishment personnel food safety certified individual is not present. City food safety application and instructions issued.

12/12/05

No Critical Violations

Rotten Ralph's
201 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

1/17/08

19-01.1 Food establishment personnel food safety certified individual is not present. ServSafe individuals are present, but a city certificate has not been obtained. Management instructed to initiate immediate corrective action.

6/22/07

No Critical Violations

2/28/07

No Critical Violations

2/21/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Milk was measued at 49°F. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. The second floor food preparation cold table was measured at 51°F. Management instructed to initiate immediate corrective action.

10/18/06

4-03.5 Food or food service items are stored in an unapproved room. Food prep is condcted in an unapproved area. Slicer is used in a space with exposed joists in ceiling. Move slicer to a finished area. Also, mac and cheese was being portioned out into bowls in this area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mous feces observed along perimeter and behind equipment in 2nd floor service area and dining area. Old mouse feces observed along ledges and perimeter in basement. Sanitize contaminated areas as needed. Management instructed to initiate immediate corrective action.

12/12/05

No Critical Violations

The Philadelphia Fish Company
205 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

The Philadelphia Fish Company *Retail Food: Restaurant, Eat-in*
205 Chestnut St *Philadelphia, PA 19106*

Inspection Date

7/17/08

7-01 (L) Mouse infestation is present. Mouse feces noted around the perimeter of the basement.
2-01.5 Consumer Product Information is not provided. A consumer advisory is missing from the menu regarding shellfish, seafood, meats, etc. (refer to Pa Food Code Title 7 Chapter 46). Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. The owner is in the process of obtaining the city's cert.
2-10.2 Ice is not protected from contamination. Cup used as a scoop is stored in patron's ice.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping must be stored in a sanitizing solution.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The establishment is unfamiliar with wash rinse and sanitized. Management instructed to initiate immediate corrective action.

4/23/08

7-01 (L) Mouse infestation is present. Mouse feces and chewed paper observed on floor perimeters in basement.
5-01.1 Food is not protected from contamination (dirty motor filter from walk-in box is above the food preparation table in basement).
2-01.5 Consumer Product Information is not provided. A consumer advisory is missing from the menu regarding shellfish, seafood, meats, etc. (refer to Pa Food Code Title 7 Chapter 46). Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.
2-10.2 Ice is not protected from contamination (ice bins near bar are exposed to the public and are not protected and 2 buckets of ice stored under cabinets).

11/13/06

No Critical Violations

1/5/06

2-01.5 Consumer Product Information is not provided-----consumer advisory is missing from menu regarding shellfish, seafood, meats, etc.----refer to Pa Food Code Title 7----Chapter 46. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination---dirty air filter at basement walk-in freezer evaporator unit.
19-01.1 Food establishment personnel food safety certified individual is not present------additional personnel are required to be certified.
19-06.1 Notification of a suspected foodborne illness was not provided.

Double Shots Espresso Bar *Retail Food: Restaurant, Eat-in*
209 Chestnut St *Philadelphia, PA 19106*

Inspection Date

7/1/08

7-01 (B) Fruit fly infestation is present under cabinetry. Management instructed to initiate immediate corrective action.
7-01 (K) Rat infestation is present. Several rat feces observed on the floor of the basement. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed primarily on the floor inside the cabinets. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

Double Shots Espresso Bar *Retail Food: Restaurant, Eat-in*
209 Chestnut St *Philadelphia, PA 19106*

Inspection Date

9/7/07

7-01 (D) Roach infestation is present. Two live roaches were observed on the floor of one of the cabinets located beneath the coffee machines. Management instructed to initiate immediate corrective action.
7-01 (K) Rat infestation is present. Fresh rat droppings were observed on the floor of one of the cabinets located beneath the coffee machines. Management instructed to initiate immediate corrective action.

7/23/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Eggs, meat, milk,cheese, salad dressing, and mayo. Lunch meat and egg patties were measured(internally) at 63.2°F and 60.8°F, respectively. All out of temperature potentially hazardous food was discarded.
3-02.1 Refrigeration system does not maintain proper temperatures. The cold food preparation located next to the white reach down freezer was measured at 54°F at its coldest. This unit should not be used until it can maintain a temperature below 41°F.
19-01.1 Food establishment personnel food safety certified individual is not present: servsafe observed; still waiting for city cert. to be maile from Health Dept.

6/14/07

19-01.1 Food establishment personnel food safety certified individual is not present: serv afe observed; still waiting for city cert. to be maile from Health Dept.
7-01 (L) Mouse infestation is present: live mouse observed; still waiting for city cert. to be mailed from Health Dept.

2/28/07

7-01 (L) Mouse infestation is present. Mouse droppings are present on the rear floor perimeters and in cabinets behind the counter. Also, a dead mouse was observed in one of the feces contaminated cabinets.
19-01.1 Food establishment personnel food safety certified individual is not present.

12/14/05

No Critical Violations

Mandoline *Retail Food: Restaurant, Eat-in*
213 Chestnut St *Philadelphia, PA 19106*

Inspection Date

1/11/08

No Critical Violations

6/22/07

19-01.1 Food establishment personnel food safety certified individual is not present. A city certificate has not been obtained. An applicatin was given to the owner.

3/21/06

No Critical Violations

Meju Korean Restaurant *Retail Food: Restaurant, Eat-in*
213 Chestnut St *Philadelphia, PA 19106*

Inspection Date

1/23/08

No Critical Violations

1/23/08

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Pete's Pizza
215 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

7/20/07

No Critical Violations

6/14/07

7-01 (L) Mouse infestation is present. Fresh mouse droppings were observed on the basement floor perimeters, a basement storage shelf, and underneath the three basin sink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. An appliction was given to the manager.

4/25/06

No Critical Violations

3/28/06

5-01.1 Food is not protected from contamination. dough mixer is installed in customer seating area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. mouse feces noted in between equipment, behind equipment; on ledges, perimeter of both 1st floor and basement. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. leak at handsink in kitchen . Management instructed to initiate immediate corrective action.

12/12/05

No Critical Violations

Amada
217 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

4/29/08

19-01.1 Food establishment personnel food safety certified individual is not present- Ken Valles has a Serv-Safe cert.; city certificate required-application issued.
5-04.2 (A) Approved sneeze guards are not provided as required at the front meat slicer area (bar). Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination. Ice scoop touching paton's ice. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner.Wiping cloths must be stored in a sanitizer. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Bowels,cups used as scoops cross contaiminating food product. Management instructed to initiate immediate corrective action.
2-01.1 (D) Defective food containers are present. Olive oil cans with holes cut in the top. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. The dishroom leaks into the back basement of the dry storage area. Management instructed to initiate immediate corrective action.
2-01.1 (B) Adulterated or unwholesome food is present. Rotten onions, and cut potatoestored on shelf in pototoe bin. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Amada
217 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

4/8/08

19-01.1 Food establishment personnel food safety certified individual is not present- Ken Valles has a Serv-Safe cert.; city certificate required-application issued.
5-04.2 (A) Approved sneeze guards are not provided as required at the front meat slicer area (bar). Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination. Ice scoop touching paton's ice. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner.Wiping cloths must be stored in a sanitizer. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. bowels,cups used as scoops cross contaiminating food product. Management instructed to initiate immediate corrective action.

2/14/08

3-02.1 Refrigeration system does not maintain proper temperatures- cookline 2-door/tall refrigerator observed at 50 degrees (lowered to 46). Food items inside observed at 40 degrees; these items were relocated until temp. of unit is 40 degrees or less. Food service equipment use discontinued until repaired.
19-01.1 Food establishment personnel food safety certified individual is not present- Ken Valles has a Serv-Safe cert.; city certificate required-application issued.

10/26/07

No Critical Violations

9/14/06

No Critical Violations

8/29/06

5-01.1 Food is not protected from contamination. splash protection lacking at hand sinks in bars & in kitchen, food prep over utility lines in bsmt, soda carbonator with copper tubing.

12/28/05

No Critical Violations

Xenos Candy & Gifts
231 Chestnut St

Retail Food: General Convenience
Philadelphia, PA 19106

Inspection Date

7/29/08

No Critical Violations

5/24/07

No Critical Violations

3/21/06

No Critical Violations

Independence Park Inn
235 Chestnut St

Retail Food: Hotel/Motel
Philadelphia, PA 19106

Inspection Date

1/30/08

No Critical Violations

1/23/08

19-01.1 Food establishment personnel food safety certified individual is not present. A ServSafe certified individual is present, but a city certificate has not been obtained.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Independence Park Inn — *Retail Food: Hotel/Motel*
235 Chestnut St — *Philadelphia, PA 19106*

Inspection Date

10/11/07

19-01.1 Food establishment personnel food safety certified individual is not present.

5/21/06

No Critical Violations

Paradigm/Dolce — *Retail Food: Restaurant, Eat-in*
239 Chestnut St — *Philadelphia, PA 19106*

Inspection Date

11/20/07

No Critical Violations

10/16/07

2-10.2 Ice is not protected from contamination. A slimey substance was observed to be in contact with ice in the ice machine facing the basement stairs. Brown particles (perhaps bread crumbs) were observed to be in contact with ice in the ice bin at the top of the basement stairs. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. A roach was observed crawling above the three basin utensil sink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

3/30/06

No Critical Violations

Haru — *Retail Food: Restaurant, Eat-in*
243 Chestnut St — *Philadelphia, PA 19106*

Inspection Date

11/5/07

No Critical Violations

10/24/07

19-01.1 Food establishment personnel food safety certified individual is not present. A ServSafe certified individual is present, but a city certificate has not yet been obtained.

8/15/06

No Critical Violations

Society Hill Hotel — *Retail Food: Hotel/Motel*
301 Chestnut St — *Philadelphia, PA 19106*

Inspection Date

10/19/06

No Critical Violations

6/22/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Society Hill Hotel — *Retail Food: Hotel/Motel*
301 Chestnut St — *Philadelphia, PA 19106*

Inspection Date

5/24/06

3-01.1.A Food is held at intermediate temperatures exceeding permitted time limit. Chicken, vegetable and beef stock kept in non-functioning warming uni for unknown duration. Temp observed @ 54°F. Management instructed to initiate immediate corrective action.
7-01 (K) Rat infestation is present. Rat feces observed throughout bsmt prep and dry storage area, along walls and behind equipment.
7-01 (L) Mouse infestation is present. Mouse feces observed in canned goods storage room, along walls and on shelves.
8-01.2 (C) Hot water is not provided. Handles are missing @ hands sink and utensil sink in bsmt. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Handsink in bsmt is not accessible and handsink in Kitchen has a leak. No soap is provided at any prep area hand sink. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner.

11/8/05

No Critical Violations

Buddakan — *Retail Food: Restaurant, Eat-in*
325 Chestnut St — *Philadelphia, PA 19106*

Inspection Date

5/23/07

No Critical Violations

1/31/06

No Critical Violations

Cosi — *Retail Food: Restaurant, Eat-in*
325 Chestnut St — *Philadelphia, PA 19106*

Inspection Date

7/25/08

7-01 (L) Mouse infestation is present. Mouse droppings were observed on the floor perimeters (corners and edges) of food preparation areas (front and rear), and storage areas. Management instructed to initiate immediate corrective action.

11/26/07

2-10.2 Ice is not protected from contamination. A whipped cream container was observed in customer serving ice.
7-01 (L) Mouse infestation is present. Mouse droppings were observed on the floor perimeters (corners and edges) of food preparation areas (front and rear) and storage areas. Management instructed to initiate immediate corrective action.

10/24/07

7-01 (L) Mouse infestation is present. Mouse droppings were observed on rear area and storage room floor perimeters (corners and edges). Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. ServSafe certified individuals are present, but city certificates have yet to be obtained.

8/15/06

No Critical Violations

7/25/05

No Critical Violations

Mrs K's
325 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

11/8/07

No Critical Violations

10/4/07

19-01.1 Food establishment personnel food safety certified individual is not present. The owner, George Konstantopoulos, passed a ServSafe course, applied for a city certificate, and is waiting for it in the mail.

7/16/07

19-01.1 Food establishment personnel food safety certified individual is not present.

Azalea-Omni Hotels
401 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

7/11/07

No Critical Violations

5/23/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature: milk was stored at 52°F. Management initiated immediate corrective action by discarding the milk.
3-02.1 Refrigeration system does not maintain proper temperatures. The cold food preparation unit closest to the upstairs kitchen entrance was measured at 52°F. Do not use this unit until it has been serviced and can maintain a temperature below 41°F.
19-01.1 Food establishment personnel food safety certified individual is not present.

2/14/06

No Critical Violations

CremaLita / Soho Cupcake, Co.
401A Chestnut St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19106

Inspection Date

7/11/07

19-01.1 Food establishment personnel food safety certified individual is not present. A course list and application were provided.

5/25/06

No Critical Violations

Benny's Place
435 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

1/23/08

No Critical Violations

1/9/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Salad dressing, milk, cream cheese, creamer, tarter sauce, butter, pickles, and orange juice were stored in a refrigerator that was measured at 52.2°F at its coldest. These items were transferred to another refrigeration unit.
3-02.1 Refrigeration system does not maintain proper temperatures. The sliding door refrigerated display case was measured at 52.2°F. Management instructed to initiate immediate corrective action.

Benny's Place
435 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

8/9/07

No Critical Violations

7/16/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature: milk, eggs, cheese, meat. All potentially hazardous food was moved to another refrigeration unit. Management initiated immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. The cold food preparation table in the kitchen was measured at 57°F. Management instructed to initiate immediate corrective action. Do not store potentially hazardous foods in this unit until it has been serviced and can maintain a temerature below 41°F.

5/27/07

2-10.2 Ice is not protected from contamination. A can of Redbull is stored in drinking ice. Management initiated immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Milk was measured at 54°F. Management initiated immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. The refrigerated display case next to the coffee cup storage area was measred at 66°F. Management instructed to initiate immediate corrective action. Do not store potentially hazardous foods in this unit until it has been serviced and can maintain a temerature below 41°F.
7-01 (D) Roach infestation is present. A large roach was observed crawling on a side of the grill exhaust hood. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh mouse droppings were observed on floor perimeters. Areas include: floor perimeters next to the ice machine, behind the ATM machine, behind the reach down freezers, and rear dining room floor perimeters. Management instructed to initiate immediate corrective action.
8-01.2 (A) An adequate supply of hot water is not provided: in bathrooms. Hot water was measured at 85°F. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. A city certificate has not been obtained.

3/21/06

No Critical Violations

The Downtown Club
600 Chestnut St

Retail Food: Restaurant, Private Club
Philadelphia, PA 19106

Inspection Date

9/6/06

No Critical Violations

Cafe Toscano
609 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

1/14/08

No Critical Violations

12/18/06

No Critical Violations

8/17/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Cafe Toscano
609 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

8/6/05

No Critical Violations

8/6/05

No Critical Violations

8/5/05

9-04 (A) Sponges are used in an unapproved manner. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Single-use disposable items under handwashing sink. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Uncovered pastries at customer display. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. No sink stoppers provided for this purpose. Management instructed to initiate immediate corrective action.

Amazon Cafe
615 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

4/8/08

2-01.1 (D) Defective food containers are present. dented can noted n the storage area. Management instructed to initiate immediate corrective action.
3-08.3 Hot holding equipment is improperly used for food reheating. Steam table used to heat soups. Management instructed to initiate immediate corrective action.
3-07.1 (B) Cooling methods do not promote rapid cooling of food. Soups with deep pots stored in the refrigerator. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. The sanitaran observed food prep on pot sink drain board. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths must be stored in a sanitzer. Management instructed to initiate immediate corrective action.

10/1/07

7-01 (L) Mouse infestation is present. Two dead mice and numerous mouse droppings were observed on the floor of the electrical room. Management instructed to initiate immediate corrective action.

8/27/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature: ham, roat beef, turkey, chicken, chicken salad, tuna salad, cheese (american and gouda), salad dressing, sausage patties, egg patties, and cole slaw. Ham, roast beef, american cheese, and gouda cheese were measured at 56.8°F, 56.4°F, 58.2°F, and 61.2°F, respectively (all internal temperatures). A metal container full of sliced ham, a plastic container full of sliced roast beef, about a pound of american cheese, and about a half pound of gouda cheese was discarded. It was determined that the other potentially hazardoud foods were not out of temperature for more than four hours. Those items were transferred to the walk-in refrigerator.
3-02.1 Refrigeration system does not maintain proper temperatures. The cold food preparation table located next to the soda machine was measured at 55°F at its coldest. Do not store potentially hazardous foods (meat products, milk products, egg products...) in this unit until it has been serviced and can maintain a temperature below 41°F.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Amazon Cafe
615 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

6/12/07

7-01 (L) Mouse infestation is present. Fresh mouse droppings were observed on the floor perimeters of the rear storage area and dish washing area. Mouse droppings were also observed on the particle board shelves located near the walk-in freezer. Management instructed to initiate immediate corrective action.

6/7/06

No Critical Violations

7/25/05

No Critical Violations

Apollo
615 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

10/28/05

No Critical Violations

LaScala's
615 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

2/20/08

No Critical Violations

1/20/08

12-02.2 (A) Hand washing sink is not readily available for use. The bar hand washing sink is not in working order.
19-01.1 Food establishment personnel food safety certified individual is not present. ServSafe certified individuals are present, but a city certificate has not been obtained.

9/29/06

No Critical Violations

Lobby Shop
615 Chestnut St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19106

Inspection Date

1/19/07

No Critical Violations

1/5/06

No Critical Violations

Quick Stop
620 Chestnut St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19106

Inspection Date

6/15/07

19-01.1 Food establishment personnel food safety certified individual is not present.

6/7/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Jones Restaurant
700 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

1/14/08

No Critical Violations

6/15/07

No Critical Violations

1/25/06

No Critical Violations

Old Nelson's Food Company
701 Chestnut St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19106

Inspection Date

8/31/07

No Critical Violations

7/26/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature: meat, cheese, and whipped cream. A block of cheese was measured at 57.8°F. These potentially hazardous foods were discarded.
3-02.1 Refrigeration system does not maintain proper temperatures. The refrigerated display case located next to the food preparation area was measured at 55°F at its coldest. Do not store potentially hazardous food in this unit unless it can maintain a temperature below 41°F.
7-01 (L) Mouse infestation is present. Mouse droppings were observed on floor perimeters in the basement and food preparation area. Management instructed to initiate immediate corrective action.

12/12/06

No Critical Violations

2/21/06

No Critical Violations

Kibitz in the City
703 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106489

Inspection Date

1/19/07

No Critical Violations

12/14/06

7-01 (L) Mouse infestation is present. Mouse feces observed throughout 2nd floor along ledges and in dead spaces. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Soap was not provided throughout. Management instructed to initiate immediate corrective action.

6/28/06

No Critical Violations

Phan Deli
703 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106489

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Phan Deli
703 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106485

Inspection Date

3/5/08

7-01 (K) Rat infestation is present. Rat droppings noted on sack of potatoe stored outside under a covered area by the back exit door near the food prep area. Rat droppings found on ground around potatoe sacks. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh mouse droppings were observed on floor along walls and in corners on 2nd floor, inside cabinets under TV in second floor dining area and behind walk-in refrig on wall ledges and floor also on second floor. These areas should be cleaned and sanitized. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Employees were observed using single service gloves instead of handwashing. Use available handwashing sinks. Hands must be washed with soap and water(lathered) up for at least twenty seconds, then rinsed and dried using sanitary paper towels. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Soiled wiping cloths were observed being used to wipe down food contact surfaces and these soiled cloths were left out sitting on food preping surfaces. Cloths must be stored in a containers of approved sanitizer. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required for front counter scales. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. The two door refrigerated unit in the food prep area drain into a plastic bottle. Management instructed to initiate immediate corrective action.

2/13/08

7-01 (K) Rat infestation is present. Fresh rat droppings were observed on floor inside heater A/C room along with a large amount of rat gnawed rodent bait. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh mouse droppings were observed on floor along walls and in corners on 2nd floor, inside cabinets under TV in second floor dining area and behind walk-in refrig on wall ledges and floor also on second floor. These areas should be cleaned and sanitized. The areas that have mouse droppings show mouse gnawed rodent bait. New area showing mouse activity is stair case that goes between 1st and 2nd floor. Fresh mouse droppings were obseved in this area. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Employees were observed using single service gloves instead of handwashing. Use available handwashing sinks. Hands must be washed with soap and water(lathered) up for at least twenty seconds, then rinsed and dried using sanitary paper towels. Management instructed to initiate immediate corrective action.
9-02.3 (A) Employee observed not following good hygienic personal practices. Food handling employee while peeling raw carrots puts a piece of the carrot in his mouth using his fingers and continues peeling the carrot. Hands were not washed. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Soiled wiping cloths were observed being used to wipe down food contact surfaces and these soiled cloths were left out sitting on food preping surfaces. Cloths must be stored in a containers of approved sanitizer. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Utensils were observed being cleaned then dunked in the sanitizer solution. There was no use of the middle bay to rinse te detergent off before sanitizing. To properly sanitize, the utensils must remain immersed in the sanitizer solution for at least one minute then put up to air dry. Always:- wash,rinse,sanitize and then air dry. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. A valid City Food Safety Certificate is posted for the manager. Management instructed to initiate immediate corrective action.

Phan Deli
703 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106485

Inspection Date

8/20/07

7-01 (L) Mouse infestation is present. Mouse droppings were observed on floor inside soda storage/carbonator room along walls and in corners on first floor, inside cabinets under TV in second floor dining area and behind walk-in refrig on wall ledges and floor also on second floor. These areas should be cleaned and sanitized. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Employees were observed using single service gloves instead of handwashing. Use available handwashing sinks. Hands must be washed with soap and water(lathered) up for at least twenty seconds, then rinsed and dried using sanitary paper towels. Management instructed to initiate immediate corrective action.
9-02.3 (A) Employee observed not following good hygienic personal practices. Food handling employee while peeling raw carrots puts a piece of the carrot in his mouth using his fingers and continues peeling the carrot. Hands were not washed. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Soiled wiping cloths were observed being used to wipe down food contact surfaces and these soiled cloths were left out sitting on food preping surfaces. Cloths must be stored in a containers of approved sanitizer. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

7/18/07

19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

5/30/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature: Meats, salad dressings, eggs. Turkey was measured at 53°F (internal). All potentially hazardous foods were stored at improper tempeatures since yesterday at the latest. These foods were dscarded.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Fruit, vegetables, and other non-hazardous foods.
3-02.1 Refrigeration system does not maintain proper temperatures. The outside walk-in refrigerator was measured at 53°F. Do not use this unit untilit has been serviced and can maintain a temperature less than 41°F.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Currently, there is no sanitizer at the establishment. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

Las Vegas Lounge
704 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

5/29/08

7-01 (D) Roach infestation is present. German roaches observed in basement. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Several mouse feces observed on floor perimeters of kitchen areas. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present (the cook has taken exam, but waiting for results).
2-10.2 Ice is not protected from contamination (beverage plates and lines stored in the ice bin with ice used for consumption).

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Las Vegas Lounge *Retail Food: Restaurant, Eat-in*
704 Chestnut St *Philadelphia, PA 19106*

Inspection Date

4/30/08

7-01 (L) Mouse infestation is present. Several mouse feces observed on floor perimeters of kitchen areas. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present (observed at bar and basement areas).
19-01.1 Food establishment personnel food safety certified individual is not present.
2-10.2 Ice is not protected from contamination (beverage plates and lines stored in the ice bin with ice used for consumption).

9/29/06

No Critical Violations

3/10/06

No Critical Violations

1/9/06

No Critical Violations

12/23/05

2-10.2 Ice is not protected from contamination. bottles stored in drink ice at bar.
7-01 (D) Roach infestation is present. Roaches spotted in basement and upstairs near entrance to kitchen.
8-01.2 (C) Hot water is not provided. No hot water at hand washing sink and three bay sink at bar. Hot water provided to glass washer at bar.
9-02.2 (A) Employee hand wash frequency is inadequate. Management instructed to initiate immediate corrective action.

Aqua Malaysian &Thai Cuisine *Retail Food: Restaurant, Eat-in*
705 Chestnut St *Philadelphia, PA 19106*

Inspection Date

4/10/08

No Critical Violations

3/5/08

9-04 (B) Wiping cloths are used in an unapproved manner. Cleaning cloths must be stored in a sanitizing solution. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Cups used as scoops in flour, sugar bins; bulk bag of rice open and sitting on the floor. Wet cloths used for covering on top of refrigerated foods. A container of vegetables sitting on dish machine drain board . Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required at hand sink with grinder and food prep table.
7-01 (L) Mouse infestation is present. Droppings noted in the basement back storage area (fresh and old droppings noted). Pest control vender will start visiting site at least once a month instead of once every three months. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Aqua Malaysian &Thai Cuisine *Retail Food: Restaurant, Eat-in*
705 Chestnut St *Philadelphia, PA 19106*

Inspection Date

3/5/08

19-01.1 Food establishment personnel food safety certified individual is not present.

9-04 (B) Wiping cloths are used in an unapproved manner. Cleaning cloths must be stored in a sanitizing solution. Management instructed to initiate immediate corrective action.

5-01.1 Food is not protected from contamination. Cups used as scoops in flour, sugar bins; bulk bag of rice open and sitting on the floor. Wet cloths used for covering on top of refrigerated foods. A container of vegetables sitting on dish machine drain board . Management instructed to initiate immediate corrective action.

5-04.2 (A) Approved sneeze guards are not provided as required at hand sink with grinder and food prep table.

7-01 (L) Mouse infestation is present. Droppings noted in the basement back storage area (fresh and old droppings noted). Pest control vender will start visiting site at least once a month instead of once every three months. Management instructed to initiate immediate corrective action.

1/19/07

No Critical Violations

12/14/06

No Critical Violations

7/31/06

No Critical Violations

Angelina *Retail Food: Restaurant, Eat-in*
706 Chestnut St *Philadelphia, PA 19106*

Inspection Date

10/26/05

No Critical Violations

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707 Restaurant and Bar *Retail Food: Restaurant, Eat-in*
707 Chestnut St *Philadelphia, PA 19106*

Inspection Date

4/30/08

No Critical Violations

Rendezvous Restaurant *Retail Food: Restaurant, Eat-in*
707 Chestnut St *Philadelphia, PA 19106*

Inspection Date

4/4/07

No Critical Violations

Park's Salad Bar *Retail Food: Restaurant, Eat-in*
708 Chestnut St *Philadelphia, PA 19106*

Inspection Date

2/8/08

No Critical Violations

9/29/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Park's Salad Bar
708 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

8/30/06

No Critical Violations

8/15/05

No Critical Violations

Penncrest Health Mart
710 Chestnut St

Retail Food: General Convenience
Philadelphia, PA 19106

Inspection Date

2/6/08

No Critical Violations

10/19/06

No Critical Violations

11/21/05

No Critical Violations

El Azteca II
714 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

10/1/07

No Critical Violations

8/27/07

7-01 (D) Roach infestation is present. A live roach was observed crawling on the floor in the area outside of the kitchen. A live roach, and numerous dead roaches were observed on glue traps in the kitchen and basement. Management instructed to initiate immediate corrective action.
7-01 (K) Rat infestation is present. A dead rat was observed on a glue trap in the basement. Numerous fresh and old rat droppings were observed on the floor perimeters of the basement and kitchen. Management instructed to initiate immediate corrective action.

5/30/07

19-01.1 Food establishment personnel food safety certified individual is not present.

GNC #5599
720 Chestnut St

Retail Food: General Convenience
Philadelphia, PA 19106

Inspection Date

2/11/08

No Critical Violations

1/19/07

No Critical Violations

1/25/06

No Critical Violations

Morimoto
723 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Morimoto
723 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

7/15/08
No Critical Violations

1/18/08
No Critical Violations

6/15/07
No Critical Violations

Munchies Cafe
728 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

5/30/07
No Critical Violations

9/29/06
No Critical Violations

9/22/06
No Critical Violations

2/21/06
No Critical Violations

CLC Book Center
730 Chestnut St

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

11/28/07
No Critical Violations

11/24/06
No Critical Violations

11/21/05
No Critical Violations

Corner Stone Newsstand
735 Chestnut St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19106

Inspection Date

4/18/08
No Critical Violations

4/26/07
No Critical Violations

4/28/06
No Critical Violations

Dunkin Donuts
808 Chestnut St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19106

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Dunkin Donuts
808 Chestnut St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19106

Inspection Date

6/17/08

7-01 (B) Fruit fly infestation is present. Flies observed in rear kitchen areas. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

9/19/07

No Critical Violations

8/31/06

No Critical Violations

7/6/05

No Critical Violations

Super Dollar City 6
816 Chestnut St

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

8/30/07

No Critical Violations

Super Dollar Store
816 Chestnut St

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

8/31/06

No Critical Violations

8/15/05

No Critical Violations

ANU Newstand
833 Chestnut St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19106

Inspection Date

4/3/08

No Critical Violations

Cosi
833 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

6/27/06

No Critical Violations

6/23/06

No Critical Violations

Newstand
55 S 9th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19106

Inspection Date

4/18/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Newstand
55 S 9th St

Retail Food: Mobile Food Vendor
Philadelphia, PA

Inspection Date

5/2/06

No Critical Violations

Quizno's Subs
833 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

1/20/08

No Critical Violations

8/31/06

No Critical Violations

8/30/06

8-06.1.1 (C) Drain line is in need of repair. Plumbing work incomplete at three basin sink.
12-01.5.B (4) Cold water at hand washing sink is not provided at handwashing station.
12-01.5.B (5) Hot water at hand washing sink is not provided at handwashing station.

The Lobby Shop
833 Chestnut St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19106

Inspection Date

1/8/08

19-01.1 Food establishment personnel food safety certified individual is not present. The owner's son stated that he is registered for an upcoming food safety course starting Feb. 2, 2008.

10/25/07

19-01.1 Food establishment personnel food safety certified individual is not present. A provider list and city certificate application were provided.

8/31/06

8-01.2 (C) Hot water is not provided at handsink. Establishment must suspend coffee service until hot water is restored and a reinspection is conducted. Establishment may continue sales of prepackaged items. Building maintenance is working on the problem, a hot water heater is provided. Management instructed to initiate immediate corrective action.

7/25/05

No Critical Violations

Ballroom at the Ben
834 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

3/11/08

19-01.1 Food establishment personnel food safety certified individual is not present. A city certificate has not been obtained. Management instructed to initiate immediate corrective action.

5/11/07

19-01.1 Food establishment personnel food safety certified individual is not present. A city certificate has not been obtained. Management instructed to initiate immediate corrective action.

3/16/07

19-01.1 Food establishment personnel food safety certified individual is not present. A city certificate has not been obtained. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Ballroom at the Ben
834 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

10/26/05

No Critical Violations

Palace at the Ben
834 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

6/23/08

8-01.2 (C) Hot water is not provided in the establishment.The manager replaced a fuse while on site and said it would take an hour to reheat. A representative from the Health Dept. will check the hot water around 4 PM. Management initiated immediate corrective action by calling a contractor expected to arrive within an hour. Food handling practice immediately discontinued until hot water is restored.
3-02.1 Refrigeration system does not maintain proper temperatures. Food preparation refrigeration units (4) do not maintain 41° F. Food items relocated to properly working refrigerator. Perishable items should not be stored inside them until repaired or replaced.
19-01.1 Food establishment personnel food safety certified individual is not present (servesafe certificates were present only).

3/11/08

2-10.2 Ice is not protected from contamination (a cup is used scoop the ice, serving ice is not separated from beverage plate and lines).
19-01.1 Food establishment personnel food safety certified individual is not present (servesafe certificates were present only).

4/26/07

No Critical Violations

4/23/07

12-01.5.B (4) Cold water at hand washing sink is not provided. At patron hand sinks. Note:- Sinks and piping work has not been completed.
12-01.5.B (5) Hot water at hand washing sink is not provided. At patron hand sinks. Note:- Sinks and piping work has not been completed.

4/12/07

No Critical Violations

Starbucks Coffee
1001 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

9/25/07

No Critical Violations

12/29/06

No Critical Violations

1/31/06

No Critical Violations

Chestnut Rana
1015 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

7/24/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Chestnut Rana
1015 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

6/11/07

19-01.1 Food establishment personnel food safety certified individual is not present. Establishment has a sew safe certificate. City certificate is required.

Jim's Deli
1015 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

12/29/06

No Critical Violations

1/18/06

No Critical Violations

Academia Del Caffe
1039 Chestnut St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

7/17/07

No Critical Violations

Cafe Ala Turka
1039 Chestnut St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

9/18/06

No Critical Violations

12/16/05

No Critical Violations

12/14/05

5-04.2 (A) Approved sneeze guards are not provided as required. @ front display case where warmer unit is located
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Sanitizer is not provided Management instructed to initiate immediate corrective action.

10/26/05

No Critical Violations

Delectable Cafe and Hoagie Shop
1039 Chestnut St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

8/1/05

No Critical Violations

T S Health Mart II
1100 Chestnut St

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

5/31/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

T S Health Mart II
1100 Chestnut St

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

12/29/06
No Critical Violations

1/20/06
No Critical Violations

Dunkin Donuts
1105 Chestnut St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

8/9/07
No Critical Violations

9/12/06
No Critical Violations

7/22/05
No Critical Violations

Chestnut Gourmet
1119 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

11/17/05
No Critical Violations

Dollar Pride
1124 Chestnut St

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

4/29/08
No Critical Violations

2/20/07
No Critical Violations

4/6/06
No Critical Violations

Blue in Green
1130 Chestnut St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

2/12/08
No Critical Violations

2/4/08
19-01.1 Food establishment personnel food safety certified individual is not present- certification expired; provider list given.

Brown's Food Cart 000243
11th Chestnut St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Brown's Food Cart 000243
11th Chestnut St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

6/16/08

No Critical Violations

7-Eleven #33305
1201 Chestnut St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

7/3/08

19-01.1 Food establishment personnel food safety certified individual is not present. The establishmemt was given at last inspection the application/instructions to obtain serv safe and city's certificate.
8-06.1.1 (A) Liquid waste is not disposed of properly. Air conditioning units is leaking contaimated fluid on to back storage area floor. Management instructed to initiate immediate corrective action.
2-01.1 (D) Defective food containers are present. Open can with jagget edge lid on saukrate store in refrigerator on shelf. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Hot dogs/sausages/tacos etc recorded at 121-129°F at its hottest. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths must be stored in a sanitizing solution. Management instructed to initiate immediate corrective action.

4/11/08

19-01.1 Food establishment personnel food safety certified individual is not present.

2/20/07

No Critical Violations

2/8/06

No Critical Violations

1/4/06

7-01 (L) Mouse infestation is present. Mouse feces and gnawed debris observed on sheles where chips are stored. Management instructed to initiate immediate corrective action.

Quiznos Sub
1201 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

9/13/07

No Critical Violations

8/2/07

19-01.1 Food establishment personnel food safety certified individual is not present. Owner has a valid City Food Safety Certificate which was posted Owner was not present.

6/11/07

19-01.1 Food establishment personnel food safety certified individual is not present. Owner has a valid Serv/Safe certificate. The city certificate was not posted. Owner was not present. Manager is enrolled in class.

Quiznos Sub
1201 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

3/28/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Carrot Cakes:- dairy and egg based. Core temperature was observed at 52°F. Since it is unclear as to how long the cakes were out of temperature they must be discarded Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. Display self service beverage case had an internal air temperature of 52°F. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Disposable gloves are not used to replace handwashing. Hands must be kept clean at all times. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. The use of moist sponges is not permitted. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Soiled wiping cloths were observed being used to wipe down food contact surfaces. Use Sani pales provided with a sanitizer solution to store wiping cloths. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Owner has a valid Serv/Safe certificate but does not have a city certificate.

11/6/06

No Critical Violations

2/6/06

No Critical Violations

Dollar House
1204 Chestnut St

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

7/9/08

No Critical Violations

5/25/07

No Critical Violations

8/31/06

No Critical Violations

7/6/05

No Critical Violations

Jembro Stores, Inc.
1210 Chestnut St

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

8/9/07

No Critical Violations

9/12/06

No Critical Violations

7/22/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

23 Grands Snack Shop
1211 Chestnut St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

8/9/07

No Critical Violations

9/12/06

No Critical Violations

8/10/05

No Critical Violations

Lot Store
1211 Chestnut St

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

7/9/08

No Critical Violations

3/13/07

No Critical Violations

2/20/07

7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed: first floor storage room floor perimeters and storage shelves. Also, basement floor perimeters and storage shelves.

5/31/06

No Critical Violations

Raw / Bread & Butter
1224 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

7/12/06

No Critical Violations

3/16/06

5-08.1 Reduced oxygen packaging method is not approved. Establishment is Vacuum packaging beef and fish. Discontinue this process immediately. No product was observed on the premises @ time of inpection.
9-02.2 (A) Employee hand wash frequency is inadequate. Handssinks blocked and soap and paper towels are not provided.

9/8/05

No Critical Violations

9/6/05

No Critical Violations

Chestnut Cafe
1228 Chestnut St

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

12/28/06

No Critical Violations

12/6/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Chestnut Cafe — *Retail Food: General Convenience*
1228 Chestnut St — *Philadelphia, PA 19107*

Inspection Date

12/1/05

5-04.2 (A) Approved sneeze guards are not provided as required: inadequate at buffet tables- see NSF Sneeze Guard handout.

Dragon Food Market — *Retail Food: Restaurant, Eat-in*
1228 Chestnut St — *Philadelphia, PA 19107*

Inspection Date

12/7/07

No Critical Violations

Dragon House — *Retail Food: General Convenience*
1228 Chestnut St — *Philadelphia, PA 19107*

Inspection Date

10/9/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Cut watermelon and cantalope observed at 78 °F at cold buffet. Food item discarded/destroyed in an approved manner.
19-01.1 Food establishment personnel food safety certified individual is not present.

Starbucks Coffee Company — *Retail Food: Restaurant, Eat-in*
1301 Chestnut St — *Philadelphia, PA 19107*

Inspection Date

7/15/08

No Critical Violations

7/14/08

19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. Management instructed to initiate immediate corrective action.

Green House Food Market — *Retail Food: Restaurant, Eat-in*
1324 Chestnut St — *Philadelphia, PA 19107*

Inspection Date

4/10/08

7-01 (L) Mouse infestation is present. Numerous mouse droppings new and old were observed in the equipment storage room on floor in basement. Clean up mouse droppings and other debris. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. The sanitarian viewed safe serv certificate and certificate from the Dept of Agricurlture. Given application to obtain city's certificate.

Green House Food Market
1324 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

12/31/07

7-01 (L) Mouse infestation is present. Numerous mouse droppings new and old were observed in the equipment storage room on floor in basement. Clean up mouse droppings and other debris. Management instructed to initiate immediate corrective action.

9-02.1 Employee hands are not washed prior to food handling activities. Employees were observed putting on single service gloves without first washing hands. Management instructed to initiate immediate corrective action.

9-04 (B) Wiping cloths are used in an unapproved manner. Soiled wiping clothes present. Must provide sanitizing solution for wiping cloth storage.

19-01.1 Food establishment personnel food safety certified individual is not present.

12-01.5.B (5) Hot water at hand washing sink is not provided. 2nd floor patron toilet room. Water temp from hot water faucet was observed at 65°F. Management instructed to initiate immediate corrective action.

8-01.2 (A) An adequate supply of hot water is not provided. An adequate supply of hot water of between a minimum of 110F not to exceed 125°F can not be maintained in the establishment. Hot water temp is at 84°F with the hot water heater at maximum setting and the hot water temp is not rising. Management instructed to initiate immediate corrective action.

9/14/07

8-06.1.1 (C) Drain line is in need of repair in basement. from indirect waste drain from 1st floor.

9-04 (B) Wiping cloths are used in an unapproved manner. Soiled wiping clothes present. Must provide sanitizing solution for wiping cloth storage.

19-01.1 Food establishment personnel food safety certified individual is not present.

4-01.1 (A) Food/Food service article storage does not provide protection. Food items on floors of basement where major waters leakage need to be discarded. Future Stomge of food items is prohibited until water leakage is repaired.

7/17/07

No Critical Violations

1/5/07

No Critical Violations

5/4/06

No Critical Violations

3/30/06

No Critical Violations

11/3/05

No Critical Violations

Valu Plus
1326 Chestnut St

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

7/28/08

No Critical Violations

1/19/07

No Critical Violations

2/2/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Academia del Caffe
1327 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

7/21/08

No Critical Violations

7/7/08

No Critical Violations

Mums & Pops Cafe
1 S Penn Sq

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

9/15/05

No Critical Violations

Lucky Strike
1330 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

5/23/06

No Critical Violations

Lucky Strike Lanes
1336 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

4/1/08

No Critical Violations

2/19/08

19-01.1 Food establishment personnel food safety certified individual is not present. Valid serv safe present; City certification is required. Management instructed to initiate immediate corrective action.

8/30/07

19-01.1 Food establishment personnel food safety certified individual is not present. Valid serv safe present; City certification is required. Chef at time of inspection did not have food safety certification. Management instructed to initiate immediate corrective action.

8/15/07

3-02.1 Refrigeration system does not maintain proper temperatures. Observed temperatures on bain marie and small under compartment units located across from grill at 75°F and other at 65°F. Discard all perishable items such as ground beef, mayo, cheeses, and dairy sauces and dressings. All other foods such as lettuce, tomato, and pickles must be relocated to walk-in unit.
Management instructed to initiate immediate corrective action.
7-01 (B) Moisture infestation is present; observed numerous moisture flies near dish machine area and observed several swarming in other food prep areas in kitchen.
Management instructed to initiate immediate corrective action.
10-02.2 (D) Sanitizer concentration is inadequate. Observed sanitizing concentration which was used for low temperature dish machine at 0ppm. Concentration for sanitizer must at least be 50 ppm. ORDERS: Discontinue use of unit until repaired, must use manual wash, rinse, and sanitizing procedures until unit is repaired. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Valid serv safe present; City certification is required. Management instructed to initiate immediate corrective action.

6/9/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Fogo de Chao
1337 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

1/6/08

No Critical Violations

12/11/06

No Critical Violations

The Capital Grille
1338 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

6/28/07

No Critical Violations

2/7/07

2-10.2 Ice is not protected from contamination. Ice scoops lying in beverage ice bins. The scoop handles were in contact with the ice. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Dish machine racks are stored on the floor. More dish rack dollies are needed. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Food handling employees were observed putting gloves on hands, without first washing hands. No hand washing observed. Management instructed to initiate immediate corrective action.

2/7/07

2-10.2 Ice is not protected from contamination. Ice scoops lying in beverage ice bins. The scoop handles were in contact with the ice. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Dish machine racks are stored on the floor. More dish rack dollies are needed. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Food handling employees were observed putting gloves on hands, without first washing hands. No hand washing observed. Management instructed to initiate immediate corrective action.

7/1/06

5-01.1 Food is not protected from contamination. No covering for grills
9-02.1 Employee hands are not washed prior to food handling activities.

5/3/06

No Critical Violations

11/23/05

No Critical Violations

Marathon Grill
1339 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

1/6/08

No Critical Violations

10/6/06

No Critical Violations

10/6/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

The Olive Garden Italian Restaurant
1346 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

1/6/08
No Critical Violations

8/3/06
No Critical Violations

5/3/06
No Critical Violations

1/9/06
No Critical Violations

11/23/05
7-01 (A) Fly infestation is present:- moisture fly infestation in servers beverage prep area. Management instructed to initiate immediate corrective action.

R-N Newstand # 1 (SEC)
1348 Chestnut St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

7/14/08
No Critical Violations

7/2/07
No Critical Violations

5/4/06
No Critical Violations

7/18/05
No Critical Violations

R & N Newsstand # 6 (SWC)
1400 Chestnut St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19102

Inspection Date

7/14/08
No Critical Violations

7/2/07
No Critical Violations

6/7/07
No Critical Violations

5/4/06
No Critical Violations

7/18/05
No Critical Violations

Prince Music Theater
1412 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Prince Music Theater *Retail Food: Restaurant, Eat-in*
1412 Chestnut St *Philadelphia, PA 19102*

Inspection Date

7/20/08

19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. List of providers given to manager. Management instructed to initiate immediate corrective action.

1/19/07

No Critical Violations

1/9/06

No Critical Violations

Phila Elec & Tech Charter High School *Institution: School, Charter*
1420 Chestnut St *Philadelphia, PA 19102*

Inspection Date

5/9/08

No Critical Violations

11/9/07

No Critical Violations

5/29/07

19-01.1 Food establishment personnel food safety certified individual is not present.

12/5/06

No Critical Violations

5/15/06

No Critical Violations

2/14/06

No Critical Violations

CVS Pharmacy #0379 *Retail Food: General Convenience*
1424 Chestnut St *Philadelphia, PA 19102505*

Inspection Date

1/18/08

No Critical Violations

11/19/07

No Critical Violations

11/9/07

7-01 (L) Mouse infestation is present:
- numerous mouse feces observed at front counter candy storage unit all along bottom shelving; broken bag of candy on front counter
- broken packages of candy bags from vermin activity mixed in with mouse feces in isle #3 on shelving (bulk candy food isle).
- observed numerous droppings on floor of rear storage areas and under particle board storage shelving
Management instructed to initiate immediate corrective action.

CVS Pharmacy #0379
1424 Chestnut St

Retail Food: General Convenience
Philadelphia, PA 19102505

Inspection Date

4/10/07

7-01 (L) Mouse infestation is present:
-dead mouse or trap under shelving in isle #2
- numerous mouse feces observed at front counter candy storage unit all along bottom shelving
(Clean entire shelving unit to eliminate present mouse feces)
*broken packages of candy bags from vermin activity
- observed numerous droppings on floor of rear storage areas
Management instructed to initiate immediate corrective action.

2/15/07

7-01 (L) Mouse infestation is present. Numerous mouse feces observed at front counter candy storage unit all along bottom shelving. Clean entire shelving unit to eliminate present mouse feces; observed several droppings on bottom storage unit of candy isle #3.
Management instructed to initiate immediate corrective action.

3/10/06

No Critical Violations

3/10/06

No Critical Violations

12/8/05

7-01 (L) Mouse infestation is present:- numerous mouse droppings on lower shelves of shelving in rear storage room near Quickie Mops on 1st floor. Management instructed to initiate immediate corrective action.

10/25/05

7-01 (L) Mouse infestation is present:- mouse droppings and mouse gnawed packaging observed on floor in rear storage area under Quickie Mops in 1st floor storage room. Management instructed to initiate immediate corrective action.

Staples #0756
1500 Chestnut St

Retail Food: General Convenience
Philadelphia, PA 19102

Inspection Date

6/15/08

No Critical Violations

4/10/07

No Critical Violations

3/20/06

No Critical Violations

Wendy's #344
1501 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

1/25/08

7-01 (A) Fly infestation is present. Moisture fly infestation was observed with numerous flies on walls in rear prep/dishwash area and to a lesser degree in main prep and front counter area. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Management instructed to initiate immediate corrective action.

Wendy's #344 *Retail Food: Restaurant, Eat-in*
1501 Chestnut St *Philadelphia, PA 19102*

Inspection Date

10/18/07

7-01 (A) Fly infestation is present. Moisture fly infestation was observed with numerous flies on walls in rear prep/dishwash area and to a lesser degree in main prep and front counter area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Numerous mouse droppings were observed on floor along walls and in corners including a dead mouse on a glue board all in the equipment storage room in the basement. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Note:- The general manager now has his City Food Safety Certificate, but was not present at time of inspection.

7/2/07

7-01 (A) Fly infestation is present. Moisture fly infestation was observed with numerous flies on walls in rear prep/dishwash area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Numerous mouse droppings were observed on floor along walls and in corners including a dead mouse on a glue board all in basement dry food storage areas. Mouse droppings were also observed on floor along walls and in corners in first floor prep areas to a lesser degree. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Both people have valid Serv/Safe certs. City cert info was issued.

8/2/06

No Critical Violations

12/9/05

No Critical Violations

Dunkin Donuts *Retail Food: Prepared Food Take-Out*
1507 Chestnut St *Philadelphia, PA 19102*

Inspection Date

7/28/08

7-01 (D) Roach infestation is present. Live roaches observed on glue boards in basement. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Certified individual must be present during times of operation and preparation.
19-04 Food establishment personnel food safety certificate is expired. City certificate expired May 1, 2008. Management instructed to initiate immediate corrective action.

5/2/08

19-04 Food establishment personnel food safety certificate is expired. City certificate expired May 1, 2008. Management instructed to initiate immediate corrective action.

1/16/07

No Critical Violations

2/2/06

No Critical Violations

Awan Newstand *Retail Food: Mobile Food Vendor*
1510 Chestnut St *Philadelphia, PA 19102*

Inspection Date

12/14/06

No Critical Violations

Misora Express Garden Salads *Retail Food: Restaurant, Eat-in*
1511 Chestnut St *Philadelphia, PA 19102*

Inspection Date

2/8/07

No Critical Violations

8/7/06

3-01.1 (A) Potentially hazardous food is stored at improper temperature:- Potentially hazardous foods stored in reach-in refrig to left of reach-in freezer had core temps of 56-59°F. Since temp logs were not kept, it is unclear as to how long these foods were out of temp. These foods must be discarded. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures:- Reach-in unit that had the discarded foods had an internal air temp of 59°F. Do not use this unit until repaired. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities:- There was none observed.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized:- Utenils were being washed and sanitized together and rinsed. This was due to one of the bays having a leaky drain pipe. Utensils must be WASHED/RINSED/SANITIZED. Management instructed to initiate immediate corrective action.

6/22/06

5-01.1 Food is not protected from contamination:- spoon used to soop rice out of rice cooker was being stored in a bowl of cloudy stagnant water. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities:- There was none observed.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized:- Utenils were being washed and sanitized together and rinsed. This was due to one of the bays having a leaky drain pipe. Utensils must be WASHED/RINSED/SANITIZED. Management instructed to initiate immediate corrective action.

5/13/06

5-01.1 Food is not protected from contamination:- spoon used to soop rice out of rice cooker was being stored in a bowl of cloudy stagnant water. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized:- utenils were only being washed and rinsed. Utensils must be WASHED/RINSED/SANITIZED. Management instructed to initiate immediate corrective action.

7/6/05

No Critical Violations

Quiznos Sub *Retail Food: Restaurant, Eat-in*
1513 Chestnut St *Philadelphia, PA 19102*

Inspection Date

3/18/08

7-01 (L) Mouse infestation is present. Two mice (one alive and one dead) were observed on a glue trap in the rear. Fresh mouse droppings were observed on the metal box below the circuit breakers, and on the bottom shelf of the meat slicer table. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City of Phila. food safety certificate is required. Amit Vyas, the owner, stated that he recently completed a food safety course yesterday. He stated that he is awaiting his course certificate so that he can apply for the city certificate.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Quiznos Sub
1513 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

1/15/08

19-01.1 Food establishment personnel food safety certified individual is not present. City of Phila. food safety certificate is required.

12/5/06

No Critical Violations

5/13/06

No Critical Violations

7/5/05

No Critical Violations

Giovanni's Pizza
1515 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

12/28/07

7-01 (L) Mouse infestation is present. Numerous fresh mouse droppings observed along walls and in corners in 1st floor rear prep room. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

10/9/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. potentially hazardous pizzas stored at room temperature, unknown duration of time. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized:- 3 bay utensil sink was set up to wash and rinse. Use all 3 bays--WASH/RINSE/SANITIZE. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

8/3/06

No Critical Violations

6/28/06

3-01.1 (A) Potentially hazardous food is stored at improper temperature. potentially hazardous pizzas stored at room temperature, unknown duration of time. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. single use disposable items stored in basement under the severe peeling & crumbling of ceilings & walls. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present:- flies observed in rear prep area and front prep/eating area. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized:- 3 bay utensil sink was set up to wash and rinse. Use all 3 bays--WASH/RINSE/SANITIZE. Management instructed to initiate immediate corrective action.

Giovanni's Pizza
1515 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

5/4/06

3-01.1 (A) Potentially hazardous food is stored at improper temperature. potentially hazardous pizzas stored at room temperature, unknown duration of time. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. single use disposable items stored in basement under the severe peeling & crumbling of ceilings & walls. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination:- knives stored in gap between steamtable and prep unit. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present:- flies observed in rear prep area and front prep/eating area. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized:- 3 bay utensil sink was set up to wash and rinse. Use all 3 bays--WASH/RINSE/SANITIZE. Management instructed to initiate immediate corrective action.

10/21/05

3-01.1 (A) Potentially hazardous food is stored at improper temperature. potentially hazardous pizzas stored at room temperature, unknown duration of time. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. single use disposable items stored in basement under the severe peeling & crumbling of ceilings & walls. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. no grease contract provided

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Dollar Tree
1520 Chestnut St

Retail Food: General Convenience
Philadelphia, PA 19102250

Inspection Date

7/10/08

No Critical Violations

6/26/08

7-01 (L) Mouse infestation is present. Excessive amounts of mouse droppings observed around all floor perimeters and on food stocked shelves. Eliminate mouse infestation. Management instructed to initiate immediate corrective action.

1/19/07

No Critical Violations

2/2/06

No Critical Violations

Five Guys Famous Burgers and Fries
1527 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

3/20/08

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Five Guys Famous Burgers and Fries
1527 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

1/30/08

19-01.1 Food establishment personnel food safety certified individual is not present. Valid serv safe present. Manager is currently waiting for City of Phila. food safety certificate from EHS. Fees were paid to EHS; however certified manager was not present at time of inspection.

8/15/07

19-01.1 Food establishment personnel food safety certified individual is not present. Valid serv safe present. City certificate is required.

7/24/06

No Critical Violations

Mandee's #83
1529 Chestnut St

Retail Food: General Convenience
Philadelphia, PA 19102

Inspection Date

6/14/07

No Critical Violations

2/2/06

No Critical Violations

Rite Aid #247
1535 Chestnut St

Retail Food: General Convenience
Philadelphia, PA 19102

Inspection Date

6/15/08

No Critical Violations

3/19/07

No Critical Violations

3/19/07

No Critical Violations

1/16/07

No Critical Violations

9/5/06

7-01 (L) Mouse infestation is present. Large amounts of mouse droppings in basement rear storage area in corners, in food isle with candy and baked goods, and under bottom shelves of candy display at front counter. Management instructed to initiate immediate corrective action.

7/20/06

7-01 (L) Mouse infestation is present:- A live mouse was observed running just out side the pharmacy area of the store near isle number 6. Large numbers of mouse droppings were observed under bottom shelves of pet food isle and under bottom shelves of candy display at front counter. Management instructed to initiate immediate corrective action.

4/28/06

7-01 (L) Mouse infestation is present:- mouse droppings observed on lower shelves of snack isle-chips and pretzels were on the 2nd shelf from bottom--Isle # 9. Candy Isle, candy on all shelves had mouse gnawed candy and mouse droppings Isle # 8 on side facing isle # 9. There were also mouse droppings to a lesser degree under counter compartments and along walls and in corners of pharmacy and along walls and in corners in basement. Discard all mouse gnawed candy and candy packages with mouse droppings stuck to them. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Rite Aid #247
1535 Chestnut St

Retail Food: General Convenience
Philadelphia, PA 19102

Inspection Date

10/26/05

No Critical Violations

Ace Executive Dining Facility
1601 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

8/9/06

No Critical Violations

7/5/05

No Critical Violations

Cigna Cafeteria
1601 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

1/30/08

No Critical Violations

11/15/06

No Critical Violations

8/9/06

4-01.1 (A) Food/Food service article storage does not provide protection:- Dish racks stored on floor. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination:- Sneeze guard is missing from over front of self service hot dog roller machine. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present:- Large numbers of these flies were observed on walls in the bakery area and in the grill area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present:- A dead mouse(fresh kill) was observed inside a Katch-All Box in the soda syrup room. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities:- None observed. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner:- A soiled wiping cloth was observed being used to wipe down the top of a food prep table. Management instructed to initiate immediate corrective action.
12-01.5.B (4) Cold water at hand washing sink is not provided:- In bakery prep area. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided:- In the bakery prep area. Management instructed to initiate immediate corrective action.

7/5/05

No Critical Violations

Jazz & Java
1601 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

5/15/06

No Critical Violations

7/5/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Lobby Gift Shop
1601 Chestnut St

Retail Food: General Convenience
Philadelphia, PA 19103

Inspection Date

6/21/07
No Critical Violations

5/15/06
No Critical Violations

7/5/05
No Critical Violations

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4 Seasons Food Court
1614 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

7/8/08
No Critical Violations

6/24/08
8-06.1.1 (C) Drain line is in need of repair. Leak observed at drain line of two-basin sink at rear prep area. Repair drain line. Management instructed to initiate immediate corrective action.

6/10/08
12-01.5.B (5) Hot water at hand washing sink is not provided. Front deli prep area hot water faucet is defective and rear prep area hot water faucet handle is missing. Repair handsinks so hot water is provided at all times. Management instructed to initiate immediate corrective action.

1/10/07
No Critical Violations

1/30/06
No Critical Violations

12/19/05
7-01 (L) Mouse infestation is present:- mouse droppings observed in basement on floor along walls and in corners and on tops of electrical boxes and electrical conduate housings. Management instructed to initiate immediate corrective action.

10/17/05
No Critical Violations

10/17/05
No Critical Violations

10/17/05
No Critical Violations

7/27/05
No Critical Violations

Au Bon Pain
1625 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

8/23/07
No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Au Bon Pain
1625 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

5/9/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Cold food stored in display case refrigeration unit was observed at temperatures ranging from 46°F- 55°F. Cold foods included yogurt (prepared onsite), packaged salads, and packaged vegetables. Remove all perishable food items indicated and relocate to a refrigeration unit which maintains adequate temperatures of 41°F or below.
3-02.1 Refrigeration system does not maintain proper temperatures. Display case refrigeration unit thermometers were observed at temperatures of 55°F and 60°F. Remove all perishable food items from this unit until unit is repaired.
19-01.1 Food establishment personnel food safety certified individual is not present.
Servsafe certifications are present. City of Phila. food safety certification must be obtained; application was given at time of inspection.

10/4/06

No Critical Violations

10/14/05

No Critical Violations

7/26/05

5-01.1 Food is not protected from contamination:- two baskets of french bread on top of front full service counter, without sneeze guard protection.

Bain's Deli
1625 Chestnut St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

2/15/07

No Critical Violations

1/23/07

8-01.2 (A) An adequate supply of hot water is not provided. Hot water temperature was observed at 88° F at all service sinks. Hot water must be at least 110° F and not to exceed 125° F.
Note: was informed that cleaning/sanitizing of utensils was performed in 3 compartment sink before inspection which hindered hot water availability during inspection.
Management instructed to initiate immediate corrective action.

2/23/06

No Critical Violations

2/23/06

No Critical Violations

1/6/06

7-01 (L) Mouse infestation is present:- mouse droppings were observed in large numbers inside storage cabinet under full service soda unit on shelf and on sleeves of cups and lids which were open. Discard these items. Mouse droppings were also observed on lower shelf and in box of plastic bags under cash register. Discard box of plastic bags. Clean and sanitize shelving in these areas. Mouse droppings were also observed along walls and in corners in employee toilet room. Clean and sanitize floor. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate:- there was no soap at rear prep area hand sink:- hands were observed washed without soap and then dried on soiled apron. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Bain's Deli — *Retail Food: Prepared Food Take-Out*
1625 Chestnut St — *Philadelphia, PA 19103*

Inspection Date

7/27/05

8-01.2 (C) Hot water is not provided:- throughout:- hot water heater broken. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Management instructed to initiate immediate corrective action.

Bassett's Original Turkey — *Retail Food: Prepared Food Take-Out*
1625 Chestnut St — *Philadelphia, PA 19103*

Inspection Date

7/26/05

No Critical Violations

Big Easy Cajun — *Retail Food: Prepared Food Take-Out*
1625 Chestnut St — *Philadelphia, PA 19103*

Inspection Date

11/19/07

No Critical Violations

10/24/06

No Critical Violations

1/19/06

No Critical Violations

12/20/05

8-01.2 (A) An adequate supply of hot water is not provided:- hot water at all sinks is 85°F. The hot water temp must be a min of 110°F not to exceed 125°F. The hot running water must be of adequate pressure in amounts adequate to supply peak demands of the food establishment, shall be provided at all times during which the establishment operates and in all rooms. Management instructed to initiate immediate corrective action. Note:- hot water from the sinks must be heated up to at least 110° F on the range provided, and then poured into the sink basins of the 3 bay utensil sink. This may be discontnued when normal hot water temps are restored.

Bistro Sensations — *Retail Food: Restaurant, Eat-in*
1625 Chestnut St — *Philadelphia, PA 19103*

Inspection Date

9/12/07

No Critical Violations

5/17/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit including pasta salad prepared with oil and garlic; cold chicken; pasta; and other ingredients stored in refrigeration units indicated which are not maintaining proper temperature. Items were placed in defective refrigerations unit 1 hour before inspection. Management was instructed to relocate potentially hazardous foods to walk-in until unit is adjusted and repaired. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. Bain maire refrigeration unit was observed at 44°F; upper condiment compartments were observed at 52°F. Sandwich refrigeration case was observed at 56° F.

5/24/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Bistro Sensations — *Retail Food: Restaurant, Eat-in*
1625 Chestnut St — *Philadelphia, PA 19103*

Inspection Date

3/13/06

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit:- cooked whole and cut up boneless chicken breast used in cold salads at full service salad bar, had core temps of 53-54°F. Since no temp records were kept, this product must be discarded(complied). Management instructed to initiate immediate corrective action.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit:- cooked whole and cut down turkey breast had core temps of 119-125°F. Since temp logs were not kept this product must be discarded(complied). Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination:- potentially hazardous foods stored over ready to eat foods in walk-in box(corrected). Also trays of raw chicken were set down on vegetable cutting board and lettuce was being cut while this was being done. Orders:- discard the lettuce and clean and sanitize the cutting board.(corrected).
9-04 (B) Wiping cloths are used in an unapproved manner:- soiled wiping cloths were observed being used to wipe down food contact surfaces. Management instructed to initiate immediate corrective action.

Cafe Spice Express — *Retail Food: Prepared Food Take-Out*
1625 Chestnut St — *Philadelphia, PA 19103*

Inspection Date

3/10/08

19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. ServSafe certificate observed. Application given to manager. Management instructed to initiate immediate corrective action.

9/20/07

19-01.1 Food establishment personnel food safety certified individual is not present.
Valid Serv Safe on site; city certification is required.

6/1/07

3-02.1 Refrigeration system does not maintain proper temperatures. Walk-in unit internal air temperatures were observed between 39° F to 46° F. Pre-made foods dishes were observed with stem thermometer at 21°F. Walk-in unit must maintained an internal air temperature of 41° F or below to ensure that proper temperature remains within unit during constant opening and closing of door unit throughout the course of food preparation and cleaning hours.
3-07.1 (B) Cooling methods do not promote rapid cooling of food. Sanitarian was informed by management that cooked food is cooled outside of refrigeration for 4 to 5 hours. These are improper procedures for cooling. Food must be cooled within two hours inside refrigeration. Management instructed to initiate immediate corrective action.
3-08.3 Hot holding equipment is improperly used for food reheating. Heating lamp unit is detective; being used to hold hot temperatures for fried breads. Heating unit has one coil with missing glass door to hold hot temperature. Temperature of foods indirectly stored under coil was 107°F . Use hot foods in unit as needed; donot overload unit until unit is replaced/repaired. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Bulk food item was observed not properly sealed with lid. Lid on storage unit is broken.
19-01.1 Food establishment personnel food safety certified individual is not present. Management is waiting for city certification.

4/12/07

19-01.1 Food establishment personnel food safety certified individual is not present. Valid serv safe present. To obtain certificate from City of Phila. call 215-685-7495.

Cafe Spice Express *Retail Food: Prepared Food Take-Out*
1625 Chestnut St *Philadelphia, PA 19103*

Inspection Date

11/1/06

No Critical Violations

10/20/06

2-10.2 Ice is not protected from contamination. Observed ice scoop buried in rear ice machine and front ice bin. Provide sanitary container for ice scoop storage.
Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Observed numerous live and dead American and German roaches located on:
- floors
- walls
- three basin sink
- pressure tanks
- soiled mop in bucket
Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Observed employee enter from outside premises then begin to cut/handle ready-to-eat foods (lettuce, tomatos).
Management instructed to initiate immediate corrective action.

10/20/06

2-10.2 Ice is not protected from contamination. Observed ice scoop buried in rear ice machine and front ice bin. Provide sanitary container for ice scoop storage.
Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Observed numerous live and dead American and German roaches located on:
- floors
- walls
- three basin sink
- pressure tanks
- soiled mop in bucket
Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Observed employee enter from outside premises then begin to cut/handle ready-to-eat foods (lettuce, tomatos).
Management instructed to initiate immediate corrective action.

6/1/06

No Critical Violations

3/29/06

7-01 (D) Roach infestation is present:- german roaches round and coming out from under grease trap and on glue boards. Management instructed to initiate immediate corrective action.

Caviar Assouline *Retail Food: General Convenience*
1625 Chestnut St *Philadelphia, PA 19103*

Inspection Date

9/25/07

No Critical Violations

9/21/06

No Critical Violations

9/29/05

No Critical Violations

Chick-Fil-A #0437
1625 Chestnut St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 1910393(

Inspection Date

9/25/07

No Critical Violations

6/1/07

19-01.1 Food establishment personnel food safety certified individual is not present. Serv safe certification is present. Management is waiting for city certification; fees paid in full as of 5/14/07.

5/9/07

7-01 (L) Mouse infestation is present. Observed numerous mouse droppings on floor in rear of walk-in unit under shelving. Most food items stored in walk-in were observed sealed in boxes or containers. No droppings where observed on these boxes of contained food items at time of inspection; several droppings observed behind and on top of grease trap; several droppings observed under ice bin at front counter.
19-01.1 Food establishment personnel food safety certified individual is not present. Serv safe certification is present. Must obtain City of Phila. certificate; application for city certificate was given at time of inspection.

2/21/07

8-01.2 (A) An adequate supply of hot water is not provided. Hot water was had temps of 102-103°F, and then after running the water for five minutes the temp of the hot water dropped to 84°F. The buildings operations manager was called and had the thermostat of the hot water heater was turned up. It was set to low. Hot water was checked again and the temp increased to 105°F and dropped back down to 99°F. The thermostat was turned up for the second time. The temp is holdig between 96-100°F. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Hand sink in main prep area. Make good use of hand sink in front counter area. Management instructed to initiate immediate corrective action.

3/22/06

No Critical Violations

2/23/06

2-10.2 Ice is not protected from contamination:- bottle of soda stored in beverage ice in ice machine bin Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner:- wiping cloths were observed being used for drain stoppers in 3 bay utensil sink. Management instructed to initiate immediate corrective action.

2/23/06

2-10.2 Ice is not protected from contamination:- bottle of soda stored in beverage ice in ice machine bin Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner:- wiping cloths were observed being used for drain stoppers in 3 bay utensil sink. Management instructed to initiate immediate corrective action.

Crabtree & Evelyn
1625 Chestnut St

Retail Food: General Convenience
Philadelphia, PA 19103

Inspection Date

2/15/07

No Critical Violations

3/1/06

No Critical Violations

Dale & Thomas Popcorn
1625 Chestnut St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Dale & Thomas Popcorn
1625 Chestnut St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

4/4/08

No Critical Violations

3/10/08

19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. ServSafe certificate observed. Management instructed to initiate immediate corrective action.

11/19/07

19-01.1 Food establishment personnel food safety certified individual is not present. Valid Serv Safe is present. City certificate is required.

11/21/06

No Critical Violations

12/19/05

No Critical Violations

Flamers Restaurant
1625 Chestnut St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

1/13/08

No Critical Violations

12/26/06

No Critical Violations

12/20/05

No Critical Violations

12/20/05

No Critical Violations

Full of Soup
1625 Chestnut St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

11/2/05

No Critical Violations

GNC
1625 Chestnut St

Retail Food: General Convenience
Philadelphia, PA 19103

Inspection Date

1/13/08

No Critical Violations

9/29/06

No Critical Violations

Godiva Chocolatier
1625 Chestnut St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

Godiva Chocolatier *Retail Food: Prepared Food Take-Out*
1625 Chestnut St *Philadelphia, PA 19103*

Inspection Date

4/4/08

No Critical Violations

3/10/08

19-01.1 Food establishment personnel food safety certified individual is not present. Establishment has the following food preparation (requiring an employee with a food safety certificate be present): prepares chocolate frozen drinks and prepares melted chocolate for covering dried fruits and other food items.

City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. Application, money order, and copy of valid certificate were resubmitted a few weeks ago.

1/15/08

19-01.1 Food establishment personnel food safety certified individual is not present. Establishment has food preparation with the following requiring an employee with food safety certification: Establishment prepares chocolate frozen drinks; employees also prepares melted chocolate for covering dried fruits and other food items.

Note: Valid serv safe is present. City of Phila. food safety certificate is required. Sanitarian issued application at time of inspection.

11/19/07

10-06.2 Sanitizing agents are not properly labeled. Observed plastic container with the hand written labeling "Sanitizer do not drink". Must use original commercial packaging for sanitizer using only commercial equipment in sanitizing process.
Note: Single use commercial sanitizer from eco-lab is used which is in a powder form.
19-01.1 Food establishment personnel food safety certified individual is not present. Establishment has food preparation with the following requiring an employee with food safety certification: Establishment prepares chocolate frozen drinks; employees also prepares melted chocolate for covering dried fruits and other food items.

9/21/06

No Critical Violations

8/24/05

No Critical Violations

Jake's Philadelphia Cheese Steaks *Retail Food: Prepared Food Take-Out*
1625 Chestnut St *Philadelphia, PA 19103*

Inspection Date

3/24/08

No Critical Violations

3/10/08

7-01 (L) Mouse infestation is present. Several fresh mouse droppings observed at rear storage and prep areas. Eliminate mouse infestation. Management instructed to initiate immediate corrective action.

12/6/07

19-01.1 Food establishment personnel food safety certified individual is not present. City certification is required. Owner took food safety course through serv safe and mailed fees with application to EHS for City of Phila. food safety certificate. Owner did not have proof of payment at time of inspection.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Jake's Philadelphia Cheese Steaks *Retail Food: Prepared Food Take-Out*
1625 Chestnut St *Philadelphia, PA 19103*

Inspection Date

9/20/07

19-01.1 Food establishment personnel food safety certified individual is not present. City certification is required; application was given to owner at time of inspection.

9/29/06

No Critical Violations

Kato's Cajun *Retail Food: Prepared Food Take-Out*
1625 Chestnut St *Philadelphia, PA 19103*

Inspection Date

12/28/07

No Critical Violations

Master Wok *Retail Food: Prepared Food Take-Out*
1625 Chestnut St *Philadelphia, PA 19103*

Inspection Date

1/13/08

No Critical Violations

12/14/06

No Critical Violations

12/14/06

No Critical Violations

10/24/06

4-02.1 Raw or unwashed food is not stored below ready-to-eat food. Observed raw chicken stored above ready-to-eat vegatables in walk-in unit.
5-01.1 Food is not protected from contamination. Observed food items in walk-in and bottom compartment refrigeration units uncovered. Provide lids to cover refrigerated food items completely.

10/18/06

No Critical Violations

8/9/06

3-06.1 Proper cooking temperature is not achieved:- Raw bonless chicken breast where observed with core temperatures of 150-155°F. Temperatures were recheck and still did not get any hotter. The manager was instructed to cook the chicken to an internal temperature of at least 165°F for at least 15 seconds or longer. The manager decided to discard the batch and start a new one. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination:- Knives and cleavers used in food preperation were observed being stored in gaps between a preperation/ refrigeration unit and prep table. Provide approved holders for knives and cleavers. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized:- soap and sanitizer were mixed in ll 3 bays. Sink must be set up to--WASH/RINSE/SANITIZE Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Master Wok
1625 Chestnut St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

6/5/06

9-02.1 Employee hands are not washed prior to food handling activities. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized:- soap and sanitizer were mixed in ll 3 bays. Sink must be set up to--WASH/RINSE/SANITIZE Management instructed to initiate immediate corrective action.

7/26/05

No Critical Violations

Messages
1625 Chestnut St

Retail Food: General Convenience
Philadelphia, PA 19103

Inspection Date

11/19/07

No Critical Violations

8/9/06

No Critical Violations

7/26/05

No Critical Violations

New World Coffee
1625 Chestnut St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103301

Inspection Date

9/12/07

No Critical Violations

6/14/07

19-01.1 Food establishment personnel food safety certified individual is not present. City certification is required.

6/1/06

8-01.2 (C) Hot water is not provided:- at utensil washing sink and both prep and dish washing area hand sinks, due to building equipment failure. ORDERS:- Discontinue all food handling activities until hot water has been restored. The owner discussed the situation with the district supervisor and refused to close at time of inspection. The owner will try to expidite the repair of the hot water system. Management instructed to initiate immediate corrective action.

5/24/06

8-01.2 (C) Hot water is not provided:- at utensil washing sink and both prep and dish washing area hand sinks, due to building equipment failure. Note:- the hand sink in the employee toilet room has hot water due to its own on demand hot water system. No potentially hazardous foods are prepared. danish, cookies and bagels are given to customers using tongs to put items on tissue paper. Bagels are cut with a knife, but cutomers are given pre-packaged cream cheese and butter and single service cuttlery. The only utensils washed tongs, a knife only used to cut the bagels and coffee carifs. Orders:- Call this sanitarian when the hot water is back on- 215-685-6572. Management instructed to initiate immediate corrective action.

7/26/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Peace A Pizza — *Retail Food: Prepared Food Take-Out*
1625 Chestnut St — *Philadelphia, PA 19103*

Inspection Date

11/9/07
No Critical Violations

12/8/06
No Critical Violations

Ruby Tuesday — *Retail Food: Restaurant, Eat-in*
1625 Chestnut St — *Philadelphia, PA 19103*

Inspection Date

6/12/08
No Critical Violations

1/15/08
No Critical Violations

9/25/07
19-01.1 Food establishment personnel food safety certified individual is not present.
New management currently has valid serv safe certification. Requirements are to obtain city certificate.

6/19/07
19-01.3 Food establishment personnel food safety certificate is not posted.

1/6/06
No Critical Violations

Salad Works — *Retail Food: Prepared Food Take-Out*
1625 Chestnut St — *Philadelphia, PA 19103*

Inspection Date

12/6/07
No Critical Violations

9/20/07
7-01 (D) Roach infestation is present. Observed early and later stage live roaches crawling under deli case refrigeration unit at far left front counter.

3/23/07
19-01.1 Food establishment personnel food safety certified individual is not present at time of inspection. Food safety certification personnel must be present during food preparation. To obtain City Certificate call 215-685-7495 for information.

3/22/06
No Critical Violations

2/23/06
9-02.1 Employee hands are not washed prior to food handling activities:- none observed Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner:- soiled wiping cloths were being used to clean out dirty frying pans in a utility sink behind the front counter. The soiled cloths were left in the sink and reused over and over again. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized:- utensils were observed being washed and then sanitized. There was no clear water rinsed done between washing and sanitizing. Utensils must be WASHED/RINSED/SANITIZED Management instructed to initiate immediate corrective action.

Santa Fe Burrito *Retail Food: Prepared Food Take-Out*
1625 Chestnut St *Philadelphia, PA 19103*

Inspection Date

3/10/08

No Critical Violations

1/27/08

9-04 (B) Wiping cloths are used in an unapproved manner. Wiping clothes are not stored in sanitizing solution before and after use.
19-01.1 Food establishment personnel food safety certified individual is not present. City of Phila. certification is required.

10/18/06

No Critical Violations

9/14/06

2-10.2 Ice is not protected from contamination. Observed two ice scoops lying in drink ice of ice machine bin and below soda dispenser at front counter.
10-02.2 (B) Food equipment and utensils are improperly sanitized. Observed food utensils being soaked in water in three basin sink without the use of sanitizer. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not sanitized. Observed utenils not being washed and rinsed only. ORDERS:- WASH/RINSE/SANITIZE. Use sanitizer provided. Management instructed to initiate immediate corrective action.

7/26/05

No Critical Violations

Sarku Japan *Retail Food: Prepared Food Take-Out*
1625 Chestnut St *Philadelphia, PA 19103*

Inspection Date

5/5/08

No Critical Violations

3/24/08

7-01 (A) Fly infestation is present. Numerous flies observed at rear prep area. Eliminate fly infestation. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Numerous live roaches observed crawling on rice inside rice bin. Discard rice product immediately and sanitize container properly. Rice was discarded while this Sanitarian was present. Eliminate roach infestation. Management instructed to initiate immediate corrective action.

3/10/08

10-02.2 (B) Food equipment and utensils are improperly sanitized. Only two sink stoppers observed. Provide three sink stoppers (one per basin) for proper washing, rinsing, and sanitizing of food equipment and multi-use utensils. Management instructed to initiate immediate corrective action.

1/13/08

7-01 (D) Roach infestation is present. Observed live roaches in early and late stages crawling on wall behind rack shelving in rear prep and storage area.
19-01.1 Food establishment personnel food safety certified individual is not present. Manager present at time of inspection did not have City of Phila. food safety certificate.

11/14/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Sarku Japan
1625 Chestnut St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

7/11/06

3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit:- Spring rolls in steam table were observed with a core temp of- 105 to 110°F. Since the were no temp logs kept, it is unclear as to how long the food was out of temp. ORDERS:- Discard Food. (Complied). Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present:- Numerous roaches in different instar phases were observed crawling around prep table in rear prep area. Note Clean and sanitize table before use. Management instructed to initiate immediate corrective action.

Sarku Japan Sushi Bar
1625 Chestnut St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

6/19/08

19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. Previous certified manager is no longer at this establishment. Non-City certificate observed. Application given to manager. Management instructed to initiate immediate corrective action.

1/28/08

3-07.1 (B) Cooling methods do not promote rapid cooling of food. Observed fish cooked then cooled for an unknown time without refrigeration. Cooling procedures for cooked food must be achieved in refrigeration to proper temperature.
7-01 (D) Roach infestation is present. Several live roaches were observed in the front prep area, one of which was observed discharging her egg sack. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Single service gloves are being used instead of handwashing. Management instructed to initiate immediate corrective action.
10-02.5 (A) Cleaning materials are improperly used. Observed employee observed washng utensils and then rinsing with clear water with no sanitizer being used in the final rise in the third bay of the utensil sink, this is the improper procedure for cleaning food equipment. All food utensils must be washed (with detergent agent and hot water), rinsed (with clear water); and then sanitized. Utensils then must be air dryed on drying rack.
19-01.1 Food establishment personnel food safety certified individual is not present.

11/8/07

3-07.1 (B) Cooling methods do not promote rapid cooling of food. Observed fish cooked then cooled for an unknown time without refrigeration. Cooling procedures for cooked food must be achieved in refrigeration to proper temperature.
9-02.1 Employee hands are not washed prior to food handling activities. Single service gloves are being used instead of handwashing. Management instructed to initiate immediate corrective action.
10-02.5 (A) Cleaning materials are improperly used. Observed employee using dish detergent along with sanitizer in same utensil sink basin, rinsing with clear water, and washing again in third utensil basin with hot water, this is the improper procedure for cleaning food equipment. All food utensils must be washed (with detergent agent and hot water), rinsed (with clear water); and then sanitized. Utensils then must be air dryed on drying rack.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Sarku Japan Sushi Bar
1625 Chestnut St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

3/23/07

3-07.1 (B) Cooling methods do not promote rapid cooling of food. Observed fish cooked then cooled for an unknown time without refrigeration. Cooling procedures for cooked food must be achieved in refrigeration to proper temperature.
9-04 (A) Sponges are used in an unapproved manner. Sponges used to clean food equipment and food contact surfaces. Management instructed to initiate immediate corrective action.
10-02.5 (A) Cleaning materials are improperly used. Observed employee using dish detergent along with sanitizer in same utensil sink basin, rinsing with clear water, and washing again in third utensil basin with hot water, this is the improper procedure for cleaning food equipment. All food utensils must be washed (with detergent agent and hot water), rinsed (with clear water); and then sanitized. Utensils then must be air dryed on drying rack.
19-01.1 Food establishment personnel food safety certified individual is not present.

2/24/06

No Critical Violations

Smoothie Junction
1625 Chestnut St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103157

Inspection Date

6/19/08

No Critical Violations

4/4/08

19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. ServSafe certificate observed. Application given to manager. Management instructed to initiate immediate corrective action.

11/21/06

No Critical Violations

12/20/05

No Critical Violations

Subway
1625 Chestnut St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

4/4/08

No Critical Violations

3/10/08

19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. Manager is currently waiting for city certificate from EHS.

1/27/08

19-01.1 Food establishment personnel food safety certified individual is not present. Manager is currently waiting for city certificate from EHS.

11/14/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Subway
1625 Chestnut St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

5/24/06

10-02.2 (B) Food equipment and utensils are NOT being sanitized:- food equipment and utensils were observed being washed and rinsed only. Utensils and equipment must be WASHED/RINSED/SANITIZED, use all 3 bays of the sink. Management instructed to initiate immediate corrective action.

7/27/05

No Critical Violations

The Great Steak & Potato Co.
1625 Chestnut St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

8/2/05

No Critical Violations

The Original Turkey
1625 Chestnut St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

3/24/08

No Critical Violations

3/10/08

10-02.2 (B) Food equipment and utensils are improperly sanitized. Only two sink stoppers observed at time of inspection. Provide three sink stoppers (one per basin) for proper washing, rinsing, and sanitizing of food equipment and multi-use utensils. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Owner currently has a Food Safety Services Certificate. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. Management instructed to initiate immediate corrective action.

1/13/08

19-01.1 Food establishment personnel food safety certified individual is not present. Owner currently has a "Food Safety Services certification". City of Phila. certification is required.

10/4/06

No Critical Violations

9/14/05

No Critical Violations

Rite Aid
1628 Chestnut St

Retail Food: General Convenience
Philadelphia, PA 19103

Inspection Date

12/6/07

No Critical Violations

9/5/06

No Critical Violations

10/26/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

The Vitamin Shoppe
1701 Chestnut St

Retail Food: General Convenience
Philadelphia, PA 19103

Inspection Date

1/20/08

No Critical Violations

12/5/06

No Critical Violations

Tokyo Lunch Box & Catering
1705 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

1/25/08

No Critical Violations

12/12/07

No Critical Violations

9/4/07

2-10.2 Ice is not protected from contamination. Replaces missing lid to ice machine bin. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed in front and rear prep areas on walls. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Fruit flies observed in hallway leading to patron toilet room. Flies were observed on walls and ceiling. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. None observed. Single use gloves are being used instead of handwashing. The gloves do not replace handwashing. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

9/7/06

No Critical Violations

10/13/05

No Critical Violations

Ciao Pizza
1709 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

6/19/07

No Critical Violations

4/28/06

No Critical Violations

General Nutrition #0356
1711 Chestnut St

Retail Food: General Convenience
Philadelphia, PA 19103295

Inspection Date

5/9/08

No Critical Violations

2/26/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

General Nutrition #0356
1711 Chestnut St

Retail Food: General Convenience
Philadelphia, PA 19103295

Inspection Date

3/21/06
No Critical Violations

7/5/05
No Critical Violations

Copa Miami
1716 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

7/27/07
No Critical Violations

8/9/06
No Critical Violations

Copabanana
1716 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

7/20/06
No Critical Violations

7/20/06
No Critical Violations

Hamburger Mary's
1716 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

8/24/05
No Critical Violations

Neils Hallmark
1722 Chestnut St

Retail Food: General Convenience
Philadelphia, PA 19103

Inspection Date

5/9/08
No Critical Violations

3/29/07
No Critical Violations

3/20/06
No Critical Violations

7/5/05
No Critical Violations

Good Burger
1725 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Good Burger
1725 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

4/21/08

No Critical Violations

4/14/08

No Critical Violations

DiBruno Brothers
1730 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

6/18/08

No Critical Violations

4/28/08

7-01 (L) Mouse infestation is present: fresh mouse feces observed on 1st level shelving in prepared food/baked good area (near cookies); wall perimeter behind cookline; on floor of walk-in refrigerator (basement/prepared foods unit). Management instructed to initiate immediate corrective action. All rodent gnawed foam and mouse droppings have been cleaned up in affected areas.

2/25/08

7-01 (B) Fruit fly infestation is present. Numerous fruit flies were obseved on walls in the 2nd floor cafe prep area. Approx 24 fruit fles were obsered. A few of these were observed in the 1st floor retail area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. A live mouse was observed in a catch-all box under shelving in the retail area 1st floor. Management instructed to initiate immediate corrective action. All rodent gnawed foam and mouse droppings have been cleaned up in affected areas.
19-01.1 Food establishment personnel food safety certified individual is not present.

2/20/08

2-10.2 Ice is not protected from contamination. Ice scoop was obseved sitting out on unsanitary exterior of ice machine. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Numerous fruit flies were obseved on walls in the 2nd floor cafe prep area. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Live and dead german roaches were obseved on glue boards in all prep areas. Management instructed to initiate immediate corrective action. Glue boards with roaches have been removed and areas cleaned.
7-01 (L) Mouse infestation is present. On 2nd floor rodent gnawed insulation was observed on floor by the walk-in box exterior. Mouse droppings were also observed on window ledges at front of store 1st foor. Management instructed to initiate immediate corrective action. All rodent gnawed foam and mouse droppings have been cleaned up in affected areas.
9-02.1 Employee hands are not washed prior to food handling activities. None was observed. Food handling employees were using single service gloves instead of handwashing. Please note:- GLOVES DO NOT REPLACE HANDWASHING. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not sanitized. The low temp dish machine was only yielding 10ppm in the final rinse cycle. The data plate on the machine requires 50ppm in the final rinse cycle. Equipment and utensils may be ran through the machine for the wash cycle, but must be sanitized in the available utensil sinks until the machine is repaired. Management instructed to initiate immediate corrective action.(Corrected).
19-01.1 Food establishment personnel food safety certified individual is not present.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

DiBruno Brothers *Retail Food: Restaurant, Eat-in*
1730 Chestnut St *Philadelphia, PA 19107*

Inspection Date

2/20/08

2-10.2 Ice is not protected from contamination. Ice scoop was obseved sitting out on unsanitary exterior of ice machine. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Numerous fruit flies were obseved on walls in the 2nd floor cafe prep area. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Live and dead german roaches were obseved on glue boards in all prep areas. Management instructed to initiate immediate corrective action. Glue boards with roaches have been removed and areas cleaned.
7-01 (L) Mouse infestation is present. On 2nd floor rodent gnawed insulation was observed on floor by the walk-in box exterior. Mouse droppings were also observed on window ledges at front of store 1st foor. Management instructed to initiate immediate corrective action. All rodent gnawed foam and mouse droppings have been cleaned up in affected areas.
9-02.1 Employee hands are not washed prior to food handling activities. None was observed. Food handling employees were using single service gloves instead of handwashing. Please note:- GLOVES DO NOT REPLACE HANDWASHING. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not sanitized. The low temp dish machine was only yielding 10ppm in the final rinse cycle. The data plate on the machine requires 50ppm in the final rinse cycle. Equipment and utensils may be ran through the machine for the wash cycle, but must be sanitized in the available utensil sinks until the machine is repaired. Management instructed to initiate immediate corrective action.(Corrected).
19-01.1 Food establishment personnel food safety certified individual is not present.

6/19/07

No Critical Violations

6/27/06

No Critical Violations

6/13/06

5-01.1 Food is not protected from contamination. self-service items are not properly covered to prevent contamination.
7-01 (L) Mouse infestation is present. Mouse droppings observed on floor behind equipment and on ledges on first floor, on lower shelving on second floor, and on floor behind equipment in dry storage areas
9-04 (B) Wiping cloths are used in an unapproved manner. not stored in sanitizing solution

6/13/06

5-01.1 Food is not protected from contamination. self-service items are not properly covered to prevent contamination.
7-01 (L) Mouse infestation is present. Mouse droppings observed on floor behind equipment and on ledges on first floor, on lower shelving on second floor, and on floor behind equipment in dry storage areas
9-04 (B) Wiping cloths are used in an unapproved manner. not stored in sanitizing solution

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Genji Sushi Express *Retail Food: Prepared Food Take-Out*
1730 Chestnut St *Philadelphia, PA 19107*

Inspection Date

6/19/07

No Critical Violations

4/3/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Maron Chocolates
1734 Chestnut St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

8/27/07
No Critical Violations

8/29/06
No Critical Violations

9/28/05
No Critical Violations

Mandarin Garden
1736 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

11/2/05
No Critical Violations

9/1/05
7-01 (L) Mouse infestation is present. Mouse droppings on floor and lower shelving in basement.

Amazon Juice
1800 Chestnut St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

7/5/05
No Critical Violations

Rain Drop Cafe
1800 Chestnut St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

8/27/07
No Critical Violations

8/27/07
No Critical Violations

6/18/07
7-01 (A) Fly infestation is present. Multiple flies observed in establishment.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping Cloths are not stored is sanitizing solution.

5/25/06
No Critical Violations

Continental Midtown
1801 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

11/13/07
No Critical Violations

10/24/07
7-01 (A) Fly infestation is present. Drain flies observed at roof top bar.

6/26/07
No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Continental Midtown
1801 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

6/21/07

2-10.2 Ice is not protected from contamination. Ice scoop being left out on unsanitary exterior of ice machine. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Out on open bar counter were sliced lemon, lime, orange wedges and cherries without sneeze guard protection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Soiled wiping cloths were observed being used to wipe down food contact surfaces. not stored in sanitizing solution. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. In some cases food handling employees were observed using single service gloves instead of hand washing. Management instructed to initiate immediate corrective action.

Brasserie Perrier at Boyds
1818 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

9/5/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Mozzerella cheese @ 54°F 3lbs, raw chicken breasts @ 53°F 20lbs, shredded cooked chicken @57°F 1/2 lb, creamed bisque @56°F 1lb and sliced egg plant @ 55°F 1/2lb. ORDERS:- Discard all this product as it is unclear as to how long these products were out of temperature and temperature logs were not available. Note:- these food temperatures are core temperatures. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. The Glenco Star reach-in refrig unit had an internal air temperature of 58°F Note:- this unit held the discarded food product and must not be used until repaired. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Hands must be kept clean at all times. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Soiled wiping cloths were observed being used to wipe down food contact surfaces. Wiping cloths must be kept in a small pale of sanitizing solution. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

6/27/07

19-01.1 Food establishment personnel food safety certified individual is not present.

4/6/06

No Critical Violations

3/6/06

7-01 (L) Mouse infestation is present. Mouse droppings observed on shelving at front counter and on floor in kitchen.

Raw Cafe at Boyds
1818 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

7/1/08

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Raw Cafe at Boyds
1818 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

6/27/08

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. not sanitized: temperature requirement not met (high temp machine).
10-05.1 (B) Warewasher does not maintain proper washing and sanitizing temperatures. Required: 160 F surface
8-02.2 An approved air gap is not present: lacking at ice bin.
4-01.1 (A) Food/Food service article storage does not provide protection: splash protection lacking at hand sink in sushi bar & kitchen.

Chestnut Dollar Store
1821 Chestnut St

Retail Food: General Convenience
Philadelphia, PA 19103

Inspection Date

7/29/08

12-01.5.B (5) Hot water at hand washing sink is not provided. Hot water temperature must be maintained between 110° F and 125° F. Management instructed to initiate immediate corrective action.

7/12/07

No Critical Violations

7/26/06

No Critical Violations

8/8/05

No Critical Violations

CVS Pharmacy #1064
1826 Chestnut St

Retail Food: General Convenience
Philadelphia, PA 1910315(

Inspection Date

10/12/07

No Critical Violations

9/21/06

No Critical Violations

10/25/05

No Critical Violations

Mandarin Palace
1835 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

5/15/08

No Critical Violations

4/23/08

7-01 (L) Mouse infestation is present. Fresh mouse droppings observed in the basement. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Certified individual (Thoon Chai) not present during time of inspection. A certified individual must be present during times of operation and preparation.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Mandarin Palace
1835 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

1/9/08

19-01.1 Food establishment personnel food safety certified individual is not present- course was taken at American Food Safety Institute on 1/8/08. Application for city certificate issued.
5-01.1 Food is not protected from contamination- open containers of food stored on "island" in close proximity to 3-bay sink/warewashing area (splash contaminate is an issue).

12/3/07

19-01.1 Food establishment personnel food safety certified individual is not present-provider list & application for city cert. issued today.
7-01 (L) Mouse infestation is present- fresh feces observed on floor in men's room & behind beverage cooler.
4-02.1 Raw or unwashed food is not stored below ready-to-eat food- raw meat stored over cut & washed produce (basement walk-in refridg.); bagged, raw diced meat stored in same container as partially cooked duck. ORDERS: store seperately
5-01.1 Food is not protected from contamination- open containers of cooked food (rice & broccoli) stored close to warewashing/scrap sink area; many exposed food containers on table adjacent to walkway through kitchen.

1/19/07

No Critical Violations

1/30/06

No Critical Violations

1/30/06

No Critical Violations

12/13/05

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Uncooked eggs sitting out at room temperature. Duration unknown. Temperature at time of inspection observed at 41°F Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Multiple flees observed in kitchen and basement.
7-01 (K) Rat infestation is present. Rat droppings deserved underneath prep sent in kitchen and on floor throughout basement.

11/17/05

No Critical Violations

Berri Blues
1839 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103181

Inspection Date

6/2/06

No Critical Violations

10/13/05

No Critical Violations

Newstand
1839 Chestnut St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

5/15/08

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Newstand
1839 Chestnut St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

4/18/07

No Critical Violations

4/24/06

No Critical Violations

8/8/05

No Critical Violations

Philly Soft Pretzel Factory
1839 Chestnut St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19102

Inspection Date

9/5/07

No Critical Violations

9/4/07

8-01.2 (C) Hot water is not provided. At hand sink. This is the only sink since there is no food prep or utensil washing. Management instructed to initiate immediate corrective action.

Starbucks
1839 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

5/16/08

No Critical Violations

4/16/08

7-01 (L) Mouse infestation is present. Fresh mouse droppings observed on second level bathroom floor. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. A certified individual must be present during times of operation and preparation. Management instructed to initiate immediate corrective action.
19-04 Food establishment personnel food safety certificate is expired. (Frances O. Lowie-Perry)

5/29/07

No Critical Violations

Noche
1901 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

4/23/08

No Critical Violations

3/16/06

No Critical Violations

Snow White Breakfast & Lunch
1901 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

1/18/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Snow White Breakfast & Lunch — *Retail Food: Restaurant, Eat-in*
1901 Chestnut St — *Philadelphia, PA 19103*

Inspection Date

1/18/07

No Critical Violations

1/12/07

7-01 (A) Fly infestation is present. Multiple flies observed at cook line.

W C Kim's Snow White — *Retail Food: Restaurant, Eat-in*
1901 Chestnut St — *Philadelphia, PA 19103*

Inspection Date

12/12/06

No Critical Violations

12/16/05

No Critical Violations

11/1/05

2-10.2 Ice is not protected from contamination. ice scoop sitting on top of insanitary surface.

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Uncooked shelled eggs stored at room temperature

7-01 (A) Fly infestation is present. Multiple flies observed

Drinker's Pub — *Retail Food: Restaurant, Eat-in*
1903 Chestnut St — *Philadelphia, PA 19103*

Inspection Date

12/18/07

2-10.2 Ice is not protected from contamination. Ice scoop sitting out on unsanitary exterior of ice machine. Management instructed to initiate immediate corrective action.

7-01 (D) Roach infestation is present. Live roaches observed in basement in walk-in box area. Management instructed to initiate immediate corrective action.

19-01.1 Food establishment personnel food safety certified individual is not present. Has valid Serv/Safe. City food safty cert info issued. Management instructed to initiate immediate corrective action.

9/7/07

7-01 (B) Fruit fly infestation is present. In bar area. Management instructed to initiate immediate corrective action.

19-01.1 Food establishment personnel food safety certified individual is not present. Has valid Serv/Safe. City food safty cert info issued. Management instructed to initiate immediate corrective action.

9/7/06

No Critical Violations

8/7/05

No Critical Violations

7/9/05

No Critical Violations

Little Pete's — *Retail Food: Restaurant, Eat-in*
1904 Chestnut St — *Philadelphia, PA 19103*

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Little Pete's
1904 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

7/9/05

No Critical Violations

Pearl
1904 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

1/29/08

No Critical Violations

1/29/08

No Critical Violations

Square on Square
1905 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

10/4/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Raw chicken and raw beef were observed at 55 degrees Fahrenheit and 49 degrees Fahrenheit. The duration is unknown. Food item discarded/destroyed in an approved manner.
3-02.1 Refrigeration system does not maintain proper temperatures. Two of four refrigerators do not hold proper temperatures. Food service equipment use discontinued until repaired.

9/21/06

No Critical Violations

10/25/05

No Critical Violations

Devil's Alley
1907 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

4/25/08

No Critical Violations

12/24/07

2-10.2 Ice is not protected from contamination. Ice scoop handle lying in beverage ice in ice bin at soda unit. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Knives used for cutting food are stored in gaps between wall and prep table. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Soiled wiping cloths were observed being used to wipe off utensils. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Glass washing sink at bar was set up with sanitizer in middle bay. Management instructed to initiate immediate corrective action.

7/24/07

7-01 (A) Fly infestation is present. Flies observed at cook line and prep kitchen.

7/31/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Devil's Alley
1907 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

7/17/05

No Critical Violations

Cravings
1911 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

6/14/07

No Critical Violations

5/23/06

No Critical Violations

1/19/06

No Critical Violations

Le Castagne
1920 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

3/28/08

No Critical Violations

6/26/07

No Critical Violations

6/21/06

No Critical Violations

Dolce Carini
1929 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

11/17/06

No Critical Violations

10/5/06

No Critical Violations

10/20/05

No Critical Violations

Dunkin Donuts
2001 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

4/29/08

No Critical Violations

4/22/08

19-01.1 Food establishment personnel food safety certified individual is not present. A certified individual must be present during times of operation and preparation. Person with valid city certificate not present during tine of inspection.

2/26/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Dunkin Donuts *Retail Food: Restaurant, Eat-in*
2001 Chestnut St *Philadelphia, PA 19103*

Inspection Date

3/21/06

No Critical Violations

7/28/05

No Critical Violations

Old Nelson Food *Retail Food: Prepared Food Take-Out*
2002 Chestnut St *Philadelphia, PA 19103113*

Inspection Date

5/7/08

3-02.1 Refrigeration system does not maintain proper temperatures. Walk-in unit observed at 57° F during time of inspection. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Food equipment observed stored under insulation with heavy dust accumulation at 3 basin sink area. Splash guard not present between hand washing sink and food prep table. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required. Sneeze guard not provided for deli scales,
7-01 (L) Mouse infestation is present. Several fresh mouse droppings observed on floor in basement . Management instructed to initiate immediate corrective action.
8-06.1.1 (D) Soil line is in need of repair in basement. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths observed not stored in sanitizing solution. Employee observed using wiping cloth observed being to wipe off hands. Management is to discontinue unsanitary practice immediately.
12-01.5.B (5) Hot water at hand washing sink is not provided. Hot water not present for employee bathroom hand washing sink during time of inspection.

Old Nelson Food Market *Retail Food: Prepared Food Take-Out*
2002 Chestnut St *Philadelphia, PA 19103113*

Inspection Date

7/7/08

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard not present between hand washing sink and food prep table. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required. Sneeze guard not provided for deli scales,

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Wawa Food Market #145 *Retail Food: Prepared Food Take-Out*
2002 Chestnut St *Philadelphia, PA 19103113*

Inspection Date

6/13/07

19-01.1 Food establishment personnel food safety certified individual is not present.

5/8/06

No Critical Violations

9/27/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Jo Jo Place — *Retail Food: Prepared Food Take-Out*
2004 Chestnut St — *Philadelphia, PA 19103*

Inspection Date

6/26/07
No Critical Violations

5/26/06
No Critical Violations

8/2/05
No Critical Violations

Midtown IV Restaurant — *Retail Food: Restaurant, Eat-in*
2013 Chestnut St — *Philadelphia, PA 19103*

Inspection Date

3/29/07
19-01.1 Food establishment personnel food safety certified individual is not present.

3/27/06
No Critical Violations

11/1/05
No Critical Violations

9/15/05
7-01 (A) Fly infestation is present. Numerous flies observed in kitchen and in basement

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Peking Restaurant — *Retail Food: Restaurant, Eat-in*
2028 Chestnut St — *Philadelphia, PA 19103*

Inspection Date

5/28/08
19-01.1 Food establishment personnel food safety certified individual is not present. A certified individual must bee present during time of operation and preparation.

5/7/08
5-01.1 Food is not protected from contamination. Uncovered food items observed in refrigeration units and service station. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh mouse droppings observed in kitchen and storage areas.
17-0 (B) Exterior premises provide rodent or insect attraction or harborage. Homemade BBQ pit observed in yard. Several buckets filled with water observed in yard. Refuse present in yard. Several flies observed in the yard during time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. A certified individual must bee present during time of operation and preparation.

4/7/08
7-01 (L) Mouse infestation is present.Fresh mouse droppings observed in kitchen and basement areas.
8-06.1.1 (A) Liquid waste is not disposed of properly. Grease disposal service not provided during time of inspection. Provide adequate storage for grease and provide service for grease removal.
19-01.1 Food establishment personnel food safety certified individual is not present. a certified individual must be present during times of operation and preparation. Note: Employee with city certificate posted is not present during time of inspection.

1/23/07
No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Peking Restaurant
2028 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

1/20/06

No Critical Violations

12/20/05

2-10.2 Ice is not protected from contamination. Handling utensil handle in contact with ice.
8-06.1.1 (A) Liquid waste is not disposed of properly. Grease is picked up by trash company.
9-04 (B) Wiping cloths are used in an unapproved manner. not stored in sanitizing solution

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Fuji Mountain
2030 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

12/28/07

No Critical Violations

1/23/07

No Critical Violations

1/20/06

17-0 (A) Exterior premises are not clean. Grease stained sidewalk and tree trenches

12/20/05

17-0 (A) Exterior premises are not clean. Grease stained sidewalk and tree trenches

9/14/05

No Critical Violations

8/31/05

7-01 (L) Mouse infestation is present. Droppings observed at sushi bar on floor and behind equipment in service area

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Miran Restaurant
2034 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

10/12/07

No Critical Violations

9/14/07

7-01 (L) Mouse infestation is present- fresh mouse droppings behind prep. unit and behind garlic chopper on floor.

7/24/07

7-01 (A) Fly infestation is present. Flies were observed in prep and dining area.
9-04 (A) Sponges are used in an unapproved manner. Moist sponge use on food contact surfaces is prohibited.

12/29/06

No Critical Violations

12/15/05

No Critical Violations

11/29/05

7-01 (L) Mouse infestation is present. mouse feces inside walkin cooler unit, on lower shelving of tables & on floors along wall base in prep area. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present: AT FOOD PREP SINKS, ICE MACHINE DRAIN.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Miran Restaurant
2034 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

11/21/05

7-01 (L) Mouse infestation is present. scattered mouse feces inside walkin cooler unit, on fresh vegetables, under meat slicer, on food storage shelves & counters, on floor along walls of kitchen & bsmt storage. Management instructed to initiate immediate corrective action.
2-01.1 (B) Adulterated or unwholesome food is present: mouse feces on fresh cabbages in walkin cooler.
8-01.2 (A) An adequate supply of hot water is not provided. one residential 40 gal gas water heater is shared with 4 other apartments in upper floors.
11-09.3 Food equipment is not properly installed.
FLOOR DRAIN IN WALKIN COOLER UNIT
GARBAGE DISPOSAL IN WALL MOUNTED HAND SINK.
Kitchen handsink is lacking splashguard protection @ utensil sink.
Air drying rack installed on top of sanitizing compartment of 3-comp sink interfering with use.
8-02.2 An approved air gap is not present: AT FOOD PREP SINKS, ICE MACHINE DRAIN.
5-01.1 Food is not protected from contamination: bean sprout in water next to stair way in kitchen. foods not covered in walk-in unit Management instructed to initiate immediate corrective action.

Primo Hoagies
2043 Chestnut St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

7/28/06

No Critical Violations

7/28/05

No Critical Violations

Colney Deli
2047 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103172

Inspection Date

4/3/07

No Critical Violations

4/13/06

No Critical Violations

A Mandarin Restaurant
2102 Chestnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

5/7/07

No Critical Violations

5/4/07

19-01.1 Food establishment personnel food safety certified individual is not present.
10-02.4 Unapproved sanitizer is being used. Provide approved sanitizer. Management instructed to initiate immediate corrective action.
10-05.1 (B) Warewasher does not maintain proper washing and sanitizing temperatures. Low temp unit had observed temps of 110°F. The data plate requires 120F°.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

A Mandarin Restaurant — *Retail Food: Restaurant, Eat-in*
2102 Chestnut St — *Philadelphia, PA 19103*

Inspection Date

5/2/07

19-01.1 Food establishment personnel food safety certified individual is not present.

10-02.4 Unapproved sanitizer is being used. Provide approved sanitizer. Management instructed to initiate immediate corrective action.

10-05.1 (B) Warewasher does not maintain proper washing and sanitizing temperatures. Low temp unit had observed temps of 110°F. The data plate requires 120F°.

Palumbo's Grill — *Retail Food: Restaurant, Eat-in*
2104 Chestnut St — *Philadelphia, PA 19103*

Inspection Date

11/19/07

No Critical Violations

12/14/06

No Critical Violations

Two Red Boots Pizzeria — *Retail Food: Restaurant, Eat-in*
2104 Chestnut St — *Philadelphia, PA 19103*

Inspection Date

6/8/06

No Critical Violations

10/21/05

No Critical Violations

Beacon Center for Children — *Institution: Child, Child Care Centers*
2125 Chestnut St — *Philadelphia, PA 19103*

Inspection Date

9/20/07

No Critical Violations

8/24/07

19-01.1 Food establishment personnel food safety certified individual is not present-provider list given today.

8/21/07

No Critical Violations

8/14/06

No Critical Violations

8/2/05

No Critical Violations

Little Miracles Child Care — *Institution: Child, Child Care Centers*
2125 Chestnut St — *Philadelphia, PA 19103*

Inspection Date

8/21/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Little Miracles Child Care
2125 Chestnut St

Institution: Child, Child Care Centers
Philadelphia, PA 19103

Inspection Date

8/14/06

No Critical Violations

8/2/05

No Critical Violations

Albert Greenfield School
2200 Chestnut St

Institution: School, Public
Philadelphia, PA 19103

Inspection Date

4/23/08

7-01 (L) Mouse infestation is present. Fresh mouse droppings observed in library, adjacent classroom to library, and in kitchen area. Management instructed to initiate immediate corrective action.

10/11/07

No Critical Violations

6/13/07

No Critical Violations

11/20/06

No Critical Violations

5/3/06

No Critical Violations

Fazal Tawab's Vending Cart #000238
2201 Chestnut St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

6/11/08

No Critical Violations

Olde City Coffee
221 Church St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

7/2/07

No Critical Violations

5/31/06

No Critical Violations

Sugar Mom's Church Street Lounge
225 Church St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

11/14/07

No Critical Violations

9/14/07

7-01 (L) Mouse infestation is present. Mouse droppings were observed on kitchen floor perimeters. Management instructed to initiate immediate corrective action.

8/25/06

No Critical Violations

BP Amoco *Retail Food: General Convenience*
900 W College Av *Philadelphia, PA 19130*

Inspection Date

7/24/08

No Critical Violations

11/26/07

No Critical Violations

12/8/06

No Critical Violations

12/8/06

No Critical Violations

4/3/06

5-04.2 (A) Approved sneeze guards are not provided as required for hot dog roller. Management instructed to initiate immediate corrective action.
12-01.5.B (4) Cold water at hand washing sink is not provided in toilet room. Management instructed to initiate immediate corrective action.

3/1/06

5-04.2 (A) Approved sneeze guards are not provided as required for hot dog roller. Management instructed to initiate immediate corrective action.
12-01.5.B (4) Cold water at hand washing sink is not provided in toilet room. Management instructed to initiate immediate corrective action.

Blue Cross River Rink at Penns Landing *Vendor: Special Event Permanent*
55 S Columbus Bl *Philadelphia, PA 19106*

Inspection Date

1/12/06

No Critical Violations

12/27/05

8-01.2 (C) Hot water is not provided-----cold water is provided at the hand wash station inside the cook tent. Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sinks are not provided-----within concession tent service area. Management instructed to initiate immediate corrective action.

Beka's Hamburgers/Fries Stand *Vendor: Special Event Permanent*
201 S Columbus Bl *Philadelphia, PA 19106*

Inspection Date

11/8/05

No Critical Violations

8/7/05

8-01.2 (C) Hot water is not provided-----at the hand wash station---replace the malfunctioning propane-fired heating system with a fail safe electrical heating unit to maintain hot running water throughout the time that the stand is open for business.
2-01.1 (A) Food is not from an approved source------maintain food receipts at stand.
5-01.1 Food is not protected from contamination-----no wall panel enclosure for the stand.

Beka's Water Ice Stand *Vendor: Special Event Permanent*
201 S Columbus Bl *Philadelphia, PA 19106*

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Beka's Water Ice Stand *Vendor: Special Event Permanent*
201 S Columbus Bl *Philadelphia, PA 19106*

Inspection Date

8/7/05

No Critical Violations

Taco Nacho Hut *Vendor: Special Event Permanent*
201 S Columbus Bl *Philadelphia, PA 19106*

Inspection Date

11/8/05

No Critical Violations

8/7/05

2-01.1 (A) Food is not from an approved source----maintain receipts at the stand location.
5-01.1 Food is not protected from contamination----no wall enclosures present at the stand.
8-01.2 (C) Hot water is not provided----at the hand wash station.

Beka's Hot Dog/Funnel Cake Stand *Vendor: Special Event Permanent*
211 S Columbus Bl *Philadelphia, PA 19106*

Inspection Date

11/8/05

No Critical Violations

8/7/05

5-01.1 Food is not protected from contamination------hot dog rotisserie was located at front of the stand with the hot dogs exposed to the the patrons--re-locate to the rear area of the stand (this was corrected upon request). Also, wall enclosures for the stand are not present.
12-02.1 (B) Required hand washing sinks are not provided-----open buckets of water are not acceptable---provide an NSF approved semi-permanent handwash station with hot/cold running water available at all times when stand is in operation.

Fresh Fruit Salad *Vendor: Special Event Permanent*
211 S Columbus Bl *Philadelphia, PA 19106*

Inspection Date

7/25/05

No Critical Violations

Hyatt Regency Hotel @ Penns Landing *Retail Food: Hotel/Motel*
211 S Columbus Bl *Philadelphia, PA 19106*

Inspection Date

1/9/08

No Critical Violations

12/6/07

2-10.2 Ice is not protected from contamination. A water bottle and a drink mixing cup were observed in customer serving ice. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Several live fruit flies were observed in flight behind the bar. Management instructed to initiate immediate corrective action.

3/28/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Hyatt Regency Hotel @ Penns Landing *Retail Food: Hotel/Motel*
211 S Columbus Bl *Philadelphia, PA 19106*

Inspection Date

2/2/07

7-01 (L) Mouse infestation is present- heavy/large mouse feces around spilled rice in dry storge room/ mouse feces and spilled rodenticide in cabinets under guest buffet station. Management instructed to initiate immediate corrective action.

7/21/06

No Critical Violations

Irish Ice *Vendor: Special Event Permanent*
211 S Columbus Bl *Philadelphia, PA 19106*

Inspection Date

7/16/05

No Critical Violations

Penns Landing Great Plaza Commissary *Retail Food: Commissary*
301 S Columbus Bl *Philadelphia, PA 19106*

Inspection Date

5/24/07

No Critical Violations

Plays and Players Club *Retail Food: Restaurant, Private Club*
1714 Delancey St *Philadelphia, PA 19103*

Inspection Date

8/1/07

No Critical Violations

7/14/05

No Critical Violations

Michael's La Veranda *Retail Food: Restaurant, Eat-in*
31 N Delaware Av *Philadelphia, PA 19106*

Inspection Date

5/22/08

19-01.1 Food establishment personnel food safety certified individual is not presen- servsafe manager present/ city certificate is not present; application was previously issued.
7-01 (L) Mouse infestation is present: fresh mouse feces observed on floor in pizza oven area, adjacent to cold buffet units along ledge.
3-01.1 (A) Potentially hazardous food is stored at improper temperature: 1 prep. unit at cookline observed at 46-49 °F. The following foods were discarded: Approx. 10 slices cheese, 1/2 cup bacon slices, 1 serving veal, 3 servings chicken (all observed at 50 °F).
3-02.1 Refrigeration system does not maintain proper temperatures: 1 prep. unit at 46-49 °F; buffet units observed at 62-65 degrees (no potentially hazardous foods are currently stored here. Orders: discontinue use until repair, for potentially hazardous foods).
2-06.4 Shellfish Purchase records/tags are not kept for 90 days- only current stock tags available.
2-10.2 Ice is not protected from contamination- drink ice in direct contact with soda lines & cold plate.
8-01.2 (C) Hot water is not provided:2nd fl. bar sinks & 1 sink kin kitchen. Orders: Discontinue beverage service at 2nd fl. private room & banquet room until hot water is provided.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Michael's La Veranda
31 N Delaware Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

3/11/08

7-01 (L) Mouse infestation is present- fresh mouse feces observed in various areas (floor near slicer, grill /brick oven area, 2nd floor bar sideroom; lower shelving in warewashing area; floor in rear of kitchen- West facing wall.
2-06.4 Shellfish Purchase records/tags are not kept for 90 days- only current stock tags present.
2-10.2 Ice is not protected from contamination- drink ice in direct contact with soda lines & cold plate.
8-01.2 (C) Hot water is not provided- at 2nd fl. bar handsink & 3-bay sink.
19-01.1 Food establishment personnel food safety certified individual is not present- serv-safe manager present; city certificate needed (application obtained).

7/21/06

No Critical Violations

Comfort Inn
100 N Delaware Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

12/5/07

No Critical Violations

11/28/07

19-01.1 Food establishment personnel food safety certified individual is not present. ServSafe certified individuals are present, but city certificates have not been obtained.

7/21/06

No Critical Violations

Rock Lobster
221 N Delaware Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

5/2/06

No Critical Violations

4/28/06

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Approximately 15 lbs of various breaded, uncooked fish filets and 5 lbs mussels observed with internal temperatures of 57 - 60 °F. Food item discarded/destroyed in an approved manner.
3-02.1 Refrigeration system does not maintain proper temperatures. boskets on refrigerated drawers do not Seal properly. Temp of unit was observed @ 62 °F. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed in dry storage area and behind hot water heater. Management instructed to initiate immediate corrective action.

9/23/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Rock Lobster
221 N Delaware Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

7/11/05

3-02.1 Refrigeration system does not maintain proper temperatures -- SEVERAL UNITS CURRENTLY OUT OF TEMP: Salad prep unit--48°F / Grill line prep unit: 55°F / Seafood refrigerator-- 51°F *Seafood on ice in addition to unit. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature -- ALL POTENTIALLY HAZARDOUS ITEMS IN DEFECTIVE UNITS ARE TO BE DISCARDED. Management initiated immediate corrective action.
7-01 (L) Mouse infestation is present -- Fresh mouse feces observed on floors in dry storage area / warewashing area. Management instructed to initiate immediate corrective action.

Dave & Buster's
325 N Delaware Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106141

Inspection Date

7/18/08

19-01.1 Food establishment personnel food safety certified individual is not present. Course certificates are present. Management instructed to initiate immediate corrective action.

4/9/08

8-06.1.1 (C) Drain line is in need of repair. A utensil sink at the square bar is leaking. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Course certificates are present. Management instructed to initiate immediate corrective action.

3/8/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Approx. 20lbs of various foods stored in hot prep area bainemarie at 47°F. Management initiated immediate corrective action. Food refrigerated to meet cooling requirements.
3-02.1 Refrigeration system does not maintain proper temperatures. Hot food prep area bainemarie recorded at 47°F. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Approx. 50lbs of raw chicken stored uncovered in beer walk-in box.. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided in bar service areas; recorded at 98°F maintain above 110°F. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair under Midway Bar hand sink. Tightly fix drain line above catch basin; currently drains on floor. Management instructed to initiate immediate corrective action.
9-02.3 (B) Employees are smoking in uapproved areas. Hallway outside kitchen and employee toilet rooms; cigarette butts and aroma observed. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. At bar service areas due to lack of hot water; 98°F. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Obtain Philadelphia Food Safety Certificates; servsafes held; call 215.685.7495 for applications. Management instructed to initiate immediate corrective action.

7/10/06

No Critical Violations

5/30/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Hibachi
325 N Delaware Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106141

Inspection Date

7/17/08

No Critical Violations

3/12/08

19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

11/9/06

No Critical Violations

9/9/05

No Critical Violations

9/8/05

No Critical Violations

Cavanaugh's River Deck
417 N Delaware Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

7/25/08

8-01.2 (C) Hot water is not provided. Provide hot running water to all hand washing sinks where needed in kitchen.

6/21/07

No Critical Violations

6/21/07

No Critical Violations

6/19/07

8-01.2 (C) Hot water is not provided.
PROVIDE HOT RUNNING WATER FOR HANDWASHING SINKS LOCATED IN BAR SERVICE STATIONS. Management instructed to initiate immediate corrective action.

7/14/06

2-10.2 Ice is not protected from contamination----- ice-scoop noted impropely stored in ice for patron's use/encrusted old food debris/stains/dust still noted in and around ice bins for ice used for patron at out side bar next water, as this is a potential source of cross-contaminaton.
7-01 (L) Mouse infestation is present--several fresh and old mouse droppings still noted under and behind food storage equipment in food preparation area.
7-01 (A) Fly infestation is present---- flies noted in food preparation and serving/bar areas

6/15/06

2-10.2 Ice is not protected from contamination-----encrusted old food debris/stains/dust noted in and around ice bins for ice used for patron, as this is a potential source of cross-contaminaton.
5-01.1 Food is not protected from contamination-----several cooked/ready-to-eat food noted not covered to prevent potential cross-contamination, in main grilling kitchen
7-01 (L) Mouse infestation is present--several fresh and old mouse droppings under and behind food storage equipment in food preparation area.
9-04 (B) Wiping cloths are used in an unapproved manner-----moist white wiping cloth noted sitting on top food prepatation table during food preparation observed not stored in sanitizing solution between use.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Egypt
520 N Delaware Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

11/8/06

No Critical Violations

11/7/06

8-01.2 (C) Hot water is not provided.

PROVIDE HOT RUNNING WATER FOR SINKS IN SERVICE BARS. Management instructed to initiate immediate corrective action.

Riverside News Stand
520 N Delaware Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19123

Inspection Date

3/12/08

19-01.1 Food establishment personnel food safety certified individual is not present.

6/19/07

19-01.1 Food establishment personnel food safety certified individual is not present.

7/27/06

No Critical Violations

Solo Night Club
520 N Delaware Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

4/8/08

2-10.2 Ice is not protected from contamination. Bottles and cold plates are stored in ice bins. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. An ice bin drains to the floor. A drain line is loose from a utensil sink.
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

4/2/08

No Critical Violations

3/3/08

No Critical Violations

1/18/08

2-10.2 Ice is not protected from contamination. Numerous bottled beverages stored in bar area ice maker. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sinks is not provided in toilet rooms. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Call 215.685.7498 for provider list. Management instructed to initiate immediate corrective action.

Kwik Farms
600 N Delaware Av

Retail Food: General Convenience
Philadelphia, PA 19123

Inspection Date

4/10/08

19-01.1 Food establishment personnel food safety certified individual is not present.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Kwik Farms — *Retail Food: General Convenience*
600 N Delaware Av — *Philadelphia, PA 19123*

Inspection Date

1/31/08
19-01.1 Food establishment personnel food safety certified individual is not present.

2/14/07
No Critical Violations

4/18/06
No Critical Violations

Flow Night Club — *Retail Food: Restaurant, Eat-in*
700 N Delaware Av — *Philadelphia, PA 19123*

Inspection Date

12/6/06
No Critical Violations

12/19/05
No Critical Violations

Eighth Floor — *Retail Food: Restaurant, Eat-in*
800 N Delaware Av — *Philadelphia, PA 19123*

Inspection Date

6/20/06
No Critical Violations

Chrome — *Retail Food: Restaurant, Eat-in*
927 N Delaware Av — *Philadelphia, PA 19123*

Inspection Date

5/26/06
No Critical Violations

4/19/06
5-01.8 Live animals or fowl are not excluded from food establishment preparation areas. Remove cats from outside dining area. Management instructed to initiate immediate corrective action.

The Roxxy — *Retail Food: Restaurant, Eat-in*
927 N Delaware Av — *Philadelphia, PA 19123*

Inspection Date

7/17/08
No Critical Violations

3/12/08
19-01.3 Food establishment personnel food safety certificate is not posted.

Brian,s Seafood — *Retail Food: Restaurant, Eat-in*
944 N Delaware Av — *Philadelphia, PA 19123*

Inspection Date

8/24/05
No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Wings To Go
944 N Delaware Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

9/6/05

No Critical Violations

Riverside Grill
1347 N Delaware Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

7/25/07

19-01.1 Food establishment personnel food safety certified individual is not present.

4/20/07

5-01.1 Food is not protected from contamination. Due to mouse infestation.
7-01 (L) Mouse infestation is present. Fresh mouse droppings still noted on floor perimeter especailly in water heater and utility room.
9-04 (B) Wiping cloths are used in an unapproved manner. One moist wiping cloth noted sitting on food preparation table observed not stored in sanitizing solution at the time of this inspection.
19-01.1 Food establishment personnel food safety certified individual is not present.

3/12/07

5-01.1 Food is not protected from contamination. Due to mouse infestation.
7-01 (L) Mouse infestation is present. Fresh mouse droppings noted on floor perimeter especailly in waterheat and utility room.
9-04 (B) Wiping cloths are used in an unapproved manner. One moist wiping cloth noted sitting on food preparation table observed not stored in sanitizing solution at the time of this inspection.

6/23/06

No Critical Violations

2/21/06

7-01 (L) Mouse infestation is present-----due to fresh and old mouse droppings still observed, especially under and behind food storage/cooking equipment and sinks and floor perimeters

1/12/06

3-01.1 (A) Potentially hazardous food is stored at improper temperature---a tray of fresh/raw eggs at ambient temperature of 70° F, noted on countertop next grill at the time of this inspection. Food worker states, same was placed there lessthan 30 minutes ago.
Food worker took immediate corrective action.
7-01 (L) Mouse infestation is present-----due to fresh and old mouse doppings, especially under and behind food storage/cooking equipment and sinks.

B&L Sales
1 Dock St

Retail Food: General Convenience
Philadelphia, PA 19106

Inspection Date

6/6/08

No Critical Violations

Java Concepts @ SHS
1 Dock St

Retail Food: Hotel/Motel
Philadelphia, PA 19106

Inspection Date

5/21/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Sheraton Society Hill
1 Dock St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

12/21/07

No Critical Violations

9/14/07

No Critical Violations

6/25/07

19-01.1 Food establishment personnel food safety certified individual is not present. Valid ServSafe certificates are posted, but city certificates have not been obtained.
8-02.1 (B) A cross connection is present: at the three compartment bar sink. Water that drains from one compartment comes up through the drains of the other two compartments. Management instructed to initiate immediate corrective action.

5/21/06

No Critical Violations

Travel Traders Gift Shop
1 Dock St

Retail Food: General Convenience
Philadelphia, PA 19106

Inspection Date

6/25/07

No Critical Violations

5/21/06

No Critical Violations

Steak & All
1701 N Dover St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

6/10/08

No Critical Violations

7/10/07

No Critical Violations

7/7/06

No Critical Violations

8/22/05

No Critical Violations

7/13/05

2-01.4 Food is not properly labeled/packaged. Label all bulk food containers in english. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Observed throughout food prep areas. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Basement catch basin clogged and overflowing. Management instructed to initiate immediate corrective action.

McGillin's Old Ale
1310 Drury Ln

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

McGillin's Old Ale
1310 Drury Ln

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

7/15/08

7-01 (B) Fruit fly infestation is present. Numerous fruit flies observed at first and second floor bars. Eliminate fruit fly infestation. Management instructed to initiate immediate corrective action.

11/10/06

No Critical Violations

10/3/05

No Critical Violations

Thurgood head start
600 W Duncannon St

Institution: Child, Child Care Centers
Philadelphia, PA

Inspection Date

12/4/07

No Critical Violations

12/15/06

7-01 (L) Mouse infestation is present ; numerous dry old mouse droppings observed on food storage room flooring.
Management instructed to initiate immediate corrective action.

12/4/06

7-01 (L) Mouse infestation is present ; numerous mouse droppings observed in food storage room.
Management instructed to initiate immediate corrective action.

Thurgood Marshall Head Start
600 W Duncannon St

Institution: Child, Child Care Centers
Philadelphia, PA 19130

Inspection Date

4/21/08

4-01.1 (A) Food/Food service article storage does not provide protection. Food containers stored on shelving with mouse feces. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on floor perimeters (mop sink room, dry storage room) and on dry storage shelving. Management instructed to initiate immediate corrective action.

Geca Daycare
1138 Dunton St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19123

Inspection Date

2/26/07

No Critical Violations

Elfreth's Alley Museum
124 Elfreth's Al

Retail Food: General Convenience
Philadelphia, PA 19106

Inspection Date

1/17/08

No Critical Violations

9/8/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Festival Food Management — *Retail Food: Caterer*
320 Fairmount Av — *Philadelphia, PA 19123*

Inspection Date

1/23/07

No Critical Violations

Manati Grocery — *Retail Food: Restaurant, Eat-in*
400 Fairmount Av — *Philadelphia, PA 19123*

Inspection Date

2/4/08

No Critical Violations

1/17/07

No Critical Violations

3/27/06

No Critical Violations

Frog Commissary — *Retail Food: Caterer*
435 Fairmount Av — *Philadelphia, PA 19123*

Inspection Date

2/6/08

No Critical Violations

1/22/07

No Critical Violations

1/25/06

No Critical Violations

7/14/05

2-01.1 (C) Spoiled food is present.
Remove spoiled food from Kosher kitchen. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit.
Maintain sousa dip/mixes at 41° degress F. OR less.
sousa dip was recording 46 degress f.
9-02.3 (A) Employee observed not following good hygienic personal practices.
Employee observed cutting fresh strawberries with bare hands. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner.
Discard old stain and unclean wiping cloths from three compartment sink
located in Kosher kitchen. Management instructed to initiate immediate corrective action.

Pura Vida Latin Restaurant — *Retail Food: Prepared Food Take-Out*
527 Fairmount Av — *Philadelphia, PA 19123*

Inspection Date

2/5/08

No Critical Violations

1/23/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

7th & Fairmount
623 Fairmount Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19123

Inspection Date

7/24/08

No Critical Violations

9/12/07

No Critical Violations

11/22/06

No Critical Violations

Fair Mart Market
623 Fairmount Av

Retail Food: Grocery Market
Philadelphia, PA 19123

Inspection Date

3/25/08

8-06.1.1 (A) Liquid waste(standing mop water) is not disposed of properly.
8-06.1.1 (D) Soil line is in need of repair. A receptacle in the basement is not trapped.
10-02.4 Unapproved sanitizer(scented bleach) is being used.
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

1/17/08

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Stoppers not provided for 3 bay sink. Management initiated immediate corrective action and obtained stoppers from sales rack.
19-01.1 Food establishment personnel food safety certified individual is not present. Call 215.685.7498 for provider list. Management instructed to initiate immediate corrective action.

Fairmart Market
623 Fairmount Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19123

Inspection Date

9/25/06

No Critical Violations

3/9/06

No Critical Violations

Friends Neighborhood Guild
735 Fairmount Av

Institution: After School Program
Philadelphia, PA 19123

Inspection Date

10/19/05

No Critical Violations

Guild House West
1221 Fairmount Av

Retail Food: General Convenience
Philadelphia, PA 19123

Inspection Date

6/15/06

No Critical Violations

Yokohoma Seafood Co.
1428 Fairmount Av

Wholesale: Warehouse
Philadelphia, PA 19130

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Yokohoma Seafood Co.
1428 Fairmount Av

Wholesale: Warehouse
Philadelphia, PA 19130

Inspection Date

10/24/07

No Critical Violations

Prince's 1500
1436 Fairmount Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

5/20/08

19-01.1 Food establishment personnel food safety certified individual is not present.

4/18/08

19-01.1 Food establishment personnel food safety certified individual is not present.

3/13/08

5-01.1 Food is not protected from contamination.Change deep fryer oil no visible depth and or over use
8-06.1.1 (A) Liquid waste is not disposed of properly.An approved means of old cooking disposal is not provided.
19-01.1 Food establishment personnel food safety certified individual is not present.
8-06.1.1 (C) Drain line is in need of repair.

2/1/07

No Critical Violations

3/22/06

No Critical Violations

Back Home Café
1515 Fairmount Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

7/17/08

5-01.1 Food is not protected from contamination. All food must covered in the prep area and the freezer. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed throughout warewashing and utensil storage area. Management instructed to initiate immediate corrective action.

1/9/08

19-01.1 Food establishment personnel food safety certified individual is not present. Two ServSafe certificates are held by staff members and new manager states that applications were sent approximately two months ago. They haven't received certificated to date.

11/30/06

No Critical Violations

10/30/06

7-01 (A) Fly infestation is present. Flies observed throughout rear prep, warewashing and utensil storage areas. Management instructed to initiate immediate corrective action.

9/27/06

7-01 (A) Fly infestation is present. Flies observed throughout warewashing and utensil storage areas. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Back Home Café *Retail Food: Restaurant, Eat-in*
1515 Fairmount Av *Philadelphia, PA 19130*

Inspection Date

8/22/06

7-01 (A) Fly infestation is present. Flies observed throughout warewashing and utensil storage areas. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present at food prep sink drain line and ice maker waste water outlet. Provide at least a one inch gap between drain lines and collar flood levels. Management instructed to initiate immediate corrective action.

7/21/05

No Critical Violations

Youth Emergency Services *Institution: Orphanages, Boarding Home for Childre*
1526 Fairmount Av *Philadelphia, PA 19130*

Inspection Date

11/28/07

No Critical Violations

5/22/07

No Critical Violations

12/18/06

7-01 (D) Roach infestation is present. Baby roaches observed in kitchen. Management instructed to initiate immediate corrective action.

11/9/05

No Critical Violations

New Deal Restaurant *Retail Food: Restaurant, Eat-in*
1600 Fairmount Av *Philadelphia, PA 19130*

Inspection Date

7/7/08

No Critical Violations

6/4/08

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Temperature of raw eggs in deli display unit at 50° F. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Live roaches on basement floor.

7-01 (H) Spider infestation is present. On ceiling of the basement area. Management instructed to initiate immediate corrective action.

10/16/07

No Critical Violations

9/21/06

No Critical Violations

9/2/05

No Critical Violations

Market At Fairmount Ave *Retail Food: Grocery Market*
1642 Fairmount Av *Philadelphia, PA 1913014(*

Inspection Date

9/28/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Market At Fairmount Ave
1642 Fairmount Av

Retail Food: Grocery Market
Philadelphia, PA 19130140

Inspection Date

10/25/06
No Critical Violations

9/16/05
No Critical Violations

Mr. Jay's Place
1700 Fairmount Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

12/27/07
No Critical Violations

9/21/06
No Critical Violations

8/29/05
No Critical Violations

Stone's Fairmount Beverage
1701 Fairmount Av

Retail Food: Grocery Market
Philadelphia, PA 19130

Inspection Date

8/9/07
No Critical Violations

9/27/06
No Critical Violations

9/16/05
No Critical Violations

Young World Early Learning Center
1737 Fairmount Av

Institution: Child, Child Care Centers
Philadelphia, PA 19130

Inspection Date

6/4/08
No Critical Violations

5/2/08
7-01 (L) Mouse infestation is present.
Mice droppings observed in storage cabinet in kitchen. Management instructed to initiate immediate corrective action.

10/15/07
No Critical Violations

8/18/06
No Critical Violations

8/25/05
No Critical Violations

Herman's Newstand
1901 Fairmount Av

Retail Food: Mobile Food Vendor
Philadelphia, PA 19130

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Herman's Newstand
1901 Fairmount Av

Retail Food: Mobile Food Vendor
Philadelphia, PA 19130

Inspection Date

4/24/07
No Critical Violations

4/7/06
No Critical Violations

Rite Aid #3434
1924 Fairmount Av

Retail Food: General Convenience
Philadelphia, PA 19130152

Inspection Date

2/12/08
No Critical Violations

8/9/07
No Critical Violations

9/27/06
No Critical Violations

10/6/05
No Critical Violations

Fairmount Pizzeria
2000 Fairmount Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

9/28/07
No Critical Violations

1/16/07
No Critical Violations

6/2/06
No Critical Violations

10/6/05
No Critical Violations

Fairmount Hardware
2003 Fairmount Av

Retail Food: General Convenience
Philadelphia, PA 19130

Inspection Date

2/12/08
No Critical Violations

8/10/07
No Critical Violations

10/24/06
No Critical Violations

9/16/05
No Critical Violations

Philly's Flavors *Retail Food: Prepared Food Take-Out*
2004 Fairmount Av *Philadelphia, PA 19130*

Inspection Date

4/18/08

No Critical Violations

3/13/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature.Ice cream mix at room temp @78*f Management initiated immediate corrective action.

10/11/06

No Critical Violations

8/30/06

7-01 (A) Fly infestation is present. Live flies observed hovering and landing throughout food prep areas. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Splasg guard not provided between hand sink and open food items in food prep area. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present at basement catch basin or dipwells water inlets. Provide at least an one inch gap between drain lines and water spouts. Management instructed to initiate immediate corrective action.

8/11/05

No Critical Violations

Loca Italian Bistro *Retail Food: Restaurant, Eat-in*
2025 Fairmount Av *Philadelphia, PA 19103*

Inspection Date

3/26/08

No Critical Violations

8/15/07

No Critical Violations

Schnell's Beer Distributor *Retail Food: General Convenience*
2025 Fairmount Av *Philadelphia, PA*

Inspection Date

10/6/05

No Critical Violations

Mugshots Coffee House & Juice Bar *Retail Food: Restaurant, Eat-in*
2100 Fairmount Av *Philadelphia, PA 19130*

Inspection Date

10/31/05

No Critical Violations

10/6/05

7-01 (A) Fly infestation is present.
Flies observed in kitchen by handwashing sink. Management instructed to initiate immediate corrective action.

Mugshots Coffee House and Juice Bar *Retail Food: Restaurant, Eat-in*
2100 Fairmount Av *Philadelphia, PA 19130*

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Mugshots Coffee House and Juice Bar
2100 Fairmount Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

2/12/08

No Critical Violations

8/10/07

No Critical Violations

10/24/06

No Critical Violations

10/24/06

No Critical Violations

Gloria's Gourmet Seafood
2120 Fairmount Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

7/6/06

8-06.1.1 (A) Liquid waste is not disposed of properly. Provide a metal oil drum(s) and recycling company for used deep fryer cooking oil. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present at kitchen food prep sink. Provide at least a one inch gap between sink drain line and sewage line. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Hand sinks not provided in bar service areas. Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sinks are not provided in bar service areas. Management instructed to initiate immediate corrective action.

Heaven's Fine Dining
2120 Fairmount Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

8/1/07

8-02.2 An approved air gap is not present at kitchen food prep sink. Provide at least a one inch gap between sink drain line and sewage line. Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sinks are not provided in bar service areas. Management instructed to initiate immediate corrective action.

5/8/07

8-02.2 An approved air gap is not present at kitchen food prep sink. Provide at least a one inch gap between sink drain line and sewage line. Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sinks are not provided in bar service areas. Management instructed to initiate immediate corrective action.

Heaven's Fine Dining
2120 Fairmount Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

10/27/06

7-01 (L) Mouse infestation is present. Mouse feces observed in kitchen, rear prep and storage areas on floor perimeters. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Provide a metal oil drum(s) and recycling company for used deep fryer cooking oil. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present at kitchen food prep sink. Provide at least a one inch gap between sink drain line and sewage line. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Hand sinks not provided in bar service areas. Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sinks are not provided in bar service areas. Management instructed to initiate immediate corrective action.

9/14/06

7-01 (L) Mouse infestation is present. Mouse feces observed throughout rear prep and storage areas on floor perimeters. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Provide a metal oil drum(s) and recycling company for used deep fryer cooking oil. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present at kitchen food prep sink. Provide at least a one inch gap between sink drain line and sewage line. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Hand sinks not provided in bar service areas. Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sinks are not provided in bar service areas. Management instructed to initiate immediate corrective action.

The Fairmounter
2120 Fairmount Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

10/16/07

No Critical Violations

8/7/07

No Critical Violations

8/3/07

No Critical Violations

Urban Saloon
2120 Fairmount Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

5/29/08

19-01.1 Food establishment personnel food safety certified individual is not present.
OBTAIN FOOD SAFETY CERTIFICATE ISSUED BY
THE PHILADELPHIA HEALTH DEPARTMENT.
SERVSAFE CERTIFICATE ONLY.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Jack's Firehouse
2130 Fairmount Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

9/28/07

No Critical Violations

5/8/07

No Critical Violations

3/23/07

7-01 (L) Mouse infestation is present. Fresh droppings were observed along floor perimeters in kitchen.

7/6/06

No Critical Violations

5/24/06

2-10.2 Ice is not protected from contamination. 2 bottled beers stored in drinking ice at bar. Management initiated immediate corrective action.
5-01.1 Food is not protected from contamination. Uncovered cooked/raw meats (70lbs) and buckets of stock in walk-in box. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Drain flies observed in kitchen areas surrounding drains and warewashing machine. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Provide a metal oil drum(s) and approved recycling company for used deep fryer cooking oil. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided in kitchen. Management instructed to initiate immediate corrective action.

Zorba's
2230 Fairmount Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

7/17/08

No Critical Violations

3/26/08

19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.
OBTAIN CURRENT FOOD SAFETY CERTIFICATE ISSUED BY THE PHILADELPHIA DEPARTMENT OF PUBLIC HEALTH.
215-685=7495

9/18/07

No Critical Violations

10/27/06

No Critical Violations

9/29/05

No Critical Violations

Garden Fresh Produce & Deli
2244 Fairmount Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19130420

Inspection Date

7/8/08

19-01.1 Food establishment personnel food safety certified individual is not present. Mut obain current Food Safety Certificte issued by the Phildelphia Health Department. ServSafe certificte is present.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Garden Fresh Produce & Deli *Retail Food: Prepared Food Take-Out*
2244 Fairmount Av *Philadelphia, PA 19130420*

Inspection Date

5/30/08

9-02.3 (B) Employees are smoking in unapproved areas. Cigarette residual observed on basement floor. Management instructed to initiate immediate corrective action.

9/18/07

No Critical Violations

12/27/06

No Critical Violations

11/22/06

No Critical Violations

11/22/05

No Critical Violations

London Grill *Retail Food: Restaurant, Eat-in*
2301 Fairmount Av *Philadelphia, PA 19130*

Inspection Date

6/3/08

No Critical Violations

4/29/08

7-01 (L) Mouse infestation is present.
MOUSE DROPPINGS WERE OBSERVED ON BASEMENT FLOOR BY SINK OPPOSITE CELLAR STEPS.

3/26/08

7-01 (L) Mouse infestation is present.
MOUSE DROPPINGS WERE OBSERVED ON BASEMENT FLOOR BY SINK OPPOSITE CELLAR STEPS.
10-02.2 (B) Food equipment and utensils are improperly sanitized.
ALWAYS ARRANGE BAR,S THREE COMPARTMENT SINK IN THE FOLLOWING WAY
WASH, RINSE, SANITIZE.

AT TIME .AND .DATE OF THIS INSPECTION BAR SINK COMPARTMENTS WERE EMPTY.
Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.
19-01.3 Food establishment personnel food safety certificate is not posted.

12/5/07

No Critical Violations

2/13/07

No Critical Violations

1/2/07

7-01 (L) Mouse infestation is present. Fresh and old droppings observed along perimeter and shelves in basement.

10/24/06

7-01 (L) Mouse infestation is present. Fresh and old droppings observed along scattered areas of the perimeter in kitchen and along perimeter and shelves in basement. Live mouse observed running on basement floor.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

London Grill
2301 Fairmount Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

10/24/05
No Critical Violations

10/13/05
No Critical Violations

Sunoco A Plus Mini Market # 7349
2308 Fairmount Av

Retail Food: General Convenience
Philadelphia, PA 19130

Inspection Date

3/26/08
No Critical Violations

8/31/07
No Critical Violations

12/15/06
No Critical Violations

1/31/06
No Critical Violations

CVS Pharmacy #2159
2318 Fairmount Av

Retail Food: General Convenience
Philadelphia, PA 19130

Inspection Date

3/26/08
No Critical Violations

8/31/07
No Critical Violations

12/21/06
No Critical Violations

2/9/06
No Critical Violations

Illuminari
2321 Fairmount Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

3/26/08
No Critical Violations

9/18/07
No Critical Violations

11/24/06
No Critical Violations

12/27/05
No Critical Violations

Pete's Famous Pizza *Retail Food: Restaurant, Eat-in*
2328 Fairmount Av *Philadelphia, PA 19130*

Inspection Date

3/27/08

5-01.1 Food is not protected from contamination.
ALL FOOD ITEMS MUST BE COVERED. Management instructed to initiate immediate corrective action.
17-0 (B) Exterior premises provide rodent or insect attraction or harborage. Accumulated boxes nd debris, along with grease accumulation on and around second exhaust "tower", is present on exterior landing between 1st & 2nd floors.

1/9/08

5-01.1 Food is not protected from contamination. All food must be stored covered.
7-01 (L) Mouse infestation is present. Fresh droppings observed in rear storage area. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. 1st floor walkin box currently drains onto ground of exterior alley way (exit located in rear storage area).

12/11/06

No Critical Violations

10/6/06

No Critical Violations

9/19/06

7-01 (A) Fly infestation is present and observed in 2nd floor food prep room and rear storage area. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present at 2nd floor food prep sink. Management instructed to initiate immediate corrective action.

7/19/06

7-01 (A) Fly infestation is present.
FLIES OBSERVED IN KITCHEN AND REAR STOREROOM. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present at 2nd floor food prep sink. Management instructed to initiate immediate corrective action.

3/8/06

4-01.1 (A) Food/Food service article storage does not provide protection. Bottled beverages(50+) stored outside in rear alley in rain drain on ground. Management instructed to initiate immediate corrective action.
5-01.8 Live animals are not excluded from food establishment preparation areas. Cat observed in 2nd floor food prep area/storage room. Management instructed to initiate immediate corrective action.
8-01.4 Non-potable water is in contact with food or food service articles. Beverages stored in outside alley on ground near drain and under stairs where rainfall puddles. Management instructed to initiate immediate corrective action. .
8-02.2 An approved air gap is not present at 2nd floor food prep sink. Management instructed to initiate immediate corrective action.

Bishop's Collar *Retail Food: Restaurant, Eat-in*
2349 Fairmount Av *Philadelphia, PA 19130*

Inspection Date

3/28/08

No Critical Violations

3/18/07

No Critical Violations

Bishop's Collar
2349 Fairmount Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

4/26/06

No Critical Violations

8/24/05

2-10.2 Ice is not protected from contamination; bottle and beverage lines in direct contact with bar drink ice. Remove bottle and provide a partition between beverages lines and ice. Management instructed to initiate immediate corrective action.
8-01.2 (B) Cold water is not provided at bar 3 compartment sink; faucet handle missing. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair under bar ice bin; leak observed.
8-02.2 An approved air gap is not present at food prep sink. Provide at least a one inch gap between drain line and collar joint. Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sink is not provided for basement toilet area (employee). Management instructed to initiate immediate corrective action.

7/14/05

2-10.2 Ice is not protected from contamination; bottle and beverage lines in direct contact with bar drink ice. Remove bottle and provide a partition between beverages lines and ice. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Approx. 60lbs. of raw chicken present in food prep sink recorded at 68°F(internal); thawing in sink since 2:00 am. Food item must be discarded or destroyed in an approved sanitary manner in the presence of a Health Department Representative. Management instructed to initiate immediate corrective action.
8-01.2 (B) Cold water is not provided at bar 3 compartment sink; faucet handle missing. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair under bar ice bin; leak observed.
8-02.2 An approved air gap is not present at food prep sink. Provide at least a one inch gap between drain line and collar joint. Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sink is not provided for basement toilet area (employee). Management instructed to initiate immediate corrective action.

Art Museum Restaurant
2401 Fairmount Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

10/25/05

No Critical Violations

Demetri's Restaurant & Pizzeria
2401 Fairmount Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

11/28/07

No Critical Violations

8/29/07

No Critical Violations

11/17/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Demetri's Restaurant & Pizzeria
2401 Fairmount Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

10/27/06

7-01 (L) Mouse infestation is present. Live mouse observed in "house style" trap under hand wash sink in kitchen. Droppings were observed along kitchen floor perimeter.
8-02.2 An approved air gap is not present at catch basin in the basement. It should be ,at least, a one inch gap between waste lines and rim of catch basin. Management instructed to initiate immediate corrective action.

Children's Activity Center
2417 Fairmount Av

Institution: Child, Group Day Care Homes
Philadelphia, PA 19130

Inspection Date

1/10/08

No Critical Violations

1/8/07

No Critical Violations

2/28/06

No Critical Violations

Denise's Soul Food 000491
400 Filbert St

Retail Food: Mobile Food Vendor
Philadelphia, PA

Inspection Date

7/26/05

No Critical Violations

Philly Steak Express
1001 Filbert St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

8/6/07

No Critical Violations

8/7/06

No Critical Violations

8/24/05

No Critical Violations

Woodson's Products and Services #000070
1100 Filbert St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

5/10/07

No Critical Violations

9/21/06

No Critical Violations

Crown Fried Chicken
1101 Filbert St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Crown Fried Chicken — *Retail Food: Restaurant, Eat-in*
1101 Filbert St — *Philadelphia, PA 19107*

Inspection Date

10/24/07

No Critical Violations

9/11/07

8-01.1 (C) Faucet handles are not present at hot side of counter handsink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

10/4/06

No Critical Violations

10/7/05

No Critical Violations

Field House Sports Bar — *Retail Food: Restaurant, Eat-in*
1150 Filbert St — *Philadelphia, PA 19107*

Inspection Date

12/13/07

No Critical Violations

Independence Brew Pub — *Retail Food: Restaurant, Eat-in*
1150 Filbert St — *Philadelphia, PA 19107*

Inspection Date

9/27/07

No Critical Violations

8/21/06

No Critical Violations

Maggiano's Little Italy — *Retail Food: Restaurant, Eat-in*
1201 Filbert St — *Philadelphia, PA 19107*

Inspection Date

6/20/07

No Critical Violations

10/25/05

No Critical Violations

7/18/05

2-10.2 Ice is not protected from contamination. lce scoop handles touching ice at bar. Management instructed to initiate immediate corrective action.
3-07.1 (B) Cooling methods do not promote rapid cooling of food. Alfredo sauce observed @ 115 °F in refrigerated bins at the pasta station. All other Sauces at pasta line were Maintained at proper temp. All milk based sauces are kept under 41°F at pasta line refrigerator. Management initiated immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Soiled wiping cloths observed counters. Store in a sanitizing solution in betweeen use. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

The Corner Bakery Cafe
1201 Filbert St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

9/29/06
No Critical Violations

8/24/05
No Critical Violations

7-Eleven #33516
1215 Filbert St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

2/14/08
No Critical Violations

1/16/08
No Critical Violations

10/17/07
19-01.3 Food establishment personnel food safety certificate is not posted. Serv safe certificate was posted. However, city certificate is required. Application was given to employee.

12/13/06
No Critical Violations

10/4/06
No Critical Violations

10/6/05
No Critical Violations

The Melting Pot
1219 Filbert St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

11/30/06
No Critical Violations

11/1/05
No Critical Violations

Chili's Grill & Bar
1239 Filbert St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

1/28/08
No Critical Violations

12/29/07
No Critical Violations

10/9/07
19-01.3 Food establishment personnel food safety certificate is not posted. Certified person was present and several serv safe certificates were posted. However, city certificate is now required.

8/21/06
No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Newsstand
1250 Filbert St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

10/3/06
No Critical Violations

Brockington Family Day Care
1709 Francis St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19130

Inspection Date

7/7/08
No Critical Violations

11/9/06
No Critical Violations

Francis House
1721 Francis St

Institution: Adult, Shelter
Philadelphia, PA 19130

Inspection Date

4/13/06
No Critical Violations

Faber Gift Shop
2 Franklin Pl

Retail Food: General Convenience
Philadelphia, PA 19103128

Inspection Date

11/30/07
No Critical Violations

10/3/06
No Critical Violations

Magee Rehabilitation Hospital
6 Franklin Pl

Institution: Hospital
Philadelphia, PA 191021

Inspection Date

4/3/08
No Critical Violations

3/22/07
No Critical Violations

3/22/06
No Critical Violations

8/3/05
No Critical Violations

Ukrainian American Citizen Assoc.
847 N Franklin St

Retail Food: Restaurant, Private Club
Philadelphia, PA 19123

Inspection Date

3/8/07
No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Ukrainian American Citizen Assoc.
847 N Franklin St

Retail Food: Restaurant, Private Club
Philadelphia, PA 19123

Inspection Date

4/28/06

No Critical Violations

24- Seven Food Market
1 Franklin Town Bl

Retail Food: General Convenience
Philadelphia, PA 19103124

Inspection Date

10/23/07

No Critical Violations

12/18/06

No Critical Violations

1/17/06

No Critical Violations

12/8/05

7-01 (L) Mouse infestation is present. Mouse feces observed in cabinets, on floors and shelving throughout establishment. Management instructed to initiate immediate corrective action.

Tommy's Lunch Truck #000959
1 Franklin Town Bl

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

5/7/07

No Critical Violations

5/23/06

No Critical Violations

The Fountains at Logan Square East
2 Franklin Town Bl

Institution: Nursing and Convalescent Home
Philadelphia, PA 19103

Inspection Date

5/23/06

No Critical Violations

The Inn at the Fountains, 5th Floor
2 Franklin Town Bl

Institution: Adult, Personal Care Boarding Home
Philadelphia, PA 19103123

Inspection Date

4/22/08

No Critical Violations

5/18/07

10-05.1 (B) Warewasher does not maintain proper washing and sanitizing temperatures. High temperature sanitizing dish machine with final rinse temperaure of 163°F. Machine was switched to chemical sanitizer.
19-01.1 Food establishment personnel food safety certified individual is not present. ServeSafe certificate present.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

The Springs at the Fountains, 2nd & 3rd — *Institution: Nursing and Convalescent Home*
2 Franklin Town Bl — *Philadelphia, PA 19103*

Inspection Date

5/18/07

10-05.1 (B) Warewasher does not maintain proper washing and sanitizing temperatures. High temperature sanitizing dish machine with final rinse temperature of 163°F. Machine was switched to chemical sanitizer.
19-01.1 Food establishment personnel food safety certified individual is not present. ServeSafe certificate present.

Town Center at Logan Square East, 4th Fl — *Institution: Adult, Boarding Home*
2 Franklin Town Bl — *Philadelphia, PA 19103123*

Inspection Date

5/18/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Milk in breakfast room refrigerator, 52°F. Four 1/2 gallons discarded. Fruit salad in salad bar, 45°F. Management stated that it has been on display for 2 hours. No time temperature logs kept. Salad discarded.
10-05.1 (B) Warewasher does not maintain proper washing and sanitizing temperatures. High temperature sanitizing dish machine with final rinse temperature of 163°F. Machine was switched to chemical sanitizer.
19-01.1 Food establishment personnel food safety certified individual is not present. ServeSafe certificate present.

Panorama Ristorante — *Retail Food: Restaurant, Eat-in*
14 N Front St — *Philadelphia, PA 19106*

Inspection Date

9/8/06

No Critical Violations

Philadelphia Poultry — *Wholesale: Processor*
346 N Front St — *Philadelphia, PA 19106130*

Inspection Date

11/26/07

No Critical Violations

10/2/07

8-06.1.1 (C) Drain line is in need of repair at grease trap; cracked, overflow drain not secure. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present at basement catch basin. Provide provide at least a 4 inch gap between drain line and basin overflow level. Management instructed to initiate immediate corrective action.

Metro Lounge — *Retail Food: Restaurant, Eat-in*
624 N Front St — *Philadelphia, PA 19123*

Inspection Date

9/1/05

No Critical Violations

8/16/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Event Caterers — *Retail Food: Caterer*
901 N Front St — *Philadelphia, PA 19123*

Inspection Date

9/11/07

No Critical Violations

4/10/06

No Critical Violations

Motion — *Retail Food: Restaurant, Eat-in*
953 N Front St — *Philadelphia, PA 19123*

Inspection Date

4/17/06

No Critical Violations

Club Ozz — *Retail Food: Restaurant, Eat-in*
1155 N Front St — *Philadelphia, PA 19123*

Inspection Date

3/4/07

No Critical Violations

4/21/06

No Critical Violations

Warm Daddy's — *Retail Food: Restaurant, Eat-in*
4 S Front St — *Philadelphia, PA 19106*

Inspection Date

4/17/06

No Critical Violations

La Famiglia — *Retail Food: Restaurant, Eat-in*
8 S Front St — *Philadelphia, PA 19106*

Inspection Date

5/14/07

19-01.1 Food establishment personnel food safety certified individual is not present.

Swanky Bubbles — *Retail Food: Restaurant, Eat-in*
10 S Front St — *Philadelphia, PA 19106*

Inspection Date

5/10/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature- packaged meats, mayonaise containers, cooked rice, prepared soup, 16 oz. butter, 6 1qt. containers (Wholesome Farms), sliced tofu, and chopped garlic mix observed at approx. 63 Degrees. Cooked white rice pans sitting out at 79 degrees- prep. time unknown. 2 1qt. half & half containers at 46 degrees in reach-in unit. ORDERS: Discard all foods listed. (observed removal- trash pickup is tomorrow morning for anything that cannot go in garbage grinder)
3-02.1 Refrigeration system does not maintain proper temperatures- 1 bain marie observed at 63 degrees. Food service equipment use discontinued until repaired.
11-09.2 Equipment is located under an unprotected source of contamination- reach-down freezer under unprotected soil line (drip deflector required).

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Spasso Italian Grill
30 S Front St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

9/8/06

No Critical Violations

American Street Cafe & Bar
217 W George St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

9/27/07

19-01.1 Food establishment personnel food safety certified individual is not present.

3/26/07

19-01.1 Food establishment personnel food safety certified individual is not present.

Scores
217 W George St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

3/16/06

No Critical Violations

McDonalds
22 E Girard Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

12/26/07

No Critical Violations

11/13/06

No Critical Violations

1/31/06

No Critical Violations

7/12/05

No Critical Violations

New Acropolis Restaurant
1 W Girard Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

5/8/08

No Critical Violations

3/29/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Raw eggs are at 60°F.
5-01.1 Food is not protected from contamination uncovered in refrigerated units.

4/10/07

No Critical Violations

New Acropolis Restaurant
1 W Girard Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

3/4/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. About 8 trays of raw eggs noted sitting on top food preparation counter and about 20 lbs of raw beef wrapped in brown paper noted on a plastic container on top table in kitchen area at the time of this inspection. No temperature log provided.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Two large/deep pots of soups noted stored on storage shelving in kitchen at ambient temperature of 75°F at time of this inspection. Interview with Chef revealed said foods where placed there for cooling. No temperature log provided at the time of this inspection.
4-01.1 (A) Food/Food service article storage does not provide protection. Numerous precooked soups and assorted foods noted on shelvings in walk-in and stand up refrigerator observed not covered at this time of inspection.
7-01 (L) Mouse infestation is present. Due to old and fresh mouse droppings noted on basement floor perimeter area next to waterheaters.
19-01.1 Food establishment personnel food safety certified individual is not present. Valid city food safety certicate posted but holder not present.

4/11/06

No Critical Violations

3/7/06

3-01.1 (A) Potentially hazardous food is stored at improper temperature in that 4 trays of fresh raw eggs observed at ambient temperture of 79° F noted sitting on counter next to deep fryer in kitchen area. Interview with chef stated that said eggs were placed there less than 45 minutes ago. Chef immediately returned eqqs to the coldest part of walk-in refrigerator. Management initiated immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection----several cooked foods noted not covered in walk-ins and food warmer at the time of inspection.
5-01.1 Food is not protected from contamination------raw red meat noted stored above ready to eat foods as peeled potatoes for salads/vegetables.
2-10.2 Ice is not protected from contamination----ice scoop handle noted in direct contact with ice for patron's use/top cover/lid of ice maker noted ladened with dust particles

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Mandarin House
3 W Girard Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19123

Inspection Date

3/7/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Fried chicken is at 120°F° and 57°F°. Cooked rice is at 48°F.
4-01.1 (A) Food/Food service article storage does not provide protection. Onions are on the cellar floor.
5-01.1 Food is not protected from contamination uncovered in refrigeration units.
8-06.1.1 (A) Liquid waste is not disposed of properly, as it is discharged into the storm drain.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Knowledge of sanitization is not demonstrated. Oversize trays and receptacles are in use.
10-02.4 Unapproved sanitizer is being used. Sanitizer in use is not EPA-approved.
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.
11-03.0 Equipment design does not preclude food contamination. Bulk food is scooped with tubs.

Mandarin House *Retail Food: Prepared Food Take-Out*
3 W Girard Av *Philadelphia, PA 19123*

Inspection Date

1/7/08

8-01.2 (B) Cold water is not provided at food prep sink; shut-off valve enabled. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided at food prep sink; shut-off valve enabled. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair under basement mop/hand sink; leak present. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Took course waiting for results. Management instructed to initiate immediate corrective action.

11/23/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Approx 30lbs rice (80°F), 20 egg rolls, 15lbs chicken parts (raw/cooked) and other foods stored at room temp. in food prep area 65°F. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Pans of raw chicken parts and vegetables stored on floor under 3 bay sink and adjacent to floor mop sink. Management initiated immediate corrective action.
5-01.1 Food is not protected from contamination. Soiled apron covering cooked rice in food prep area. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Serveral moist cloths observed in food prep area not stored in sanitizing solution. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Call 215.685.7498 for provider list. Management instructed to initiate immediate corrective action.

11/3/06

No Critical Violations

5/24/06

No Critical Violations

3/2/06

No Critical Violations

Manhattan Restaurant *Retail Food: Restaurant, Eat-in*
15 W Girard Av *Philadelphia, PA 19123*

Inspection Date

11/16/07

19-01.3 Food establishment personnel food safety certificate is not posted. Management instructed to initiate immediate corrective action.

7/2/07

19-01.3 Food establishment personnel food safety certificate is not posted. Management instructed to initiate immediate corrective action.

11/9/06

No Critical Violations

11/9/05

No Critical Violations

8/1/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Cornerstone Market & Produce *Retail Food: Restaurant, Eat-in*
19 W Girard Av Suite: 100 *Philadelphia, PA 19123*

Inspection Date

4/17/08

No Critical Violations

4/11/08

3-02.1 Refrigeration system does not maintain proper temperatures. 8' McCray display refrigerator, 64°F, Silver King drawer refrigerator, 53°F & 46°F.

KFC/Long John Silvers Restaurant *Retail Food: Restaurant, Eat-in*
23 W Girard Av *Philadelphia, PA 19123*

Inspection Date

12/6/07

No Critical Violations

10/29/07

No Critical Violations

9/4/07

8-06.1.1 (C) Drain line is in need of repair under rear prep area hand sink; heavy leak present. Management instructed to initiate immediate corrective action.
9-02.3 (A) Employee observed not following good hygienic personal practices. Hot water not provided at hand washing sinks. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sinks is not provided in food prep areas; 77°F. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Call 215.685,7498 for City cert. application; valid cert. posted. Management instructed to initiate immediate corrective action.

8/25/06

No Critical Violations

9/23/05

No Critical Violations

8/24/05

7-01 (A) Fly infestation is present----dometic type houseflies noted in flour bags anddough mixing machine storage section of the food preparation kitchen area.

Marutinadan Newstand *Retail Food: Mobile Food Vendor*
101 W Girard Av *Philadelphia, PA 19123*

Inspection Date

4/7/08

No Critical Violations

4/20/07

No Critical Violations

Father Denny's *Retail Food: Restaurant, Eat-in*
102 W Girard Av *Philadelphia, PA 19123*

Inspection Date

12/21/06

No Critical Violations

Father Denny's *Retail Food: Restaurant, Eat-in*
102 W Girard Av *Philadelphia, PA 19123*

Inspection Date

11/13/06

7-01 (L) Mouse infestation is present. Several fresh and old mouse droppings noted under and behind cabinets under popcorn machine in bar service area.

1/10/06

No Critical Violations

Paradise Restaurant *Retail Food: Restaurant, Eat-in*
104 W Girard Av *Philadelphia, PA 19123*

Inspection Date

11/8/07

No Critical Violations

9/17/07

7-01 (L) Mouse infestation is present.
Mouse droppings observed on basement floor by storage shelves. Management instructed to initiate immediate corrective action.

9/17/07

7-01 (L) Mouse infestation is present.
Mouse droppings observed on basement floor by storage shelves. Management instructed to initiate immediate corrective action.

7/17/07

7-01 (L) Mouse infestation is present.
Mouse droppings observed on basement floor by storage shelves. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.
Expired [2003] city food safety certificate posted at of this inspecton.

10/24/06

No Critical Violations

9/19/06

7-01 (L) Mouse infestation is present.Dead mouse observed on glue board in basement. Management instructed to initiate immediate corrective action.

10/13/05

No Critical Violations

8/24/05

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit---half dozen raw eggs in an egg tray at ambient temperature of 78° F noted sitting on top food counter in kitchen area at the time of this inspection.
5-01.1 Food is not protected from contamination------kitchen table attached can opener observed heavily encrusted with old food debris at the time of this inspection.
7-01 (A) Fly infestation is present in kitchen food preparation area at the time ofthis inspection.
9-04 (B) Wiping cloths are used in an unapproved manner----one moist white wiping cloth noted on top ready-to-eat food preparation table in kitchen area observed not stored in sanitizing solution between use, to prevent potential cross-contamination.

Jerusalem Corner Store. *Retail Food: Grocery Market*
115 W Girard Av *Philadelphia, PA 19123*

Inspection Date

Jerusalem Corner Store.
115 W Girard Av

Retail Food: Grocery Market
Philadelphia, PA 19123

Inspection Date

6/2/08

No Critical Violations

4/14/08

19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

3/10/08

19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

12/18/07

19-01.1 Food establishment personnel food safety certified individual is not present. Cert. posted, waiting for City cert. Management instructed to initiate immediate corrective action.

10/17/07

19-01.1 Food establishment personnel food safety certified individual is not present. Cert. posted, waiting for City cert. Management instructed to initiate immediate corrective action.

10/4/07

12-01.5.B (4) Cold water at hand washing sink is not provided in rear prep area. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sinks is not provided in rear prep and toilet room areas. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Call 215.685.7498 for provider list. Management instructed to initiate immediate corrective action.

8/6/07

No Critical Violations

3/13/07

5-01.1 Food is not protected from contamination. Due to mouse infestation.
7-01 (L) Mouse infestation is present. Due to several fresh and old mouse droppings still observedon floor corner/under and behind equipment in store customer area.
19-01.1 Food establishment personnel food safety certified individual is not present. Presp/serving coffee. Cuts fresh meats for sales to patrons.

1/28/07

7-01 (A) Fly infestation is present. Horseflies noted in rear trash can and in customer service areas.
7-01 (L) Mouse infestation is present. Due to several fresh and old mouse droppings still observedon floor corner/under and behind equipment in store customer area.

6/9/06

7-01 (L) Mouse infestation is present---due to freh and old mouse droppings still observedon floor corner/under and behind equipment in store customer area.

5/9/06

7-01 (L) Mouse infestation is present---floor corner/under and behind equipment in store customer area.

Senka's Fresh Coffee & Brunch
152 W Girard Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

9/21/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Senka's Fresh Coffee & Brunch *Retail Food: Restaurant, Eat-in*
152 W Girard Av *Philadelphia, PA 19123*

Inspection Date

7/13/06

7-01 (L) Mouse infestation is present-----several fresh and old mouse droppings still observed on shelvings/floor corner, mostly in food preparation and rear area.

6/13/06

5-01.1 Food is not protected from contamination----due to mouse droppings on food storage/display shelvings and countertops.
7-01 (A) Fly infestation is present------flies noted at the rear trash storage area.
7-01 (L) Mouse infestation is present-----several fresh and old mouse doppings observed on shelvings/countetops/floor corner, mostly in food preparation area.

Modo Mio *Retail Food: Restaurant, Eat-in*
161 W Girard Av *Philadelphia, PA 19123*

Inspection Date

4/2/07

No Critical Violations

Taste *Retail Food: Restaurant, Eat-in*
161 W Girard Av *Philadelphia, PA 19123*

Inspection Date

3/6/07

No Critical Violations

8/12/06

7-01 (A) Fly infestation is present in kitchen.
7-01 (I) Ant infestation is present. Ants observed in dirty linen hamper.
11-09.2 Equipment is located under an unprotected source of contamination. Three compartment sink is located under exposed soil line. Provide covering for soil line.

Liberty Convient Store *Retail Food: Grocery Market*
177 W Girard Av *Philadelphia, PA 19123405*

Inspection Date

8/31/07

No Critical Violations

George's Pizza *Retail Food: Restaurant, Eat-in*
201 W Girard Av *Philadelphia, PA 19123*

Inspection Date

3/28/08

19-01.1 Food establishment personnel food safety certified individual is not present.

9/17/07

19-01.1 Food establishment personnel food safety certified individual is not present.

3/6/07

19-01.1 Food establishment personnel food safety certified individual is not present.

9/19/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

George's Pizza
201 W Girard Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

9/23/05

No Critical Violations

8/23/05

7-01 (A) Fly infestation is present----flies noted in customer service and kitchen areas.
7-01 (L) Mouse infestation is present---several mouse droppings noted around dough mixing machine in rear storage and food preparation area.
9-04 (B) Wiping cloths are used in an unapproved manner---one moist white wiping cloth noted on food preparation table in the kitchen area obseved not stored in sanitizing solution between use.

Quince
209 W Girard Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19123

Inspection Date

7/18/07

No Critical Violations

11/3/06

No Critical Violations

10/31/06

No Critical Violations

Maria's Deli #000989
321 W Girard Av

Retail Food: Mobile Food Vendor
Philadelphia, PA 19123

Inspection Date

7/17/08

No Critical Violations

5/2/07

No Critical Violations

8/25/06

No Critical Violations

P&S Pizza Shop & Restaurant
332 W Girard Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

7/26/06

No Critical Violations

Botanica Rodriguez Store
335 W Girard Av

Retail Food: General Convenience
Philadelphia, PA 19123

Inspection Date

7/16/08

No Critical Violations

5/8/07

No Critical Violations

3/4/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Botanica Rodriguez Store
335 W Girard Av

Retail Food: General Convenience
Philadelphia, PA 19123

Inspection Date

7/15/05

No Critical Violations

Curbside Chef of Pennsylvania, Inc.
342 W Girard Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 1912315(

Inspection Date

2/27/08

No Critical Violations

El Wingador To Go
342 W Girard Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 1912315(

Inspection Date

5/11/07

No Critical Violations

12/6/06

No Critical Violations

Let's Wok
342 W Girard Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 1912315(

Inspection Date

8/16/05

No Critical Violations

Philadelphia Bar & Grill
410 W Girard Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

7/12/07

No Critical Violations

5/8/07

No Critical Violations

5/8/06

No Critical Violations

Lawrence Bakery
423 W Girard Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19123381

Inspection Date

6/5/07

No Critical Violations

4/3/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Lawrence Bakery
423 W Girard Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19123381

Inspection Date

9/8/06

7-01 (L) Mouse infestation is present.
MICE DROPPINGS OBSERVED ON REAR STOREROOM FLOOR. Management instructed to initiate immediate corrective action.
13-02 (B) Ceiling is not in good repair.
PEELING CEILING PAINTS AT REAR FOOD STORAGE AREA. Management instructed to initiate immediate corrective action.

9/8/06

7-01 (L) Mouse infestation is present.
MICE DROPPINGS OBSERVED ON REAR STOREROOM FLOOR. Management instructed to initiate immediate corrective action.
13-02 (B) Ceiling is not in good repair.
PEELING CEILING PAINTS AT REAR FOOD STORAGE AREA. Management instructed to initiate immediate corrective action.

8/4/06

7-01 (L) Mouse infestation is present. mice droppings observed on basement floor by water heater. Management instructed to initiate immediate corrective action.

China Star
425 W Girard Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19123

Inspection Date

1/8/08

No Critical Violations

1/28/07

No Critical Violations

5/30/06

No Critical Violations

12/27/05

4-01.1 (A) Food/Food service article storage does not provide protection------various ready-to-eat foods [vegetatables] observed stored under raw red meat in walk-in refrigerator noted not covered at the time of this inspection.
5-01.1 Food is not protected from contamination-------door handle areas of walk-in refrigerator to remove old food stains and debris.
7-01 (D) Roach infestation is present-----roaches in various life stages still noted in customer waiting/in service and rear food preparation areas observed under and behind storage equipment.
7-01 (L) Mouse infestation is present-----several mouse droppings still noted under and behind storage equipments.
9-02.2 (A) Employee hand wash frequency is inadequate----handsink noted block by cooking utensils.
9-04 (B) Wiping cloths are used in an unapproved manner-----moist wiping clothes noted on food preparation counters observed not stored in sanitizing solution between use.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

China Star
425 W Girard Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19123

Inspection Date

11/10/05

7-01 (A) Fly infestation is present----in rear food preparation and storage areas.

7-01 (D) Roach infestation is present-----noted in customer waiting/service and rear food preparation areas.

7-01 (L) Mouse infestation is present-----several mouse droppings noted under and behind storage equipments.

9-02.2 (A) Employee hand wash frequency is inadequate----handsink noted block by cooking utensils.

9-04 (B) Wiping cloths are used in an unapproved manner-----moist wiping clothes noted on food preparation counters observed not stored in sanitizing solution between use.

Las Cazuelas
426 W Girard Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

1/8/08

No Critical Violations

1/28/07

No Critical Violations

3/2/06

No Critical Violations

Girard Super Market
429 W Girard Av

Retail Food: Grocery Market
Philadelphia, PA 19123301

Inspection Date

10/4/07

No Critical Violations

8/1/07

No Critical Violations

8/1/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Girard Super Market
429 W Girard Av

Retail Food: Grocery Market
Philadelphia, PA 19123301

Inspection Date

6/29/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Approx. 72 dozen eggs in patron display case stored at 50°F. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. Patron area display case recorded at 50°F. Management instructed to initiate immediate corrective action.
7-01 (K) Rat infestation is present. Rat feces observed in rear storage area on floor. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Lives roaches observed throughout basement in all stages life. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. All sinks in rear toilet room and food prep area not operating. Management instructed to initiate immediate corrective action.
10-02.1 Food equipment needs cleaning. Unused walk-in box (debris, cat) and shelving (food debris, webs, rust, dirt and dust accumulation) throughout establishment.
12-01.5.B (4) Cold water at hand washing sinks are not provided in toilet room and rear prep area. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided in toilet room and rear prep area. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Food cert. posted; obtain City cert. call 215.685.7495 for application. Management instructed to initiate immediate corrective action.

3/13/07

5-01.1 Food is not protected from contamination. Due to roach infestation and accumulation of debris particularly in rear food storage room/area.
7-01 (D) Roach infestation is present. Roaches at various life stages still noted in basement area at the time of this inspection. Note:No food storage observed inbasement at the time of this inspection.
10-02.1 Food equipment needs cleaning: Unused walk-in box, interior of refrigerators and food storage shelveings/dusty storage racks in customer service areas/rusty shelving/rusty refrigerators shelvings/debris accumulations on rear vegetable display racks/food storage shelves observed with old food stains and debris.
13-01.1 (A) Floor is not clean: Noted numerous old food and trash under and behind storage shelvings and refrigerators/floor perimeters particularly in rear storage area/restroom/customer service areas.
13-01.1 (B) Floor is not in good repair. Repair damaged tiles at rear storage area/restroom/customer service area.
13-01.2 Wall/floor junctures are not coved. Particularly, in restroom and rear food storage floor corners area.
13-02 (B) Ceiling is not in good repair due to missing ceiling tiles, especially at rear storage area.
19-01.1 Food establishment personnel food safety certified individual is not present.

1/28/07

7-01 (D) Roach infestation is present. Roaches at various life stages noted in basement area at the time of this inspection. Note:No food storage observed inbasement at the time of this inspection.

4/10/06

8-06.1.1 (C) Drain line is in need of repair-------flooding of basement floor still noted. Note: This is a recurring critical violation.
NOTE: No food item observed stored in basement at this time of inspection. Management initiated immediate corrective action.
8-06.1.1 (D) Soil line is in need of repair------basement area.
NOTE: THIS IS A RECURRING VIOLATION.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Girard Super Market
429 W Girard Av

Retail Food: Grocery Market
Philadelphia, PA 19123301

Inspection Date

3/7/06

8-06.1.1 (C) Drain line is in need of repair-------flooding of basement floor are noted.
No food item noted in stored in basement at this time of inspection. Management initiated immediate corrective action.
8-06.1.1 (D) Soil line is in need of repair------basement area.

Rosa's Pretzel Bakery
441 W Girard Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123221

Inspection Date

2/19/07

No Critical Violations

4/28/06

No Critical Violations

Dew Inn
501 W Girard Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

2/12/08

No Critical Violations

9/19/07

No Critical Violations

5/8/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Stark of about 6 trays of raw eggs noted at ambient temperature of 80°F next to grill.
4-01.1 (A) Food/Food service article storage does not provide protection. Ready-to-eat foods noted in kitchen shelvings, food warmer, refrigerator observed not provided with protective covers.
5-01.1 Food is not protected from contamination. Due to eggs kept out of safe temperature range and foods noted not covered.
9-04 (B) Wiping cloths are used in an unapproved manner. Moist wiping cloths noted on food preparation counters/tables in kitchen area observed not stored in sanitizing solution between use.

2/21/07

No Critical Violations

7/14/06

No Critical Violations

11/7/05

No Critical Violations

Crownside Chicken and Pizza
517 W Girard Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19123192

Inspection Date

1/8/08

No Critical Violations

2/8/07

No Critical Violations

Crownside Chicken and Pizza
517 W Girard Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19123192

Inspection Date

3/24/06

No Critical Violations

11/9/05

7-01 (L) Mouse infestation is present------several fresh and old mouse droppings still observed on floor corners, in food storage preparation area/basement storage area.
9-04 (B) Wiping cloths are used in an unapproved manner------moist white wipping clothes noted sitting on inside and on top handwashing sink in food preparation area observed not stored in sanitazing solution between use.

10/7/05

7-01 (L) Mouse infestation is present------several fresh and old mouse doppings observed on floor corners, on storage shelvings in food preparation area/basement storage area.
9-04 (B) Wiping cloths are used in an unapproved manner------moist white wipping cloth noted sitting on top food preparation counter/wooden cutting board on on top lowboy/salad bar in food prep/sering kitchen area observed not stored in sanitazing solution between use.

Liberty Check Cashing
520 W Girard Av

Retail Food: Vending Machine
Philadelphia, PA 19123

Inspection Date

11/7/06

No Critical Violations

HAUSSEMANN,S PHARMACY
536 W Girard Av

Retail Food: General Convenience
Philadelphia, PA 19123

Inspection Date

8/21/07

No Critical Violations

Haussemann's Pharmacy
536 W Girard Av

Retail Food: General Convenience
Philadelphia, PA 19123

Inspection Date

2/5/08

No Critical Violations

PHARA_CARE
536 W Girard Av

Retail Food: General Convenience
Philadelphia, PA 19123

Inspection Date

8/4/06

No Critical Violations

7/11/06

7-01 (L) Mouse infestation is present------new and old mouse droppings noted under/behind storage boxes and medicine lockers on 2nd floors.

8/1/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Phara-Care
536 W Girard Av

Retail Food: General Convenience
Philadelphia, PA 19123

Inspection Date

7/17/07

No Critical Violations

BP Amoco
601 W Girard Av

Retail Food: General Convenience
Philadelphia, PA 19123142

Inspection Date

6/23/08

8-06.1.1 (A) Liquid waste(standing mop water) is not disposed of properly.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Manager is unable to explain proper sanitizing procedure for multiple-use food equipment. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

2/20/08

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. No sanitizer provided; manager unable to explain proper sanitizing procedure for multi-use food equipment. Management instructed to initiate immediate corrective action.

1/16/08

5-04.2 (A) Approved sneeze guard is not provided as required for hot dog roller. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided at sinks throughout establishment; shut-off valves enabled. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Hot water enabled at all sinks throughout establishment. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Not stoppers or hot water at 3 bay sink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. ServSafe posted; call 215.685.7498 for City cert. application. Management instructed to initiate immediate corrective action.

12/19/06

No Critical Violations

9/7/06

No Critical Violations

9/9/05

No Critical Violations

Fine Fare Supermarket
625 W Girard Av

Retail Food: Grocery Market
Philadelphia, PA 19123

Inspection Date

7/9/08

No Critical Violations

3/10/08

No Critical Violations

10/3/07

No Critical Violations

8/6/07

No Critical Violations

Fine Fare Supermarket
625 W Girard Av

Retail Food: Grocery Market
Philadelphia, PA 19123

Inspection Date

7/2/07

No Critical Violations

11/17/06

No Critical Violations

10/10/06

5-01.1 Food is not protected from contamination. Fly infestation present in butcher prep and service area. Flies present on food contact surfaces and food equipment. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present and observed throughout food prep, storage and patron areas. Management instructed to initiate immediate corrective action.
9-02.3 (A) Employee observed not following good hygienic personal practices. Used toilet paper with waste matter present in toilet room trash cans; dipose in toilet bowl. Management instructed to initiate immediate corrective action.

8/28/06

2-01.1 (B) Adulterated or unwholesome food is present. Numerous (15+) rodent gnawed packaged rice, noodles and beans. Onions & sweet potatoes in produce bin observed gnawed and present w/ large accumulation of rat feces. 3 packages of beef steak observed brown in patron display unit. Food item must be discarded or destroyed in an approved sanitary manner in the presence of a Health Department Representative. Management initiated immediate corrective action.
2-01.4 Food is not properly labeled/packaged. Prepared and sell-by dates not provided on butchered packaged meats in display area. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Butchered meat packaging stored in room with heavy fly infestation. Flies observed landing and crawling on containers/packaging. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Heavy fly infestation present in butcher prep and service area. Flies present on food contact surfaces and food equipment. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Heavy infestation observed throughout food prep, storage and patron areas. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed in patron area on pet food storage shelf. Management instructed to initiate immediate corrective action.
7-01 (K) Rat infestation is present. Rat feces observed throughout establishment on food, food packaging, shelving and floors throughout establishment. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Butcher service area worker observed eating in service area with single service gloves. Worker attempted to service patrons without changing gloves or washing hands. Management instructed to initiate immediate corrective action.
9-02.3 (A) Employee observed not following good hygienic personal practices. Used toilet paper with waste matter present in toilet room trash cans; dipose in toilet bowl. Management instructed to initiate immediate corrective action.

12/30/05

No Critical Violations

11/10/05

No Critical Violations

9/26/05

7-01 (A) Fly infestation is present------in rear area, particularly by outside and iniside food storage near outide trash bin.

Fresh Donut
630 W Girard Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

8/10/07
No Critical Violations

11/6/06
No Critical Violations

11/6/06
No Critical Violations

12/23/05
No Critical Violations

Philly Coin-Op Laundry
630 W Girard Av

Retail Food: Vending Machine
Philadelphia, PA 19123132

Inspection Date

6/29/07
No Critical Violations

Melrose Bar
635 W Girard Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

2/27/07
No Critical Violations

1/12/07
2-10.2 Ice is not protected from contamination. Ice-scoop stilll noted in direct contact with ice that is used for patron, in ice machine located behind bar counter.
7-01 (K) Rat infestation is present. Due to fresh and old rat feces still noted on floor perimeter particularly in basement area. Note: No food or food related item noted in basement area.
8-01.2 (C) Hot water is not provided. Non-provided due to hot water knob on handwashing sink noted broken and missing in men's restroom at the time of this inspection.

12/13/06
2-10.2 Ice is not protected from contamination. Ice-scoop noted in direct contact with ice for patron, in ice machine located behind bar counter.
7-01 (K) Rat infestation is present. Due to fresh and old rat feces noted on floor perimeter in basement area.
9-02.3 (B) Employees are smoking in uapproved areas. Due to cigerate ashes noted on top beer cooler lid behind bar counter area.

2/1/06
No Critical Violations

12/20/05
5-01.1 Food is not protected from contamination. Soda cold plate in drink ice.
7-01 (K) Rat infestation is present-----several fresh and old rat feces still noted on floor perimeter of the basement & basement shelving.

Getwell Pharmacy
708 W Girard Av

Retail Food: General Convenience
Philadelphia, PA 19123

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Getwell Pharmacy
708 W Girard Av

Retail Food: General Convenience
Philadelphia, PA 19123

Inspection Date

2/5/08

No Critical Violations

8/2/07

No Critical Violations

11/8/06

No Critical Violations

2/17/06

No Critical Violations

Chick_N_ Fish
710 W Girard Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

8/31/06

No Critical Violations

8/8/06

7-01 (A) Fly infestation is present. flies observed in rear storeroom and in kitchen by service counter. Management instructed to initiate immediate corrective action.

9/9/05

No Critical Violations

Tiffin Store
710 W Girard Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

7/24/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Ground lamb, 66°F, marinating lamb cubes, 62°F, red curry sauce 51°F, cooked green peas, 56°F. All of the above were in the small walk in refrigerator. All items in the small walk in refrigerator are condemned and must be discarded.

3-02.1 Refrigeration system does not maintain proper temperatures. Small walk in refrigerator.

8-06.1.1 (A) Liquid waste is not disposed of properly. Condensate from large walk in refrigerator goes to roof. Condensate & ice bin of ice machine drains to food prep sink.

8/2/07

2-10.2 Ice is not protected from contamination. Scoop observed immersed in consumable ice and top of ice maker machine at rear area noted laden with dust particles.

4-01.1 (A) Food/Food service article storage does not provide protection. Several uncovered foods noted in storage referigerator, tables and on countertop.

7-01 (A) Fly infestation is present. Noted at rear food preparation area.

7-01 (L) Mouse infestation is present. Due to mouse droppings noted on floor corners in rear food storage/preparation area.

19-01.1 Food establishment personnel food safety certified individual is not present. No city food safety certificate posted or provided, presently, valid servsafe certificate provided

12/11/06

No Critical Violations

Star Pizza Plus
712 W Girard Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

11/7/07
No Critical Violations

3/8/07
No Critical Violations

9/1/06
No Critical Violations

10/27/05
No Critical Violations

10/27/05
No Critical Violations

9/27/05
No Critical Violations

8/24/05
7-01 (A) Fly infestation is present-----domestic type houseflies noted in food preparation and storage areas.

Samba
714 W Girard Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

4/24/08
8-01.2 (C) Hot water is not provided.
8-06.1.1 (C) Drain line is in need of repair. A drain is open at the cellar floor.
8-06.1.1 (D) Soil line is in need of repair. An open stub is in the cellar.
19-01.1 Food establishment personnel food safety certified individual is not present.

11/8/06
No Critical Violations

9/20/05
No Critical Violations

Ujima Academy
715 W Girard Av

Institution: Child, Child Care Centers
Philadelphia, PA 19123

Inspection Date

10/12/06
No Critical Violations

10/12/06
No Critical Violations

10/6/05
No Critical Violations

Girard Medical Center
801 W Girard Av

Institution: Hospital
Philadelphia, PA 19123

Inspection Date

Girard Medical Center *Institution: Hospital*
801 W Girard Av *Philadelphia, PA 19123*

Inspection Date

5/13/08

7-01 (L) Mouse infestation is present.
Mouse droppings observed on kitchen floor by six burner stove. Management instructed to initiate immediate corrective action.

1/17/08

No Critical Violations

4/20/07

No Critical Violations

3/22/07

7-01 (L) Mouse infestation is present.
Mouse droppings observed on floor by double door oven. Management instructed to initiate immediate corrective action.

8/8/06

No Critical Violations

8/10/05

No Critical Violations

Zheng Kee Take Out *Retail Food: Prepared Food Take-Out*
810 W Girard Av *Philadelphia, PA 19123*

Inspection Date

3/14/07

No Critical Violations

1/28/07

7-01 (L) Mouse infestation is present. Due to a large dead mouse noted ouse trap under grill in kitchen area.

Girard Distributors *Wholesale: Warehouse*
820 W Girard Av *Philadelphia, PA 19123*

Inspection Date

8/3/06

No Critical Violations

Divine Toddler Town Daycare Center *Institution: Child, Child Care Centers*
914 W Girard Av *Philadelphia, PA 19123*

Inspection Date

11/28/06

No Critical Violations

Know and Grow Childcare Center *Institution: Child, Child Care Centers*
914 W Girard Av *Philadelphia, PA 19123*

Inspection Date

7/28/08

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Dunkin Donuts
917 W Girard Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

3/10/08
No Critical Violations

7/2/07
No Critical Violations

9/19/06
No Critical Violations

9/19/06
No Critical Violations

9/19/06
No Critical Violations

11/16/05
No Critical Violations

10/4/05
7-01 (K) Rat infestation is present-------rat burrows noted around fence area by estlishment garbage dumbster in rear yard area. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly-----large pools of coffee water noted spilled on food preparation and service kitchen floor area.

Herb's Deli
917 W Girard Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

11/8/06
No Critical Violations

10/4/05
No Critical Violations

Pagano's Steaks & Hoagies inc.
920 W Girard Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

7/17/07
19-01.1 Food establishment personnel food safety certified individual is not present.

10/30/06
No Critical Violations

Paganos,s Steaks &Hoagies inc.
920 W Girard Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

4/4/06
No Critical Violations

11/1/05
No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Rite Aid
1201 W Girard Av

Retail Food: General Convenience
Philadelphia, PA 19123

Inspection Date

7/15/08

No Critical Violations

5/8/07

No Critical Violations

3/12/07

5-01.1 Food is not protected from contamination. Due to mouse infestation.
7-01 (L) Mouse infestation is present. Several fresh and old mouse droppings still noted on floor perimeter under and behind storage in employee's lunch room/under chips storage racks/in rear dry good storage room area.

1/16/07

7-01 (L) Mouse infestation is present. Several fresh and old mouse droppings noted on floor perimeter under and behind storage in employee's lunch room/under chips storage racks/in rear storage room.
7-01 (J) Other insect infestation is present. Waterbug at various life stages noted crawling on employees lunch room at the time of this inspection.

2/14/06

No Critical Violations

12/30/05

7-01 (L) Mouse infestation is present------numerous fresh and old moue droppings observed on food storage shelving, paricularly in chips shelving area.

Heritage Seafood House
1238 W Girard Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19123

Inspection Date

4/27/07

No Critical Violations

3/19/07

7-01 (L) Mouse infestation is present. Mouse droppings were observed along floor perimeters under shelving, in front area, and in utility closet on floor and equipment.
NOTE: Basement, with exterior entrance only, was not accessible for inspection. Employee did not have key. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Obtain a refuge removal company that will provide the proper containers to store used oil and remove it from the site. Used oil is currently being stored in original oil containers. Management instructed to initiate immediate corrective action.

5/18/06

No Critical Violations

12/20/05

8-01.2 (C) Hot water is not provided. Through out. Gas hot water heater present but not turned on.
8-06.1.1 (D) Soil line is in need of repair. Open port in basement rear.
10-02.2 (B) Food equipment and utensils are improperly sanitized. No sanitizer present.

Commissary Kitchen
1316 W Girard Av

Retail Food: Commissary
Philadelphia, PA 19123100

Inspection Date

2/5/08

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Commissary Kitchen
1316 W Girard Av

Retail Food: Commissary
Philadelphia, PA 19123100

Inspection Date

3/6/07

No Critical Violations

1/13/06

No Critical Violations

Crown Fried Chicken
1326 W Girard Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19123

Inspection Date

12/19/06

No Critical Violations

11/13/06

8-06.1.1 (A) Liquid waste is not disposed of properly. Condensate from ice-maker noted draining into standing bucket behind counters in service area.

1/13/06

No Critical Violations

John's Seafood
1326 W Girard Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19123

Inspection Date

7/26/07

No Critical Violations

Happy Joy Restaurant
1328 W Girard Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123132

Inspection Date

4/7/08

No Critical Violations

4/7/08

No Critical Violations

John's Seafood
1326 W Girard Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123132

Inspection Date

7/26/07

No Critical Violations

7/12/07

No Critical Violations

12/15/06

No Critical Violations

11/13/06

7-01 (L) Mouse infestation is present. Several fresh and old mouse droppings noted on floor perimeters in kitchen and rear food storage rear areas.
9-02.2 (A) Employee hand wash frequency is inadequate. Handsink in kitchen area observed block at the time of this inspection.

John's Seafood *Retail Food: Restaurant, Eat-in*
1328 W Girard Av *Philadelphia, PA 19123132*

Inspection Date

12/19/05

No Critical Violations

10/7/05

7-01 (A) Fly infestation is present-----stil noted in customer and rear food prepartion/storage room areas.
7-01 (L) Mouse infestation is present------several fresh and old mouse droppings still noted on countertop/storage shelves and floor perimeters particulaly in rear area.

9/6/05

7-01 (A) Fly infestation is present-----in customer and rear food prepartion/storage room.
7-01 (L) Mouse infestation is present------several fresh and old mouse droppings noted on countertop/storage shelves and floor perimeters.
12-01.5.B (5) Hot water at hand washing sink is not provided---in toiltroom

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Dollar Plus Discount & Variety Store *Retail Food: General Convenience*
1332 W Girard Av *Philadelphia, PA 19123*

Inspection Date

3/11/08

No Critical Violations

7/2/07

No Critical Violations

11/13/06

No Critical Violations

2/24/06

No Critical Violations

China One *Retail Food: Prepared Food Take-Out*
1336 W Girard Av *Philadelphia, PA 19123*

Inspection Date

5/12/08

2-10.1 Ice is not obtained from an approved source. Ice is made on site.
5-01.1 Food is not protected from contamination, uncovered in refrigerated units.
11-03.0 Equipment design does not preclude food contamination. Bulk food is scooped with tubs.

4/9/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Fried chicken is at 49°F.
5-01.1 Food is not protected from contamination, uncovered in refrigerated units.
9-04 (B) Wiping cloths are used in an unapproved manner. A wet cloth is on a cutting board.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Knowledge of sanitization process is not demonstrated.
11-03.0 Equipment design does not preclude food contamination. Bulk food is scooped with tubs.
12-01.5.B (5) Hot water at hand washing sink is not provided.
10-02.4 Unapproved sanitizer(non-EPA registered bleach) is being used.

10/24/07

19-04 Food establishment personnel food safety certificate is expired.

1/9/07

No Critical Violations

China One — *Retail Food: Prepared Food Take-Out*
1336 W Girard Av — *Philadelphia, PA 19123*

Inspection Date

4/4/06

No Critical Violations

3/2/06

2-01.4 Food is not properly labeled/packaged. beverage in plastic containers stored in refrigerator. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. uncovered food in walkin. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. mice droppings observed on basement storage shelves, also on basement floor by freezers. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. no sanitizer solution observed. Management instructed to initiate immediate corrective action.

Fine Donut Shop — *Retail Food: Prepared Food Take-Out*
1344 W Girard Av — *Philadelphia, PA 19123132*

Inspection Date

3/11/08

No Critical Violations

7/2/07

No Critical Violations

11/13/06

No Critical Violations

2/15/06

No Critical Violations

1/11/06

7-01 (L) Mouse infestation is present------fresh and old mouse droppings noted on floor perimeter,under/behind storage equipment in food prep/serving and storage area.

Ray's Hot Peanuts Go Nuts 000594 — *Retail Food: Mobile Food Vendor*
1399 W Girard Av — *Philadelphia, PA 19123*

Inspection Date

4/26/07

No Critical Violations

4/26/07

No Critical Violations

5/30/06

No Critical Violations

Fruit Salad Vendor #: 000528 — *Retail Food: Mobile Food Vendor*
1401 W Girard Av — *Philadelphia, PA 19130*

Inspection Date

11/29/07

No Critical Violations

5/10/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Fruit Salad Vendor #: 000528 *Retail Food: Mobile Food Vendor*
1401 W Girard Av *Philadelphia, PA 19130*

Inspection Date

5/15/06

No Critical Violations

8/16/05

No Critical Violations

Girard Garden Restaurant *Retail Food: Prepared Food Take-Out*
1418 W Girard Av *Philadelphia, PA 19130*

Inspection Date

12/15/05

No Critical Violations

Girard Garden Restaurant *Retail Food: Prepared Food Take-Out*
1418 W Girard Av *Philadelphia, PA 19130*

Inspection Date

7/15/08

5-01.1 Food is not protected from contamination. Chicken and other raw meats are stored uncovered in walkin refrigeration. Eggs were stored at 47°F on prep table. Management instructed to initiate immediate corrective action.

12/26/07

5-01.1 Food is not protected from contamination. Chicken and other raw meats are stored uncovered in walkin refrigeration, domesic freezer, and next to frying station. Management instructed to initiate immediate corrective action.

11/1/06

No Critical Violations

Philadelphia Academic School *Institution: School, Private*
1421 W Girard Av *Philadelphia, PA 19130*

Inspection Date

2/22/07

No Critical Violations

Grenadier Club *Retail Food: Restaurant, Private Club*
1428 W Girard Av *Philadelphia, PA 19130*

Inspection Date

7/31/08

7-01 (A) Fly infestation is present. Basement and 1st floor bar area. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Call 215.685.7495 for provider list.

1/28/07

No Critical Violations

6/23/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Little Schoolhouse Daycare Center *Institution: Child, Child Care Centers*
1522 W Girard Av *Philadelphia, PA 19130*

Inspection Date

11/13/07

No Critical Violations

9/26/06

No Critical Violations

8/21/06

8-01.2 (C) Hot water is not provided throughout establishment; water temp. recorded@ 83°F; kitchen (105°-125°F), child areas (100°-110°). Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. No hot water throughout establishment. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sinks are not provided throughout establishment. Management instructed to initiate immediate corrective action.

St Joseph,s Hosp.-School-0f Nurs. Day Ca *Institution: Child, Child Care Centers*
1522 W Girard Av *Philadelphia, PA 19130*

Inspection Date

8/16/05

No Critical Violations

Graham Central Station #000502 *Retail Food: Mobile Food Vendor*
1536 W Girard Av *Philadelphia, PA 19130*

Inspection Date

7/2/08

12-01.5.B (5) Hot water at hand washing sink is not provided. Management initiated immediate corrective action.

6/1/07

No Critical Violations

5/24/07

19-01.1 Food establishment personnel food safety certified individual is not present. ServeSafe certificate present. City application provided.

7/6/05

No Critical Violations

St. Joseph's Hospital *Institution: Hospital*
1600 W Girard Av *Philadelphia, PA 19130*

Inspection Date

4/10/08

No Critical Violations

9/6/07

No Critical Violations

9/5/07

No Critical Violations

9/25/06

No Critical Violations

5/22/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

St. Joseph's Hospital
1600 W Girard Av

Institution: Hospital
Philadelphia, PA 19130

Inspection Date

5/22/06
No Critical Violations

7/22/05
No Critical Violations

Calcutta House
1601 W Girard Av

Institution: Adult, Personal Care Boarding Home
Philadelphia, PA 19130161

Inspection Date

1/17/08
No Critical Violations

1/4/07
No Critical Violations

1/20/06
No Critical Violations

Herman's Newstand
1800 W Girard Av

Retail Food: Mobile Food Vendor
Philadelphia, PA 19130

Inspection Date

4/23/07
No Critical Violations

4/17/06
No Critical Violations

Love Bird Lounge
1800 W Girard Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

1/7/08
19-01.1 Food establishment personnel food safety certified individual is not present. Call 215-685-7495 for provider list.

1/25/07
No Critical Violations

6/7/06
No Critical Violations

Garden Pizza & Restaurant
1902 W Girard Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

12/28/07
No Critical Violations

12/28/06
No Critical Violations

Garden Pizza & Restaurant *Retail Food: Restaurant, Eat-in*
1902 W Girard Av *Philadelphia, PA 19130*

Inspection Date

11/7/06

7-01 (D) Roach infestation is present.
Roach infestation observed on glue boards in kitchen by refrigerator. Management instructed to initiate immediate corrective action.

11/7/06

No Critical Violations

8/11/05

No Critical Violations

7/7/05

7-01 (A) Fly infestation is present throughout establishment. Management instructed to initiate immediate corrective action.
8-06.1.1 (D) Soil line is in need of repair in basement. Pooled sewage spilling over catch basin onto floor. Management instructed to initiate immediate corrective action.

Philadelphia Nursing Home *Institution: Nursing and Convalescent Home*
2100 W Girard Av *Philadelphia, PA 19130*

Inspection Date

4/23/08

10-05.1 (B) Warewasher does not maintain proper washing and sanitizing temperatures. Temperature observed for ware washing unit was observed at 140°F which is below standards for this machine.
10-02.2 (D) Sanitizer concentration is inadequate. Sanitizing agent was measured at time of inspection with test strips. Concentration could not be determined by kitchen manger.

4/23/08

10-05.1 (B) Warewasher does not maintain proper washing and sanitizing temperatures. Temperature observed for ware washing unit was observed at 140°F which is below standards for this machine.
10-02.2 (C) Sanitizer temperature is inadequate. Hot water temperature for high temperature ware washing unit could not be determined due to defective thermometers installed on unit.

4/23/08

10-05.1 (B) Warewasher does not maintain proper washing and sanitizing temperatures. Temperature observed for ware washing unit was observed at 140°F which is below standards for this machine.

12/12/06

7-01 (B) Fruit fly infestation is present In dish washing room by indirect waste.

7/27/06

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Milk in diet kitchen refrigerator, 44°F. Milk in top load refrigerator at tray fill area, 46°F. Moved to refrigerator at proper temperature.

9/21/05

No Critical Violations

Santoro Distributors *Retail Food: Grocery Market*
2517 W Girard Av *Philadelphia, PA 19130*

Inspection Date

1/28/08

No Critical Violations

Santoro Distributors *Retail Food: Grocery Market*
2517 W Girard Av *Philadelphia, PA 19130*

Inspection Date

1/18/08

12-01.5.B (5) Hot water at hand washing sink is not provided in toilet room. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. No hot water throughout establishment. Management instructed to initiate immediate corrective action.

10/23/07

No Critical Violations

2/28/07

12-01.5.B (5) Hot water at hand washing sink is not provided. There is no hot water throughout this establishment. Management instructed to initiate immediate corrective action.
13-04.3 Stored articles unnecessary to establishment operation are present. Defective equipment to be repaired or removed from establishment. All clutter, furniture, etc... that is not pertinant to the operation of the business should be removed throughout the store.
13-01.1 (B) Floor is not in good repair. Damaged/Weak flooring throughout second floor. Several extremely large holes are present throughout the second floor that present a serious hazard to any person inside the building.

2/28/07

No Critical Violations

1/4/07

10-02.2 (B) Food equipment and utensils are improperly sanitized. Three-bay sink is not being used due to the storage of unecessary items and dirt in it. Management instructed to initiate immediate corrective action.

2/14/06

No Critical Violations

Fabric Care Laundromat *Retail Food: Vending Machine*
2527 W Girard Av *Philadelphia, PA 19130*

Inspection Date

3/14/08

12-01.5.B (5) Hot water at hand washing sink is not provided. Management instructed to initiate immediate corrective action.

Happy Garden *Retail Food: Prepared Food Take-Out*
2531 W Girard Av *Philadelphia, PA 19130*

Inspection Date

3/10/08

No Critical Violations

3/8/08

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Happy Garden
2531 W Girard Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19130

Inspection Date

3/7/08

5-01.1 Food is not protected from contamination.Uncovered foods in walk-in refrigerator,change deep fryer oils no visible depth and or over use, a tunnel is being dug in food prep areas and earth is getting onto all stored bulk foods and beverages.
8-06.1.1 (A) Liquid waste is not disposed of properly.Dirty mop water in mop bucket,water in pail
13-01.1 (B) Floor is not in good repair.A tunnel is being dug from outside through food prep areas to the basement. duct tape used to patch some floor holes
19-01.1 Food establishment personnel food safety certified individual is not present.At the time of this inspection.

8/31/07

No Critical Violations

9/5/06

No Critical Violations

8/18/05

No Critical Violations

Dollar Plus Discount
2601 W Girard Av

Retail Food: General Convenience
Philadelphia, PA 19130

Inspection Date

7/22/05

No Critical Violations

7/22/05

No Critical Violations

Dollar Plus Discount
2601 W Girard Av

Retail Food: General Convenience
Philadelphia, PA 19130

Inspection Date

12/11/07

No Critical Violations

2/27/07

No Critical Violations

8/21/06

No Critical Violations

Murry's Steaks #8211
2601 W Girard Av

Retail Food: Grocery Market
Philadelphia, PA 19130402

Inspection Date

3/27/08

No Critical Violations

1/7/08

7-01 (D) Roach infestation is present. Live roaches observed in between retail shelving.

12/7/06

No Critical Violations

12/9/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Deborah's Kitchen *Retail Food: Prepared Food Take-Out*
2608 W Girard Av *Philadelphia, PA 19130*

Inspection Date

3/7/08

19-01.1 Food establishment personnel food safety certified individual is not present. Food safety certified individual not present at the time of this inspection also obtain city certificate

3/29/06

No Critical Violations

Lincoln Fried Chicken *Retail Food: Prepared Food Take-Out*
2614 W Girard Av *Philadelphia, PA 19130*

Inspection Date

3/7/08

7-01 (L) Mouse infestation is present.Fresh and old mouse droppings on basement floor perimeter
8-06.1.1 (C) Drain line is in need of repair. 3-comp sink drain pipes are leaking onto basement floor and are duct taped

6/18/07

No Critical Violations

4/10/07

19-01.1 Food establishment personnel food safety certified individual is not present.
NOTE: Current owner has a Serv Safe certificate, not a city certificate and was also not present. Potential new owner/manager is currently taking the class. He was made aware that the course certification is used as proof of eligibility for obtaining a city certificate. Management initiated immediate corrective action.

3/13/07

7-01 (L) Mouse infestation is present. Fresh droppings were observed throughout the establishment along floor perimeters and some shelving. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.
NOTE: Current owner has a Serv Safe certificate, not a city certificate and was also not present. Potential new owner/manager is currently taking the class. He was made aware that the course certification is used as proof of eligibility for obtaining a city certificate. Management initiated immediate corrective action.

8/28/06

7-01 (A) Fly infestation is present. Observed in food prep area hovering near refuse container. Management instructed to initiate immediate corrective action.

7/18/06

7-01 (A) Fly infestation is present. Observed in food prep area hovering near refuse container. Management instructed to initiate immediate corrective action.

The New Lemon Tree Restaurant *Retail Food: Restaurant, Eat-in*
2629 W Girard Av *Philadelphia, PA 19130*

Inspection Date

5/8/06

No Critical Violations

4/20/06

No Critical Violations

The New Lemon Tree Restaurant *Retail Food: Restaurant, Eat-in*
2629 W Girard Av *Philadelphia, PA 19130*

Inspection Date

3/17/06

7-01 (L) Mouse infestation is present. Mouse feces observed on floor perimeters in food prep and storage areas. Management instructed to initiate immediate corrective action.

Italian Express *Retail Food: Restaurant, Eat-in*
2641 W Girard Av *Philadelphia, PA 19130*

Inspection Date

12/28/07

No Critical Violations

1/15/07

No Critical Violations

6/5/06

No Critical Violations

5/26/06

No Critical Violations

2/7/06

12-02.1 (B) Required hand washing sink is not provided in rear food prep area. Management instructed to initiate immediate corrective action.

1/6/06

12-02.1 (B) Required hand washing sink is not provided in rear food prep area. Management instructed to initiate immediate corrective action.

One + One Dollar Store *Retail Food: General Convenience*
2700 W Girard Av *Philadelphia, PA 19130*

Inspection Date

8/2/07

No Critical Violations

11/7/06

No Critical Violations

12/7/05

No Critical Violations

Paradise Inn *Retail Food: Prepared Food Take-Out*
2720 W Girard Av *Philadelphia, PA 19130*

Inspection Date

1/7/08

19-01.1 Food establishment personnel food safety certified individual is not present. Certificate A14537 expired on 7/1/2007.

1/15/07

No Critical Violations

6/9/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Lunar Deli
2729 W Girard Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130302

Inspection Date

10/15/07
No Critical Violations

11/7/06
No Critical Violations

11/7/05
No Critical Violations

Askew's Creative Minds Child Day Care
2739 W Girard Av

Institution: Child, Group Day Care Homes
Philadelphia, PA 19130

Inspection Date

5/23/06
No Critical Violations

Thrift Discount
2800 W Girard Av

Retail Food: General Convenience
Philadelphia, PA 19130

Inspection Date

7/25/08
No Critical Violations

6/24/08
No Critical Violations

11/26/07
No Critical Violations

1/15/07
No Critical Violations

5/31/06
No Critical Violations

Chopstick & Fork Restaurant
2801 W Girard Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

11/26/07
No Critical Violations

1/15/07
No Critical Violations

1/15/07
No Critical Violations

6/22/06
No Critical Violations

Valu Plus
2803 W Girard Av

Retail Food: General Convenience
Philadelphia, PA 19130

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Valu Plus
2803 W Girard Av

Retail Food: General Convenience
Philadelphia, PA 19130

Inspection Date

3/14/08
No Critical Violations

8/2/07
No Critical Violations

11/1/06
No Critical Violations

12/13/05
No Critical Violations

Young's Candies
2809 W Girard Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19130431

Inspection Date

2/7/08
No Critical Violations

1/20/06
No Critical Violations

Askew's Creative Minds Child Day Care
2813 W Girard Av

Institution: Child, Group Day Care Homes
Philadelphia, PA 19130

Inspection Date

12/6/07
No Critical Violations

11/1/06
No Critical Violations

10/30/06
No Critical Violations

Canton #1 Chinese Food
2817 W Girard Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19130

Inspection Date

10/25/07
No Critical Violations

4/10/06
No Critical Violations

3/2/06
8-06.1.1 (D) Soil line is in need of repair.
-direct drain line connection required for basement grinder/catch stationary sink.
-rain drain line defective leaking on basement floor
-hole present in sewage line at stationary sink and rain drainline
-sewage line clogged; pooled water surrounding stationary sink drain hole
Management instructed to initiate immediate corrective action.

2/9/06
8-06.1.1 (D) Soil line is in need of repair. Direct drain connection required for basement grinder/catch stationary sink.**sewage waste present in sink** Management instructed to initiate immediate corrective action.

Canton #1 Chinese Food *Retail Food: Prepared Food Take-Out*
2817 W Girard Av *Philadelphia, PA 19130*

Inspection Date

1/9/06

7-01 (D) Roach infestation is present. Live roaches observed in prep (3 bay sink) and service areas. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed in storages on floors and shelving. Management instructed to initiate immediate corrective action.
8-06.1.1 (D) Soil line is in need of repair. Direct drain connection required for basement grinder/catch stationary sink.**sewage waste present in sink** Management instructed to initiate immediate corrective action.
12-01.5.B (4) Cold water at hand washing sink is not provided at toilet room. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided at toilet room. Management instructed to initiate immediate corrective action.

Butter's Soul Food To Go *Retail Food: Prepared Food Take-Out*
2821 W Girard Av *Philadelphia, PA 19130*

Inspection Date

7/25/08

4-01.1 (A) Food/Food service article storage does not provide protection. Uncovered food in the walk-in freezer. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. No visible depth of fryer oil. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Died mouse on mouse trap. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Obtain city food safety certificate.

3/14/08

7-01 (L) Mouse infestation is present.Fresh and old mouse droppings throughout kitchen floor perimeter Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.Obtain city food safety certificate, also certified individual not present at the time of this inspection

3/10/06

7-01 (L) Mouse infestation is present. Mouse feces observed on ledges and shelving in food prep/storage areas. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Provide a metal oil drum(s) and recycling company for used deep fryer cooking oil. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Faucet spout not provided on 3 bay sink; prevents sink setup. Management instructed to initiate immediate corrective action.

2/8/06

7-01 (D) Roach infestation is present. Numerous roaches observed on glue traps and inside non-operating walk-in box. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on storage shelving, ledges and floors. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Provide a metal oil drum(s) and recycling company for used deep fryer cooking oil. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Faucet spout not provided on 3 bay sink; prevents sink setup. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

All Aboard Seafood
2825 W Girard Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

8/7/06

No Critical Violations

4/5/06

No Critical Violations

2/7/06

No Critical Violations

1/23/06

7-01 (L) Mouse infestation is present. Mouse feces observed in front food prep area on counters and shelving. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Provide a metal oil drum(s) and recycling company for used deep fryer cooking oil.**Valid contract not provided** Management instructed to initiate immediate corrective action.

10/18/05

7-01 (A) Fly infestation is present. Numerous small & adult flies in rear food prep area on clean equipment, its shelving, and on walls. Management instructed to initiate immediate corrective action and eliminate fly infestation.
7-01 (L) Mouse infestation is present. Mouse feces observed in front food prep area on counters and shelving. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair at 3 bay sink; leak present. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Provide a metal oil drum(s) and recycling company for used deep fryer cooking oil. Management instructed to initiate immediate corrective action.
10-02.1 Food equipment needs cleaning. Shelving (mouse feces, flies), rear muti-use utensil and cookware (flies), counters (mouse feces), table top can opener (encrusted food debris), ovens (encrusted food debris) and walk-in box floors (food debris). Management instructed to initiate immediate corrective action; CLEAN/SANITIZE.

Rita's Water Ice
2829 W Girard Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19130

Inspection Date

5/16/08

No Critical Violations

5/8/08

19-01.1 Food establishment personnel food safety certified individual is not present.

Joy Deli Market
2833 W Girard Av

Retail Food: Grocery Market
Philadelphia, PA 19130322

Inspection Date

2/27/08

No Critical Violations

6/19/07

No Critical Violations

5/16/07

19-01.3 Food establishment personnel food safety certificate is not posted. ServSafe Certification posted, not a city issued certificate.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Joy Deli Market *Retail Food: Grocery Market*
2833 W Girard Av *Philadelphia, PA 19130322*

Inspection Date

3/14/07

19-01.3 Food establishment personnel food safety certificate is not posted. ServSafe Certification posted, not a city issued certificate.

2/13/07

No Critical Violations

11/9/06

7-01 (A) Fly infestation is present due to open front door. Management initiated immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh and old were observed on basement floor.
8-02.2 An approved air gap is not present between catch basin and waste water lines in basement.

11/1/06

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Raw eggs are sitting next to grill and measured 74° F. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present due to open front door.
7-01 (L) Mouse infestation is present. Fresh and old were observed under equipment in food prep area.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. No evidence of prope sanitization practices are available. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized.

12/13/05

No Critical Violations

Original Georges Pizza House *Retail Food: Restaurant, Eat-in*
2835 W Girard Av *Philadelphia, PA 19130*

Inspection Date

9/28/05

No Critical Violations

Original Georges Pizza House *Retail Food: Restaurant, Eat-in*
2835 W Girard Av *Philadelphia, PA 19130*

Inspection Date

5/8/08

No Critical Violations

1/23/08

No Critical Violations

8/28/07

No Critical Violations

3/12/07

No Critical Violations

11/7/06

No Critical Violations

Non Stop Deli *Retail Food: Restaurant, Eat-in*
2842 W Girard Av *Philadelphia, PA 19130*

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Non Stop Deli
2842 W Girard Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

1/28/08

No Critical Violations

10/15/07

No Critical Violations

10/26/06

No Critical Violations

11/30/05

No Critical Violations

Blue Jay Restaurant
2900 W Girard Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

10/15/07

19-01.1 Food establishment personnel food safety certified individual is not present. Call 215.685.7495 for provider list. .

This inspection has revealed that the establishment is in operation without a valid food license. The establishment is not eligible for license approval due to violations of the Health Code. Compliance status will be assessed upon reinspection to determine license eligibility. No person shall conduct, maintain, or operate any food establishment unless the appropriate license, permit, or approval has been obtained.
*****NOTE*****
Owner has not yet obtained certification. No attempt has been made after several efforts put forth by inspector to enable owner to obtain certification.

5/16/07

19-01.1 Food establishment personnel food safety certified individual is not present. Call 215.685.7495 for provider list. .

3/14/07

19-01.1 Food establishment personnel food safety certified individual is not present. Call 215.685.7495 for provider list. .

1/15/07

7-01 (L) Mouse infestation is present. Fresh and old mouse droppings were observed along floor perimeters throughout the kitchen, prep, and basement areas. Also seen on shelving in the kitchen. Management instructed to initiate immediate corrective action.

1/15/07

7-01 (L) Mouse infestation is present. Fresh and old mouse droppings were observed along floor perimeters throughout the kitchen, prep, and basement areas. Also seen on shelving in the kitchen. Management instructed to initiate immediate corrective action.

3/10/06

No Critical Violations

2/8/06

8-06.1.1 (A) Liquid waste is not disposed of properly. Provide a metal oil drum(s) and recycling company for used deep fryer cooking oil. Management instructed to initiate immediate corrective action.
10-05.1 (B) Warewasher does not maintain proper washing and sanitizing temperatures. Rinse cycle recorded@ 163°F; maintain above 180°F. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Gerardo Mini Market *Retail Food: Grocery Market*
2901 W Girard Av *Philadelphia, PA 19130*

Inspection Date

1/25/06

No Critical Violations

Girard Mini Market *Retail Food: Grocery Market*
2901 W Girard Av *Philadelphia, PA 19130*

Inspection Date

3/27/08

19-01.1 Food establishment personnel food safety certified individual is not present. City food safety certificate has yet to be obtained

10/15/07

7-01 (A) Fly infestation is present. Live flies present in food prep area. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Certificate not present at establishment for verification.

5/17/07

No Critical Violations

2/27/07

No Critical Violations

8/24/06

No Critical Violations

8/18/06

8-06.1.1 (A) Liquid waste is not disposed of properly. Provide a metal oil drum(s) and recycling company for used deep fryer cooking oil. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present at basement catch basin. Provide at least a one inch gap between drain lines and catch basin flood level. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided in toilet room. Management instructed to initiate immediate corrective action.

Moore Day Care *Institution: Child, Group Day Care Homes*
2914 W Girard Av *Philadelphia, PA 19130*

Inspection Date

6/24/08

19-04 Food establishment personnel food safety certificate is expired.

10/11/07

No Critical Violations

8/16/06

No Critical Violations

7/29/05

No Critical Violations

Philly's Finest Soul Food *Retail Food: Restaurant, Eat-in*
2949 W Girard Av *Philadelphia, PA 19130*

Inspection Date

Philly's Finest Soul Food
2949 W Girard Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

5/17/06

No Critical Violations

1/24/06

7-01 (L) Mouse infestation is present. Mouse feces observed in food prep and rear storage areas on floors, shelving, counters and cabinets. Management instructed to initiate immediate corrective action.

12/23/05

2-01.4 Food is not properly labeled/packaged. Preparation dates are not provided for cooled prepared foods in refrigeration units. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed in food prep and rear storage areas on floors, shelving, counters and cabinets. Management instructed to initiate immediate corrective action.

RUBA Hall
414 Green St

Retail Food: Restaurant, Private Club
Philadelphia, PA 19123282

Inspection Date

1/24/07

No Critical Violations

4/13/06

No Critical Violations

Spring Garden Day Care Center
715 Green St

Institution: Child, Child Care Centers
Philadelphia, PA 19123

Inspection Date

11/8/05

No Critical Violations

Stoddart Fleisher School
1300 Green St

Institution: School, Public
Philadelphia, PA 19123

Inspection Date

1/12/07

4-01.1 (A) Food/Food service article storage does not provide protection. Sneeze guard noted not provided on food service counter in cafeteria area at the time of this inspection.
5-01.2 Unnecessary bare hand contact of ready to eat food is observed. Noted a food worker in front counter food serving area allowing students to stick their hands in over counter to pick ready to eat vegetable salad with barehand.
9-02.4 Employees are eating or drinking in unapproved areas. One female food worker in front cafeteria food service counter area noted eat/chewing food[s] at the time of this inspection

12/13/06

8-02.2 An approved air gap is not present. Pipe drain from behind ice-maker machine to floor drain under hand sink.

5/16/06

No Critical Violations

4/27/06

No Critical Violations

4/27/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Stoddart Fleisher School *Institution: School, Public*
1300 Green St *Philadelphia, PA 19123*

Inspection Date

11/1/05

No Critical Violations

Stoddart Fleisher School Cafeteria *Institution: School, Public*
1300 Green St *Philadelphia, PA 19123*

Inspection Date

1/10/08

4-01.1 (A) Food/Food service article storage does not provide protection. Large accumulation of boxed food stored under dripping walk-in freezer condensation. Management instructed to initiate immediate corrective action.
8-01.4 Non-potable water is in contact with food or food service articles. Walk-in freezer condensation dripping on food packaging. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided throughout kitchen; recorded at 95°F. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Hot water not provided at 3 bay sink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Call 215.685,7498 for provider list. Management instructed to initiate immediate corrective action.

10/15/07

4-01.1 (A) Food/Food service article storage does not provide protection. Large accumulation of boxed food stored under dripping walk-in freezer condensation. Management instructed to initiate immediate corrective action.
8-01.4 Non-potable water is in contact with food or food service articles. Walk-in freezer condensation dripping on food packaging. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided throughout kitchen; recorded at 95°F. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Hot water not provided at 3 bay sink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Call 215.685,7498 for provider list. Management instructed to initiate immediate corrective action.

St. Stephen's Green *Retail Food: Restaurant, Eat-in*
1701 Green St *Philadelphia, PA 19130*

Inspection Date

7/29/08

No Critical Violations

6/16/08

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Walk-in box refrigator in kitchen.
4-01.1 (A) Food/Food service article storage does not provide protection. Food unwraped in throughut kitchen and basement areas.
7-01 (A) Fly infestation is present. In the main kitchen area.
7-01 (L) Mouse infestation is present. Dropping seen in basement area.

7/26/07

No Critical Violations

6/14/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Laura W. Waring Elementary School
1801 Green St

Institution: School, Public
Philadelphia, PA 19130

Inspection Date

1/24/08
No Critical Violations

10/15/07
No Critical Violations

5/14/07
No Critical Violations

5/10/07
No Critical Violations

12/4/06
No Critical Violations

5/15/06
No Critical Violations

10/24/05
No Critical Violations

Laura W. Waring School Head Start
1801 Green St

Institution: Child, Child Care Centers
Philadelphia, PA 19130

Inspection Date

10/15/07
No Critical Violations

5/14/07
No Critical Violations

12/4/06
No Critical Violations

10/24/05
No Critical Violations

Morris-Pace Boarding Home
1836 Green St

Institution: Adult, Boarding Home
Philadelphia, PA 19130

Inspection Date

6/6/08
No Critical Violations

4/30/07
7-01 (L) Mouse infestation is present. Mouse feces observed on kitchen shelf and shelving in utensil closet. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present at time of inspection. Management instructed to initiate immediate corrective action.

3/23/07
7-01 (L) Mouse infestation is present. Mouse feces observed throughout kitchen and food storage areas. Management instructed to initiate immediate corrective action.

4/12/06
No Critical Violations

Fairmount Pharmacy
1900 Green St

Retail Food: General Convenience
Philadelphia, PA 19130

Inspection Date

3/13/08
No Critical Violations

4/27/07
No Critical Violations

7/26/06
No Critical Violations

9/22/05
No Critical Violations

Green Room
1940 Green St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

5/28/08
No Critical Violations

3/28/08
PLEASE NOTE:

RENEW EXPIRED FOOD SAFETY CERTIFICATE (JEFFREY PAPA__7/1/2004.)

5/16/07
PLEASE NOTE:

RENEW EXPIRED FOOD SAFETY CERTIFICATE (JEFFREY PAPA__7/1/2004.)

1/17/07
PLEASE NOTE:

RENEW EXPIRED FOOD SAFETY CERTIFICATE (JEFFREY PAPA__7/1/2004.)

3/16/06
No Critical Violations

Tavern on Green
2047 Green St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

1/17/07
No Critical Violations

3/13/06
No Critical Violations

2/13/06
7-01 (L) Mouse infestation is present. mice droppings observed on basement floor, opposite washer and dryer. Management instructed to initiate immediate corrective action.

The Belgian Cafe
2047 Green St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

8/23/07
No Critical Violations

Bethesda Project/Our Brothers' Place. *Institution: Adult, Shelter*
907 Hamilton St *Philadelphia, PA 19123*

Inspection Date

2/28/08

No Critical Violations

2/23/07

No Critical Violations

6/12/06

7-01 (L) Mouse infestation is present--------several fresh and old mouse droppings still noted onfloor perimeters particularly in rear food storage room and under/beneath dumpster reception/ sleeping floor corner area.

5/9/06

4-01.1 (A) Food/Food service article storage does not provide protection----trash can placed too close to ice making machine in kitchen area.
7-01 (L) Mouse infestation is present--------several fresh and old mouse droppings noted onfloor perimeters particularly in rear food storage room and under/beneath dumpster reception/ sleeping floor corner area.
5-01.1 Food is not protected from contamination---open trash can noted by the kitchen ice maker machine.

Domino's Pizza #4812 *Retail Food: Prepared Food Take-Out*
2000 Hamilton St *Philadelphia, PA 19130*

Inspection Date

4/1/08

No Critical Violations

9/17/07

No Critical Violations

7/2/07

19-01.1 Food establishment personnel food safety certified individual is not present. ServSafe is posted, a city issued certificate is needed.

8/3/06

No Critical Violations

7/7/05

No Critical Violations

Mr. Chicken *Retail Food: Restaurant, Eat-in*
2000 Hamilton St *Philadelphia, PA 19130*

Inspection Date

11/28/07

5-01.1 Food is not protected from contamination. All food must be stored covered. Walkin refrigeration unit has several buckets of chicken stored without lids. Management initiated immediate corrective action.
7-01 (D) Roach infestation is present. Live and dead roaches observed in cabinet under soda fountain in patron area. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate is required.

8/29/07

19-01.1 Food establishment personnel food safety certified individual is not present. City certificate is required.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Mr. Chicken
2000 Hamilton St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

7/2/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Bainmarie not working. Chicken stored in bainmarie measured between 55°F and 62°F. Management ordered not to store food items in Bainmarie until it is repaired. Chicken was removed immediately. Management initiated immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate is required.

1/12/07

No Critical Violations

4/19/06

No Critical Violations

3/15/06

7-01 (L) Mouse infestation is present. Mouse feces observed in rear storage area on floor and ledges. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Leak present at garbage grinder sink. Management instructed to initiate immediate corrective action.

Rita's Water Ice Space G
2000 Hamilton St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19130

Inspection Date

9/11/07

No Critical Violations

7/3/07

19-01.1 Food establishment personnel food safety certified individual is not present. ServSafe Certification for Lynn Downing is present. City Food Safety Certificate needs to be aquired.

7/21/06

No Critical Violations

Goji Tokyo Cuisine
2001 Hamilton St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

1/17/07

No Critical Violations

3/8/06

No Critical Violations

3/3/06

No Critical Violations

Java's Brewin'
2001 Hamilton St Suite: 103

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

2/22/08

No Critical Violations

7/3/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Java's Brewin'
2001 Hamilton St Suite: 103

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

3/29/07

No Critical Violations

The Tiedhouse
2001 Hamilton St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

7/31/08

19-01.1 Food establishment personnel food safety certified individual is not present.
General Manager is presently enrolled in servsafe course.
Time will be granted to complete course.

Long's Gourmet Chinese Restaurant
2018 Hamilton St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

2/21/08

No Critical Violations

7/3/07

No Critical Violations

1/18/07

No Critical Violations

6/20/06

No Critical Violations

Hancock St. Johns Lrng Ctr - At Risk
1217 N Hancock St

Institution: After School Program
Philadelphia, PA 19123

Inspection Date

6/2/08

19-01.1 Food establishment personnel food safety certified individual is not present. Test taken on May 5, 2008. Failed test and will reschedule. Date not chosen.

4/29/08

19-01.1 Food establishment personnel food safety certified individual is not present.

8/3/07

19-01.1 Food establishment personnel food safety certified individual is not present.

12/7/06

7-01 (L) Mouse infestation is present. Due to fresh and old mouse droppings still noted on floor perimeter, especially, under and behind standup refrigerator.

11/1/06

7-01 (L) Mouse infestation is present. Due to fresh and old mouse droppings on floor perimeter.

9/23/05

No Critical Violations

8/25/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Federal Reserve Bank Cafeteria *Retail Food: Restaurant, Eat-in*
10 Inde. Mal East St *Philadelphia, PA 19106*

Inspection Date

11/27/06

No Critical Violations

Sbarro *Retail Food: Prepared Food Take-Out*
111 S Indepedance Ma *Philadelphia, PA 19106*

Inspection Date

11/20/06

No Critical Violations

10/17/06

12-01.5.B (5) Hot water at hand washing sink is not provided. As noted in common area employees bathroom maintained by building management , located outside of establishment in hallway .

Independence Alfresco *Retail Food: Prepared Food Take-Out*
1 N Independence Ma *Philadelphia, PA 19106*

Inspection Date

4/16/08

No Critical Violations

Cafe Haas *Retail Food: Restaurant, Eat-in*
100 W Independence Ma *Philadelphia, PA 19106*

Inspection Date

6/9/08

No Critical Violations

6/6/08

5-04.2 (A) Approved sneeze guards are not provided as required.
Sneeze guard at grill station does not provide adequate protection.

Lights of Liberty *Retail Food: General Convenience*
150 S Independence St *Philadelphia, PA 19106*

Inspection Date

1/19/07

No Critical Violations

12/12/05

No Critical Violations

Yummy Yummy Bakery *Retail Food: Prepared Food Take-Out*
111 Independence Mall St *Philadelphia, PA 19106*

Inspection Date

2/11/08

No Critical Violations

12/19/06

No Critical Violations

10/17/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Independence Visitor Center
1 N Independence Mall St

Retail Food: Caterer
Philadelphia, PA 19106

Inspection Date

8/20/07

19-01.1 Food establishment personnel food safety certified individual is not present.

6/21/06

No Critical Violations

Max & Me
1 N Independence Mall St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

9/17/07

No Critical Violations

8/20/07

19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

PA General Store Cafe @ Independ Vis Ctr
1 N Independence Mall St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

6/21/06

No Critical Violations

Newstand at the Bourse
111 S Independence Mall St

Retail Food: General Convenience
Philadelphia, PA 19106

Inspection Date

3/7/07

No Critical Violations

12/18/06

No Critical Violations

1/25/06

No Critical Violations

Crazy Market
2236 W Jefferson St

Retail Food: Grocery Market
Philadelphia, PA 19130391

Inspection Date

11/8/06

No Critical Violations

11/10/05

No Critical Violations

Yasmin Food Market
2236 W Jefferson St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19130391

Inspection Date

3/6/08

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Yasmin Food Market
2236 W Jefferson St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19130391

Inspection Date

2/26/07

No Critical Violations

Graham's Enterprises
2400 W Jefferson St

Retail Food: General Convenience
Philadelphia, PA 19130351

Inspection Date

6/2/06

No Critical Violations

Tom's Snack Bar
1401 JFK Bl

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19102

Inspection Date

7/31/08

No Critical Violations

1/23/07

No Critical Violations

12/21/06

No Critical Violations

12/28/05

No Critical Violations

Rita's Water Ice
1500 JFK Bl

Retail Food: Prepared Food Take-Out
Philadelphia, PA 191021

Inspection Date

6/16/08

19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. Management instructed to initiate immediate corrective action.

6/2/08

4-01.1 (A) Food/Food service article storage does not provide protection. No splash guard provided between handsink and ice cream freezer. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. Management instructed to initiate immediate corrective action.

4/17/07

No Critical Violations

C & N Newsstand
1554 JFK Bl

Retail Food: Mobile Food Vendor
Philadelphia, PA 19102

Inspection Date

6/19/08

No Critical Violations

5/3/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

C & N Newsstand
1554 JFK Bl

Retail Food: Mobile Food Vendor
Philadelphia, PA

Inspection Date

4/5/06
No Critical Violations

8/1/05
No Critical Violations

Falafel Cart # 000027
1556 JFK Bl

Retail Food: Mobile Food Vendor
Philadelphia, PA 19102

Inspection Date

4/15/08
No Critical Violations

3/26/07
No Critical Violations

4/26/06
No Critical Violations

Dunkin Donuts
1600 JFK Bl

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

5/29/08
No Critical Violations

5/22/07
No Critical Violations

Jim's Cart
1600 JFK Bl

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

11/27/06
No Critical Violations

Asahi at Suburban Station
1601 JFK Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

Asahi at Suburban Station
1601 JFK Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

3/31/08

3-02.1 Refrigeration system does not maintain proper temperatures. Front display refrigeration unit used to store salads and sushi observed with a holding temperature of 55°F at time of inspection. All potentially hazardous foods (that were placed in the unit within the last hour) were moved to refrigeration units with holding temperatures below 41°F.

ORDERS: Discontinue use of defective display refrigerator until a holding temperature of 41°F or lower is maintained. Monitor all refrigerators to ensure holding temperatures of 41°F or lower are being maintained.

Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. No splash guard provided between front prep area handsink and cutting board and between rear prep sink and three-basin sink. Provide splash guards where noted to provide protection from contamination. Management instructed to initiate immediate corrective action.

1/9/08

3-02.1 Refrigeration system does not maintain proper temperatures. Refrigeration unit at front counter used to store salads and sushi is detective. Fan from compressor is broken and is maintaining cold temperature at 51°F.
ORDERS: Relocate perishable items to reach-in unit in rear prep area and store food items until detective unit is repaired.
19-01.1 Food establishment personnel food safety certified individual is not present. Food safety expired.

12/21/06

No Critical Violations

12/27/05

No Critical Violations

The Enerjuicer
1601 JFK Bl

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19102

Inspection Date

6/2/08

19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. Owner stated two employees are enrolled in a class starting June 2nd. Management instructed to initiate immediate corrective action.

5/22/08

19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. Owner stated two employees are enrolled in a class starting June 2nd. Management instructed to initiate immediate corrective action.

5/19/08

7-01 (L) Mouse infestation is present. Numerous fresh mouse droppings observed at storage and prep area floors and shelves. Eliminate mouse infestation. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

The Enerjuicer
1601 JFK Bl

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19102

Inspection Date

10/12/07

19-01.1 Food establishment personnel food safety certified individual is not present. Food handler present during prep hours must obtain food safety certification.

8/24/07

3-02.1 Refrigeration system does not maintain proper temperatures. The display case sliding door reach-in refrigerator contained vegetables and fruits including cut melons were observed at an internal air temp of 56°F. Display refrigeration unit with plexi glass covering has air gaps surrounding perimeter causing improper internal air temperature (56°F). ORDERS: Discard cut melons and future storage must be in operable refrigeration unit with proper temperatures (41°F or below). Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Observed numerous fruit flies swarming under prep and utensil sink where water leakage is present; also observed in areas of front prep serving line. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Sponges are used to wipe food contact surfaces. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Commercial sanitizer is not in use or present during cleaning procedures for food utensils and other equipment such as blenders. Note: Was informed by employee that present non-commercial "clorox" laundry bleach is only used to clean floors of establishment.
19-01.1 Food establishment personnel food safety certified individual is not present.

3/5/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Dairy products were observed with core temperatures of 46-48°F. Foods included milk and yogurt; discard dairy products immediately and use another refrigeration unit for dairy prodocts until unit is repaired. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. The small compartment table top reach-in refrigerator had an internal air temp of 56°F (no longer in use until unit is repaired). Display refrigeration unit with plexi glass covering has air gaps surrounding perimeter causing improper internal air temperature (48°F). Remove dairy products until door is replaced with approved door for unit. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present. Remove plastic sleeve from drain line end and reposition drain line end over the catch basin. There must be an air gap of at least 1" above the catch basin. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Sponges are used to wipe food contact surfaces. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Soiled wiping cloths were used to wipe down food contact surfaces without the use of a sanitizing solution used before and after cleaning surfaces. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

The Enerjuicer
1601 JFK Bl

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19102

Inspection Date

2/28/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Dairy products were observed with core temperatures of 56-60°F. Since it is unclear as to how long these foods were out of temperature, these foods must be discarded. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. The table top reach in refrigerator had an internal air temp of 56°F. This is the unit that had the out of temperature dairy products. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present. Remove plastic sleeve from drain line end and reposition drain line end over the catch basin. There must be an air gap of at least 1" above the catch basin. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. None observed. Hands must be kept clean at all times. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. The use of moist sponges is not permitted. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Soiled wiping cloths were used to wipe down food contact surfaces. Management instructed to initiate immediate corrective action.

9/22/06

No Critical Violations

9/19/05

No Critical Violations

Auntie Anne's Of Suburban Station
1617 JFK Bl

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

9/12/06

No Critical Violations

6/9/06

12-01.5.B (4) Cold water at hand washing sink is not provided:- employee toilet room.
12-01.5.B (5) Hot water at hand washing sink is not provided:- employee toilet room.

8/1/05

No Critical Violations

Cafe 59
1617 JFK Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103422

Inspection Date

10/26/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Cafe 59
1617 JFK Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103422

Inspection Date

10/12/07

3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Observed temperatures of various hot food (chicken, beef, vegatables) on steam table buffet unit ranging from 79°F to 108°F. Some foods were observed brought out to steam table, twenty minutes later food (e.g. chicken pasta dish) was observed at 119°F. Product removed from sale/use and heated to proper tempertures.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Foods on cold buffet unit were observed at temperatures ranging from 49°F to 61°F. Potentially hazardous foods included tuna, chicken, and egg salads. Was informed by management that during lunch rush, food is changed every 30 minutes. Orders: Relocate potentially hazardous foods to walk-in until foods reach proper temperature.
7-01 (L) Mouse infestation is present. Observed numerous droppings on shelving in dry storage area and along wall and corners behind service sinks in prep kitchen.

5/23/07

3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Observed temperatures of various hot food (chicken, beef, vegatables) on steam table buffet unit ranging from 79°F to 108°F. Some foods were observed brought out to steam table, twenty minutes later food (e.g. chicken pasta dish) was observed at 119°F. Product removed from sale/use and heated to proper tempertures.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Foods on cold buffet unit were observed at temperatures ranging from 49°F to 61°F. Potentially hazardous foods included tuna, chicken, and egg salads. Was informed by management that during lunch rush, food is changed every 30 minutes. Orders: Relocate potentially hazardous foods to walk-in until foods reach proper temperature.
7-01 (L) Mouse infestation is present. Observed numerous droppings on shelving in dry storage area and along wall and corners behind service sinks in prep kitchen.

9/20/06

No Critical Violations

9/15/05

No Critical Violations

Church's Chicken
1617 JFK Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

7/31/08

5-01.1 Food is not protected from contamination. Uncovered raw chicken observed in walk-in refrigerator. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Numerous flies observed at prep area. Eliminate fly infestation. Management instructed to initiate immediate corrective action.

1/2/07

No Critical Violations

2/13/06

No Critical Violations

Faber
1617 JFK Bl

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

10/26/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Faber
1617 JFK Bl

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

9/18/06

No Critical Violations

9/15/05

No Critical Violations

Ho Ho Chinese Restaurant
1617 JFK Bl

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

9/12/06

No Critical Violations

9/12/05

No Critical Violations

8/1/05

7-01 (L) Mouse infestation is present:- mouse droppings observed on shelving in prep area. Also one partial bag of brown rice was mouse gnawed at the bottom in several places. Rice from that bag was spilling on to shelf with mouse droppings mixed in. ORDERS:- Discard bag of rice and clean and sanitize shelf. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities:- NONE!!! Management instructed to initiate immediate corrective action.

Neil's Hallmark
1617 JFK Bl

Retail Food: General Convenience
Philadelphia, PA 19103

Inspection Date

10/26/07

No Critical Violations

9/22/06

No Critical Violations

8/18/05

No Critical Violations

Orewa Deli
1617 JFK Bl

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

8/2/07

No Critical Violations

7/31/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. In refrigerated full service salad case. Assorted potentially hazardous food items were 48-49°F. Food items were put out to far in advance of service. Items were put in walk-in box to bring temps back down to safe levels and the refrig display case could not get cold enough. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. The full service refrigerated salad case. Internal air temp of unit was observed at 50 degrees. This unit may NOT be used to display salad items that are potentially hazardous until the unit can maintain proper temps of 41°F or lower. Management instructed to initiate immediate corrective action.

Orewa Deli *Retail Food: Prepared Food Take-Out*
1617 JFK Bl *Philadelphia, PA 19103*

Inspection Date

3/5/07

No Critical Violations

2/15/07

4-01.1 (A) Food/Food service article storage does not provide protection. Food equipment was observed stored on floor. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Knife was observed stored in gap between wall and prep table. Management instructed to initiate immediate corrective action.
8-01.2 (B) Cold water is not provided. At the hand sink in the front deli counter food preperation area. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Single use gloves were sometimes being used instead of hand washing. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. The use of moist sponges for cleaning of utensils is not permitted. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Soiled wiping cloths were observed being used to wipe down food contact surfaces. Management instructed to initiate immediate corrective action.

3/10/06

No Critical Violations

1/27/06

7-01 (L) Mouse infestation is present:- mouse droppings were observed on floor along walls and in corners along side and behind Snapple refrig display reach-in unit and full service salad prep unit where a possible rodent burrow was observed to the right side of that unit where a tin cat was also observed. Mouse droppings were also observed on along the wall and in corner by grease trap in Burrito prep area. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Management instructed to initiate immediate corrective action.

12/27/05

7-01 (L) Mouse infestation is present:- mouse droppings were observed on floor along walls and in corners along side and behind Snapple refrig display reach-in unit and full service salad prep unit where a possible rodent burrow was observed to the right side of that unit where a tin cat was also observed. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Management instructed to initiate immediate corrective action.

Philly News Now *Retail Food: Prepared Food Take-Out*
1617 JFK Bl *Philadelphia, PA 19103*

Inspection Date

12/13/07

No Critical Violations

9/12/07

8-01.2 (A) An adequate supply of hot water is not provided. The twenty (20) gallon hot water heater now does not provide enough hot water since there was the addtion of a full size 3 bay kitchen utensil sink to the existing deep basin free standing sink and mop sink. Note:- The single bay free standing sink must be used for hand washing. Enough hot water in the range of a minimum of 110°F not to exceed 125°F must be provided at all times of operation for all sinks. Not enough hot water was left after filling all three bays to a level high enough to clean the air pots and carifs so hands could be washed at the hand sink with a minimum hot water temperature of 110°F. It is recommended that a hot water heater of at least 30 gallons be provided. Management instructed to initiate immediate corrective action.

Philly News Now *Retail Food: Prepared Food Take-Out*
1617 JFK Bl *Philadelphia, PA 19103*

Inspection Date

8/6/07

8-01.2 (A) An adequate supply of hot water is not provided. The twenty (20) gallon hot water heater now does not provide enough hot water since there was the addtion of a full size 3 bay kitchen utensil sink to the existing deep basin free standing sink and mop sink. Note:- The single bay free standing sink must be used for hand washing. Enough hot water in the range of a minimum of 110°F not to exceed 125°F must be provided at all times of operation for all sinks. Not enough hot water was left after filling all three bays to a level high enough to clean the air pots and carifs so hands could be washed at the hand sink with a minimum hot water temperature of 110°F. It is recommended that a hot water heater of at least 30 gallons be provided. Management instructed to initiate immediate corrective action.

6/4/07

8-01.2 (A) An adequate supply of hot water is not provided. The twenty (20) gallon hot water heater now does not provide enough hot water since there was the addtion of a full size 3 bay kitchen utensil sink to the existing deep basin free standing sink and mop sink. Note:- The single bay free standing sink must be used for hand washing. Enough hot water in the range of a minimum of 110°F not to exceed 125°F must be provided at all times of operation for all sinks. Not enough hot water was left after filling all three bays to a level high enough to clean the air pots and carifs so hands could be washed at the hand sink with a minimum hot water temperature of 110°F. It is recommended that a hot water heater of at least 30 gallons be provided. Management instructed to initiate immediate corrective action.

4/5/07

No Critical Violations

3/29/07

8-01.2 (A) An adequate supply of hot water is not provided. The 5 gallon hot water heater is inadequate for this operation. It is recommended that a 20 gallon unit be provided.

12/21/06

No Critical Violations

Philly Soft Pretzel Factory (KIOSK) *Retail Food: General Convenience*
1617 JFK Bl *Philadelphia, PA 19102*

Inspection Date

7/31/08

No Critical Violations

2/9/07

No Critical Violations

2/9/07

No Critical Violations

2/2/07

3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Hot dog/pretzels had a core temperature of 97°F-102°F. Proper time/ temperature logs were not present, so it is unclear as to how long the food was out of temperature. Discard hotdog/pretzels. Management instructed to initiate immediate corrective action.(Complied).

11/27/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Suburban Health & Beauty
1617 JFK Bl

Retail Food: General Convenience
Philadelphia, PA 19103

Inspection Date

1/27/06

No Critical Violations

Walgreens
1617 JFK Bl

Retail Food: General Convenience
Philadelphia, PA 19103

Inspection Date

7/31/08

No Critical Violations

2/15/07

No Critical Violations

2/3/06

No Critical Violations

Yunique Pizza
1617 JFK Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

1/10/08

No Critical Violations

1/8/07

No Critical Violations

1/5/07

4-01.1 (A) Food/Food service article storage does not provide protection. dough mixing bowl and auger were lying on floor. This equipment must be cleaned and sanitized and stored on approved racks/shelving at least six inches off the floor. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Numerous flies were observed in rear food preperation area landing and walking on food preperation surfaces. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Live roaches observed crawling in and out of gaps in unused unclean slicer in rear food preperation/food storage area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Numerous mouse droppings were observed on along wall in corner to left of walk in box. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Soiled wiping cloths were observed being used to wipe down food contact surfaces. Management instructed to initiate immediate corrective action.
10-02.1 Food equipment needs cleaning:- in all food preperation and food storage areas, which includes cleaning and sanitizing all food equipment affected by the fly and roach infestations. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Utensils were being washed/sanitized/rinsed. This method is not approved for cleaning and sanitizing utensils. Utensils must be WASHED/RINSED/SANITIZED and then air dried. Management instructed to initiate immediate corrective action.

Yunique Pizza *Retail Food: Restaurant, Eat-in*
1617 JFK Bl *Philadelphia, PA 19103*

Inspection Date

12/21/06

5-01.1 Food is not protected from contamination. Large piece of duct insulation is hanging down over slicer. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Live roaches observed crawling on floor under dry food storage rack in rear prep area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Numerous mouse droppings were observed on along wall behind slicer table. Management instructed to initiate immediate corrective action.
8-01.2 (A) An adequate supply of hot water is not provided. Hot water was observed at 106-109°F. HOT WATER MUST BE PROVIDED AT ALL TIMES at a minimum of 110°F not to exceed 125°F. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Management instructed to initiate immediate corrective action.

1/27/06

No Critical Violations

12/28/05

5-01.1 Food is not protected from contamination:- prep table is directly under exposed water lines and a/c-heater ductwork. Provide an approved ceiling over prep table or move prep table to other prep areas in establishment. Management instructed to initiate immediate corrective action.
6-01.2 (A) Manual handling of food during preparation is observed:- bare hand contact with food is NOT permitted:- raw chickens were observed being handled with bare hands. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present:- mouse droppings were observed along walls and in corners in prep and storage areas. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner:- soiled wiping cloths were observed being used to wipe down food contact surfaces.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized:- utensils were only being washed and rinsed, there was no sanitizing being done. Set up sink to--WASH/RINSE/SANITIZE. Management instructed to initiate immediate corrective action.

Anne's Newsstand *Retail Food: General Convenience*
1628 JFK Bl *Philadelphia, PA 19103*

Inspection Date

10/17/07

No Critical Violations

5/3/06

No Critical Violations

3/10/06

7-01 (L) Mouse infestation is present:- numerous mouse droppings on several shelves in retail area. Management initiated immediate corrective action.

1/27/06

7-01 (L) Mouse infestation is present:- numerous mouse droppings on several shelves in retail area. One closeable tote had mose droppings on several candy bars-- owner discarded the candy bars and removed to from shelf for later cleaning Management initiated immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

J&K Food #000220
1650 JFK Bl

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

7/14/08

No Critical Violations

Ekta Newsstand SEC
1700 JFK Bl

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

4/15/08

No Critical Violations

4/11/07

No Critical Violations

4/26/06

No Critical Violations

Joey's Place
1700 JFK Bl

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

6/11/08

No Critical Violations

6/10/08

No Critical Violations

Bucks County Coffee Company
1701 JFK Bl

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

6/14/08

No Critical Violations

6/13/08

4-01.1 (A) Food/Food service article storage does not provide protection. No splash guard provided between three-basin sink and mop sink. Management instructed to initiate immediate corrective action.

Comcast Center (6th Fl. Coffee Bar)
1701 JFK Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

7/17/08

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit.
Turkey than sandwiches observed 48.4° F duration 2hrs
Fruit Salad Cup - w- melons 45° F duration 2hrs

Management instructed to initiate immediate corrective action
3-02.1 Refrigeration system does not maintain proper temperatures.
open top display unit Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Comcast Coffee Bar
1701 JFK Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

11/28/07

No Critical Violations

10/12/07

4-01.1 (A) Food/Food service article storage does not provide protection. Provide a splash - Guard between handsink and counter
5-01.1 Food is not protected from contamination. Existing sneeze guard located at service counter does not provide adequate protection. Management instructed to initiate immediate corrective action.

Di Bruno Bros
1701 JFK Bl

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

6/17/08

No Critical Violations

6/14/08

No Critical Violations

Di Brunos Bros
1701 JFK Bl

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

6/13/08

5-04.2 (A) Approved sneeze guards are not provided as required.
@ Hot food service counters
19-01.1 Food establishment personnel food safety certified individual is not present.

LaScala's
1701 JFK Bl Suite: 012

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

6/13/08

No Critical Violations

Lunch Cart # 000173
1701 JFK Bl

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

4/28/08

No Critical Violations

4/20/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Refrigeration compartment installed in mobile unit was observed with foods including lettuce, tomato, and cheeses and meats stored with missing covering; storage unit temperature observed at 56°F.
Note: most potentially hazardous food were frozen at time of inspection stored in smaller cooler containers inside unit; refrigeration compartment requires missing lid to prevent loss of cold air temperature. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Food safety individual is not present at time of inspection. Management instructed to initiate immediate corrective action.

Lunch Cart # 000173
1701 JFK Bl

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

4/20/07
No Critical Violations

5/2/06
No Critical Violations

11/1/05
No Critical Violations

7/5/05
8-01.2 (B) Cold water is not provided.

Sook Hee's Produce
1701 JFK Bl

Retail Food: Grocery Market
Philadelphia, PA 19103

Inspection Date

6/18/08
No Critical Violations

6/17/08
No Critical Violations

Table 31
1701 JFK Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

5/14/08
No Critical Violations

Table 31 Plaza
1701 JFK Bl

Retail Food: Other
Philadelphia, PA 19103

Inspection Date

6/9/08
No Critical Violations

6/6/08
10-02.3 Equipment used for cleaning/sanitizing is not operating properly.
High Temp dishwashers not maintain proper final rinse temperatures
Management instructed to initiate immediate corrective action.

Termini Brothers
1701 JFK Bl

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

6/13/08
No Critical Violations

The Comcast Center (Main Cafeteria)
1701 JFK Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

2/11/08
No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Tokyo Sushi
1701 JFK Bl

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

6/13/08

No Critical Violations

Under The "C"
1701 JFK Bl

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

6/13/08

No Critical Violations

6/11/08

5-04.2 (A) Approved sneeze guards are not provided as required- scales at retail counter.

12-01.5.B (5) Hot water at hand washing sink is not provided: ladies/ customer restroom (hot water tank observed with hot water).

5/28/08

12-01.5.B (5) Hot water at hand washing sink is not provided: employee restrooms.

12-01.5.B (4) Cold water at hand washing sink is not provided: employee restrooms.

R & N Newstand # 3 (SEC)
1798 JFK Bl

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

7/2/07

No Critical Violations

7/18/05

No Critical Violations

Egg Roll Cart # 000175
1800 JFK Bl

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

4/17/08

No Critical Violations

4/16/08

8-01.2 (C) Hot water is not provided. Management instructed to initiate immediate corrective action.

8-01.2 (E) Water Pressure is inadequate. Provide adequate water pressure for hand washing sink. Management instructed to initiate immediate corrective action.

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Sanitizer not present during time of inspection.

19-01.1 Food establishment personnel food safety certified individual is not present. A certified individual must be present during times of operation and preparation. Management instructed to initiate immediate corrective action.

7/9/07

No Critical Violations

5/8/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Passero's Gourmet Coffee
1800 JFK Bl

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

9/8/06

No Critical Violations

12/29/05

No Critical Violations

City Garden Chinese Rest.
1801 JFK Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

6/25/07

7-01 (L) Mouse infestation is present. Mouse droppings were observed on floor along walls behind and under equipment in all storage areas and throughout prep area. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

6/25/07

7-01 (L) Mouse infestation is present. Mouse droppings were observed on floor along walls behind and under equipment in all storage areas and throughout prep area. Management instructed to initiate immediate corrective action.

6/9/06

No Critical Violations

7/5/05

No Critical Violations

Fruit Salad Cart # 000022
1801 JFK Bl

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

5/15/08

No Critical Violations

5/16/07

No Critical Violations

4/26/06

No Critical Violations

Lunch Cart # 000191
1802 JFK Bl

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

5/2/06

No Critical Violations

1/4/06

No Critical Violations

1/3/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

News and Variety Store
1803 JFK Bl

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

7/5/05

No Critical Violations

World Ocean News
1803 JFK Bl

Retail Food: General Convenience
Philadelphia, PA 19103

Inspection Date

10/3/07

No Critical Violations

9/6/06

No Critical Violations

Hot Tamales
1805 JFK Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

7/3/07

No Critical Violations

7/3/06

No Critical Violations

7/5/05

No Critical Violations

Gateway Newsstand
1880 JFK Bl

Retail Food: General Convenience
Philadelphia, PA 19103

Inspection Date

7/11/08

10-02.2 (B) Food equipment and utensils are improperly sanitized. Coffee pots are to be washed, rinsed, and sanitized in the 3 basin sink. Establishment must use an approved sanitizer.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present. Provider list and application were issued.

8/28/07

19-01.1 Food establishment personnel food safety certified individual is not present. Food safety certified individual needs to be present dosing all hours of operation.

2/23/07

19-01.1 Food establishment personnel food safety certified individual is not present. Food safety certified individual needs to be present dosing all hours of operation.

5/31/06

No Critical Violations

Han Penn Center Market
1900 JFK Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103200

Inspection Date

4/15/08

No Critical Violations

Fruit Salad Cart #000021
1901 JFK Bl

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

3/31/08
No Critical Violations

5/24/07
No Critical Violations

6/27/06
No Critical Violations

7/12/05
No Critical Violations

Kennedy Food Garden
1901 JFK Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

10/3/07
No Critical Violations

9/27/06
No Critical Violations

10/5/05
No Critical Violations

9/12/05
7-01 (L) Mouse infestation is present. Mouse droppings observed on floor and on lower shelving in back storage area.

7/26/05
7-01 (L) Mouse infestation is present. Mouse droppings observed in back storage area ons floor and pallets. Droppings also found on floor and lower shelving in retail area.

Magic Years Child Care
1901 JFK Bl

Institution: Child, Child Care Centers
Philadelphia, PA 19103

Inspection Date

2/7/06
No Critical Violations

11/10/05
No Critical Violations

7/26/05
No Critical Violations

Express Breakfast-Lunch
1500 John F Kennedy Bl

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19102

Inspection Date

12/27/07
No Critical Violations

9/7/07
19-01.1 Food establishment personnel food safety certified individual is not present.
Valid serv/safe certs have been obtained and reciepts for city certs are also on site. Waiting on city certs.

Express Breakfast-Lunch *Retail Food: Prepared Food Take-Out*
1500 John F Kennedy Bl *Philadelphia, PA 19102*

Inspection Date

8/6/07

7-01 (B) Fruit fly infestation is present. Numerous fruit flies where observed in serving areas and food storage areas besides main kitchen.
19-01.1 Food establishment personnel food safety certified individual is not present.
Serv safe

6/22/07

7-01 (B) Fruit fly infestation is present. Numerous fruit flies where observed in serving areas and food storage areas besides main kitchen.
19-01.1 Food establishment personnel food safety certified individual is not present.
Serv safe

6/7/06

No Critical Violations

8/1/05

No Critical Violations

C & N Newsstand *Retail Food: Mobile Food Vendor*
1601 John F Kennedy Bl *Philadelphia, PA 19103*

Inspection Date

4/8/08

No Critical Violations

4/17/07

No Critical Violations

4/5/06

No Critical Violations

Juan Valdez Coffee *Retail Food: Prepared Food Take-Out*
1601 John F Kennedy Bl *Philadelphia, PA 19103*

Inspection Date

6/2/08

19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. ServSafe certificate observed. Application issued. Management instructed to initiate immediate corrective action.

5/19/08

12-01.5.B (4) Cold water at hand washing sink is not provided. No cold water provided at front counter handsink. Repair cold water faucet. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. Management instructed to initiate immediate corrective action.

12/27/06

No Critical Violations

Passero's Gourmet Coffee *Retail Food: Restaurant, Eat-in*
1601 John F Kennedy Bl *Philadelphia, PA 19103*

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Passero's Gourmet Coffee
1601 John F Kennedy Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

12/21/06

No Critical Violations

12/27/05

No Critical Violations

Auntie Anne's of Sub Station (KIOSK)
1617 John F Kennedy Bl

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

6/7/06

No Critical Violations

8/1/05

No Critical Violations

Gateway News
1617 John F Kennedy Bl

Retail Food: Grocery Market
Philadelphia, PA 19103

Inspection Date

1/23/07

No Critical Violations

2/3/06

No Critical Violations

H & H Bakery Cafe
1617 John F Kennedy Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

6/3/08

No Critical Violations

1/23/07

No Critical Violations

1/30/06

No Critical Violations

McDonald's
1617 John F Kennedy Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

4/14/08

No Critical Violations

1/3/08

7-01 (B) Fruit fly infestation is present. Numerous live fruit flies were observed on walls and ceiling in dishwash area. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Observed early and late stage live roaches in bread box storage unit. Live roaches were also observed in heater/ac/food article storage room. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

McDonald's
1617 John F Kennedy Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

10/23/07

7-01 (D) Roach infestation is present. Observed early and late stage live roach in bread box storage unit. Observed numerous roach feces along wall and behind utensil sink, also along side of sink unit.

5/10/07

7-01 (L) Mouse infestation is present. Numerous droppings were observed behind soda racks and soda tanks; on shelving of contained paper good storage shelving; observed droppings along walls and corners throughout prep areas.
8-01.2 (A) An adequate supply of hot water is not provided. Prep sink across from prep line temperature was observed at 79°F; hand sink at front serving line was observed at 82°F. Water temperature must reach at least 110°F. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City of Phila. Management instructed to initiate immediate corrective action.

4/26/06

No Critical Violations

4/7/06

No Critical Violations

Vitamin Specialty Corporateion
1617 John F Kennedy Bl

Retail Food: General Convenience
Philadelphia, PA 19103

Inspection Date

11/27/06

No Critical Violations

7-11
1823 John F Kennedy Bl

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

9/20/07

No Critical Violations

9/6/06

No Critical Violations

9/13/05

No Critical Violations

Subway
1827 John F Kennedy Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

10/29/07

No Critical Violations

8/29/06

No Critical Violations

9/29/05

No Critical Violations

Quiznos Sub *Retail Food: Restaurant, Eat-in*
1880 John F Kennedy Bl *Philadelphia, PA 19103*

Inspection Date

3/5/08

4-01.1 (A) Food/Food service article storage does not provide protection- splash protection lacks on left side of deli area handsink (adjacent to slicer table).
7-01 (L) Mouse infestation is present. Fresh mouse droppings observed on floor in front prep area.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present.

1/18/08

7-01 (L) Mouse infestation is present- fresh mouse feces on floor & lowest tray on rack near deli line (under bread).
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized-equipment detergent bottle is empty. ORDERS: replenish 3-bay sink detergent. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present- none present; provider list & city application issued today.
4-01.1 (A) Food/Food service article storage does not provide protection- splash protection lacks on left side of deli area handsink (adjacent to slicer table).

9/8/06

No Critical Violations

9/29/05

No Critical Violations

9/15/05

7-01 (A) Fly infestation is present. Multiple flies observed in prep area

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Chima Steakhouse *Retail Food: Restaurant, Eat-in*
1901 John F. Kennedy Bl *Philadelphia, PA 19103*

Inspection Date

5/23/08

No Critical Violations

5/21/08

5-04.2 (A) Approved sneeze guards are not provided as required.
Current design of sneeze guard @ Salad Bar does not provide adequate protection
19-01.1 Food establishment personnel food safety certified individual is not present.
Establishment has mgr(S). who have class completion certificate

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Juan Valdez Coffee *Retail Food: Restaurant, Eat-in*
1800 John F.Kennedy Bl *Philadelphia, PA 19103*

Inspection Date

6/13/08

19-01.1 Food establishment personnel food safety certified individual is not present. Individual with city certificate not present during time inspection.

11/30/07

19-01.1 Food establishment personnel food safety certified individual is not present. ServSafe certification present.

11/20/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Juan Valdez Coffee
1800 John F.Kennedy Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

11/17/06

No Critical Violations

Court Yard by Marriott
21 N Juniper St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

3/18/08

No Critical Violations

10/17/07

19-01.1 Food establishment personnel food safety certified individual is not present. Food handler with city certification is not present at time of inspection. Food and Beverage Director has valid serv safe, will show proofof payment for city certificate next inspection.

9/18/06

No Critical Violations

10/3/05

No Critical Violations

8/11/05

5-01.1 Food is not protected from contamination:- portable buffet line lacks sneeze guards to protect exposed foods. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present:- moisture fly infestation present in cold food prep area. Large numbers of flies on ceiling and walls. Management instructed to initiate immediate corrective action.

Lil' Spot
103 S Juniper St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

9/7/06

No Critical Violations

8/12/05

No Critical Violations

Cool Beans
121 S Juniper St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

3/18/08

No Critical Violations

10/4/07

19-01.1 Food establishment personnel food safety certified individual is not present. Sanitarian presented application to employee at time of inspection. Valid serv safe present.

5/18/07

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Dish detergent is the only agent used for cleaning food equipment and utensils. A commercial sanitizer must be used during proper cleaning process of food equipment. ORDERS: Wash, Rinse, and Sanitize above items in the compartment utensil sink.
19-01.1 Food establishment personnel food safety certified individual is not present. Sanitarian presented application to employee at time of inspection.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Cool Beans
121 S Juniper St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

4/19/06

No Critical Violations

CJ's Shoppe
201 S Juniper St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

10/3/07

No Critical Violations

12/13/06

No Critical Violations

In & Out Deli Convenience Store
201 S Juniper St

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

5/23/06

No Critical Violations

Key West
207 S Juniper St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

7/8/08

7-01 (L) Mouse infestation is present. Several fresh mouse droppings observed at Broaster Chicken prep area. Eliminate mouse infestation. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided at first and 3rd floor toilet rooms. Repair immediately so hot water at hand washing sink is available at all times. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided in the1st and 3rd floor restrooms.
19-01.1 Food establishment personnel food safety certified individual is not present.

3/3/08

7-01 (L) Mouse infestation is present. Several fresh mouse droppings observed at Broaster Chicken prep area. Eliminate mouse infestation. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided at first floor toilet room. Repair immediately so hot water at hand washing sink is available at all times. Management instructed to initiate immediate corrective action.

2/5/07

12-01.5.B (5) Hot water at hand washing sink is not provided- 1 restroom.

8/2/06

No Critical Violations

Pen & Pencil Club
1522 Latimer St

Retail Food: Restaurant, Private Club
Philadelphia, PA 19102

Inspection Date

11/27/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Pen & Pencil Club
1522 Latimer St

Retail Food: Restaurant, Private Club
Philadelphia, PA 19102

Inspection Date

11/21/06

No Critical Violations

The Cosmopolitan Club of Phila
1616 Latimer St

Retail Food: Restaurant, Private Club
Philadelphia, PA 19103

Inspection Date

9/15/06

No Critical Violations

Jerry's Bar
129 Laurel St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

12/15/06

No Critical Violations

11/17/06

No Critical Violations

11/8/05

No Critical Violations

Women of Hope
251 N Lawrence St

Institution: Adult, Personal Care Boarding Home
Philadelphia, PA 19106

Inspection Date

6/6/08

No Critical Violations

7/9/07

No Critical Violations

7/17/06

No Critical Violations

7/19/05

No Critical Violations

Pernitsky Bar
980 N Lawrence St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

3/26/07

No Critical Violations

2/24/07

19-01.1 Food establishment personnel food safety certified individual is not present. Expired city food safety certificate noted posted. Note:: Foodworker/bar service person informed on the new regulation regarding presentation or posting of valid city food safety certificate.

3/9/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Restorante La Buca
711 Locust St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

10/23/06

No Critical Violations

Walgreens Store #11256
817 Locust St

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

2/28/08

No Critical Violations

Shinju Sushi
930 Locust St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

10/15/07

19-01.3 Food establishment personnel food safety certificate is not posted. Serv safe certificate is posted. However, city certificate is required. Application was given to the manager.

7/24/06

No Critical Violations

Au Bon Pain
1008 Locust St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19106

Inspection Date

7/13/07

No Critical Violations

Jefferson Alumni Hall
1020 Locust St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

6/12/07

No Critical Violations

11/7/05

No Critical Violations

Walgreen's #01256
1101 Locust St

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

5/7/08

No Critical Violations

The Village
1112 Locust St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

6/13/07

No Critical Violations

The Village *Retail Food: Restaurant, Eat-in*
1112 Locust St *Philadelphia, PA 19107*

Inspection Date

4/19/06

2-10.2 Ice is not protected from contamination. Ice machine is in public coffee prep area. Relocate machine to an area inaccessible to the public. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Paper towels, soap and handsnk are not provided. Management instructed to initiate immediate corrective action.

4/5/06

2-10.2 Ice is not protected from contamination. Ice machine is in public coffee prep area. Relocate machine to an area inaccessible to the public. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Paper towels, soap and handsnk are not provided. Management instructed to initiate immediate corrective action.

4/5/06

2-10.2 Ice is not protected from contamination. Ice machine is in public coffee prep area. Relocate machine to an area inaccessible to the public. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Paper towels, soap and handsnk are not provided. Management instructed to initiate immediate corrective action.

Union Gourmet Market & Cafe *Retail Food: Restaurant, Eat-in*
1111 Locust St *Philadelphia, PA 19107*

Inspection Date

4/3/08

No Critical Violations

Jin House Chinese Restaurant *Retail Food: Restaurant, Eat-in*
1117 Locust St *Philadelphia, PA 19107*

Inspection Date

3/27/08

7-01 (L) Mouse infestation is present (feces observed on rear storage room floor). Management instructed to initiate immediate corrective action.

3/7/08

No Critical Violations

3/4/08

No Critical Violations

More Than Just Ice Cream *Retail Food: Restaurant, Eat-in*
1119 Locust St *Philadelphia, PA 19107*

Inspection Date

8/13/07

No Critical Violations

7/2/07

19-01.1 Food establishment personnel food safety certified individual is not present.

4/5/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Uncles
1220 Locust St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

2/5/08

19-01.1 Food establishment personnel food safety certified individual is not present. A course provider list and city certificate application were given to the bartender, Joe Brazill.

10/15/07

19-01.1 Food establishment personnel food safety certified individual is not present. City certificate is required. Application was given to bartender.

11/17/06

No Critical Violations

11/4/05

No Critical Violations

Deux Cheminees
1221 Locust St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

6/13/07

No Critical Violations

1/5/06

No Critical Violations

Pharmacare
1228 Locust St

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

12/29/06

No Critical Violations

2/10/06

No Critical Violations

The Bean Bag Cafe
1233 Locust St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

12/29/06

No Critical Violations

2/13/06

No Critical Violations

Bump
1234 Locust St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Bump
1234 Locust St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

3/20/08

19-01.1 Food establishment personnel food safety certified individual is not present. ServSafe Certificate observed. City of Philadelphia Food Safety Certificate required. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Ice cream and other food products uncovered in the refrigerator. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures(under the counter refrigerator does not work properly, 57°. All items were removed/discarded. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature(in the top refrigerated unit cheese, dressings, mayo, etc 55°. Product was discarded Management initiated immediate corrective action.
7-01 (L) Mouse infestation is present (droppings noted in the bar area where the stero equipment is housed; the coffee area where the chemicals are stored and under food prep table.
7-01 (B) Fruit fly infestation is present (in the bar area ,near the hand sink, ; on the walls and flying in the dishroom area). Management instructed to initiate immediate corrective action.

6/24/07

19-01.1 Food establishment personnel food safety certified individual is not present. ServSafe Certificate observed. City of Philadelphia Food Safety Certificate required. Management instructed to initiate immediate corrective action.

Applause! Applause!
1305 Locust St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

10/4/07

No Critical Violations

8/25/06

7-01 (A) Fly infestation is present. Observed numerous flies in kitchen area. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Observed numerous dead american roaches in basement near ice machine. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Observed large number of mouse droppings in kitchen near walk in refrigerator, and in basement near soda syrup rack. Management instructed to initiate immediate corrective action.

New Century Guild
1307 Locust St

Retail Food: Restaurant, Private Club
Philadelphia, PA 19107

Inspection Date

10/4/06

No Critical Violations

Mama Angelina's Pizza
1337 Locust St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

3/27/08

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Mama Angelina's Pizza
1337 Locust St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

6/19/07

19-04 Food establishment personnel food safety certificate is expired.

11/29/05

No Critical Violations

10/17/05

2-10.2 Ice is not protected from contamination:- beverages stored in drink ice in ice machine bin:- Remove beverages and ice that was in contact with beverage continers. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present:- mouse droppings observed along walls and in corners on basement floor in prep area. Management instructed to initiate immediate corrective action.

9/15/05

7-01 (L) Mouse infestation is present:- dead mouse caught on glue board(fresh kill) in basement as well as scattered mouse droppings along walls and in corners on basement floor. Management instructed to initiate immediate corrective action.

Upstairs at Varalli
1345 Locust St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

6/22/06

No Critical Violations

Lunch Cart # 000126
1401 Locust St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19102

Inspection Date

7/28/08

No Critical Violations

7/24/08

19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. Management instructed to initiate immediate corrective action.

5/22/07

No Critical Violations

5/18/07

19-01.1 Food establishment personnel food safety certified individual is not present.

6/15/06

No Critical Violations

9/7/05

No Critical Violations

Aegean Estiatorio
1405 Locust St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

10/4/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Aegean Estiatorio
1405 Locust St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

9/21/05

No Critical Violations

Locust Rendezvous Bar & Grill
1415 Locust St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

4/11/08

No Critical Violations

4/11/08

No Critical Violations

9/27/06

No Critical Violations

9/15/05

No Critical Violations

Kaisan
1420 Locust St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

3/27/08

No Critical Violations

The Smoked Joint
1420 Locust St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

8/2/06

No Critical Violations

5/12/06

No Critical Violations

3/14/06

No Critical Violations

12/12/05

7-01 (J) Other insect infestation is present:- moisture fly infestation, numerous moisture flies on walls in hallway headed down to patron toilet rooms. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present:- numerous mouse droppings were observed on floor along wall at seating area just outside kitchen, on floor under towel rack in alcove that ice machine is in and on steps at step/wall interface on steps going down into hallway leading to basement. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner:- soiled wiping cloths were observed being used for wiping down food contact surfaces. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

The Smoked Joint *Retail Food: Restaurant, Eat-in*
1420 Locust St *Philadelphia, PA 19102*

Inspection Date

11/9/05

7-01 (A) Fly infestation is present. Multiple flies observed in downstairs prep area.
7-01 (J) Other insect infestation is present:- moisture fly infestation in basement prep and hall areas. Numerous moisture flies were observed in these areas. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present:- numerous mouse droppings were observed in cabinet under ice bin of soda unit at service station just outide kitchen and on floor along wall at seating area just outside kitchen. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner:- soiled wiping cloths were observed being used for wiping down food contact surfaces. Management instructed to initiate immediate corrective action.

10/14/05

2-01.1 (A) Food is not from an approved source. No food to be sold at this establishment is to be processed, smoked, stored or cooked at the private residence of 429 Dupont street. This is based on complaints of neighbors in the vicinity of this private residence.
All food is to come from an approved source.
7-01 (A) Fly infestation is present. Multiple flies observed in downstairs prep area.

Fado Pub *Retail Food: Restaurant, Eat-in*
1500 Locust St *Philadelphia, PA 19102*

Inspection Date

8/1/06

No Critical Violations

Food Bazaar *Retail Food: Prepared Food Take-Out*
1500 Locust St *Philadelphia, PA 19102*

Inspection Date

6/7/07

No Critical Violations

12/22/06

No Critical Violations

1/9/06

No Critical Violations

Misconduct Tavern *Retail Food: Restaurant, Eat-in*
1511 Locust St *Philadelphia, PA 19102*

Inspection Date

7/7/08

7-01 (B) Fruit fly infestation is present. Numerous fruit flies observed at bar area walls and in basement. Eliminate fruit fly infestation. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. Employees are enrolled in class in two weeks. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Misconduct Tavern
1511 Locust St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

3/31/08

19-01.1 Food establishment personnel food safety certified individual is not present. Main chef is servsafe certified. City Food Safety application was given at time of inspection. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination. Adequate splash protection not present between hand washing sink and ice made made for human consumption. Containers observed in contact with ice made for human consumption.

5/2/07

19-01.1 Food establishment personnel food safety certified individual is not present. Main chef is servsafe certified. City Food Safety application was given at time of inspection. Management instructed to initiate immediate corrective action.

11/9/05

No Critical Violations

Bertucci's
1515 Locust St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

7/3/07

No Critical Violations

5/13/06

No Critical Violations

The Acorn Club
1519 Locust St

Retail Food: Restaurant, Private Club
Philadelphia, PA 19102

Inspection Date

7/12/06

No Critical Violations

Center Foods Natural Grocer
1525 Locust St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102300

Inspection Date

9/28/05

No Critical Violations

Chunho Won Newsstand
1531 Locust St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19102

Inspection Date

11/28/06

No Critical Violations

Lee ok Bea Newsstand
1531 Locust St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19102

Inspection Date

4/18/08

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Lee ok Bea Newsstand
1531 Locust St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19102

Inspection Date

12/6/07
No Critical Violations

Newsstand
1531 Locust St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19102

Inspection Date

5/1/07
No Critical Violations

4/21/06
No Critical Violations

7/11/05
No Critical Violations

Babu's Newstand
1601 Locust St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

4/22/08
No Critical Violations

7/11/07
No Critical Violations

5/7/07
No Critical Violations

5/17/06
No Critical Violations

Los Catrines Rest & Tequila's Bar
1602 Locust St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

Los Catrines Rest & Tequila's Bar *Retail Food: Restaurant, Eat-in*
1602 Locust St *Philadelphia, PA 19103*

Inspection Date

6/27/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature. One basement walk-in refrigerator observed at 60°F at the time of the inspection. Stored inside the refrigerator were 20 quarts of half and half, 100 pounds of cheeses, 30 pounds of cream cheese, 10 pounds of sour cream, two (2) gallons of milk, and 10 containers of whipped cream. All potentially hazardous foods must be stored below 41°F. The above items were discarded immediately.

ORDERS: Discontinue use of defective refrigerator for potentially hazardous foods until a holding temperature of 41°F or lower is maintained. Monitor all refrigerators to ensure holding temperatures of 41°F or lower are being maintained.

Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Numerous fruit flies observed in basement near leaking soil lines. Eliminate fruit fly infestation. Management instructed to initiate immediate corrective action.
8-06.1.1 (D) Soil line is in need of repair. Soil line in basement (near trash room door) observed leaking onto basement floor. Repair soil line immediately. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. Management instructed to initiate immediate corrective action.

3/26/08

19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection.

6/19/07

5-01.1 Food is not protected from contamination, as it is not covered in a refrigerator.
8-06.1.1 (C) Drain line is in need of repair, as it is leaking at the cellar ceiling.
19-01.1 Food establishment personnel food safety certified individual is not present.

1/3/06

No Critical Violations

Saint Mark's Church *Retail Food: General Convenience*
1625 Locust St *Philadelphia, PA 19103*

Inspection Date

8/1/06

No Critical Violations

Capriccio's *Retail Food: Restaurant, Eat-in*
1701 Locust St *Philadelphia, PA 19103*

Inspection Date

9/24/07

No Critical Violations

9/7/06

No Critical Violations

10/20/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

The Prime Rib *Retail Food: Restaurant, Eat-in*
1701 Locust St *Philadelphia, PA 19103*

Inspection Date

3/1/08

No Critical Violations

3/17/06

No Critical Violations

Warwick Banquet *Retail Food: Hotel/Motel*
1701 Locust St *Philadelphia, PA 19103*

Inspection Date

12/21/06

No Critical Violations

11/8/05

No Critical Violations

Warwick Banquet & The Coffee Bar *Retail Food: Hotel/Motel*
1701 Locust St *Philadelphia, PA 19103*

Inspection Date

7/31/08

No Critical Violations

7/24/08

7-01 (D) Roach infestation is present- live nymphs/young roaches observed in floor/wall juncture cracks (numerous dead roaches observed at kitchen wall perimeters).
3-02.1 Refrigeration system does not maintain proper temperatures: smaller walk-in refrigerator is holding food at 46 degrees (food was relocated). Food service equipment use discontinued until repaired.
4-01.1 (A) Food/Food service article storage does not provide protection- splash protection lacks between kitchen handsink & 3-bay sink.

Blank Rome LLP *Retail Food: Restaurant, Eat-in*
1 Logan Sq *Philadelphia, PA 19103*

Inspection Date

7/30/08

5-04.2 (A) Approved sneeze guards are not provided as required. Adequate protection not provided at all sides of displayed food station. Ready to eat foods not properly covered or protected in cafe. Management instructed to initiate immediate corrective action.

10/16/06

No Critical Violations

10/21/05

No Critical Violations

Drinker Biddle & Reath Cafe *Retail Food: Restaurant, Eat-in*
1 Logan Sq *Philadelphia, PA 19103*

Inspection Date

5/27/08

19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Serv-Safe certificate was provided. Application was issued.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Drinker Biddle & Reath Cafe
1 Logan Sq

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

10/21/05

No Critical Violations

Four Seasons Hotel
1 Logan Sq

Retail Food: Hotel/Motel
Philadelphia, PA 19103312

Inspection Date

6/3/08

2-10.2 Ice is not protected from contamination. Containers observed stored inside drink ice at the bar. Lid not present for ice machine in rear prep area.
7-01 (B) Fruit fly infestation is present. Several fruit flies observed in rear bar area.

9-02.1 Employee hands are not washed prior to food handling activities. Hand washing sink not present in bar area.
12-01.5.B (5) Hot water at hand washing sink is not provided. Hot water not present for staff cafeteria hand washing sink.

9/5/07

9-02.2 (A) Employee hand washing is inadequate. One food handling employee was observed washing his face with water with his hands, no soap was used. Several others were observed washing hands without using soap. The hand washing sinks are for washing of HANDS ONLY! Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Note:- Copies of applications and money orders are on site for the City Certificates

6/26/07

No Critical Violations

4/11/06

No Critical Violations

2/1/06

No Critical Violations

Four Seasons Hotel Phila Gift Shop
1 Logan Sq

Retail Food: General Convenience
Philadelphia, PA 19103

Inspection Date

6/3/08

No Critical Violations

12/28/06

No Critical Violations

12/9/05

No Critical Violations

Lee Shoppe
1 Logan Sq

Retail Food: Grocery Market
Philadelphia, PA 19103

Inspection Date

7/25/08

No Critical Violations

10/4/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Lee Shoppe
1 Logan Sq

Retail Food: Grocery Market
Philadelphia, PA

Inspection Date

10/18/05

No Critical Violations

Dock Street Brew Pub
2 Logan Sq

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103471

Inspection Date

3/29/06

No Critical Violations

Pepper Hamilton Cafeteria
2 Logan Sq

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103428

Inspection Date

7/30/08

No Critical Violations

6/26/07

No Critical Violations

12/28/05

8-01.2 (A) An adequate supply of hot water is not provided. Hot water supply does not meet the amount needed for the day.
5-01.1 Food is not protected from contamination. Cover lemons for self-service

12/28/05

8-01.2 (A) An adequate supply of hot water is not provided. Hot water supply does not meet the amount needed for the day.
5-01.1 Food is not protected from contamination. Cover lemons for self-service

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Tastebuds Market & Catering
2400 Lombard St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

9/25/07

No Critical Violations

9/25/06

No Critical Violations

9/26/05

No Critical Violations

The Alley Cat Cafe
1814 Ludlow St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

4/8/08

No Critical Violations

Uzu
104 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

Uzu
104 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

6/5/07

No Critical Violations

4/10/07

19-01.1 Food establishment personnel food safety certified individual is not present.

Shane Candy Company
110 Market St

Wholesale: Processor
Philadelphia, PA 19106

Inspection Date

6/17/08

19-01.1 Food establishment personnel food safety certified individual is not present: owner has a servsafe; City certificate is required. The owner's application was returned due to inability to read certificate. The owner resent the application to the Health Department on June 1, 2008 and is awating the return of the certificate. Money order noted (12164640142 / 04/03/2008).

3/25/08

19-01.1 Food establishment personnel food safety certified individual is not present: owner has a servsafe; City certificate is required (application issued previously).

9/26/07

19-01.1 Food establishment personnel food safety certified individual is not present: owner is registered for a course on 10/22/07. City certificate is required.

8/28/07

7-01 (B) Fruit fly infestation is present- flies observed near spilled liquids and 3-bay sink.
9-02.1 Employee hands are not washed prior to food handling activities- employees handle candy after touching various surfaces.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized- utensils cleaned in boiling pot (ORDERS: utilize 3-bay sink by washing,rinsing, & sanitizing utensils).
19-01.1 Food establishment personnel food safety certified individual is not present.

6/1/06

No Critical Violations

5/25/06

7-01 (L) Mouse infestation is present. Mouse feces observed along walls, under equipment and on lower Shelving in bsmt and 1st & 2nd floors.

The Franklin Fountain
116 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

4/23/08

19-01.1 Food establishment personnel food safety certified individual is not present (Eric Berley not present).

7/1/06

No Critical Violations

8/25/05

No Critical Violations

Suede Lounge
120 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106411

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Suede Lounge
120 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106411

Inspection Date

8/25/06

No Critical Violations

8/25/05

No Critical Violations

8/22/05

No Critical Violations

The Continental
138 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

11/14/07

No Critical Violations

9/27/07

2-10.2 Ice is not protected from contamination. Ice used as beverage ice is either coming from the bars cold plate ice bin or beverage chilling ice bin used for bottles of mixers. Beverage ice must be put in a sanitary dedicated ice bin. Also inside of ice bins of the ice machines are showing slight mildew build-up.
9-02.2 (A) Employee hand wash frequency is inadequate. Hands are not always washed before single service gloves are put on or when single service gloves are changed. Management instructed to initiate immediate corrective action.

7/26/07

2-10.2 Ice is not protected from contamination. Ice used as beverage ice is either coming from the bars cold plate ice bin or beverage chilling ice bin used for bottles of mixers. Beverage ice must be put in a sanitary dedicated ice bin.
9-02.2 (A) Employee hand wash frequency is inadequate. Hands are not always washed before single service gloves are put on or when single service gloves are changed. Management instructed to initiate immediate corrective action.

7/1/06

No Critical Violations

Snow White Restaurant
200 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

4/2/08

No Critical Violations

Snow White Restaurant
200 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

2/26/08

9-02.1 Employee hands are not washed prior to food handling activities. The sanitarian observed employee leaving the establishment to smoke and returned without washing hands; washing dishes in dish machine handeling dirty side and clean side without washing hands. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination.Meats and prepared items not cover, or covered withcloth. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair under two tier sink leaking.
7-01 (L) Mouse infestation is present in the dish machine area, and basement area. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Draw filled with dirty knives and utensiles. Management initiated immediate corrective action.
2-10.2 Ice is not protected from contamination. scoop handel touching patron's ice.
9-04 (B) Wiping cloths are used in an unapproved manner. All wiping cloths must be stored in a sanitizing solution. Management refused to initiate immediate corrective action.

10/18/06

No Critical Violations

6/22/06

No Critical Violations

5/31/06

7-01 (K) Rat infestation is present. Numerous rat feces observed throughout basement Storage area.

9/21/05

No Critical Violations

Olde City Food Mkt
202 Market St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19106

Inspection Date

5/22/08

No Critical Violations

4/23/08

7-01 (D) Roach infestation is present. Live roaches in basement.

3/18/08

No Critical Violations

7/2/07

No Critical Violations

3/27/06

No Critical Violations

Anjou Restaurant
206 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

1/14/08

No Critical Violations

11/5/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Anjou Restaurant
206 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

8/30/07

No Critical Violations

8/20/07

7-01 (D) Roach infestation is present. Numerous german roaches, both adults and nymphs, observed crawling throughout wooden counter and shelves at basement sushi bar. Roach feces also observed on counter and shelves. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided at 1st floor kitchen handsink - hot side. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Soap and papertowels are not provided at kitchen and prep areas. Handsinks are blocked with items and kitchen handsink does not have hot water. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

3/14/07

2-10.2 Ice is not protected from contamination. A bottle of wine and a box of juice are stored in the serving ice. Management instructed to initiate immediate corrective action. No items are to be stored in serving ice. Management initiated immediate corrective action.
7-01 (D) Roach infestation is present. Two live roaches were observed. One was observed in the basement food preparation area, and the other was observed behind the first floor bar. A few dead roaches were also observed behind the bar and in the basement. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

2/21/07

2-10.2 Ice is not protected from contamination. One of the bar ice wells is located next to a hand washing sink that is not equipped with a splash guard. Management instructed to initiate immediate corrective action.

2/22/06

7-01 (A) Fly infestation is present. Moisture / drain fies observed in bsmt sushi area and 1st floor kitchen.
7-01 (L) Mouse infestation is present. Mouse feces observed on lower shelving throughout kitchen and under equipment.
8-06.1.1 (A) Liquid waste is not disposed of properly. Oil is disposed with trash. Establishment is required to contract an approved oil recycler to haul away used cooking oil. Management instructed to initiate immediate corrective action.

Campo's @ Market
214 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

10/19/07

No Critical Violations

6/19/07

No Critical Violations

5/25/06

No Critical Violations

Soho Pizza *Retail Food: Restaurant, Eat-in*
218 Market St *Philadelphia, PA 19106*

Inspection Date

7/26/07

2-10.2 Ice is not protected from contamination. Ice scoop was observed sitting out on the unclean exterior of the ice machine. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Fruit flies were observed on walls and ceilings in basement prep and storage areas. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse droppings were observed on floor and in corners and on a bottom shelf of a shelving unit in storage area in basement where the soda system is and pizza boxes are stored. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present. At the ice machine and prep sink catch basins. The drain lines must be cut off at least one inch above the rim of the catch basins.
9-02.2 (A) Employee hand washing is inadequate. Hands were not always being washed before single service gloves were put on hands or when gloves were changed. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Owner has a valid course certificate. The instructions and application for the city food safety certificate were issued to owner.

2/3/07

No Critical Violations

3/23/06

No Critical Violations

Mizu *Retail Food: Restaurant, Eat-in*
220 Market St *Philadelphia, PA 19106*

Inspection Date

9/27/07

No Critical Violations

Marmont *Retail Food: Restaurant, Eat-in*
222 Market St *Philadelphia, PA 19106*

Inspection Date

1/18/08

No Critical Violations

6/11/07

19-01.1 Food establishment personnel food safety certified individual is not present.

2/3/07

No Critical Violations

2/3/07

No Critical Violations

9/17/06

No Critical Violations

Marmont Steakhouse & Bar *Retail Food: Restaurant, Eat-in*
222 Market St *Philadelphia, PA 19106*

Inspection Date

1/23/08

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Red Sky
224 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

2/3/07

No Critical Violations

2/3/07

No Critical Violations

6/22/06

No Critical Violations

Skinner's Dry Goods
226 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

7/23/08

7-01 (B) Fruit fly infestation is present: numerous flies (live) observed around bar sink & in rear near storage/door.

4/21/08

7-01 (L) Mouse infestation is present: fresh mouse feces observed on floor near warewasher, in storage area for pots/pans basement.
19-01.1 Food establishment personnel food safety certified individual is not present: city application issued today.
3-01.1 (A) Potentially hazardous food is stored at improper temperature: small amounts of mayonaise, tartar sauce, and salad dressing stored at approx. 68-70 degrees *DISCARDED
3-02.1 Refrigeration system does not maintain proper temperatures: small bain marie running at 70 degrees *ORDERS: Discontinue use until repaired.
2-06.4 Shellfish Purchase records/tags are not kept for 90 days.
12-01.5.B (5) Hot water at hand washing sink is not provided- basement restroom (employees can use 1st fl. restrooms).
8-06.1.1 (C) Drain line is in need of repair- 3-bay sink leaks; condensate catch fixture in basement leaks.

2/8/07

No Critical Violations

2/7/07

8-06.1.1 (D) Soil line is in need of repair- hole in line/ dripping to basement floor. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided- basement bathroom.
8-06.1.1 (C) Drain line is in need of repair- ice machine condensate line.

2/3/07

No Critical Violations

12/16/05

No Critical Violations

Sonny's Famous Steaks
228 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

Sonny's Famous Steaks *Retail Food: Restaurant, Eat-in*
228 Market St *Philadelphia, PA 19106*

Inspection Date

4/2/08

2-10.2 Ice is not protected from contamination. Scoop used for the ice stored on top of dirty ice machine. Management instructed to initiate immediate corrective action.
2-01.1 (D) Defective food containers are present. Dented can noted in the dry storage area. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. The undercounter refrigerator is 48°. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present dropings noted along perimeter in the basement. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate.The sanitarian observed employee performing several duties without washing of hands. Management instructed to initiate immediate corrective action.

2/3/07

No Critical Violations

9/8/06

No Critical Violations

8/29/05

No Critical Violations

Bon Bon Artisan Gelato *Retail Food: Restaurant, Eat-in*
229 Market St *Philadelphia, PA 19106*

Inspection Date

5/25/07

No Critical Violations

Tangerine *Retail Food: Restaurant, Eat-in*
232 Market St *Philadelphia, PA 19106*

Inspection Date

9/28/07

No Critical Violations

7/19/07

7-01 (B) Fruit fly infestation is present. Fruit flies swarming around decomposed food on floor in basement water pump room. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Large numbers of mouse droppings on floor and wall ledges in linen storage area in basement and also in other storage areas in basement. Management instructed to initiate immediate corrective action.

6/18/07

9-02.1 Employee hands are not washed prior to food handling activities. None was observed. Hands must be kept clean at all times. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner.
9-04 (B) Wiping cloths are used in an unapproved manner. Roasted sweet peppers were being gutted with the use of a heavily soiled wiping cloth. ORDERS:- Discard peppers. Management instructed to initiate immediate corrective action.

2/3/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Amici Noi
236 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

7/20/07

No Critical Violations

3/15/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. One of the cold food preparation tables was measured at 50°F. Management instructed to initiate immediate corrective action.

2/21/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. One of the cold food preparation tables was measured at 50°F. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. The bar hand wash sink is used to store items. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided: in employee bathroom.

12/28/05

No Critical Violations

Bluezette
246 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

12/18/06

No Critical Violations

7/1/06

12-01.5.B (5) Hot water at hand washing sink is not provided. Handwashing facilities are inadequate - no hot water is available.

12/12/05

No Critical Violations

10/5/05

4-01.1 (A) Food/Food service article storage does not provide protection. Ceiling is rusted and flakes are dropping onto washing area surfaces, and prep area surfaces. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed behind equipment on 1st level prep area, in stairwell and behind doors, and in bsmt prep area, along walls and on lower shelves. Clean and Sanitize all contaminated Surfaces.
7-01 (A) Fly infestation is present. Drain and moisture flies observed throughout establishment: at bar, in hall between bathrooms and bar, in bathrrooms, @ counter area and wait station, in bsmt trash storage area and bsmt prep area Management instructed to initiate immediate corrective action.

Lucy's Hat Shop
247 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

6/22/07

2-10.2 Ice is not protected from contamination. There is mold growing in both ice mahines. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. A city certificate has not been obtained. An application was left at the establishment.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Lucy's Hat Shop
247 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

6/22/06

No Critical Violations

Pizzicato
248 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

3/4/08

19-01.1 Food establishment personnel food safety certified individual is not present. Vincent Tancredi, the chef, stated that he is registered for a food safety course beginning in February.

2/29/08

No Critical Violations

2/26/08

6-01.2 (B) Food utensils and contact surfaces are not cleaned and sanitized. It was observed by the sanitarian that the dish machine was being operated without detergent and sanitizer. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination. Lemons stored in patron's ice, and scoop handles touching patron's ice (at the front bar area). Management instructed to initiate immediate corrective action.
2-01.1 (B) Adulterated or unwholesome food is present. Olive oil with open hole in can stored on storage shelf. Management initiated immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths were observed on top of food prep tables, drying on top of pipes (in the the basement food prep area) , and main dining area. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Mouse droppping noted on top of cans in storage area, and open tray of nuts with droppings noted . Management instructed to initiate immediate corrective action.
4-03.4 Food is stored beneath unprotected sewer lines or dripping water lines (in the basement in food prep areas). Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Numerous fresh and old mouse droppings were observed along floor perimeters and on horizontal surfaces throughout the basement. Mouse droppings were also observed behind the double door True brand refrigerator in the first floor food preparation area, and inside the brown door cabinets behind the bar. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Vincent Tancredi, the chef, stated that he is registered for a food safety course beginning in February.

1/30/08

7-01 (L) Mouse infestation is present. Numerous fresh and old mouse droppings were observed along floor perimeters and on horizontal surfaces throughout the basement. Mouse droppings were also observed behind the double door True brand refrigerator in the first floor food preparation area, and inside the brown door cabinets behind the bar. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Vincent Tancredi, the chef, stated that he is registered for a food safety course beginning in February.

Pizzicato
248 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

8/8/07

7-01 (A) Fly infestation is present. Fruit flies observed in flight and on walls in all basement prep areas. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse droppings were observed scattered along walls and in corners mostly in basement storage and prep areas. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand washing is inadequate. One employee was observed quickly running hands under water, not using soap. Proper hand washing requires hands be washed with soap and water and the washing(lathering) be at least twenty seconds before rinsing. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

7/24/07

7-01 (A) Fly infestation is present. Flies observed in flight in all areas of basement prep and storage areas. Management instructed to initiate immediate corrective action.
7-01 (I) Ant infestation is present. Ants observed crawling on floor in area of first floor hand sink. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Large numbers of mouse droppings are scattered along walls and in corners mostly in basement storage and prep areas and to a lesser degree in the first floor prep area. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

6/18/07

7-01 (L) Mouse infestation is present. Live mouse caught on glue board under prep sink in basement prep area. Large numbers of mouse droppings are scattered along walls and in corners mostly in basement storage and prep areas and to a lesser degree in the first floor prep area. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

9/22/06

No Critical Violations

6/22/06

No Critical Violations

United Check Cashing
303 Market St

Retail Food: General Convenience
Philadelphia, PA 19106

Inspection Date

5/21/07

No Critical Violations

2/22/06

No Critical Violations

Keep Sake Shop #2
304 Market St

Retail Food: General Convenience
Philadelphia, PA 19106

Inspection Date

10/24/07

No Critical Violations

9/20/06

No Critical Violations

Fork Restaurant
306 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

7/8/08

19-01.1 Food establishment personnel food safety certified individual is not present. Safe serv viewed. The sanitiarn directed ownerto the city's web page to obtain the city's certificate. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Splash guards are required at hand sinks, grinder, front line sink, and basement sinks. Management instructed to initiate immediate corrective action.
2-01.1 (B) Adulterated or unwholesome food is present. Sesame seed oil stored on shelf with a hole in the container. Management instructed to initiate immediate corrective action.
2-01.1 (D) Defective food containers are present. Dented cans observedon shelf (tomatoe). Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. fresh dropings noted on ledges, food storage area and shelvings. Management instructed to initiate immediate corrective action.

11/1/07

No Critical Violations

10/31/07

No Critical Violations

10/31/07

No Critical Violations

1/22/07

No Critical Violations

8/29/05

No Critical Violations

Patou Restaurant
312 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

4/18/08

9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths must be stored in a sanitizer. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Dropings noted area the perimeter of the establshment ,including the basement area. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard needed in back kitchen, and food prep area (both sides between air drying rack and left side of kitchen sink. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Nats present in the bar,main kitchen, and basement area. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination. Bottle wine stored in atron's ice, scoop handle touching ice. Management instructed to initiate immediate corrective action.

Panini's
317 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Panini's
317 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

3/17/08

No Critical Violations

1/22/08

No Critical Violations

9/7/07

7-01 (L) Mouse infestation is present. Fresh and old mouse droppings are present on the basement floor perimeters and on the floor outside of the office. Management instructed to initiate immediate corrective action.

7/11/07

7-01 (D) Roach infestation is present. A large roach was observed in the food preparation area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh mouse droppings are present on the basement floor, food preparation area floor, and food preparation table shelves. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. A city certificate has not been obtained.

5/23/07

7-01 (L) Mouse infestation is present. Fresh mouse droppings are present on the basement floor, food preparation area floor, and food preparation table shelves. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. A city certificate has not been obtained. An application was given to the owner.

3/30/06

No Critical Violations

Diner 319
319 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

10/11/05

No Critical Violations

GiGi
319 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

GiGi *Retail Food: Restaurant, Eat-in*
319 Market St *Philadelphia, PA 19106*

Inspection Date

5/5/08

2-10.2 Ice is not protected from contamination. Wine bottle, stored in patrons ice;cup used as a scoop touching patron's ice at front bar area. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. The baine marie in the kitchen not maintaining acceptable temperature (45°). Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Old mice dropings noted in the basement around the perimeter of the floor. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloth must be stored in a sanitizing solution. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Adaquate splash guard protection is needed between the three tier sink sanitizing side and dish machine loading side. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. The sanitarian provided info on obtaining city's certificate.

4/3/08

2-10.2 Ice is not protected from contamination. Ice scoop stored on top of dirty machine . Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. The baine marie in the kitchen not maintaining acceptable temperature (45°). Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Old mice dropings noted in the basement around the perimeter of the floor. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. The basement has dried raw sewage noted. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloth must be stored in a sanitizing solution. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. A splash guard is needed between the three tier sink sanitizing side and dish machine loading side. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The establishment is not familiar with wash/rinse/sanitize procedures. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. The sanitarian provided info on obtaining city's certificate.

1/22/07

No Critical Violations

Barry's Lobby Shop *Retail Food: General Convenience*
399 Market St *Philadelphia, PA 19106*

Inspection Date

5/23/07

No Critical Violations

2/24/06

No Critical Violations

Hans Lobby Shop *Retail Food: Prepared Food Take-Out*
400 Market St *Philadelphia, PA 19106*

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Hans Lobby Shop
400 Market St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19106

Inspection Date

2/21/08

No Critical Violations

11/27/07

19-01.1 Food establishment personnel food safety certified individual is not present. A course list a a city certificate application were provided.

10/25/06

No Critical Violations

11/22/05

No Critical Violations

Quiznos Sub
400 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

10/24/07

No Critical Violations

8/7/06

No Critical Violations

10/20/05

No Critical Violations

Fun Kids
401 Market St

Institution: Child, Child Care Centers
Philadelphia, PA 19106

Inspection Date

7/1/08

19-01.1 Food establishment personnel food safety certified individual is not present. A course provider list and city certificate application were provided during the last inspection.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided. The establishment requires a institutional kitchen equipment. Management instructed to initiate immediate corrective action.

6/17/08

19-01.1 Food establishment personnel food safety certified individual is not present. A course provider list and city certificate application were provided during the last inspection.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided. The establishment requires a institutional kitchen equipment. Management instructed to initiate immediate corrective action.

12/11/07

19-01.1 Food establishment personnel food safety certified individual is not present. A course provider list and city certificate application were provided during the last inspection.

10/9/07

19-01.1 Food establishment personnel food safety certified individual is not present.

10/19/06

No Critical Violations

9/21/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

The Plaza Shop
401 Market St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19106

Inspection Date

5/1/08

19-01.1 Food establishment personnel food safety certified individual is not present. A ServSafe certified individual is present, but a city certificate has not been obtained. The city application was returned (03/05/08) due to marriage name change. Resubmition is being initiated .
5-01.1 Food is not protected from contamination. Hot dog diaplay in self serve exposes product to contamination. Management instructed to initiate immediate corrective action.

4/1/08

19-01.1 Food establishment personnel food safety certified individual is not present. A ServSafe certified individual is present, but a city certificate has not been obtained. The city application was returned (03/05/08) due to marriage name change. Resubmition is being initiated .
5-01.1 Food is not protected from contamination. Hot dog diaplay in self serve exposes product to contamination. Management instructed to initiate immediate corrective action.

2/19/08

19-01.1 Food establishment personnel food safety certified individual is not present. A ServSafe certified individual is present, but a city certificate has not been obtained. A city certificate application was provided during today's inspection.

1/22/07

No Critical Violations

11/8/05

No Critical Violations

9/21/05

8-01.2 (A) An adequate supply of hot water is not provided. Water temp observed @ 97 °F. Management instructed to initiate immediate corrective action.

Wachovia Cafeteria
401 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

6/12/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Approximately five gallons of milk and 3 quart of egg beaters was stored in a refrigerator that was measured at 58.6 °F at its coldest. Milk was measured at 48.2 °F, and eggs were also stored out of temperature. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. The Victory brand refrigerator was measured at 58.6°F at its coldest. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Sanitarian observed scoop handles in bulk food containers, and a bug zapper in dish washing room. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present in the food prep serving area and kitchen. The flies were observed airbourne, on ceilings, and walls. Management instructed to initiate immediate corrective action.

Wachovia Cafeteria
401 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

2/19/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Approximately five quarts of milk and one quart of egg beaters was stored in a refrigerator that was measured at 50.4°F at its coldest. Milk was measured at 52.6°F, and eggs were measured at 53.2°F. These items were discarded. Cheese, creamer, and butter was transferred to another refrigeration unit. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. The Victory brand refrigerator was measured at 50.4°F at its coldest. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. A ServSafe certified individual is present, but a city certificate has not been obtained. A city certificate application was provided during today's inspection. Management instructed to initiate immediate corrective action.

1/22/07

No Critical Violations

11/8/05

No Critical Violations

9/21/05

8-01.2 (A) An adequate supply of hot water is not provided. Water temp is observed at 95 - 100 °F at all sinks. Management instructed to initiate immediate corrective action.
Spoke with Jim Hart, bldg manager about the water temp. Mr Hart stated that a new hot water heater may need to be installed either for the cafeteria or the daycare in the bldg.
8-06.1.1 (C) Drain line is in need of repair. Odors detected at several sinks in prep area.

The Hearth Cafe
600 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

7/12/07

No Critical Violations

5/25/07

7-01 (L) Mouse infestation is present. Fresh mouse droppings were observed in cabinets around the food service area.
19-01.1 Food establishment personnel food safety certified individual is not present. A city certificate has not been obtained.

9/27/05

No Critical Violations

Dawn's Snack Bar
601 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

4/3/08

19-01.1 Food establishment personnel food safety certified individual is not present. The establishment manager has city certificate but not a location. Management instructed to initiate immediate corrective action.

China House
618 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

China House *Retail Food: Restaurant, Eat-in*
618 Market St *Philadelphia, PA 19106*

Inspection Date

10/22/07

No Critical Violations

9/19/07

7-01 (A) Fly infestation is present: throughout. Management instructed to initiate immediate corrective action.

8/30/06

No Critical Violations

8/10/06

7-01 (L) Mouse infestation is present. Mouse feces observed along perimeter of establishment and behind equipment. Management instructed to initiate immediate corrective action.

11/2/05

No Critical Violations

9/27/05

3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Several bowls of rice observed sitting in prep areas. Chicken wimgs observed at 96 °F for unknown duration. Temp logs must be kept for all these items and these items must be used within 4 hrs. Management intiated immediate corrective action.
7-01 (A) Fly infestation is present. Observed in prep area and storge area. Keep trash cans in hallway tightly covered. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Establishment does not have a contract with a company to remove used cooking oil and grease. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. Extra Large bowls used for rice cannot be properly sanitized. Discontinue use of these bowls. Observed just washing equipment in 3 compartmnt sink. Must wash, rinse and Sanitize.

7/28/05

No Critical Violations

Liberty Soft Pretzel Company *Retail Food: Prepared Food Take-Out*
618A Market St *Philadelphia, PA 19106*

Inspection Date

11/27/07

No Critical Violations

9/27/06

No Critical Violations

9/28/05

No Critical Violations

9/26/05

No Critical Violations

Tuti Dollar and Beauty Store *Retail Food: General Convenience*
632 Market St *Philadelphia, PA 19106*

Inspection Date

6/19/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Tuti Dollar and Beauty Store *Retail Food: General Convenience*
632 Market St *Philadelphia, PA 19106*

Inspection Date

6/21/06

No Critical Violations

5/25/06

7-01 (L) Mouse infestation is present. Mouse feces observed throughout establishment, along walls, under equipment and on shelves. Gnawed paper and walls also observed. Management instructed to initiate immediate corrective action.

Dunkin Donuts *Retail Food: Prepared Food Take-Out*
634 Market St *Philadelphia, PA 19106*

Inspection Date

8/22/07

No Critical Violations

7/27/07

19-01.1 Food establishment personnel food safety certified individual is not present. A ServSafe certificate was observed, but a city certificate has not been obtained. A city applcation was left at this establishment during the previous inspection. Management stated that the city application will be mailed to central office by the end of today.

5/27/07

19-01.1 Food establishment personnel food safety certified individual is not present. A city certificate has not been obtained.

5/1/06

No Critical Violations

2/14/06

No Critical Violations

1/5/06

7-01 (A) Fly infestation is present. Moisture/drain flies observed in rear prep area and mop closet. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed along Walls in bathroom And under shelves in rear dry Storage room. Management instructed to initiate immediate corrective action.

Brightside Academy *Institution: Child, Child Care Centers*
701 Market St *Philadelphia, PA 19106*

Inspection Date

7/31/08

19-01.1 Food establishment personnel food safety certified individual is not present.The administrator stated that application/ and money order has been submitted to the city. However, the establishmrnt was unable to provide any paper work. Management instructed to initiate immediate corrective action.
3290.64(b) Cleaning materials and other toxic materials are used in a way that contaminates play surfaces, food preparation areas and constitutes a hazard to the children. The sanitarian observed children playing in sanitizer sprayed on tables.

3/18/08

19-01.1 Food establishment personnel food safety certified individual is not present. Presently, the facility does not have a food certified person. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Brightside Academy
701 Market St

Institution: Child, Child Care Centers
Philadelphia, PA 19106

Inspection Date

3/14/08

7-01 (L) Mouse infestation is present. Mouse droppings noted on top of applesauce cans, in boxes, along edges in the the kitchen. Mouse droppings noted in the children's after school room in the bottom of the coat rack box. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Cockaroach noted on glue trap in the after school room. Management instructed to initiate immediate corrective action.
2-01.1 (D) Defective food containers are present. Dented cans of sweet apples and etal noted in kitchen storage area. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Presently, the facility does not have a food certified person. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. The establishment is using disaposable colths which were on food counter drying for reuse.

3/5/07

No Critical Violations

10/12/06

No Critical Violations

9/27/05

No Critical Violations

China Pagoda
701 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

4/11/08

19-01.1 Food establishment personnel food safety certified individual is not present. The owner stated that the next available Chinese ServSafe class starts in March 2008.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths must be stoed in a sanitizer. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Fryer oil with large og contaminated particals. Food not covered in the walk-in refrigerator. Cans opened and without lids used as food storage. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required (front retail hand sink). Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided (a hand sink in te kitchen). Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The sanitarian observed employee thawing shrimps(sitting out at room temp in three bay sink). Management instructed to initiate immediate corrective action.

11/19/07

19-01.1 Food establishment personnel food safety certified individual is not present. The owner stated that the next available Chinese ServSafe class starts in March 2008.

9/19/07

19-01.1 Food establishment personnel food safety certified individual is not present.

8/25/06

No Critical Violations

8/4/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Dunkin Donuts
701 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

10/23/07
No Critical Violations

8/25/06
No Critical Violations

7/12/05
No Critical Violations

Expressions Cards & Gifts
701 Market St

Retail Food: General Convenience
Philadelphia, PA 19106

Inspection Date

1/29/08
No Critical Violations

1/22/07
No Critical Violations

1/5/06
No Critical Violations

Independence Cafe
701 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

12/20/07
No Critical Violations

10/23/07
19-01.1 Food establishment personnel food safety certified individual is not present. The manager, Casynthia Johnson, stated that several employees are ServSafe certified, but city certificates have yet to be obtained.

10/30/06
No Critical Violations

8/29/05
No Critical Violations

Pagano's Market
701 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

5/27/08
No Critical Violations

3/10/08
5-04.1 (A) Displayed food is not protected from contamination (uncovered rolls on top of refrigerated display case).
7-01 (B) Fruit fly infestation is present (some flies observed in kitchen, service, and dining areas).

12/20/07
19-01.1 Food establishment personnel food safety certified individual is not present. Matthew Pagano, the owner, stated that one of his employees completed a ServSafe course on 12/17/07 and is awaiting the test results.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Pagano's Market
701 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

10/23/07

19-01.1 Food establishment personnel food safety certified individual is not present.

8/25/06

No Critical Violations

7/18/05

No Critical Violations

Pagano's Pizzeria
701 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

5/27/08

19-01.1 Food establishment personnel food safety certified individual is not present (owner waiting for city certificate).

4/10/08

19-01.1 Food establishment personnel food safety certified individual is not present.

8-01.2 (A) An adequate supply of hot water is not provided. Management has difficulty maintaining adequate hot water at the end of the lunch shift. Management is urged to purchase a larger hot water heater.

8/30/07

19-01.1 Food establishment personnel food safety certified individual is not present. An application was given to the owner.

6/15/07

19-01.1 Food establishment personnel food safety certified individual is not present. An application was given to the owner.

2/24/06

No Critical Violations

Peter's Place
701 Market St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19106

Inspection Date

6/15/07

No Critical Violations

5/31/06

No Critical Violations

Ross Dress for Less
701 Market St

Retail Food: General Convenience
Philadelphia, PA 19106

Inspection Date

2/8/08

No Critical Violations

2/8/08

No Critical Violations

2/1/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Ross Dress for Less
701 Market St

Retail Food: General Convenience
Philadelphia, PA 19106

Inspection Date

2/24/06

No Critical Violations

Su-Nil Headline News
703 Market St

Retail Food: General Convenience
Philadelphia, PA 19106

Inspection Date

12/13/07

No Critical Violations

10/12/06

No Critical Violations

11/21/05

No Critical Violations

Dacri's Lobby Shop
714 Market St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19106

Inspection Date

10/23/07

No Critical Violations

10/23/06

No Critical Violations

11/21/05

No Critical Violations

Subway at Market Street
714 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

7/27/07

No Critical Violations

5/27/07

19-01.1 Food establishment personnel food safety certified individual is not present. A city certificate has not been obtained.
8-06.1.1 (C) Drain line is in need of repair. The pipe below the three basin sink leaks.

4/17/06

No Critical Violations

2/24/06

No Critical Violations

Rite Aid #242
726 Market St

Retail Food: General Convenience
Philadelphia, PA 19106

Inspection Date

Rite Aid #242 *Retail Food: General Convenience*
726 Market St *Philadelphia, PA 19106*

Inspection Date

5/1/08

7-01 (L) Mouse infestation is present. Heavy mice infestation in 4 & 5 food isles. Numnerous dropings noted on shelves, on top of chips, and on the floor surrounding the chips and pet food area. Live and dead mices noted on traps ,in the front , near the upright refrigerator and on floor under the pet food . Management instructed to initiate immediate corrective action.

1/10/08

No Critical Violations

12/13/07

7-01 (L) Mouse infestation is present. Several mouse droppings were observed on floor perimeters in the basement, storage room, and around the snack display located near the front door. Droppings were also observed on storage room shelves. Management instructed to initiate immediate corrective action.

12/7/06

No Critical Violations

10/26/06

2-01.1 (B) Adulterated or unwholesome food is present. Gnawed candy bars observed at front counter. Box was removed from sale. Items are condemned. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed along candy shelves at front counter and along perimeter of rear storage room. Gnawed box of Rollos observed at counter and gnawed paper and cardboard observed in rear. Management instructed to initiate immediate corrective action.

9/9/05

No Critical Violations

7/12/05

No Critical Violations

Corinthian Room At Stawbridge *Retail Food: Restaurant, Eat-in*
801 Market St *Philadelphia, PA 19107209*

Inspection Date

5/23/06

No Critical Violations

Food Hall--Strawbridge's *Retail Food: Restaurant, Eat-in*
801 Market St *Philadelphia, PA 19107*

Inspection Date

5/23/06

No Critical Violations

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2 Street Cafe *Retail Food: Restaurant, Eat-in*
901 Market St *Philadelphia, PA 19107*

Inspection Date

7/23/07

No Critical Violations

5/7/07

19-01.1 Food establishment personnel food safety certified individual is not present. A city certificate has not been obtained. An application was given to the co-owner.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

2 Street Cafe
901 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

3/27/06

No Critical Violations

Adam's Cafe
901 Market St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

8/13/07

No Critical Violations

9/7/06

No Critical Violations

8/22/05

No Critical Violations

8/9/05

7-01 (L) Mouse infestation is present. mouse feces observed along walls and under equipment.

Auntie Anne's Kiosk - 2nd level
901 Market St Suite: kiosk

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

2/14/08

19-01.1 Food establishment personnel food safety certified individual is not present. A course provider list and city certificate application was provided during today's inspection. Management instructed to initiate immediate corrective action.

10/11/07

8-01.2 (C) Hot water is not provided. The water tank was empty and water was not provided at the sink. It was filled and hot water was provided. During all hours of operation the tank should be filled and hot water should be provided.
19-01.1 Food establishment personnel food safety certified individual is not present. Main location in the food court has 1 FSC certified person who was not present. The kiosk does not have a certified person present during its hours of operation. Management instructed to initiate immediate corrective action.

11/13/06

No Critical Violations

12/16/05

No Critical Violations

Auntie Anne's Soft Pretzels-LL
901 Market St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

7/15/08

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Auntie Anne's Soft Pretzels-LL — *Retail Food: Prepared Food Take-Out*
901 Market St — *Philadelphia, PA 19107*

Inspection Date

3/28/08

19-01.1 Food establishment personnel food safety certified individual is not present.

9-02.1 Employee hands are not washed prior to food handling activities. The sanitarian noted employees leaving and returing to establoshment with washing hands before food prep. Management instructed to initiate immediate corrective action.

8-06.1.1 (C) Drain line is in need of repair. The three tier sink is leaking water. Management instructed to initiate immediate corrective action.

3-01.1 (A) Potentially hazardous food is stored at improper temperature. The bain maria temp at 45.5°. Cold food must be stored at at least 41° or lower.

3/3/08

19-01.1 Food establishment personnel food safety certified individual is not present.

9-02.1 Employee hands are not washed prior to food handling activities. The sanitarian noted employees leaving and returing to establoshment with washing hands before food prep. Management instructed to initiate immediate corrective action.

8-06.1.1 (C) Drain line is in need of repair. The three tier sink is leaking water. Management instructed to initiate immediate corrective action.

3-01.1 (A) Potentially hazardous food is stored at improper temperature. The bain maria temp at 45.5°. Cold food must be stored at at least 41° or lower.

10/11/07

19-01.1 Food establishment personnel food safety certified individual is not present.

11/13/06

No Critical Violations

12/16/05

No Critical Violations

Big K Mart — *Retail Food: Restaurant, Eat-in*
901 Market St — *Philadelphia, PA 19107181*

Inspection Date

2/27/08

19-01.1 Food establishment personnel food safety certified individual is not present. Certified person was not present and original city certificate was not provided. Management instructed to initiate immediate corrective action.

12/11/07

19-01.1 Food establishment personnel food safety certified individual is not present. Certified person was not present and city certificate was not provided. Mgr has sent in for city certificate and is awaiting its arrival. Management instructed to initiate immediate corrective action.

9/17/07

19-01.1 Food establishment personnel food safety certified individual is not present. Certified person was not present and city certificate was not provided. City certificate is now required. Management instructed to initiate immediate corrective action.

11/6/06

No Critical Violations

11/21/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Borders Express
901 Market St

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

10/29/07

No Critical Violations

1/2/07

No Critical Violations

1/9/06

No Critical Violations

Bourbon Street Cafe
901 Market St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

10/29/07

No Critical Violations

9/13/07

3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Numerous dishes observed out of temperature at steam table. Foods included: two kinds of rice 78 °F, bourbon chicken 65 °F, spicy chicken 79 °F, and fish 69 °F. Items were condemned and all dishes were discarded. Management initiated immediate corrective action.
7-01 (L) Mouse infestation is present. Moure feces observed in rear prep areas, along walls and under equipment.
9-02.2 (A) Employee hand wash frequency is inadequate. No Soap at prep area handsink and employee observed only rinsing hands in 3 compartment sink.
19-01.1 Food establishment personnel food safety certified individual is not present. Certified person arrived later in the inspection and only sew safe certificates were observed. City certifications are required.

11/13/06

No Critical Violations

11/21/05

No Critical Violations

10/27/05

3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Steam table observed turned off. Potentially hazardous foods were not out of temp. Temp logs must be kept for all items that are not kept at 141 °F or higher. Also, all cooked chicken, not to be immediately served, must be properly cooled and refrigerated with an internal temp of 41 °F Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Chunks of lettuce stored under drain line of kitchen hand sink. Management instructed to initiate immediate corrective action.

Burger King #7625
901 Market St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

1/15/08

No Critical Violations

10/10/07

19-01.3 Food establishment personnel food safety certificate is not posted. Establishement has 4 managers with servsafe certifications. Establishment has sent in for the city certificates (4). Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Burger King #7625 — *Retail Food: Prepared Food Take-Out*
901 Market St — *Philadelphia, PA 19107*

Inspection Date

10/10/07

19-01.3 Food establishment personnel food safety certificate is not posted. Establishement has 4 managers with servsafe certifications. Establishment has sent in for the city certificates (4). Management instructed to initiate immediate corrective action.

8/6/07

7-01 (L) Mouse infestation is present. Mouse feces observed on lower shelving at front counter. Sanitize as needed.
19-01.3 Food establishment personnel food safety certificate is not posted. Establishement has 4 managers with servsafe certifications. However, city certifcates are required. Management instructed to initiate immediate corrective action.

8/2/06

No Critical Violations

Caribbean Cafe — *Retail Food: Prepared Food Take-Out*
901 Market St — *Philadelphia, PA 19107*

Inspection Date

1/2/07

No Critical Violations

1/24/06

No Critical Violations

Chang's Market — *Retail Food: Prepared Food Take-Out*
901 Market St — *Philadelphia, PA 19107*

Inspection Date

10/12/06

No Critical Violations

11/9/05

No Critical Violations

10/25/05

7-01 (A) Fly infestation is present. Numerous moisture and fruit flies observed on sales floor.

Charley's Grilled Subs — *Retail Food: Prepared Food Take-Out*
901 Market St — *Philadelphia, PA 19107*

Inspection Date

5/30/07

No Critical Violations

6/23/06

No Critical Violations

6/23/06

No Critical Violations

8/29/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Chick-Fil-A
901 Market St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

7/20/07

No Critical Violations

5/18/07

19-01.3 Food establishment personnel food safety certificate is not posted. Establishment has 2 servsafe certificates. City certificates are required.

3/29/06

No Critical Violations

3/15/06

7-01 (L) Mouse infestation is present. Mouse feces observed along paper bags stored on dunnage racks in rear and inside front counter cabinets. Dispose of contaminated bags and sanitize all contaminated surfaces. Management instructed to initiate immediate corrective action.

Cinnabon
901 Market St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

12/11/07

7-01 (L) Mouse infestation is present. Numerous dead and decaying mice on glueboards observed on shelf under soda fountain. Mouse feces observed in rear room near soda syrup boxes Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.
19-01.3 Food establishment personnel food safety certificate is not posted. Management instructed to initiate immediate corrective action.

10/4/07

19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

12/4/06

No Critical Violations

11/13/06

7-01 (A) Fly infestation is present. Numerous moisture flies observed throughout rear utensil sink area. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Handsink is blocked and soap and papertowels are not provided. Management instructed to initiate immediate corrective action.

12/16/05

No Critical Violations

Dunkin Donuts
901 Market St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

11/26/07

No Critical Violations

1/22/07

No Critical Violations

1/23/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Enerjuicer / Boardwalk Treats
901 Market St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

1/17/07

No Critical Violations

8/2/06

No Critical Violations

7/12/06

3-02.1 Refrigeration system does not maintain proper temperatures. Display case refrigeration unit is not functioning. This unit is used to hold the fruit. No potentially hazardous items were observed in this unit. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Live fruit flies observed throughout establishment. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed throughout cabinetry. Sanitize all contaminated surfaces. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. No sanitizer was present in establishment and only one sink stopper was observed. Management instructed to initiate immediate corrective action.

7/5/05

No Critical Violations

Five Below
901 Market St

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

10/25/07

No Critical Violations

Gallery Buffet
901 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

11/10/06

No Critical Violations

7/24/06

No Critical Violations

6/21/06

7-01 (L) Mouse infestation is present. Mouse feces observed throughout 1st floor of establishment. Mouse feces observed: along walls and lower shelving behind deli counter and inside cabinets across from the buffet. Remove all feces and sanitize all contaminated surfaces. Management instructed to initiate immediate corrective action.

4/18/06

5-01.1 Food is not protected from contamination. Buffet table is installed too close to mall traffic. The establishment must ensure that the food on the buffet line is kept safe during hours of operation. Buffet table may be relocated; an employee could be designated to guard the buffet table, or the buffet table could be discontinued. Management instructed to initiate immediate corrective action.

1/24/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

GNC #0523
901 Market St

Retail Food: Grocery Market
Philadelphia, PA 19107181

Inspection Date

11/19/07
No Critical Violations

1/2/07
No Critical Violations

1/23/06
No Critical Violations

Golden Krust
901 Market St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

5/20/08
No Critical Violations

4/21/08
No Critical Violations

KFC
901 Market St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

8/6/07
No Critical Violations

8/1/06
No Critical Violations

6/27/06
No Critical Violations

Market Street Market
901 Market St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

1/10/08
No Critical Violations

12/20/07
19-01.1 Food establishment personnel food safety certified individual is not present. Information was given to employee.

10/1/07
19-01.1 Food establishment personnel food safety certified individual is not present. Information was given to employee.

8/23/07
7-01 (B) Fruit fly infestation is present near 3 compartment sink.

Master Wok
901 Market St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Master Wok
901 Market St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

7/14/08

7-01 (D) Roach infestation is present. A German roach nymph observed crawling on the wall near entrance door. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present (Ping Lam was not present).

5/20/08

5-01.1 Food is not protected from contamination. The sanitarian observed employee, dicing green pepper on a cutting board over the grinder sink. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination. Scoop handle laying on top of ice machine. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Raw chicken, and beef, shrimp stored in walk-in 73°.Management informed to remove food and stor in a working refrigerator. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. Walk-in refrigerator temperature recorded at 73°. Management instructed to initiate immediate corrective action.

4/2/08

5-01.1 Food is not protected from contamination. The sanitarian observed employee, dicing chicken breast on drain board of pot sink. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination. Scoop handle touching patron's ice. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Raw chicken, and beef 52°. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. Baine marie 52°. Management instructed to initiate immediate corrective action.
6-01.2 (B) Food utensils and contact surfaces are not cleaned and sanitized. The sanitarian observed employee cleaning 1/4 full pan in hand sink and using it on steamtable. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. The establishment does not use a sanitizer. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The establishment is not familiar with wash/rinse/and sanitize procedures. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. The sanitarian observed two manager's safe serv certificate. However, the city's certificate has not been initiated. Managers are directed to the city's website for additional information.

2/1/07

No Critical Violations

2/3/06

No Critical Violations

Mcdonald's #04218
901 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 1910739(

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Mcdonald's #04218
901 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107390

Inspection Date

7/14/08

7-01 (L) Mouse infestation is present. Mouse droppings were observed on floor perimeters of the storage room, utility room, and bread storage area. Sanitize all contaminated surfaces as needed. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. The city certified individual was not present. Management instructed to initiate immediate corrective action.

12/18/07

7-01 (L) Mouse infestation is present. Fresh and old mouse droppings were observed on floor perimeters in the employee restroom, next to the reach down freezer, around the frozen yogurt machine, and beneath the computer desk in the employee lounge. Sanitize all contaminated surfaces as needed. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. A ServSafe certified individual is present, but a city certificate has not been obtained. Management instructed to initiate immediate corrective action.

10/25/07

7-01 (L) Mouse infestation is present. Mouse feces observed on particle board shelving in dry storage area and shelves at front counter. Sanitize all contaminated surfaces as needed. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided at counter area handsink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Certified person was not present and a city certificate was not posted. A city certificate is required. Management instructed to initiate immediate corrective action.

8/21/07

7-01 (L) Mouse infestation is present. Mouse feces observed on particleboard shelving where disposable salad bowls are stored. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Establishment has 2 Serv safe certificates (both were present) however the city certificates are required.

6/1/07

19-01.1 Food establishment personnel food safety certified individual is not present. Establishment has 2 Serv safe certificates (both were present) however the city certificates are required.

3/30/07

7-01 (L) Mouse infestation is present. Two dead mice on glue board on floor behind hot water heater,one of the two mice was a fresh kill. Numerous mouse feces were observed on floor along walls and in corners, as well as some of the food and food packaging storage. All of the above was observed in the dry storage area. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. None observed. Hands must be kept clean at all times. Management instructed to initiate immediate corrective action.
9-02.3 (A) Employee observed not following good hygienic personal practices. Food handler was observed rubbing face with hand and returned to food handling tasks without first washing hands. Management instructed to initiate immediate corrective action.

7/24/06

No Critical Violations

6/21/06

7-01 (L) Mouse infestation is present. Mouse feces observed throughout dry storage area, Feces was observed: along shelves with one serve disposable items, along walls and corners, and under shelves in dry storage area. Management instructed to initiate immediate corrective action.

8/4/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Meldy's Prime Meats
901 Market St

Retail Food: Grocery Market
Philadelphia, PA 1910723(

Inspection Date

2/5/07

No Critical Violations

3/27/06

No Critical Violations

Michelfelder's
901 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

8/1/07

No Critical Violations

8/1/06

No Critical Violations

7/5/05

No Critical Violations

Mrs Fields Original Cookies #709
901 Market St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

8/7/07

No Critical Violations

6/6/07

7-01 (L) Mouse infestation is present. Moure feces observed along walls and under equipment in rear prep area and throughout cabinets and shelves at the counter. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Mop was observed in 3 compartment sink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

7/12/06

No Critical Violations

6/23/06

7-01 (A) Fly infestation is present. An active moisture fly infestation observed throughout rear prep area.
7-01 (L) Mouse infestation is present. Mouse feces observed throughout establishment Morse feces was observed throughout rear prep area - along walls and under equipent and in lower shelving and cabinetry at front counter. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Mop stored in 3 compartment utensil sink. Management instructed to initiate immediate corrective action.

Neil's Hallmark
901 Market St

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

9/6/07

No Critical Violations

11/13/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Neil's Hallmark
901 Market St

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

12/16/05

No Critical Violations

Newstand at Gallery I
901 Market St

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

8/23/07

No Critical Violations

10/3/06

No Critical Violations

10/27/05

No Critical Violations

Oceans Bounty
901 Market St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107181

Inspection Date

3/28/08

No Critical Violations

2/28/08

5-01.1 Food is not protected from contamination (bowels used as scoops inside of bulk bread crumbs. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner.Wiping cloths must be stored in a sanitizing solution. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. The three tier sink in the front retail area and in the food prp area are leaking Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. The establishment is not familiarwith wash/rinse/sanitize . Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required (all scales need sneeze guard, and splash guard is needed between the hand sink and the pot sink). Management instructed to initiate immediate corrective action.

7/26/07

No Critical Violations

6/6/07

7-01 (D) Roach infestation is present. Numerous German roaches, adults and nymphs, observed in 3 compartment sink area of prepared food section. Management instructed to initiate immediate corrective action.

8/1/06

No Critical Violations

7/5/05

No Critical Violations

Osaka
901 Market St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

Osaka
901 Market St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

10/10/07

No Critical Violations

8/1/07

19-01.1 Food establishment personnel food safety certified individual is not present. Serv safe certificate was observed and person was present. However, city certificate is required.

9/7/06

No Critical Violations

8/22/05

No Critical Violations

8/4/05

7-01 (L) Mouse infestation is present. Morse feces observed along walls and on lower shelving.

Phillies Pretzels
901 Market St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

2/27/08

No Critical Violations

1/2/07

No Critical Violations

1/9/06

No Critical Violations

Philly Steak & Gyro Company
901 Market St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

7/15/05

No Critical Violations

Quiznos Sub
901 Market St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

9/13/07

No Critical Violations

8/2/07

7-01 (A) Fly infestation is present. Moisture flies were observed on walls and on sides of walk-in box. Some were also observed around the mop sink area. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present- A valid City certificate was now posted for Mark Campbell who was not there. Food was observed beig prepared at time of inspection.

5/9/07

19-01.1 Food establishment personnel food safety certified individual is not present- no proof is present (manager states he has a certificate; city cert. is not present). Application given today.

Quiznos Sub *Retail Food: Prepared Food Take-Out*
901 Market St *Philadelphia, PA 19107*

Inspection Date

3/26/07

7-01 (L) Mouse infestation is present- fresh mouse feces observed in various areas (under 3-bay sink, shelf near soda carbonator, under handsink, and floor next to ice machine). Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection- splash protection lacks between handsink & slicer.

1/16/07

No Critical Violations

3/15/06

No Critical Violations

2/16/06

7-01 (L) Mouse infestation is present. Mouse feces observed on lower shelving, along walls and under equipment throughout. Sanitize all contaminated surfaces. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Missing and damaged at both hand sink and prep sink. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Handsink is inoperable. No soap or paper towels observed. Management instructed to initiate immediate corrective action.

Richie's Dollar Store (A Dollar Store) *Retail Food: General Convenience*
901 Market St *Philadelphia, PA 19107*

Inspection Date

6/5/07

No Critical Violations

8/30/06

No Critical Violations

8/4/05

No Critical Violations

Rita's Water Ice *Retail Food: Prepared Food Take-Out*
901 Market St *Philadelphia, PA 19107*

Inspection Date

7/21/08

19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. Management instructed to initiate immediate corrective action.

6/16/08

19-01.1 Food establishment personnel food safety certified individual is not present. The establishment does not have a food ceritfied person during the time of inspection. Management instructed to initiate immediate corrective action.
10-06.2 Sanitizing agents are not properly labeled. Spray bottles with sanitizing solution is not labeled. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Splash gurad required at the handsink and beverage station. Management instructed to initiate immediate corrective action.

7/23/07

19-01.1 Food establishment personnel food safety certified individual is not present. The manager stated that he is enrolled in a ServSafe course that will begin on August 20th.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Rita's Water Ice *Retail Food: Prepared Food Take-Out*
901 Market St *Philadelphia, PA 19107*

Inspection Date

5/7/07

19-01.1 Food establishment personnel food safety certified individual is not present.

7/8/05

No Critical Violations

Salad Works *Retail Food: Prepared Food Take-Out*
901 Market St *Philadelphia, PA 19107*

Inspection Date

6/5/07

No Critical Violations

6/23/06

No Critical Violations

7/5/05

No Critical Violations

Sbarro's Italian Eatery *Retail Food: Prepared Food Take-Out*
901 Market St *Philadelphia, PA 19107*

Inspection Date

3/28/08

19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Unwrapped folk/knives forself serve unprotected from contamination. Management instructed to initiate immediate corrective action.

2/27/08

19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Unwrapped folk/knives forself serve unprotected from contamination. Management instructed to initiate immediate corrective action.

1/26/07

No Critical Violations

2/3/06

No Critical Violations

Starbucks Coffee *Retail Food: Prepared Food Take-Out*
901 Market St *Philadelphia, PA 19106*

Inspection Date

10/25/07

No Critical Violations

8/21/07

19-01.3 Food establishment personnel food safety certificate is not posted. City certificates are required for each certified person.

6/6/07

19-01.3 Food establishment personnel food safety certificate is not posted. Establishment presented 2 certificates. However, the city certificate is required for each certified person.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Starbucks Coffee
901 Market St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19106

Inspection Date

9/14/06

No Critical Violations

9/11/06

8-01.2 (A) An adequate supply of hot water is not provided:- Hot water in amounts adequate to supply peak demands of the food establishment. There must also be adequate amounts of hot water for hand washing at all times. The installed 12 gallon electric unit is not adequate. The recovery rate is unknown. Management instructed to initiate immediate corrective action.

Taco Bell
901 Market St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

12/19/07

No Critical Violations

10/22/07

19-01.3 Food establishment personnel food safety certificate is not posted. Establishment has servsafe certificates posted and persons were present. However, city certificates are now required.

12/6/06

No Critical Violations

7/12/06

No Critical Violations

Tiffany Bakery
901 Market St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107240

Inspection Date

7/26/07

No Critical Violations

5/29/07

19-01.1 Food establishment personnel food safety certified individual is not present. FSC Certified person was not present and city certificate was not observed. 2 certified people are required per establishment. A reinspection will be conducted in 60 days.

3/20/06

No Critical Violations

9/27/05

No Critical Violations

Market Dollar Store
926 Market St

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

10/22/07

No Critical Violations

Mcdonald's #14220
942 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107399

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Mcdonald's #14220
942 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107399

Inspection Date

1/18/08

No Critical Violations

12/18/07

19-01.1 Food establishment personnel food safety certified individual is not present. Eduardo Abreu, one of the managers, stated that he and two other employees finished a ServSafe course on 12/10/07, and are awaiting their test results. Management instructed to initiate immediate corrective action.

10/15/07

19-01.1 Food establishment personnel food safety certified individual is not present. City certificate is required. Management instructed to initiate immediate corrective action.

1/26/07

No Critical Violations

1/20/06

No Critical Violations

12/8/05

No Critical Violations

Newstand
1000 Market St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

4/15/08

No Critical Violations

8/30/07

No Critical Violations

5/18/07

No Critical Violations

11/27/06

No Critical Violations

Rite Aid
1000 Market St

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

10/23/07

No Critical Violations

9/17/07

7-01 (L) Mouse infestation is present. Mouse feces and gnawed material observed on candy shelves at front counter. Management instructed to initiate immediate corrective action.

11/6/06

No Critical Violations

8/24/05

No Critical Violations

Adam's Cafe
1001 Market St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Adam's Cafe
1001 Market St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

5/14/08

19-01.1 Food establishment personnel food safety certified individual is not present (the manager has scheduled a course in July). Management instructed to initiate immediate corrective action.

7/26/07

No Critical Violations

4/2/07

19-01.1 Food establishment personnel food safety certified individual is not present.

3/1/07

19-01.1 Food establishment personnel food safety certified individual is not present.

3/16/06

No Critical Violations

3/2/06

7-01 (A) Fly infestation is present. Numerous moisture flies observed in kitchen. Management instructed to initiate immediate corrective action.

8/4/05

No Critical Violations

Auntie Anne's Kiosk
1001 Market St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

6/5/08

No Critical Violations

5/29/07

No Critical Violations

12/16/05

No Critical Violations

Chocolate Express
1001 Market St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

8/6/07

No Critical Violations

11/6/06

No Critical Violations

10/17/05

No Critical Violations

Cinnabon
1001 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

4/1/08

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Cinnabon
1001 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

2/13/08

19-01.1 Food establishment personnel food safety certified individual is not present. ServSafe certified individuals are present, and city certificates have been applied for. Management instructed to initiate immediate corrective action.

1/15/08

19-01.1 Food establishment personnel food safety certified individual is not present. ServSafe certified individuals are present, and city certificates have been applied for. Management instructed to initiate immediate corrective action.

12/11/07

7-01 (A) Fly infestation is present. Numerous live moisture flies observed in flight in warewashing area. Eliminate all sources of breeding.
9-02.2 (A) Employee hand wash frequency is inadequate. Soap and papertowels are not provided and handsink is blocked. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.
19-01.3 Food establishment personnel food safety certificate is not posted. Management instructed to initiate immediate corrective action.

1/18/07

No Critical Violations

1/31/06

No Critical Violations

1/3/06

8-01.2 (C) Hot water is not provided @ counter handsink and left side of utensil sink(hot). Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. No hot water provided @ Counter hand sink.

CVS - #683
1001 Market St

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

8/3/07

No Critical Violations

6/11/07

No Critical Violations

2/20/07

2-01.1 (B) Adulterated or unwholesome food is present. In the candy isle containing Hershy's bagged candy products where bags of Hershey's candy coated milk chocolate eggs. These packages were mixed up with large numbers of mouse feces and one of the bags was mouse gnawed. Management initiated immediate corrective action. (Candy was removed from sale).
7-01 (L) Mouse infestation is present. Mouse feces were observed on shelving in the candy isle as reported in violation 2-01.1B. Other areas mouse feces were observed were, large numbers of mouse feces on floor in back storage room along wall in corner to left of trash compactor, in the rear storage room on the soda case storage shelving and in isle 11A on shelves under packages of cough drops hanging on hooks, cough drops did not appear to be affected. Management instructed to initiate immediate corrective action.

CVS - #683
1001 Market St

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

1/4/07

2-01.1 (B) Adulterated or unwholesome food is present. Several gnawed rollo candy bars and bags of bulk candy were observed on the shelves and promptly removed from sale. Management initiated immediate corrective action.
7-01 (L) Mouse infestation is present throughout store. Mouse feces observed throughout shelves in the store proper . Numerous feces and shredded paper (nesting material) observed on bulk candy shelves, counter candy shelves, dog food shelves and throughout the rear storage shelves. Feces also observed along perimeter of store and behind equipment. Several bags of gnawed candy bags were removed from sale. Remove all feces and sanitize all contaminated shelves. Management instructed to initiate immediate corrective action.

10/26/06

7-01 (L) Mouse infestation is present throughout store. Mouse feces observed on candy shelves in store proper and along perimeter of rear storage area and on shelves. Sanitize all contaminated shelves. Management instructed to initiate immediate corrective action.

9/19/06

2-01.1 (B) Adulterated or unwholesome food is present. Several gnawed candy bars discovered on sales floor. Items were discarded. Management initiated immediate corrective action.
7-01 (L) Mouse infestation is present throughout store. Several gnawed items were found throughout sales floor. Items were discarded. Mouse feces observed on all candy shelves in store proper and in along perimeter of rear storage area and on shelves. Sanitize all contaminated areas and discard contaminated candy boxes. Management instructed to initiate immediate corrective action.

10/19/05

No Critical Violations

Dollar Island
1001 Market St

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

6/6/07

No Critical Violations

8/1/06

No Critical Violations

7/18/05

No Critical Violations

Hart's Ice Cream
1001 Market St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 1910728(

Inspection Date

1/3/06

No Critical Violations

Just Ice Cream & Pretzels
1001 Market St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 1910728(

Inspection Date

9/18/06

No Critical Violations

Mandarin Express
1001 Market St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

5/29/07

No Critical Violations

4/2/07

3-02.1 Refrigeration system does not maintain proper temperatures. The food preparation cold table was measured to be 70°F. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

3/1/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. The food preparation cold table was measured to be 58°F. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

3/16/06

No Critical Violations

3/2/06

7-01 (A) Fly infestation is present. Numerous Moisture flies observed on walls behind hand sink next to exhaust hood. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Numerous mouse fees observed along perimeter and under equipment. Management instructed to initiate immediate corrective action.

Messages Cards & Gifts
1001 Market St

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

10/4/07

No Critical Violations

1/2/07

No Critical Violations

1/9/06

No Critical Violations

Mother Maternity #523
1001 Market St

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

4/2/08

No Critical Violations

New Orleans Chicken
1001 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

3/10/06

No Critical Violations

12/14/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

New Orleans Chicken
1001 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

11/14/05

8-01.2 (C) Hot & cold water is not provided @ counter handsink and chicken prep/cleaning sink. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Hand sink is inaccessible.

10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Chicken is cleaned in 3 compartment Sink. Management instructed to initiate immediate corrective action.

Nuts Plus
1001 Market St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

6/7/07

No Critical Violations

8/2/06

No Critical Violations

7/13/05

No Critical Violations

Park's Hart's Ice Cream
1001 Market St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 1910728(

Inspection Date

11/29/07

No Critical Violations

1/11/07

No Critical Violations

Popeye's
1001 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Popeye's
1001 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

4/9/08

7-01 (B) Fruit fly infestation is present. Several live fruit flies were observed in the rear on the wall and air born.
8-02.2 An approved air gap is not present: at the soda machine drain. There must be at least a one (1) inch gap (2.54 cm) between the drain line and floor drain.
19-01.1 Food establishment personnel food safety certified individual is not present. Establishment do not have city's certificae at site.
7-01 (L) Mouse infestation is present. Dropings noted around the perimeter of the floor, on electrical outlets. A dead mouse noted on the electrical box in the corner. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Dark smokey fryng oil filled with contaminates. Food scoops and cus stored in food product. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. Broken refrigerators (labeled as such) yet the establishment is storing shrimp 59° and fries 61°. Management initiated immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature (egg batter dip 49°). Management initiated immediate corrective action.
2-10.2 Ice is not protected from contamination. Scoop handel touching patrons ice. Management instructed to initiate immediate corrective action.

4/9/08

7-01 (B) Fruit fly infestation is present. Several live fruit flies were observed in the rear on the wall and air born.
8-02.2 An approved air gap is not present: at the soda machine drain. There must be at least a one (1) inch gap (2.54 cm) between the drain line and floor drain.
19-01.1 Food establishment personnel food safety certified individual is not present. Establishment do not have city's certificae at site.
7-01 (L) Mouse infestation is present. Dropings noted around te perieers of the floor, on electrical outlets. A dead mouse nted ion to of eectrical box in the corner. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Dark smokey fryng oil filled with contaminates. Food scoops and cus stored in food product. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. Broken refrigerators (labeled as such) yet the establishment s storing shrimp 59° tawed fries 61°. Management initiated immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Egg bater dip 49° Management initiated immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Two full drums of fryer oil not disposed. Request for vender removal service. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination. Scoop handel touching patrons ice. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Popeye's
1001 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

1/7/08

7-01 (B) Fruit fly infestation is present. Several live fruit flies were observed in the rear.

8-02.2 An approved air gap is not present: at the soda machine drain. There must be at least a one (1) inch gap (2.54 cm) between the drain line and floor drain.

19-01.1 Food establishment personnel food safety certified individual is not present. Establishment is awaiting cty certiicate.

1/7/08

7-01 (B) Fruit fly infestation is present. Several live fruit flies were observed in the rear.

8-02.2 An approved air gap is not present: at the soda machine drain. There must be at least a one (1) inch gap (2.54 cm) between the drain line and floor drain.

19-01.1 Food establishment personnel food safety certified individual is not present. Establishment is awaiting cty certiicate.

11/19/07

19-01.1 Food establishment personnel food safety certified individual is not present. Establishment is awaiting cty certiicate.

10/4/07

19-01.1 Food establishment personnel food safety certified individual is not present. Certified person was not present. 1 other mgr is enrolled in the class. City certificate is required. GM stated that establishment has the city certificate, however it was not posted

5/16/07

No Critical Violations

Popeyes'
1001 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

3/5/07

No Critical Violations

6/13/06

No Critical Violations

Pretzel Gourmet
1001 Market St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

1/15/08

No Critical Violations

10/23/07

No Critical Violations

8/24/07

19-01.1 Food establishment personnel food safety certified individual is not present. Person is not present and only servsafe certificate is provided. City certificate is required.

11/21/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Ra's Newstand *Retail Food: General Convenience*
1001 Market St *Philadelphia, PA 19107*

Inspection Date

8/6/07

No Critical Violations

1/26/07

No Critical Violations

2/13/06

No Critical Violations

Subway *Retail Food: Restaurant, Eat-in*
1001 Market St *Philadelphia, PA 19107*

Inspection Date

12/18/07

No Critical Violations

7/2/07

19-01.1 Food establishment personnel food safety certified individual is not present. FSC certified person no longer works here. Establishment will send 2 employees to the class.

2/1/07

7-01 (A) Fly infestation is present. Numerous live moisture flies observed in rear warewashing area. Management instructed to initiate immediate corrective action.

2/2/06

No Critical Violations

1/4/06

7-01 (L) Mouse infestation is present. Mouse feces observed along walls in rear prep area and lower shelving at counter. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Both moisture and fruit flies observed in rear prep area.

Villa Pizza *Retail Food: Restaurant, Eat-in*
1001 Market St *Philadelphia, PA 19107*

Inspection Date

7/14/08

19-01.1 Food establishment personnel food safety certified individual is not present (a sevsafe certificate is posted, but a valid city certificate is required along with the individual).

10/23/07

8-01.2 (C) Water is not provided at garbage grinder/handsink in rear prep area.
19-01.1 Food establishment personnel food safety certified individual is not present.

8/3/07

7-01 (L) Mouse infestation is present. Mouse feces observed along walls and behind equipment in prep area.
19-01.1 Food establishment personnel food safety certified individual is not present.

9/19/06

No Critical Violations

11/14/05

No Critical Violations

10/17/05

7-01 (L) Mouse infestation is present. Mouse feces observed along walls, under equipment and on lower shelving. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Villa Pizza
1001 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

8/1/05
No Critical Violations

Value Plus
1010 Market St

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

4/2/08
No Critical Violations

2/7/07
No Critical Violations

2/16/06
No Critical Violations

KB Toys #357
1035 Market St

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

6/6/07
No Critical Violations

8/21/06
No Critical Violations

CVS - #2866
1036 Market St

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

3/6/07
No Critical Violations

2/6/06
No Critical Violations

Staples #1262
1044 Market St

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

11/27/07
No Critical Violations

1/25/07
No Critical Violations

1/18/06
No Critical Violations

Amazon Cafe
1101 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Amazon Cafe
1101 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

9/15/06

No Critical Violations

9/13/06

No Critical Violations

9/12/06

3-02.1 Refrigeration system does not maintain proper temperatures. 2 display cases at counter temps observed at 60 °F. All items for salads are kept in these units. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Several items at display refrigeration units observed out of temp. Items included: appoximately 5 gallons of chicken salad, 58°F and cooked chicken chunks, 60 °F. These items are condemned. Food item discarded/destroyed in an approved manner.
8-01.2 (C) Hot water is not provided. Hot water temperature in establishment observed at 75 °F. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Establishment does not have hot water. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Establishment does not have hot water.

Java's Brewin'
1101 Market St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

10/5/07

No Critical Violations

12/14/06

No Critical Violations

Payal News
1101 Market St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

4/8/08

No Critical Violations

6/13/07

No Critical Violations

6/13/07

No Critical Violations

4/18/06

No Critical Violations

7/13/05

No Critical Violations

Philadelphia Popcorn Company
1101 Market St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Philadelphia Popcorn Company
1101 Market St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

1/12/07

No Critical Violations

8/11/06

No Critical Violations

8/11/05

No Critical Violations

7/11/05

7-01 (L) Mouse infestation is present. mouse feces observed in between and behind equipment; dead mouse in uility closet. Management instructed to initiate immediate corrective action.

Swami News
1101 Market St

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

6/13/07

No Critical Violations

8/11/06

No Critical Violations

7/5/05

No Critical Violations

Tower Cafe
1101 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107251

Inspection Date

12/24/07

19-01.1 Food establishment personnel food safety certified individual is not present. Note valid Serv/Safe certificates are present.

10/22/07

2-10.2 Ice is not protected from contamination. Ice scoop and paddle were observed on insanitary exterior of ice machine. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Assorted dairy, deli, salad and dessert items were out of temp in the express self service refrigerated case. These foods were observed with core temps of 49-54°F. Since it is unclear as to how long these foods were out of temp, they are ordered discarded. Yogurt 16 6oz, assorted milks 32 8oz 9 assorted salads with meat, egg and dairy, and 4 assorted deli sandwiches. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. The self service refrigerated express case was observed in an internal air temp of 56°F. This case should not be used until repaired. Management instructed to initiate immediate corrective action.
7-01 (J) Other insect infestation is present. Moisture flies present in large numbers in mop sink area and dish washing area and prep area on walls and ceiling. They are now showig up in small numbers in the customer areas. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Hands must be kept clean at all times. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Note valid Serv/Safe certificates are present.

Tower Cafe
1101 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107251

Inspection Date

6/5/07

2-10.2 Ice is not protected from contamination. Ice scoop and paddle were observed on insanitary exterior of ice machine. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Assorted deli, salad and dessert items were out of temp in the express self service refrigerated case. These foods were observed with core temps of 65-66°F. Since it is unclear as to how long these foods were out of temp, they are ordered discarded. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. The self service refrigerated express case was observed in an internal air temp of 66°F. This case should not be used until repaired. Management instructed to initiate immediate corrective action.
7-01 (J) Other insect infestation is present. Moisture flies present in large numbers in prep areas and mop sink area on walls and ceiling. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Hands must be kept clean at all times. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Note valid Serv/Safe certificates are present.

11/22/06

No Critical Violations

4/4/06

No Critical Violations

2/9/06

7-01 (A) Fly infestation is present. Live moisture / drain flies observed on walls and in warewashing area.

Deluxe Concierge Tower
1113 Market St

Retail Food: Hotel/Motel
Philadelphia, PA 19107

Inspection Date

8/14/07

19-01.1 Food establishment personnel food safety certified individual is not present. The Marriott has several serv safe certificates and individuals on site. However, the city certificate is required. Management instructed to initiate immediate corrective action.

7/18/06

No Critical Violations

Dunkin Donuts
1113 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

8/8/07

No Critical Violations

5/30/07

19-01.1 Food establishment personnel food safety certified individual is not present. Serv safe certificate was presented. However the city certificate is required.

7/3/06

No Critical Violations

5/1/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Dunkin Donuts *Retail Food: Restaurant, Eat-in*
1113 Market St *Philadelphia, PA 19107*

Inspection Date

2/23/06

No Critical Violations

1/20/06

7-01 (L) Mouse infestation is present. Mouse feces observed along ledges, under equipment and on shelves. Sanitize all contaminated surfaces. Management instructed to initiate immediate corrective action.

Hard Rock Cafe *Retail Food: Restaurant, Eat-in*
1113 Market St *Philadelphia, PA 19107*

Inspection Date

11/14/07

No Critical Violations

8/20/07

19-01.1 Food establishment personnel food safety certified individual is not present.

7/18/06

No Critical Violations

Marriott Hotel Head House *Retail Food: Restaurant, Eat-in*
1113 Market St *Philadelphia, PA 19107*

Inspection Date

7/18/06

No Critical Violations

Folk Arts Cultural Treasures Charter Sch *Institution: School, Charter*
1118 Market St *Philadelphia, PA 19107*

Inspection Date

1/26/07

No Critical Violations

5/8/06

No Critical Violations

9/15/05

No Critical Violations

Regional High School *Institution: School, Public*
1118 Market St *Philadelphia, PA 19107*

Inspection Date

9/12/05

No Critical Violations

Neils Hallmark Shop *Retail Food: General Convenience*
1132 Market St *Philadelphia, PA 19107*

Inspection Date

2/8/08

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Neils Hallmark Shop
1132 Market St

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

1/25/07
No Critical Violations

1/20/06
No Critical Violations

Faber
1200 Market St

Retail Food: General Convenience
Philadelphia, PA

Inspection Date

2/16/06
No Critical Violations

Loews Philadelphia Hotel
1200 Market St

Retail Food: Hotel/Motel
Philadelphia, PA 19107

Inspection Date

10/26/07
No Critical Violations

10/26/06
No Critical Violations

Salim Quick Stop #000210
1200 Market St

Retail Food: Mobile Food Vendor
Philadelphia, PA 1907

Inspection Date

11/20/06
No Critical Violations

Salim Quick Stop #000212
1200 Market St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107361

Inspection Date

4/21/08
No Critical Violations

4/30/07
No Critical Violations

Sole Food Restaurant
1200 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

10/26/07
No Critical Violations

10/26/06
No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Travel Traders #3003
1200 Market St

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

5/18/07

No Critical Violations

5/5/06

No Critical Violations

Allies American Grille
1201 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

8/14/07

19-01.1 Food establishment personnel food safety certified individual is not present. Establishment has several Serv Safe certificates and individuals present. However, city certificate is required.

7/18/06

No Critical Violations

8/31/05

No Critical Violations

7/14/05

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Several items observed out of temp for an unknown duration at buffet. Items included: European meat and cheese platter observed, 68°F, smoked salmon, 67°F, cantalope, 52°F and honeydew, 61°F. Management initiated immediate corrective action.
Food item discarded/destroyed in an approved manner.
5-01.1 Food is not protected from contamination. Several items at buffet that were not covered by sneezeguards. Items included olives and cream cheese. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Numerous moisture flies observed in warewashing area, customer buffet and coffee station. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed along walls and under equipment in beer/liquor dry storage rooms. Management instructed to initiate immediate corrective action.

Champions
1201 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

7/16/08

No Critical Violations

8/14/07

19-01.1 Food establishment personnel food safety certified individual is not present. Marriott has several Serv Safe certificates and individuals present. However city certificate is required. Management instructed to initiate immediate corrective action.

7/18/06

No Critical Violations

8/31/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Champions — *Retail Food: Restaurant, Eat-in*
1201 Market St — *Philadelphia, PA 19107*

Inspection Date

7/14/05

2-10.2 Ice is not protected from contamination. Ice bins are open to the Public

9-02.2 (A) Employee hand wash frequency is inadequate. Handsink is inaccessible, employee failed to wash hands before putting on disposable gloves. Management instructed to initiate immediate corrective action.

Frankie's Newstand — *Retail Food: Mobile Food Vendor*
1201 Market St — *Philadelphia, PA 19107*

Inspection Date

4/2/08

No Critical Violations

JW's Steakhouse — *Retail Food: Restaurant, Eat-in*
1201 Market St — *Philadelphia, PA 19107*

Inspection Date

8/14/07

19-01.1 Food establishment personnel food safety certified individual is not present. establishment has several serv safe certificates and individuals on site. However, the city certificate is required.

7/18/06

No Critical Violations

9/7/05

No Critical Violations

8/31/05

No Critical Violations

7/14/05

7-01 (A) Fly infestation is present. Moisture flies observed throughout establishment. Management instructed to initiate immediate corrective action.

Marriott Hotel — *Retail Food: Hotel/Motel*
1201 Market St — *Philadelphia, PA 19107*

Inspection Date

8/14/07

19-01.1 Food establishment personnel food safety certified individual is not present. Marriott has several serv safe certificates and individuals present. However, city certificates are required. Management instructed to initiate immediate corrective action.

7/18/06

No Critical Violations

Marroitt Hotel — *Retail Food: Hotel/Motel*
1201 Market St — *Philadelphia, PA 19107*

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Marroitt Hotel — *Retail Food: Hotel/Motel*
1201 Market St — *Philadelphia, PA 19107*

Inspection Date

7/13/05

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Assorted cheeses observed with an internal temp of 48°F and deli meats observed with an internal temp of 55°F for an unknown duration of time. Management initiated immediate corrective action.
All food retained must not be sold or removed from the establishment premise until the safety or wholesomeness of the product is determined.
3-02.1 Refrigeration system does not maintain proper temperatures - refrigeration unit in commissary kitchen holding cheeses and deli meats. Air temp observed at 48 °F. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Numerous moisture flies observed in banquet kitchen warewashing area and commissary kitchen prep areas. Sanitize all contaminated surfaces. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed along walls and ledges in 4th floor coffee break storage areas. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present. Spray hose observed in dishwater at 4th floor coffee break sink. Management instructed to initiate immediate corrective action.

Philadelphia Marriott- Cafeteria/Banquet — *Retail Food: Hotel/Motel*
1201 Market St — *Philadelphia, PA 19107*

Inspection Date

7/16/08

7-01 (B) Fruit fly infestation is present in ware washing area. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Several German roaches observed on floor of rear ware washing area. Management instructed to initiate immediate corrective action.

Starbucks Coffee — *Retail Food: Restaurant, Eat-in*
1201 Market St — *Philadelphia, PA 19107*

Inspection Date

10/22/07

No Critical Violations

11/10/06

No Critical Violations

7/18/05

No Critical Violations

The Gift Shop — *Retail Food: Prepared Food Take-Out*
1201 Market St — *Philadelphia, PA 19107*

Inspection Date

6/18/07

No Critical Violations

4/5/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Thirteen Philadelphia Marriott Downtown — *Retail Food: Restaurant, Eat-in*
1201 Market St — *Philadelphia, PA 19107*

Inspection Date

7/16/08

7-01 (B) Fruit fly infestation is present in warewashing and at lobby bar areas. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. Refrigerated drawers in kitchen recorded around 50° F. Food service equipment use discontinued until repaired and food refrigerated to meet cooling requirements.

4/16/08

5-04.2 (A) Approved sneeze guards are not provided as required: inadequate "sneeze" protection at: fruit buffet area, side of omelette station/condiments, bread & pastry display.

4/9/08

No Critical Violations

Christopher's Bakery Cafe — *Retail Food: Restaurant, Eat-in*
1234 Market St — *Philadelphia, PA 19107*

Inspection Date

9/7/05

5-01.1 Food is not protected from contamination. condiment station requires sneezeguard protection.

Gateway News — *Retail Food: General Convenience*
1234 Market St — *Philadelphia, PA 19107*

Inspection Date

5/29/07

No Critical Violations

2/7/07

No Critical Violations

1/20/06

No Critical Violations

Jimmi's News — *Retail Food: Mobile Food Vendor*
1234 Market St — *Philadelphia, PA 19106*

Inspection Date

6/17/08

No Critical Violations

10/1/07

No Critical Violations

Pastrami & Things II — *Retail Food: Restaurant, Eat-in*
1234 Market St — *Philadelphia, PA 19107*

Inspection Date

3/8/07

No Critical Violations

2/7/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Pastrami & Things II
1234 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

12/22/06

No Critical Violations

R & N Newsstand #5
1234 Market St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19106

Inspection Date

5/18/07

No Critical Violations

5/3/06

No Critical Violations

Aramark Test Kitchen
1300 Market St

Retail Food: Community Service
Philadelphia, PA 19107

Inspection Date

7/15/08

No Critical Violations

12/6/06

No Critical Violations

12/20/05

No Critical Violations

Juan Valdez Coffee
1300 Market St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

7/15/08

19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. Application sent in by manager almost two (2) months ago. Management initiated immediate corrective action.

12/1/06

No Critical Violations

Larry Forgione's Signature Cafe
1300 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

4/25/08

No Critical Violations

2/19/08

9-04 (B) Wiping cloths are used in an unapproved manner. Cloths observed not stored in sanitizing solution before and offer use.
12-01.5.B (5) Hot water at hand washing sink is not provided in coffee wait station area.

19-01.1 Food establishment personnel food safety certified individual is not present. City of Phila. food safety certification is required.

12/5/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Larry Forgione's Signature Cafe — *Retail Food: Restaurant, Eat-in*
1300 Market St — *Philadelphia, PA 19107*

Inspection Date

11/14/06

2-10.2 Ice is not protected from contamination. Rusted surfaces in ice machine bin in rear man kitchen area; ice scoop submerged in ice in front movable ice bin; ice scoop stored on insanitary ice machine surfaces in rear main kitchen. Provide sanitary containers for ice scoop storage.
5-01.1 Food is not protected from contamination. Pizza and breads for self service were on top of front counter without sneeze guard protection; iced water contained in uncovered glass pitcher at self service counter. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Observed dead mouse on glue board in rear wait station; mouse droppings on floor behind dish machine.

8/3/06

2-10.2 Ice is not protected from contamination:- Bottled beverage stored in beverage ice, in ice machine bin.
5-01.1 Food is not protected from contamination:- Assorted cakes and breads for self service were on top of front counter without sneeze guard protection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities:- None obsrved. Management instructed to initiate immediate corrective action.

Passeros's Gourmet Coffee Co. — *Retail Food: Restaurant, Eat-in*
1300 Market St — *Philadelphia, PA 19107*

Inspection Date

5/22/06

No Critical Violations

5/22/06

No Critical Violations

Quiznos Sub — *Retail Food: Restaurant, Eat-in*
1319 Market St — *Philadelphia, PA 19107*

Inspection Date

5/22/08

19-04 Food establishment personnel food safety certificate is expired. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. Management instructed to initiate immediate corrective action.

3/17/08

7-01 (A) Fly infestation is present. About five live flies were observed in the rear area. Management instructed to initiate immediate corrective action.

11/13/07

19-01.1 Food establishment personnel food safety certified individual is not present. City certificate is required.

11/9/06

No Critical Violations

11/9/06

No Critical Violations

9/12/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Quiznos Sub
1319 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

7/11/05

No Critical Violations

Residence Inn by Marriott
1319 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

7/20/08

No Critical Violations

9/18/06

No Critical Violations

8/11/05

No Critical Violations

J.P. Newsstand
1326 Market St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

9/10/07

No Critical Violations

R & N Newsstand
1399 Market St

Retail Food: Mobile Food Vendor
Philadelphia, PA

Inspection Date

7/18/05

No Critical Violations

R & N Newsstand # 5 (SEC)
1399 Market St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

5/4/06

No Critical Violations

Sunny News
1399 Market St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

10/4/07

No Critical Violations

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7 Day Deli Food Gift
1500 Market St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19102

Inspection Date

4/14/08

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

7 Day Deli Food Gift — *Retail Food: Prepared Food Take-Out*
1500 Market St — *Philadelphia, PA 19102*

Inspection Date

2/29/08

19-01.1 Food establishment personnel food safety certified individual is not present. ServSafe certificate observed. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. Management instructed to initiate immediate corrective action.

10/23/07

19-01.1 Food establishment personnel food safety certified individual is not present. Valid serv safe. City certificate is required. Management instructed to initiate immediate corrective action.

5/10/07

19-01.1 Food establishment personnel food safety certified individual is not present. Management awaited class for 5/22/07. Management instructed to initiate immediate corrective action.

Amazon Cafe — *Retail Food: Restaurant, Eat-in*
1500 Market St — *Philadelphia, PA 19102*

Inspection Date

9/11/06

No Critical Violations

7/7/06

9-02.1 Employee hands are not washed prior to food handling activities. Employee did not wash hands before preparing food after handling money.
9-04 (B) Wiping cloths are used in an unapproved manner. Wipin cloths are not stored in sanitizing solution.

3/2/06

7-01 (L) Mouse infestation is present:- Numerous mouse droppings observed on floor under stairs to left of walk-in box. Note:- gnawed bait blocks on floor were also in this area. Management instructed to initiate immediate corrective action.

10/14/05

7-01 (L) Mouse infestation is present:- mouse droppings observed on lower shelf of prep table and empty plastic food containers on same shelf. ORDERS:- Clean and sanitize shelf and containers. Numerous mouse droppings observed on floor under stairs to left of walk-in box. Note:- gnawed bait blocks on floor were also in this area. Management instructed to initiate immediate corrective action.

9/12/05

7-01 (L) Mouse infestation is present:- numerous mouse droppings observed on lower shelf of prep table and empty plastic food containers on same shelf. ORDERS:- Clean and sanitize shelf and containers. Management instructed to initiate immediate corrective action.

8/10/05

9-02.3 (A) Employee observed not following good hygienic personal practices:- food handling employee was observed scratching inside of ear lobe with finger nail and pulling and stretchng ponytail (hair) with hands and did not wash hands before returning to food handling tasks on both occasions. Management instructed to initiate immediate corrective action.

Anar News — *Retail Food: General Convenience*
1500 Market St — *Philadelphia, PA 19102*

Inspection Date

7/24/08

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Anna News
1500 Market St

Retail Food: General Convenience
Philadelphia, PA 19102

Inspection Date

6/16/08

No Critical Violations

Centre Square Bar & Grill
1500 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

1/31/07

No Critical Violations

7/11/05

No Critical Violations

Dunkin Donuts
1500 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

3/18/08

No Critical Violations

12/27/07

19-01.1 Food establishment personnel food safety certified individual is not present. Manager did not have food safety certificate at time of inspection.

10/20/06

No Critical Violations

10/20/06

No Critical Violations

9/7/06

No Critical Violations

9/12/05

No Critical Violations

Expressions! II Cards & Gifts
1500 Market St

Retail Food: General Convenience
Philadelphia, PA 19102

Inspection Date

3/18/08

No Critical Violations

9/18/06

4-01.1 (A) Food/Food service article storage does not provide protection. Observed assorted beverages on floor in rear storage area.

7/11/05

No Critical Violations

Faber, Coe, & Gregg Newstand
1500 Market St

Retail Food: General Convenience
Philadelphia, PA 19102

Inspection Date

12/12/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Faber, Coe, & Gregg Newstand
1500 Market St

Retail Food: General Convenience
Philadelphia, PA 19102

Inspection Date

9/18/06

No Critical Violations

7/11/05

No Critical Violations

Lucky Newsstand
1500 Market St

Retail Food: General Convenience
Philadelphia, PA 19102

Inspection Date

10/10/06

No Critical Violations

8/18/05

No Critical Violations

Raindrop Cafe
1500 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

10/3/07

No Critical Violations

9/12/07

No Critical Violations

7/18/07

7-01 (L) Mouse infestation is present. Mouse droppings were observed on floor in area under stairs in rear Management instructed to initiate immediate corrective action.

Soft Pretzel Factory
1500 Market St

Retail Food: Other
Philadelphia, PA 19102

Inspection Date

12/13/07

No Critical Violations

12/12/07

8-01.2 (C) Hot water is not provided. Hot water temperature was observed at 56°F at hand washing sink at front counter and at rear prep sink.
Note: Proper temperature for hot water (110°F) is available at the next door "Rita's Water Ice" which is owned by same owner of above establishment. This facility is a sateilte facility with no food preparation, only handling of soft pretzels which are delivered from another location.
Proper hot water temperature of at least 110°F at above establishment must be restored immediately.

10/10/06

No Critical Violations

9/8/06

7-01 (A) Fly infestation is present. Observed numerous flies throughout establishment. Management instructed to initiate immediate corrective action.

8/10/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Starbucks
1500 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

4/14/08

No Critical Violations

2/15/08

8-01.2 (A) An adequate supply of hot water is not provided. Hand washing across from front serving line was observed at 103°F; rear hand washing sink was observed at 96°F.
19-01.1 Food establishment personnel food safety certified individual is not present. Current employee certificate no longer works at this location. City certification is required for existing employees.

11/5/07

19-01.1 Food establishment personnel food safety certified individual is not present. Current employee certificate no longer works at this location. City certification is required for existing employees.

9/12/06

7-01 (A) Fly infestation is present:- Numerous moistureflies present in front prep area on walls and ceiling. Management instructed to initiate immediate corrective action.

7/24/06

7-01 (A) Fly infestation is present:- Numerous moistureflies present in front prep area on walls and ceiling. Management instructed to initiate immediate corrective action.

7/5/05

No Critical Violations

Newstand
1598 Market St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19102

Inspection Date

4/15/08

No Critical Violations

4/11/07

No Critical Violations

5/3/06

No Critical Violations

8/23/05

No Critical Violations

Khan Hot Dog Cart #000226
1600 Market St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

10/6/06

No Critical Violations

10/5/06

No Critical Violations

Newport Food Service
1600 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

1/10/08

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Newport Food Service
1600 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

10/6/06

No Critical Violations

10/6/06

No Critical Violations

10/6/06

No Critical Violations

PNC Bank Executive Dining Room
1600 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

9/29/06

No Critical Violations

8/12/05

No Critical Violations

Schnader, Harrison, Segal, & Lewis LLP
1600 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

10/27/05

No Critical Violations

9/27/05

3-02.1 Refrigeration system does not maintain proper temperatures:- holding display unit on cafe line had an internal ir temp of 55°F Note:- there were not any potentially hazardous foods in the unit at the time the temp was taken--Do not use unit until repaired. Management instructed to initiate immediate corrective action.
10-05.1 (B) Warewasher does not maintain proper sanitizing temperatures:- the high temp dish machine is required to produce a final rinse temp of 180°F at the manifold approx- 160°F at service, according to the machines data plate. The observed temps were 133°F at service- approx-153°F at the manifold. Note:- wares may be washed and rinsed in the machine, but wares must be sanitized in the approved 3 bay utensil sink provided. Management instructed to initiate immediate corrective action.

The Lobby Shop
1600 Market St

Retail Food: General Convenience
Philadelphia, PA 19103

Inspection Date

1/10/08

No Critical Violations

6/19/07

4-01.1 (A) Food/Food service article storage does not provide protection. Soda cases are not protected from splash contamination.

5/22/06

No Critical Violations

8/12/05

No Critical Violations

Tracey's Place — *Retail Food: Prepared Food Take-Out*
1600 Market St — *Philadelphia, PA 19103*

Inspection Date

5/23/08

No Critical Violations

3/28/08

19-01.1 Food establishment personnel food safety certified individual is not present(Marc Nerenberg). A certified individual must be present during times of operation and preparation.

1/9/08

10-02.4 Unapproved sanitizer is being used. Non-commercial bleach "clorox" is currently used us a sanitizer. A commercial sanitizer is required for cleaning food equipment.
19-01.1 Food establishment personnel food safety certified individual is not present. Owner is waiting for city certificate; proof of payment was not available at time of inspection.

6/19/07

19-01.3 Food establishment personnel food safety certificate is not posted.

5/22/06

No Critical Violations

Dollar Express #1604 — *Retail Food: General Convenience*
1601 JFK Bl — *Philadelphia, PA 19103*

Inspection Date

1/27/06

No Critical Violations

12/27/05

7-01 (L) Mouse infestation is present:- 19 bags of mouse gnawed strawberry shortbread cookies on second from lowest shelf of cookie display. Bags of cookies on lower shelf had pieces of mouse gnawed packaging and mouse droppings. All packages of ungnawed cookies will have bag exteriors cleaned and sanitized. Note:- all mouse gnawed product has been pulled and discarded. Note:- any new mouse gnawed prouct found must also be pulled and discarded. Management initiated immediate corrective action.

Dollar Tree — *Retail Food: General Convenience*
1601 Market St — *Philadelphia, PA 19103*

Inspection Date

1/25/06

No Critical Violations

Dollar Tree #1604 — *Retail Food: General Convenience*
1601 Market St — *Philadelphia, PA 19103*

Inspection Date

2/15/08

No Critical Violations

1/8/08

7-01 (L) Mouse infestation is present. Observed Numerous droppings in corners near refrigeration unlit; observed fresh droopily or retail food isle shelving; observed rodent activity (shredded wrapping of paper and plastic from contained food present on shelving).

12/26/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Dollar Tree #1604
1601 Market St

Retail Food: General Convenience
Philadelphia, PA 19103

Inspection Date

1/31/06

No Critical Violations

Gateway Newstand
1601 Market St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

6/18/07

No Critical Violations

5/22/06

No Critical Violations

Newstand
1601 Market St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

4/15/08

No Critical Violations

4/11/07

No Critical Violations

5/3/06

No Critical Violations

8/23/05

No Critical Violations

Original Turkey Plus
1635 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

1/9/08

No Critical Violations

1/8/08

8-01.2 (A) An adequate supply of hot water is not provided. Hot water temperature was observed at 71° F at all service sink once 3 compartment sinks were filled completely. By end of inspection hot water temperature elevated to 85°F. Hot water temperature must reach at least 110°F.

9/29/06

No Critical Violations

9/21/05

No Critical Violations

8/11/05

9-02.1 Employee hands are not washed prior to food handling activities:- None. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized:- utensils were washed and sanitized, but there was no clear water rinse done between washing and sanitizing. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Potbelly Sandwich Works
1635 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

1/14/08

No Critical Violations

1/7/08

8-01.2 (A) An adequate supply of hot water is not provided. Plans were approved with a 100 gallon hot water heater. An existing 40 gallon was on site. Violation was discussed with plumber on site and contact person by phone. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present. at food preperation sink. Violation was discussed with plumber on site. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. The evaporator unit for the walk-in boxes does not have any condensate drain line with indirect waste present. Discussed this violation with plumber on site. Management instructed to initiate immediate corrective action.

Salad Works
1635 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

7/3/07

No Critical Violations

1/31/07

No Critical Violations

12/30/05

No Critical Violations

Shah's Newsstand
1635 Market St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

4/16/08

No Critical Violations

4/17/07

No Critical Violations

The Turf Club
1635 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

3/24/08

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard not present between hand washing sink and ice made for human consumption in bar area.
7-01 (L) Mouse infestation is present. Several fresh mouse droppings observed in storage and prep areas.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Manager stated that Serve Safe class was completed 3/19/2008. Application was issued.
9-02.3 (B) Employees are smoking in uapproved areas. Cigarette butts observed inside ashtray in employee break room.

1/8/08

19-01.1 Food establishment personnel food safety certified individual is not present. City certificate is required.

The Turf Club
1635 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

3/20/07

No Critical Violations

5/9/06

No Critical Violations

1/30/06

2-10.2 Ice is not protected from contamination:- ice bucket is being used as ice scoop and ice bucket is being stored on exterior of ice machine.
7-01 (L) Mouse infestation is present:- dead mouse(fresh kill) caught on snap in kitchen. Management instructed to initiate immediate corrective action.

12/30/05

2-10.2 Ice is not protected from contamination:- ice bucket is being used as ice scoop and ice bucket is being stored on exterior of ice machine.
7-01 (L) Mouse infestation is present:- dead mouse(fresh kill) caught on snap in kitchen. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Management instructed to initiate immediate corrective action.

Gateway Newstand
1650 Market St

Retail Food: General Convenience
Philadelphia, PA 19103

Inspection Date

6/21/07

No Critical Violations

12/28/05

No Critical Violations

GNC
1650 Market St

Retail Food: General Convenience
Philadelphia, PA 19103

Inspection Date

5/10/07

No Critical Violations

12/30/05

No Critical Violations

B & C Newstand
1700 Market St

Retail Food: General Convenience
Philadelphia, PA 19103

Inspection Date

7/7/08

10-01.1 (A) An approved equipment and utensil washing sink is not provided. 3 basin sink not provided during time of inspection. Food equipment and utensils are not being properly washed, rinsed, and sanitized. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection . Application was issued.

10/29/07

5-01.1 Food is not protected from contamination. Self-service pretzels are not covered.
19-01.1 Food establishment personnel food safety certified individual is not present.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

B & C Newstand — *Retail Food: General Convenience*
1700 Market St — *Philadelphia, PA 19103*

Inspection Date

10/12/06

No Critical Violations

10/4/05

No Critical Violations

8/22/05

5-01.1 Food is not protected from contamination. uncovered pretzels at customer display Management instructed to initiate immediate corrective action.

Cosi — *Retail Food: Restaurant, Eat-in*
1700 Market St — *Philadelphia, PA 19103*

Inspection Date

1/24/08

No Critical Violations

12/18/07

9-02.1 Employee hands are not washed prior to food handling activities. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Food pans being stored on floor. Management instructed to initiate immediate corrective action.

7/27/07

19-01.1 Food establishment personnel food safety certified individual is not present.

1/30/07

No Critical Violations

1/30/07

No Critical Violations

10/12/06

7-01 (A) Fly infestation is present. Flies observed at counter area.

Cosi Sandwich Bar — *Retail Food: Restaurant, Eat-in*
1700 Market St — *Philadelphia, PA 19103*

Inspection Date

10/4/05

No Critical Violations

8/22/05

5-01.1 Food is not protected from contamination. ready-to-eat food items uncovered at customer counters. Management initiated immediate corrective action.
7-01 (L) Mouse infestation is present. mouse feces noted in between and behind food equipment; perimeter of establishment. Management instructed to initiate immediate corrective action.
12-01.5.B (4) Cold water at hand washing sink is not provided. service area Management instructed to initiate immediate corrective action.

Mulberry Child Care & Preschool — *Institution: Child, Child Care Centers*
1700 Market St — *Philadelphia, PA 19103*

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Mulberry Child Care & Preschool
1700 Market St

Institution: Child, Child Care Centers
Philadelphia, PA 19103

Inspection Date

6/13/08

19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Management instructed to initiate immediate corrective action.

6/19/07

19-01.1 Food establishment personnel food safety certified individual is not present -- Certified individual to be present during all hours of operation is required. *Experior certificate issued 2000 posted. Management instructed to initiate immediate corrective action.

5/4/06

No Critical Violations

Oh So Good Eatery
1700 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

8/30/07

9-02.2 (A) Employee hand washing is inadequate. Some food handlers would quickly rinse hands with plain water and in most cases did not towel dry their hands. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Soiled wiping cloths were observed being used to wipe down food contact surfaces. Start with clean wiping cloths and keep in a small pale of sanitizer solution. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not sanitized. Utensils are being washed and rinsed using only two of the three bays of the sink. No sanitizing is being done. Use available approved sanitizer. WASH/RINSE/SANITIZE AND THEN AIR DRY. Management instructed to initiate immediate corrective action.

3/15/07

2-10.2 Ice is not protected from contamination. Keep lid to ice machine closed.
5-01.1 Food is not protected from contamination. Garlic bread for self service is out on the counter without sneeze guard protection.
8-01.2 (A) An adequate supply of hot water is not provided. Hot water temperatures were observed at 79-81°F. Hot water temperature was rechecked 20 minutes later and the temperature had recovered to 125°F. Note:- Hot water must be a minimum of 110°F not to exceed 125°F at ALL TIMES of operation. Management instructed to initiate immediate corrective action.

10/3/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Oh So Good Eatery
1700 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

8/23/05

3-01.2 Food is not prepared from refrigerated ingredients as required. potentially hazardous cold foods put out after preparation is observed at 48-60°F, unknown duration of time. These items were condemned. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Potentially hazardous cold foods not kept under refrigeration on buffet line noted at 60°F, unknown duration of time. These items were condemned. Management instructed to initiate immediate corrective action.
3-01.1 (C) Hot food is not maintained above 135 degrees Fahrenheit. Potentially hazardous hot foods noted between 90-110°F, unknown duration of time.These items were condemned. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. uncovered foods at buffet tables Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. mouse feces noted in storage areas, cabinetry. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. drain line at prep area handsink not connected to any plumbing. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. prep area handsink. Management instructed to initiate immediate corrective action.
12-01.5.B (4) Cold water at hand washing sink is not provided. prep area handsink. Management instructed to initiate immediate corrective action.

Pickwick Pharmacy
1700 Market St

Retail Food: General Convenience
Philadelphia, PA 1910323(

Inspection Date

8/27/07

No Critical Violations

8/9/06

No Critical Violations

8/22/05

No Critical Violations

Shah's Newsstand
1700 Market St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

4/16/08

No Critical Violations

4/17/07

No Critical Violations

Corner Bakery Cafe
1701 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

10/3/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Corner Bakery Cafe
1701 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

10/3/07

No Critical Violations

8/30/07

19-01.1 Food establishment personnel food safety certified individual is not present. Applications have been sent in for all managers with valid Serv/Safe Certificates.

1/19/07

No Critical Violations

Le Bus
1701 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

7/21/06

No Critical Violations

The Court at M, L, & B
1701 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

7/31/08

12-01.5.B (5) Hot water at hand washing sink is not provided. Hot water not provided in kitchen and bathroom hand washing sinks. Maintain hot water temperature between 110° F and 125° F.
19-04 Food establishment personnel food safety certificate is expired. City certificate expired March 2008. Management has sent applications to the Office of Food Protection. Management instructed to initiate immediate corrective action.

6/26/07

No Critical Violations

2/6/06

No Critical Violations

Cafe Coco
1735 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

10/29/07

No Critical Violations

8/9/06

No Critical Violations

8/15/05

No Critical Violations

Gateway Newstand
1735 Market St

Retail Food: Grocery Market
Philadelphia, PA 19103

Inspection Date

8/23/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Gateway Newstand
1735 Market St

Retail Food: Grocery Market
Philadelphia, PA 19103

Inspection Date

8/9/06

No Critical Violations

8/5/05

No Critical Violations

Obento Japanese Lunch box
1735 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

7/31/08

3-02.1 Refrigeration system does not maintain proper temperatures. Refrigeration unit observed at 68° F. All potentially hazardous foods ware removed. Management initiated immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. Inadequate number of sink stoppers present. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. A certified individual must be present during times of operation and preparation. Provider list and application were issued.

5/10/07

No Critical Violations

5/5/06

No Critical Violations

7/26/05

No Critical Violations

Pyramid Club
1735 Market St

Retail Food: Restaurant, Private Club
Philadelphia, PA 19103

Inspection Date

5/20/08

7-01 (B) Fruit fly infestation is present. Fruit flies observed in bar area during time of inspection.
7-01 (D) Roach infestation is present. Live roaches observed under warewashing machine. Management instructed to initiate immediate corrective action.
8-01.2 (B) Cold water is not provided for kitchen hand washing sink.
8-06.1.1 (C) Drain line is in need of repair. Drain line of warewashing machine observed leaking during time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Application was issued.

11/2/06

No Critical Violations

10/3/05

No Critical Violations

Newsstand Shree Association II
1760 Market St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

4/16/08

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Salad Works Cafe
1760 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

5/20/08

No Critical Violations

11/17/06

No Critical Violations

11/9/05

No Critical Violations

Cafe Express
1800 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

1/24/08

9-02.1 Employee hands are not washed prior to food handling activities. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

12/17/07

8-01.2 (A) An adequate supply of hot water is not provided. Hot water was observed at 103-106°F at all sinks. Bldg Eng has been notified and is working at getting minimum hot water temp to at least 110° F, but not to exceed 125°F. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

8/23/07

7-01 (L) Mouse infestation is present. Mouse dropping observed on lower shelving in sandwich area.
11-09.2 Equipment is located under an unprotected source of contamination. Mop is Stored above three compartment sink.

8/9/06

No Critical Violations

8/24/05

No Critical Violations

Crowne Plaza Hotel
1800 Market St

Retail Food: Hotel/Motel
Philadelphia, PA 19103

Inspection Date

7/17/08

3-02.1 Refrigeration system does not maintain proper temperatures. Refrigerator observed at 47° F. All potentially hazardous foods were removed. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required. Adequate protection not provided for buffet in employee cafeteria. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Drain line of 3 basin sink observed leaking.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not provided. Serv-Safe observed posted.

10/13/06

No Critical Violations

10/19/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Crowne Plaza Hotel — *Retail Food: Hotel/Motel*
1800 Market St — *Philadelphia, PA 19103*

Inspection Date

8/24/05

2-10.2 Ice is not protected from contamination:- ice paddle stored on soiled exterior of ice machine. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present:- in prep area-- numerous flies were observed. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present:- numerous roaches were observed on glue boards nd on floor under equipment and in corners. Management instructed to initiate immediate corrective action.

The Elephant & Castle — *Retail Food: Restaurant, Eat-in*
1800 Market St — *Philadelphia, PA 19103*

Inspection Date

4/30/08

No Critical Violations

3/17/08

12-01.5.B (5) Hot water at hand washing sink is not provided. Hot water not present in patron bathroom hand washing sinks.

2/28/08

12-01.5.B (5) Hot water at hand washing sink is not provided. Hot water not present in patron bathroom hand washing sinks. The building engineer informed the sanitarian that repairs will be made in 2 or 3 days.
19-01.1 Food establishment personnel food safety certified individual is not present. A certified individual must be present during times of operation and preparation.

1/24/08

No Critical Violations

12/17/07

4-01.1 (A) Food/Food service article storage does not provide protection. Dish racks stored on floor. Use dish rack dolly provided.
8-01.2 (A) An adequate supply of hot water is not provided. At high temp dish machine:- not making 180°F at booster only 170°F. EcoLabs will be out to adjust booster on final rinse cycle. The hot water temp at all sinks is about 105°F The bldg eng will be getting the boiler temp up to meet the 110°F minimum for hot water temp. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. No hand washing was observed. Hands must be kept clean at all times. Management instructed to initiate immediate corrective action.
9-02.3 (A) Employee observed not following good hygienic personal practices. Food handing employee with gloved hands was observed licking his fingers and then opening up a qt of 1/2 &1/2, with out first removing gloves, washing hands and then replacing gloves. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. The only certificates present were Serv/Safe certificates. The establishment has blank certificate applications. Management instructed to initiate immediate corrective action.

The Elephant & Castle
1800 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

3/7/07

4-01.1 (A) Food/Food service article storage does not provide protection. Dish racks stored on floor. Use dish rack dolly provided.
9-02.1 Employee hands are not washed prior to food handling activities. No hand washing was observed. Hands must be kept clean at all times. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Soiled wiping cloths were observed being used to wipe down food contact surfaces. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. The only certificates present were Serv/Safe certificates. The establishment has blank certificate applications. Management instructed to initiate immediate corrective action.

7/11/06

No Critical Violations

12/16/05

No Critical Violations

10/11/05

No Critical Violations

8/24/05

9-04 (B) Wiping cloths are used in an unapproved manner:- were observed being used for drain stoppers
10-02.2 (A) Multi-use utensils are not being sanitized:- in the 3 bay utensil sink washed and rinsed only-- WASH/RINSE/SANITIZE!!!!!! (Corrected). Management instructed to initiate immediate corrective action.
12-01.5.B (4) Cold water at hand washing sink is not provided:- by Silver Star convection oven.

Au Bon Pain
1801 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

9/2/05

No Critical Violations

Pikkles Plus
1801 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

12/17/07

19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Food handlers were observed using gloves without first washing hands. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Soiled wiping cloths were observed being used to wipe down food contact surfaces. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Pikkles Plus
1801 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

6/25/07

19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action. Owner has 60 days to become food safety certified.
9-02.1 Employee hands are not washed prior to food handling activities. Food handlers were observed using gloves without first washing hands. Management instructed to initiate immediate corrective action.
9-02.3 (A) Employee observed not following good hygienic personal practices. Food handling was observed eating in the food prep area and went right back to food preperation without first changing gloves and washing hands. Management instructed to initiate immediate corrective action.

12/12/05

No Critical Violations

Starbucks Coffee
1801 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

5/27/08

No Critical Violations

1/20/08

19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. Non-city certificates observed. Application given to manager. Management instructed to initiate immediate corrective action.

9/11/06

No Critical Violations

10/4/05

No Critical Violations

The Lobby Shop
1801 Market St

Retail Food: Grocery Market
Philadelphia, PA 19103

Inspection Date

9/6/06

No Critical Violations

10/4/05

No Critical Violations

Won's Newsstand
1801 Market St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

4/15/08

No Critical Violations

1/18/08

No Critical Violations

Gateway News
1818 Market St

Retail Food: Grocery Market
Philadelphia, PA 19103

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Gateway News
1818 Market St

Retail Food: Grocery Market
Philadelphia, PA 19103

Inspection Date

12/28/07

No Critical Violations

9/15/06

No Critical Violations

9/1/05

No Critical Violations

Marathon Grill
1818 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

7/31/08

3-02.1 Refrigeration system does not maintain proper temperatures. Refrigerator observed at 47° F in prep area. Walk-in unit observed at 52° F. Potentially hazardous foods were removed. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Drain line of kitchen hand washing sink observed leaking. Ware washing machine observed leaking. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. Hot water not present for bathroom hand washing sinks. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. A certified individual must be present during times of preparation and operation. Provider list and application were issued.

1/18/07

No Critical Violations

5/5/06

No Critical Violations

V and S Newstand (SE corner)
1820 Market St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

5/27/08

No Critical Violations

First Floor News
1835 Market St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

10/29/07

No Critical Violations

9/15/06

No Critical Violations

10/14/05

No Critical Violations

8/29/05

5-01.1 Food is not protected from contamination:- hot dog roller machine for self service does not have sneeze/cough protection Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

V and S News Stand
1848 Market St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

5/10/07

No Critical Violations

11/27/06

No Critical Violations

PIA's Italian Water Ice
1898 Market St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

5/16/08

No Critical Violations

Amazon Juice
1900 Market St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

7/28/05

No Critical Violations

7/7/05

No Critical Violations

Gia Pronto
1900 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

7/17/08

3-02.1 Refrigeration system does not maintain proper temperatures. Refrigerator observed at 54° F. All potentially hazardous foods were removed. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh mouse droppings observed in rear prep area.

7/17/07

No Critical Violations

3/23/07

19-01.1 Food establishment personnel food safety certified individual is not present. city certified individual is not present.

3/13/06

No Critical Violations

3/9/06

3-01.1 (A) Potentially hazardous food is stored at improper temperature. pre-washed & prepped salad greens not refrigerated. Management instructed to initiate immediate corrective action.
3-05.0 Food is transported at improper temperatures. no information available for the transportation and temperature control of food items arriving from commissary. Management instructed to initiate immediate corrective action.

Headline lobby store
1900 Market St

Retail Food: Grocery Market
Philadelphia, PA 19103

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Headline lobby store
1900 Market St

Retail Food: Grocery Market
Philadelphia, PA 19103

Inspection Date

2/26/08

No Critical Violations

7/27/07

No Critical Violations

7/3/07

No Critical Violations

Headline News & Candy
1900 Market St

Retail Food: Grocery Market
Philadelphia, PA 19103

Inspection Date

7/26/06

No Critical Violations

7/7/05

No Critical Violations

Oh So Good Eatery
1900 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

4/15/08

5-04.2 (A) Approved sneeze guards are not provided as required. Adequate sneeze protection not provided for self service buffet. Ready to eat foods are not protected at all sides of buffet tables.
7-01 (I) Ant infestation is present. Several live ants observed behind Snapple reach in refrigerator. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh mouse droppings observed in rear storage area and kitchen prep area. Management instructed to initiate immediate corrective action.
8-06.1.2 (A) An approved indirect waste drain connection is not provided. Air gap not provided for food preparation sink. Indirect waste connection not provide for steam tables of self service buffet.
9-02.1 Employee hands are not washed prior to food handling activities. Hand wshing was not observed during time of inspectionon . Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Sponges observed at 3 basin sink and front hand washing sink.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Utensils were observed being washed and then sanitized without first rinsing after washing utensils. Use all three basins--WASH/RINSE/SANITIZE and then air dry. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Oh So Good Eatery
1900 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

10/15/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Sushi product on self-service cold bar had a core temp of 60°F. approx 1/2 lbs of product was discarded as requested. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse droppings were observed on wall ledges and on floor along walls and in corners in prep and storage areas. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. None observed. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Soild wiping cloth was observed being used to clean a spatula in dirty water in a pan over a wok. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Utensils were observed being washed and then sanitized without first rinsing after washing utensils. Use all three bays- -WASH/RINSE/SANITIZE and then air dry. Management instructed to initiate immediate corrective action.

8/8/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Assorted deli items had an observed core temp of 52° to 56° F. Since it can not be determined how long these foods were out of temp and no logs are kept, these foods must be discarded. The Items are- 1 pkg cream cheese 3lbs 52° F, cooked deli ham 11lbs 55°F,cooked pastrimi 3lbs 55°F, lacey swiss cheese 3lbs 56°F and cooked salami 1.5lbs 56°F Management instructed to initiate immediate corrective action. (complied).
3-02.1 Refrigeration system does not maintain proper temperatures. Deli case was observed with an internal air temp of 56°F. Move all newly arrived deli to available walk-in until deli case has been repaired. Management instructed to initiate immediate corrective action. (complied).
7-01 (L) Mouse infestation is present. Mouse droppings were observed on wall ledges and on floor along walls and in corners in prep and storage areas. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. None observed. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Soild wiping cloth was observed being used to clean a spatula in dirty water in a pan over a wok. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Utensils were observed being washed and then sanitized without first rinsing after washing utensils. Use all three bays- -WASH/RINSE/SANITIZE and then air dry. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Instructions and application for City Cert issued.

4/5/07

No Critical Violations

3/22/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Oh So Good Eatery
1900 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

2/22/06

3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Hot foods at steam table observed between 120°F and 125°F.
4-02.1 Raw or unwashed food is not stored below ready-to-eat food. Walk-in box
6-02 (B) Cut melons are not maintained at or below 41 degrees Fahrenheit. Melons at buffet observed 49°F and 55°F
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Three bay sink set up with sanatize in middle.

Philadelphia Stock Exchange
1900 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

12/27/06

No Critical Violations

12/1/05

No Critical Violations

Rain Drop Cafe
1900 Market St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

8/28/07

No Critical Violations

6/18/07

19-01.1 Food establishment personnel food safety certified individual is not present.

5/25/06

No Critical Violations

Starbucks Coffee
1900 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

7/17/08

7-01 (L) Mouse infestation is present. Fresh mouse droppings observed on floor of prep areas. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not provided. Management instructed to initiate immediate corrective action.

7/13/07

No Critical Violations

7/27/06

No Critical Violations

7/7/05

No Critical Violations

Teriyaki Boy
1900 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

Teriyaki Boy *Retail Food: Restaurant, Eat-in*
1900 Market St *Philadelphia, PA 19103*

Inspection Date

9/12/05

No Critical Violations

7/7/05

No Critical Violations

Wall Street Deli *Retail Food: Restaurant, Eat-in*
1900 Market St *Philadelphia, PA 19103*

Inspection Date

8/14/06

No Critical Violations

BC's Plaza Grill *Retail Food: Restaurant, Eat-in*
1901 Market St *Philadelphia, PA 19103*

Inspection Date

5/19/08

No Critical Violations

4/15/08

7-01 (L) Mouse infestation is present. Fresh mouse droppings observed on floor in prep area.
12-01.5.B (5) Hot water at hand washing sink is not provided. Hot water observed at 96° F in bathroom hand washing sinks. Hot water must be maintained between 110° F and 125° F.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Serv Safe observed posted. Application was issued.

7/11/05

No Critical Violations

Independence Blu Cross Cafe *Retail Food: Restaurant, Eat-in*
1901 Market St *Philadelphia, PA 19103*

Inspection Date

8/15/06

No Critical Violations

7/11/05

No Critical Violations

Independence Blue Cross Cafe *Retail Food: Restaurant, Eat-in*
1901 Market St *Philadelphia, PA 19103*

Inspection Date

5/19/08

7-01 (L) Mouse infestation is present. Fresh mouse droppings observed on floor in prep areas. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Serv Safe observed posted. Application was issued. Manager provided reciepts and copies of application for for city certificate.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Independence Blue Cross Cafe
1901 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

5/19/08

7-01 (L) Mouse infestation is present. Fresh mouse droppings observed on floor in prep area.
12-01.5.B (5) Hot water at hand washing sink is not provided. Hot water observed as 96° F in bathroom hand washing sinks. Hot water must be maintained between 110° F and 125° F.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Serv Safe observed posted. Application was issued.

K.W.L News Stand
1901 Market St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

5/6/08

No Critical Violations

5/24/07

No Critical Violations

6/21/06

No Critical Violations

Newsstand
1948 Market St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

4/22/08

No Critical Violations

4/18/07

No Critical Violations

Atofina Cafe
2000 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

10/25/05

No Critical Violations

Coventry Deli
2000 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

12/28/07

No Critical Violations

12/27/06

No Critical Violations

12/1/05

No Critical Violations

Lobby Shop
2000 Market St

Retail Food: General Convenience
Philadelphia, PA 19103

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Lobby Shop
2000 Market St

Retail Food: General Convenience
Philadelphia, PA 19103

Inspection Date

11/25/05

No Critical Violations

Marathon Grill/Commerce Lounge
2001 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

11/20/07

3-02.1 Refrigeration system does not maintain proper temperatures. None of the prep refrigeration on the line holds the proper temperature. Temperatures were observed 64° -51° F. The refrigeration holding 51 degrees F. was holding food the others were empty. All food observed at proper holding temperatures.
Management removed food from prep refrigeration and placed it into the walk-in box which is holding proper temperature.
No food is to be held in the prep refrigeration until refrigeration units can maintain a temperature of 41° F or below.
12-01.5.B (4) Cold water at hand washing sink is not provided. Cold water is not present at hand washing sink on the line.

9/29/06

No Critical Violations

9/29/05

No Critical Violations

9/29/05

No Critical Violations

Newsstand
2001 Market St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

4/22/08

No Critical Violations

4/18/07

No Critical Violations

Salad Works
2001 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

11/20/07

No Critical Violations

5/4/07

No Critical Violations

5/26/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Salad Works
2001 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

4/27/06

7-01 (L) Mouse infestation is present. Mouse droppings observed on lower shelving at counter and on floor in office.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths not stored in sani-pails provided.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Utensil sink is improperly set up with the wash in middle compartment.

11/9/05

No Critical Violations

10/4/05

7-01 (L) Mouse infestation is present. Mouse droppings on lower shelving at front counter.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. utensil sink is set up with wash in the middle. Proper Set up is Wash /Rinse /Sanitize

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Au Bon Pain
2005 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

3/10/08

No Critical Violations

3/10/08

No Critical Violations

2/19/08

No Critical Violations

10/11/07

7-01 (B) Fruit fly infestation is present. Flies observed on walls in all prep and storage areas. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse droppings were observed along walls and in corners in prep and storage areas. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Single service gloves were used instead of hand washing. Gloves are NOT a substitute for hand washing. Management instructed to initiate immediate corrective action.

8/21/07

7-01 (L) Mouse infestation is present. Mouse droppings were observed inside cabinets of carbonator unit, inside cabinet under selfservice tea station and inside cabinets of two cashregister stations. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. At hand sink in employees toilet room. Management instructed to initiate immediate corrective action.

5/8/07

19-01.1 Food establishment personnel food safety certified individual is not present.

1/19/07

No Critical Violations

12/8/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

First Floor News
2005 Market St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

11/20/07

No Critical Violations

11/13/06

No Critical Violations

11/17/05

No Critical Violations

Twenty 21
2005 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

7/7/08

No Critical Violations

3/28/08

7-01 (L) Mouse infestation is present. Mouse droppings observed in dry storage area and kitchen area.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present not present during time of inspection. Manager stated that he has a Serv Safe certificate. Kitchen staff are taking the test 3/31/08.

3/28/08

7-01 (L) Mouse infestation is present. Mouse droppings observed at bar, lower shelving in kitchen and lower shelving where aprons are stored.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present not present during time of inspection. Manager stated that he has a Serv Safe certificate. Kitchen staff are taking the test 3/31/08.

3/1/08

7-01 (L) Mouse infestation is present. Mouse droppings observed at bar, lower shelving in kitchen and lower shelving where aprons are stored.
19-01.1 Food establishment personnel food safety certified individual is not present.

5/8/07

No Critical Violations

11/2/05

No Critical Violations

AAA Midatlantic Building
2040 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

11/1/05

No Critical Violations

Papa John's
2100 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

7/3/08

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Papa John's
2100 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

5/1/08

No Critical Violations

4/3/08

19-01.1 Food establishment personnel food safety certified individual is not present. A certified individual must be present during times of operation and preparation.

3/16/07

9-02.1 Employee hands are not washed prior to food handling activities. None observed. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. A valid City of Phila Food Safety Certificate must be posted and that person must be on site at time of inspection. There must at least one City certified food safety person on site at all times of operation.

10/2/06

No Critical Violations

10/12/05

No Critical Violations

Sky line Lounge
2102 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

2/26/07

No Critical Violations

Trader Joe's
2121 Market St

Retail Food: Supermarket
Philadelphia, PA 19103

Inspection Date

11/20/07

No Critical Violations

8/31/07

19-01.1 Food establishment personnel food safety certified individual is not present.

8/15/06

No Critical Violations

8/15/05

No Critical Violations

Book Bin II
2132 Market St

Retail Food: General Convenience
Philadelphia, PA 19103

Inspection Date

9/27/07

No Critical Violations

9/29/06

No Critical Violations

10/12/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

2204 Liberty Bar Inc
2204 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

10/30/07
No Critical Violations

10/30/07
No Critical Violations

Golden Lake Chinese Restaurant
2206 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

2/23/07
No Critical Violations

12/12/06
No Critical Violations

12/16/05
No Critical Violations

11/17/05
3-06.1 Proper cooking temperature is not achieved. Proper cooking temperature for food is not known.
3-08.1 Food is improperly reheated. Reheating methods are not adequate to destroy potential toxins.

8/15/05
No Critical Violations

The Art Institute of Philadelphia
2300 Market St

Retail Food: Caterer
Philadelphia, PA 19103

Inspection Date

6/26/07
19-04 Food establishment personnel food safety certificate is expired.
4-01.1 (A) Food/Food service article storage does not provide protection. There is an exposed wire present in the 1st floor kitchen ice machine.

5/22/06
No Critical Violations

Tony's Breakfast & Lunch-000362
2300 Market St

Retail Food: Mobile Food Vendor
Philadelphia, PA 1910330(

Inspection Date

4/20/07
No Critical Violations

5/18/06
No Critical Violations

1/4/06
No Critical Violations

PECO Energy Kite & Key
2301 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

PECO Energy Kite & Key
2301 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

6/24/08

15-01 Establishment ventilation is inadequate. Inoperable exhaust hoods present over fryer, grill , and other cooking equipment.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Application was provided.

6/26/07

19-01.1 Food establishment personnel food safety certified individual is not present.

5/22/06

7-01 (L) Mouse infestation is present. Mouse droppings observed on floor at warewashing station and at front counters. Droppings also observed on lower shelving at front counters.
5-01.1 Food is not protected from contamination. Lemons for self-service need to be covered.

3/15/06

7-01 (L) Mouse infestation is present. Mouse droppings observed on floor at warewashing station and at front counters. Droppings also observed on lower shelving at front counters.
9-04 (B) Wiping cloths are used in an unapproved manner. not stored in sanitizing solution

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Pat's Place # 000119
2325 Market St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

7/12/07

No Critical Violations

6/13/06

No Critical Violations

7/20/05

No Critical Violations

Academia Del Caff'e
2400 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

7/24/07

No Critical Violations

6/29/07

9-02.1 Employee hands are not washed prior to food handling activities. Hands must be kept clean at all times. Management instructed to initiate immediate corrective action.

2/16/07

No Critical Violations

Bistro St. Tropez
2400 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

12/18/06

No Critical Violations

10/31/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Bistro St. Tropez
2400 Market St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

7/20/05

7-01 (L) Mouse infestation is present. Dead mouse observed on snap trap at the evening bar. Mouse droppings deserved on floor and lower shelving in storage room.

Margaret's Shakey Cream
3400 Market St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19106

Inspection Date

5/14/08

No Critical Violations

Mr Shakey
500 Market St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19106

Inspection Date

8/10/06

No Critical Violations

7/22/05

No Critical Violations

Hot Dog Cart # 000012
5 N 7th St

Retail Food: Mobile Food Vendor
Philadelphia, PA

Inspection Date

5/30/06

No Critical Violations

8/30/05

No Critical Violations

Anuntie Anne's Soft Pretzels Twist of Fa
901a Market St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

4/1/08

19-01.1 Food establishment personnel food safety certified individual is not present.The sanitarian spoke with manager which stated that a letter of several employess will be faxed that will attend the safe serv classes. Management instructed to initiate immediate corrective action.

Auntie Anne's Soft Pretzel
901b Market St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

4/1/08

19-01.1 Food establishment personnel food safety certified individual is not present. The sanitarian spoke with the manager whom stated that he will frax the sanitarian a list of all employees signed up for safe serv class. Management instructed to initiate immediate corrective action.

Walgreens #7151
901 E Market St

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

5/30/08

No Critical Violations

4/11/08

No Critical Violations

4/3/08

No Critical Violations

3/28/08

7-01 (L) Mouse infestation is present. Mouse infestaton noted in the snacks, and chips area (fresh dropings on shelves). Management instructed to initiate immediate corrective action.

3/21/08

No Critical Violations

3/18/08

7-01 (L) Mouse infestation is present. Heavy mouse infestaton noted in the snacks, chips, and choc candy area. Fresh droppings on the shelves horizontal surfaces,and on the floor under shelves. Management instructed to initiate immediate corrective action.
2-01.1 (B) Adulterated or unwholesome food is present. Mice has chewed through several bages : Pork skins, Herr's Kettle chips, Crisp T A chips, and Salt/vinegar chips. Management removed product from retail. Management initiated immediate corrective action.
2-01.1 (D) Defective food containers are present. A container of pringle were damaged and opening around the metal seal was broken. The product is accessible to rodents/ insect. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Walk-in refrigerator with food items stored on the dirty floor. Food is not protected from unclean equipment or utensils. Food is not protected from rodents due to infestation. Management instructed to initiate immediate corrective action.

1/22/08

No Critical Violations

5/22/07

7-01 (L) Mouse infestation is present. Mouse feces observed throughout snack shelves (especially chips & crackers section) on sales floor. Remove all feces and sanitize as needed. Management instructed to initiate immediate corrective action.

2/1/07

7-01 (L) Mouse infestation is present. Mouse feces observed throughout candy and snack shelves on sales floor. Remove all feces and sanitize as needed. Management instructed to initiate immediate corrective action.

2/21/06

No Critical Violations

Hot Dog Cart #001204
16 N Market St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

7/28/08

No Critical Violations

7/28/08

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

News Stand
8th N Market St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

7/31/08

No Critical Violations

Fairmount Laundromat
700 N Marshall St

Retail Food: General Convenience
Philadelphia, PA 19123

Inspection Date

3/22/07

No Critical Violations

6/15/06

No Critical Violations

Adams, Marion
848 N Marshall St

Institution: Child, Family Day Care Homes
Philadelphia, PA

Inspection Date

3/14/06

No Critical Violations

Marion Adams Family Day Care
848 N Marshall St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19123

Inspection Date

3/8/07

No Critical Violations

Marshall Fruit, Fish & Produce
1008 N Marshall St

Retail Food: Grocery Market
Philadelphia, PA 19123

Inspection Date

7/5/07

No Critical Violations

6/13/07

No Critical Violations

2/23/07

19-01.1 Food establishment personnel food safety certified individual is not present.
Obtain food safety certificate.

Kim's Restaurant
1016 N Marshall St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

7/31/08

No Critical Violations

9/7/07

No Critical Violations

11/28/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Kim's Restaurant — *Retail Food: Restaurant, Eat-in*
1016 N Marshall St — *Philadelphia, PA 19123*

Inspection Date

10/26/06

9-04 (B) Wiping cloths are used in an unapproved manner. Stained, moist wiping cloths noted on top sandwich preparation unit, service counter and table tops.
Cloths not stored in sanitizing solution between use.

11/29/05

No Critical Violations

9/8/05

No Critical Violations

Event Caterers, Inc. — *Retail Food: Caterer*
1018 N Marshall St — *Philadelphia, PA 19123*

Inspection Date

3/6/08

8-06.1.1 (A) Liquid waste is not disposed of properly. A refrigerator drains to a pan.

19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

3/3/08

No Critical Violations

12/28/07

19-01.1 Food establishment personnel food safety certified individual is not present. Scheduled for 3rd week of January; December class canceled due to low enrollment. Management instructed to initiate immediate corrective action.

10/2/07

19-01.1 Food establishment personnel food safety certified individual is not present. Call 215.685.7498 for provider list. Management instructed to initiate immediate corrective action.

5/4/06

No Critical Violations

5/2/06

8-01.2 (C) Hot water is not provided
Provide hot running water for sinks in kitchen. Management instructed to initiate immediate corrective action.

5/1/06

No Critical Violations

1022 Enterprises — *Retail Food: Grocery Market*
1022 N Marshall St — *Philadelphia, PA 19123*

Inspection Date

2/20/08

8-01.4 Non-potable water is in contact with food or food service articles. Patron freezer defective; frozen condensation drips on prepackaged foods inside unit. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Patron freezer defective; frozen condensation drips on prepackaged foods inside unit. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Provide 3 stoppers for 3 bay sink; 1 stopper provider. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

1022 Enterprises *Retail Food: Grocery Market*
1022 N Marshall St *Philadelphia, PA 19123*

Inspection Date

1/11/08

8-01.4 Non-potable water is in contact with food or food service articles. Patron freezer defective; frozen condensation drips on prepackaged foods inside unit. Management instructed to initiate immediate corrective action.

5-01.1 Food is not protected from contamination. Patron freezer defective; frozen condensation drips on prepackaged foods inside unit. Management instructed to initiate immediate corrective action.

1022-24 MARSHALL ENTERPRISE, INC. *Retail Food: Grocery Market*
1022 N Marshall St *Philadelphia, PA 19123*

Inspection Date

11/10/06

No Critical Violations

Lee Market *Retail Food: Grocery Market*
1022 N Marshall St *Philadelphia, PA 19123*

Inspection Date

9/7/05

No Critical Violations

O.D.A.A.T. Haven Shelter *Institution: Adult, Shelter*
1700 W Master St *Philadelphia, PA 19130*

Inspection Date

10/18/06

No Critical Violations

10/19/05

No Critical Violations

Barry Elementary *Institution: School, Public*
5301 Media St *Philadelphia, PA 19130*

Inspection Date

4/28/08

No Critical Violations

11/14/07

No Critical Violations

5/7/07

10-01.1 (A) An approved equipment and utensil washing sink is not provided. Using a one compartment non-NSF synthetic sink to wash food equipment, such as trays

11/9/06

No Critical Violations

Mastery Charter School, Shoemaker Campus *Institution: School, Charter*
5301 Media St *Philadelphia, PA 19130*

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Mastery Charter School, Shoemaker Campus *Institution: School, Charter*
5301 Media St *Philadelphia, PA 19130*

Inspection Date

4/28/08

No Critical Violations

11/14/07

No Critical Violations

5/7/07

10-01.1 (A) An approved equipment and utensil washing sink is not provided. Using a one compartment non-NSF synthetic sink to wash food equipment, such as trays

11/9/06

No Critical Violations

11/9/06

No Critical Violations

Shoemaker School *Institution: School, Public*
5301 Media St *Philadelphia, PA*

Inspection Date

5/15/06

No Critical Violations

3/28/06

7-01 (L) Mouse infestation is present. mouse feces on floor perimeters in storage room; live mouse on glue trap behind walk-in refrigerator Management instructed to initiate immediate corrective action.

2/24/06

7-01 (L) Mouse infestation is present. mouse feces on floor perimeters in storage room and on floor next to walk-in refrigerator, at right rear corner Management instructed to initiate immediate corrective action.

Bryant,s Produce *Retail Food: Mobile Food Vendor*
600 W Melon St *Philadelphia, PA 19123*

Inspection Date

5/31/07

No Critical Violations

Spring Garden Elementary School *Institution: School, Public*
1100 Melon St *Philadelphia, PA 19123*

Inspection Date

5/20/08

No Critical Violations

10/17/07

No Critical Violations

5/10/07

No Critical Violations

11/21/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Spring Garden Elementary School
1100 Melon St

Institution: School, Public
Philadelphia, PA 19123

Inspection Date

5/11/06

No Critical Violations

10/17/05

No Critical Violations

Figs
2501 Meredith St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

3/13/08

No Critical Violations

9/13/06

No Critical Violations

Silver Eagle Lunch #000573
1300 W Montgomery Av

Retail Food: Mobile Food Vendor
Philadelphia, PA 19123

Inspection Date

8/25/06

No Critical Violations

8/25/06

No Critical Violations

10/28/05

No Critical Violations

Lee's Food Market
1615 W Montgomery Av

Retail Food: Grocery Market
Philadelphia, PA 19130322

Inspection Date

5/14/08

No Critical Violations

11/2/06

No Critical Violations

11/25/05

No Critical Violations

Amaury Groceries
1634 Mt. Vernon St

Retail Food: Grocery Market
Philadelphia, PA 19130

Inspection Date

5/30/06

7-01 (L) Mouse infestation is present. Mouse feces observed on rear area shelving and floors. Management instructed to initiate immediate corrective action.
12-01.5.B (4) Cold water at hand washing sink is not provided in toilet room.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Amaury Groceries — *Retail Food: Grocery Market*
1634 Mt. Vernon St — *Philadelphia, PA 19130*

Inspection Date

4/25/06

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. 15 gallons of milk in refrigerator recorded@ 66°F. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. Milk refrigerator recorded @ 66°F. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on rear area shelving and floors. Management instructed to initiate immediate corrective action.
12-01.5.B (4) Cold water at hand washing sink is not provided in toilet room.

Belmis Grocery — *Retail Food: Grocery Market*
1634 Mt. Vernon St — *Philadelphia, PA 19130*

Inspection Date

3/20/08

No Critical Violations

2/20/07

No Critical Violations

1/18/07

No Critical Violations

Cafe MoJoe — *Retail Food: Restaurant, Eat-in*
2501 Olive St — *Philadelphia, PA 19130*

Inspection Date

3/14/08

No Critical Violations

2/9/07

No Critical Violations

5/24/06

No Critical Violations

Laboratory Charter School- North — *Institution: School, Charter*
800 N Orianna St — *Philadelphia, PA 19123*

Inspection Date

1/2/08

19-01.1 Food establishment personnel food safety certified individual is not present. Class scheduled with Archdioese 3/08. Management instructed to initiate immediate corrective action.

10/2/07

19-01.1 Food establishment personnel food safety certified individual is not present. Call 215.685.7498 for provider list. Management instructed to initiate immediate corrective action.

9/26/06

No Critical Violations

5/17/06

7-01 (L) Mouse infestation is present----fresh and old mouse droppings noted on floor perimeter in kitchen area.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Tienda El Paisano
1345 E Passyunk Av

Retail Food: Grocery Market
Philadelphia, PA 19107

Inspection Date

3/4/08
No Critical Violations

12/5/07
No Critical Violations

12/5/07
No Critical Violations

10/23/07
2-01.1 (A) Food is not from an approved source. Assorted fresh backed goods are offered. A letter from the bakery on official letterhead with Name of company, address, phone number, ingredient statments for these products and a copy of a valid food license from the bakery. Management instructed to initiate immediate corrective action.

Produce Vendor #000591
1000 Pearl St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

7/9/07
No Critical Violations

8/15/06
No Critical Violations

Produce Vendor #001308
1000 Pearl St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

5/15/08
No Critical Violations

C & C Gift Shop
1 E Penn Sq

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

5/29/08
No Critical Violations

Dunkin Donuts
1-21 N Penn Sq

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

10/17/07
No Critical Violations

9/26/06
No Critical Violations

8/30/05
No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Crystal Tea Room
100 E Penn Sq

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

4/24/08

19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. Owner is enrolled in class to take place June 2nd. Management instructed to initiate immediate corrective action.

2/28/08

19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. Management instructed to initiate immediate corrective action.

8/15/07

No Critical Violations

10/29/06

No Critical Violations

5/22/06

No Critical Violations

The Widener Bldg Lobby Shop
1 S Penn Sq

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

9/26/06

No Critical Violations

8/30/05

No Critical Violations

Ley Hot Dog Stand # 000118
1330 S Penn Sq

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

4/21/08

No Critical Violations

4/23/07

No Critical Violations

4/10/06

No Critical Violations

7/29/05

No Critical Violations

7-Eleven
2 Penn Center Bl

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19102

Inspection Date

1/27/08

No Critical Violations

1/27/08

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

7-Eleven
2 Penn Center Bl

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19102

Inspection Date

12/6/06

No Critical Violations

8/29/06

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Yogurt and other assorted potentially hazardous foods were observed with core temperatures of 54-55°F. ORDERS: discard these foods immediately. Management instructed to initiate immediate corrective action.

8/19/05

No Critical Violations

Bento Tokyo
2 Penn Center Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

5/5/08

No Critical Violations

2/13/08

19-01.1 Food establishment personnel food safety certified individual is not present. Valid Serv safe certificate is present. Issued application for city certificate at time of inspection.

12/14/06

No Critical Violations

10/19/06

7-01 (L) Mouse infestation is present. Observed mouse feces long wall under three basin sink; on floor in rear prep area near hot water heater and rice/flour storage. Management instructed to initiate immediate corrective action.

Chinese Fast Wok
2 Penn Center Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

12/4/07

7-01 (D) Roach infestation is present. Observed live roaches on glue boards on dry storage shelving; live roaches on glue board under utensil sink, and live roaches on glue board under prep sink. Discard all open foods on shelving unit. Numerous dead roaches are observed mixed in with liquid waste near and surrounding grease trap in employee restroom.
8-06.1.1 (A) Liquid waste is not disposed of properly. There is over spillage of liquid waste onto floors of employee restroom from grease trap installed in floor of restroom facilities.

10/17/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature.Reach-in refrigeration unit was observedat 49°F to 51°F .Vegetables and raw chicken was observed stored in unit. Chicken must be immediately relocated to chest freezer unit. Refrigeration unit must be repaired or replaced immediately.
7-01 (D) Roach infestation is present. Numerous dead roaches are observed mixed in with liquid waste near and surrounding grease trap in employee restroom.
8-06.1.1 (A) Liquid waste is not disposed of properly. There is over spillage of liquid waste onto floors of employee restroom from grease trap installed in floor of restroom facilities.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Chinese Fast Wok — *Retail Food: Restaurant, Eat-in*
2 Penn Center Bl — *Philadelphia, PA 19102*

Inspection Date

4/5/07

9-02.2 (A) Employee hand wash frequency is inadequate. Washing hands with plain water is inadequate hand washing. Hands must be washed using soap and water and a lather must be worked up and last for at least 20 seconds, then rinse with plain water and towel dry using sanitary paper towels. Management instructed to initiate immediate corrective action.

4/12/06

No Critical Violations

3/10/06

7-01 (D) Roach infestation is present:- numerous live roaches were observed entering and exiting a gap between wall and back splash at bottom near floor, to right of six burner range. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Management instructed to initiate immediate corrective action.

10/25/05

No Critical Violations

9/7/05

7-01 (A) Fly infestation is present:- in dinning area. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present:- live roaches observed coming out of gap between wall and back splash to right of six burner range. Management instructed to initiate immediate corrective action.

Church's II — *Retail Food: Prepared Food Take-Out*
2 Penn Center Bl — *Philadelphia, PA 19102*

Inspection Date

7/31/08

4-01.1 (A) Food/Food service article storage does not provide protection. Fryer dip baskets observed stored inside trash can at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Numerous flies observed at prep area. Eliminate fly infestation. Management instructed to initiate immediate corrective action.
7-01 (K) Rat infestation is present. Numerous rat droppings observed on shelf under soda machine. Eliminate rat infestation. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Leak observed at prep handsink drain line. Repair immediately. Management instructed to initiate immediate corrective action.

1/2/07

No Critical Violations

12/7/06

No Critical Violations

10/19/06

7-01 (A) Fly infestation is present throughout establishment.

Church's II — *Retail Food: Prepared Food Take-Out*
2 Penn Center Bl — *Philadelphia, PA 19102*

Inspection Date

9/14/06

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Observed perishabe cold food items (mayo and tartar sauce) @ 70°F. These items were not maintained at proper temperature for unknown time period. ORDERS: Discontinue use of above items and discard immediately. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Observed uncovered lettuce, mayo, tartar sauce, and butter on prep counters. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Observed numerous flies throughout the establishment. Management instructed to initiate immediate corrective action.

9/14/06

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Observed perishabe cold food items (mayo and tartar sauce) @ 70°F. These items were not maintained at proper temperature for unknown time period. ORDERS: Discontinue use of above items and discard immediately. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Observed uncovered lettuce, mayo, tartar sauce, and butter on prep counters. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Observed numerous flies throughout the establishment. Management instructed to initiate immediate corrective action.

9/23/05

No Critical Violations

8/23/05

7-01 (D) Roach infestation is present:- roaches were observed crawling on a piece of folded cardboard stored between a reach-in refrig and wall in alcove. Management instructed to initiate immediate corrective action.

Crown Fried Chicken — *Retail Food: Restaurant, Eat-in*
2 Penn Center Bl — *Philadelphia, PA 19103*

Inspection Date

6/9/06

No Critical Violations

8/19/05

No Critical Violations

Dunkin Donuts — *Retail Food: Prepared Food Take-Out*
2 Penn Center Bl — *Philadelphia, PA 19102*

Inspection Date

3/18/08

No Critical Violations

12/27/07

19-04 Food establishment personnel food safety certificate is expired. Valid serv safe is onsite. Current, valid city certificate is required. Issued application at time of inspection.

12/27/07

19-04 Food establishment personnel food safety certificate is expired. Valid serv safe is onsite. Current, valid city certificate is required. Issued application at time of inspection.

Dunkin Donuts *Retail Food: Prepared Food Take-Out*
2 Penn Center Bl *Philadelphia, PA 19102*

Inspection Date

2/6/07

8-01.2 (A) An adequate supply of hot water is not provided in all service sinks hot water temperature was observed at 46°F. Water temperature of hot water should be at least 110° F. Immediately cease all food service operation due to inadequate hot water temperatures throughout all service sinks. ORDER'S: Establishment must close until hot water is established of temperature of at least 110° F.
8-01.2 (C) Hot water is not provided. Water temperature of hot water should be at least 110° F. Immediately cease all food service operation due to inadequate hot water temperatures throughout all service sinks. ORDER'S: Establishment must close until hot water is established of temperature of at least 110° F.
9-02.2 (A) Employee hand wash frequency is inadequate.
Management instructed to initiate immediate corrective action.

1/2/07

8-01.2 (A) An adequate supply of hot water is not provided in all service sinks hot water temperature was observed at 89°F. Water temperature of hot water should be at least 110° F

1/12/06

No Critical Violations

12/9/05

2-10.2 Ice is not protected from contamination: two cans of wipped cream were stored in drink ice in ice machine. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present:- mouse droppings observed on floor behind electrical transformer in rear prep/dishwash area. Management instructed to initiate immediate corrective action.

9/12/05

No Critical Violations

Munchies *Retail Food: Prepared Food Take-Out*
2 Penn Center Bl *Philadelphia, PA 19102*

Inspection Date

4/24/07

No Critical Violations

2/6/07

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. No commercial sanitizer present for cleaning food utensils, only domestic laundry bleach present.

2/8/06

No Critical Violations

12/28/05

7-01 (L) Mouse infestation is present:- numerous mouse droppings on floor in corner between refrig Coca-Cola case and potato chip display. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner:- sponges are not permitted.

Munchies Convenience Store *Retail Food: Prepared Food Take-Out*
2 Penn Center Bl *Philadelphia, PA 19102*

Inspection Date

11/7/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Munchies Convenience Store — *Retail Food: Prepared Food Take-Out*
2 Penn Center Bl — *Philadelphia, PA 19102*

Inspection Date

10/23/07

19-01.1 Food establishment personnel food safety certified individual is not present. Serv Safe present at time of inspection; owner did not have proof of payment for city certificate.

Penn Center Beauty Supply — *Retail Food: General Convenience*
2 Penn Center Bl — *Philadelphia, PA 19102*

Inspection Date

10/23/07

No Critical Violations

9/22/06

No Critical Violations

8/2/05

No Critical Violations

Penn Center Restaurant — *Retail Food: Restaurant, Eat-in*
2 Penn Center Bl — *Philadelphia, PA 19102*

Inspection Date

11/7/07

No Critical Violations

8/25/06

No Critical Violations

9/15/05

No Critical Violations

Pizza Hut Express — *Retail Food: Prepared Food Take-Out*
2 Penn Center Bl — *Philadelphia, PA 19102*

Inspection Date

4/15/08

No Critical Violations

2/13/08

7-01 (L) Mouse infestation is present. Numerous mouse feces were observed mixed in with debris along walls and corners throughout prep areas.
19-01.1 Food establishment personnel food safety certified individual is not present.

Pizza Hut Express & TCBY — *Retail Food: Prepared Food Take-Out*
2 Penn Center Bl — *Philadelphia, PA 19102*

Inspection Date

10/10/06

No Critical Violations

10/27/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Subway
2 Penn Center Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

4/15/08
No Critical Violations

3/18/08
19-01.1 Food establishment personnel food safety certified individual is not present. A city certificate was applied for, but the application was returned due to errors. The general manager will re-apply for the city certificate.

12/13/07
19-01.1 Food establishment personnel food safety certified individual is not present. Serv safe certificate is posted; Obtain city of phila. food saftey certificate.

10/6/06
No Critical Violations

10/27/05
No Critical Violations

Taco Bell
2 Penn Center Bl

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19102

Inspection Date

2/15/08
No Critical Violations

2/9/07
No Critical Violations

12/14/06
No Critical Violations

12/13/06
No Critical Violations

12/6/06
No Critical Violations

7/28/06
No Critical Violations

The New Flower Market
2 Penn Center Bl

Retail Food: General Convenience
Philadelphia, PA 19102

Inspection Date

7/31/08
No Critical Violations

10/3/06
No Critical Violations

Value Fair Beauty
2 Penn Center Bl

Retail Food: General Convenience
Philadelphia, PA 19102

Inspection Date

1/9/08
No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Value Fair Discount — *Retail Food: General Convenience*
2 Penn Center Bl — *Philadelphia, PA 19102*

Inspection Date

9/12/06

No Critical Violations

8/2/05

No Critical Violations

Yum's Bento Tokyo — *Retail Food: Restaurant, Eat-in*
2 Penn Center Bl — *Philadelphia, PA 19102*

Inspection Date

10/27/05

No Critical Violations

9/7/05

7-01 (L) Mouse infestation is present:- mouse droppings on floor along walls and in corners, heaviest in the hot water heater area. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present:- numerous roaches on glue boards, alive and dead and roach body parts scattered along walls and in corners all in prep area. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities Management instructed to initiate immediate corrective action.

Dunkin Donuts — *Retail Food: Restaurant, Eat-in*
4 Penn Center Bl — *Philadelphia, PA 19103*

Inspection Date

12/27/07

No Critical Violations

9/14/06

No Critical Violations

9/7/05

No Critical Violations

Footnotes Cafe — *Retail Food: Restaurant, Eat-in*
4 Penn Center Bl — *Philadelphia, PA 19103*

Inspection Date

3/28/08

19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection.

Note: Management informed sanitarian that the kitchen has new managers. Serv Safe certificates not observed for managers. Manager stated that the new kitchen manager has Serve Safe certificate. Individual was not present during time of inspection. Application for city certificate was issued.

12/12/07

19-01.1 Food establishment personnel food safety certified individual is not present. Valid serve safe present. City food safety certificate is required.

4/5/07

2-10.2 Ice is not protected from contamination. Ice scoop observed sitting on insanitary exterior of ice machine. Management instructed to initiate immediate corrective action. (corrected).
19-01.1 Food establishment personnel food safety certified individual is not present.

Footnotes Cafe
4 Penn Center Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

4/5/07

2-10.2 Ice is not protected from contamination. Ice scoop observed sitting on insanitary exterior of ice machine. Management instructed to initiate immediate corrective action. (corrected).
19-01.1 Food establishment personnel food safety certified individual is not present.

4/12/06

No Critical Violations

2/13/06

2-10.2 Ice is not protected from contamination:- one ice scoop is set out on insanitary exterior of ice machine and another scoop is burried in the food/ beverage ice in the ice machine bin. Management instructed to initiate immediate corrective action.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit:- assorted potentially hazardous hot breakfast foods in steamtable were observed with core temps of 114-128°F. Since temp records are not kept, these foods must be discarded. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination:- a tray of assorted bagels was observed on self service counter out from under sneeze guards Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized:- utensils were observed being rinsed off with hot water and being put back into use without first being washed, rinsed and sanitized. Management instructed to initiate immediate corrective action.

Liberty Soft Pretzel
2 Penn Center Pl

Retail Food: Mobile Food Vendor
Philadelphia, PA 19106

Inspection Date

7/12/06

No Critical Violations

Genji Sushi Express
2001 Pennsylvania Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19130

Inspection Date

6/5/08

No Critical Violations

12/27/07

No Critical Violations

9/27/06

No Critical Violations

5/24/06

No Critical Violations

Youth Study Center
2020 Pennsylvania Av

Institution: Child, Child Care Centers
Philadelphia, PA 19130

Inspection Date

6/15/08

No Critical Violations

Youth Study Center *Institution: Child, Child Care Centers*
2020 Pennsylvania Av *Philadelphia, PA 19130*

Inspection Date

4/28/08

No Critical Violations

6/14/07

No Critical Violations

4/9/07

No Critical Violations

3/7/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature.
Maintain temperature of 70°f in #2134
CAN FOOD STORE ROOM. AT TIME OF THIS INSPECTION . INTERIOR TEMPERATURE OF THIS ROOM WAS 85°F. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present.
Mouse droppings observed on kitchen floor by refrigerators. Management instructed to initiate immediate corrective action.

3/20/06

No Critical Violations

Parkway Room *Retail Food: Restaurant, Eat-in*
2201 Pennsylvania Av *Philadelphia, PA 19130*

Inspection Date

7/30/07

19-01.1 Food establishment personnel food safety certified individual is not present. Call 215.685.7495 for provider list.

6/5/07

No Critical Violations

5/17/07

7-01 (B) Fruit fly infestation is present and observed around open garbage can next to three bay sink. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh droppings were observed along various floor perimeters. Management instructed to initiate immediate corrective action.
13-02 (B) Ceiling is not in good repair above exhaust hood; peeling.
19-01.1 Food establishment personnel food safety certified individual is not present. Call 215.685.7495 for provider list.

4/20/07

13-02 (B) Ceiling is not in good repair above exhaust hood; peeling.
19-01.1 Food establishment personnel food safety certified individual is not present. Call 215.685.7495 for provider list.

3/20/07

19-01.1 Food establishment personnel food safety certified individual is not present. Call 215.685.7495 for provider list.

4/25/06

No Critical Violations

Little Pete's Restaurant *Retail Food: Restaurant, Eat-in*
2401 Pennsylvania Av *Philadelphia, PA 19130*

Inspection Date

Little Pete's Restaurant
2401 Pennsylvania Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

5/22/08

No Critical Violations

3/31/08

4-01.1 (A) Food/Food service article storage does not provide protection.Sliced bacon stored on 3-comp sink Management refused to initiate immediate corrective action.
5-01.1 Food is not protected from contamination.Several food items stored uncovered (chicken) in several refrigerators
7-01 (L) Mouse infestation is present.Fresh and old mouse droppings observerd near compressed gas cylinders area

8/15/07

No Critical Violations

5/16/07

19-04 Food establishment personnel food safety certificate is expired. Management instructed to initiate immediate corrective action.
PLEASE NOTE:

OBTAIN FOOD SAFETY CERTIFICATE ISSUED BY
THE PHILADELPHIA DEPARTMENT OF PUBLIC HEALTH.
215-685-7495.

3/30/07

19-04 Food establishment personnel food safety certificate is expired. Management instructed to initiate immediate corrective action.
PLEASE NOTE:

OBTAIN FOOD SAFETY CERTIFICATE ISSUED BY
THE PHILADELPHIA DEPARTMENT OF PUBLIC HEALTH.
215-685-7495.

2/27/07

19-04 Food establishment personnel food safety certificate is expired. Management instructed to initiate immediate corrective action.
PLEASE NOTE:

OBTAIN FOOD SAFETY CERTIFICATE ISSUED BY
THE PHILADELPHIA DEPARTMENT OF PUBLIC HEALTH.
215-685-7495.

1/22/07

No Critical Violations

3/20/06

No Critical Violations

Philadelphian Pharmacy
2401 Pennsylvania Av

Retail Food: General Convenience
Philadelphia, PA 19130409

Inspection Date

7/8/08

No Critical Violations

Phila. Museum of Art (Perelman Bldg.) *Retail Food: Restaurant, Eat-in*
2525 Penna. Av *Philadelphia, PA 19130*

Inspection Date

9/4/07

No Critical Violations

8/31/07

3-02.1 Refrigeration system does not maintain proper temperatures. Refcon open top refrig unit does not maintain 41°F. or Lower Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required. Front cafe counter/rerfig case
12-01.5.B (5) Hot water at hand washing sink is not provided. Employees toilet room Management instructed to initiate immediate corrective action.

The Coffee Room Cafe *Retail Food: Restaurant, Eat-in*
2601 Pennsylvania Av *Philadelphia, PA 19130*

Inspection Date

6/5/08

19-01.3 Food establishment personnel food safety certificate is not posted.

3/31/08

19-01.1 Food establishment personnel food safety certified individual is not present.
19-01.3 Food establishment personnel food safety certificate is not posted.

5/17/07

19-01.3 Food establishment personnel food safety certificate is not posted.

2/27/07

19-01.3 Food establishment personnel food safety certificate is not posted.

8/16/06

No Critical Violations

11/10/05

No Critical Violations

Nadja's Way Day Care *Institution: Child, Group Day Care Homes*
815 Perkiomen St *Philadelphia, PA 19130*

Inspection Date

4/30/07

19-01.1 Food establishment personnel food safety certified individual is not present. **ServSafe course passed, cert. posted; Phila. Cert. application mailed yesterday.** Management instructed to initiate immediate corrective action.

3/27/07

7-01 (L) Mouse infestation is present. Mouse feces observed on floor perimeters and sink cabintry. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Call 215.685.7495 for provider list. Management instructed to initiate immediate corrective action.

2/14/06

No Critical Violations

Metropolitan Bakery *Retail Food: Prepared Food Take-Out*
1114 Pine St *Philadelphia, PA 19107*

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Metropolitan Bakery — *Retail Food: Prepared Food Take-Out*
1114 Pine St — *Philadelphia, PA 19107*

Inspection Date

6/2/06

No Critical Violations

Effies — *Retail Food: Restaurant, Eat-in*
1127 Pine St — *Philadelphia, PA 19107*

Inspection Date

10/19/07

19-01.3 Food establishment personnel food safety certificate is not posted. Owner has valid servsafe is awaiting city certificate.

Pine Street Pizza — *Retail Food: Restaurant, Eat-in*
1138 Pine St — *Philadelphia, PA 19107*

Inspection Date

10/19/07

19-01.3 Food establishment personnel food safety certificate is not posted. Establishment has valid servsafe is waiting for city certificate.

5/25/07

19-01.1 Food establishment personnel food safety certified individual is not present. Owner has servsafe certificate, city certificate is required.

2/28/06

No Critical Violations

8/31/05

No Critical Violations

Mixto Restaurant & Bar — *Retail Food: Restaurant, Eat-in*
1141 Pine St — *Philadelphia, PA 19107*

Inspection Date

10/19/07

No Critical Violations

6/21/07

19-01.1 Food establishment personnel food safety certified individual is not present. Certified person was not present and only servsafe certificate was present. City certificate is required.

2/28/06

No Critical Violations

Cafe Centraal — *Retail Food: Restaurant, Eat-in*
1218 Pine St — *Philadelphia, PA 19107*

Inspection Date

12/10/07

No Critical Violations

10/19/07

19-01.1 Food establishment personnel food safety certified individual is not present. Owner is waiting for AFSI certificate to come. After this certificate is received establishment must submit application for city certificate.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Cafe Centraal — *Retail Food: Restaurant, Eat-in*
1218 Pine St — *Philadelphia, PA 19107*

Inspection Date

8/29/06

No Critical Violations

Tippy's Taco House — *Retail Food: Restaurant, Eat-in*
1218 Pine St — *Philadelphia, PA 19107*

Inspection Date

6/20/06

No Critical Violations

Wasabi House — *Retail Food: Restaurant, Eat-in*
1218 Pine St — *Philadelphia, PA 19107*

Inspection Date

5/20/08

No Critical Violations

5/13/08

8-06.1.1 (C) Drain line is in need of repair. Leak observed at first floor prep area handsink (with garbage grinder). Repair leak immediately. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. Only one sink stopper observed at time of inspection. Provide three sink stoppers (one per basin) for proper washing, rinsing, and sanitizing of food equipment and multi-use utensils. Management instructed to initiate immediate corrective action.

Wasabi House II — *Retail Food: Restaurant, Eat-in*
1240 Pine St — *Philadelphia, PA 19107*

Inspection Date

10/19/07

No Critical Violations

9/25/07

7-01 (L) Mouse infestation is present. Mouse feces observed along perimeter of prep area and also along walls in basement. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided. Hot water was turned off upon my arrival and employees were prepping . Employee immediately turned up the tank and hot water must be provided at all hours of operation. Management initiated immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. No stoppers provided. 2 basins are blocked with drying racks. The utensils and dishes must be washed, rinsed and sanitized. Also, faucet handle is missing on hot side. Hands are washed in this sink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

7/24/06

No Critical Violations

Last Drop Coffee House — *Retail Food: Restaurant, Eat-in*
1300 Pine St — *Philadelphia, PA 19107*

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Last Drop Coffee House
1300 Pine St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

3/3/08

8-06.1.1 (C) Drain line is in need of repair. Drain line at basement three-basin sink (used as mop sink) is leaking into a plastic container. Repair leak immediately. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. Management instructed to initiate immediate corrective action.

2/22/07

19-01.1 Food establishment personnel food safety certified individual is not present at time of inspection.

1/12/06

No Critical Violations

11/7/05

7-01 (A) Fly infestation is present:- flies present in hand sink area of full service counter area and in basement. Management instructed to initiate immediate corrective action.

Paolo Pizzeria
1336 Pine St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

4/17/07

No Critical Violations

2/22/07

7-01 (L) Mouse infestation is present. Observed numerous mouse droppings along walls and corners of 1st and basement floors, and food equipment which collects food residue.

11/7/05

No Critical Violations

La Citadelle
1600 Pine St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

4/25/07

No Critical Violations

Pine Deli
1613 Pine St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

4/4/07

No Critical Violations

4/21/06

No Critical Violations

Towne Pizza
1900 Pine St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

Towne Pizza *Retail Food: Restaurant, Eat-in*
1900 Pine St *Philadelphia, PA 19103*

Inspection Date

5/1/08

7-01 (L) Mouse infestation is present. Fresh mouse droppings observed in prep area floor, storage shelves, and basement floor.

4/1/08

2-10.2 Ice is not protected from contamination. Mold growth observed on ice scoop inside ice bin.

7-01 (L) Mouse infestation is present. Fresh mouse droppings observed in prep area floor, storage shelves, and basement floor.

10-02.2 (B) Food equipment and utensils are improperly sanitized. Sanitizer not present during time of inspection. Sink stoppers not present for 3 basin sink. Certified individual was unable to properly operate 3 basin sink. Sanitarian instructed owner how to properly wash, rinse, and sanitize food equipment using the 3 basin sink.

10/24/07

No Critical Violations

10/12/06

No Critical Violations

10/14/05

No Critical Violations

8/29/05

7-01 (L) Mouse infestation is present. Mouse droppings in basement on floor

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Andro's Sweets & Treats *Retail Food: Prepared Food Take-Out*
2056 Pine St *Philadelphia, PA 19103*

Inspection Date

6/14/07

No Critical Violations

6/8/07

19-01.1 Food establishment personnel food safety certified individual is not present.

8-01.2 (A) An adequate supply of hot water is not provided. Note:- This establishment was approved with a 40 gallon hot water heater. Only a 30 gallon was provided. Provide a 40 gallon unit as in plan review office approval. Management instructed to initiate immediate corrective action.

Good Karma Cafe *Retail Food: Restaurant, Eat-in*
331 S 22nd St *Philadelphia, PA 19103*

Inspection Date

3/3/08

No Critical Violations

Dmitri's *Retail Food: Restaurant, Eat-in*
2227 Pine St *Philadelphia, PA 19103*

Inspection Date

7/19/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. three dozen off uncooked eggs are sitting out at room temperature. Eggs temperature noted to be 81°F. Food item must be discarded or destroyed in an approved sanitary manner in the presence of a Health Department Representative.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Dmitri's
2227 Pine St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

1/4/07

No Critical Violations

12/22/05

No Critical Violations

Arbol Cafe
209 Poplar St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123221

Inspection Date

7/22/08

No Critical Violations

11/15/07

No Critical Violations

Ground Floor Coffee & Tea House
209 Poplar St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123221

Inspection Date

2/21/07

No Critical Violations

11/10/06

Proper plans, drawn to scale, showing all design features, including all food service equipment and the location of toilet rooms, storage areas, and utilities must be submitted to the, Plan Review Section, Office of Food Protection. A complete inspection of this establishment including review of the design, function, and equipment feature is required. Additional information may be obtained from the Philadelphia website: http://www.phila.gov/health/units/ehs/html/ofp_progams.html. Contact Plan Review Section, Office of Food Protection, for questions or appointments at 215-685-7405.

Completed plan review submissions and fees may be mailed to:

Plan Review Section,
Office of Food Protection,
321 University Avenue,
Philadelphia, PA, 19104.

9/7/05

No Critical Violations

Liberty Deli
326 Poplar St

Retail Food: Grocery Market
Philadelphia, PA 19123

Inspection Date

Liberty Deli — *Retail Food: Grocery Market*
326 Poplar St — *Philadelphia, PA 19123*

Inspection Date

1/24/08

4-01.1 (A) Food/Food service article storage does not provide protection. Prepackaged foods stored on basement shelving in presence of mouse feces. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on basement floor perimeters and shelving. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. No stoppers for 3 bay sink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Class not scheduled. Management instructed to initiate immediate corrective action.

11/7/07

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. No stoppers for 3 bay sink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. ServSafe posted and expired; call 215.685.7498 for provider list. Management instructed to initiate immediate corrective action.

9/26/07

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Miscellaneous items stored in 3 bay sink and sink is soiled as if not utilized; stoppers not observed. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Cert. not posted or provided; owner stated over telephone that it's at his home. Management instructed to initiate immediate corrective action.

11/10/06

No Critical Violations

9/7/05

No Critical Violations

Frankie,s World Inc. — *Institution: Child, Child Care Centers*
1011 W Poplar St — *Philadelphia, PA 19123*

Inspection Date

4/28/06

No Critical Violations

Frankie's World Inc. — *Institution: Child, Child Care Centers*
1011 Poplar St — *Philadelphia, PA 19123*

Inspection Date

6/2/08

No Critical Violations

3/14/07

No Critical Violations

John F. Street Community Center — *Retail Food: Community Service*
1100 Poplar St — *Philadelphia, PA 19123*

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

John F. Street Community Center *Retail Food: Community Service*
1100 Poplar St *Philadelphia, PA 19123*

Inspection Date

7/24/08

No Critical Violations

8/31/07

No Critical Violations

Richard Allen Community Center *Retail Food: Community Service*
1100 Poplar St *Philadelphia, PA 19123*

Inspection Date

6/21/06

No Critical Violations

Willa's Inn *Retail Food: Restaurant, Eat-in*
1600 Poplar St *Philadelphia, PA 19130*

Inspection Date

12/1/06

No Critical Violations

Trevor's Place *Institution: Adult, Shelter*
1624 Poplar St *Philadelphia, PA 19130*

Inspection Date

6/19/08

12-01.5.B (4) Cold water at hand washing sink is not provided. In kitchen area.
12-01.5.B (5) Hot water at hand washing sink is not provided. In kitchen area.

8/7/06

No Critical Violations

6/1/06

No Critical Violations

4/5/06

No Critical Violations

3/10/06

7-01 (L) Mouse infestation is present. Mouse feces observed on floor perimeters and shelving in food prep area. Management instructed to initiate immediate corrective action.

9/29/05

7-01 (A) Fly infestation is present. All stages of life observed throughout food prep, storage and dining areas. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on floor perimeters in food prep area. Management instructed to initiate immediate corrective action.

Church Of The Living God *Retail Food: Prepared Food Take-Out*
1632 Poplar St *Philadelphia, PA 19130*

Inspection Date

5/22/08

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Church Of The Living God
1632 Poplar St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19130

Inspection Date

12/1/06

No Critical Violations

10/5/05

No Critical Violations

New Janie's Lounge
1841 Poplar St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

11/14/06

No Critical Violations

9/18/06

7-01 (A) Fly infestation is present. Observed throughout establishment in men toilet room, service area and basement. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. No hand sink in bar area; 3 bay setup and in use. Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sink is not provided in bar service area. Management instructed to initiate immediate corrective action.

10/20/05

7-01 (A) Fly infestation is present. Observed throughout establishment primarily in toilet rooms. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. No hand sink in bar area. Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sink is not provided in bar service area. Management instructed to initiate immediate corrective action.

8/25/05

7-01 (A) Fly infestation is present. Observed throughout establishment primarily in toilet rooms. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided throughout establishment. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. No hot water throughout establishment or hand sink in bar area. Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sink is not provided in bar service area. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sinks are not provided in toilet rooms. Management instructed to initiate immediate corrective action.

Almonte Grocery
1945 Poplar St

Retail Food: Grocery Market
Philadelphia, PA 19130

Inspection Date

2/5/07

No Critical Violations

2/5/07

No Critical Violations

5/19/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Almonte Grocery — *Retail Food: Grocery Market*
1945 Poplar St — *Philadelphia, PA 19130*

Inspection Date

4/5/06

4-01.1 (A) Food/Food service article storage does not provide protection. Roach observed crawling on food packaging. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Live roaches observed in food prep area on wall and food packaging. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided at 3 bay sink. Management instructed to initiate immediate corrective action.

North Star Bar — *Retail Food: Restaurant, Eat-in*
2639 Poplar St — *Philadelphia, PA 19130*

Inspection Date

7/29/08

No Critical Violations

1/3/07

No Critical Violations

4/6/06

No Critical Violations

Floyd & Diann,s Tires & Wheels — *Retail Food: Other*
2701 W Poplar St — *Philadelphia, PA 19130*

Inspection Date

5/12/08

No Critical Violations

ERA Bar and Restaurant — *Retail Food: Restaurant, Eat-in*
2743 Poplar St — *Philadelphia, PA 19130*

Inspection Date

12/26/07

19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

10/14/05

No Critical Violations

Bike Stop Bar — *Retail Food: Restaurant, Eat-in*
204 S Quince St — *Philadelphia, PA 19107*

Inspection Date

12/5/06

No Critical Violations

The Mask & Wig Club — *Retail Food: Restaurant, Private Club*
310 S Quince St — *Philadelphia, PA 19107*

Inspection Date

12/30/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Race Street Cafe
208 Race St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

5/21/07

19-01.1 Food establishment personnel food safety certified individual is not present. City certificates have not been obtained.

6/9/06

No Critical Violations

Paddy's Place
228 Race St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

11/20/07

No Critical Violations

10/4/07

7-01 (L) Mouse infestation is present. Mouse droppings were observed on floor perimeter in the basement, behind the bar, and in the restrooms. Droppings were also observed on liquor shelves behind the bar. There is a dead mouse on the basement floor. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. ServSafe certified individuals are present, but city certificates have not yet been obtained. A city certificate application was provided.

6/9/06

No Critical Violations

Dinardo's
312 Race St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

9/28/07

No Critical Violations

6/19/07

No Critical Violations

6/9/06

No Critical Violations

ACP - ASIM
636 Race St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

8/28/06

No Critical Violations

PAB Cafeteria
720 Race St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

12/4/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

PAB Cafeteria *Retail Food: Restaurant, Eat-in*
720 Race St *Philadelphia, PA 19106*

Inspection Date

11/9/06

7-01 (L) Mouse infestation is present. Mouse feces observed along perimeter of kitchen and lower shelving/cabinets. Sanitize as needed. Management instructed to initiate immediate corrective action.

6/9/06

No Critical Violations

3/2/06

7-01 (L) Mouse infestation is present. Mouse feces observed along walls and lower shelving. Sanitze all contaminated surfaces.

Harmony Baker *Retail Food: Restaurant, Eat-in*
901 Race St *Philadelphia, PA 19107*

Inspection Date

4/19/06

No Critical Violations

4/4/06

3-01.1 (A) Potentially hazardous food is stored at improper temperature. 60 dozen whole shell eggs observed stored at room temperature. Management initiated immediate corrective action.
5-01.1 Food is not protected from contamination. Discontinue practice of decorating cakes in basement. The basement areas are not approved for this purpose (exposed joists, unfinished floor and wall, no handwashing facilities provided). Management initiated immediate corrective action.

Harmony Bakery *Retail Food: Restaurant, Eat-in*
901 Race St *Philadelphia, PA 19107*

Inspection Date

9/20/07

No Critical Violations

6/14/07

7-01 (D) Roach infestation is present. Several dead and dying adult germen roaches were observed in cabinets at counter. Several dead nymphs were also observed in this area. Remove bodies and sanitize as needed.
7-01 (L) Mouse infestation is present. Mouse feces observed throughout establishment: along perimeter of kitchen, along perimeter of basement and on lower dry storage shelving. Remove feces and sanitize contaminated shelving. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Owner was present and has the servsafe certificate. City certificate is required.

Pho Xe Lua Restaurant *Retail Food: Restaurant, Eat-in*
907 Race St *Philadelphia, PA 19107*

Inspection Date

6/14/07

No Critical Violations

8/29/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

H K Golden Phoenix — *Retail Food: Restaurant, Eat-in*
911 Race St — *Philadelphia, PA 19107*

Inspection Date

11/2/07

No Critical Violations

6/15/07

19-01.1 Food establishment personnel food safety certified individual is not present-----City certificate must be obtained (from web site).
7-01 (A) Fly infestation is present. Numerous moisture flies observed in basement prep. Management instructed to initiate immediate corrective action.

12/6/05

No Critical Violations

Xiao Guan Garden — *Retail Food: Restaurant, Eat-in*
915 Race St — *Philadelphia, PA 19107*

Inspection Date

7/20/05

No Critical Violations

Hong Kong Bakery — *Retail Food: Restaurant, Eat-in*
917 Race St — *Philadelphia, PA 19107*

Inspection Date

4/9/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Prepared and ready to eat chicken and pork pieces are pastry fillers stored in the display case at room temperature (about 73° F). Management must provide these meat filled pastries at 140° F or 41° F temperatures.
7-01 (L) Mouse infestation is present. Mouse feces observed on floor perimeters of the basement and on shelving and push cart in the kitchen. Management instructed to initiate immediate corrective action.

1/25/07

No Critical Violations

1/10/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Potentially hazardous pasties observed in display cases at room temp for unknown duration of time. Temperature logs for these items (ie. hot dog bun) are required. Management initiated immediate corrective action.
5-01.1 Food is not protected from contamination Uncovered pastries observed sitting at counter. Sneeze guards are required.
7-01 (L) Mouse infestation is present. Mouse feces observed throughout establishment on all floors. Numerous mouse feces observed in kitchen along shelves, behind equipment and along the perimeter. Mouse feces also observed in the basement on the dry storage shelves, behind the shelves and along the perimeter. Remove all items from shelves and sanitize before reuse. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Handsink blocked in kitchen and soap and towels are not easily accessible. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. A sanitizing agent was not observed in use for sanitizing utensils and food equipment. Management instructed to initiate immediate corrective action.

12/7/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Hong Kong Bakery
917 Race St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

11/23/05

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Potentially hazardous Buns and rolls (ie. hot dog bun) at customer display are stored at room temp, 67°F. Temperature must be taken for these items when they are put on display and items must be discarded after 4 hrs. This information must be recorded in temp logs. All logs must be recorded in English. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed along shelves in basement dry storage area. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Soap and papertowels are not provided in kitchen and hand sink is blocked.

New Hong Kong Bakery
917 Race St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

5/1/08

No Critical Violations

Aji Chiban
923 Race St

Retail Food: Grocery Market
Philadelphia, PA 19107

Inspection Date

6/12/06

No Critical Violations

7/6/05

No Critical Violations

Dumpling House
925 Race St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

3/24/08

No Critical Violations

HK Peking Duck House
925 Race St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

6/19/06

No Critical Violations

Hometown Chinese Restaurant
925 Race St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

7/23/07

19-01.1 Food establishment personnel food safety certified individual is not present. The owner stated that she is enrolled in a ServSafe course that will begin in August.

6/8/07

19-01.1 Food establishment personnel food safety certified individual is not present.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Hometown Chinese Restaurant
925 Race St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

5/10/07

7-01 (L) Mouse infestation is present. A dead mouse and several droppings were observed on the floor perimeters of the basement back room. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

Oriental Harbor
925 Race St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

12/4/06

No Critical Violations

Zhi-Wei-Guan Chinese Cuisine
925 Race St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

4/23/08

8-06.1.1 (A) Liquid waste is not disposed of properly. The establishment need to retain a oil removal vendor. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Raw sewage noted (in back storage area under 2nd three tier sink). Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present ((three bay sink used for food prep). Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths must be maintainede in sanitizer. Management instructed to initiate immediate corrective action.
4-02.1 Raw or unwashed food is not stored below ready-to-eat food. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Uncovered food in refrigerators. Management instructed to initiate immediate corrective action.

Nan Zhou Hand Drawn Noodle House
927 Race St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

4/23/08

No Critical Violations

Nan Zhou Hand Drawn Noodle House *Retail Food: Restaurant, Eat-in*
927 Race St *Philadelphia, PA 19107*

Inspection Date

3/24/08

5-01.1 Food is not protected from contamination. Unprotected meat is stored in freezers without wrapping, and establiehment is not using a sanitizer,
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit(vbeef cubes in crock pot 122°/127°. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Bain maria in the kitchen 51° Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required (between grinder and prep table). Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Management instructed to initiate immediate corrective action.
6-01.2 (B) Food utensils and contact surfaces are not cleaned and sanitized(cutting boards). Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit (under the counter refrigerator meats,beef ,chicken 48°). Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The establishment is not familiar with wash/rinse/sanitize. Management instructed to initiate immediate corrective action.
3-07.1 (B) Cooling methods do not promote rapid cooling of food. Deep pots of beef and sauces 122°, and 115°setting on table for cool down. Management instructed to initiate immediate corrective action.

2/4/08

5-01.1 Food is not protected from contamination. Flour, rice, sugar, etc. is stored in MSG containers with no lids, and unprotected meat is stored in freezers.

6/14/07

No Critical Violations

2/23/06

No Critical Violations

Shiao Lan Kong Restaurant *Retail Food: Restaurant, Eat-in*
930 Race St *Philadelphia, PA 19107*

Inspection Date

5/2/07

7-01 (D) Roach infestation is present- live roaches observed in basement; eggs (larvae) & dead roaches also observed. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination- soda cans stored in drink ice; sanitary storage not provided for ice scoop; mildew surface of ice machine interior. Management instructed to initiate immediate corrective action.
2-06.4 Shellfish Purchase records/tags are not kept for 90 days- for oysters & clams. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination- uncovered food containers in reach-in refrigerator/ paper bag stored on cooked meat (duck)/ food prep. conducted in seating area (dumplings and filling on dining table). Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner- dirty cloths observed on equipment (sanitizing solution to be used for cloths). Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present- Serv-Safe certificate observed; city cert. needed (application given today).

1/20/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

House of Chen
932 Race St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

6/19/06

No Critical Violations

11/23/05

No Critical Violations

Captain Thomas
933 Race St

Retail Food: Grocery Market
Philadelphia, PA 19107

Inspection Date

8/28/06

No Critical Violations

Noodle House
933 Race St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

2/15/08

19-01.1 Food establishment personnel food safety certified individual is not present: Owner is Serve-Safe certified #5639162- must apply for City certification prior to license approval- instruction explained thru interpretor.

10/9/07

19-01.1 Food establishment personnel food safety certified individual is not present.

Lin Chung Grocery
934 Race St

Retail Food: Grocery Market
Philadelphia, PA 19107181

Inspection Date

6/14/07

No Critical Violations

3/24/06

No Critical Violations

Saint Honore Pastries
935 Race St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

8/17/07

No Critical Violations

7/19/06

No Critical Violations

Four River
936 Race St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

9/28/07

No Critical Violations

10/27/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Four River
936 Race St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

7/20/05

No Critical Violations

Rising Tide
937 Race St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

7/30/07

No Critical Violations

6/26/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Non-NSF holding cabinet used for Peking ducks and pork at counter. Products were not observed out of temperature. However, temperature logs must be kept. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Live adult german roaches observed in kitchen crevices Management instructed to initiate immediate corrective action.

3/22/06

No Critical Violations

2/17/06

7-01 (K) Rat infestation is present. Rat feces observed in bsmt. Live rat observed running from kitchen to dining room. Management instructed to initiate immediate corrective action.

1/17/06

7-01 (K) Rat infestation is present. Rat feces observed at both side and back doors and under equipment in Storage and basement areas, Management instructed to initiate immediate corrective action.

Wah May Company
940 Race St

Retail Food: Grocery Market
Philadelphia, PA 19107

Inspection Date

10/25/07

No Critical Violations

7/19/06

No Critical Violations

Wong Wong Restaurant
941 Race St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

9/28/07

No Critical Violations

9/26/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Wong Wong Restaurant
941 Race St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

7/18/07

2-10.2 Ice is not protected from contamination. Debris and dead roach observed in ice basement ice machine. Ice iscondemned and must be discarded. Sanitize machine before reuse. Food item must be discarded or destroyed in an approved sanitary manner in the presence of a Health Department Representative.
7-01 (D) Roach infestation is present. Numerous dead German roaches and feces observed in basement prep area and 1st floor kitchen. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Numerous live houseflies observed in basement prep area. Management instructed to initiate immediate corrective action.

4/10/06

No Critical Violations

2/23/06

4-02.1 Raw or unwashed food is not stored below ready-to-eat food in walk-ins. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Live adult german roaches and nymhs observed in bsmt prep. Management instructed to initiate immediate corrective action.
7-01 (K) Rat infestation is present. Rat feces observed in bsmt prep areas. Sanitize all contaminaed areas and remove feces. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Establishment did not provide a receipt from an approved oil recycler. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Missing a piece @ 2 comp prep sink. Management instructed to initiate immediate corrective action.

Jade Harbor Restaurant
942 Race St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

6/12/08

7-01 (D) Roach infestation is present. Roaches observed under reach-in freezer in basement. Management instructed to initiate immediate corrective action.
7-01 (J) Other insect infestation is present inside catch basin in basement. Management instructed to initiate immediate corrective action.

4/25/08

No Critical Violations

4/9/08

7-01 (D) Roach infestation is present. German roaches observed in kitchen and primarily in basement areas. Management instructed to initiate immediate corrective action.
2-06.4 Shellfish Purchase records/tags are not kept for 90 days (no records available for clams, oysters, mussels, lobsters, shrimp, and other assorted shellfish). Management instructed to initiate immediate corrective action.

11/29/07

19-01.1 Food establishment personnel food safety certified individual is not present. Information will be mailed.

12/12/06

No Critical Violations

1/20/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Mai Lai Wah
1001 Race St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

1/11/07

No Critical Violations

1/4/06

No Critical Violations

Jung's Produce
1002 Race St

Retail Food: Grocery Market
Philadelphia, PA 19107

Inspection Date

7/14/08

7-01 (A) Fly infestation is present. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present (in basement). Management instructed to initiate immediate corrective action.

5/1/08

7-01 (B) Fruit fly infestation is present (in basement). Management instructed to initiate immediate corrective action.

3/27/07

No Critical Violations

2/26/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit: tofu. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. One of the refrigerated display cases was measured to be 47°F. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. The scale at the counter is not equipped with a sneeze guard.
7-01 (D) Roach infestation is present. Dead roaches were observed on the rear floor perimeters and inside ceiling lights. Management instructed to initiate immediate corrective action.

1/10/06

No Critical Violations

Bao Bao Hao
1004 Race St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

3/13/06

No Critical Violations

Golden Jade Corporation
1004 Race St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

5/24/07

19-01.1 Food establishment personnel food safety certified individual is not present. Establishment has applied for the city certificate.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Golden Jade Corporation *Retail Food: Restaurant, Eat-in*
1004 Race St *Philadelphia, PA 19107*

Inspection Date

5/22/07

7-01 (B) Fruit fly infestation is present. Live fruit flies are observed in the kitchen and mop storage area. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. A baby roach was observed crawling on the basement floor. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse droppings were observed on the floor of upstairs storage areas and on upstairs storage shelves. Management instructed to initiate immediate corrective action.
7-01 (K) Rat infestation is present. Two live rats were observed. One was in a second floor closet and the second was observed running through the kitchen. Fresh rat feces were observed in the basement behind the washing machine. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided: at second floor hand washing sink and third floor bathroom sink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

Singapore Chinese Restaurant *Retail Food: Restaurant, Eat-in*
1006 Race St *Philadelphia, PA 19107*

Inspection Date

6/26/07

No Critical Violations

5/22/06

No Critical Violations

10/26/05

No Critical Violations

Mayflower Cafe & Bakery Co. *Retail Food: Restaurant, Eat-in*
1008 Race St *Philadelphia, PA 19107*

Inspection Date

6/17/08

5-01.1 Food is not protected from contamination. Uncovered items inside walk-in box.
7-01 (D) Roach infestation is present. German roach observed on basement steps. Management instructed to initiate immediate corrective action.
7-01 (K) Rat infestation is present. A dead rat observed on basement floor with feces. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on floor under display units at service line and on shelving in basement. Remove feces and sanitize as needed.
19-01.1 Food establishment personnel food safety certified individual is not present.

11/26/07

5-01.1 Food is not protected from contamination. Uncovered pastries sitting out at counter in customer area.
7-01 (K) Rat infestation is present. Dead rat observed in basement trap.
7-01 (L) Mouse infestation is present. Mouse feces observed along perimeter of 1st floor prep areas. Remove feces and sanitize as needed.
19-01.1 Food establishment personnel food safety certified individual is not present.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Mayflower Cafe & Bakery Co. *Retail Food: Restaurant, Eat-in*
1008 Race St *Philadelphia, PA 19107*

Inspection Date

8/24/07

5-01.1 Food is not protected from contamination. Uncovered pastries sitting out at counter in customer area.
7-01 (L) Mouse infestation is present. Mouse fees observed in basement, along non-food shelves and perimeter. Remove feces and sanitize as needed.
19-01.1 Food establishment personnel food safety certified individual is not present.

2/9/07

No Critical Violations

6/26/06

No Critical Violations

6/12/06

7-01 (L) Mouse infestation is present. Mouse feces noted on shelves, ledges and Floors, Management instructed to initiate immediate corrective action.

Chung May Food Market *Retail Food: Grocery Market*
1017 Race St *Philadelphia, PA 19107191*

Inspection Date

6/19/07

No Critical Violations

6/26/06

No Critical Violations

Hoa Viet Food Market *Retail Food: Restaurant, Eat-in*
1022 Race St *Philadelphia, PA 19107*

Inspection Date

11/9/05

No Critical Violations

Pho 75 Noodles *Retail Food: Restaurant, Eat-in*
1022 Race St *Philadelphia, PA 19107*

Inspection Date

11/29/07

No Critical Violations

3/30/07

19-01.1 Food establishment personnel food safety certified individual is not present- city cert. needed/ ANSI cert. owner is not present (application & provider list given today). Management instructed to initiate immediate corrective action.
2-01.4 Food is not properly labeled- packaged desserts (name of product/ prep. date for tapioca)

Ocean Harbor *Retail Food: Restaurant, Eat-in*
1023 Race St *Philadelphia, PA 19107*

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Ocean Harbor
1023 Race St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

11/14/07

7-01 (D) Roach infestation is present. Live german roaches observed crawling on walls in prep areas. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed along walls and under equipment in prep and storage areas.
8-01.2 (C) Hot water is not provided at 3compartment sink n basement.

3/30/07

4-01.1 (A) Food/Food service article storage does not provide protection. Unclean dish racks are stored on floor. Clean and sanitize racks before use. Provide a dolly to store dish racks off floor. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. numerous german roaches observed on walls, dead and live on glueboards, adults and nymphs. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Several buckets filled with standing water and greasy water observed throughout.

7/19/06

7-01 (D) Roach infestation is present. numerous german roaches observed on walls and on exhaust hood surfaces. Also observed numerous dead and live German roaches on glueboards, adults and nymphs, and feces throughout. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Several buckets filled with standing water and greasy water observed throughout.

3/14/06

5-01.1 Food is not protected from contamination. Bags of noodle hanging on soil line, cracked wooden cutting boards with dried food and debris in the cracks, several steamers Stored near soil lines. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. numerous german roaches observed Crawling on Wokline and on exhaust hood surfaces, on the undersides of pree tables and near warewahers. Also observed numerous dead and live German roaches on glueboards, adults and nymphs, and feces throughout. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Several buckets filled with standing water and greasy water observed throughout.

1/17/06

No Critical Violations

12/8/05

No Critical Violations

Joy Tsin Lau
1026 Race St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

7/28/08

No Critical Violations

2/13/08

No Critical Violations

1/15/08

19-01.3 Food establishment personnel food safety certificate is not posted-owner has taken course but must obtain city certificate (application issued previously; owner has applied).

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Joy Tsin Lau
1026 Race St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

12/5/07

19-01.3 Food establishment personnel food safety certificate is not posted-owner has taken course but must obtain city certificate (application issued).
7-01 (B) Fruit fly infestation is present- live fruit flies observed on wall in corner between kitchen & dining room. Management instructed to initiate immediate corrective action.
2-06.4 Shellfish Purchase records/tags are not kept for 90 days.
3-01.1 (A) Potentially hazardous food is stored at improper temperature- 32 eggs, 100 oz. mayonaise & 2 47 lb. tubs of lard stored in refrig. running at approx. 60 degrees (internal temperature observed at 62 degrees). Product removed from sale/use.
3-02.1 Refrigeration system does not maintain proper temperatures- reach in refrig. in basement running at 60 degrees. Food service equipment use discontinued -for potentially hazardous foods- until repaired.
8-06.1.1 (C) Drain line is in need of repair- leak from tea area catch basin to metal floor liner; constant leak from pipe (origin unknown) in basement, near grease trap; slight leak at basement 2-bay prep sink drainline.
4-03.4 Food is stored beneath unprotected sewer lines or dripping water lines- bulk ingredient containers under sewer line in basement.

6/8/07

7-01 (B) Fruit fly infestation is present- fruit flies & breeding area observed on floor/wall near drainage for ice machine & tea urn. Management instructed to initiate immediate corrective action.
2-06.4 Shellfish Purchase records/tags are not kept for 90 days. (none present)

5/19/07

7-01 (B) Fruit fly infestation is present- flies observed at bar sinks & near mop/broom storage. Management instructed to initiate immediate corrective action.
2-06.4 Shellfish Purchase records/tags are not kept for 90 days.

5/18/07

7-01 (B) Fruit fly infestation is present- flies observed at bar sinks & near mop/broom storage. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present- roaches (larvae stage) observed in broken floor tile under tea urn area (Manager was shown this area so to instruct staff to clean/ Pest control company to treat). Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present- fresh mouse feces observed on floor behind bar & near mop/broom storage. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present- provider list given today.
2-10.2 Ice is not protected from contamination- drink ice touches water line (wait station area) and cold plate (at bar). Management instructed to initiate immediate corrective action.
2-06.4 Shellfish Purchase records/tags are not kept for 90 days.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit- cooked egg rolls & other fried items held in a non-working hot holding unit- observed at 98 degrees. Product removed from sale/use.
5-01.1 Food is not protected from contamination- hanging ducks touching front of oven; uncovered food containers in small walk-in refrig.;clam shells reused for food presentation; defective dispenser (copper line) from 1st floor tea urn - ORDERS: use basement tea urn until defective dispensers are replaced.
8-01.2 (A) An adequate supply of hot water is not provided- at bar sink (raise water temp. to 110 degrees or use other 3-bay sinks where hot water is provided).

4/27/07

No Critical Violations

4/27/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Joy Tsin Lau
1026 Race St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

12/28/06

No Critical Violations

11/23/05

No Critical Violations

10/20/05

2-10.2 Ice is not protected from contamination. clean ice machine in basement Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. cloth-covered foods Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present. submerged inlet at prep sink Management instructed to initiate immediate corrective action.

Indonesian Restaurant
1029 Race St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

6/19/07

No Critical Violations

11/9/05

No Critical Violations

E & K Market
1037 Race St

Retail Food: Grocery Market
Philadelphia, PA 19107199

Inspection Date

4/18/08

No Critical Violations

4/19/07

No Critical Violations

3/13/07

7-01 (K) Rat infestation is present. Feces contaminated surfaces are observed on the upstairs floor perimeters. Feces are also observed on top of the fish tank water filter, inside uninhabited fish tanks, and hanging from the first floor ceiling. Management instructed to initiate immediate corrective action. Use a flash light to find feces throughout the establishment. Remove feces and sanitize surfaces.

2/26/07

3-02.1 Refrigeration system does not maintain proper temperatures. The walk-in refrigerator was measured to be 47°F. Maintain the temperature below 41°F. Management instructed to initiate immediate corrective action.
7-01 (K) Rat infestation is present. Feces contaminated surfaces are observed upstairs.

12/28/05

No Critical Violations

10/26/05

No Critical Violations

Nice Chinese Noodle House Inc.
1038 Race St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107199

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Nice Chinese Noodle House Inc.
1038 Race St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107-1195

Inspection Date

9/13/05

No Critical Violations

Ong's
1038 Race St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107-1195

Inspection Date

11/29/07

19-04 Food establishment personnel food safety certificate is expired.

1/23/07

No Critical Violations

2/2/06

7-01 (L) Mouse infestation is present. mouse feces noted on shelves, perimeter of establishment Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Management instructed to initiate immediate corrective action.

10/26/05

No Critical Violations

Bread Top House
1041 Race St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

5/1/08

No Critical Violations

4/19/07

No Critical Violations

3/26/07

8-06.1.1 (A) Liquid waste is not disposed of properly. The grease trap in the basement for the wok has indirect plumbing on the infeed side. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Food safety certification packet was issued.

Polly Esthers
1201 Race St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

9/29/06

No Critical Violations

St John's Hospice
1221 Race St

Institution: Adult, Shelter
Philadelphia, PA 19107

Inspection Date

5/20/08

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

St John's Hospice *Institution: Adult, Shelter*
1221 Race St *Philadelphia, PA 19107*

Inspection Date

4/16/08

9-04 (B) Wiping cloths are used in an unapproved manner. Wiping clothes must be stored in a sanitizing soluion. Management instructed to initiate immediate corrective action.
8-01.2 (A) An adequate supply of hot water is not provided at the hand sink in the bathroom near main kitchen. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination (some frozen food not covered in freezer). Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Dropings noted in kitchen behind equipment, around perimeters of the basement storage area. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination. Scoops are stored on top of ice machine. Management instructed to initiate immediate corrective action.
2-01.4 Food is not properly labeled/packaged. Several #10 cans without lables. Management initiated immediate corrective action.
2-01.1 (D) Defective food containers are present. Dented cans found in dry storage area. Management initiated immedicate corrective action.
2-01.1 (A) Food is not from an approved source. The establishment receives donations food from variest charities. Cooked food is received frozen; however a tracking system for pre/post storage is not initiated. Management instructed to initiate immediate corrective action.

10/30/07

No Critical Violations

12/13/06

No Critical Violations

12/19/05

No Critical Violations

Good Shepherd Program/ St John's Hospice *Institution: Adult, Shelter*
1225 Race St *Philadelphia, PA 19107*

Inspection Date

10/30/07

No Critical Violations

12/13/06

No Critical Violations

12/19/05

No Critical Violations

Hampton Inn *Retail Food: Restaurant, Eat-in*
1301 Race St *Philadelphia, PA 19107*

Inspection Date

2/21/07

No Critical Violations

2/21/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Hampton Inn
1301 Race St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

7/26/06

7-01 (B) Fruit fly infestation is present:- Large numbers of fruit flies on walls in eating area, kitchen and in dumpster with trash and garbage. Note:- Fruit flies were swarming around, landing and possibly feeding on bannanas and apples in the eating area. ORDERS:- Discard fruit.(complied). Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Management instructed to initiate immediate corrective action.

7/21/06

7-01 (A) Fly infestation is present:- Fly infetation present in kitchen, hallway leading to dumpster area and in dumpster mixed with trash and garbage. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present:- Large numbers of fruit flies on walls in eating area, kitchen and in dumpster with trash and garbage. Note:- Fruit flies were swarming around, landing and possibly feeding on bannanas and apples in the eating area. ORDERS:- Discard fruit.(complied). Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present:- Gnawed paper and foam mixed with mouse droppings on floor under food storage rack in hallway just outside kitchen. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities:- No handwashing observed. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner:- The use of moist sponges is not permitted. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized:- Utensils were observed being washed and then being sanitized without first going through a clear water rinse. Management instructed to initiate immediate corrective action.

Center City Car Wash
1308 Race St

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

8/24/07

No Critical Violations

7/26/06

No Critical Violations

Barnes & Noble Cafe
1505 Race St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

10/22/07

No Critical Violations

11/1/06

No Critical Violations

10/17/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Barnes & Noble Cafe — *Retail Food: Prepared Food Take-Out*
1505 Race St — *Philadelphia, PA 19103*

Inspection Date

7/14/05

10-01.1 (A) An approved equipment and utensil washing sink is not provided. currently carafes are washed in toilet room handwashing sink. Provide a one-bay NSF stainless steel sink sized to suit your needs. This sink will be designated as a handsink/ utensil washing sink. Management instructed to initiate immediate corrective action.

Rex Style Pizza — *Retail Food: Restaurant, Eat-in*
1526 Race St — *Philadelphia, PA 19102*

Inspection Date

5/8/08

19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. Owner completed class and is awaiting certificate. Management instructed to initiate immediate corrective action.

3/13/08

19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. Management instructed to initiate immediate corrective action.

1/22/08

No Critical Violations

10/22/07

7-01 (L) Mouse infestation is present. New and old mouse droppings on wall ledges and on floor along walls and in corners in basement storage areas; fresh droppings were observed in fryer unit in main kitchen.
Note:all storage areas have some food/beverage in storage. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Owner's brother will be attending food safety course on 10/25/07.

7/11/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Assorted potentially hazardous foods in all refrigeration units had core temperatures of 47-63°F. Since it is unclear as to how long these foods were out of temperature these foods must be discarded Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. All refrigeration units had a internal air temperature of 60-63°F Note:- refrigeration tech is on site and repairing all affected refrigeration units. Units are now recovering to acceptable temperatures Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. New and old mouse droppings on wall ledges and on floor along walls and in corners in basement storage areas. Note:- all storage areas have some food/beverage in storage. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. No hand washing observed. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

12/12/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Rex Style Pizza
1526 Race St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

7/27/06

3-01.1 (A) Potentially hazardous food is stored at improper temperature:- Numerous potentially hazardous foods were found to have core temps of 51-57°F A list of these foods are attached to this report. ORDERS:- These foods are not to be sold, given away or removed from the establishment. These foods my be removed when an approved disposal plan is provided. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures:- The walk-in box was observed with an internal air temp of 58°F. ORDERS:- This unit is not to be used until repaired. Use other available refrigertion until unit is repaired. Management instructed to initiate immediate corrective action.

Russell's
1601 Race St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

6/18/07

No Critical Violations

12/7/05

No Critical Violations

Sultan Room Hot Dog Cart # 000172
1601 Race St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

4/14/08

No Critical Violations

4/20/07

No Critical Violations

5/2/06

No Critical Violations

Wagon Train Grocery
2122 Race St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

12/4/06

No Critical Violations

11/4/05

No Critical Violations

Ritz at the Bourse
400 Ranstead St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

3/24/08

No Critical Violations

5/16/07

19-01.1 Food establishment personnel food safety certified individual is not present.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Ritz at the Bourse
400 Ranstead St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

8/3/06
No Critical Violations

Newsstand
30 S 15th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19102

Inspection Date

5/19/06
No Critical Violations

Z & A News Inc #3
1500 Ranstead St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19102

Inspection Date

4/18/08
No Critical Violations

4/11/07
No Critical Violations

11/28/06
No Critical Violations

Newstand
1601 Ranstead St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

4/14/08
No Critical Violations

6/8/07
No Critical Violations

5/31/06
No Critical Violations

Newstand
1700 Ranstead St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

4/16/08
No Critical Violations

I.S.C Strive 4 Success Nursery
1217 Ridge Av

Institution: Child, Family Day Care Homes
Philadelphia, PA 19123

Inspection Date

8/6/07
No Critical Violations

Resources for Human Develop - Ridge Ctr *Institution: Adult, Shelter*
1360 Ridge Av *Philadelphia, PA 19123*

Inspection Date

3/31/08

No Critical Violations

3/31/08

No Critical Violations

5/22/07

No Critical Violations

2/26/07

7-01 (L) Mouse infestation is present. Several fresh and old mouse droppings still noted on floor perimeter and on top food stoage shelvings in pantry on 3rd floor/in kitchen floor perimeter, especially in dry food storage area.

1/23/07

7-01 (D) Roach infestation is present. Roaches at various life stages noted on floor perimeter, particular at utility sink area.
7-01 (L) Mouse infestation is present. Several fresh and old noted on floor perimeter and on top food stoage shelvings in pantry on 3rd floor.

10/24/06

No Critical Violations

9/21/06

7-01 (A) Fly infestation is present. Fruit flies & house flies in kitchen.

8/31/05

No Critical Violations

8/11/05

7-01 (B) Fruit fly infestation is present.
Fruit flies observed in kitchen. Management instructed to initiate immediate corrective action.
7-01 (H) Spider infestation is present.
Severe spider webbing observed in basement by mechanical equipment. Management instructed to initiate immediate corrective action.

Vendor Commissary *Retail Food: Commissary*
1382 Ridge Av *Philadelphia, PA 19123*

Inspection Date

5/3/06

No Critical Violations

9/26/05

2-01.1 (B) Adulterated or unwholesome food is present. Bottled beverages and canned goods heat, water and smoke damaged. Discard all sodas, canned goods, sugar bag and opened foods in refrigerator. Contact the Philadelphia Health Department to witness disposal of damaged foods.
7-01 (A) Fly infestation is present.
8-06.1.1 (A) Liquid waste is not disposed of properly. Drain line from ice machine drains to 3 compartment sink. Plumb to available catch basin.
10-02.2 (B) Food equipment and utensils are improperly sanitized. No sanitizer on premises.

Egypt Pizza *Retail Food: Restaurant, Eat-in*
1402 Ridge Av *Philadelphia, PA 19130*

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Egypt Pizza
1402 Ridge Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

5/21/08

No Critical Violations

4/24/08

No Critical Violations

4/8/08

19-01.1 Food establishment personnel food safety certified individual is not present. Expired ServSafe certificate is posted. Management instructed to initiate immediate corrective action.

8/30/07

7-01 (D) Roach infestation is present. Live roaches observed on food contact surfaces such as meat slicer, prep tables, soda fountain, etc... Also observed through the entire establishment. Dead roaches also found throughout, on food contact surfaces, in freezer, etc... Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Items in bain marie were being stored at 65°F. Management instructed to remove items and put in unit that keeps colder temperatures. Management initiated immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Uncovered food observed in freezer with extreme frost accumulation. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. No sanitizer present or used at three compartment sink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Expired ServSafe certificate is posted. Management instructed to initiate immediate corrective action.

6/20/07

7-01 (D) Roach infestation is present. Live roaches observed throughout. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Items in bain marie were being stored at 65°F. Management instructed to remove items and put in unit that keeps colder temperatures. Management initiated immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Uncovered food observed in freezer with extreme frost accumulation. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. No sanitizer provided. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Expired ServSafe certificate is posted. Management instructed to initiate immediate corrective action.

2/9/07

No Critical Violations

12/4/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Egypt Pizza — *Retail Food: Restaurant, Eat-in*
1402 Ridge Av — *Philadelphia, PA 19130*

Inspection Date

11/13/06

7-01 (K) Rat infestation is present in basement. "Squish test" was used to determine the level of freshness and concluded that there were fresh and old droppings present. Majority of the droppings were located near the leaking drain line under the basement steps. The remainder were scattered throughout the basement.
7-01 (B) Fruit fly infestation is present in rear food prep area.
5-01.1 Food is not protected from contamination. Food items observed in domestic freezer uncovered and severely covered in frost. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present at catch basin in basement.
8-06.1.1 (C) Drain line is in need of repair. Leak at line in basement located in the corner under the staircase.

8/2/06

No Critical Violations

10/28/05

No Critical Violations

Mia,s Deli, Inc. — *Retail Food: Prepared Food Take-Out*
1500 Ridge Av — *Philadelphia, PA 19130*

Inspection Date

8/10/06

No Critical Violations

2/2/06

No Critical Violations

Mia's Deli, Inc. — *Retail Food: Prepared Food Take-Out*
1500 Ridge Av — *Philadelphia, PA 19130*

Inspection Date

9/28/07

No Critical Violations

Sweets Market — *Retail Food: Grocery Market*
1616 Ridge Av — *Philadelphia, PA 19130*

Inspection Date

3/26/08

No Critical Violations

11/20/06

No Critical Violations

11/2/05

No Critical Violations

Mary Jane Shelter — *Institution: Adult, Shelter*
1622 Ridge Av — *Philadelphia, PA 19130*

Inspection Date

7/11/08

No Critical Violations

Mary Jane Shelter *Institution: Adult, Shelter*
1622 Ridge Av *Philadelphia, PA 19130*

Inspection Date

6/19/07

19-04 Food establishment personnel food safety certificate is expired; 9/04. Course has been taken by employee who is awaiting a certificate.

5/7/07

7-01 (L) Mouse infestation is present. Mouse feces observed throughout establishment on floor perimeters and shelving. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided throughout establishment. Management instructed to initiate immediate corrective action.
19-04 Food establishment personnel food safety certificate is expired; 9/04. Course has been taken by employee who is awaiting a certificate.

5/26/06

4-01.1 (A) Food/Food service article storage does not provide protection. Mouse feces surrounding food articles and canned foods on shelving and floor. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed throughout establishment on floor perimeters and shelving. Management instructed to initiate immediate corrective action.

4/12/06

4-01.1 (A) Food/Food service article storage does not provide protection. Mouse feces surrounding food articles and canned foods on shelving and floor. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed throughout establishment on floor perimeters and shelving. Management instructed to initiate immediate corrective action.

10/31/05

No Critical Violations

Choi's Front Market *Retail Food: Grocery Market*
1700 Ridge Av *Philadelphia, PA 19130342*

Inspection Date

5/24/07

No Critical Violations

12/28/06

7-01 (L) Mouse infestation is present. Fresh droppings observed on retail shelves and on shelving in rear prep area next to walkin refrigerator. Also, observed on various floor perimeters.

9/26/06

7-01 (A) Fly infestation is present and observed in food prep areas. Flies observed on food equipment and contact surfaces. Management instructed to initiate immediate corrective action.

2/24/06

No Critical Violations

11/18/05

7-01 (A) Fly infestation is present. Observed throughout establishment in meat preparation and patron areas; on counters, boxes, shelving, food equipment. Management instructed to initiate immediate corrective action and eliminate fly infestation.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Choi's Front Market — *Retail Food: Grocery Market*
1700 Ridge Av — *Philadelphia, PA 19130342*

Inspection Date

9/29/05

7-01 (A) Fly infestation is present. Observed throughout establishment in meat preparation and patron areas; on counters, boxes, shelving, food equipment. Management instructed to initiate immediate corrective action and eliminate fly infestation.
7-01 (L) Mouse infestation is present. Mouse droppings observed under food slicer, on floors, plastic wrapping machine and shelving throughout establishment. Management instructed to initiate immediate corrective action.
10-02.1 Food equipment needs cleaning. Clean & Sanitize all food equipment and surfaces due to mice and fly activity. Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sinks are not provided in rear food prep/package area.
12-01.5.B (5) Hot water at hand washing sink is not provided in basement toilet room (1/2); shut-off valve enabled. Management instructed to initiate immediate corrective action.

Lee's Front Market — *Retail Food: Grocery Market*
1700 Ridge Av — *Philadelphia, PA 19130342*

Inspection Date

4/9/08

No Critical Violations

8/30/07

No Critical Violations

New Yellow Market, Inc. — *Retail Food: Grocery Market*
1700 Ridge Av — *Philadelphia, PA 19130342*

Inspection Date

7/18/08

8-01.2 (C) Hot water is not provided. Throughout establishment. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. Management instructed to initiate immediate corrective action.

Keal's Lounge — *Retail Food: Restaurant, Eat-in*
1729 Ridge Av — *Philadelphia, PA 19130*

Inspection Date

5/8/07

19-01.3 Food establishment personnel food safety certificate is not posted. Current ServSafe posted. City issued certificate is needed.

1/20/07

8-02.2 An approved air gap is not present at ICE MAKING MACHINE WATER OUTLET and basement stationary sinks. Provide at least a one inch gap between drain lines and flood levels on sinks and drain connection. Management instructed to initiate immediate corrective action.

6/21/06

No Critical Violations

Ho Ho Laundromat — *Retail Food: General Convenience*
1732 Ridge Av — *Philadelphia, PA 19130*

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Ho Ho Laundromat
1732 Ridge Av

Retail Food: General Convenience
Philadelphia, PA 19130

Inspection Date

10/28/05

No Critical Violations

Sunshine Coin Laundromat
1732 Ridge Av

Retail Food: General Convenience
Philadelphia, PA 19130

Inspection Date

2/11/08

No Critical Violations

12/13/06

No Critical Violations

11/29/06

No Critical Violations

11/28/06

10-01.1 (B) An approved sink for manual washing and sanitization is not provided. 3 bay sink not provided; scooped ice cream provided. Management instructed to initiate immediate corrective action.
10-07.2 Food dispensing utensils are improperly stored. Provide a dipwell for ice cream scoops. Management instructed to initiate immediate corrective action.

Ridgeway Central Shelter
1800 Ridge Av

Institution: Adult, Shelter
Philadelphia, PA 19130

Inspection Date

2/16/06

No Critical Violations

Lacroix at the Rittenhouse
210 W Rittenhouse Sq

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

7/24/08

2-01.1 (B) Adulterated or unwholesome food is present. Expired milk products and cracked eggs observed inside walk-in unit.
7-01 (D) Roach infestation is present. Roaches observed in ware washing station. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Drain line of 3 basin sink observed leaking.
9-02.3 (A) Employee observed not following good hygienic personal practices. Employee observed licking fingers, scratching head, and eating while handling food. Employee did not wash hands.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present. Provider list and application were issued.

11/8/06

No Critical Violations

11/7/06

No Critical Violations

9/20/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Smith & Wollensky
210 W Rittenhouse Sq

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

6/27/08

19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Serv Safe certificate observed posted.
2-10.2 Ice is not protected from contamination. Lid not present for drink ice in first floor dining area.
7-01 (L) Mouse infestation is present. Live mouse observed on 3rd floor. Fresh mouse droppings observed in dry storage areas.

7/19/07

7-01 (L) Mouse infestation is present- fresh mouse feces in various areas (behind kettles, next to walk-in box (prep area), on metal shelf where dishwasher trays are stored, under 3-bay sink, under dishwasher.

12/27/06

No Critical Violations

11/7/06

No Critical Violations

2/27/06

No Critical Violations

Tuscany Premium Coffee
222 W Rittenhouse Sq

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

6/27/08

3-02.1 Refrigeration system does not maintain proper temperatures. Refrigerator unit in front service area observed at 53° F. Internal potentially hazardous food temperatures record above 40° F. All potentially hazardous foods were removed.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths observed not stored in sanitizing solution.
19-01.1 Food establishment personnel food safety certified individual is not present. A valid city certificate was not present during time of inspection.

11/29/07

19-01.1 Food establishment personnel food safety certified individual is not present.

11/3/06

No Critical Violations

11/22/05

No Critical Violations

Wawa Food Market #237
226 W Rittenhouse Sq

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103141

Inspection Date

3/17/08

No Critical Violations

11/29/07

No Critical Violations

8/3/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Wawa Food Market #237
226 W Rittenhouse Sq

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103141

Inspection Date

7/25/05
No Critical Violations

Charter High for Architecture & Design
675 Sansom St

Institution: School, Charter
Philadelphia, PA 19106

Inspection Date

1/31/08
No Critical Violations

10/15/07
No Critical Violations

6/7/07
No Critical Violations

1/29/07
No Critical Violations

5/12/06
No Critical Violations

1/10/06
No Critical Violations

Paul's Pizza
716 Sansom St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

9/7/06
No Critical Violations

8/16/05
No Critical Violations

Blue In Green
719 Sansom St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

10/28/05
No Critical Violations

Tampopo
719 Sansom St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

7/26/07
No Critical Violations

9/29/06
No Critical Violations

1/23/06
No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Tampopo — *Retail Food: Restaurant, Eat-in*
719 Sansom St — *Philadelphia, PA 19106*

Inspection Date

1/18/06

16-0 Process controls are inadequate.
HACCP Plan for Sushi operation is not provided.
ph meter not provided.
Management instructed to initiate immediate corrective action.

Hamifgash Restaurant — *Retail Food: Restaurant, Eat-in*
811 Sansom St — *Philadelphia, PA 19107510*

Inspection Date

2/22/08

19-01.1 Food establishment personnel food safety certified individual is not present. Owner has yet to pass the Serv/Safe course.

Lunch Cart #000040 — *Retail Food: Mobile Food Vendor*
1055 Sansom St — *Philadelphia, PA 19107*

Inspection Date

4/21/08

No Critical Violations

4/26/07

No Critical Violations

4/26/06

No Critical Violations

8/8/05

No Critical Violations

Fergie's Pub — *Retail Food: Restaurant, Eat-in*
1214 Sansom St — *Philadelphia, PA 19107*

Inspection Date

4/3/07

No Critical Violations

3/12/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Eggs are stored at 52°F. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit: cut vegetables.
3-02.1 Refrigeration system does not maintain proper temperatures. The cold food preparation table was measured at 52°F.
7-01 (L) Mouse infestation is present. Mouse droppings are present:
-on the basement floor perimeters and steps
-on the first floor food preparation area floor perimeters
-on the second floor food preparation area shelves and floor perimeters Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present at the time of inspection.

7/20/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Raw
1225 Sansom St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

11/20/07

19-01.3 Food establishment personnel food safety certificate is not posted. Establishment has 3 certified individuals and servafe certificates are posted. However, city certificates are required.

9/21/06

No Critical Violations

8/7/06

7-01 (L) Mouse infestation is present. Mouse feces observed along walls in kitchen, on mixer stand and lower shelving. Sanitize all contaminated shelving. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided at bar handsink. Hot water is tured off. Management instructed to initiate immediate corrective action.

11/9/05

No Critical Violations

RAW / BREAD & BUTTER
1225 SANSOM St

Retail Food: Restaurant, Eat-in
Philadelphia, PA

Inspection Date

11/7/05

No Critical Violations

Bill's Steaks & Hoagies
1312 Sansom St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

5/14/08

No Critical Violations

3/17/08

19-01.1 Food establishment personnel food safety certified individual is not present. A course certified individual is present, but a city certificate has not been obtained. A city certificate application was provided today.

1/16/08

19-01.1 Food establishment personnel food safety certified individual is not present.

1/16/08

No Critical Violations

1/11/07

No Critical Violations

1/9/07

No Critical Violations

Ludwig's Garten
1315 Sansom St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

Ludwig's Garten
1315 Sansom St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

7/5/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Foods in two refrigeration units were observed with core temperatures of 53-59°F. Note:- Do not use these units until they can hold foods a safe temperatures. Use other available working units. It is unclear as to how long these potentially hazardous foods were out of temperature. These foods are to be discarded. The mgt complied. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. Two refrigeration units had internal air temperatures of 57-59°F. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Hands are not always being washed with soap and are dried on the employees apron. Use paper towels provided. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

11/20/06

No Critical Violations

10/6/05

No Critical Violations

9/14/05

7-01 (D) Roach infestation is present:- live american roaches were observed on walls and on glue boards, in basement. Note:- basement has food prep and storage areas. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner:- wiping cloth used as drain stopper in 3 bay sink

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TIME
1315 Sansom St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

4/4/08

No Critical Violations

Bill's Steak & Hoagies
1325 Sansom St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

4/3/07

No Critical Violations

3/6/06

No Critical Violations

Simon's Hot Dog Cart #000025
1398 Sansom St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

4/18/08

No Critical Violations

4/12/07

No Critical Violations

4/5/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Lunch Cart #000014
1402 Sansom St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19102

Inspection Date

4/21/08
No Critical Violations

4/9/07
No Critical Violations

5/8/06
No Critical Violations

7/25/05
No Critical Violations

Chris' Jazz Cafe
1421 Sansom St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

1/16/08
No Critical Violations

2/27/07
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

2/27/07
No Critical Violations

1/20/06
No Critical Violations

China Pagoda
1508 Sansom St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

10/19/05
No Critical Violations

9/15/05
5-01.1 Food is not protected from contamination:- cloth towels being used to cover bowls and pans of food in walk-in box. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present:- live and dead roaches observed on glue boards as well as one live roach observed in kitchen hand sink. Management instructed to initiate immediate corrective action.

Su Xing House
1508 Sansom St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

3/25/08
No Critical Violations

Su Xing House
1508 Sansom St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

1/3/08

5-01.1 Food is not protected from contamination. Open bags of dry bulk food in basement.

9-02.1 Employee hands are not washed prior to food handling activities. Management instructed to initiate immediate corrective action.

10-05.1 (B) Warewasher does not maintain proper sanitizing concentration. The data plate on the Eco Labs ES2000 states that sanitizer conc in the rinse cycle be a minimum of 50ppm. 10ppm was observed. The owners daughter instructed the owner on how to properly setup the 3 bay sink to wash/rinse/sanitize. Management instructed to initiate immediate corrective action.

5/9/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Observed food stored in small compartment refrigerator unit across from fryer unit at 49°F; food stored on top of unit in condiment comportments were observed at 59°F. Relocate unperishable foods to walk-in unit and discard perishable foods, continue to do so until unit is repaired.

5-01.1 Food is not protected from contamination. Open bags of dry bulk food in basement.

4/26/06

No Critical Violations

Nodding Head
1514 Sansom St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

3/25/08

No Critical Violations

3/6/08

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Prep area bainmarie observed with a holding temperature of 62°F and second prep area refrigeration unit observed with a holding temperature of 55°F. All potentially hazardous foods (not out of temperature) were moved to walk-in refrigerator with a holding temperature of 40°F.

ORDERS: Discontinue use of defective refrigeration units until a holding temperature of 41°F or lower is maintained. Monitor all refrigerators to ensure holding temperatures of 41°F or lower are being maintained.

Management instructed to initiate immediate corrective action.

4-01.1 (A) Food/Food service article storage does not provide protection. Uncovered foods observed at walk-in refrigerator. Provide sanitary coverings for all uncovered foods. Management instructed to initiate immediate corrective action.

7-01 (L) Mouse infestation is present. Numerous fresh mouse droppings observed at prep area floors and shelves. Eliminate mouse infestation. Management instructed to initiate immediate corrective action.

8/10/07

19-01.1 Food establishment personnel food safety certified individual is not present- city certificates needed (application given today)/ servsafe cert. person is not present.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Nodding Head
1514 Sansom St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

3/14/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit- potentially hazardous items in 2 reach in prep. units observed at approx. 63 degrees (ORDERS: discard of salad dressings, blue cheese, deli cheeses & meats, mashed potatoes) Non-potentially hazardous items can be relocated to walk-in unit (vegetables, bread crumbs, etc.) Management initiated immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures- 2 prep. units in kitchen observed at above 60 degrees. Management instructed to initiate immediate corrective action. Repair techs. arrived within the hour. Orders: Discontinue use of equip. for cold food until repaired.
4-01.1 (A) Food/Food service article storage does not provide protection- splash protection lacks between bar handsink & drink ice bin. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present- city certificates needed (application given today).
2-06.4 Shellfish Purchase records/tags are not kept for 90 days- mussels.

3/7/06

No Critical Violations

1/12/06

7-01 (A) Fly infestation is present:- moisture fly infestation observed in bar area. Flies appear to be breeding in unclean drains and catch basins behind bar. Management instructed to initiate immediate corrective action.

Sansom Street Oyster House
1516 Sansom St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

6/16/08

No Critical Violations

5/6/08

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Sansom Street Oyster House
1516 Sansom St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

4/28/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Seafood walk-in refrigerator temperature observed at 53°F and first floor bainmarie observed at 52°F at time of inspection. All potentially hazardous foods must be maintained below 41°F.

ORDERS: Discontinue use of defective refrigerators until a holding temperature of 41°F or lower is maintained. Monitor all refrigerators to ensure holding temperatures of 41°F or lower are being maintained.

From seafood refrigerator, the following items were discarded: oysters, crabmeat, crabcakes, fish cutlets, chicken cutlets, and calamari.

Items inside the first floor defective bainmarie were observed on ice. More ice was added.

Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Soups at first floor kitchen area, items in basement walk-in units, and first floor server station ice bin are not covered. Provide sanitary coverings for all uncovered foods. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. One (1) pipe (PVC) is draining liquid/condensate onto dishwasher table. This liquid drains into the auto warewasher. Re-route pipe. (one pipe has already been re-routed)

ORDERS: Food service equipment use must be discontinued until repaired. Manual sanitization in three-basin sink is required until pipe is re-routed.

Management instructed to initiate immediate corrective action.

2/28/08

8-06.1.1 (C) Drain line is in need of repair. Prep/one-basin sink in rear of kitchen is leaking into a bucket. Repair immediately. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Soups at kitchen area are not covered. Provide sanitary coverings for all uncovered foods. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Two (2) pipes (PVC) are draining liquid/condensate onto dishwasher table. This liquid drains into the auto warewasher and table where cleaned dishes are stored. Re-route pipes.

ORDERS: Food service equipment use must be discontinued until repaired. Manual sanitization in three-basin sink is required until pipes are re-routed.

Management instructed to initiate immediate corrective action.

Sansom Street Oyster House *Retail Food: Restaurant, Eat-in*
1516 Sansom St *Philadelphia, PA 19102*

Inspection Date

10/17/07

7-01 (A) Fly infestation is present- live flies observed in basement prep. room & around mops.
7-01 (B) Fruit fly infestation is present- live flies observed around indirect waste drain at bar (under "raw bar" seafood storage.
8-06.1.1 (C) Drain line is in need of repair- 1 bay sink in back of kitchen.
5-01.1 Food is not protected from contamination- condensate on fan in walk-in refrig. leaks on cooked potatoes & raw seafood. ORDERS: discard of potatoes & cover/ & relocate this seafood.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated- 2 pipes (PVC) are draining liquid/condensate onto dishwasher table/this liquid drains into the auto. dishwasher. Food service equipment use discontinued until repaired. Orders: manual sanitization in 3-bay sink is required until repair of unit
19-01.1 Food establishment personnel food safety certified individual is not present-owner is certfied but not present.

8/27/07

2-01.1 (B) Adulterated or unwholesome food is present- 5 full containers of shucked, recalled oysters in walk-in refrig. -shucking dates of 8/16 & 8/17/07 (MD-HH-WA259SP). Owner provided receipt of credit for approx. 12 gallons of previously discarded ,recalled oysters from Marinelli Shellfish Co. ORDERS: Return or dispose of recalled oysters. *Distributor told owner to dispose of oysters. Trash will be picked up tonite. Containers were bagged & set aside while Sanitarian was present.
7-01 (D) Roach infestation is present. Observed numerous live and dead roaches in basement, 3-bay sink area, and warewashing area. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present- live flies observed in basement & warewashing area.
7-01 (B) Fruit fly infestation is present- live flies breeding on lower walls behind bar (raw bar area).
8-06.1.1 (C) Drain line is in need of repair- for both 1 bay sinks in rear kitchen (leaking).
8-01.2 (C) Hot water is not provided- at basement prep. area handsink.
4-01.1 (A) Food/Food service article storage does not provide protection- ice scoops in basement are located beneath unprotected plumbing line.
5-01.1 Food is not protected from contamination. Observed thawing container of King Crab legs on bar floor under a sink. ORDERS: this product is to discarded (normally served steamed or raw).

3/7/07

2-10.2 Ice is not protected from contamination. Waiter station coffee counter ice bin is directly under an open ceiling vent among ceiling tiles. Cover ice with sanitary covering. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Milk, butter, cream, and various seafood items were observed at 48°F. Dicard all diary items and relocate seafood items to walk-in unit or another working refrigerator unit which keeps proper temperature of at least 41°F.
3-02.1 Refrigeration system does not maintain proper temperatures. Small compartment refrigeration units across from cookline have several doors which are not sealing properly (seals are detective) causing internal air temperature to be observed at 48°F. DISCONTINUE USE UNTIL REPAIRED. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Observed numerous live and dead roaches in basement on glue boards and two live roaches on wall of basement.
Note: Roaches observed were in various stage of life (early and late stages). Management instructed to initiate immediate corrective action.

10/12/06

No Critical Violations

9/27/06

7-01 (A) Fly infestation is present. Observed numerous flies in basement prep area, 1st floor kitchen near dish machine, and dining area. Management instructed to initiate immediate corrective action.

Sansom Street Oyster House *Retail Food: Restaurant, Eat-in*
1516 Sansom St *Philadelphia, PA 19102*

Inspection Date

8/21/06

7-01 (D) Roach infestation is present. Multiple live roaches observed in basement prep and storage area. Numerous dead roaches and ports scattered behind walk-in, hot water heaters and inside basement wall opening. Roach droppings observed on basement walls.

7/26/06

2-06.4 Shellfish Purchase records/tags are not kept for 90 days.

3-06.1 Proper cooking temperature is not achieved. lnternal temps are not taken of cooked oysters to determine if they reach proper temperatures.

7/8/05

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Raw tuna has internal temp of 53° F. Food item must be discarded or destroyed in an approved sanitary manner in the presence of a Health Department Representative.

9-04 (B) Wiping cloths are used in an unapproved manner. Soiled Wiping cloths used to wipe down food equipment and utensils. Food item must be discarded or destroyed in an approved sanitary manner in the presence of a Health Department Representative.

Center Siddhi Yoga *Retail Food: Grocery Market*
1520 Sansom St *Philadelphia, PA 19102*

Inspection Date

4/9/07

No Critical Violations

4/21/06

No Critical Violations

Oscar's Tavern *Retail Food: Restaurant, Eat-in*
1524 Sansom St *Philadelphia, PA 19102*

Inspection Date

7/25/07

No Critical Violations

3/27/07

2-01.1 (C) Spoiled food is present- expired eggs observed (3 dozen- exp. 3/21/07). Management instructed to initiate immediate corrective action. ORDERS: discard of eggs

19-01.1 Food establishment personnel food safety certified individual is not present- provider list & application given today.

2/7/07

2-10.2 Ice is not protected from contamination- drink ice touches cold plate & soda lines. Management instructed to initiate immediate corrective action.

Kami Sushi Express *Retail Food: Restaurant, Eat-in*
1526 Sansom St *Philadelphia, PA 19102*

Inspection Date

2/27/07

No Critical Violations

2/14/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Kami Sushi Express
1526 Sansom St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

2/8/06

No Critical Violations

10/24/05

7-01 (L) Mouse infestation is present. mouse feces observed on ledges, shelves, perimeter of establishment Management instructed to initiate immediate corrective action.

Sansom Kabob House
1526 Sansom St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

2/2/07

No Critical Violations

11/15/06

3-01.1.A Food is held at intermediate temperatures exceeding permitted time limit. Hot food appetizers are kept out of proper temperature for unknown period of time. Provide heating for hot food items; maintain food items at 140°F.
9-02.1 Employee hands are not washed prior to food handling activities. Management instructed to initiate immediate corrective action.

6/1/06

9-02.1 Employee hands are not washed prior to food handling activities. Management instructed to initiate immediate corrective action.
9-02.3 (A) Employee observed not following good hygienic personal practices:- food handling person rubbing hands on soiled apron before returning to food handling tasks. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner:- moist sponges are unapproved for untensil and equipment cleaning. Management instructed to initiate immediate corrective action.

3/14/06

9-02.1 Employee hands are not washed prior to food handling activities. Management instructed to initiate immediate corrective action.
9-02.3 (A) Employee observed not following good hygienic personal practices:- food handling person rubbing hands through hair and not washing hands before returning to food handling tasks. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided:- mens room hand sink. Management instructed to initiate immediate corrective action.

Royal Gourmet
1528 Sansom St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

12/13/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Royal Gourmet
1528 Sansom St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

10/24/05

5-01.1 Food is not protected from contamination. uncovered foods at buffet; tray of food on floor Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. German roaches noted at wooden cabinets, food tables Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. leak at 3-bay sink; leak at 2-bay. Management instructed to initiate immediate corrective action.
9-02.3 (B) Employees are smoking in uapproved areas. in kitchen Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. prep area handsink Management instructed to initiate immediate corrective action.

Sansom Grand Place
1528 Sansom St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

10/10/07

No Critical Violations

12/7/06

No Critical Violations

11/15/06

5-04.2 (A) Approved sneeze guards are not provided as required. Sneeze guards are not provided over salad/soup prep station. Management instructed to initiate immediate corrective action.

Philly Soft Pretzel Factory
1532 Sansom St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19102

Inspection Date

6/21/07

No Critical Violations

5/31/06

No Critical Violations

4/28/06

7-01 (L) Mouse infestation is present:- mouse droppings observed on floor and bottom shelf of old prep table in basement at rear and on first floor steps leading to second floor. Management instructed to initiate immediate corrective action.

3/1/06

No Critical Violations

3/1/06

No Critical Violations

2/13/06

No Critical Violations

10/28/05

No Critical Violations

Minar Palace *Retail Food: Restaurant, Eat-in*
1605 Sansom St *Philadelphia, PA 19103*

Inspection Date

12/8/05

No Critical Violations

10/7/05

9-02.1 Employee hands are not washed prior to food handling activities:- none observed. Management instructed to initiate immediate corrective action.
17-0 (B) Exterior premises provide rodent or insect attraction or harborage:- grindable garbage is being put in dumpster attracting rats. Rat droppings on ground around dumpster. CVN # 0493474-2 issued for grindable garbage in dumpster.

Giwa Restaurant *Retail Food: Restaurant, Eat-in*
1608 Sansom St *Philadelphia, PA 19103*

Inspection Date

10/25/06

No Critical Violations

9/5/06

No Critical Violations

Remedy Tea Bar *Retail Food: Restaurant, Eat-in*
1628 Sansom St *Philadelphia, PA 19103*

Inspection Date

1/16/08

No Critical Violations

11/1/06

No Critical Violations

10/19/05

No Critical Violations

Raven Lounge *Retail Food: Restaurant, Eat-in*
1718 Sansom St *Philadelphia, PA 19103*

Inspection Date

6/3/08

19-01.1 Food establishment personnel food safety certified individual is not present. Serv Safe certificate observed posted. Application was issued.

10/22/07

19-01.1 Food establishment personnel food safety certified individual is not present.

Genji *Retail Food: Restaurant, Eat-in*
1720 Sansom St *Philadelphia, PA 19103*

Inspection Date

7/2/08

2-10.2 Ice is not protected from contamination. Drink ice observed in direct contact with cold plate. Splashguard not provided between ice bin and 3 basin hand washing sink in waiter station.
2-06.4 Shellfish Purchase records/tags are not kept for 90 days- for oysters.

3-02.1 Refrigeration system does not maintain proper temperatures. Sushi refrigerator observed at 48° F during time of inspection. All potentially hazardous foods were removed.

Genji *Retail Food: Restaurant, Eat-in*
1720 Sansom St *Philadelphia, PA 19103*

Inspection Date

11/8/07

2-10.2 Ice is not protected from contamination-drink ice is in direct contact with cold plate.
2-06.4 Shellfish Purchase records/tags are not kept for 90 days- for oysters.
8-02.2 An approved air gap is not present-for drain of ice machine (elevate drain line minimum of 1 inch out of fixture, or provide backflow preventer).
9-02.1 Employee hands are not washed prior to food handling activities. None was observed. Management instructed to initiate immediate corrective action.

9/4/07

2-10.2 Ice is not protected from contamination-drink ice is in direct contact with cold plate.
2-06.4 Shellfish Purchase records/tags are not kept for 90 days- for oysters.
4-03.4 Food is stored beneath unprotected sewer lines- table with scale,walkway to walk-in, salad oil containers, & avacadoes.
8-06.1.1 (D) Soil line is in need of repair- open sewer line inlet in basement (to the side).
8-02.2 An approved air gap is not present-for drain of ice machine (elevate drain line minimum of 1 inch out of fixture, or provide backflow preventer).

9/4/07

2-10.2 Ice is not protected from contamination-drink ice is in direct contact with cold plate.
2-06.4 Shellfish Purchase records/tags are not kept for 90 days- for oysters.
4-03.4 Food is stored beneath unprotected sewer lines- table with scale,walkway to walk-in, salad oil containers, & avacadoes.
8-06.1.1 (D) Soil line is in need of repair- open sewer line inlet in basement (to the side).
8-02.2 An approved air gap is not present-for drain of ice machine (elevate drain line minimum of 1 inch out of fixture, or provide backflow preventer).

Genji II *Retail Food: Restaurant, Eat-in*
1720 Sansom St *Philadelphia, PA 19103*

Inspection Date

11/2/06

No Critical Violations

11/2/05

No Critical Violations

La Creperie Cafe *Retail Food: Restaurant, Eat-in*
1722 Sansom St *Philadelphia, PA 19103*

Inspection Date

7/2/08

5-01.1 Food is not protected from contamination. Dead flies observed on light shield over food in kitchen food prep area.
7-01 (L) Mouse infestation is present. Fresh mouse droppings observed on kitchen floor/storage shelves, and in back storage ares on first floor.
19-01.1 Food establishment personnel food safety certified individual is not present. Individual with a current valid city certificate must be present during times of operation and preparation.
19-04 Food establishment personnel food safety certificate is expired (July 1, 2006). Post original copy of a current city food safety certificate.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

La Creperie Cafe
1722 Sansom St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

5/19/08

3-02.1 Refrigeration system does not maintain proper temperatures. Refrigeration unit in kitchen observed at 58° F. Milk temperature observed at 52° F.
7-01 (L) Mouse infestation is present. Fresh mouse droppings observed on kitchen floor/storage shelves.
12-01.5.B (5) Hot water at hand washing sink is not provided. Hot water not present for kitchen hand washing sink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Serv Safe certificate observed posted. Application was issued.

2/27/07

7-01 (L) Mouse infestation is present. Mouse droppings observed on floors at bar counter, and on floors in kitchen.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths are not stored in a sanitizing solution.
19-01.1 Food establishment personnel food safety certified individual is not present.

2/14/06

No Critical Violations

Great Tea International Co.
1724 Sansom St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

11/1/07

No Critical Violations

11/2/06

No Critical Violations

11/22/05

No Critical Violations

Philly Falafel
1740 Sansom St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

12/21/06

No Critical Violations

12/6/05

No Critical Violations

Barrister's Bar & Grille
1823 Sansom St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

8/28/07

No Critical Violations

Barrister's Bar & Grille *Retail Food: Restaurant, Eat-in*
1823 Sansom St *Philadelphia, PA 19103*

Inspection Date

5/7/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Potentially hazardous foods were observed with a core temperature of 60°F Since it is unclear as to how long these foods were out of temperature, these foods must be discarded. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. The two door refrigeration unit that held the out of temperature foods to be discarded had an observed internal temperature of 60°F. Do not use this unit until repaired. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse droppings observed on floor along walls and in corners in dry food storage areas. Management instructed to initiate immediate corrective action.
10-05.1 (B) Warewasher does not maintain proper washing and sanitizing temperatures. The data plate of the low temperature dish machine requires the wash and final rinse temperatures to be a minimum of 120°F. The highest observed temperature was 110°F Management instructed to initiate immediate corrective action.
10-05.2 (B) Warewasher final cycle is not properly timed. The data plate on the ware washer requires the final rinse cycle to be at least 30 seconds, 19 seconds was observed. Management instructed to initiate immediate corrective action.

5/7/07

7-01 (L) Mouse infestation is present. Mouse droppings observed on floor along walls and in corners in dry food storage areas. Management instructed to initiate immediate corrective action.
10-05.1 (B) Warewasher does not maintain proper washing and sanitizing temperatures. The data plate of the low temperature dish machine requires the wash and final rinse temperatures to be a minimum of 120°F. The highest observed temperature was 110°F Management instructed to initiate immediate corrective action.
10-05.2 (B) Warewasher final cycle is not properly timed. The data plate on the ware washer requires the final rinse cycle to be at least 30 seconds, 19 seconds was observed. Management instructed to initiate immediate corrective action.

1/29/07

9-02.2 (A) Employee hand wash frequency is inadequate. Food handling employees must keep hands clean at all times. Management instructed to initiate immediate corrective action.

Roya *Retail Food: Restaurant, Eat-in*
1823 Sansom St *Philadelphia, PA 19104*

Inspection Date

7/7/05

No Critical Violations

Oh! Shea's Pub *Retail Food: Restaurant, Eat-in*
1901 Sansom St *Philadelphia, PA 19103*

Inspection Date

11/13/07

19-01.3 Food establishment personnel food safety certificate is not posted.

10/13/06

No Critical Violations

10/25/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Home Sweet Home Brew
2008 Sansom St

Retail Food: General Convenience
Philadelphia, PA 19103

Inspection Date

9/20/07
No Critical Violations

9/19/06
No Critical Violations

9/6/05
No Critical Violations

The Social Club
2009 Sansom St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

2/9/07
No Critical Violations

Roxy Theatre
2023 Sansom St

Retail Food: General Convenience
Philadelphia, PA 19103

Inspection Date

10/15/07
No Critical Violations

10/16/06
No Critical Violations

9/27/05
No Critical Violations

Gioa Mia
2025 Sansom St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103441

Inspection Date

10/15/07
No Critical Violations

10/12/06
No Critical Violations

7/1/06
12-01.5.B (5) Hot water at hand washing sink is not provided. Only cold water was provided for handwashing.

New York Cafe Lounge
2027 Sansom St

Retail Food: Restaurant, Private Club
Philadelphia, PA 19103

Inspection Date

12/9/05
No Critical Violations

Helium Comedy Club
2031 Sansom St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

Helium Comedy Club
2031 Sansom St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

4/11/08

No Critical Violations

3/13/08

3-02.1 Refrigeration system does not maintain proper temperatures. Refrigerator in kitchen area observed at 50° F during time of inspection.
7-01 (L) Mouse infestation is present. Several fresh mouse droppings observed in kitchen and basement Prep areas. Dead mouse observed under water in warmer unit.
12-01.5.B (5) Hot water at hand washing sink is not provided. Hot water not present in basement hand washing sink. Management instructed to initiate immediate corrective action.

Sansom Street Sushi Delights
2035 Sansom St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

12/21/06

No Critical Violations

12/9/05

No Critical Violations

Vic Sushi Bar
2035 Sansom St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

8/22/07

No Critical Violations

4/5/07

19-01.1 Food establishment personnel food safety certified individual is not present. Owner is scheduled to take test March 5, 2007 in chinese at Bucks County Community College.

2/23/07

19-01.1 Food establishment personnel food safety certified individual is not present. Owner is scheduled to take test March 5, 2007 in chinese at Bucks County Community College.

Porcini
2048 Sansom St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

7/10/07

No Critical Violations

Day by Day
2101 Sansom St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

10/1/07

No Critical Violations

9/27/06

No Critical Violations

9/1/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Senior Care of Center City — *Institution: Adult, Adult Day Care*
2115 Sansom St — *Philadelphia, PA 19103*

Inspection Date

4/9/08

7-01 (L) Mouse infestation is present. Fresh mouse droppings observed in storage area, kitchen, and basement area.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Valid Serv Safe certificate observed posted.

2/6/07

No Critical Violations

2/2/06

No Critical Violations

Pagoda Noodle Cafe — *Retail Food: Restaurant, Eat-in*
125 Sansom Wk — *Philadelphia, PA 19106*

Inspection Date

8/28/06

No Critical Violations

8/11/05

No Critical Violations

Hot Dog Cart-000498 — *Retail Food: Mobile Food Vendor*
1300 Sanson St — *Philadelphia, PA*

Inspection Date

5/19/06

No Critical Violations

Joo Young, Inc. — *Wholesale: Processor*
2144 W Sedgley Av — *Philadelphia, PA 19130253*

Inspection Date

3/28/08

2-01.4 Food is not properly labeled/packaged. Provide "Keep Refrigerated" statement on label where needed.
8-06.1.1 (C) Drain line is in need of repair. Open port by loading dock. Shared hand sink drains to floor drain. Provide a direct drain connection.
9-04 (A) Sponges are used in an unapproved manner. Sponges used to wipe containers. Provide wiping cloths stored in a sanitizing solution.
10-01.1 (A) An approved equipment and utensil washing sink is not provided. None provided for small utensils, knives, etc.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. No sanitizer present. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

Chef's Market — *Retail Food: Restaurant, Eat-in*
231 South St — *Philadelphia, PA 19106450*

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Chef's Market
231 South St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 1910645(

Inspection Date

6/26/08

8-01.2 (C) Hot water is not provided(hand sink on the first floor). Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection.Required splash guards are need at he front prep area's hand sink first floor,deli area, baker's area, and upstair's cooking area's three basin sink and food prep table,and three basin sink and food prep sink. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. The sanitarian observed employee wearing gloved to prevent from washing hands. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination.Scoop handle tounhing patrons ice.
3-01.1 (A) Potentially hazardous food is stored at improper temperature (cooked chicken 120°F). Management instructed to initiate immediate corrective action.
2-01.1 (B) Adulterated or unwholesome food is present. Dented cans observed in storge area. Management instructed to initiate immediate corrective action.
4-03.4 Food is stored beneath unprotected sewer lines or dripping water lines Leaking ceiling over food prep tables (first floor salad prep area). Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures (deli case 55°F). Management instructed to initiate immediate corrective action.
6-01.2 (B) Food utensils and contact surfaces are not cleaned and sanitized. The sanitiarian observed employees rinsing off knife and reusing utensil. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Dropings noted around the perimeters of the floor in bakery, upstairs cooking area, and storage areas. Management instructed to initiate immediate corrective action.

6/10/07

19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. Owner could not present any at time of inspection. Management instructed to initiate immediate corrective action.

6/20/06

No Critical Violations

Haagen Dazs #440
242 South St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 1910642(

Inspection Date

10/30/07

No Critical Violations

Haagen Dazs #440
242 South St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 1910642(

Inspection Date

9/24/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. A completely filled gallon container of milk, a half filled gallon container of milk, and two canisters of whipped cream were measured at 54.6°F, 56.0°F, and 62.2°F, respectively (internal temperatures). All of these items were discarded.
3-02.1 Refrigeration system does not maintain proper temperatures. The refrigeration system located in front of the basement stairs was measured at 53°F at its coldest. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Several mouse droppings were observed on the basement floor perimeters and rear storage area floor perimeters. A dead mouse was observed on a wooden spring trap on the basement floor next to one of the hot water heaters. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. A current ServSafe certificate is posted, but a city certificate has not been obtained.

7/10/06

No Critical Violations

Steaks on South
308 South St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 1910645(

Inspection Date

8/22/07

No Critical Violations

7/13/07

19-01.1 Food establishment personnel food safety certified individual is not present. Moises Candray (manager) has successfully completed a Servsafe course. A city certificate has not been obtained.

5/29/07

19-01.1 Food establishment personnel food safety certified individual is not present. Moises Candray (manager) has provided proof that he has enrolled in an upcoming ServSafe course. (6/11/07 & 6/18/07)

4/30/07

3-02.1 Refrigeration system does not maintain proper temperatures. The deli cold table across from the grill was measured at 69° F.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit.
12-01.5.B (5) Hot water at hand washing sink is not provided: in all bathrooms. Hot water was measured at 90° F. Maintain hot water between 110°F and 125°F.
19-01.1 Food establishment personnel food safety certified individual is not present.

7/1/06

12-01.5.B (5) Hot water at hand washing sink is not provided. Only cold water was available for handwashing.

1/27/06

No Critical Violations

Vinnie Amato's
308 South St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 1910645(

Inspection Date

10/4/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Philadelphia Deli
410 South St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106450

Inspection Date

6/30/08

No Critical Violations

9/27/07

No Critical Violations

8/23/06

No Critical Violations

7/11/06

7-01 (L) Mouse infestation is present. both fresh and old mouse droppings observed, both 1st floor & basement; also on ledges in basement Management instructed to initiate immediate corrective action.

4/20/06

No Critical Violations

3/1/06

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Presired packages of various lunchmeats observed @ 50°F. Management instructed to initiate immediate corrective action.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Approximately 10 165 of cooked hashbrorrns observed at 100 °F. Management initiated immediate corrective action. Food item discarded/destroyed in an approved manner.
7-01 (L) Mouse infestation is present. Mouse feces observed along walls in kitchen and on shelves in bsmt. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided @ 1 side of utensil sink- hot side. Management instructed to initiate immediate corrective action.

Dairy Queen
514 South St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106283

Inspection Date

6/3/08

19-01.1 Food establishment personnel food safety certified individual is not present.safe serv certificate noted but no city's certificate.
5-04.2 (A) Approved sneeze guards are not provided as required (at both hand sinks in the retail area next to milkshake.

4/15/08

19-01.1 Food establishment personnel food safety certified individual is not present.safe serv certificate noted but no city's certificate.
7-01 (L) Mouse infestation is present. Dropings noted on shelves where disposable food containers are stored. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination- chemicals stored above flavor syrups. Mice droping noted around the perimeters of the food prep area and storage area.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths not stored ina sanitizer. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required (at both hand sinks in te retail area next to milkshake.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The employee is unfamiliar with wash/rinse/sanitize procedures. Management instructed to initiate immediate corrective action.

Dairy Queen *Retail Food: Restaurant, Eat-in*
514 South St *Philadelphia, PA 19106285*

Inspection Date

4/10/08

19-01.1 Food establishment personnel food safety certified individual is not present.safe serv certificate noted but no city's certificate.
8-06.1.1 (D) Soil line is in need of repair- soil/sewer line leak in the basement (crack in pipe- management was aware of this issue and continued to operate). Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Dropings noted on shelves where disposable food containers are stored. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination- chemicals stored above flavor syrups. Mice droping noted around the perimeters of the food prep area and storage area.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths not stored ina sanitizer. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required (at both hand sinks in te retail area next to milkshake.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The employee is unfamiliar with wash/rinse/sanitize procedures. Management instructed to initiate immediate corrective action.

3/1/07

No Critical Violations

2/27/07

19-01.1 Food establishment personnel food safety certified individual is not present.
8-06.1.1 (D) Soil line is in need of repair- soil/sewer line leak in the basement (crack in pipe- management was aware of this issue and continued to operate). Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination- chemicals stored above flavor syrups.

12/15/06

No Critical Violations

8/30/05

No Critical Violations

8th Street Variety *Retail Food: General Convenience*
746 South St *Philadelphia, PA*

Inspection Date

2/6/06

No Critical Violations

Empire Food *Retail Food: Prepared Food Take-Out*
746 South St *Philadelphia, PA 19106*

Inspection Date

5/23/06

10-01.1 (A) An approved equipment and utensil washing sink is not provided. Needed for sanitizing slushy machine parts.

Empire Foods *Retail Food: Grocery Market*
746 South St *Philadelphia, PA 19106*

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Empire Foods *Retail Food: Grocery Market*
746 South St *Philadelphia, PA 19106*

Inspection Date

3/7/08

19-01.1 Food establishment personnel food safety certified individual is not present. A copy of a certificate was present however, the fod cerified person was not present.

12/5/07

19-01.1 Food establishment personnel food safety certified individual is not present. Anse Ali, the owner, stated that he is enrolled in a ServSafe course that will begin 12/11/07.

10/1/07

19-01.1 Food establishment personnel food safety certified individual is not present.

Empire Foods II *Retail Food: Grocery Market*
746 South St *Philadelphia, PA 19106*

Inspection Date

11/10/06

No Critical Violations

CyberCafe *Retail Food: Prepared Food Take-Out*
1046 South St *Philadelphia, PA 19107*

Inspection Date

1/18/06

No Critical Violations

9/1/05

No Critical Violations

Pumpkin *Retail Food: Restaurant, Eat-in*
1713 South St *Philadelphia, PA 19103*

Inspection Date

5/16/08

No Critical Violations

5/8/08

7-01 (L) Mouse infestation is present. Fresh mouse droppings observed on basement floor.

4/9/08

7-01 (L) Mouse infestation is present. Fresh mouse droppings observed on basement floor.

1/20/06

No Critical Violations

Adam's Express *Retail Food: Prepared Food Take-Out*
1741 South St *Philadelphia, PA 19103*

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Adam's Express
1741 South St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

5/8/08

3-02.1 Refrigeration system does not maintain proper temperatures. Refrigeration unit observed at 50° F during time of inspection. Internal temperature of Yogurt observed at 53° F. All potentially hazardous foods are to be removed.
4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard not present between food prep table and single basin sink.
5-04.2 (A) Approved sneeze guards are not provided as required. Sneeze guard not present for deli scale.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Items observed stored in 3 basin sink. Rust formation observed in basins. Inadequate number of sink stoppers provided. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Management instructed to initiate immediate corrective action.

3/13/08

5-04.2 (A) Approved sneeze guards are not provided as required. Sneeze guard not present at deli scale.
4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard not present between food prep table and single basin sink.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Equipment is washed and rinsed only. Sanitarian instructed management how to properly wash, rinse, and sanitize equipment. Orders: Remove storage from 3 basin sink. Eliminate rust formation in basins. Provide an approved sanitizer and sink stoppers. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Management instructed to initiate immediate corrective action.

12/28/07

19-01.1 Food establishment personnel food safety certified individual is not present -- Certified individual to be present during all hours of operation is required. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated -- Utensil sink obstructed from article storage. Management instructed to initiate immediate corrective action.

12/7/06

No Critical Violations

11/15/06

10-01.1 (B) An approved sink for manual washing and sanitization is not provided.The three bay sink provided is a non NSF utensil sink with welded seams. Provide an approved three bay NSF stainless steel utensil sink with bays large enough so the largest utensil/equipment unit can be fully immersed in the bay. Management instructed to initiate immediate corrective action.

8/22/06

No Critical Violations

8/31/05

2-01.1 (A) Food is not from an approved source----no receipts shown for pkgd. fruit salads and baked desserts stored in reach-in unit.
2-01.4 Food is not properly labeled/packaged-----for above described items.

Chinatown Learning Center
1034 Spring St

Institution: Child, Child Care Centers
Philadelphia, PA 19107

Inspection Date

9/4/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Chinese Learning Center
1034 Spring St

Institution: Child, Child Care Centers
Philadelphia, PA 19107

Inspection Date

7/23/07

19-01.1 Food establishment personnel food safety certified individual is not present. Management has successfully completed a ServSafe class, but has yet to receive the course certificate.

5/3/07

19-01.1 Food establishment personnel food safety certified individual is not present.

4/19/06

No Critical Violations

Delilah's Den
100 Spring Garden St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

3/4/07

No Critical Violations

3/17/06

No Critical Violations

1/27/06

2-10.2 Ice is not protected from contamination.
-canned beverages stored in drinking ice; bar areas
-provided a partition between drinking ice and cold plate/beverage lines
Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Observed in 1/4 bar service areas surrounding beverage holster. Management instructed to initiate immediate corrective action.
8-01.2 (B) Cold water is not provided at bar 3 bay sink; 1/4 service areas. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Large multi-use wares being cleaned in 1 bay food prep sink. Warewashing must be conducted in 3 bay sink w/ proper setup; wash->rinse->sanitize->air dry. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided at bar hand sink; 1/4 bar areas. Management instructed to initiate immediate corrective action.

Z-Bar
100 Spring Garden St

Retail Food: Restaurant, Private Club
Philadelphia, PA 19123312

Inspection Date

7/31/07

No Critical Violations

3/30/07

19-01.1 Food establishment personnel food safety certified individual is not present. NOTE: NO KITCHEN AND NO FOOD PRP/SERVE. Valid servsafe certificate noted posted at this time of inspection.

3/24/06

No Critical Violations

M & P Newstand
130 Spring Garden St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19123

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

M & P Newstand
130 Spring Garden St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19123

Inspection Date

3/25/08
No Critical Violations

4/2/07
No Critical Violations

5/30/06
No Critical Violations

Tasty Steaky #1000
152 Spring Garden St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19123

Inspection Date

4/8/08
No Critical Violations

10/4/07
No Critical Violations

10/4/07
No Critical Violations

Club Cafe
200 Spring Garden St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

7/28/08
No Critical Violations

6/13/08
19-01.1 Food establishment personnel food safety certified individual is not present. SafeServ course certificate available. City certificate available, but the person is not present.

Authenic Bartending School
201 Spring Garden St

Retail Food: Vending Machine
Philadelphia, PA 19123

Inspection Date

10/17/07
No Critical Violations

Denise's Soul Food
300 Spring Garden St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19123

Inspection Date

11/6/06
No Critical Violations

5/16/06
No Critical Violations

Tom Ryan's Snack Bar--4th Floor SSA.
300 Spring Garden St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Tom Ryan's Snack Bar--4th Floor SSA.
300 Spring Garden St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

5/22/06
No Critical Violations

John,s Lunch 000386
302 Spring Garden St

Retail Food: Mobile Food Vendor
Philadelphia, PA

Inspection Date

7/27/05
No Critical Violations

7/27/05
No Critical Violations

George & Blondy Lunch Cart # 000158
306 Spring Garden St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19123

Inspection Date

5/27/08
No Critical Violations

10/10/06
No Critical Violations

Rosa Diner #000972
308 Spring Garden St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19123

Inspection Date

7/15/08
No Critical Violations

Rosie City Diner #2_000972
308 Spring Garden St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19123

Inspection Date

4/24/08
No Critical Violations

8/24/07
No Critical Violations

Dunkin Donuts
329 Spring Garden St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

7/29/08
No Critical Violations

8/30/07
No Critical Violations

7/30/07
No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Dunkin Donuts
329 Spring Garden St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

7/3/06

No Critical Violations

6/21/06

No Critical Violations

China House
331 Spring Garden St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19123

Inspection Date

5/7/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Eggs are at 44°F.
5-01.1 Food is not protected from contamination, uncovered in refrigeration units.
7-01 (A) Fly infestation is present. Live flies are present.
7-01 (J) Other flying insect infestation is present in the kitchen and toilet room.
7-01 (L) Mouse infestation is present. A dead mouse is on the floor. Mouse excreta is on the floor, table tops, table shelves, cutting board, counter surfaces and in food film box.
8-06.1.1 (A) Liquid waste(standing mop water) is not disposed of properly.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Sanitizer is not provided.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Drain stoppers are lacking at the utensil sink.
11-03.0 Equipment design does not preclude food contamination. Bulk food is scooped with containers.
19-01.1 Food establishment personnel food safety certified individual is not present.
19-04 Food establishment personnel food safety certificate is expired.

4/7/08

19-04 Food establishment personnel food safety certificate is expired.
Expired 2006.
Blank renewal form issued
4/7/2008
additional time granted.

4/7/08

19-04 Food establishment personnel food safety certificate is expired.
Expired 2006.
Blank renewal form issued
4/7/2008
additional time granted.

11/6/07

19-01.1 Food establishment personnel food safety certified individual is not present.

11/6/07

19-01.1 Food establishment personnel food safety certified individual is not present.

10/17/07

7-01 (A) Fly infestation is present.
FLY INFESTATION OBSERVED IN REAR STORE ROOM. Management refused to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

2/22/07

No Critical Violations

7/31/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

China House
331 Spring Garden St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19123

Inspection Date

8/10/05

No Critical Violations

7/8/05

5-01.1 Food is not protected from contamination----several foods in walk-in refrigerator observed not covered to prevent potential cross-contamination.
7-01 (A) Fly infestation is present------several domestic type flies noted flying in food storage and prep/serving areas.
7-01 (L) Mouse infestation is present-----numeous fresh and old mouse droppings noted under and behind kitchen equipment, particularly on floor perimeters.
9-04 (B) Wiping cloths are used in an unapproved manner---due to several dirty moist wiping clothes observed not stored in sanitizing solution between us.

Museum Deli
333 Spring Garden St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123333

Inspection Date

2/25/08

No Critical Violations

7/30/07

No Critical Violations

8/3/06

5-01.1 Food is not protected from contamination-----fresh/raw vegetable/salad preparation food worker index finger noted wrapped around with bandaid with no protective gloves or appropriate food handling device---- this is a potential source of cross-contamination.
7-01 (L) Mouse infestation is present------fresh and old mouse droppings still noted under and behind chip/snks storage racks, especially in front food storage/display areas.
9-04 (B) Wiping cloths are used in an unapproved manner-----3 moist white wiping clothes noted on top raw vegetable salad preparation cutting board on food preparation counter by food prep sink observed not stored in sanitizing solution[s] between use at the time of this inspection.

7/12/06

5-01.1 Food is not protected from contamination-----edge of vegetable cutting and preparation sink observed laden with moldy-like black stains, this is a potential source of cross-contamination.
7-01 (A) Fly infestation is present---large flies noted in customer ood service area.
7-01 (L) Mouse infestation is present------fresh and old mouse droppings noted under and behind storage equipment, especially inrer food storage room and rear office.

8/9/05

No Critical Violations

7/8/05

7-01 (L) Mouse infestation is present-------due to fresh and old mouse droppings under and behind cabinet under food prep/serving areas and under the sink.
9-04 (B) Wiping cloths are used in an unapproved manner-----white moist wiping clothes noted on food prep/serving countertops observed not stored in sanitizing solution between use.

Plaza Pizza
337 Spring Garden St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

Plaza Pizza
337 Spring Garden St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

7/28/08

5-01.1 Food is not protected from contamination uncovered in the walk-in refrigerator.
7-01 (L) Mouse infestation is present. Mouse excreta is on the floor near the utensil sink.
8-06.1.1 (A) Liquid waste(standing mop water) is not disposed of properly.
19-01.1 Food establishment personnel food safety certified individual is not present.

6/2/08

No Critical Violations

1/4/08

No Critical Violations

10/26/07

No Critical Violations

10/22/07

No Critical Violations

9/10/07

7-01 (A) Fly infestation is present and observed in food prep areas. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Employee observed washing large multi-use equipment without sanitizing; no stoppers for 3 bay sink. Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sink is not provided in main food prep area. Management instructed to initiate immediate corrective action.
12-02.2 (A) Hand washing sink is not readily available for use. Rear prep area hand sink blocked by refrigeration unit and warewashing machine; spout not provided. Management instructed to initiate immediate corrective action.

Plaza Pizza,Inc.
337 Spring Garden St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

8/2/07

No Critical Violations

2/26/07

12-01.5.B (5) Hot water at hand washing sink is not provided. Hot water still noted not provided in both male/female toilet room handwashing sink at the time of this inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. None present at time of this time of inspection.
19-01.3 Food establishment personnel food safety certificate is not posted. None posted or provided at the time of this inspection.

2/2/07

12-01.5.B (5) Hot water at hand washing sink is not provided. At both male and female toiletroom atthe time of this inspection.

12/19/06

No Critical Violations

11/14/06

9-04 (B) Wiping cloths are used in an unapproved manner. Several moist and stained wiping cloths noted on top food preparation tables and counters in kitchen food preparation and serving area, observed not stored in sanitizing solution between use at the time of this inspection.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Plaza Pizza,Inc.
337 Spring Garden St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

9/19/05

No Critical Violations

8/11/05

7-01 (A) Fly infestation is present-----numerous domestic type flies still noted actively flying an perhing on food items and euipment in food storage and kitchen food prep and serving area.
9-04 (B) Wiping cloths are used in an unapproved manner----white moist wiping clothes still noted on food prep counters/tables observed not stored in sanitizing solution between use.
11-01.1 (B) Food equipment is improperly operated---gas range noted in rear walk-in refrigerator room next sliding door standup refrigerator without adequate exhaust/ventilation system. Presently, gas range stands separately next to wall wihout NSF approprately pproved exhaust hood.
Note: Interview with Manager indicate gas range was brought in less than one week ago.
States, proposed instalation of an exhaust hood.
18-01.1 Alteration began prior to plan submission and approval.
Noted installed commercial gas range where none existed at rear food storage/prep area.

7/8/05

7-01 (A) Fly infestation is present-----domestic type flies noted actively flying in food storage and prep/serve area.
7-01 (L) Mouse infestation is present-----several fresh and old mouse droppings observed under and behind kitchen storage equipment in rear area.
9-04 (B) Wiping cloths are used in an unapproved manner----white moist wiping clothes noted on food prep counters/tables observed not stored in sanitizing solution between use.

Rite Aid
339 Spring Garden St

Retail Food: General Convenience
Philadelphia, PA 19123371

Inspection Date

6/12/08

No Critical Violations

6/22/07

No Critical Violations

8/1/06

No Critical Violations

8/11/05

No Critical Violations

Anong,s 000969
400 Spring Garden St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19123

Inspection Date

4/10/06

No Critical Violations

Anong's 000969
400 Spring Garden St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19123

Inspection Date

11/3/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Main Ktchen #000969
396 Spring Garden St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19123

Inspection Date

5/30/08

No Critical Violations

3/20/07

No Critical Violations

Spring Garden Market
400 Spring Garden St

Retail Food: Supermarket
Philadelphia, PA 19107

Inspection Date

11/19/07

No Critical Violations

11/14/07

11-09.3 Food equipment is not properly installed. Floor drains are present in Walk-in coolers
Management instructed to initiate immediate corrective action.

Spring Garden Restaurant
400 Spring Garden St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

6/21/07

No Critical Violations

11/3/06

No Critical Violations

11/22/05

No Critical Violations

10/18/05

3-01.1 (A) Potentially hazardous food is stored at improper temperature----two tray of fresh eggs at ambient temperature of 80°F observed sitting on to counter on grill in food preparation and serving area at time of inspection.
Interview with owner's son/foodworker states said eggs were placed there about prior to this inspection.
7-01 (D) Roach infestation is present-----several live roaches at various life stages observed inside sugar box sitting on food storage counter in rear food stoage area.

7/13/05

No Critical Violations

Silk City
435 Spring Garden St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

1/10/07

No Critical Violations

10/7/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Silk City — *Retail Food: Restaurant, Eat-in*
435 Spring Garden St — *Philadelphia, PA 19123*

Inspection Date

8/18/05

3-01.1 (A) Potentially hazardous food is stored at improper temperature----four trays of fresh/raw eggs noted on countertops/shelving next to grill at ambient temperature of 85°F at the time of this inspection.
4-01.1 (A) Food/Food service article storage does not provide protection-----a tray ontaining ready-to-eat bowls of foods noted sitting on countertop next to raw fish or chicken waste water.
5-01.1 Food is not protected from contamination----several foods and foods related items observed not covered to prevent cross contamination.
7-01 (A) Fly infestation is present---several domestic types noted in front customer dinning /kitchen and rear areas.

Silk City Restaurant & Bar — *Retail Food: Restaurant, Eat-in*
435 Spring Garden St — *Philadelphia, PA 19123*

Inspection Date

6/1/07

No Critical Violations

5/25/07

8-01.2 (B) Cold water is not provided. At basement prep sink.
8-01.2 (C) Hot water is not provided at basement prep sink.
12-01.5.B (5) Hot water at hand washing sink is not provided at middle toilet room in diner area.
19-01.1 Food establishment personnel food safety certified individual is not present. ServSafe & city certificate application receipt on premises.

Spring Garden Dollar Warehouse — *Retail Food: General Convenience*
501 Spring Garden St — *Philadelphia, PA 19123*

Inspection Date

7/3/08

No Critical Violations

6/4/08

12-01.5.B (5) Hot water at hand washing sink is not provided. In employee bathroom.

9/12/07

No Critical Violations

11/3/06

No Critical Violations

1/13/06

No Critical Violations

Transit — *Retail Food: Restaurant, Private Club*
600 Spring Garden St — *Philadelphia, PA 19123*

Inspection Date

7/26/07

No Critical Violations

6/23/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Palmer Social Club
601 Spring Garden St

Retail Food: Restaurant, Private Club
Philadelphia, PA 19123

Inspection Date

3/28/07
No Critical Violations

3/23/07
No Critical Violations

2/16/06
No Critical Violations

German Society Of Pennsylvania
615 Spring Garden St

Retail Food: Restaurant, Private Club
Philadelphia, PA 19123

Inspection Date

3/5/08
No Critical Violations

2/16/07
No Critical Violations

3/3/06
No Critical Violations

8/19/05
No Critical Violations

American Red Cross
700 Spring Garden St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

1/11/08
No Critical Violations

2/12/07
No Critical Violations

3/9/06
No Critical Violations

Siam Lotus Restaurant
931 Spring Garden St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

4/10/08
2-10.2 Ice is not protected from contamination. Bottles and cans are in an ice bin.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Raw eggs are at 54°F.
3-02.1 Refrigeration system does not maintain proper temperatures. A walk-in refrigerator is at 44°F.
5-01.1 Food is not protected from contamination, uncovered in refrigerators.
7-01 (D) Roach infestation is present at both levels. Live roaches are on glue boards.
7-01 (L) Mouse infestation is present at both levels. Mouse excreta is on a shelf at the first floor. A dead mouse is on a glue board in the cellar.
8-06.1.1 (A) Liquid waste(standing mop water) is not disposed of properly.
19-01.1 Food establishment personnel food safety certified individual is not present.

9/4/07
19-01.1 Food establishment personnel food safety certified individual is not present at the time of this inspection. Expired city food safety certificate provided.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Siam Lotus Restaurant
931 Spring Garden St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

12/8/06

No Critical Violations

10/10/06

No Critical Violations

10/4/05

9-04 (B) Wiping cloths are used in an unapproved manner---one moist wiping cloth noted on food prep and cutting board placed across 3 bay sink and other observed on to 3 bay sink.
7-01 (L) Mouse infestation is present-----due to several fresh and old mouse droppings noted under and behind storage equipment particularly under condiments and spice storage racks, under utility sink, under steps in basement area/under and behind storage equipment in food preparation kitchen.

8/24/05

4-01.1 (A) Food/Food service article storage does not provide protection---3 pots of soups or sours noted under gas range noted not covered.
7-01 (A) Fly infestation is present---in kitchen and basement areas.
9-04 (B) Wiping cloths are used in an unapproved manner---moist wiping clothes noted on food prep tables and counters tops in kitchen area.
2-10.2 Ice is not protected from contamination------soda bottles observed stored in ice in ice maker machine/scoop in direct contact with ice.

Sazon Restaurant & Cafe
939 Spring Garden St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

1/11/08

2-01.4 Food is not properly labeled/packaged. Sauces in refrigeration units; provide preparation and expiration dates. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Approx. 150lbs of various foods and meats stored in refrigeration units recorded at 48° & 51°F. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. Walk-in box (51°F) and bainemarie 48°F. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present for food prep sink. Provide a indirect drain line for food prep sink; provide at least a one inch gap. Management instructed to initiate immediate corrective action.

7/20/07

19-01.3 Food establishment personnel food safety certificate is not posted.

7/20/07

19-01.3 Food establishment personnel food safety certificate is not posted.

10/10/06

No Critical Violations

10/5/05

No Critical Violations

8/25/05

7-01 (A) Fly infestation is present----rear kitchen area.
7-01 (L) Mouse infestation is present----several fresh and old mouse droppings noted on floor corner especially under and behind ice making machine and basement stair case area/ fresh mouse hole noted behind basement step door.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Hot Dog Cart #000526 — *Retail Food: Mobile Food Vendor*
990 Spring Garden St — *Philadelphia, PA 19123*

Inspection Date

6/2/08
No Critical Violations

4/18/07
No Critical Violations

2/6/06
No Critical Violations

W.B.'s Cafe 990 — *Retail Food: Prepared Food Take-Out*
990 Spring Garden St — *Philadelphia, PA 19123*

Inspection Date

12/19/06
No Critical Violations

1/11/06
No Critical Violations

10/13/05
No Critical Violations

8/23/05
2-01.1 (A) Food is not from an approved source. Making fruit salad from whole melons, no food prep sink on premises. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. 1/2 -1/2, 44°F. Moved to refrigerator at proper temperature. Management initiated immediate corrective action.
4-03.4 Food is stored beneath unprotected sewer lines. Basement storage area.
5-01.1 Food is not protected from contamination. Slicing lunch meat and onions in basement storage area. Unfinished floor, walls and ceilng. Discontinue preparing food in basement storage area. Management instructed to initiate immediate corrective action.
8-06.1.2 (B) Indirect waste drain is not properly located. Condensation lines currently draining into 3 compartment sink from ice making machine, refrigeration units. Management instructed to initiate immediate corrective action.
12-01.5.G Hand washing reminder sign is not posted. Basement storage area. Slicing lunch meat. Discontinue food preparation in this area. Management instructed to initiate immediate corrective action.

Panaderia La Espiga — *Retail Food: Prepared Food Take-Out*
1011 Spring Garden St — *Philadelphia, PA 19123*

Inspection Date

11/14/06
No Critical Violations

10/10/06
7-01 (K) Rat infestation is present. Rat droppings observed on entire basement floor. Management instructed to initiate immediate corrective action.

10/5/05
No Critical Violations

Chef King — *Retail Food: Restaurant, Eat-in*
1013 Spring Garden St — *Philadelphia, PA 19123*

Inspection Date

Chef King
1013 Spring Garden St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

8/1/07

No Critical Violations

4/24/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. A tray of about 10 lbs of fried chicken thighs and wings at 80°F observed sitting next to desp fryer. No temperature log provided. Management instructed to initiate immediate corrective action.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. A tray of fried chickens noted measured at 80°F at time of this inspection.
5-01.1 Food is not protected from contamination. Mainly, due to mouse infestation noted at thetime of inspection.
7-01 (L) Mouse infestation is present. Due to several fresh mouse droppings still noted on floor corners and shelvings in kitchen food preparation and serving area.

3/11/07

5-01.1 Food is not protected from contamination. Mainly, due to mouse infestation noted at thetime of inspection.
7-01 (L) Mouse infestation is present. Due to several fresh mouse droppings noted on floor corners and shelvings in kitchen food preparation and serving area.

3/21/06

No Critical Violations

7/13/05

No Critical Violations

The Spaghetti Warehouse
1026 Spring Garden St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

6/12/08

5-01.1 Food is not protected from contamination uncovered in a refrigerator.
19-01.1 Food establishment personnel food safety certified individual is not present.

4/17/08

2-10.2 Ice is not protected from contamination. A pot is in an ice maker.
8-06.1.1 (A) Liquid waste(standing mop water) is not disposed of properly. An ice maker drains to the floor. The steam table leaks to the floor.
19-01.1 Food establishment personnel food safety certified individual is not present.

3/5/08

No Critical Violations

5/15/07

No Critical Violations

12/7/06

No Critical Violations

1/10/06

No Critical Violations

11/30/05

7-01 (L) Mouse infestation is present------- fresh and old mouse droopings noted on glue board and on floor corners, particularly in kitchen upstairs dry goods storage room.
9-04 (B) Wiping cloths are used in an unapproved manner----moist wipping cloth noted on food preping table next to ready-to-eat vegetable cutting board observed not stored in sanitizing solution at the time of this inspection.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Palate — *Retail Food: Restaurant, Eat-in*
1033 Spring Garden St — *Philadelphia, PA 19123*

Inspection Date

2/15/08

No Critical Violations

4/13/07

10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Dish rack used to air dry utensils is placed over 3rd sink compartment. Rehang wall mounted drying rack.
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

Spring Garden Wash & Lube — *Retail Food: General Convenience*
1111 Spring Garden St — *Philadelphia, PA 19123*

Inspection Date

7/29/08

No Critical Violations

7/30/07

No Critical Violations

8/17/06

No Critical Violations

Chosen 300 Ministries — *Institution: Adult, Other*
1116 Spring Garden St — *Philadelphia, PA 19123*

Inspection Date

8/23/05

No Critical Violations

Ellen's Child Care — *Institution: Child, Child Care Centers*
1116 Spring Garden St — *Philadelphia, PA 19123*

Inspection Date

8/23/05

No Critical Violations

Central Live Poultry Market — *Retail Food: Grocery Market*
1118 Spring Garden St — *Philadelphia, PA 19123*

Inspection Date

2/5/08

8-01.2 (A) An adequate supply of hot water is not provided.
8-01.2 (C) Hot water is not provided through out establishment. One 50 gallon gas hot water heater with a 80 gallon 1st hour rating is operational. A 50 gallon electric heater with a 67 gallon 1st hour rating is not operational. Hot water usage exceeds generating capacity.
8-06.4.3 (B) Liquid waste from waste container cleaning is not properly disposed of as sewage. Dumpster at rear leaking onto side walk. Provide sanitary drain.
13-01.1 (A) Floor is not clean. Build up of old feces, feathers & feed under cages through out establishment. Water on basement floor leaking from 1st floor.
17-0 (A) Exterior premises are not clean. Feces & feathers on front side walk. Liquid waste from dumpster on rear side walk.
17-0 (C) Exterior premises are improperly drained. Fecal material & feathers on side walk washed into street. Provide sanitary drain to dispose of cleaning waste. CVN 1015105-0 issued.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Central Live Poultry Market
1118 Spring Garden St

Retail Food: Grocery Market
Philadelphia, PA 19123

Inspection Date

6/26/07

No Critical Violations

6/22/07

19-01.1 Food establishment personnel food safety certified individual is not present.
5-01.1 Food is not protected from contamination.
- Splashguard is not provided between handsink and table/saw.
- Splashguard is not adequate size between work table & 3-compartment sink.

Spring Garden Pizza Restaurant
1139 Spring Garden St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

1/15/08

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Approx. 200lbs of various foods (raw/cooked) stored in walk-in box recorded at 46°F. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. Walk-in box recorded at 46°F. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Multi-use plates observed being wash & rinse without sanitizing; provide WASH->RINSE->SANITIZE->AIR DRY at 3 bay sink. Management instructed to initiate immediate corrective action.
19-04 Food establishment personnel food safety certificate is expired; 7/06. Management instructed to initiate immediate corrective action.

11/28/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Approx. 200lbs of various foods (raw/cooked) stored in walk-in box recorded at 52°F. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. Walk-in box recorded at 52°F. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Multi-use plates observed being wash & rinse without sanitizing; provide WASH->RINSE->SANITIZE->AIR DRY at 3 bay sink. Management instructed to initiate immediate corrective action.
19-04 Food establishment personnel food safety certificate is expired; 7/06. Management instructed to initiate immediate corrective action.

7/30/07

No Critical Violations

8/3/06

No Critical Violations

8/19/05

No Critical Violations

Rosie City Diner #000598
1201 Spring Garden St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19123

Inspection Date

4/19/07

No Critical Violations

7/5/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Rosie City Diner #000598
1201 Spring Garden St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19123

Inspection Date

3/28/06
No Critical Violations

2/28/06
No Critical Violations

TK,S 000598
1201 Spring Garden St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19123

Inspection Date

9/4/07
No Critical Violations

7/12/07
No Critical Violations

TK's 000598
1201 Spring Garden St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19123

Inspection Date

6/12/08
No Critical Violations

6/2/08
No Critical Violations

Caton Village
1239 Spring Garden St

Institution: Child, Child Care Centers
Philadelphia, PA 19123

Inspection Date

4/17/08
No Critical Violations

4/10/07
7-01 (L) Mouse infestation is present. Fresh and old mouse droppings noted in storage drawers especially under handsink.

1/10/07
No Critical Violations

4/11/06
No Critical Violations

Yum Yum Chinese Restaurant
1240 Spring Garden St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

4/16/08
No Critical Violations

2/28/08
No Critical Violations

6/26/06
No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Yum Yum Chinese Restaurant
1240 Spring Garden St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19123

Inspection Date

5/24/06

7-01 (L) Mouse infestation is present--------several fresh and old mouse droppings noted under and behind kitchen/storage room equipment.

Gaudenzia New Beginnings
1300 Spring Garden St

Institution: Adult, Personal Care Boarding Home
Philadelphia, PA 19123

Inspection Date

5/10/08

No Critical Violations

3/28/07

No Critical Violations

2/13/07

7-01 (L) Mouse infestation is present. Several fresh and old mousefeces noted on floor perimeter in food storage closet and shelvings.

1/24/06

No Critical Violations

Gaudenza House--People With Hope 8thFl.
1306 Spring Garden St

Institution: Adult, Shelter
Philadelphia, PA 19123

Inspection Date

2/13/07

No Critical Violations

1/24/06

No Critical Violations

Gaudenzia House
1306 Spring Garden St

Institution: Adult, Personal Care Boarding Home
Philadelphia, PA 19123

Inspection Date

5/10/08

No Critical Violations

Gaudenzia House/ Joy of Living 7th Floor
1306 Spring Garden St

Institution: Adult, Personal Care Boarding Home
Philadelphia, PA 19123

Inspection Date

2/13/07

No Critical Violations

1/24/06

No Critical Violations

Gaudenzia--Together House @ 2,3,4 th Fls
1306 Spring Garden St

Institution: Penal Facility
Philadelphia, PA 19123

Inspection Date

2/13/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Gaudenzia--Together House @ 2,3,4 th Fls
1306 Spring Garden St

Institution: Penal Facility
Philadelphia, PA 19123

Inspection Date

1/24/06
No Critical Violations

Kim,s #000535
1320 Spring Garden St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19123

Inspection Date

8/1/05
No Critical Violations

Kim's Lunch Truck #000535
1320 Spring Garden St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19123

Inspection Date

4/23/08
No Critical Violations

4/19/07
No Critical Violations

4/10/06
No Critical Violations

F.O.P. Hall
1336 Spring Garden St

Retail Food: Restaurant, Private Club
Philadelphia, PA 19123

Inspection Date

1/22/08
No Critical Violations

1/9/07
No Critical Violations

1/26/06
No Critical Violations

Danea's Place #000424
1400 Spring Garden St

Retail Food: Mobile Food Vendor
Philadelphia, PA 1913001

Inspection Date

7/21/05
No Critical Violations

Danea's Place #2-000490
1400 Spring Garden St

Retail Food: Mobile Food Vendor
Philadelphia, PA 0000000(

Inspection Date

8/17/05
No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Luu,s Steak Lunch Truck #000559
1400 Spring Garden St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19130

Inspection Date

7/3/06

No Critical Violations

Mike's Breakfast & Lunch Delux #000599
1400 Spring Garden St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19130

Inspection Date

6/11/07

No Critical Violations

6/11/07

No Critical Violations

So Vending #000559
1400 Spring Garden St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19130

Inspection Date

6/19/08

No Critical Violations

4/18/08

No Critical Violations

FRUIT SALAD TRUCK 000553
1406 Spring Garden St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19130400

Inspection Date

5/28/08

No Critical Violations

8/27/07

No Critical Violations

5/2/06

No Critical Violations

Fruit Salad Truck 000553
1406 Spring Garden St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19130400

Inspection Date

6/6/08

No Critical Violations

Mike's Cart #000512
1408 Spring Garden St

Retail Food: Mobile Food Vendor
Philadelphia, PA

Inspection Date

4/27/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Making Scents #000964
1440 Spring Garden St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19130

Inspection Date

7/17/06

No Critical Violations

Amerimar Net-Works Mgmt. Inc Cafe #120
1500 Spring Garden St Suite: 120

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

4/2/08

No Critical Violations

Dunkin Donuts
1500 Spring Garden St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

5/9/08

No Critical Violations

4/2/08

19-01.1 Food establishment personnel food safety certified individual is not present. Certified person not present.

12/19/07

No Critical Violations

2/19/07

No Critical Violations

7/6/06

No Critical Violations

4/27/06

No Critical Violations

Quiznos Sub
1500 Spring Garden St Suite: 102a

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

8/31/06

No Critical Violations

4/10/06

No Critical Violations

4/10/06

No Critical Violations

Quiznos Sub
1500 Spring Garden St Suite: 102a

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

5/9/08

No Critical Violations

12/28/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Quiznos Sub
1500 Spring Garden St Suite: 102a

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

4/20/07
No Critical Violations

Salad Works
1500 Spring Garden St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

5/12/08
No Critical Violations

11/23/07
No Critical Violations

1/9/07
No Critical Violations

1/3/07
No Critical Violations

Four Seasons Restaurant
1501 Spring Garden St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

5/12/08
No Critical Violations

6/7/07
No Critical Violations

8/8/06
No Critical Violations

5/25/06
No Critical Violations

John's Pizza Restaurant
1529 Spring Garden St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

John's Pizza Restaurant *Retail Food: Restaurant, Eat-in*
1529 Spring Garden St *Philadelphia, PA 19130*

Inspection Date

7/28/08

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Chicken wings, 47°F & marinating chicken breasts, 46°F in 3 door work top refrigerator. Hot sausage, 48°F & fresh sausage, 52°F in cold prep unit. Eggs, 5 dozen, 64°F; turkey bacon, 5 lbs., 55°F; turkey breast, 7 lbs, 64°F; scrapple, 2 lbs., 57°F; potato salad, 5 lbs., 62° F; pasta salad, 1 lb., 62°F. All of the above were stored in a 2 door refrigerator and discarded.
3-02.1 Refrigeration system does not maintain proper temperatures. Do not store any potentially hazardous foods in refrigeration units that do not maintain a temperature of 41°F or lower.
5-01.1 Food is not protected from contamination. Ice scoop with handle in ice. Provide holster or container to store it in. Potatos stored on floor of basement walk in.
8-06.1.1 (A) Liquid waste is not disposed of properly. Condensate from walk in box is drained to the exterior of the premises, water on floor by duct taped soil line.
8-06.1.1 (D) Soil line is in need of repair. Sump pump is plumbed to open port, duct tape on soil line in rear of 1529 basement. Provide lid for sump pit.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Washing & rinsing utensils. No sanitizing being performed. Instructed owner & dishwasher on proper technique & sink was set up the same as prior to my instructions. Management instructed to initiate immediate corrective action.
12-02.1 (A) Hand washing sink is not located for convenient use. None located in prep/ware washing area. Nearest sink in corner of service counter
19-01.1 Food establishment personnel food safety certified individual is not present.
19-04 Food establishment personnel food safety certificate is expired; 2001.

9/17/07

18-01.1 Alteration or construction began prior to plan submission and approval. Walk-in box currently being installed on 1st floor. Store expanded over into next building.
19-04 Food establishment personnel food safety certificate is expired; 2001.

6/7/07

19-04 Food establishment personnel food safety certificate is expired; 2001.

2/28/07

19-04 Food establishment personnel food safety certificate is expired; 2001.

1/31/07

7-01 (L) Mouse infestation is present.
Mice droppings observed on basement floor by freezer , cellar steps. Management instructed to initiate immediate corrective action.

1/31/07

7-01 (L) Mouse infestation is present.
Mice droppings observed on basement floor by freezer , cellar steps. Management instructed to initiate immediate corrective action.

4/19/06

No Critical Violations

Nathaniel's Food Cart *Retail Food: Mobile Food Vendor*
1532 Spring Garden St *Philadelphia, PA*

Inspection Date

5/3/06

8-06.1.1 (C) Drain line is in need of repair. Leak at drain line from hand sink.
12-01.5.B (5) Hot water at hand washing sink is not provided.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Nathaniel's Food Cart #000986
1532 Spring Garden St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19130

Inspection Date

7/18/06

No Critical Violations

Yamassee Nation
1532 Spring Garden St

Retail Food: Mobile Food Vendor
Philadelphia, PA

Inspection Date

7/25/05

8-06.1.1 (C) Drain line is in need of repair. Drain from insulated cold storage compartment is slow. Can not determine if melted ice discharges to waste tank.
12-01.5.B (5) Hot water at hand washing sink is not provided.
12-02.1 (A) Hand washing sink is not located for convenient use. Top of sink is approximately 1 foot above floor and 9 inches below griddle.
20-01.1 Liquid waste storage tank for vending unit is not provided. Trough for coffe urn not plumbed to waste water storage tank.

Long River Restaurant
1543 Spring Garden St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

7/24/08

4-01.1 (A) Food/Food service article storage does not provide protection. Uncovered food in in prep area, freezers and walk-in box.
4-02.1 Raw or unwashed food is not stored below ready-to-eat food. In cold prep unit. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Open bag of brown rice in basement area. Fryer oil has no visible depth. Management instructed to initiate immediate corrective action.
6-01.1 Food preparation is not conducted in an approved food preparation sink. Raw chicken is being cleaned in 3 bay compartment sink that has a direct drain line. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Management instructed to initiate immediate corrective action.

3/11/08

No Critical Violations

12/28/07

4-01.1 (A) Food/Food service article storage does not provide protection. Rice storage containers where observed without lids in basement. Open rodenticide is being used in this area.
5-01.1 Food is not protected from contamination. Food is stored in various refrigeration/freezer units uncovered. Management instructed to initiate immediate corrective action.

1/16/07

No Critical Violations

6/9/06

No Critical Violations

City View Pizza
1547 Spring Garden St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

City View Pizza *Retail Food: Restaurant, Eat-in*
1547 Spring Garden St *Philadelphia, PA 19130*

Inspection Date

7/24/08

7-01 (L) Mouse infestation is present.
Mouse droppings observed on rear kitchen and area of basement floor. Management instructed to initiate immediate corrective action.

8/28/07

No Critical Violations

6/7/07

19-01.1 Food establishment personnel food safety certified individual is not present. Valid ServSafe certificate is present, a City issued certificate is needed.

12/29/06

No Critical Violations

5/18/06

No Critical Violations

4/6/06

7-01 (L) Mouse infestation is present. Mouse feces observed on basement floor perimeters and flour shelf. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided at rear food prep sink; defective handle. Management instructed to initiate immediate corrective action.

Kelliann's *Retail Food: Restaurant, Eat-in*
1549 Spring Garden St *Philadelphia, PA 19130*

Inspection Date

12/12/07

No Critical Violations

10/5/07

19-01.1 Food establishment personnel food safety certified individual is not present.

**NOTE: Dennis O'Conner completed re-certification course at CCP on September 12, 2007. He is awaiting his new ServSafe certificate and has a city application available to send off when he receives it.

8/31/07

19-01.1 Food establishment personnel food safety certified individual is not present.

Kellian's *Retail Food: Restaurant, Eat-in*
1549 Spring Garden St *Philadelphia, PA 19130*

Inspection Date

7/18/07

19-01.1 Food establishment personnel food safety certified individual is not present.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Three compartment sinks in bar area are not utilized properly. First sink has ice in all three compartments. Second sink has beer stored in ice in the third compartment. Management initiated immediate corrective action.

Kellian's *Retail Food: Restaurant, Eat-in*
1549 Spring Garden St *Philadelphia, PA 19130*

Inspection Date

2/14/07

13-04.1 (A) Facility surfaces are not cleaned or maintained in sanitary condition. Heavy grease and grime accumulation on all surfaces in kitchen . Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present.
MOUSE DROPPINGS OBSERVED ON BASEMENT FLOOR OPPOSITE STEPS. Management instructed to initiate immediate corrective action.

8/10/06

7-01 (A) Fly infestation is present. Observed in bar service and basement areas. Management instructed to initiate immediate corrective action.
13-04.1 (A) Facility surfaces are not cleaned or maintained in sanitary condition. Heavy grease and grime accumulation on all surfaces in kitchen . Management instructed to initiate immediate corrective action.

7/7/06

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Approx. 30lbs of sliced deli meat, cooked chicken breast, and various other meats and foods stored in kitchen bainemarie at 65°F. Food refrigerated to meet cooling requirements. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. Kitchen bainemarie recorded @ 65°F; maintain at 41°F or lower. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair under bar hand sink; large leak present. Management instructed to initiate immediate corrective action.
13-04.1 (A) Facility surfaces are not cleaned or maintained in sanitary condition. Heavy grease and grime accumulation on all surfaces in kitchen . Management instructed to initiate immediate corrective action.

Masterman School *Institution: School, Public*
1635 Spring Garden St *Philadelphia, PA 19130*

Inspection Date

4/16/08

No Critical Violations

12/5/07

No Critical Violations

5/14/07

No Critical Violations

11/16/06

No Critical Violations

5/12/06

No Critical Violations

10/7/05

No Critical Violations

Randy Eighteen's Lunch Truck #000385 *Retail Food: Mobile Food Vendor*
1636 Spring Garden St *Philadelphia, PA 19130*

Inspection Date

5/9/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Randy Eighteen's Lunch Truck #000385 *Retail Food: Mobile Food Vendor*
1636 Spring Garden St *Philadelphia, PA 19130*

Inspection Date

2/8/06

No Critical Violations

1/19/06

No Critical Violations

12/12/05

8-06.1.1 (A) Liquid waste is not disposed of properly. Pull out ice bin connection to waste water tank broken. Display shelf waste water not connected to waste water tank.

Thet Lunch Truck #000385 *Retail Food: Mobile Food Vendor*
1636 Spring Garden St *Philadelphia, PA 19130*

Inspection Date

11/22/05

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit.
2 dozen eggs stored on counters; area temp. 55°F.
Management instructed to initiate immediate corrective action.
8-01.2 (B) Cold water is not provided at truck sink. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided at truck sink. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Hot/Cold not provided in truck. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Bowl used to scramble eggs. Discontinue use of multi use bowl.
8-06.1.1 (A) Liquid waste is not disposed of properly. Water from ice chests drained to street. Provide waste water tank for melted ice..

A Taste of Asia #000543 *Retail Food: Mobile Food Vendor*
1700 Spring Garden St *Philadelphia, PA 19130*

Inspection Date

8/9/06

No Critical Violations

8/9/06

No Critical Violations

8/9/06

No Critical Violations

Ali Hot Dog Cart #000525 *Retail Food: Mobile Food Vendor*
1700 Spring Garden St *Philadelphia, PA 19103*

Inspection Date

4/18/07

No Critical Violations

4/18/07

No Critical Violations

4/18/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Ali Hot Dog Cart #000525
301 18th St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

4/10/06
No Critical Violations

Ali Hot Dog Cart #001309
1700 Spring Garden St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

6/17/08
No Critical Violations

5/15/08
No Critical Violations

Barnes & Noble Bookstores #556
1700 Spring Garden St

Retail Food: General Convenience
Philadelphia, PA 19130

Inspection Date

5/12/08
No Critical Violations

2/19/07
No Critical Violations

7/12/06
No Critical Violations

7/5/05
No Critical Violations

BJ Lunch Truck #000544
1700 Spring Garden St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19130

Inspection Date

4/25/08
No Critical Violations

4/24/08
No Critical Violations

2/7/08
No Critical Violations

10/1/07
No Critical Violations

4/24/07
No Critical Violations

9/26/06
No Critical Violations

4/26/06
No Critical Violations

4/26/06
No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

BJ Lunch Truck #000544
1700 Spring Garden St

Retail Food: Mobile Food Vendor
PA, PA 19130

Inspection Date

4/26/06

No Critical Violations

CCP Cafeteria - Bonnell
1700 Spring Garden St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

5/28/08

19-01.1 Food establishment personnel food safety certified individual is not present.
Obtain food safety certificate issued by
The Philadelphia Health Department.
Blank application form issued. 5/28/2008

2/5/07

No Critical Violations

3/28/06

No Critical Violations

2/24/06

5-04.1 (A) Displayed food is not protected from contamination. Sneeze guard at condiment section improperly positioned to provide protection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed throughout food prep areas on floors behind food equipment and under shelving. Management instructed to initiate immediate corrective action.

Golden Dragon Lunch Truck #000543
1700 Spring Garden St

Retail Food: Mobile Food Vendor
PA

Inspection Date

4/11/06

No Critical Violations

Hot Dog Cart #000550
1700 Spring Garden St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19130

Inspection Date

4/23/08

No Critical Violations

2/7/08

19-01.1 Food establishment personnel food safety certified individual is not present. No certificate was present to verify and food safety certified individual was not present (Vicki Soldatos).

9/28/07

No Critical Violations

4/24/06

No Critical Violations

Sokphorn Hot Dog Cart #000541
1700 Spring Garden St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19130

Inspection Date

Sokphorn Hot Dog Cart #000541
1700 Spring Garden St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19130

Inspection Date

5/20/08
No Critical Violations

2/7/08
No Critical Violations

4/23/07
No Critical Violations

10/10/06
No Critical Violations

5/8/06
No Critical Violations

7/20/05
No Critical Violations

Aaron's Candy & Nuts-000482
5826 Lansdowne Av

Retail Food: Mobile Food Vendor
Philadelphia, PA 19151

Inspection Date

9/1/06
No Critical Violations

Jamaican D's #000589
1702 Spring Garden St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19130

Inspection Date

5/4/06
No Critical Violations

Jamaican D's Inc. 000589
1702 Spring Garden St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19130

Inspection Date

5/23/08
No Critical Violations

6/18/07
No Critical Violations

Chopstick
1800 Spring Garden St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

5/28/08
No Critical Violations

9/17/07
No Critical Violations

6/7/07
19-01.1 Food establishment personnel food safety certified individual is not present. ServSafe certificate is posted. A City issued certificate is needed. Management was made aware of the process for obtaining one.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Chopstick
1800 Spring Garden St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

8/11/06

No Critical Violations

7/10/06

4-01.1 (A) Food/Food service article storage does not provide protection. Mouse feces observed on takeout paper bags, surrounding foods on shelves and on containers in storage areas. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed in front service and rear storage areas on food takeout packaging, shelving and food containers. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present at food prep sink; provide an indirect drain line. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Large shrimp strain pot observed rinsed and stored on drying rack with cleaned utensils. Multi-use cookware must be washed->rinsed->santized->air dried. Management instructed to initiate immediate corrective action.

Museum Market
1800 Spring Garden St

Retail Food: Grocery Market
Philadelphia, PA 19130

Inspection Date

4/2/08

No Critical Violations

7/30/07

No Critical Violations

8/30/06

No Critical Violations

8/26/05

No Critical Violations

Spring Garden Academy
1801 Spring Garden St

Institution: Child, Child Care Centers
Philadelphia, PA 19130

Inspection Date

5/14/08

No Critical Violations

3/27/07

No Critical Violations

4/26/06

No Critical Violations

Petrucci's Ice Cream & Water Ice
1804 Spring Garden St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

9/17/07

19-01.1 Food establishment personnel food safety certified individual is not present. Call 215.685.7495 for provider list.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Petrucci's Ice Cream & Water Ice — *Retail Food: Restaurant, Eat-in*
1804 Spring Garden St — *Philadelphia, PA 19130*

Inspection Date

6/7/07

19-01.1 Food establishment personnel food safety certified individual is not present. Call 215.685.7495 for provider list.

1/16/07

No Critical Violations

6/15/06

No Critical Violations

Greater Canaan Church Day Care — *Institution: Child, Child Care Centers*
2001 Spring Garden St — *Philadelphia, PA 19130*

Inspection Date

5/13/08

No Critical Violations

5/16/07

19-01.1 Food establishment personnel food safety certified individual is not present. Call 215-685-7495 for provider list.

2/23/07

19-01.1 Food establishment personnel food safety certified individual is not present. Call 215-685-7495 for provider list.

5/30/06

No Critical Violations

4/26/06

8-01.2 (C) Hot water is not provided in kitchen; recorded@ 89°F; maintain at least@ 115°F. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sinks are not provided in baby room (none) and toilet room (95°F; maintain 100°-110°F). Management instructed to initiate immediate corrective action.

Spring Garden Deli & Restaurant — *Retail Food: Restaurant, Eat-in*
2200 Spring Garden St — *Philadelphia, PA 19130*

Inspection Date

5/14/08

5-01.1 Food is not protected from contamination.Uncovered foods, chicken,sauce in walk-in refrigerators
7-01 (L) Mouse infestation is present.Fresh and old mouse droppings on food equipments(slicer,tables) in the kitchen, closet by customer service area
8-06.1.1 (A) Liquid waste is not disposed of properly.Old grease, water
19-01.1 Food establishment personnel food safety certified individual is not present.At the time o this inspection

12/28/07

No Critical Violations

1/25/07

No Critical Violations

7/13/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Spring Garden Deli & Restaurant *Retail Food: Restaurant, Eat-in*
2200 Spring Garden St *Philadelphia, PA 19130*

Inspection Date

8/9/05

No Critical Violations

7/5/05

7-01 (L) Mouse infestation is present-----several fresh and old mouse feces noted on shelvings and countertops.

Museum Restaurant And Café *Retail Food: Restaurant, Eat-in*
2500 Spring Garden St *Philadelphia, PA 19101*

Inspection Date

6/19/07

No Critical Violations

4/30/07

19-01.1 Food establishment personnel food safety certified individual is not present. ServSafe certificate is present. Person in charge mailed application and fees for four different employees and produced copy of money orders sent, awaiting City certification.

3/26/07

7-01 (L) Mouse infestation is present. Mouse droppings observed along floor perimeters where soda cases and dispensing units are located.
7-01 (B) Fruit fly infestation is present. Flies observed over trash cans in kitchen's dish washing area. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. ServSafe certificate is present. City certificate is needed. Person interviewed was made aware of the process and is initiating immediated corrective action.

3/22/06

No Critical Violations

11/10/05

5-04.1 (A) Displayed food is not protected from contamination. Sneeze guard inadequate for island self service ready-to-eat foods in Cafe. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required for pastries (donuts, cupcakes) and ready-to-eat cooked foods (chicken, squash, asparagus). Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Food prep (sliced potatoes, onions, package thawing) conducted in 3 bay sink with sanitizing water in adjacent bay. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed throughout food prep and storage areas on floor perimeters. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present at food prep sink drain line. Provide at least a one inch gap between drain lines and floor drain flood level. Management instructed to initiate immediate corrective action.

Society Hill Synagogue *Institution: Child, Child Care Centers*
418 Spruce St *Philadelphia, PA 19106*

Inspection Date

7/11/08

No Critical Violations

6/13/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Society Hill Synagogue
418 Spruce St

Institution: Child, Child Care Centers
Philadelphia, PA 19106

Inspection Date

5/4/06

No Critical Violations

Little Angels Learning Center
615 Spruce St

Institution: Child, Child Care Centers
Philadelphia, PA 19106

Inspection Date

5/8/08

19-01.1 Food establishment personnel food safety certified individual is not present. City's certificate expired 03/01/2003. Management instructed to initiate immediate corrective action.

5/2/07

No Critical Violations

4/19/06

No Critical Violations

Brocco Food Cart # 000181
800 Spruce St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

2/14/08

No Critical Violations

12/15/06

No Critical Violations

10/13/06

No Critical Violations

9/12/06

No Critical Violations

7/24/06

No Critical Violations

11/7/05

No Critical Violations

8/1/05

No Critical Violations

Cafe Soliel
800 Spruce St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

4/28/08

19-01.1 Food establishment personnel food safety certified individual is not present.

2/13/08

9-02.1 Employee hands are not washed prior to food handling activities. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. Hot water not provided at the counter hand sink. Management instructed to initiate immediate corrective action. Hot water was restored at time of inspection. A tripped curcuit breaker was the problem.
19-01.1 Food establishment personnel food safety certified individual is not present.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Cafe Soliel
800 Spruce St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

12/7/07

No Critical Violations

12/7/07

No Critical Violations

10/9/07

No Critical Violations

4/20/07

19-01.1 Food establishment personnel food safety certified individual is not present.

4/2/07

19-01.1 Food establishment personnel food safety certified individual is not present. A city certificate has not been obtained.

3/1/07

19-01.1 Food establishment personnel food safety certified individual is not present.

11/7/05

No Critical Violations

11/7/05

No Critical Violations

9/29/05

7-01 (A) Fly infestation is present. moisture flies observed around handsink area Management instructed to initiate immediate corrective action.

Pennsylvania Hospital Cafe & Dietary
800 Spruce St

Institution: Hospital
Philadelphia, PA 19107

Inspection Date

4/17/08

7-01 (L) Mouse infestation is present: fresh mouse feces on floor & 1st level shelving in dry storage room (near gated shelving/ canned good shelving; mouse feces observed near ice machine in kitchen; 1 mouse recenly caught in trap observed.

3/12/08

19-01.1 Food establishment personnel food safety certified individual is not present- city food safety certificates lacking (application issued).
7-01 (L) Mouse infestation is present- fresh mouse feces on floor in dry storage room & unused walk-in closet (steel door).

8/9/07

10-05.1 (B) Warewasher does not maintain proper sanitizing temperatures. High temperature dish machine had an observed temperature of 130°F at service in dish rack. A minimum temperature of 160°F is required at service in dish rack. Management instructed to initiate immediate corrective action. Mgt agreed to go to paper and plastic disposable wares until the high temp machine can operate properly. They will call when work is completed.
19-01.1 Food establishment personnel food safety certified individual is not present. City food safety cert info issued.

Pennsylvania Hospital Cafe & Dietary *Institution: Hospital*
800 Spruce St *Philadelphia, PA 19107*

Inspection Date

5/3/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Assorted sushi products that were delivered from Genji Express to Pennsylvania Hospital arrived out of temperature. Core temperatures were arrived 48-52°F. Since it is unclear as to how long the product was out of temperature, the product must be discarded.
7-01 (L) Mouse infestation is present. Mouse droppings were observed at the grill and beverage station in the cafe and in the dish machine room on a dish rack dollie. Management instructed to initiate immediate corrective action.
10-05.1 (B) Warewasher does not maintain proper sanitizing temperatures. High temperature dish machine had an observed temperature of 130°F at service in dish rack. A minimum temperature of 160°F is required at service in dish rack. Management instructed to initiate immediate corrective action. (Corrected).

4/21/06

No Critical Violations

9/29/05

No Critical Violations

Franklin Drug Center *Retail Food: General Convenience*
829 Spruce St *Philadelphia, PA 19107*

Inspection Date

10/23/07

No Critical Violations

7/11/06

No Critical Violations

Azul Cantina *Retail Food: Restaurant, Eat-in*
941 Spruce St *Philadelphia, PA 19107*

Inspection Date

5/27/08

19-01.1 Food establishment personnel food safety certified individual is not present (A. Laskaris not present).

5/20/08

3-02.1 Refrigeration system does not maintain proper temperatures (walk-in box not 41° F).
8-06.1.1 (C) Drain line is in need of repair (hand sink in kitchen).
19-01.1 Food establishment personnel food safety certified individual is not present.

International Pizza House *Retail Food: Restaurant, Eat-in*
941 Spruce St *Philadelphia, PA 19107*

Inspection Date

2/17/06

No Critical Violations

Sauce Pizza & Wine Bar *Retail Food: Restaurant, Eat-in*
941 Spruce St *Philadelphia, PA 19107*

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Sauce Pizza & Wine Bar *Retail Food: Restaurant, Eat-in*
941 Spruce St *Philadelphia, PA 19107*

Inspection Date

11/27/07
No Critical Violations

8/14/06
No Critical Violations

6/26/06
3-02.1 Refrigeration system does not maintain proper temperatures -- reach-in prep unit recorded at 80°F. Management instructed to initiate immediate corrective action.

Kanella *Retail Food: Restaurant, Eat-in*
1001 Spruce St *Philadelphia, PA 19107*

Inspection Date

5/20/08
No Critical Violations

Logan's Restaurant *Retail Food: Restaurant, Eat-in*
1001 Spruce St *Philadelphia, PA 19107*

Inspection Date

1/11/08
No Critical Violations

11/27/07
No Critical Violations

9/5/07
19-01.3 Food establishment personnel food safety certificate is not posted. Owner was present and has an AFSI certificate posted. However, city certificate must be posted.

11/17/06
No Critical Violations

7/6/05
No Critical Violations

Mochima Cafe *Retail Food: Restaurant, Eat-in*
1101 Spruce St *Philadelphia, PA 19107*

Inspection Date

4/17/07
No Critical Violations

Stellar Coffee *Retail Food: Restaurant, Eat-in*
1101 Spruce St *Philadelphia, PA 19107*

Inspection Date

12/15/06
No Critical Violations

1/18/06
No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Alexander Inn
1132 Spruce St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

6/7/07

No Critical Violations

6/27/06

No Critical Violations

Tria
1137 Spruce St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

7/6/07

No Critical Violations

Mercato Restaurant
1216 Spruce St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107422

Inspection Date

9/19/07

No Critical Violations

6/27/06

No Critical Violations

Choi's Deli
1228 Spruce St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107181

Inspection Date

11/1/07

No Critical Violations

9/4/07

8-01.2 (C) Hot water is not provided @ employee bathroom. Leak observed and faucet is stripped at hot side. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Certificate is not provided and owner is unsure if he has city certificate as required. Management instructed to initiate immediate corrective action.

8/21/06

No Critical Violations

Jay's Deli
1228 Spruce St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107181

Inspection Date

1/10/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Jay's Deli
1228 Spruce St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107181

Inspection Date

1/4/06

8-01.2 (C) Hot water is not provided @ 3 compartment sink and bathroom handsink. Hot water is provided at other sinks. Some pipes broke, and the establishment has put in a call for service with the bldg owner. Management initiated immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. No hot water @ bathroom sink. Establishment is using another sink until bathroom sink is fixed. Management initiated immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. No hot water is provided at 3 comp sink. Management initiated immediate corrective action.

Valanni
1229 Spruce St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

11/9/07

No Critical Violations

9/11/07

No Critical Violations

8/3/07

2-06.4 Shellfish Purchase records/tags are not kept for 90 days. Observed mussels and clams in walk-in. The manager stated that shellfish tags are kept for about a week. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed along walls and ledges in kitchen, especially in stairwell area. Mouse feces also observed along walls in basement. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Food safety certified individual also works at another location and was not present. Management instructed to initiate immediate corrective action.

3/7/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. The small cold food preparation table across from the grill was measured at 49.5°F Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed along walls and ledges in kitchen, especially in 3 compartment sink area. Management instructed to initiate immediate corrective action.

8/2/06

7-01 (L) Mouse infestation is present. Mouse feces observed along walls and ledges in kitchen, especially in 3 compartment sink area. Management instructed to initiate immediate corrective action.

Vetri's
1312 Spruce St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

5/11/07

No Critical Violations

10/25/06

No Critical Violations

Convenient Food Market *Retail Food: Prepared Food Take-Out*
1326 Spruce St *Philadelphia, PA 19107*

Inspection Date

3/25/08

No Critical Violations

1/23/08

3-08.3 Hot holding equipment is improperly used for food reheating. Frozen food was observed being cooked in hot holding steam table in rear storage room and at front serving counter. ORDERS: Soups, meatballs, and chill must be heated to 165°F in commercial microwave then stored on steam table for a hot holding temperature of 140° F or above.
4-01.1 (A) Food/Food service article storage does not provide protection. Food preparation including heating soups and chili in soiled steam table are conducted in rear storage areas without sanitary prep tables and surfaces; Soup and chili was observed be cooking in soiled steam table unit in rear storage room. ORDERS: Discard immediately. Wash, rinse, and sanitize equipment before future use.
19-01.1 Food establishment personnel food safety certified individual is not present. Certified person not present at time of inspection.

10/25/06

No Critical Violations

9/12/06

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Whole eggs , bagles with cream cheese were observed out at room temperature (70 F). Ready to eat sandwiches were out on counter and observed at approx 55 F . Items moved to refrigerator display unit while present.
7-01 (L) Mouse infestation is present. Mouse droppings were observed on the floor in the rear hallway leading to emergency exit .
10-02.2 (B) Food equipment and utensils are improperly sanitized; food containers, knives used in the deli area. No sink stoppers or sanitizer present a the 3 basin sink and no drying rack present above 3 basin sink.

9/7/06

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Obeserved eggs, sour cream, cottage cheese at core tempertures of 52°F-54°F. Instructed employee to remove items from refrigerator display unit and store in another location to be later discarded. Management instructed to initiate immediate corrective action.

7/15/05

No Critical Violations

Miraku Japanese Restaurant *Retail Food: Restaurant, Eat-in*
1326 Spruce St *Philadelphia, PA 19107*

Inspection Date

6/20/07

19-01.3 Food establishment personnel food safety certificate is not posted. NOTE: A SAFE SERVE CERTIFICATE WAS PRESENT BUT NOT THE CITY CERTFICATE.
7-01 (L) Mouse infestation is present. There are droppings present along the prep area shelves and floor perimeters.

6/23/06

No Critical Violations

Misso *Retail Food: Restaurant, Eat-in*
1326 Spruce St *Philadelphia, PA 19107*

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Misso
1326 Spruce St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

4/4/08

No Critical Violations

12/21/07

19-01.3 Food establishment personnel food safety certificate is not posted- owner is registered for class; application issued for city certificate.

Lunch Cart #000015
1398 Spruce St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19107

Inspection Date

4/18/08

No Critical Violations

4/10/07

No Critical Violations

5/8/06

No Critical Violations

7/5/05

No Critical Violations

RPAC
1400 Spruce St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

6/22/07

No Critical Violations

5/23/06

No Critical Violations

1/23/06

7-01 (A) Fly infestation is present:- moisture flies observed in both 1st floor and basement kitchens, in dishmachine and surrounding areas--cold side mise area and hall areas Management instructed to initiate immediate corrective action.

Sushi on the Avenue
1431 Spruce St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

5/18/07

No Critical Violations

4/21/06

No Critical Violations

2/22/06

16-0 Process controls are inadequate-----provide calibration buffers for the calibration of pH meter Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present-----person on site must be certified and Patricia Kim must obtain city certificate---- available from web site.

Sushi on the Avenue
1431 Spruce St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

2/7/06

7-01 (L) Mouse infestation is present--mouse feces on floors of prep area behind sushi bar and behind ice machine Management instructed to initiate immediate corrective action.
16-0 Process controls are inadequate-----provide a pH meter and calibration buffers for testing of sushi rice. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present-----person on site must be certified and Patricia Kim must obtain city certificate---- available from web site.

12/1/05

2-10.2 Ice is not protected from contamination:- ice scoop is completely covered by drink ice in ice machine bin. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present-----feces on floors of prep area behind sushi bar and on unused chest of drawers and window air conditioner in basement. Management instructed to initiate immediate corrective action.
8-06.2.2 Grindable food waste is not disposed of properly-----grindable food waste in dumpster.
9-02.1 Employee hands are not washed prior to food handling activities. Management instructed to initiate immediate corrective action.
16-0 Process controls are inadequate-----provide a pH meter and calibration buffers for testing of sushi rice. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present-----person on site must be certified and Patricia Kim must obtain city certificate---- available from web site.

8/3/05

7-01 (L) Mouse infestation is present-----feces on floors of prep. area and storage room in basement.
8-06.2.2 Grindable food waste is not disposed of properly-----grindable food waste in dumpster-----
-NEIGHBORS ARE COMPLAINING OF RATS AT DUMPSTER STORAGE AREA.
16-0 Process controls are inadequate-----provide a pH meter and calibration buffers for testing of sushi rice. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present-----person on site must be certified and Patricia Kim must obtain city certificate---- available from web site.

CVS Pharmacy #1545
1500 Spruce St

Retail Food: General Convenience
Philadelphia, PA 19102

Inspection Date

5/9/08

No Critical Violations

4/24/07

No Critical Violations

10/13/06

No Critical Violations

Fox and Hound Smoke House & Tavern
1501 Spruce St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

1/30/07

No Critical Violations

1/10/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Fox and Hound Smoke House & Tavern *Retail Food: Restaurant, Eat-in*
1501 Spruce St *Philadelphia, PA 19102*

Inspection Date

1/4/06

No Critical Violations

Trattoria Prima Donna *Retail Food: Restaurant, Eat-in*
1506 Spruce St *Philadelphia, PA 19102*

Inspection Date

5/23/06

No Critical Violations

3/1/06

8-06.1.1 (C) Drain line is in need of repair:- drainline to low temp dish machine is clogged to the point that when the machine discharges the water from the wash cycle, the catch pan above the drainline overflows on to the floor. Note:- a nearby floor drain keeps the water from pooling on the floor. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Management instructed to initiate immediate corrective action.

Academy Pizza *Retail Food: Restaurant, Eat-in*
1508 Spruce St *Philadelphia, PA 19102*

Inspection Date

1/31/07

7-01 (L) Mouse infestation is present. Observed mouse droppings on shelving at front counter; in cabinets under prep station; near soda rack shelving. Management instructed to initiate immediate corrective action.

11/29/06

3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Steam table holding sausage, melted butter, and tomato sauce were observed @ 85°F. Water heating food items in steam table was observed @ 95°F.
Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Observed mouse droppings on shelving at front counter; in cabinets under prep station; near soda rack shelving. Management instructed to initiate immediate corrective action.

10/20/06

2-10.2 Ice is not protected from contamination. Ice scoop is buried in ice bin at front counter. Provide sanitary container for ice scoop storage. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Observed mouse droppings on shelving at front counter; in cabinets under prep station; near soda rack shelving. Management instructed to initiate immediate corrective action.

11/7/05

No Critical Violations

Mamma Mia Pizzeria *Retail Food: Restaurant, Eat-in*
1508 Spruce St *Philadelphia, PA 19102*

Inspection Date

6/19/08

No Critical Violations

Mamma Mia Pizzeria *Retail Food: Restaurant, Eat-in*
1508 Spruce St *Philadelphia, PA 19102*

Inspection Date

5/30/08

4-01.1 (A) Food/Food service article storage does not provide protection. Ice bin lid observed open at time of inspection (broken). Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Several flies observed at prep area. Eliminate fly infestation. Management instructed to initiate immediate corrective action.

5/30/08

4-01.1 (A) Food/Food service article storage does not provide protection. Ice bin lid observed open at time of inspection (broken). Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Several flies observed at prep area. Eliminate fly infestation. Management instructed to initiate immediate corrective action.

4/7/08

No Critical Violations

3/11/08

No Critical Violations

1/16/08

No Critical Violations

11/6/07

No Critical Violations

11/6/07

No Critical Violations

Rita's Water Ice *Retail Food: Restaurant, Eat-in*
1511 Spruce St *Philadelphia, PA 19102*

Inspection Date

7/3/08

No Critical Violations

4/17/08

19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. ServSafe certificate (for owner) observed. A certified individual must be present during times of operation and preparation. Manager stated he is signed up for a class in June, 2008. Management instructed to initiate immediate corrective action.

3/25/08

12-01.5.B (5) Hot water at hand washing sink is not provided. Hot water not present in rear hand washing sink.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Serv Safe certificate observed posted. Application and provider list were issued.

6/22/07

19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Philadelphia food safety certificate.

6/26/06

No Critical Violations

Bill's U Do It Laundry *Retail Food: Vending Machine*
1513 Spruce St *Philadelphia, PA 19102*

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Bill's U Do It Laundry — *Retail Food: Vending Machine*
1513 Spruce St — *Philadelphia, PA 19102*

Inspection Date

10/25/05

No Critical Violations

U Do It Laundry — *Retail Food: Vending Machine*
1513 Spruce St — *Philadelphia, PA 19102*

Inspection Date

10/19/06

No Critical Violations

10/19/06

No Critical Violations

Ernesto's 1521 Cafe — *Retail Food: Restaurant, Eat-in*
1521 Spruce St — *Philadelphia, PA 19102*

Inspection Date

6/12/08

19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. Owner is enrolled in a class that started June 9th, 2008. Application issued. Management initiated immediate corrective action.

5/29/08

7-01 (A) Fly infestation is present. Several flies observed at basement prep areas. Eliminate fly infestation. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Several fresh mouse droppings observed at basement prep areas. Eliminate mouse infestation. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. Management instructed to initiate immediate corrective action.

10/31/06

No Critical Violations

10/15/05

No Critical Violations

Flik's Video — *Retail Food: General Convenience*
1635 Spruce St — *Philadelphia, PA 19103*

Inspection Date

11/7/05

No Critical Violations

La Fontana Della Citta — *Retail Food: Restaurant, Eat-in*
1701 Spruce St — *Philadelphia, PA 19103*

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

La Fontana Della Citta — *Retail Food: Restaurant, Eat-in*
1701 Spruce St — *Philadelphia, PA 19103*

Inspection Date

4/8/08

19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not observed during time of inspection. A certified individual must be present during times of preparation and operation. Manager stated that Qazim Kupa has city certificate. Manager was unable to get access to office where City certificate is posted.
9-02.3 (B) Employees are smoking in uapproved areas. Cigarette butts observed on floor in basement storage area. Management instructed to initiate immediate corrective action.

3/13/08

19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. A certified individual must be present during times of preparation and operation. Provider list and application were issued.

6/28/07

19-01.1 Food establishment personnel food safety certified individual is not present.

1/10/06

No Critical Violations

Marathon on the Square — *Retail Food: Restaurant, Eat-in*
1839 Spruce St — *Philadelphia, PA 19103*

Inspection Date

1/31/07

No Critical Violations

11/3/05

No Critical Violations

Melagrano — *Retail Food: Restaurant, Eat-in*
2201 Spruce St — *Philadelphia, PA 19103*

Inspection Date

5/1/08

2-06.4 Shellfish Purchase records/tags are not kept for 90 days. Shellfish tags are not present during time of inspection.
12-01.5.B (4) Cold water at hand washing sink is not provided. Management instructed to initiate immediate corrective action.

4/3/08

7-01 (L) Mouse infestation is present. Fresh mouse dropping observed in basement area.
8-06.1.1 (C) Drain line is in need of repair. Drain line of 3 basin sink observed leaking during time of inspection. Management instructed to initiate immediate corrective action.

6/28/07

19-01.1 Food establishment personnel food safety certified individual is not present.

3/14/06

No Critical Violations

Trinity Play GROUP — *Institution: Child, Child Care Centers*
2212 Spruce St — *Philadelphia, PA 19103*

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Trinity Play GROUP
2212 Spruce St

Institution: Child, Child Care Centers
Philadelphia, PA 19103

Inspection Date

10/25/07
No Critical Violations

9/19/06
No Critical Violations

8/11/05
No Critical Violations

Mama Palma's Gourmet Pizza
2229 Spruce St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

4/12/08
No Critical Violations

2/17/06
No Critical Violations

Bacchus Mkt & Catering
2300 Spruce St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

1/4/07
No Critical Violations

1/17/06
No Critical Violations

Sfizzio Restaurant
237 St James Pa

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

8/28/06
No Critical Violations

Zahav
237 St James Pa

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

4/24/08
No Critical Violations

Society Hill Food Garden
275 St James Pa

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19106

Inspection Date

8/28/06
No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Pure
1219 St James St

Retail Food: Restaurant, Private Club
Philadelphia, PA 19107

Inspection Date

2/5/07

No Critical Violations

9/20/05

No Critical Violations

Rose's Deli
847 N Stillman St

Retail Food: Grocery Market
Philadelphia, PA 19130

Inspection Date

6/4/08

No Critical Violations

2/16/07

No Critical Violations

11/17/06

7-01 (L) Mouse infestation is present. Mouse droppings were observed on rear storage floor perimeters and shelves. Management has contracted an extermination service. Management instructed to initiate immediate corrective action.

10/26/06

7-01 (L) Mouse infestation is present. Mouse droppings were observed throughout the store on floor perimeters, storage and retail shelves. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. Hand wash sink is being used to wash equipment. Three bay sink in the rear of the store shows evidence of non-usage. Items are sitting on top of the sink and debris and mouse droppings were in the sink. Management initiated immediate corrective action and began to unblock and clean the sink for usage.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Mayonaise in the deli table measured 57.4° F. Management instructed to initiate immediate corrective action.

10/21/05

No Critical Violations

7/8/05

7-01 (A) Fly infestation is present. Several live flies in prep area. Management instructed to initiate immediate corrective action and eliminate fly infestation.
7-01 (L) Mouse infestation is present. Mouse feces observed on shelving in prep area and floor perimeters throughout. Management instructed to initiate immediate corrective action and eliminate mouse infestation.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Large items stored inside 3 compartment sink w/ trash and debris. Management instructed to initiate immediate corrective action.
12-01.5.B (4) Cold water at hand washing sink is not provided; no water in toilet room. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided; no water in toilet room. Management instructed to initiate immediate corrective action.
17-0 (B) Exterior premises provide rodent or insect attraction or harborage. Large accumulation of trash w/ perishable foods located rear of establishment. Management instructed to initiate immediate corrective action.

Somsri Bunploi Family Day Care
2523 Swain St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19130

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Somsri Bunploi Family Day Care
2523 Swain St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19130

Inspection Date

2/26/07

No Critical Violations

2/28/06

No Critical Violations

Vesper Club
233 S Sydenham St

Retail Food: Restaurant, Private Club
Philadelphia, PA 19102

Inspection Date

7/24/08

2-10.2 Ice is not protected from contamination. Wine bottles observed in direct contact with ice made for human consumption. Remove bottles and burn contaminated ice. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Three-basin sink at bar observed being used as a hand washing sink. Three-basin sink is for washing, rinsing, and sanitizing of food equipment and multi-use utensils only. All handwashing should be conducted in the approved hand washing sink. All glassware is washed in auto warewasher at rear. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. List of providers given to chef. Management instructed to initiate immediate corrective action.

8/1/06

No Critical Violations

Fairmount Beer Distributors
915 N Taney St

Retail Food: Grocery Market
Philadelphia, PA 19130431

Inspection Date

7/16/08

No Critical Violations

12/8/06

No Critical Violations

8/5/05

No Critical Violations

De La Salle In Towne
25 S Van Pelt St

Institution: School, Private
Philadelphia, PA 19103

Inspection Date

4/29/08

No Critical Violations

12/13/07

No Critical Violations

6/13/07

No Critical Violations

1/25/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

De La Salle In Towne
25 S Van Pelt St

Institution: School, Private
Philadelphia, PA 19103

Inspection Date

1/31/06

No Critical Violations

Konak
228 Vine St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

8/16/06

No Critical Violations

William MacMillan
416 Vine St

Wholesale: Processor
Philadelphia, PA 19106111

Inspection Date

4/29/08

No Critical Violations

Holy Redeemer School
915 Vine St

Institution: School, Archdiocese
Philadelphia, PA 19107

Inspection Date

10/5/07

No Critical Violations

2/28/07

No Critical Violations

5/15/06

No Critical Violations

3/17/06

No Critical Violations

S & B Auto Services[SHELL GAS STATION]
1135 Vine St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

10/26/06

No Critical Violations

Sargon Sunoco
1135 Vine St

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

8/22/05

No Critical Violations

Shell Gas Station; S & B Auto Services
1135 Vine St

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

Shell Gas Station; S & B Auto Services *Retail Food: General Convenience*
1135 Vine St *Philadelphia, PA 19107*

Inspection Date

4/21/08

No Critical Violations

3/20/08

8-06.1.1 (A) Liquid waste(standing mop water) is not disposed of properly.

2/20/08

7-01 (L) Mouse infestation is present. Mouse feces observed on floor perimeters and ledges in areas of establishment. Management instructed to initiate immediate corrective action.

PA Shelter *Institution: Adult, Boarding Home*
1209 Vine St *Philadelphia, PA 19107*

Inspection Date

4/10/07

No Critical Violations

Wakisha Charter School *Institution: School, Charter*
1209 Vine St *Philadelphia, PA 19107*

Inspection Date

2/1/08

No Critical Violations

11/1/07

19-01.1 Food establishment personnel food safety certified individual is not present. Mrs. Pittman stated that she is scheduled 2/08 for course; call 215.685.7498 for provider list to additional providers. Management instructed to initiate immediate corrective action.

5/23/07

No Critical Violations

5/23/07

No Critical Violations

12/5/06

No Critical Violations

5/11/06

No Critical Violations

2/3/06

No Critical Violations

1/23/06

No Critical Violations

Career & Academic Development Institute *Institution: School, Private*
1225 Vine St *Philadelphia, PA 19107*

Inspection Date

7/23/08

8-01.2 (A) An adequate supply of hot water is not provided. Water is at 91°F.
19-01.1 Food establishment personnel food safety certified individual is not present.

2/1/08

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Career & Academic Development Institute *Institution: School, Private*
1225 Vine St *Philadelphia, PA 19107*

Inspection Date

12/10/07

8-01.2 (C) Hot water is not provided throughout building; kitchen, toilet rooms. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. No hot water provided for proper hand washing. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sinks are not provided in food prep area and employee toilet room; maintain between 105°-125°F. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Call 215.685.7498 for provider list. Management instructed to initiate immediate corrective action.

5/23/07

No Critical Violations

12/5/06

No Critical Violations

5/15/06

No Critical Violations

11/1/05

No Critical Violations

Vine Street Café *Retail Food: Restaurant, Eat-in*
1301 Vine St *Philadelphia, PA 19107*

Inspection Date

4/10/08

5-01.1 Food is not protected from contamination, uncovered in the walk-in refrigerator.
19-01.1 Food establishment personnel food safety certified individual is not present.

8/30/07

19-01.1 Food establishment personnel food safety certified individual is not present.

8/30/07

19-01.1 Food establishment personnel food safety certified individual is not present.

11/6/06

No Critical Violations

10/26/05

No Critical Violations

Soho City Restaurant *Retail Food: Restaurant, Eat-in*
1439 Vine St *Philadelphia, PA 1910210(*

Inspection Date

7/3/08

No Critical Violations

10/1/07

19-01.1 Food establishment personnel food safety certified individual is not present. City certificate needed.

1/4/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Soho City Restaurant
1439 Vine St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102100

Inspection Date

11/22/06

7-01 (L) Mouse infestation is present. Fresh and old droppings were observed in food prep area on shelving and floor perimeters. They were also observed on basement floor.

12/1/05

No Critical Violations

10/31/05

7-01 (L) Mouse infestation is present. Mouse feces observed on floor perimeters throughout establishment.

Cafe Express @ Glaxo Smith Kline
1600 Vine St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

11/1/06

No Critical Violations

8/29/06

7-01 (D) Roach infestation is present. Numerous live german roaches observed on glue boards and long the perimeter of both kitchen prep areas. Management instructed to initiate immediate corrective action.

Ali's Hot Dog Cart #000577
1801 Vine St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103111

Inspection Date

5/16/08

No Critical Violations

4/18/07

No Critical Violations

8/18/06

No Critical Violations

4/3/06

No Critical Violations

Ali's Hot Dog Cart #001310
1801 Vine St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103111

Inspection Date

5/21/08

19-01.1 Food establishment personnel food safety certified individual is not present. Mian Syed Ali is the City Food Safety Certified person. Not present at time of inspection. Copy of City Certificate present. Mr. Ali owns other carts and he is also listed as the City Certified Food handler. A separate City Certified person must operate and be present for each cart.

Family Court Cafeteria
1801 Vine St

Retail Food: Vending Machine
Philadelphia, PA 19103

Inspection Date

7/20/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Ali Hot Dog Cart #000524
1901 Vine St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103111

Inspection Date

5/16/08
No Critical Violations

4/18/07
No Critical Violations

4/3/06
No Critical Violations

H,O.M.E, Page Cafe
1901 Vine St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103111

Inspection Date

2/11/08
No Critical Violations

Alexiadis Hot Dog Cart
2001 Vine St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

8/18/06
No Critical Violations

7/27/05
No Critical Violations

Alexiadis Hot Dog Cart 000988
2001 Vine St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

8/21/06
No Critical Violations

Tucker House
1001 Wallace St

Institution: Nursing and Convalescent Home
Philadelphia, PA 19123

Inspection Date

2/22/08
No Critical Violations

1/16/08
No Critical Violations

1/4/07
No Critical Violations

6/15/06
No Critical Violations

7/15/05
No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Franklin Learning Center *Institution: School, Public*
1500 Wallace St *Philadelphia, PA 19130*

Inspection Date

1/15/08

No Critical Violations

12/4/07

7-01 (L) Mouse infestation is present. Fresh droppings observed along floor perimeters in front serving area and rear prep area. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

1/18/07

No Critical Violations

12/11/06

7-01 (L) Mouse infestation is present. Mouse feces observed throughout kitchen areas on floor perimeters and utility closet. Management instructed to initiate immediate corrective action.

5/12/06

No Critical Violations

1/23/06

No Critical Violations

A & A Food Market *Retail Food: Grocery Market*
1700 Wallace St *Philadelphia, PA 19130300*

Inspection Date

12/28/07

No Critical Violations

11/24/06

No Critical Violations

12/19/05

No Critical Violations

11/17/05

5-01.8 Live animals or fowl are not excluded from food establishment preparation areas. Black cat in basement.
9-02.3 (B) Employees are smoking in uapproved areas. basement.

Wallace Market *Retail Food: Grocery Market*
2000 Wallace St *Philadelphia, PA 19130*

Inspection Date

2/22/08

No Critical Violations

2/1/07

No Critical Violations

5/9/06

No Critical Violations

Bread Bakery & Catering *Retail Food: Caterer*
2313 Wallace St *Philadelphia, PA 19130*

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Bread Bakery & Catering — *Retail Food: Caterer*
2313 Wallace St — *Philadelphia, PA 19130*

Inspection Date

6/18/08

No Critical Violations

Empyreal Chocolate — *Wholesale: Processor*
2313 Wallace St — *Philadelphia, PA 19130*

Inspection Date

2/6/06

No Critical Violations

Old Original Bookbinders — *Retail Food: Restaurant, Eat-in*
125 Walnut St — *Philadelphia, PA 19106*

Inspection Date

9/4/07

No Critical Violations

6/4/07

8-01.2 (B) Cold water is not provided: handwashing sink near dessert case.

3/8/07

2-10.2 Ice is not protected from contamination- scoop & handle touches ice at wait station.
19-01.1 Food establishment personnel food safety certified individual is not present- city cert. needed (application will be mailed).

1/16/07

No Critical Violations

5/21/06

No Critical Violations

Positano Coast — *Retail Food: Restaurant, Eat-in*
212 Walnut St — *Philadelphia, PA 19106*

Inspection Date

6/3/08

No Critical Violations

Positano Coast
212 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

5/19/08

19-01.1 Food establishment personnel food safety certified individual is not present. A ServSafe certified individual is present, but a city certificate has not been obtained. The establishment is awaiting to receive he city's cerificate.
2-10.2 Ice is not protected from contamination.Black mold growing in ice machine ledge. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. The sanitarian observed employee engaging in serveral food prep operations without washing hands. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths need to be stored in a sanitizer. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Walk-in refrigerator malfunction (58°). Remove food and store in second refrigerator. Management instructed to initiate immediate corrective action.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit (soups 130°). Management instructed to initiate immediate corrective action.
3-08.3 Hot holding equipment is improperly used for food reheating. The establishent is using the steam table to heat soups to recommended temperature. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures.Walk-in refeigerator (58°), and two under the counter type refrigerators (47.6°) in the kitchen not keeping food cold Management instructed to initiate immediate corrective action.
2-06.4 Shellfish Purchase records/tags are not kept for 90 days. Management instructed to initiate immediate corrective action.

12/5/07

19-01.1 Food establishment personnel food safety certified individual is not present. A ServSafe certified individual is present, but a city certificate has not been obtained.

12/5/07

19-01.1 Food establishment personnel food safety certified individual is not present. A ServSafe certified individual is present, but a city certificate has not been obtained.

8/9/07

19-01.1 Food establishment personnel food safety certified individual is not present. A course list and city certificate application were given to the manager.

5/16/07

19-01.1 Food establishment personnel food safety certified individual is not present.

7/29/05

No Critical Violations

Ritz Five Movies
214 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

5/16/07

19-01.1 Food establishment personnel food safety certified individual is not present.

3/17/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Ritz V Theatre
214 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

3/24/08

No Critical Violations

The Wood Co. at ACE INA
436 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

4/5/06

No Critical Violations

2/1/06

No Critical Violations

Barry's Lobby Shop
510 Walnut St

Retail Food: General Convenience
Philadelphia, PA 19106

Inspection Date

8/2/05

No Critical Violations

Chesterbrook Academy
510 Walnut St

Institution: Child, Child Care Centers
Philadelphia, PA 19106

Inspection Date

12/11/07

No Critical Violations

10/9/07

19-01.3 Food establishment personnel food safety certificate is not posted. A ServSafe certificate is posted, but it does not appear that a city certificate has been obtained.

10/19/06

No Critical Violations

10/24/05

No Critical Violations

Lobby Shop
510 Walnut St

Retail Food: General Convenience
Philadelphia, PA 19106

Inspection Date

11/27/07

No Critical Violations

9/6/06

No Critical Violations

The Bagel Factory
510 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

6/23/08

19-01.1 Food establishment personnel food safety certified individual is not present. The city certificate posted is from a former employee(Phillip Gottlieb).

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

The Bagel Factory — *Retail Food: Restaurant, Eat-in*
510 Walnut St — *Philadelphia, PA 19106*

Inspection Date

1/18/08

19-01.1 Food establishment personnel food safety certified individual is not present. A city certificate has not been obtained.

8/30/06

No Critical Violations

8/2/05

No Critical Violations

Busy Bees Learning Center — *Institution: Child, Child Care Centers*
601 Walnut St — *Philadelphia, PA 19106*

Inspection Date

5/7/08

No Critical Violations

5/7/07

No Critical Violations

4/21/06

No Critical Violations

Deli At the Curtis Center — *Retail Food: Restaurant, Eat-in*
601 Walnut St Suite: L84 — *Philadelphia, PA 19106*

Inspection Date

8/31/07

No Critical Violations

J Cabot Catering — *Retail Food: Restaurant, Eat-in*
601 Walnut St — *Philadelphia, PA 19106*

Inspection Date

9/27/06

No Critical Violations

9/7/06

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Approximately 10 lbs of cooked chicken cutlet observed at 57 °F and approximately 6 lbs cooked sausage and onions observed at 61°F. These items are condemned. Food item discarded/destroyed in an approved manner.
3-02.1 Refrigeration system does not maintain proper temperatures. Temperature of display case at deli observed at 75°F.
5-01.1 Food is not protected from contamination. Pretzels are left uncovered at customer display. Cover these items or provide sneezeguards to protect these items. Management initiated immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair at prep area handsink.
9-04 (B) Wiping cloths are used in an unapproved manner. Management instructed to initiate immediate corrective action.

6/28/06

No Critical Violations

Shaan Enterprises
601 Walnut St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19106

Inspection Date

6/26/08

No Critical Violations

6/4/08

No Critical Violations

4/30/08

5-01.1 Food is not protected from contamination. Pretzels must be individualized in self serve area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Dropings noted in the beverage storage area. Dropings on top shelves and floor edges. Management instructed to initiate immediate corrective action.
10-01.1 (A) An approved equipment and utensil washing sink is not provided. A three bay sink is required (presently have a two bay sink). Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The establishment is not familiar with wash/rinse/sanitize procedures. Management instructed to initiate immediate corrective action.
2-01.1 (D) Defective food containers are present. Opened carton of milk in retail refrigerator. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Cream cheese stored behind cashier counter notrefrigerated 67°.

9/27/06

No Critical Violations

12/22/05

No Critical Violations

The Deli @ the Curtis Center
601 Walnut St Suite: L84

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

7/27/07

No Critical Violations

6/21/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature: Meats, milk products, eggs. Roast beef, cornd beef, and ham were measured at 57°F, 52°F, and 54°F, respectively (internal temperatures). All potentially hazardous foods were discarded.
3-02.1 Refrigeration system does not maintain proper temperatures. The three door refrigerator was measured at 54°F on the left side (where the meats and cheeses are located) and 50°F on the right side. This unit was serviced during the inspection. Do not store potentially hazardous foods in this unit until it is able to maintaintain a temperature below 41°F.

1/10/06

No Critical Violations

12/22/05

8-01.2 (A) An adequate supply of hot water is not provided. Hot water was not Coming out of the sinks. However, hot water was present in 1st bay of 3 compartment Sink. Owner stated that she has hot water in the mornng and that it runs out by early afternoon and then she has it later on in the day. Spoke with Building Engineer who said he could fix the problem. Management initiated immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

The Oceanaire Seafood Room
700 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

4/30/08

No Critical Violations

10/11/06

No Critical Violations

ASO Sushi
719 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

7/27/07

No Critical Violations

6/22/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Raw eggs, which were stored in the walk-in refrigerator, were measured at 58° F (internal temperature). All eggs from this unit were discarded.
3-02.1 Refrigeration system does not maintain proper temperatures. The walk-in refrigerator was measured at 58°F. Do not store poentially hazardous foods (meat products, milk products,egg products...) in this unit until it has been serviced and can maintain a temperature below 41°F.
7-01 (L) Mouse infestation is present. Fresh mouse droppings were observed on the floor perimeters around the garbage grinder sink, ice cream freezer, and in the room located across from the ice cream freezer. Management instructed to initiate immediate corrective action.

2/8/06

No Critical Violations

Nuts To You
721 Walnut St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19106

Inspection Date

5/21/08

No Critical Violations

4/30/08

7-01 (L) Mouse infestation is present. Droping noted on shelves where food products are stored. Management instructed to initiate immediate corrective action.
8-01.2 (D) Hot water temperature is above 125 degrees Fahrenheit. Water temp is145° Management instructed to initiate immediate corrective action.

9/14/06

No Critical Violations

11/29/05

No Critical Violations

El Fuego
723 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

7/27/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

El Fuego
723 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

6/12/07

7-01 (L) Mouse infestation is present. Mouse droppings were observed on the basement floor perimeters and cleaning products storage area floor perimeters. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. The owner has completed a ServSafe course, but has yet to obtain a city certificate.

2/8/06

No Critical Violations

Caramel
725 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

7/20/06

No Critical Violations

Tuscany Cafe
725 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

7/3/08

4-01.1 (A) Food/Food service article storage does not provide protection. Required spash guards are needed on the left sid of front retail hand sink,grinder sink and three basin sink and utility sink.
3-02.1 Refrigeration system does not maintain proper temperatures. The bain maria at its coldest point is 51°F,dspay case is 60°F. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiing cloths must be stored in a sanitizer Management instructed to initiate immediate corrective action.

4/28/08

19-01.1 Food establishment personnel food safety certified individual is not present (Philadelphia food certificate is not posted).

Szechuan China Royal
727 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

5/28/08

19-01.1 Food establishment personnel food safety certified individual is not present. The manager is going to serv safe class in June. The city's certificate has expired in 2001.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Szechuan China Royal
727 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

4/30/08

10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The establishment is not familiar with wash/rinse/sanitize procedures. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. The city's certificae has expired in 2001.
2-10.2 Ice is not protected from contamination. Scoop handle is touching patron's ice. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping clothsmust be stored in a sanitizer. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. The plumbing, with required air gap is defective (used a soda bottle for an extention). Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination.The sanitarian observed the employees rinsing meat and dropping met in pot sink. Scoops and cups left in food bins, and cloths touching and used as a covering for food . Management instructed to initiate immediate corrective action.

9/14/06

No Critical Violations

9/20/05

No Critical Violations

7-Eleven
800 Walnut St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

11/19/07

No Critical Violations

9/19/07

19-01.1 Food establishment personnel food safety certified individual is not present. An Experior course certificate is posted, but a city certificate has yet to be obtained. A city certificate application was provided.

8/30/06

No Critical Violations

8/1/05

No Critical Violations

Walnut Street Theatre
825 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

6/28/07

No Critical Violations

1/24/06

No Critical Violations

Quiznos Sub
826 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

7/24/08

No Critical Violations

6/19/08

19-01.3 Food establishment personnel food safety certificate is not posted.

19-01.1 Food establishment personnel food safety certified individual is not present. The sanitarian provided the application to obtain the city's certificate. Money order was purchased immedicately and is sending it to the Health Department. Management initiated immediate corrective action.

10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The sanitarian observed manager washing hands in food prep sink. Management instructed to initiate immediate corrective action.

2-10.2 Ice is not protected from contamination. Ice stored on the floor in the walk-in Management instructed to initiate immediate corrective action.

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Broccoli cheese soup 119°F. Management instructed to initiate immediate corrective action.

9-02.2 (A) Employee hand washing frequency is inadequate. The sanitarian observed employees not washing hands when changing gloves. Management instructed to initiate immediate corrective action.

9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths must be stored in a sanitizing solution. Management instructed to initiate immediate corrective action.

10-02.2 (B) Food equipment and utensils are improperly sanitized. The tester indicated very low sanitizer was present. Management instructed to initiate immediate corrective action.

2/20/08

19-01.3 Food establishment personnel food safety certificate is not posted.

1/20/08

12-02.2 (A) Hand washing sink is not readily available for use. The food preparation area hand washing sink is not in working order.

19-01.3 Food establishment personnel food safety certificate is not posted.

9/14/06

No Critical Violations

8/2/05

No Critical Violations

Capriccio Espresso Bar (Kiosk)
840 Walnut St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

6/19/08

19-01.1 Food establishment personnel food safety certified individual is not present.

10-01.1 (B) An approved sink for manual washing and sanitization is not provided. The 3-basin sink size is inadequent for washing all utensils.

9-04 (B) Wiping cloths are used in an unapproved manner. Soiled wiping clothes stored on counters.

4/28/08

19-01.1 Food establishment personnel food safety certified individual is not present.

2/5/07

No Critical Violations

The Bean Bag Cafe
840 Walnut St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

The Bean Bag Cafe
840 Walnut St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

8/28/06

No Critical Violations

8/1/05

No Critical Violations

Jefferson Hospital for Neuroscience
900 Walnut St

Institution: Hospital
Philadelphia, PA 19107

Inspection Date

4/8/08

No Critical Violations

8/16/07

No Critical Violations

7/10/06

No Critical Violations

8/8/05

No Critical Violations

Wawa Food Market #103
912 Walnut St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107610

Inspection Date

10/5/07

No Critical Violations

7/10/06

No Critical Violations

1/24/06

7-01 (A) Fly infestation is present. Numerous Moisture/drain flies observed in 3 compartment and 2 compartment sink area. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided at all sinks. Water temp observed @ 81.7 °F. Mgr stated bldg maintenance would arrive in less than 2 hrs. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Inadequate hot water. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Water temp at all sinks observed @ 81.7 °F. Management instructed to initiate immediate corrective action.

Bonte
922 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

7/26/07

No Critical Violations

4/25/07

No Critical Violations

4/11/07

19-01.1 Food establishment personnel food safety certified individual is not present- serv safe certified employee is not present. (provider list given today)

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Bonte
922 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

3/6/07

No Critical Violations

3/6/07

8-01.2 (C) Hot water is not provided. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination. The ice machine door is missing. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit: cut fruit. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. The refrigerated sandwich and salad display case was measured to be 45°F and the digital refrigerator display reads 53.6°F Management instructed to initiate immediate corrective action.

2/20/07

2-10.2 Ice is not protected from contamination. The ice machine door is missing. Also, the ice machine has mold growing inside of it. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. The refrigerated sandwich and salad display case was measured to be 54°F. Management instructed to initiate immediate corrective action.

6/2/06

No Critical Violations

9/23/05

No Critical Violations

Marathon Grill
927 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

4/27/07

No Critical Violations

Yogi's Eatery
929 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

2/17/06

No Critical Violations

12/14/05

No Critical Violations

11/28/05

No Critical Violations

10/21/05

8-06.1.1 (C) Drain line is in need of repair @ utensil sink. Drain line is leaking and taped at various locations. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. Employee observed just washing plates and putting then on a drying rack. Sink setup to wash only. Must wash, rinse and Sanitize then air dry. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Yogi's Eatery
929 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

7/29/05

No Critical Violations

Jefferson Child Care Center
950 Walnut St

Institution: Child, Child Care Centers
Philadelphia, PA 19107

Inspection Date

3/17/08

No Critical Violations

3/13/07

19-01.1 Food establishment personnel food safety certified individual is not present.

3/15/06

No Critical Violations

2/21/06

8-01.2 (C) Hot water is not provided. Water temp obsrved @ 93 °F @ all sinks. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Water temp observed @ 93 °F. Also 1 child handsink does not provide hot water. Management instructed to initiate immediate corrective action.

Joe Coffee Bar
1100 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

7/5/07

No Critical Violations

7/11/06

No Critical Violations

Wendy's #325
1101 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107463

Inspection Date

5/16/08

No Critical Violations

8/2/07

No Critical Violations

Wendy's #325 *Retail Food: Restaurant, Eat-in*
1101 Walnut St *Philadelphia, PA 19107463*

Inspection Date

5/17/07

7-01 (L) Mouse infestation is present. Mouse feces observed at front counter where paper products are stored. Discontinue use of this area, remove all items and sanitize as needed. Mouse feces also observed behind equipment on 1st floor and throughout basement area. Vermin proof all holes in basement and Sanitize all contaminated areas. Management instructed to initiate immediate corrective action.
8-01.2 (B) Cold water is not provided at bsmt handsink. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided. No water is provided at counter handsink. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Hot water is not provided at counter handsink and there are no soap or papertowels provided in prep areas. Management instructed to initiate immediate corrective action.
19-01.3 Food establishment personnel food safety certificate is not posted. All managers have ServSafe certificates. City certificates are required.

12/5/06

No Critical Violations

10/20/06

7-01 (L) Mouse infestation is present. Mouse feces observed under counter and lower shelving at counter. Mouse feces also observed along perimeter of bsmt prep area. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Numerous moisture flies observed in bsmt prep area. Management instructed to initiate immediate corrective action.

9/14/06

No Critical Violations

10/7/05

No Critical Violations

8/30/05

7-01 (A) Fly infestation is present. moisture flies observed in refuse room, basement areas Management instructed to initiate immediate corrective action.

Qdoba Mexican Grill *Retail Food: Restaurant, Eat-in*
1105 Walnut St *Philadelphia, PA 19107*

Inspection Date

8/9/07

No Critical Violations

Top Tomato Pizza Cafe *Retail Food: Restaurant, Eat-in*
1107 Walnut St *Philadelphia, PA 19107*

Inspection Date

7/30/08

No Critical Violations

1/28/08

7-01 (D) Roach infestation is present. Several live roaches were observed around the indirect waste drain under the hand wash sink at the front counter. Management instructed to initiate immediate corrective action.

Top Tomato Pizza Cafe *Retail Food: Restaurant, Eat-in*
1107 Walnut St *Philadelphia, PA 19107*

Inspection Date

10/5/07

19-01.3 Food establishment personnel food safety certificate is not posted. Servsafe Certificate was posted. However, city certificate is now required.

12/20/06

No Critical Violations

9/19/05

No Critical Violations

8/8/05

No Critical Violations

7/6/05

No Critical Violations

7/6/05

7-01 (L) Mouse infestation is present. Mouse feces observed on ledges, shelves, perimeter of establishment. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. improper sanitizing steps observed. Management instructed to initiate immediate corrective action.

Subway #19458 *Retail Food: Restaurant, Eat-in*
1109 Walnut St *Philadelphia, PA 19107*

Inspection Date

11/26/07

7-01 (L) Mouse infestation is present. Mouse feces observed along lower shelving where paper products are stored. Remove all items and sanitize contaminated surfaces. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

7/30/07

No Critical Violations

5/18/07

7-01 (L) Mouse infestation is present. Mouse feces observed along walls, lower shelving and cabinets. Sanitize all contaminated surfaces. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

19-01.3 Food establishment personnel food safety certificate is not posted. Owner has a certificate from experior. City certificate is required.

7/11/06

No Critical Violations

Joe Pesci *Retail Food: Restaurant, Eat-in*
1113 Walnut St *Philadelphia, PA 19107*

Inspection Date

7/3/08

No Critical Violations

Pompeii *Retail Food: Restaurant, Eat-in*
1113 Walnut St *Philadelphia, PA 19107*

Inspection Date

Pompeii *Retail Food: Restaurant, Eat-in*
1113 Walnut St *Philadelphia, PA 19107*

Inspection Date

9/20/07

7-01 (L) Mouse infestation is present. Mouse feces observed along walls and on lower shelving in warewashing area. Clean and Sanitize all contaminated areas. Live mouse observed struggling on glueboard in basement. Management instructed to initiate immediate corrective action.
19-01.3 Food establishment personnel food safety certificate is not posted. Owner stated that two new chefs have their certificates. However, the certficates were not posted onsite. Note: City certificates are required.

5/17/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Large Containers of sauces stored at room temp during lunch and then refrigerated until dinner. Internal temp of spaghetti sauce observed at 58°F. Broth temps were observed at 60°F. These items were condemned and discarded immediately. Management initiated immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed along walls and on lower shelving in pastry area. Clean and Sanitize all contaminated areas. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.
19-01.3 Food establishment personnel food safety certificate is not posted.

4/6/06

No Critical Violations

Forest Theater *Retail Food: Restaurant, Eat-in*
1114 Walnut St *Philadelphia, PA 19107*

Inspection Date

6/28/07

No Critical Violations

1/24/06

No Critical Violations

Maoz *Retail Food: Prepared Food Take-Out*
1115 Walnut St *Philadelphia, PA 19107*

Inspection Date

7/21/08

No Critical Violations

Maoz Vegetarian *Retail Food: Prepared Food Take-Out*
1115 Walnut St *Philadelphia, PA 19107*

Inspection Date

6/27/08

7-01 (K) Rat infestation is present. Sanitarian observed a live rat and rat feces in the storage room at the time of inspection. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit at kitchens cold unit. Unit was observed at 57°F.
4-01.1 (A) Food/Food service article storage does not provide protection. Provide a splash guard between front food prep sink and counter.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Maoz Vegetarian
11115 Walnut St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

6/19/08

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit at kitchens cold unit.
4-01.1 (A) Food/Food service article storage does not provide protection. Provide a splash guard between front food prep sink and counter.
8-01.2 (B) Cold water is not provided in room toilet. Plummer is expected to be at the establishment at 12:00 pm to correct problem. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided in toilet room. Plummer is expected to be at the establishment at 12:00 pm to correct problem. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Sponges observed in kitchen area. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Clothes were stored in and on food prep table. Management instructed to initiate immediate corrective action.
10-01.1 (A) An approved equipment and utensil washing sink is not provided. Provide a drying rack over 3- basin sink.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Employees are not using the 3-basin sink to wash/ rinse/ sanitize dishes.

P J Moriarty
1116 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

10/22/07

No Critical Violations

12/20/06

No Critical Violations

10/28/05

No Critical Violations

Pharma Care Specialty Pharmacy # 02553
1117 Walnut St

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

9/21/07

No Critical Violations

10/11/06

No Critical Violations

New Heaven
1119 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

9/19/07

No Critical Violations

7/3/06

No Critical Violations

2/6/06

No Critical Violations

1/18/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

New Heaven *Retail Food: Restaurant, Eat-in*
1119 Walnut St *Philadelphia, PA 19107*

Inspection Date

11/16/05

16-0 Process controls are inadequate------obtain pH meter and buffer solutions to test acidity of sushi rice and maintain a log of acidity readings observed (Sushi rice HACCP guidelines issued).
10-01.4 (A) Food utensils are improperly stored-----ice scoop handle in drink ice.
4-02.1 Raw or unwashed food is not stored below ready-to-eat food----inside walk-in unit.

8/30/05

No Critical Violations

Ten Thousand Villages *Retail Food: Other*
1122 Walnut St *Philadelphia, PA 19107*

Inspection Date

10/18/07

No Critical Violations

8/28/06

No Critical Violations

7/11/05

No Critical Violations

Irish Pub *Retail Food: Restaurant, Eat-in*
1123 Walnut St *Philadelphia, PA 19107*

Inspection Date

5/14/08

No Critical Violations

4/29/08

2-10.2 Ice is not protected from contamination (hose lines inside serving ice at bar).
19-01.1 Food establishment personnel food safety certified individual is not present (application for Philadelphia certificates have been mailed and money orders are dated 4/2/08).

2/2/07

No Critical Violations

10/28/05

No Critical Violations

Caribou Cafe *Retail Food: Restaurant, Eat-in*
1126 Walnut St *Philadelphia, PA 19107*

Inspection Date

3/14/08

7-01 (L) Mouse infestation is present. Mouse droppings were observed on the basement floor perimeters near the walk-in box. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Caribou Cafe
1126 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

3/27/07

7-01 (L) Mouse infestation is present. Mouse droppings were observed on the basement floor perimeters. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. The cold food preparation table that is located closest to the kitchen entrance was measured at 54°F Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. A city certificate has not been obtained.

2/20/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. All three of the kitchen cold food preparation tables are out of temperature, ranging from 45° to 52°F. The bar refrigerator is also out of temperature at 49°F. Management instructed to initiate immediate corrective action.

4/6/06

No Critical Violations

Cosi
1128 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

6/27/08

2-10.2 Ice is not protected from contamination. Cups are used for scoops in the and ice scoop is stored in stagnate water in front beverage station. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. The sanitarian observed employee using the hand sink (in the beverage station) for food prep-formulating ice tea and milk container in sink. disposable lids (front counter), not inverted. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. The establishment does not have a food safety person on duty during the time of inspection. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The soap from the wash and sanitizer over flows into the rinse water. Water level exceedes the required amount in both basin sink. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. A splash guard is needed at front hand sink in the beverage and coffee area. The splash guards were removed during the time of the inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Sanitizing containers are present however the employees still storing cloths on counters . Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse dropings noted in the front prep area behind the oven, and in back prep area near dry goods storage. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Cosi
1128 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

6/27/08

2-10.2 Ice is not protected from contamination. Cups are used for scoops in the and ice scoop is stored in stagnate water in front beverage station. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. The sanitarian observed employee using the hand sink (in the beverage station) for food prep-formulating ice tea and milk container in sink. disposable lids (front counter), not inverted. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. The establishment does not have a food safety person on duty during the time of inspection. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The soap from the wash and sanitizer over flows into the rinse water. Water level exceedes the required amount in both basin sink. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. A splash guard is needed at front hand sink in the beverage and coffee area. The splash guards were removed during the time of the inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Sanitizing containers are present however the employees still storing cloths on counters . Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse dropings noted in the front prep area behind the oven, and in back prep area near dry goods storage. Management instructed to initiate immediate corrective action.

4/16/08

2-10.2 Ice is not protected from contamination. Cups are used for scoops in the front beverage station. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. The sanitarian observed employee useing the hand sink (in the beverage station) for food prep-formulating ice tea in sink. Management instructed to initiate immediate corrective action.
5-04.1 (A) Displayed food is not protected from contamination. Sample food placed on top of glass counter in the salad prep area is not covered and protected. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The employee was unfamiliar with wash/rinse/sanitize procedures. The set up need to be reverse to prevent cross contamination of sanitized area and hand sink in the dishroom area. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. A splash guard is needed at front hand sink in the beverage and coffee area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse dropings noted in the front prep area behind the oven, and in back prep area near dry goods storage. Management instructed to initiate immediate corrective action.
2-01.1 (D) Defective food containers are present. Dented can of peppers noted on shelf in dry good storage area. Management instructed to initiate immediate corrective action.

2/20/07

No Critical Violations

6/12/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Pac A Deli
1200 Walnut St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

5/7/08
No Critical Violations

5/23/07
No Critical Violations

2/7/07
No Critical Violations

2/17/06
No Critical Violations

Potbelly Sandwich Works
1200 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

2/4/08
No Critical Violations

2/4/08
No Critical Violations

8/15/07
No Critical Violations

Starbucks Coffee Co.
1201 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

5/15/07
No Critical Violations

9/22/06
No Critical Violations

Nuts & More
1203 Walnut St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

7/1/05
No Critical Violations

Amazon Cafe
1207 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

6/1/06
No Critical Violations

3/30/06
No Critical Violations

2/17/06
7-01 (L) Mouse infestation is present. Mouse feces observed along walls and on lower shelving throughout. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

A O I
1210 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

8/4/06

No Critical Violations

Planet Hoagies
1211 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

2/8/06

No Critical Violations

New Samosa Vegetarian Restaurant
1214 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

2/2/07

No Critical Violations

Samosa Vegetarian Restaurant
1214 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

12/20/05

No Critical Violations

Pandora's Corporation
1221 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

11/20/07

No Critical Violations

1/23/07

No Critical Violations

1/2/07

7-01 (L) Mouse infestation is present. Mouse feces observed on lower shelving in kitchen and along perimeter of basement. Sanitize all contaminated surfaces and vermin proof as needed. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. President stated that used cooking oil is put in a neighbors bin. He pays for this convenience. An invoice or proof must be presented confirming this arrangement. Management instructed to initiate immediate corrective action.

Pandora's Lunch Box
1221 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

4/17/06

No Critical Violations

8/30/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Portofino Restaurant
1227 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

2/2/07
No Critical Violations

10/20/05
No Critical Violations

The Philadelphia Club
1301 Walnut St

Retail Food: Restaurant, Private Club
Philadelphia, PA 19107

Inspection Date

6/10/08
No Critical Violations

4/3/07
No Critical Violations

1/4/06
No Critical Violations

V I P Market
1312 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 1910756(

Inspection Date

7/20/08
No Critical Violations

6/24/07
No Critical Violations

6/26/06
No Critical Violations

7/1/05
No Critical Violations

Bonte
1315 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Bonte
1315 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

7/21/08

7-01 (A) Fly infestation is present. Several flies observed at rear prep areas. Eliminate fly infestation. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Numerous fruit flies observed at front area (near and in auto warewasher). Eliminate fruit fly infestation. Management instructed to initiate immediate corrective action.
8-01.2 (B) Cold water is not provided at three-basin sink. Restore cold water to three-basin sink immediately for proper washing, rinsing, and sanitizing of food equipment and multi-use utensils. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Leak observed at front prep area handsink drain line and drain line at rear prep sink observed draining into a bucket. Repair all drain lines immediately. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. No sink stoppers observed and food equipment observed being washed at prep sink. Provide three sink stoppers (one per basin) for proper washing, rinsing, and sanitizing of food equipment and multi-use utensils. Use three-basin sink provided for washing, rinsing, and sanitizing of food equipment and multi-use utensils. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. Certificate observed, however, employee was not present at time of inspection. Management instructed to initiate immediate corrective action.

7/20/07

7-01 (B) Fruit fly infestation is present. Numerous fruit flies observed flying and on walls in middle prep room. Management instructed to initiate immediate corrective action.

7/2/07

7-01 (B) Fruit fly infestation is present. Numerous fruit flies observed flying around inside soiled linen basket. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Employees at front full service counter. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not being sanitized. Utensils were observed being washed and rinsed, but not sanitized. Management instructed to initiate immediate corrective action.

5/21/07

No Critical Violations

5/18/07

19-01.1 Food establishment personnel food safety certified individual is not present.

4/9/07

8-01.2 (A) An adequate supply of hot water is not provided. Hot water temperatures at all sinks excet the food preperation sink was observed between 85-97°F. The food preperation sink and hand sink were the ony sinks to have adequate hot water. A plumber has been called to correct the problem. Note:- a high temperature dish machine is available to handle the utensil washing.
8-02.2 An approved air gap is not present. An approved indirect waste drain connection with an air gap at least 1" above the rim of the catch basin must be provided at the food preperation sink. Management instructed to initiate immediate corrective action.

Bonte
1315 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

1/26/07

5-01.1 Food is not protected from contamination. Sample brownies on top of front counter without sneeze guard protection. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Observed numerous fruit flies throughout middle and rear prep areas.
Management instructed to initiate immediate corrective action.
8-01.2 (A) An adequate supply of hot water is not provided. Hot water temperatures at all sinks was observed between 85-97°F. A work order has been put in for building engineer to repair hot water heater.

1/3/07

2-10.2 Ice is not protected from contamination. Ice scoop lying in drink ice in ice machine with scoop handle in the ice. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Sandwiches which were prepared for the lunch rush were observed with core temperatures of fortythree to forty five degrees F. Remove these sandwiches to the walk in box which is holding proper temperature and pull these sandwiches from the box as needed. Do not use the deli case until repaired. Management initiated immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. The internal air temp of the deli case mentioned in violation (3-01.1)A had an internal air temp of fifty degrees F. All food has been removed from this unit and will not be used until repaired. Management initiated immediate corrective action.
5-01.1 Food is not protected from contamination. Assorted danish on top of front counter without sneeze guard protection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. No hand washing observed. Management instructed to initiate immediate corrective action.
9-02.3 (A) Employee observed not following good hygienic personal practices. Food handling employee observed with gloved hands rubbing nose and mouth into a paper towel and then rinsing off hands with contaminated gloves still on hands with cold water. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Soiled wiping cloths observed being used to wipe down food contact surfaces. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not sanitized. The cleaning of utensils was washing and clear water rinse only. Sanitizing was not being done. Utensils must be WASHED/RINSED/SANITIZED. And then air dried. Management instructed to initiate immediate corrective action.

La Cigale
1315 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

1/3/07

No Critical Violations

12/1/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

La Cigale
1315 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

11/2/05

2-01.1 (A) Food is not from an approved source:- Crepes are now being made at home and brought to the establishment, still hot, though no temp logs are kept. They are then refrigerated and kept there till a customer order and then reheated in a microwave oven.ORDERS:- Cease all home preping of foods immediately. Note:- no crepes on site at this time. Mrs. Star would be willing to prepare the crepes at her husbands restaurant,have them brought over at safe temp and provide temp logs. Note:- procedures for preping and transporting this product in writing will have to be approved and a copy of a valid food prep license and letter giving permission to use the facility will have to be provided. Management instructed to initiate immediate corrective action.

11/2/05

2-01.1 (A) Food is not from an approved source:- Crepes are now being made at home and brought to the establishment, still hot, though no temp logs are kept. They are then refrigerated and kept there till a customer order and then reheated in a microwave oven.ORDERS:- Cease all home preping of foods immediately. Note:- no crepes on site at this time. Mrs. Star would be willing to prepare the crepes at her husbands restaurant,have them brought over at safe temp and provide temp logs. Note:- procedures for preping and transporting this product in writing will have to be approved and a copy of a valid food prep license and letter giving permission to use the facility will have to be provided. Management instructed to initiate immediate corrective action.

7/1/05

5-01.1 Food is not protected from contamination:- assorted baked goods on top of front counter without sneeze guard protection. Management instructed to initiate immediate corrective action.

Vigorworks Fitness Center
1315 Walnut St

Retail Food: General Convenience
Philadelphia, PA 19107

Inspection Date

5/31/08

No Critical Violations

3/13/06

No Critical Violations

Naked Chocolate Cafe
1317 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

1/6/08

No Critical Violations

8/4/06

No Critical Violations

8/2/06

No Critical Violations

Passage to India
1320 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

6/16/08

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Passage to India
1320 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

5/31/08

7-01 (D) Roach infestation is present. Several live roaches observed at prep and storage areas. Eliminate roach infestation. Management instructed to initiate immediate corrective action.

4/3/07

No Critical Violations

1/23/06

No Critical Violations

Dunkin Donuts
1324 Walnut St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

7/25/08

No Critical Violations

6/24/08

19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia Food Safety Certificate required. A certified individual must be present during times of operation and preparation. Old owners son's Ciy certificate observed, however, he was not present at time of inspection. Management instructed to initiate immediate corrective action.

11/5/07

No Critical Violations

9/12/06

No Critical Violations

9/12/06

No Critical Violations

12/30/05

No Critical Violations

Nuts to You
1328 Walnut St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

5/31/08

No Critical Violations

5/18/07

No Critical Violations

6/22/06

No Critical Violations

7/1/05

No Critical Violations

Jean's Cafe
1334 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

1/19/08

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Jean's Cafe
1334 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19107

Inspection Date

1/10/07

No Critical Violations

12/26/06

8-01.2 (A) An adequate supply of hot water is not provided. Hot water temperature observed at 90°F at all service sinks.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Employee did not use sanitizer while cleaning food utensils at time of inspection. The approved method of cleaning food utensil includes Wash, Rinsing, and Sanitizing food equipment.

12/30/05

No Critical Violations

Sahara Grill
1334 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

5/31/08

No Critical Violations

5/18/07

No Critical Violations

1/4/06

No Critical Violations

Newsstand
1401 Walnut St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19102

Inspection Date

4/14/08

No Critical Violations

6/8/07

No Critical Violations

5/31/06

No Critical Violations

Morton's
1411 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

1/19/08

No Critical Violations

1/19/08

No Critical Violations

11/9/06

No Critical Violations

11/9/06

No Critical Violations

5/23/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Morton's
1411 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

4/27/06

No Critical Violations

Eckerd Drugs #8747
1426 Walnut St

Retail Food: General Convenience
Philadelphia, PA 19102441

Inspection Date

2/21/07

No Critical Violations

3/1/06

No Critical Violations

Rite Aid
1426 Walnut St

Retail Food: General Convenience
Philadelphia, PA 19102441

Inspection Date

6/15/08

No Critical Violations

Bally's Total Fitness
1435 Walnut St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19102

Inspection Date

7/14/08

No Critical Violations

6/14/07

No Critical Violations

5/22/06

No Critical Violations

Striped Bass
1500 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

5/1/07

No Critical Violations

4/10/07

10-07.1 Cleaned utensils are improperly stored to prevent contamination. Cleaned bar glasses are stored on drain board (at bar) without splash guard protection from nearby hand sinks. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided in employee's restroom. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Food safety employee is not present; other employees have serv safe certification. Call 215-685-7495 for City of Phila. food safety certificate.

3/20/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Weight Watchers
1500 Walnut St

Retail Food: General Convenience
Philadelphia, PA 19102

Inspection Date

11/3/06
No Critical Violations

8/3/06
No Critical Violations

Phil Herman's Cigar Store
1501 Walnut St

Retail Food: General Convenience
Philadelphia, PA 19102

Inspection Date

1/19/08
No Critical Violations

1/3/07
No Critical Violations

10/24/05
No Critical Violations

Susanna FOO
1512 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

10/11/06
No Critical Violations

10/11/06
No Critical Violations

9/21/05
No Critical Violations

Il Portico
1519 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

7/2/08
19-01.1 Food establishment personnel food safety certified individual is not present- certified employee is not present; city application was submitted.

4/1/08
19-01.1 Food establishment personnel food safety certified individual is not present- certified employee is not present; city application & provider list issued (serv-safe observed).
2-06.4 Shellfish Purchase records/tags are not kept for 90 days- unshucked mussels (bulk supply is not currenty present; supplied by Restaurant depot).
2-10.2 Ice is not protected from contamination- drink ice in contact with cold plate & soda line.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized- no sanitizer residue observed on glassware after dishmachine cycle (50ppm minimum required). Food service equipment use discontinued until repaired. Manual sanitization to be conducted in 3-bay sink.

1/3/07
No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Il Portico
1519 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

10/12/06

7-01 (L) Mouse infestation is present. Observed mouse feces along wall and corners of basement prep area (near commercial freezer unit); mouse feces observed along of main kitchen dish machine and three basin sink. Management instructed to initiate immediate corrective action.

10/25/05

No Critical Violations

Mahogany
1522 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

8/2/06

No Critical Violations

7/1/05

No Critical Violations

Le Bec Fin
1523 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102431

Inspection Date

11/7/06

No Critical Violations

10/24/05

No Critical Violations

Qdoba Mexican Grill
1528 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

1/19/08

No Critical Violations

1/3/07

No Critical Violations

12/15/05

No Critical Violations

Starbuck's
1528 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19102

Inspection Date

6/15/08

No Critical Violations

8/11/06

No Critical Violations

1/4/06

No Critical Violations

Wok Chinese Seafood House *Retail Food: Restaurant, Eat-in*
1613 Walnut St *Philadelphia, PA 19103*

Inspection Date

4/24/07

No Critical Violations

11/10/06

No Critical Violations

11/9/06

No Critical Violations

10/17/06

7-01 (A) Fly infestation is present. Flies observed in basement preperation area. Management instructed to initiate immediate corrective action.
7-01 (K) Rat infestation is present. Numerous rat droppings observed on basement floor along walls and in corners, behind, under and between equipment. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Drain line was observed leaking under three bay utensil sink in new sushi kitchen.

5/23/06

No Critical Violations

3/6/06

5-01.1 Food is not protected from contamination:- knives and cleavers stored in gaps between prep tables Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present:- numerous mouse droppings observed in basement behind hot water heater and under storage shelving on floor. Mouse droppings were also observed on floor under dish machine on first floor. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities:- none. Management instructed to initiate immediate corrective action.
10-02.2 (D) Sanitizer concentration is inadequate:- in low temp auto dish machine. Sanitizer pump was not dispensing sanitizer into the final rinse. Pump would not dispense sanitizer even when manually operated. Note:- wares may be washed and rinsed in the machine, but must be sanitized in 3 bay utensil sink until machine can sanitize as required. Management instructed to initiate immediate corrective action.

1/6/06

5-01.1 Food is not protected from contamination:- can openers cutting unit was encrusted with food debris Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present:- numerous flies were observed in basement prep area Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities:- none. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized:- utensils being cleaned in the 3 bay utensil sink were being done in the order of rinse/wash/ sanitize. The sink must be set up WASH/RINSE/SANITIZE and then air dried. Management instructed to initiate immediate corrective action.
12-01.5.B (4) Cold water at hand washing sink is not provided:- employees toilet room hand sink. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided:- employees toilet room hand sink. Management instructed to initiate immediate corrective action.

Mimi Maternity #1144 *Retail Food: General Convenience*
1615 Walnut St *Philadelphia, PA 19103*

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Mimi Maternity #1144
1615 Walnut St

Retail Food: General Convenience
Philadelphia, PA 19103

Inspection Date

4/14/08

No Critical Violations

4/4/08

12-01.5.B (5) Hot water at hand washing sink is not provided. No hot water provided at establishment at time of inspection. Hot water temperature between 110°F and 125°F must be provided at all times. (Establishment sells pre-packaged Belly bars only.) Management instructed to initiate immediate corrective action.

M & M Snack Bar
1616 Walnut St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19103

Inspection Date

3/13/06

No Critical Violations

Brasserie Perrier
1619 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

2/13/07

No Critical Violations

5/25/06

No Critical Violations

3/6/06

No Critical Violations

Alma De Cuba Restaurant
1623 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

7/3/07

No Critical Violations

5/23/06

No Critical Violations

4/20/06

2-10.2 Ice is not protected from contamination:- ice scoop handle laying in drink ice Management initiated immediate corrective action.
4-03.4 Food is stored beneath unprotected sewer lines. Provide drip deflectors at basement storage areas
5-01.1 Food is not protected from contamination. Prep table installed next to wash basin of utensil sink. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. mouse feces observed along ledges, shelves and perimeter of basement, 2nd floor. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Management instructed to initiate immediate corrective action.

3/20/06

No Critical Violations

Ing Direct Cafe *Retail Food: Restaurant, Eat-in*
1636 Walnut St *Philadelphia, PA 19103*

Inspection Date

1/3/08

7-01 (L) Mouse infestation is present. Mouse droppings along walls and in corners in basement office. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. There are now two City certified employees, neither one was present at time of inspection. Certificates were posted. Management instructed to initiate immediate corrective action.

1/3/08

7-01 (L) Mouse infestation is present. Mouse droppings along walls and in corners in basement office. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. There are now two City certified employees, neither one was present at time of inspection. Certificates were posted. Management instructed to initiate immediate corrective action.

8/6/07

7-01 (L) Mouse infestation is present. Mouse droppings along walls and in corners and two dead mice on a glue board all in basement. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. To obtain information about City of Phila. food safety certification call 215-685-7495.
Management instructed to initiate immediate corrective action.

2/27/07

19-01.1 Food establishment personnel food safety certified individual is not present. To obtain information about City of Phila. food safety certification call 215-685-7495.
Management instructed to initiate immediate corrective action.

1/31/07

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Dishes including cups and plates are cleaned in dish machine located behind front counter serving area using only powdered dish detergent. No sanitizer is used during the entire cleaning process. ORDERS: Approved procedures include Wash, Rinse, and Sanitizing all food utensils; add a sanitizer to cleaning process for tableware. Management instructed to initiate immediate corrective action.

9/12/06

7-01 (L) Mouse infestation is present:- Mouse droppings on floor bhind stored pallet of paper goods in food storage area in basement. Management instructed to initiate immediate corrective action.

7/24/06

7-01 (L) Mouse infestation is present:- Mouse droppings on floor bhind stored pallet of paper goods in food storage area in basement. Management instructed to initiate immediate corrective action.

7/1/05

No Critical Violations

Mcdonald's #02507 *Retail Food: Restaurant, Eat-in*
1706 Walnut St *Philadelphia, PA 19103479*

Inspection Date

6/19/08

No Critical Violations

3/17/08

No Critical Violations

2/19/08

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Mcdonald's #02507
1706 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103475

Inspection Date

10/17/07

7-01 (A) Fly infestation is present. Flies observed entering establishment through open rear door first floor. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse droppings were observed in basenent in paper goods storage area and one dead mouse was observed in tin cat trap on first floor prep area to left of burger clamshell units. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Waste water leaking from drain trap which is leaking through floor from the soda unit and dripping down through ceiling in employees breakroom. Employees are in the habit of pouring waste from coffee carifs into this drain. Coffee grounds were obseved in this waste water on the employee break room floor. This could be causing a back-up. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City food safety certificate application and instruction sheet issued.

8/23/07

7-01 (D) Roach infestation is present. Numerous live and dead American roaches observed in basement food packaging storage area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse droppings were observed in basenent in packaging storage area where mouse dropping accumulation was extensive with 1 case of lids for 6oz McFlurry cups and 1/2 case of sundae cups both of which had mouse gnawed sleeves with mouse droppings inside the sleeves of lids and cups. Discard these cups and lids.(Complied). Employees breakroom, employees changing room also had mouse droppings on floor. Note:- Clean and sanatize all these areas and equipment. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Condensate from ice machine is leaking through floor and dripping down through ceiling in employees breakroom into a bucket Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City food safety certificate application and instruction sheet issued.

3/22/07

2-10.2 Ice is not protected from contamination. Ice scoop was stored on unclean exterior of ice machine. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse droppings were observed in basenent in packaging storage area,employees breakroom, employees changing room and on a food equipment rack on the lowest shelf in the first floor preperation area. Note:- Clean and sanatize all these areas and equipment. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Condensate from ice machine is leaking through floor and dripping down through ceiling in employees breakroom into a bucket Management instructed to initiate immediate corrective action.

3/22/07

2-10.2 Ice is not protected from contamination. Ice scoop was stored on unclean exterior of ice machine. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse droppings were observed in basenent in packaging storage area,employees breakroom, employees changing room and on a food equipment rack on the lowest shelf in the first floor preperation area. Note:- Clean and sanatize all these areas and equipment. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Condensate from ice machine is leaking through floor and dripping down through ceiling in employees breakroom into a bucket Management instructed to initiate immediate corrective action.

9/16/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Mcdonald's #02507 *Retail Food: Restaurant, Eat-in*
1706 Walnut St *Philadelphia, PA 19103475*

Inspection Date

4/5/06

No Critical Violations

3/3/06

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Eggs out at room temp.
7-01 (L) Mouse infestation is present. Down stairs storage area

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Alpha/Walnut Room *Retail Food: Restaurant, Eat-in*
1709 Walnut St *Philadelphia, PA 19103*

Inspection Date

1/22/07

No Critical Violations

Denim Private club *Retail Food: Restaurant, Private Club*
1712 Walnut St *Philadelphia, PA 19107*

Inspection Date

6/12/08

No Critical Violations

1/26/08

19-01.1 Food establishment personnel food safety certified individual is not present: application for city certificate issued.
8-06.1.1 (C) Drain line is in need of repair: pump needs repair at drainline for 1st fl.-front bar drain fixture.

Pietro's Coal Oven Pizza *Retail Food: Restaurant, Eat-in*
1714 Walnut St *Philadelphia, PA 19103*

Inspection Date

5/9/08

No Critical Violations

10/17/07

19-01.1 Food establishment personnel food safety certified individual is not present. Note:- A valid City Food Safety Certificate is posted for the chef.

8/23/07

7-01 (A) Fly infestation is present- Flies were observed in the patron seating area and in the hallway where the toilet rooms are located and in the basement prep area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Numerous mouse droppings were observed inside of soda station at rear pizza prep area. Mouse droppings were also observed in front basement where soda syrup rack is located. Clean and sanitize inside of cabinet and exterior of soda hoses. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities- There was no hand washing observed. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not sanitized. In the three bay utensil sink. They are washed and rinsed only. Sanitizer was in the sanitizer bay but metal food pans were stacked on top of sanitizer bay. Remove pans and--WASH/RINSE/SANITIZE AND THEN AIR DRY. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Pietro's Coal Oven Pizza
1714 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

7/2/07

No Critical Violations

7/2/07

No Critical Violations

9/20/06

7-01 (A) Fly infestation is present- Numerous flies were observed in the patron seating area and in the hallway where the toilet rooms are located. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present- Numerous fruit flies were oberved on the ceiling and walls in the basement pizza prep area. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities- There was no hand washing observed. Management instructed to initiate immediate corrective action.

8/2/05

No Critical Violations

Cosi
1720 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

7/24/08

7-01 (A) Fly infestation is present. Flies were observed in the kitchen and dining area.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Sanitizer not present. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. A certified individual with a city certificate, must be present during times of operation and preparation.

Xando Cosi
1720 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

6/23/08

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard not present between hand washing sink and drink ice in bar area. Note: Drink ice was present during time of inspection.
5-01.1 Food is not protected from contamination. Water observed dripping on food item in walk-in refrigerator. Management initiated immediate corrective action.
7-01 (A) Fly infestation is present. Flies were observed in the kitchen and dining area.
7-01 (L) Mouse infestation is present. Fresh mouse droppings observed in bar area and next to oven unit in front prep area.

5/9/08

8-06.1.1 (C) Drain line is in need of repair. Drain line of front hand washing sink observed leaking during time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Certified individual with city certificate not present during time of inspection.

3/19/07

19-01.1 Food establishment personnel food safety certified individual is not present. ServSofe certificate holder is not present at time of inspection. City Certificate is needed. (packet issued)

3/10/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Xando Cosi
1720 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

2/10/06

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Fruit salad stored at 55°F. Observed management discard out of temperature foods.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Fruit salad observed at 63 ° F.
7-01 (L) Mouse infestation is present. Mouse droppings observed at bar.

Rittenhouse Farmers Market
1800 Walnut St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19103

Inspection Date

8/4/07

No Critical Violations

8/8/06

No Critical Violations

Barnes & Noble Cafe
1805 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

7/24/08

7-01 (L) Mouse infestation is present. Fresh mouse droppings observed on storage shelf and on floor. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. Hot water not present for 2nd level bathrooms.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present.

5/9/08

7-01 (L) Mouse infestation is present. Fresh mouse droppings observed on storage shelf and on floor. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection.

11/9/07

19-01.1 Food establishment personnel food safety certified individual is not present.

11/3/06

No Critical Violations

10/30/06

No Critical Violations

10/30/06

No Critical Violations

11/1/05

No Critical Violations

Bruce's Lobby Shop
1845 Walnut St

Retail Food: General Convenience
Philadelphia, PA 19103

Inspection Date

11/9/07

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Bruce's Lobby Shop
1845 Walnut St

Retail Food: General Convenience
Philadelphia, PA 19103

Inspection Date

11/7/06
No Critical Violations

Bruce's Loby Shop
1845 Walnut St

Retail Food: General Convenience
Philadelphia, PA 19103

Inspection Date

12/21/05
No Critical Violations

Natural Goodness Market
2000 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103190

Inspection Date

11/29/07
No Critical Violations

11/3/06
No Critical Violations

11/2/05
No Critical Violations

Fresca Superior
2005 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

12/20/06
No Critical Violations

8/24/06
No Critical Violations

2/23/06
No Critical Violations

The Irish Pub
2007 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

5/28/08
No Critical Violations

4/5/07
No Critical Violations

9/27/05
No Critical Violations

The Bards Irish Restaurant
2013 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

The Bards Irish Restaurant
2013 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

12/18/06

No Critical Violations

12/6/05

No Critical Violations

Sunwishes
2027 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

10/18/05

No Critical Violations

Walnut Sushi House
2027 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

11/2/06

No Critical Violations

4/28/06

No Critical Violations

Monkey Bar
2029 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

4/25/08

No Critical Violations

2/23/08

9-02.1 Employee hands are not washed prior to food handling activities- handwash sink is defective.
4-01.1 (A) Food/Food service article storage does not provide protection- splash protection lacks between 3-bay sink & prep. table; between handsink & clean dish storage.
19-01.1 Food establishment personnel food safety certified individual is not present- provider list and city cert. application will be mailed.

5/18/07

No Critical Violations

1/25/07

No Critical Violations

Wonderland
2037 Walnut St

Retail Food: General Convenience
Philadelphia, PA 19103

Inspection Date

10/15/07

No Critical Violations

9/11/06

No Critical Violations

9/21/05

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Pleasure Chest
2039 Walnut St

Retail Food: General Convenience
Philadelphia, PA 19103

Inspection Date

9/21/06

No Critical Violations

9/21/05

No Critical Violations

Sunoco Aplus Mini Mkt # 7335
2201 Walnut St

Retail Food: General Convenience
Philadelphia, PA 19103390

Inspection Date

3/23/07

No Critical Violations

2/6/07

7-01 (L) Mouse infestation is present. Mouse droppings observed on floor in dishwashing room.

2/6/06

No Critical Violations

Fellini Cafe
2216 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

1/31/07

No Critical Violations

11/14/06

No Critical Violations

10/30/06

7-01 (L) Mouse infestation is present. Mouse droppings observed on plaster partitions in dining area.
12-01.5.B (5) Hot water at hand washing sink is not provided. Hot water at men's room hand washing sink is not provided. Plumber is working or problem at time of inspection.

3/20/06

No Critical Violations

3/20/06

No Critical Violations

12/8/05

No Critical Violations

11/8/05

7-01 (A) Fly infestation is present. Multiple flies observed in prep area.

Salento
2216 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

9/18/07

No Critical Violations

Roosevelt's Pub
2222 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

Roosevelt's Pub
2222 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

10/30/07

19-01.1 Food establishment personnel food safety certified individual is not present.

9/15/06

No Critical Violations

12/22/05

No Critical Violations

Rite Aid
2301 Walnut St

Retail Food: General Convenience
Philadelphia, PA 19103

Inspection Date

12/14/07

No Critical Violations

10/29/07

No Critical Violations

6/20/07

7-01 (L) Mouse infestation is present. Fresh mouse droppings observed on candy shelving & under dog food shelving . (bagged skittles area).

3/23/07

7-01 (L) Mouse infestation is present. Mouse gnawed products observed. Minature packs of candy observed gnawed. Mouse droppings observed on candy shelving. Mouse gnawed pet food observed. Product removed from shelving immediately.

1/23/07

7-01 (L) Mouse infestation is present. Mouse gnawed product observed. 12oz bag of mounds miniatures observed gnawed.This product was immediately removed from sale. 12oz bag of Hershey Miniatures observed gnawed. Gnawed crackers observed, actual packaging for crackers did not appear to be gnawed. Package shavings observed at front counter candy display shelving, as well as mouse droppings.

9/15/06

No Critical Violations

9/29/05

No Critical Violations

Walnut Bridge Coffee House
2319 Walnut St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19103

Inspection Date

4/27/07

No Critical Violations

4/11/06

No Critical Violations

Hopkinson House Mkt
602 S Washington Sq

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19106

Inspection Date

7/31/06

No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Starbucks Coffee Company
200 W Washington Sq

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

12/26/06
No Critical Violations

11/7/05
No Critical Violations

Jo's Newstand
210 W Washington Sq

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19106

Inspection Date

12/22/05
No Critical Violations

Washington Square
210 W Washington Sq

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

11/19/07
No Critical Violations

2/8/06
No Critical Violations

Thea At The Waterworks
620 Waterworks Dr

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19130

Inspection Date

3/14/08
No Critical Violations

3/27/07
No Critical Violations

7/14/06
No Critical Violations

Old Saint Joseph's Church
321 Willings Al

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106

Inspection Date

7/31/06
No Critical Violations

Mountain Cafe Deli & Groceries
901 Wood St Suite: A

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19107

Inspection Date

8/25/06
No Critical Violations

9/27/05
No Critical Violations

Food Establishment Inspections, Center City Philadelphia: July, 2005 - July 2008

Community Corrections
1347 Wood St

Institution: Adult, Other
Philadelphia, PA 19107

Inspection Date

5/1/07

No Critical Violations

12/29/05

No Critical Violations

Radicchio
314 E York Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19106111

Inspection Date

7/16/08

No Critical Violations

2/29/08

No Critical Violations

1/31/08

19-01.1 Food establishment personnel food safety certified individual is not present.

7/23/07

19-01.1 Food establishment personnel food safety certified individual is not present.

11/9/06

No Critical Violations

8/18/05

7-01 (B) Fruit fly infestation is present. observed in basement by cellar steps. Management instructed to initiate immediate corrective action.