Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

3528 "I" Street Beer Distributor — *Retail Food: General Convenience*
3528 N "I" St — *Philadelphia, PA 19134*

Inspection Date

3/13/08

No Critical Violations

3/6/08

7-01 (K) Rat infestation is present. Fresh rat droppings were observed on floor between planks of unapproved wooden pallets in rear storage area. Management instructed to initiate immediate corrective action.

Allegheny Child Care Academy — *Institution: Child, Child Care Centers*
3230 N 3rd St — *Philadelphia, PA 19134*

Inspection Date

5/25/06

No Critical Violations

Brightside Academy — *Institution: Child, Child Care Centers*
3230 N 03rd St — *Philadelphia, PA 19134*

Inspection Date

7/15/08

19-01.1 Food establishment personnel food safety certified individual is not present. Missing certified from Phila. Dept. of Public Health, during time of inspection. Management initiated immediate corrective action, Director submitted the proper application and is waiting for the certificate in the mail.

11/16/07

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

5/30/07

No Critical Violations

5/16/07

7-01 (L) Mouse infestation is present, mouse droppings observed on the floor in storage area.
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.

5/3/07

4-01.1 (A) Food/Food service article storage does not provide protection ; childrens and baby food products observed stored under hand wash sink drain lines.
Milk containers observed on contact with condensation water in milk storage refrigerator in kitchen.
Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present ; numerous mouse droppings observed on the floor . under baby food storage shelves in storage room at front area.
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.

Parrish Grocery — *Retail Food: Grocery Market*
830 N 12th St — *Philadelphia, PA 19124*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Parrish Grocery — *Retail Food: Grocery Market*
830 N 12th St — *Philadelphia, PA 19124*

Inspection Date

11/19/07

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.

Skinny Grocery — *Retail Food: Grocery Market*
830 N 12th St — *Philadelphia, PA 19124*

Inspection Date

2/26/08

No Critical Violations

2/1/08

No Critical Violations

G & F Grocery — *Retail Food: Grocery Market*
2750 A St — *Philadelphia, PA 19134*

Inspection Date

2/14/06

No Critical Violations

2/1/06

4-01.1 (A) Food/Food service article storage does not provide protection.
- provide sneeze guard for scale in deli case and customer area
- provide partition for food prep area and customer area
Management instructed to initiate immediate corrective action.

Mi tierra food market — *Retail Food: Grocery Market*
2750 A St — *Philadelphia, PA 19134*

Inspection Date

1/27/08

4-01.1 (A) Food/Food service article storage does not provide protection ; dusty on the soda crates in basement. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

Santiago Grocery — *Retail Food: Grocery Market*
2750 A St — *Philadelphia, PA 19134*

Inspection Date

12/20/06

No Critical Violations

Many Faces Bar — *Retail Food: Restaurant, Eat-in*
3454 A St — *Philadelphia, PA 19134*

Inspection Date

1/4/08

No Critical Violations

11/14/05

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

St. Christopher's Hospital For Children *Institution: Hospital*
3601 A St *Philadelphia, PA 19134*

Inspection Date

2/13/08

2-01.4 Food is not properly labeled/packaged. Pre-packaged deserts and other food items are not properly labeled in the self-serving reach-in refrigeration unit, during time of inspection. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Food items in the walk-in freezer is not protected from overhead leakage or condensation, drin gtime of inspection. Management instructed to initiate immediate corrective action by removing all food items from under the leaking cooling unit immediately.
10-02.1 Food equipment needs cleaning. Shelves under the food prep tables and the shelves where clean utensils and/or food equipments are stored are not clean, during time of inspection. Metal drawers at the food prep tables are not clean, during time of inspection. Lower drawers under the flat grill unit is in unsanitary conditions, during time of inspections. Lower cabinets and lower shelves are not clean, during time of inspection. Shelves in the walk-in freezer is not clean, during time of inspection. Floor is not claen in the walk-in freezer unit, during time of inspection.
10-05.1 (B) Warewasher does not maintain proper washing and sanitizing temperatures. Warewashunit unit is not reaching proper temperature for sanitizing, during time of inspection, high temperature in the warewash unit is 175° F. The use of the washware unit will have to be discontinued until the proper repairs are made. This establihment will need to properly sanitize all the multi-use utensils and food equipments in the 3-basin sink, unit the warewash unit is properly repaired. Once the warewash unit is repaired the establisment is advised to call the Sanitarian and scheduled an reinspection.
19-01.1 Food establishment personnel food safety certified individual is not present. Certified individuals are missing certificate from Dept. of Public Health. Management instructed to initiate immediate corrective action.

6/20/07

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

1/22/07

No Critical Violations

1/2/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit.Cheese sticks and chicken salad observed at 50°F. DISCONTINUE USE OF DEFECTIVE REFRIGERATOR OBSERVED AT 50°F UNTIL IT IS REPAIRED AND CAN MAINTAIN 41°F. Items moved while present.
Management instructed to initiate immediate corrective action.

7/28/06

No Critical Violations

5/18/06

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit.MAINTAIN ALL PERISHABLE FOOD BELOW 41°F. MILK CONTIANERS OBSERVED BETWEEN 45 TO 50°F AT DISPLAY CASE. REMOVE ALL PERISHABLE FOOD ITEMS TO ALTERNATIVE REFRIGERATION UNIT AND DO NOT USE IT UNTIL IT IS REPAIRED AND CAN MAINTAIN ALL FOOD ITEMS BELOW 41°F. Management initiated immediate corrective action.

9/23/05

No Critical Violations

9/16/05

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit; Discontinue use of defective display case observed at 50°F until it is repaired and can maintain 41°F; chicken salad observed at 50° F. Items moved to alternative 41°F refrigerator while present. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Deco Grocery — *Retail Food: Grocery Market*
3000 N A St — *Philadelphia, PA 19134*

Inspection Date

4/26/06

No Critical Violations

Decoo Grocery — *Retail Food: Grocery Market*
3000 N A St — *Philadelphia, PA 19134*

Inspection Date

1/27/08

7-01 (L) Mouse infestation is present ; numerous mouse droppings under the grill. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate ; no hand soap provided at the hand sink. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized ; kitchhen utensils.
No sanitizer and sink stoppers observed.
Heavy mixer and table stored next to utensils sink.
Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

1/10/07

No Critical Violations

Lori's hospital gift shop — *Retail Food: General Convenience*
3601 N A St — *Philadelphia, PA 19134*

Inspection Date

6/20/07

No Critical Violations

1/11/06

No Critical Violations

Kuk Il House — *Retail Food: Restaurant, Eat-in*
701 Adams Av — *Philadelphia, PA 19124*

Inspection Date

8/1/07

9-04 (B) Wiping cloths are used in an unapproved manner. A sanitizing bucket to store used cleaning cloths is required. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The establishment is not familiar with the proper set up to sanitzing /washing . Management instructed to initiate immediate corrective action.

Thanh Huong Rest — *Retail Food: Restaurant, Eat-in*
701 Adams Av — *Philadelphia, PA 19124*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Thanh Huong Rest
701 Adams Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

5/14/08

2-10.2 Ice is not protected from contamination. Ice scoops sitting out on soiled exterior of ice machine. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Containers of raw meats and poultry in wak-in boxes are uncovered and a self service warmer on the front counter in the take-out area has no sneeze guard protection. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed in flight in main prep area. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not sanitized. Utensils are being washed and rinsed in the 3 bay utensil sink. Utensils must me WASHED-RINSED-SANITIZED and then air dried.. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

Kentucky Fried Chicken
715 Adams Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

1/30/08

No Critical Violations

1/30/08

No Critical Violations

1/15/08

3-06.1 Proper cooking temperature is not achieved. The Sanitarian observed an uncooked (pink color) piece of chicken which was purchased at this establishment by a patron and returned, 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 items and food equipments are not protected from splash contamination from the hand sinks, during time of inspection. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Cups is used as scoops at the soda dispenser at the drive-thru, during time of inspection. Corn on the cob is in stored and/or cooked in an uncovered food equipment, during time of inspection. Management initiated immediate corrective action.
8-01.2 (C) Hot water is not provided. No hot water 80° at the white hand sink, during time of inspection. The operation of the white hand sink is immediately discontinued until the unit is working properly.
8-06.1.1 (C) Drain line is in need of repair. Indirect drain line do not drain into the floor drain properly, during time of inspection, waste water drained under the 3-basin and into the storage/offfice area. Management initiated immediate corrective action, manager used mop to clean water, during time of inspection.
9-02.2 (A) Employee hand wash frequency is inadequate. Employees hands are not washed properly, no hot water 80° is present at the white hand sink, during time of inspection. Management initiated immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Waste water was disposed in the 3-basin sink, during time of inspection. Management initiated immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Certified indivdiual is not present, during time of inspection. Management instructed to initiate immediate corrective action.

Kentucky Fried Chicken
715 Adams Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

12/29/07

3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Chicken in display case 110°. Management initiated immediate corrective action. Chicken was discarded.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. shred cheese , lettuce 60° (unit found unpluged). Management initiated immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required at hand sink in food prep area). Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Scoops in ice bin (both ice storage), and cups used as scoops in bulk container (flour). Management initiated immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. I observed employee washing hands in pot sink then returned to food prep. Management initiated immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Usedto wash hands. I observed inproper set up of rinse water. Dirty wiping cloths were noted in sink. Management initiated immediate corrective action.

11/9/07

19-01.1 Food establishment personnel food safety certified individual is not present. Certified individual is missing certificate from Dept. of Public Health, during time of inspection, Area Coach as application. Management instructed to initiate immediate corrective action.

10/5/07

3-02.1 Refrigeration system does not maintain proper temperatures. Small refrigeration unit has a temperature is 50° under the front counter. Management instructed to initiate immediate corrective action, potentially hazardous food items will need to be removed to a refrigerator that works properly.
7-01 (D) Roach infestation is present. Several live roaches are observed in the establishment, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (J) Other insect infestation is present. Drain flies-like insect is present in the establishment, during time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Condensation drain line is leaking in the walk-in refrigeration unit, during time of inspection. Management instructed to initiate immediate corrective action.

Kentucky Fried Chicken *Retail Food: Restaurant, Eat-in*
715 Adams Av *Philadelphia, PA 19124*

Inspection Date

4/4/07

7-01 (L) Mouse infestation is present. Large accumulation of feces observed in boxes of KFC filter in storage room, on floor perimeters of kitchen, on floor of storage room, on prep table and items stored on prep table at time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Condensation drain line is leaking in the walk-in refrigeration unit, duringvtime of inspection. Management instructed to initiate immediate corrective action.
10-02.1 Food equipment needs cleaning. Clean floor of walk-in refrigerator and freezer of stagnant water and food and/or other debris under the shelves, during time of inspection. Mice droppings on the shelves in the food prep area, during time of inspection. Mice droppings on top of hot well oven unit and on top of the microwaves. Inside the hot well oven and single door oven near handsink in the food prep sink is not clean, during time of inspection. Walls in the walk-in refrigeration unit is not clean. Shelves under the soda dispenser at the drive-thru has mice droppings and is not clean, during time of inspection. Management instructed to initiate immediate corrective action.
11-01.2 (A) Food equipment is defective. Repair door handle of walk-in refrigerator. Wall is damaged in the walk-in refrigeration unit. Ceiling is leaking in the walk-in refrigeration unit, during time of inspection. Management instructed to initiate immediate corrective action.
13-01.1 (B) Floor is not in good repair. Repair damaged floor under and/or behind the food equipments in the food prep area and inthe storage rooms where liquid waste is up rooting tiles. Management instructed to initiate immediate corrective action.
13-02 (B) Ceiling is not in good repair. Ceiling is leaking in the doorway between the food prep area and the dry storage room where the rear exit door is located, duringtime of inspection. Management instructed to initiate immediate corrective action.

3/21/07

2-01.1 (B) Adulterated or unwholesome food is present. At time of inspection observed mouse feces and gnawed packages of KFC fiter in storage room. Management ordered to immediately discard of 3 boxes each box containing about 30 packs of KFC fiter. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Observed mouse feces and gnawed packaged of KFC filter and feces on boxes on prep table at time of inspection. Management ordered to discard of 3 boxes each box containing about 30 packs of KFC filter. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Large accumulation of feces observed in boxes of KFC filter in storage room, on floor perimeters of kitchen, on floor of storage room, on prep table and items stored on prep table at time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Stagnant food debris and water mixture on walk-in box and large accumuation of grease on floor under frying equipment uprooting tiles at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain city certificate. Management instructed to initiate immediate corrective action.
13-01.1 (B) Floor is not in good repair. Repair damaged floor under fryers where liquid waste is up rooting tiles. Management instructed to initiate immediate corrective action.

4/5/06

No Critical Violations

Nhu Quynh Cafe *Retail Food: Prepared Food Take-Out*
716 Adams Av *Philadelphia, PA 19124*

Inspection Date

Nhu Quynh Cafe *Retail Food: Prepared Food Take-Out*
716 Adams Av *Philadelphia, PA 19124*

Inspection Date

10/26/06

3-01.1 (A) Potentially hazardous food is stored at improper temperature:
-hot foods held in steam table were measured at 74-85°F.
***Note 1: Steam table was not in operation.
***Note 2: Owner claims that items displayed in steam table are used up within 4 hours.
4-01.1 (A) Food/Food service article storage does not provide protection. Food prep sink is not protected from splash contamination from handsink with garbage at the 2-basin sink in the fod prep area.
7-01 (L) Mouse infestation is present. Mouse droppings observed on floor along walls in prep/service areas.
7-01 (D) Roach infestation is present. Several live roaches are observed in food prep area, during time of inspection. Management initiated immediate corrective action.
10-02.1 Food equipment needs cleaning. Mice dropings on the shelvs and on the food equipment inthe kitchen area througthout the kitchen area. Fryers,grill unit and other cooking equipsmentare not clean,during time of inspection. Management instructed to initiate immediate corrective action.

6/22/06

3-01.1 (A) Potentially hazardous food is stored at improper temperature:
-hot foods held in steam table were measured at 74-85°F.
***Note 1: Steam table was not in operation.
***Note 2: Owner claims that items displayed in steam table are used up within 4 hours.
7-01 (L) Mouse infestation is present: mouse droppings observed on floor along walls in prep/service areas.

3/29/06

3-01.1 (A) Potentially hazardous food is stored at improper temperature:
-hot foods held in steam table were measured at 74-85°F.
Note: Steam table was not in operation.

-stuffed grape leaves observed on counter were 73°F.
5-01.1 Food is not protected from contamination: trays of stuffed grape leaves sitting out on counter lacking protection.
7-01 (L) Mouse infestation is present: mouse droppings observed on floor along walls in prep/service areas.

Viet Kitchen *Retail Food: Prepared Food Take-Out*
716 Adams Av *Philadelphia, PA 19124*

Inspection Date

9/17/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Various trays of fried fish, pork, chicken and preboiled green vegetables noted in front food holding unit at 90°F at the time of this inspection. Chef/Manager states that said foods are ethnic food cooked but served cold without which patrons will not patronize same.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Assorted cooked food--namely, beef, fish, vegetables etc noted on food warmer measured 90°F at this time of inspection.
5-01.1 Food is not protected from contamination. Due to citical voliation observed.
7-01 (L) Mouse infestation is present. Several mouse droppings still noted under and behind storage equipment particularly in rear food storage area.
7-01 (D) Roach infestation is present. Live roaches at various life stages noted on glue behind food equipment in rear food storage area.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Viet Kitchen
716 Adams Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19124

Inspection Date

8/17/07

2-10.2 Ice is not protected from contamination. Scoop noted immersed in ice in ice-machine.

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Various trays of fried fish, pork, chicken and preboiled green vegetables noted in front food holding unit at 70°F. Chef/Manager states that said foods are ethnic food cooked but served cold without which patrons will not patronize same.

5-01.1 Food is not protected from contamination. Due to citical voliation observed.

7-01 (L) Mouse infestation is present. Several mouse droppings under and behind storage equipment.

1/15/07

No Critical Violations

Taste of Portugal
718 Adams Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

5/21/08

19-01.3 Food establishment personnel food safety certificate is not posted -- City issued certificate is not provided as required. Owner states that he has submitted the application and is awaiting the certificate.

9/17/07

5-01.1 Food is not protected from contamination. Due to critical violations noted.

7-01 (A) Fly infestation is present. Noted in basement food preparation and serving area.

7-01 (L) Mouse infestation is present. Several mouse droppings noted on floor perimeter and on storage shelvings.

9-04 (B) Wiping cloths are used in an unapproved manner. Stained moist white wiping cloth noted on top food preparation board/countertop in basement kitchen area at this time of inspection.

19-01.1 Food establishment personnel food safety certified individual is not present. Note: Valid Servsafe Certificate noted posted at this time. Application and instruction for city food safety certification issued.

8/17/07

19-01.1 Food establishment personnel food safety certified individual is not present. Note: Valid Servsafe Certificate noted posted at this time. Application and instruction for city food safety certification issued.

2/21/07

No Critical Violations

12/6/06

2-10.2 Ice is not protected from contamination. Drink containers & scoop handles in serving ice. Ice machine needs cleaning. Management instructed to initiate immediate corrective action.

Taste of Portugal — *Retail Food: Restaurant, Eat-in*
718 Adams Av — *Philadelphia, PA 19124*

Inspection Date

10/25/06

2-06.4 Shellfish Purchase records/tags are not kept for 90 days. Management instructed to initiate immediate corrective action.
4-03.4 Food equipment is stored beneath unprotected sewer lines. Management instructed to initiate immediate corrective action.
5-01.1 Food equipment is not protected from contamination- grease trap vent line over sanitizing basin. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces on dishwasher containers. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair:
- break in line at kitchen ceiling
- opening in line from bar handsink- 1st floor
Management instructed to initiate immediate corrective action.

A Bob's Grocery Outlet — *Retail Food: Grocery Market*
720 Adams Av — *Philadelphia, PA 19124*

Inspection Date

8/21/07

2-01.1 (B) Adulterated or unwholesome food is present. Mouse feces noted inside walk-in refrigerator where raw chicken cartons noted stored/and on food storage shelvings.
5-01.1 Food is not protected from contamination. Due to numerous mouse mouse droppings.
7-01 (A) Fly infestation is present. Noted in basement food storage area.
7-01 (L) Mouse infestation is present. Numerous fresh and old mouse droppings noted throughout floor perimeters in customer service, rear /basement storage and walk-in refrigerators.
7-01 (B) Fruit fly infestation is present. Noted in by 3 bay sink area.

6/9/07

No Critical Violations

9/28/05

No Critical Violations

9/21/05

7-01 (L) Mouse infestation is present, dead mice in glue traps, fresh droppings in basement, under ist floor shelving. Management instructed to initiate immediate corrective action.

Philly Super Market — *Retail Food: Grocery Market*
720 Adams Av — *Philadelphia, PA 19124*

Inspection Date

11/9/07

No Critical Violations

9/17/07

5-01.1 Food is not protected from contamination. Due to numerous mouse mouse droppings.
7-01 (A) Fly infestation is present. Still noted in food prep/serving area and in basement food storage area.
7-01 (L) Mouse infestation is present. Numerous fresh and old mouse droppings still noted throughout floor perimeters in customer service, rear /basement storage and walk-in refrigerators.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Premium Pizza
721 Adams Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124232

Inspection Date

9/6/07

2-01.1 (A) Food is not from an approved source. Chicken wings observed in clear Plastic bags with no labels and no box. Management was unable to provide reciept for the chicken wings. Management initiated immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed in kitchen and costumer service area. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must be present at all times. Management instructed to initiate immediate corrective action.

7/20/07

8-06.1.1 (D) Soil line is in need of repair. Soil drain line is not properly capped in the basement, during time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must be present at all times. Management instructed to initiate immediate corrective action.

7/10/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Seasoned raw chicken temperature is 71° and box of raw beef temperature is 68°; ambient temperature is 107° in the food prep area, during time of inspection. Listed food products was removed from use, during time of inspection.
3-02.1 Refrigeration system does not maintain proper temperatures. Small refrigerator/food prep unit temperature is 78°, during time of inspection. Small refrigerator/food prep unit use will need to be discontinued until the proper repairs are made.
5-01.1 Food is not protected from contamination. Ketup is not protected from hazardous substances, open can of ketup is stored on the shelf in the walk-in refrigeration unit, during time of inspection. Food product will need to be removed from use.
8-06.1.1 (D) Soil line is in need of repair. Soil drain line is not properly capped in the basement, during time of inspection. Management instructed to initiate immediate corrective action.

6/25/07

No Critical Violations

6/25/07

7-01 (D) Roach infestation is present. Some live roaches observed crawling in and out of inseams under sinks in food prep area at time of inspection. Management instructed to initiate immediate corrective action.

6/22/07

No Critical Violations

6/19/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Raw chicken is left in the 3-basin sink temperature is 55°, ambeint temperature is 98°, during time of inspection. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Food items is not protected from overhead leakage or condensation in the pizza food prep unit, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Live adult and nymphs roaches are observed in the basement, major infestation, during time of inspection. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. No soap in the employee restroom,during time of inspection. Food equipment and sink is covered with cutting board in the handsink station, during time of inspection.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Premium Pizza
721 Adams Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124232

Inspection Date

10/18/06

7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed in establishment. Management instructed to initiate immediate corrective action.
5-03.2 (B) Hazardous chemicals are not properly used, bait block on food equipment surface, at floor level.
8-01.2 (C) Hot water is not provided, 90° at time of inspection.
10-02.1 Food equipment needs cleaning. shelving,removng mouse droppings, sides of cooking equipment.

5/4/06

2-01.1 (D) Defective food containers are present.(Damaged canned food items on storage shelves.) Product removed from use.
3-01.1 (A) Potentially hazardous food is stored at improper temperature.(Pizza cheese temp. 75°.) Product removed from use.
4-01.1 (A) Food/Food service article storage does not provide protection. (Food equipment in food prep area is not protected from mice contamination.) Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. (Food is not protected from cross-contamination between raw and prepared foods in walk-in refrigerator unit; pizza cheese and tomato sauce is not protected from fly.) Management instructed to initiate immediate corrective action.
5-01.2 Unnecessary bare hand contact of ready to eat food is observed. Employee preping food without gloves. Management initiated immediate corrective action.
7-01 (A) Fly infestation is present. (Live flies are observed in food prep area.) Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed in establishment. 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.) Management instructed to initiate immediate corrective action.
10-02.1 Food equipment needs cleaning. (Reach-in freezer is dirty; microwave is dirty; storage shelves in kitchen; prep table has mice droppings and other food equipments, where needed; large freezers in basement needs to be properly cleaned & sanitied cat litter stored in freezer unit.)
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. (Food equipment and ultensils are not properly sanitized properly in 3-basin sink.) Management instructed to initiate immediate corrective action.
10-04.0 Oversized equipment is not properly washed or sanitized.(Large floor mixer is not properly cleaned & sanitized in food prep area.) Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Premium Pizza
721 Adams Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124232

Inspection Date

11/8/05

5-01.1 Food is not protected from contamination. Food is not protected from cross-contamination between raw and prepared foods in walk-in refrigerator unit. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Live flies are observed in kitchen and basement area. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Live roaches are observed in basement area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed in establishment. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Under 3-basin sink in kitchen.
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. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Food equipment and ultensils are not properly sanitized properly in 3-basin sink. Management instructed to initiate immediate corrective action.

Empty Glass Cafe
723 Adams Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

7/13/07

4-01.1 (A) Food/Food service article storage does not provide protection. 3-Basin sink is not protected from splash contamination from the handsink in the kitchen. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided. No running hot water at the handsink in the kitchen area, during time of inspection. Management instructed to initiate immediate corrective action.
9-02.3 (B) Employees are smoking in uapproved areas. Cigarette butts are observed in the trash can in the basement, during time of inspection. Soiled ashtray is observed on the shelves behind the bar,during time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not presen, during time of inspection. Owner has application from the Dept. of Public Health. Management instructed to initiate immediate corrective action.

6/9/07

7-01 (D) Roach infestation is present. Numerous live roaches observed in kitchen refrigeration unit (non-working) and on glue traps. Management instructed to initiate immediate corrective action.

Adams Beer Distributor
729 Adams Av

Retail Food: General Convenience
Philadelphia, PA 19124232

Inspection Date

5/8/08

No Critical Violations

11/26/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Shepherd's Beer and Soda
729 Adams Av

Retail Food: General Convenience
Philadelphia, PA 19124232

Inspection Date

7/31/07

No Critical Violations

6/9/07

No Critical Violations

4/19/06

No Critical Violations

3/21/06

8-06.1.1 (C) Drain line is in need of repair.(Condensation drain line from cooling unit is not properly connected in walk-in refrigerator unit.) Management instructed to initiate immediate corrective action.

Jade Palace
736 Adams Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

5/1/08

7-01 (L) Mouse infestation is present -- Fresh mouse feces observed on basement floor. Management instructed to initiate immediate corrective action.
10-02.4 Unapproved sanitizer is being used -- Unapproved bleach lacking necessary concentration requirements used as sanitizer. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection -- Splash guard is not provided as required between the handwash sink & food preparation table at cooking line.

3/26/08

7-01 (L) Mouse infestation is present -- Fresh mouse feces observed on kitchen shelves & floors, basement floor. Recently caught mouse observed on glueboard. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature -- Precooked fried rice, chicken wings, eggrolls stored at room temperature until ordered. <Duration: 2 hours> Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination -- Soiled cutting boards require immediate cleaning Management instructed to initiate immediate corrective action.
10-02.4 Unapproved sanitizer is being used -- Unapproved bleach lacking necessary concentration requirements used as sanitizer. Management instructed to initiate immediate corrective action.

Jade Palace
736 Adams Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

11/26/07

5-01.1 Food is not protected from contamination. Uncovered raw chicken, and pork, and prepared vegatables in walk- in refrigeration units. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. An accumulation of mouse feces on the floor in the kitchen and basement. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present at food prep sink catch basin; provide inch gap. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Drain observed leaking into bucket at 2 basin sink.
9-04 (A) Sponges are used in an unapproved manner. Sponges observed under the counter at front customer service area. Management instructed to initiate immediate corrective action.
10-02.1 Food equipment needs cleaning. All hot food equipment, all shelving and refrigeration units. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. Sanitization process is not being conducted in 3 basin sink. Management instructed to obtain an approved sanitizer for 3 basin sink.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The establishment do not proerly set up the 3 basin sink for cleaning/sanitizing. Food preparation is being conducted in three basin 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 list of providers were given to management. Management instructed to initiate immediate corrective action.

8/1/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Approx. 30lbs of brown rice stored at room temp. 84°F; 93°F internal. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Foods stored on shelving (in the basement) with accumulation of mouse feces observed on cans during time of inspection. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Uncovered raw chicken, and pork, and prepared vegatables in walk- in refrigeration units. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Fly infestation throughout food prep area and basement. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. An accumulation of mouse feces on floors (edges) and shelving in the basement. Management instructed to initiate immediate corrective action.
10-02.4 Unapproved sanitizer is being used. An nongermicidal bleach is being used to sanitize.
8-02.2 An approved air gap is not present at food prep sink catch basin; provide inch gap. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate.I observed employees transition to diffrent food prep without washng hands
9-04 (B) Wiping cloths are used in an unapproved manner.Wipping cloths are not stored n a santizier. Management instructed to initiate immediate corrective action.
10-02.1 Food equipment needs cleaning. All hot food equipment, all shelving and refrigeration units. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Dead german roache found on can good's shelf. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Call 215.685.7405 for provider list. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The establishment do not proerly set up the 3 basin sink for cleaning/sanitizing. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Jade Palace
736 Adams Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

8/1/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Approx. 30lbs of brown rice stored at room temp. 84°F; 93°F internal. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Foods stored on shelving (in the basement) with accumulation of mouse feces observed on cans during time of inspection. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Uncovered raw chicken, and pork, and prepared vegatables in walk- in refrigeration units. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Fly infestation throughout food prep area and basement. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. An accumulation of mouse feces on floors (edges) and shelving in the basement. Management instructed to initiate immediate corrective action.
10-02.4 Unapproved sanitizer is being used. An nongermicidal bleach is being used to sanitize.
8-02.2 An approved air gap is not present at food prep sink catch basin; provide inch gap. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate.I observed employees transition to diffrent food prep without washng hands
9-04 (B) Wiping cloths are used in an unapproved manner.Wipping cloths are not stored n a santizier. Management instructed to initiate immediate corrective action.
10-02.1 Food equipment needs cleaning. All hot food equipment, all shelving and refrigeration units. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Dead german roache found on can good's shelf. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Call 215.685.7405 for provider list. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The establishment do not proerly set up the 3 basin sink for cleaning/sanitizing. Management instructed to initiate immediate corrective action.

Jade Palace
736 Adams Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

6/9/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Approx. 30lbs of brown rice stored at room temp. 84°F; 93°F internal. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. Bainemarie recorded at 48°F. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Approx. 60lbs raw chicken in food prep sink 65°F, container of raw chicken parts(~15lbs) 70°F. Approx 20lbs foods stored in bainemarie at 48°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.
4-01.1 (A) Food/Food service article storage does not provide protection. Foods stored on shelving surrounded by large accumulation of mouse feces; feces observed on containers. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Uncovered raw meats (100lbs) and dry bulk foods in refrigeration units and on shelving. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Severe fly infestation throughout food prep area. Management instructed to initiate immediate corrective action.
7-01 (L) Heavy mouse infestation is present. Large accumulation of mouse feces on floors 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 catch basin; provide inch gap. Management instructed to initiate immediate corrective action.
10-02.1 Food equipment needs cleaning. All hot food equipment, all shelving and refrigeration units due to mouse feces and encrusted food debris. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Call 215.685.7405 for provider list. Management instructed to initiate immediate corrective action.

Strauss Discount Auto #808
776 Adams Av

Retail Food: General Convenience
Philadelphia, PA 19124

Inspection Date

3/5/08

No Critical Violations

Saigon Hoagie Coffee
811 Adams Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124247

Inspection Date

1/4/07

No Critical Violations

2/13/06

No Critical Violations

Dunkin Donuts
813 Adams Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

6/30/08

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

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Dunkin Donuts — *Retail Food: Restaurant, Eat-in*
813 Adams Av — *Philadelphia, PA 19124*

Inspection Date

6/9/07

No Critical Violations

2/13/06

No Critical Violations

Pho 75 — *Retail Food: Restaurant, Eat-in*
823 Adams Av — *Philadelphia, PA 19124*

Inspection Date

8/29/07

No Critical Violations

6/9/07

3-07.1 (B) Cooling methods do not promote rapid cooling of food. 20 gallon pots in walk-in box present with soup/broth. Provide small/shallow pots or containers for cooling. Management instructed to initiate immediate corrective action.
10-05.1 (B) Warewasher does not maintain proper washing and sanitizing temperatures. Sanitizer recorded below 10ppm after 5 cycles and priming sanitizer. Management instructed to initiate immediate corrective action and utilize 3 bay sink for warewashing (wash->rinse->sanitize->air dry).
12-01.5.B (4) Cold water at hand washing sink is not provided in kitchen; shut-off valve enabled. Management initiated immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided in kitchen; shut-off valve enabled. Management initiated immediate corrective action.

2/13/06

No Critical Violations

Anchorage Inn — *Retail Food: Restaurant, Eat-in*
1550 Adams Av — *Philadelphia, PA 19124*

Inspection Date

5/26/07

No Critical Violations

Mellow Mood Bar & Grill — *Retail Food: Restaurant, Eat-in*
1550 Adams Av — *Philadelphia, PA 19124*

Inspection Date

2/6/08

8-02.2 An approved air gap is not present. Provide at the 3 compartment sink in kitchen which is designated for food preparation only and between ice machine and drain connection in basement.
8-06.1.1 (A) Liquid waste is not disposed of properly. Provide metal drum or proof of recycling for oil used in fryer.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Provide stoppers for 3 basin sink.
19-01.1 Food establishment personnel food safety certified individual is not present. Information provided.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Mellow Mood Bar & Grill — *Retail Food: Restaurant, Eat-in*
1550 Adams Av — *Philadelphia, PA 19124*

Inspection Date

12/19/07

2-10.2 Ice is not protected from contamination. Clean mold observed on interior of ice machine and properly store ice scoops to provide protection observed stored on ledge of ice bin at bar at time of inspection. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present. Provide at the 3 compartment sink in kitchen which is designated for food preparation only.
9-04 (A) Sponges are used in an unapproved manner. Discontinue the use of sponges in establishment. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. At time of inspection owner and female employee in kitchen unable to demonstrate proper technique for operation of 3 compartment sink in kitchen. 3 compartment sink is to be filled up for the washing, rinsing and sanitizing of multi-use utensils. Provide stoppers and sanitizer. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must be present at all times. Management instructed to initiate immediate corrective action.

Luzerne Sunoco — *Retail Food: Grocery Market*
780 E Adams Av — *Philadelphia, PA 19124*

Inspection Date

5/8/08

No Critical Violations

6/20/07

No Critical Violations

3/20/06

No Critical Violations

Carmen's Tiny Tots — *Institution: Child, Family Day Care Homes*
5958 Agusta St — *Philadelphia, PA 19149*

Inspection Date

9/18/07

No Critical Violations

9/22/06

No Critical Violations

Lee's Grocery — *Retail Food: Grocery Market*
5300 Akron St — *Philadelphia, PA 19124122*

Inspection Date

2/3/08

No Critical Violations

1/27/08

No Critical Violations

12/11/06

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Sharon Smith
5321 Akron St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19124

Inspection Date

4/18/07

No Critical Violations

3/14/07

19-01.1 Food establishment personnel food safety certified individual is not present: owner is enrolled to take class.

Yazmin Mini Market
5401 Akron St

Retail Food: Grocery Market
Philadelphia, PA 19124

Inspection Date

4/29/08

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit.
4-5 pounds of sandwich meats, beef dogs, milk products recorded 54F and stored in defective deli case at 53F, 45F, 40F.
7-01 (D) Roach infestation is present ; live roaches observed in the kitchen area. Management instructed to initiate immediate corrective action.

2/13/08

2-01.1 (D) Defective food containers are present. Dented cans observed on shelf under grill in prep area at time of inspection.
2-01.4 Food is not properly labeled/packaged. Properly label food items in reach-in unt in retail area. Management instruced to remove food items until properly labeled.
5-01.1 Food is not protected from contamination. Properly cover food items in deli display case.
7-01 (L) Mouse infestation is present. At time of inspection mouse feces were observed on and under retail shelving kick plates. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Discontinue use of sponges in sinks and on food equipment.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. No sanitizer present. Food equipment is not properly washed, rinsed and sanitized in the 3-basin sink. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Male employee unable to demonstrate knowledge of how to operate 3 basin sink.
19-01.1 Food establishment personnel food safety certified individual is not present. Information provided.

Yazmin Mini Market
5401 Akron St

Retail Food: Grocery Market
Philadelphia, PA 19124

Inspection Date

1/27/08

5-01.1 Food is not protected from contamination. Food items in the refrigeration units is not covered, duing time of inspection. Ready-to-eat is not protected from unnecessary handling, during time of inspection. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Clean food equipments are not protected from damaged splash contamination from the handsink. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Employee hands are not washed prior to preping sandwich, during time of inspection. Management instructed to initiate immediate corrective action.
9-02.3 (A) Employee observed not following good hygienic personal practices. Soiled toilet paper is placed in the trach can in the employee restroom, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Food equipments are not properly washed, rinsed and sanitized in the 3-basin sink, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. No sanitizer in the establishment, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Employee explained the improper order of operation in the 3-basin sink, during time of inspection. Management instructed to initiate immediate corrective action by using the 3-basin sink in the proper manner, which was explained by the Sanitarian during time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. No one is certified in the establishment, during time of inspection. Management instructed to initiate immediate corrective action.

11/28/06

No Critical Violations

8/9/06

No Critical Violations

8/4/06

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit, meat (main case), 65°, foods taken out, to other proper refrigerator, milk case, 55°, eggs, 50°. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required: at scale.
8-06.1.1 (C) Drain line is in need of repair, basement floor drain.
4-01.1 (A) Food/Food service article storage does not provide protection, splash guard lacking between hand wash sink/3 compartment sink.

2/9/06

8-01.2 (C) Hot water is not provided: the hot water heater was not operating properly(management was attempting to repair the problem). Food service operation immediately discontinued until hot water is restored at the establishment (Only prepackaged items can be sold).
8-06.1.1 (A) Liquid waste is not disposed of properly: management does not have a contract with a used cooking oil recycler. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities: no hand sink in food prep area (only 3 basin sink was observed).
12-02.1 (B) Required hand washing sinks are not provided: AT FOOD SERVICE AREA. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required: at scale.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Big Daddy's Water Ice Bar — *Retail Food: Mobile Food Vendor*
7103 akron St — *Philadelphia, PA 19149*

Inspection Date

5/13/08

No Critical Violations

Bernard Grocery — *Retail Food: Grocery Market*
1098 Alcott St — *Philadelphia, PA 19149*

Inspection Date

8/18/06

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard needed between hand wash sink and 3 compartment sink in prep area. Invert food containers in prep area.
5-04.2 (A) Approved sneeze guards are not provided as required. Sneeze guard needed at scale.
7-01 (D) Roach infestation is present. Live roaches observed in basement storage area at time of inspection. Dead roaches observed on floor throughout store. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh droppings observed in basement. Dead mice observed in basement storage area. Management instructed to initiate immediate corrective action.

Dominican Corner Store — *Retail Food: Grocery Market*
1098 Alcott St — *Philadelphia, PA 19149*

Inspection Date

6/4/08

19-01.1 Food establishment personnel food safety certified individual is not present -- Owner states that he has completed the course & is awaiting course results.

5/2/08

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.
10-02.4 Unapproved sanitizer is being used -- Household bleach lacking the necessary concentration directions is used. Management instructed to initiate immediate corrective action.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided -- Utensil sink faucet is of inadequate length to properly fill all basins. Management instructed to initiate immediate corrective action.

9/7/06

No Critical Violations

Maria's Day Care — *Institution: Child, Family Day Care Homes*
7232 Algard St — *Philadelphia, PA 19135000*

Inspection Date

10/16/07

No Critical Violations

6/22/06

No Critical Violations

Piast Deli — *Retail Food: Grocery Market*
2712 Allegheny Av — *Philadelphia, PA 19134*

Inspection Date

Piast Deli *Retail Food: Grocery Market*
2712 Allegheny Av *Philadelphia, PA 19134*

Inspection Date

1/21/08

No Critical Violations

4/1/07

19-01.1 Food establishment personnel food safety certified individual is not present: Michael Sekulski took the exam.

5/3/06

No Critical Violations

11/1/05

4-01.1 (A) Food/Food service article storage does not provide protection, splash guard lacking between hand wash sink and prep counter.
7-01 (L) Mouse infestation is present, fresh droppings in basement, in corners, against walls, ist floor cabinet.
5-01.1 Food is not protected from contamination, bread,rolls on counter.

The Pizza Store *Retail Food: Restaurant, Eat-in*
2727 Allegheny Av *Philadelphia, PA 19134*

Inspection Date

1/29/08

19-01.1 Food establishment personnel food safety certified individual is not present. None still preset at this time.

12/3/07

7-01 (L) Mouse infestation is present. Several fresh and old mouse droppings noted under and behind storage under and behind storage equipment.
19-01.1 Food establishment personnel food safety certified individual is not present.
5-01.1 Food is not protected from contamination. Mainly due to crtical violations observed.

11/29/06

No Critical Violations

Amancio Dollar Outlet *Retail Food: General Convenience*
102 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

1/5/08

No Critical Violations

4/29/07

No Critical Violations

Uno Dollar Store *Retail Food: General Convenience*
102 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

4/12/07

No Critical Violations

3/18/07

7-01 (L) Mouse infestation is present ; numerous mouse droppings observed in food storage shelves in customer area. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided ;at hand wash sink in employees bathroom.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Uno Dollar Store *Retail Food: General Convenience*
102 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

4/20/06

No Critical Violations

New Quality Restaurant *Retail Food: Restaurant, Eat-in*
105 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

1/5/08

4-01.1 (A) Food/Food service article storage does not provide protection .
Open rodenticides , mouse droppings observed on the dinnerware storage shelves.
Provide partition between the hot holding containers and customer area.
Freezer and storage shelves stored under the sewer drain line in basement.
Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present ; numerous live flies observed in customer area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present ; numerous mouse droppings observed on the storage shelves below cofee machine and shelves in basement. Management instructed to initiate immediate corrective action.
19-04 Food establishment personnel food safety certificate is expired.

5/3/06

No Critical Violations

4/18/06

4-01.1 (A) Food/Food service article storage does not provide protection - no splash guard observed as required for hand wash sink adjacent 3 basin sink ; creating splashing from sink to utensils sink.
Management instructed to initiate immediate corrective action.
4-03.4 Food is stored beneath unprotected sewer lines or dripping water lines
- Cooking oil, food plastic container under sewer lines in basement
Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized.
- No sanitizer observed is being used for in place food equipment (slicer machine,mash potato unit , food prep tables) in basement /food prep area
- No sanitizer observed for 3 basin sinks in kitchen ;sink not properly set up for use of all 3 compartment basins.
- No sanitizer observed for 3 basin sink in customer service counter , Spoons stored in stagnant soapy water

- process of sanitizing was not observed being done as required.

Provide for the required washing,rinsing,and sanitizing of the multi utensils and food equipment.
Use and approved sanitizer according to the instructions and concentrations indicated on the lebel
Items must be air dried after sanitizing.

Management instructed to initiate immediate corrective action.
11-09.2 Equipment is located under an unprotected source of contamination.
- mash potato unit adjacent indirect waste with possible splashing from waste liquid of ceiling drain lines in basement.
Management instructed to initiate immediate corrective action.
12-01.5.B (4) Cold water at hand washing sink is not provided - for kitchen sink.
Management instructed to initiate immediate corrective action.

Nice Pharmacy
110 E Allegheny Av

Retail Food: General Convenience
Philadelphia, PA 19134

Inspection Date

2/4/08

No Critical Violations

4/20/06

No Critical Violations

Eddie's Chinese Restaurant
113 E Allegheny Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

3/18/07

No Critical Violations

5/3/06

No Critical Violations

4/18/06

4-01.1 (A) Food/Food service article storage does not provide protection.
- No splash guard observed as required for hand wash sink and freezer
- no splash guard for hand wash sink adjacent food prep sink
Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination.
- food prep table adjacent utensils sink , food stored on table and exposed to splashing from utensils sink.
Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized.
- Knives, utensils
- food prep table bloquing utensils sink
Management instructed to initiate immediate corrective action.

M & V Beer Distributors
119 E Allegheny Av

Retail Food: Other
Philadelphia, PA 19134222

Inspection Date

4/16/08

No Critical Violations

3/10/08

7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the boxes of beverages inthe storage area, during time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Food equipment liquid waste from the condensation drain is disposed of improperly at the walk-in refrigeration unit,during time of inspection. Management instructed to initiate immediate corrective action.

1/18/08

12-01.5.B (5) Hot water at hand washing sink is not provided ; for hand wash sink in employees bathroom. Management instructed to initiate immediate corrective action.

1/5/08

12-01.5.B (5) Hot water at hand washing sink is not provided ; for hand wash sink in employees bathroom. Management instructed to initiate immediate corrective action.

5/3/06

12-01.5.B (5) Hot water at hand washing sink is not provided - for hand wash sink in employees bathroom

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

M & V Beer Distributors *Retail Food: Grocery Market*
119 E Allegheny Av *Philadelphia, PA*

Inspection Date

4/18/06

12-01.5.B (5) Hot water at hand washing sink is not provided - for hand wash sink in employees bathroom

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Pizza Power Restaurant *Retail Food: Prepared Food Take-Out*
123 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

12/30/07

No Critical Violations

Loco Dollar *Retail Food: General Convenience*
201 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

1/4/08

No Critical Violations

7/30/07

7-01 (L) Mouse infestation is present. Mouse droppings observed at rear storage area and front patrons area. Feces contaminated surfaces are observed. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided.Hot water heater appears to be not in operation and defective.

ORDERS TO OWNER: YOU ARE REQUIRED TO PROVIDE HOT WATER FOR CLEANING AND HANDWASHING PURPOSES.ESTABLISHMENT IS SELLING PRECKAGED FOOD ONLY. Management instructed to initiate immediate corrective action.

12/5/05

10-01.1 (B) An approved sink for manual washing and sanitization is not provided - no 3 basin sink provided for food service area . Management instructed to initiate immediate corrective action.

Cousins Food Market *Retail Food: Supermarket*
203 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

5/20/08

7-01 (L) Mouse infestation is present. Mice droppings are observed in the establishment on customer display shelving in the pagckaged beans section and on shelving in rear storage area .
8-06.1.1 (C) Drain line is in need of repair. Drain is leaking at the hand sink station in the raw meat food prep area, during time of inspection.
9-02.1 Employee hands are not washed prior to food handling activities. Hand washing sink in meat room observed with utensils stored in the sink basin and not in regular use, lacking soap and towels.
12-01.5.E (4) Toilet room fixtures are not in good repair. Handsink drain line is leaking under the cabinet in the both bathrooms during time of inspection. Waste water from the leaking hand sink is observed in the cabinet an on the floor. Sink basin and cabinet base under sink in men's room is defective with sink top cracked.
19-01.1 Food establishment personnel food safety certified individual is not present. No one is certified in the establishment, during time of inspection. Management instructed to initiate immediate corrective action, the establishment has list of providers and application from the Dept.of Public Health.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Cousins Food Market *Retail Food: Supermarket*
203 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

5/5/08

No Critical Violations

5/2/08

2-01.1 (B) Adulterated or unwholesome food is present. (4) Rack of ribs has freezer damaged in the walk-in freezer unit, during time of inspection. The listed food items are discolored (2) packs of 1lb. of Top Round Steaks and (4) packs of 1 lb. of Sliced Ham, during time of inspection. All of the listed food products was removed from sale, during time of inspection.
2-01.1 (D) Defective food containers are present. Dented cans are observed on the shelves in the retail area, during time of inspection.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Ham for lunchmeat is stored on food prep table has a temperature of 59° F, during time of inspection. The ham was removed from sale, during time of inspection.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. All of the dairy products which is stored in the open reach-in refrigeration unit is not maintained at proper temperature, the temperature range is 53°F-55°F, during time of inspection. Some of the products removed from sale by retaining the food items and some food items was relocated to another refrigeration unit that works properly, during time of inspection.
3-02.1 Refrigeration system does not maintain proper temperatures. Door-less reach-in refrigeration unit has a temperature range of 54°F-56°F, during time of inspection. Food service equipment use discontinued until it is properly repaired.
5-01.1 Food is not protected from contamination. Frozen food items is not protected from overhead leakage or condensation in the walk-in rerigeration unit. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mice droppings are observed in the establishment, during time of inspection.
8-06.1.1 (C) Drain line is in need of repair. Drain is leaking at the hand sink station in the raw meat food prep area, during time of inspection.
9-02.1 Employee hands are not washed prior to food handling activities. Sanitarian observed the employees not wash their hands in the food prep area, during time of inspection. No soap at the hand sink station in the food prep area, during time of inspection. Equipments is stored in the hand sink station in the food prep area, during time of inspection. Management instructed to initiate immediate corrective action.
9-02.3 (A) Employee observed not following good hygienic personal practices. Soiled toilet paper is observed in the employees restrooms, during time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. No one is certified in the establishment, during time of inspection. Management instructed to initiate immediate corrective action, the establishment has list of providers and application from the Dept.of Public Health.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths in the food prep area are not stored in a properly labeled container with saniitizing solution, during time of inspection.
10-04.0 Oversized equipment is not properly washed or sanitized. Large meat grinder in the walk-in refrigeration unit is in unsanitary conditions, during time of inspection. Management instructed to initiate immediate corrective action, the large meat grinder in the walk-in refrigeration unit is not to be used until it is properly washed, rinsed and sanitized.
12-01.5.E (4) Toilet room fixtures are not in good repair. Handsink drain line is leaking under the cabinet in the men's restroom, during time of inspection. Waste water from the leaking hand sink is observed in the cabinet in the men's restroom, during time of inspection.

8/22/06

No Critical Violations

Cousins Food Market *Retail Food: Supermarket*
203 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

8/3/06

7-01 (A) Fly infestation is present - numerous live flies observed in food storage rooms .
Management instructed to initiate immediate corrective action.

4/25/06

No Critical Violations

12/5/05

No Critical Violations

11/15/05

4-01.1 (A) Food/Food service article storage does not provide protection.
-n sneeze guard provided for scales at deli case and customer area.
- provide barrier for slicer machine and customer area.
7-01 (L) Mouse infestation is present - several mouse droppings in food product storage shelvig in customer area.
Management instructed to initiate immediate corrective action.

Allegheny Laundromat *Retail Food: Vending Machine*
207 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

12/22/07

No Critical Violations

8/31/06

No Critical Violations

Genoveba Communications Inc. *Retail Food: General Convenience*
226 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

12/29/07

No Critical Violations

4/12/06

No Critical Violations

Rebounds Bar & Grill *Retail Food: Restaurant, Eat-in*
258 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

12/30/07

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

1/31/06

No Critical Violations

H & R Tavern *Retail Food: Restaurant, Eat-in*
301 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

3/24/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Family Dollar
321 E Allegheny Av

Retail Food: General Convenience
Philadelphia, PA 19134

Inspection Date

2/14/08

No Critical Violations

1/23/08

No Critical Violations

12/20/07

5-01.1 Food is not protected from contamination. Due to mouse and roach infestation.
7-01 (L) Mouse infestation is present. Several fresh and old mouse droppings noted under and behind rear storage equipment on floor perimeters/on ledges.
7-01 (D) Roach infestation is present. Live roaches of various life stages noted on glue trapson floor perimeterin rear food storage room.

3/24/07

No Critical Violations

7/28/05

No Critical Violations

Allegheny House
323 E Allegheny Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

6/29/07

No Critical Violations

6/12/07

2-01.1 (D) Defective food containers are present (food bins are cracked and broken). Management instructed to initiate immediate corrective action.
4-02.1 Raw or unwashed food is not stored below ready-to-eat food (in walk in refrigerator). Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present droppings noted in food prep, storage and bathroom areas). Management instructed to initiate immediate corrective action.
9-02.3 (B) Employees are smoking in uapproved areas.
3-02.1 Refrigeration system does not maintain proper temperatures (both refrigerator and frezer).

8/21/06

No Critical Violations

New Hong Kong Lou Chinese Restaurant
323 E Allegheny Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

2/14/08

No Critical Violations

10/31/07

No Critical Violations

Rite Aid #226
338 E Allegheny Av

Retail Food: General Convenience
Philadelphia, PA 19134

Inspection Date

7/16/07

No Critical Violations

Rite Aid #226 — *Retail Food: General Convenience*
338 E Allegheny Av — *Philadelphia, PA 19134*

Inspection Date

6/12/07

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

8/23/06

No Critical Violations

Allegheny Child Care Academy — *Institution: Child, Child Care Centers*
341 E Allegheny Av — *Philadelphia, PA 19134*

Inspection Date

6/14/06

No Critical Violations

5/5/06

No Critical Violations

Brightside Academy — *Institution: Child, Child Care Centers*
341 E Allegheny Av — *Philadelphia, PA 19134*

Inspection Date

7/7/08

No Critical Violations

6/5/08

7-01 (L) Mouse infestation is present. Fresh mouse droppings observed on floor in heater,a/c and hot water heater rooms. Management instructed to initiate immediate corrective action.
8-01.2 (A) An adequate supply of hot water is not provided at 3 compartment sink in kitchen. Water temperature was observed at 94°F. Hand washing sink was observed at 99°F onside of 3 compartment sink. All service sinks mentioned above are on right side of kitchen.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Bottles prepared by staff in both infant rooms are improperly cleaned after use. Staff is currently using hot water and hand washing soap at hand washing sink inside infant room to clean bottles in between use.
ORDERS: Must use 3 compartment sink to clean bottles by using the following procedures: WASH, RINSE, and SANITIZE. Then air dry bottles on drying rack above 3 compartment sink.

3/22/08

No Critical Violations

3/21/08

No Critical Violations

3/20/08

7-01 (L) Mouse infestation is present. Fresh mouse droppings observed on floor in heater,a/c and hot water heater rooms. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided. hot water temp in kitechen 3 bay utensil and had sinks 65°F, grinder sink 65°F. Hot water must be available at all times:- minimum 110°F not to exceed 125°F. Management instructed to initiate immediate corrective action.

3/19/08

7-01 (L) Mouse infestation is present. Fresh mouse droppings observed on floor in heater,a/c and hot water heater rooms. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided. hot water temp in kitechen 3 bay utensil and had sinks 59°F, grinder sink 65°F. Hot water must be available at all times:- minimum 110°F not to exceed 125°F. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Brightside Academy — *Institution: Child, Child Care Centers*
341 E Allegheny Av — *Philadelphia, PA 19134*

Inspection Date

8/31/07

19-01.1 Food establishment personnel food safety certified individual is not present. Note: Valid Servsafe Certificate observed posted at this time. Will have to obtain application for City Food Safety Certification from the above listed Health Dept website.

JS Grocery — *Retail Food: Grocery Market*
425 E Allegheny Av — *Philadelphia, PA 19134*

Inspection Date

1/20/08

No Critical Violations

4/9/07

No Critical Violations

1/31/06

No Critical Violations

1/24/06

7-01 (L) Mouse infestation is present: feces observed on floor perimeters in retail and rear storage areas. Management instructed to initiate immediate corrective action.

1/5/06

7-01 (L) Mouse infestation is present: feces observed on floor perimeters in basement and rear storage area. Management instructed to initiate immediate corrective action.
8-06.1.1 (D) Soil line is in need of repair: a pool of water on basement floor from broken pipe line. Management instructed to initiate immediate corrective action.

Ming Moon Restaurant — *Retail Food: Prepared Food Take-Out*
435 E Allegheny Av — *Philadelphia, PA 19134*

Inspection Date

8/28/07

No Critical Violations

3/16/07

5-01.1 Food is not protected from contamination. Observed open bags of ingredients stored on shelving in rear and uncovered food in refrigeration units at time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner, cloths 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. Management instructed to initiate immediate corrective action.

2/6/07

5-01.1 Food is not protected from contamination. Observed open bags of ingredients stored on shelving & floor in rear, wiping cloth inside bag of rice and uncovered food in walk-in box at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on & under shelving in basement, along floor perimeters under food equipment in rear & front prep areas at time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner, cloths not stored in sanitizing solution. Management instructed to initiate immediate corrective action.

Knock Out Sports Bar *Retail Food: Restaurant, Eat-in*
447 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

6/23/08

19-01.1 Food establishment personnel food safety certified individual is not present.
School certificate only, waiting for city food safety certificate.

4/2/08

9-02.2 (A) Employee hand wash frequency is inadequate ; no hand sink provided at the bar area.
19-01.1 Food establishment personnel food safety certified individual is not present.

1/20/08

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

6/12/07

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 (scoop handle in direct contact with ice). Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present (droppings present in basement). Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided (lady's room). Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly (drain line for refrigerators drain on to floor in basement). Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided (lady's room).

10/16/06

No Critical Violations

9/13/06

5-01.1 Food is not protected from contamination, ice scoop stored in ice bin. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present, observed throughout establishment at time of inspection. Management instructed to initiate immediate corrective action.

Elkins School *Institution: School, Public*
500 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

3/27/08

No Critical Violations

10/23/07

7-01 (L) Mouse infestation is present. Several fresh mouse droppings noted under and behind storage equipment, particularly in staff lunch room.

6/7/07

No Critical Violations

5/2/07

No Critical Violations

11/6/06

12-01.5.B (5) Hot water at hand washing sink is not provided. Classrooms with children restroom has no hot water at the handsinks, during time of inspection. Management instructed to initiate immediate corrective action.

Elkins School *Institution: School, Public*
500 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

5/11/06

7-01 (L) Mouse infestation is present: mouse feces observed on floor in storage room, and shelving. Management instructed to initiate immediate corrective action.
171.11 Vector control: Adequate measures for the control of arthropods and rodents which the Department deems a public health hazard are not taken in a manner satisfactory to the Department: mouse feces observed on floor perimeters and dead mice observed on glue traps in auditorium.

2/14/06

7-01 (L) Mouse infestation is present: mouse feces observed on floor perimeters inside Teachers Lounge area. Management instructed to initiate immediate corrective action.
171.11 Vector control: Adequate measures for the control of arthropods and rodents which the Department deems a public health hazard are not taken in a manner satisfactory to the Department: mouse feces observed on floor perimeters and dead mice observed on glue traps in auditorium.

Elkins School Little School House *Institution: School, Public*
500 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

3/27/08

No Critical Violations

10/23/07

No Critical Violations

5/2/07

No Critical Violations

11/6/06

No Critical Violations

5/11/06

No Critical Violations

2/14/06

No Critical Violations

Pizza House Express, Inc. *Retail Food: Prepared Food Take-Out*
529 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

7/12/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. At time of inspection interior temp of pizza prep unit 51°. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed flying in kitchen and basement at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on floor perimeters in kitchen and basement behind deep freezer chests. 2 dead mice observed behind deep freezer chests in basement and under shelving near rear door. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. At time of inspection male employees observed putting gloves on to prep dough, but hands were not washed prior to putting on gloves. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must be present at all times. Must obtain City of Phila. certificate. Information provided to person-in-charge.

Pizza House Express, Inc. *Retail Food: Prepared Food Take-Out*
529 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

2/21/07

5-01.1 Food is not protected from contamination. Obseved employees conduct continuous food preparation activites without washing hand and large open bag of onions on floor in basement at time of inspection. Management instructed to initiate immediate corrective action.
5-01.2 Unnecessary bare hand contact of ready to eat food is observed. Observed no gloves worn at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on floor perimeters in kitchen, basement, in hallway leading to basement, on shelves in kitchen, on mixer stand and pallets in basement at time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Observed no hand wash in between food preparation activites at time of inspection. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Observed employees do continuous food preparation without washing hand at time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner, not stored in sanitizing solution. Management instructed to initiate immediate corrective action.
12-01.5.B (4) Cold water at hand washing sink is not provided, at hand sink in toilet room. Management instructed to initiate immediate corrective action.

2/7/07

5-01.1 Food is not protected from contamination. Obseved employees conduct continuous food preparation activites without washing hand, male employee preping food with uncovered wound on left hand and large open bag of sugar on shelf in establishment rear at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on floor perimeters in kitchen, basement, in halway leading to basement, on prep table, on shelves in kitchen, and pallets in basement at time of inspection. Management instructed to initiate immediate corrective action.
9-01.1.1 Food handler with infectious/communicable disease is present. Observed male employee conduct continuous food preparation with uncovered wound on left hand at time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Observed no hand wash in between food preparation activites at time of inspection. No soap or sanitary towel at hand sink in kitchen. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Observed employees do continuous food preparation without washing hand at time of inspection. No soap or towels at hand sink in kitchen. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner, not stored in sanitizing solution. Management instructed to initiate immediate corrective action.
12-01.5.B (4) Cold water at hand washing sink is not provided, at hand sink in toilet room. Management instructed to initiate immediate corrective action.

New Taste Chinese Restaurant *Retail Food: Prepared Food Take-Out*
530 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

4/1/08

No Critical Violations

New Taste Chinese Restaurant *Retail Food: Prepared Food Take-Out*
530 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

1/16/08

3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. A bowl of about 20 lbs of fried rice reading 80° F at time of this inspection and one bowl of about 20 fried chicken wings with temperature measurement of 100° F noted sitting on countertop next to deep fryer in kitchen area at this time. No temperature log provided.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. 2 large bowls of fried rice and chicken wings respectively noted on countertop at this time.
4-01.1 (A) Food/Food service article storage does not provide protection. Assorted cooked and raw foods noted not covered in both baine-marie and walk-in.
5-01.1 Food is not protected from contamination. Due to critical violations noted at this time.
9-04 (B) Wiping cloths are used in an unapproved manner. One moist white wiping cloths noted on food preparation countertop observed not stored in sanitizing solution between use.

12/18/06

No Critical Violations

12/11/06

7-01 (L) Mouse infestation is present. Mouse feces observed on floor behind radiator and in corners under shelving at time of inspection. Dead mouse on floor behind radiator.
Management instructed to initiate immediate corrective action.

11/1/06

5-01.1 Food is not protected from contamination, observed open bags of ingredients and uncovered rice in rear storage area at time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner, not stored in sanitizing solution. Management instructed to initiate immediate corrective action.

8/8/05

No Critical Violations

No 1 Chinese Restaurant *Retail Food: Prepared Food Take-Out*
550 E Allegheny Av *Philadelphia, PA 19134232*

Inspection Date

1/16/08

No Critical Violations

10/6/06

No Critical Violations

9/22/06

4-01.1 (A) Food/Food service article storage does not provide protection, uncovered food in walk-in box and chicken stored in 3 compartment sink. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh droppings observed on floor in restroom behind toilet & under shelf, on ingredient storage pallet and on floor & shelf of rice cooker stand. Management instructed to initiate immediate corrective action.

Jerry's General Store *Retail Food: General Convenience*
600 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

1/20/08

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Jerry's General Store
600 E Allegheny Av

Retail Food: General Convenience
Philadelphia, PA 19134

Inspection Date

5/1/07

No Critical Violations

6/30/06

No Critical Violations

Party Time Deli
601 E Allegheny Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19135

Inspection Date

3/18/08

No Critical Violations

1/10/08

5-01.1 Food is not protected from contamination. Due to critical violation observed.
9-04 (B) Wiping cloths are used in an unapproved manner. 2 moist white wiping cloths noted sitting on top meat slicer observed not stored in sanitizing solution between use.

2/6/07

No Critical Violations

El Rey Restaurant
657 E Allegheny Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

2/19/08

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard not present between food prep table and hand washing sink in front service area. Splash guard not present between hand washing sink and 3 basin sink. Splash guard not present between food prep sink and 3 basin sink. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present. Air gap not observed for food prep sink.

1/29/08

5-01.1 Food is not protected from contamination. Provide proper overhead protection for deep freezer chests in rear yard. Person-in-charge states that units are in procress being relocated to the basement.

12/4/07

No Critical Violations

10/30/07

3-02.1 Refrigeration system does not maintain proper temperatures. At time of inspection interior temp of deep freezer chest in rear yard 27°. Management was instructed to remove all perishable items from unit and to discard of 10lbs of unfrozen beef.
7-01 (A) Fly infestation is present. Flies observed flying and landing in rear of establishment around trash can, dirty dishes and in basement at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. At time of inspection live roaches were observed crawling in and out of inseam of door in kitchen and on side of pot/pan storage unit. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Valid course certificate. Must obtain City of Phila. certificate. Apllication provided to person-in-charge. Certified person must be present at all times.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

El Rey Restaurant
657 E Allegheny Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

8/14/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. At time of inspection interior temp of food items in warming unit at front counter roast pork 125°, banana 119° and some type of breaded cakes 119°. Management instructed to initiate immediate corrective action.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit, at time of inspection. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. At time of inspection interior temp of deep freezer chest in rear yard 22°. Some items in unit were not frozen. Management ordered to remove all items from unit. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. At time of inspection flies observed flying around and landing on food items and food contact surfaces in establishment front and rear. Male observed pouring bleach on top of deep freezer chest in rear yard in an attempt to get rid of flies. Management ordered to remove all food inside of unit. Female employees preping ready to eat food in establishment front without gloves and no hand washing observed at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed flying and landing on food contact surfaces and equipment in front prep area, tables, in kitchen and around ucovered trash can at time of inspection. Flies observed flying throughout basement. A large accumulation of flies observed flying around trash and stagnant water on ground in rear yard at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Some fruit flies observed flying in kitchen at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. A large accumulation of live roaches nymphs and adult observed in basement crawling on and around wet boxes and used equipment. Live adult roaches observed crawling on wall, in and out inseam of side door in kitchen at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. At time of inspection fresh mouse feces observed along floor perimeters under/along side all food equipment in kitchen and inside of refrigeration unit for storage of pots and pans. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. No hand washing observed at time of inspection. No soap or towels kitchen hand sink. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner, not stored in sanitizing solution. Management initiated immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Food observed being prep in 3 compartment sink at time of inspection. 3 compartment sink is for the washing, rinsing and sanitizing of multi-us utensils only. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Valid course certificate. Must obtain City of Phila. certificate. Apllication provided to person-in-charge. Certified person must be present at all times.

2/27/07

No Critical Violations

2/26/07

No Critical Violations

El Rey Restaurant *Retail Food: Restaurant, Eat-in*
657 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

2/26/07

8-01.2 (C) Hot water is not provided. No hot water throughout establishment at time of inspection. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. At time of inspection temp of food items in warming unit at front counter roast pork 110°, chicken 125°, and banana 90°. Management instructed to initiate immediate corrective action.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit, at time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. No hot water at hand sinks throughout establishment at time of inspection. No soap or towels kitchen hand sink. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner, not stored in sanitizing solution. Management initiated immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. No hot at 3 compartment sink at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

2/6/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. At time of inspection temp of food items in warming unit at front counter pork 90°, cat fish 115°, chicken 105°, fish 86° an eggs 54°. Management instructed to initiate immediate corrective action.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Temp of food items in warmer in front of establishment between 86°-115° at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on floor under/behind food equipment in kitchen, behind toilet and inside cabinet in ladies toilet room at time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Observed not hand washing at time of inspection. No soap or towels at any hand sink in establishment. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Observed no hand washing at time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner, not stored in sanitizing solution. Management initiated immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. At time of inspection establishment had egg stored in non-function bain marie unit temp. 54°. Management was ordered to discard egg immediately. Management instructed to initiate immediate corrective action.

Panda Chinese & American Food *Retail Food: Prepared Food Take-Out*
666 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

3/19/07

No Critical Violations

1/19/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. At time of inspection walk-in box temperature 66°. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. At time of inspection walk-in box temperature 66. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Panda Chinese & American Food — *Retail Food: Prepared Food Take-Out*
666 E Allegheny Av — *Philadelphia, PA 19134*

Inspection Date

12/11/06

7-01 (L) Mouse infestation is present. Mouse feces observed on shelving in basement, behind toilet, under 3 compartment sink, grill and under ingredient shelving in kitchen at time of inspection. Management instructed to initiate immediate corrective action.

11/1/06

5-01.1 Food is not protected from contamination, observed chicken wings stored in 3 compartment sink and open bags of rice and sugar in prep area at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on floor and shelving in basement, behind toilet, under hand wash sink in toilet room and on floor in prep area behind/under ingredient shelving at time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner, not stored in sanitizing solution.

Panda Restaurant — *Retail Food: Prepared Food Take-Out*
666 E Allegheny Av — *Philadelphia, PA 19134*

Inspection Date

1/3/08

No Critical Violations

11/29/07

7-01 (L) Mouse infestation is present. At time of inspection mouse feces observed on some floor areas and shelving in basement.
8-06.1.1 (C) Drain line is in need of repair. Repair drain line under 3 bay sink, leaking at time of inspection.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Proper sanitizer not present for use in 3 bay sink at time of inspection.

Bonifacio Grocery — *Retail Food: Grocery Market*
767 E Allegheny Av — *Philadelphia, PA 19134*

Inspection Date

4/8/08

No Critical Violations

3/18/08

No Critical Violations

La Esperanza Grocery — *Retail Food: Grocery Market*
767 E Allegheny Av — *Philadelphia, PA 19134*

Inspection Date

1/20/08

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

6/26/07

No Critical Violations

9/22/06

No Critical Violations

Hong Kong Kitchen *Retail Food: Prepared Food Take-Out*
829 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

2/21/08

No Critical Violations

1/10/08

4-01.1 (A) Food/Food service article storage does not provide protection. Assorted foods in walk-in and reach-in refrigerators observed not covered.
5-01.1 Food is not protected from contamination. Due to critical violations observed at this time.
8-06.1.1 (A) Liquid waste is not disposed of properly. Floor drain in basement area.
8-06.1.1 (D) Soil line is in need of repair. In basement area.
9-02.1 Employee hands are not washed prior to food handling activities. Between activities.
9-02.2 (A) Employee hand wash frequency is inadequate. Handsink in kitchen area observed blocked at this time of inspection

1/29/07

No Critical Violations

11/13/06

9-02.2 (A) Employee hand wash frequency is inadequate, no hand wash sink in kitchen. Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sinks are not provided, no hand wash sink in kitchen. Management instructed to initiate immediate corrective action.

10/16/06

4-01.1 (A) Food/Food service article storage does not provide protection. Observed uncovered food in walk-in box & freezer units and uncovered ingredient containers. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh droppings observed on floors, under & on food equipment and storage shelving in basement and prep area at time of inspection. Management instructed to initiate immediate corrective action.

Diamond Dolls *Retail Food: Restaurant, Eat-in*
835 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

3/22/06

No Critical Violations

Players Club *Retail Food: Restaurant, Eat-in*
835 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

1/20/08

No Critical Violations

3/30/07

8-06.1.2 (A) An approved indirect waste drain connection is not provided: from ice machine and bar equipment in basement.
8-06.1.1 (C) Drain line is in need of repair. The basement sewer line has an uncapped opening.
19-01.1 Food establishment personnel food safety certified individual is not present.

City Dollar Store *Retail Food: General Convenience*
845 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

City Dollar Store
845 E Allegheny Av

Retail Food: General Convenience
Philadelphia, PA 19134

Inspection Date

8/15/07

No Critical Violations

Crown Fried Chicken
849 E Allegheny Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19134

Inspection Date

2/29/08

No Critical Violations

12/28/07

No Critical Violations

12/7/07

4-01.1 (A) Food/Food service article storage does not provide protection. Beef ribs in walk-in uncovered, food stored on the floor in walk-in, freezer shrimps, chicken, and all food items uncovered. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. During this insection I observed a roach craw across the inside of the display case. Bowels used as scoops left in food bins. Management instructed to initiate immediate corrective action.
6-01.2 (B) Food utensils and contact surfaces are not cleaned and sanitized. Hanging dirty tong noted in hood/grill area. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Live roaches in variest stages of the life cycle noted. 5-6 group of roaches noted on the side of the display case,i nside of grove openings of the display case, dying roaches on the ledge of passage way from food display to the back food prep area. Dead roaches on ledge under hand sink, and roach egg sack noted further along ledge. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Undercounter refrigerator leaking water on the bottom shelf. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. I observed employee reporting to work without washing hands and begining food prep. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Noted employee leaving to go to the store, upon return did not wash hands; observed employee handle money and retuned to food prep. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. The certified person was not present. Management instructed to initiate immediate corrective action.

10/22/07

3-08.3 Hot holding equipment is improperly used for food reheating. I observed mac/cheese (40°), and greens (40°) removed from refrigerator and placed under heat lamp display holding unit for heating. I instructed establishment to properly bring food up to acceptable temperature and then place in display case. Food was removed and placed in steam oven during the time of inspection. . Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Sliced raw steaks,hambuger uncovered in refrigerator during the time of inspection. Management instructed to initiate immediate corrective action.

9/10/07

No Critical Violations

8/20/07

No Critical Violations

Crown Fried Chicken *Retail Food: Prepared Food Take-Out*
849 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

8/20/07

4-01.1 (A) Food/Food service article storage does not provide protection. Food items stored on the floor in the walk-in refrigerator. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Ice cream scoops in dirty water with mold growing, during time of inspection.
7-01 (A) Fly infestation is present. Heavy fly infestation during the time of inspection. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Heavy roach infestation in food prep areas (behind sinks, along walls) and basement dry storage area. Live roaches at variest stages in the life cycle noted during time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. I observed greasy cleaning cloths stored acrossa 3 bay sink. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. I observed employee reporting to work without washing hands prior to food prep or dish washing duties.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The establishment was not familar with the proper method of wash,rinse, and sanitizing. Management instructed to initiate immediate corrective action.

7/9/07

5-01.1 Food is not protected from contamination. Observed 3 compartment sink used as food preparation sink at time of inspection. Employee informed sanitarian that prep sink in not used. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.
9-04 (B) Wiping cloths are used in an unapproved manner. not stored in sanitizing solution Management instructed to initiate immediate corrective action.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. BBO ribs recorded at109°.
3-08.3 Hot holding equipment is improperly used for food reheating (BBO ribs). Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required (3 -sink and food prep table in storahe 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.

2/20/07

5-01.1 Food is not protected from contamination. Observed 3 compartment sink used as food preparation sink at time of inspection. Employee informed sanitarian that prep sink in not used. Management instructed to initiate immediate corrective action.
8-01.2 (B) Cold water is not provided. At food preparation sink in rear prep area at time of inspection. Management instructed to initiate immediate corrective action.

12/11/06

7-01 (D) Roach infestation is present, lives roaches observed on floor in basement and on warmer in prep area at time of inspection.
Management instructed to initiate immediate corrective action.

10/16/06

7-01 (A) Fly infestation is present. Flies observed flying in prep areas at time of inspection. Management instructed to initiate immediate corrective action.

Jack's Famous Bar *Retail Food: Restaurant, Eat-in*
853 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

Jack's Famous Bar *Retail Food: Restaurant, Eat-in*
853 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

4/2/08

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.Splashguard lacks between the hand sink and grill. Management instructed to initiate immediate corrective action.

1/10/08

2-10.2 Ice is not protected from contamination. Scoop handle noted in direct contact with ice stored in ice-bin, meant for patrons' use.

5-01.1 Food is not protected from contamination. Scoop handle observed duct-taped and note in direct contact with ice for patron's use.

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

2/7/07

No Critical Violations

Happy Donut *Retail Food: Restaurant, Eat-in*
1808 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

2/5/07

5-01.1 Food is not protected from contamination. Observed open bag of flour stored on table in rear with mouse poison scattered on table around bag at time of inspection. Management instructed to initiate immediate corrective action.

7-01 (L) Mouse infestation is present. Mouse feces observed on floor perimters behind/under food equipment throughout rear of establishment at time of inspection. Management instructed to initiate immediate corrective action.

9-04 (B) Wiping cloths are used in an unapproved manner, not stored in sanitizing solution at time of inspection. Management instructed to initiate immediate corrective action.

3/22/06

7-01 (L) Mouse infestation is present: feces observed on floor perimeters of rear storage area. Management instructed to initiate immediate corrective action.

Happy Donut Deli *Retail Food: Restaurant, Eat-in*
1808 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

6/2/08

3-02.1 Refrigeration system does not maintain proper temperatures. Bain marie used to store cold sandwich condiments was observed at 61°F. Inside bottom compartment was observed at 49°F.
ORDERS: Discard all perishable food items immediately.

5-01.1 Food is not protected from contamination. Open dry food and bulk containers open at time of inspection; open bag of potatoes on rear storage rack.
ORDERS: Discard any food items in contact with vermin infestations immediately.

7-01 (D) Roach infestation is present. Numerous dead and live American roaches on glue boards in rear prep and storage areas; on glue boards behind chest freezer units.

7-01 (L) Mouse infestation is present -- Numrous fresh mouse feces observed in the storage closet, behind freezer chests, along walls and corners of rear prep and storage areas. Management instructed to initiate immediate corrective action.

9-04 (B) Wiping cloths are used in an unapproved manner. Soiled wiping clothes in use to clean food contact surfaces. Must be stored in sanitizing solution before and after use.

19-01.1 Food establishment personnel food safety certified individual is not present. Food safety certified person not present during prep hours; current certification expired 5/1/2008.

Happy Donut Deli *Retail Food: Restaurant, Eat-in*
1808 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

3/18/08

7-01 (L) Mouse infestation is present -- Fresh mouse feces observed in the storage closet and behind freezer chests. Management instructed to initiate immediate corrective action.

1/19/08

7-01 (L) Mouse infestation is present. Several fresh and old mouse droppings noted on floor perimeters under and behind storage equipment in kitchen and rear storage areas.
5-01.1 Food is not protected from contamination. Mainly, due to mouse infestaton observed.

9-04 (B) Wiping cloths are used in an unapproved manner. 3 wiping cloths noted on food preparation counters not stored in sanitizing solution between use at the time of this inspection.

2/26/07

No Critical Violations

Walgreens #06367 *Retail Food: General Convenience*
1809 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

3/17/08

No Critical Violations

1/19/08

2-01.1 (B) Adulterated or unwholesome food is present. Due to gnawed food on 2nd floor stock room.
5-01.1 Food is not protected from contamination. Due to mouse infestation noted.

7-01 (L) Mouse infestation is present. Numerous fresh and old mouse droppings noted under and behind on floor perimeters and on storage shelving particularly on 2nd floor stock room.

4/9/07

No Critical Violations

2/15/06

No Critical Violations

Produce Connection *Retail Food: Grocery Market*
1810 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

1/20/08

No Critical Violations

4/9/07

No Critical Violations

Produce Connection *Retail Food: Grocery Market*
1812 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

3/18/08

No Critical Violations

3/5/07

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

Produce Connection *Retail Food: Grocery Market*
1812 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

2/5/07

5-01.1 Food is not protected from contamination. Observed sink in toilet room used for clean of produce at time of inspection. Establishment must install prep sink in different location. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on floors, pallets, shelving in rear storage area, walk-in box and retail shelving in store front at time of inspection. Management instructed to initiate immediate corrective action.
6-01.1 Food preparation is not conducted in an approved food preparation sink. Establishment using sink in toilet room to clean produce. Management instructed to initiate immediate corrective action.

K And A Delicatessen *Retail Food: Restaurant, Eat-in*
1816 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

3/28/08

19-01.1 Food establishment personnel food safety certified individual is not present. NOTE: VALID KAGRO CERTIFICATE PRESENT BUT NOT THE CITY CERTIFICATE; APPLICATION WAS GIVEN TO THE MANAGER. Management instructed to initiate immediate corrective action.

1/19/08

7-01 (L) Mouse infestation is present. Mouse feces observed on floors and pallets in walk-in box, on floor and shelving rear storage area at time of inspection. 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.

3/5/07

7-01 (L) Mouse infestation is present. Mouse feces observed on floors and pallets in walk-in box, on floor and shelving rear storage area at time of inspection. 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.

2/5/07

7-01 (L) Mouse infestation is present. Mouse feces observed on floors, pallets in walk-in box and rear storage area, under food equipment at front counter at time of inspection. Management instructed to initiate immediate corrective action.
12-01.5.B (4) Cold water at hand washing sink is not provided, at hand sink in toilet room at time of inspection. Management instructed to initiate immediate corrective action.

Allegheny Child Care Academy *Institution: Child, Child Care Centers*
1819 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

5/25/06

No Critical Violations

Brightside Academy *Institution: Child, Child Care Centers*
1819 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

11/30/07

No Critical Violations

Brightside Academy *Institution: Child, Child Care Centers*
1819 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

11/30/07

No Critical Violations

11/7/07

7-01 (L) Mouse infestation is present. Fresh and old mouse droppings noted floor perimeters, especially under and behind equipment in children's rooms, around water heater by kitchen area, in the storage closet and in the staiwell leading to the basement to the 2nd floor area, during time of inspection. Burrow are observed in the wall behind the hot water heater unit in the closet in the kitchen area, during time of inspection.
7-01 (J) Other insect infestation is present. Live flying mosquito-like insects are observed in the basement stairwell, during time of inspection. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided. Hot water is not running in the 2nd hand sink in the boy's restroom, during time of inspection.
8-06.1.1 (A) Liquid waste is not disposed of properly. Dirty mop water is not disposed in the utility closet on the 2nd floor, during time of inspection. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Sponges are used in the establishment, during time of inspection. All sponges will need to be removed from use.
13-01.1 (A) Floor is not clean. Mice droppings are on the floor throughout the establishment. Stagnet water and other debris is on the floor in the basement area. Stagnet water is harboring the live flying mosquito-like insect which are located in the basement stairwell areas, during time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. Person in charge will receive the list of providers and application from Dept. of Public Health. Management instructed to initiate immediate corrective action.

8/31/07

5-01.1 Food is not protected from contamination. Due to fly and mouse infestations.
7-01 (A) Fly infestation is present. Noted mostly in rear kitchen areas
7-01 (L) Mouse infestation is present. Fresh and old mouse droppings noted floor perimeters, especially under and behind equipment in children's rooms and around water heater by kitchen area.

Dunkin Donuts *Retail Food: Restaurant, Eat-in*
1829 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

5/28/08

No Critical Violations

3/13/08

7-01 (L) Mouse infestation is present. Observed mouse feces on shelving inside cabinetry along serving line; also observed knawed bag of coco powder due to rodent activity in same cabinetry. (Discard immediately)
19-01.1 Food establishment personnel food safety certified individual is not present. District manager currently is in process of submitting application for employees.

1/19/08

2-10.2 Ice is not protected from contamination. Ice scoop handle noted immersed and in direct contact with ice for patrons in ice maker machine at this time.
5-01.1 Food is not protected from contamination.Due to critical violations observed at this time.
8-02.2 An approved air gap is not present. Provide a minimum of 1" gap between condensate drain pipe and floor pipes connected behind ice maker machine and beverage refrigerators.
19-01.1 Food establishment personnel food safety certified individual is not present.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Dunkin Donuts — *Retail Food: Restaurant, Eat-in*
1829 E Allegheny Av — *Philadelphia, PA 19134*

Inspection Date

6/20/07

No Critical Violations

Dragon Pearl Restaurant — *Retail Food: Prepared Food Take-Out*
1856 E Allegheny Av — *Philadelphia, PA 19134*

Inspection Date

1/2/08

No Critical Violations

8/27/07

5-01.1 Food is not protected from contamination. At time of inspection 1 large and 1 small open bag of rice observed improperly stored in rear storage area. Once bags of ingredients are open they must be stored in properly labeled containers. Food preparation should not be conducted in 3 compartment sink. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. At time of inspection flies observed landing on food equipment and contact surfaces in prep area.
7-01 (L) Mouse infestation is present. Live mouse observed crawling in corner on cement blocks in basement at time of inspection. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present. Dipper well observed draining into soil line in basement at time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Provide collection/recycling company for used oil.

4/23/07

2-01.1 (B) Adulterated or unwholesome food is present. At time of inspection establishment's bain marie unit 65°. Internal temp of chicken wings and boneless chicken 60° at time of inspection. Management ordered to immediately discard of all food in bain marie unit.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. At time of inspection temp establishments bain marie unit 65°. Management ordered to immediately discard of all food items in bain marie. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. At time of inspection observed uncovered food in refrigeration unit and 3 large open bags of rice and flour in rear storage area. Overhead leak in walk-in box leaking onto shelving and food items at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on shelving in basement, on floor perimters under and on food equipment throughout establishment at time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Management instructed to initiate immediate corrective action.
12-01.5.B (4) Cold water at hand washing sink is not provided, in establishment rear at time of inspection. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided, in establishment rear at time of inspecton. 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.

Dragon Pearl Restaurant *Retail Food: Prepared Food Take-Out*
1856 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

3/19/07

2-01.1 (B) Adulterated or unwholesome food is present. Mouse feces observed on and inside 1 50lb bag of salt on ingredient shelving in establishment rear at time of inspection. Management ordered to discard of bag of salt immediately. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. At time of inspection temp of 2 non-NSF freezer units 26° and 15°. Management ordered to immediatey discard of food items inside of freezer units. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. At time of inspection observed uncovered food in refrigeration unit, open bags of ingredients, mouse feces inside/on open bag of salt. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on shelving in basement, on floor perimters under and on food equipment throughout establishment at time of inspection. Management instructed to initiate immediate corrective action.
12-01.5.B (4) Cold water at hand washing sink is not provided, in establishment rear at time of inspection. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided, in establishment rear at time of inspecton. 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.

2/5/07

5-01.1 Food is not protected from contamination. Observed uncovered food in refrigeration units throughout establishment and open bags of ingredients in rear stored area at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on floor under food equipment in prep area, on floor and shelving in basement, on/under ingredient shelving in establishment rear at time of inspection. Management instructed to initiate immediate corrective action.

Crispy Pizza *Retail Food: Prepared Food Take-Out*
1858 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

7/12/07

7-01 (L) Mouse infestation is present. Some mouse feces observed on floor in toilet room, behind grease trap, in counter behind single door reach-in box in front prep area and in electrical closet at time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. At time of inspection a male employee was observed attempting to fill up the 3 compartment sink. The 1st and 3rd compartments appeared to be filled up with soap and water. Establishment appears to not be properly cleaning and sanitizing multi-use utensils. 1st compartment is for washing (soap & water only), 2nd for water and 3rd for sanitizing (sanitizer and water only). Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must be present at all times. Information provided to person-in-charge.

Crispy Pizza *Retail Food: Prepared Food Take-Out*
1858 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

3/7/07

9-02.1 Employee hands are not washed prior to food handling activities. Observed male employee improperly washing hands. Employee used no soap. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner, not stored in sanitizing solution at time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Owner informed sanitarian of manner in which utensils, contact surfaces, equipment are cleaned and sanitized in establishment. Establishment is not properly cleaning and sanitizing multi-use utensils. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

2/5/07

9-02.1 Employee hands are not washed prior to food handling activities. Observed no hand washing between food handling activities at time of inspection. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Observed no hand washing between food prep activities at time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner, not stored in sanitizing solution at time of inspection. Management instructed to initiate immediate corrective action.

Kenny's Place *Retail Food: Restaurant, Eat-in*
1862 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

7/2/07

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

10/25/06

No Critical Violations

1/19/06

9-02.1 Employee hands are not washed prior to food handling activities: the kitchen on the 2nd floor does not have a hand sink (a 3 basin sink is available, also there are 2 unused toilet rooms on the 2nd floor). A hand sink in the kitchen is required if preparing food in the kitchen. Management instructed to initiate immediate corrective action.

Shachary Grocery *Retail Food: Grocery Market*
1900 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

6/13/08

No Critical Violations

5/13/08

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized ; the kitchen utensils and slicer machine parts. No sink stoppers and sanitizer present. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection .
Sneeze guards lacks between the hand sink and the utensils sink also for the soda crates and hand sink. Sneeze guard lacks between the wrapping paper and customer area. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit ; the deli case observed 45F, 49F, 56F. Management instructed to initiate immediate corrective action.

Shachary Grocery — *Retail Food: Grocery Market*
1900 E Allegheny Av — *Philadelphia, PA 19134*

Inspection Date

1/29/08

19-01.1 Food establishment personnel food safety certified individual is not present. Prep/serve cold cuts and sandwiches. No city food safety certified person present at this time. Note: Providers list issued. Interview with owner and manager indicates that owner/manager have already taken the Servsafe Certification training now awating certificate.

11/30/07

4-01.1 (A) Food/Food service article storage does not provide protection. Beverage noted stored in restroom at this time of inspection.
5-01.1 Food is not protected from contamination. Beverages noted stored in restroom.
19-01.1 Food establishment personnel food safety certified individual is not present. Prep/serve cold cuts and sandwiches. No city food safety certified person present at this time. Note: Providers list issued.

11/10/06

No Critical Violations

Gentle Touch Healthcare — *Institution: Adult, Personal Care Boarding Home*
1901 E Allegheny Av — *Philadelphia, PA 19134*

Inspection Date

3/5/08

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

3/5/08

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

COMHAR Home — *Institution: MHMR, Community Living Arrangement*
2027 E Allegheny Av — *Philadelphia, PA 19134*

Inspection Date

10/18/06

7-01 (L) Mouse infestation is present. Fresh droppings observed inside kitchen cabinets at time of inspection. Management instructed to initiate immediate corrective action.

8/31/05

2620.54(h) The home is not kept free from insects, rodents and other pests by screens on all appropriate windows and doors to the outside or by other effective means: observed a German roach in the 3rd floor toilet room.

Allegheny New Pizza — *Retail Food: Prepared Food Take-Out*
2084 E Allegheny Av — *Philadelphia, PA 19134*

Inspection Date

3/27/08

7-01 (L) Mouse infestation is present -- Fresh mouse feces observed on kitchen & basement floors. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided -- Toiletroom handsink faucet in need of repair.

1/18/08

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

Allegheny New Pizza *Retail Food: Prepared Food Take-Out*
2084 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

12/28/06

3-01.1 (A) Potentially hazardous food is stored at improper temperature, at time of inspection bain marie temp. 60° and double door reach-in box temp. 55°.
Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. At time of inspection bain marie unit 60° and double door reach-in refrigerator 55°.
Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection, mouse feces observed on pizza pan shelving and flies on single service containers at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed in front prep area at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh mouse feces observed on floor in basement, under & behind food equipment and inside of walk-in box at time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair, observed toilet drain line leaking at time of inspection. Management instructed to initiate immediate corrective action.

9/28/06

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. At time of inspection deli prep unit temperature 63°. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection, invert all food storage containers, remove fly paper hanging to close to prep table in rear prep area and flies observed on bread stored under deli prep table at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed flying in front and rear prep areas and throughout establishment at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (H) Spider infestation is present. Spiders observed crawling on walls in basement at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh droppings observed on floor in basement, under & behind prep tables, refrigeration units, grill, fryer, deli prep unit, on shelving, inside pizza pans and live mouse observed in basement at time of inspection. Management instructed to initiate immediate corrective action.

BVR Ice Cream *Retail Food: Mobile Food Vendor*
2100 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

4/17/08

19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia food safety certificate is required.

R and B Petroleum, Inc *Retail Food: Grocery Market*
2100 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

4/18/08

No Critical Violations

R and B Petroleum, Inc — *Retail Food: Grocery Market*
2100 E Allegheny Av — *Philadelphia, PA 19134*

Inspection Date

3/19/08

3-02.1 Refrigeration system does not maintain proper temperatures. Observed self-service reach-in unit used to store cold deli sandwiches (containing tuna/chicken salads, deli meats and cheeses), pies, and yogurt were observed at 53°F.
ORDERS: DiScard all potential hazardous foods mentioned above immediately until unit is serviced and repaired.
5-04.1 (A) Displayed food is not protected from contamination. Hotdogs and other foods stored on hotdog cooking unit has no sneeze guard protection.
ORDERS: Cease use of unit until sneeze guard is installed.
10-02.2 (B) Food equipment and utensils are improperly sanitized. Coffee pots and other utensils used for preparation of hot dogs used in self-service counter area must be washed, rinsed, and sanitized in three compartment sink.
19-01.1 Food establishment personnel food safety certified individual is not present.
Valid serv safe is present. City certification is required. Management instructed to initiate immediate corrective action.

10/26/07

7-01 (L) Mouse infestation is present. At time of inspection mouse feces were observed inside of cabinets in self service food area. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Not in sanitizing solution.
19-01.1 Food establishment personnel food safety certified individual is not present. Information provided. Management instructed to initiate immediate corrective action.

Sunoco A Plus — *Retail Food: Prepared Food Take-Out*
2100 E Allegheny Av — *Philadelphia, PA 19134*

Inspection Date

1/24/07

No Critical Violations

Rite Aid #3430 — *Retail Food: General Convenience*
2101 E Allegheny Av — *Philadelphia, PA 19134*

Inspection Date

7/18/07

No Critical Violations

7/2/07

2-01.1 (B) Adulterated or unwholesome food is present. A opened bag of ice stored in retait ice freezer. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. A bottle of juice is being stored in ice freezer. Management refused 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.

8/24/06

No Critical Violations

New Wash House Laundromat — *Retail Food: Vending Machine*
2120 E Allegheny Av — *Philadelphia, PA 19134*

Inspection Date

New Wash House Laundromat *Retail Food: Vending Machine*
2120 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

3/19/08

No Critical Violations

3/19/08

No Critical Violations

Tot Time Child Development Center *Institution: Child, Child Care Centers*
2121 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

9/26/07

19-01.1 Food establishment personnel food safety certified individual is not present. Information provided to person-in-charge.

6/29/06

No Critical Violations

Allegheny Apothecary *Retail Food: General Convenience*
2244 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

6/4/08

No Critical Violations

7/2/07

No Critical Violations

8/23/06

No Critical Violations

Double Shot Bar & Grille *Retail Food: Restaurant, Eat-in*
2262 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

3/27/08

19-01.3 Food establishment personnel food safety certificate is not posted -- Required city certificate is not provided. Servsafe certificate provided. *Application issued.

1/23/08

2-10.2 Ice is not protected from contamination. Moldy like stains and deposts on water circulator/retainer inside ice maker machine.
4-01.1 (A) Food/Food service article storage does not provide protection. Ice machine.
5-01.1 Food is not protected from contamination. Due to critical violations observed at this time.
7-01 (L) Mouse infestation is present. Fresh and old mouse droppings noted on kitchen cabinet shelvings in food preparation serving area.
19-01.1 Food establishment personnel food safety certified individual is not present.

4/2/07

No Critical Violations

Northeastern Hospital *Institution: Hospital*
2301 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

Northeastern Hospital *Institution: Hospital*
2301 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

6/10/08

No Critical Violations

5/23/08

5-04.2 (A) Approved sneeze guards are not provided as required, at serving line, gap between horizontal/ vertical glass, side protection lacking.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit, Cold foods in self service cold salad bar in (cafe) had core temperatures of between 62-65°F Since it is unclear as to how long these foods were out of temperature they must be discarded. Management initiated immediate corrective action.
2-10.2 Ice is not protected from contamination. Inverted ice buckets stored on top of ice machine exterior. Provide approved storage for ice buckets. Management instructed to initiate immediate corrective action.

11/28/07

5-01.1 Food is not protected from contamination, unlabeled flour bin.
5-04.2 (A) Approved sneeze guards are not provided as required, at serving line, gap between horizontal/ vertical glass, side protection lacking.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit, refrigerator 58°, 6th floor pantry.

6/28/06

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit, walk-in refrigerator, 50°.
4-01.1 (A) Food/Food service article storage does not provide protection, splash guard lacking between hand wash sink and food equipment, in cafe.
5-01.1 Food is not protected from contamination. Exposed foods on serving line, apples on counter serving line of cafe.
5-04.2 (A) Approved sneeze guards are not provided as required, at serving line.

R & R Produce *Retail Food: Grocery Market*
2344 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

8/3/07

No Critical Violations

7/2/07

10-01.1 (B) An approved sink for manual washing and sanitization is not provided. A hand sink is not provided for frequent washng of hands.
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Food is not protected from unclean equipment or utensils. Knives stored between elec trical wires of walk in refrigerator. Management instructed to initiate immediate corrective action.

9/13/06

No Critical Violations

United Check Cashing *Retail Food: General Convenience*
2360 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

5/20/08

No Critical Violations

United Check Cashing
2360 E Allegheny Av

Retail Food: General Convenience
Philadelphia, PA 19134

Inspection Date

4/2/07

No Critical Violations

MC Deli
2400 E Allegheny Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

1/3/08

No Critical Violations

9/13/06

No Critical Violations

Sean Thorton's
2401 E Allegheny Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

6/4/08

10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Three compartment sink not set-up for proper cleaning (wash, rinse, and sanitizing) procedures at time of inspection. Only wash and rinse procedures observed; sanitizer not readily available for cleaning bar glasses.
19-01.1 Food establishment personnel food safety certified individual is not present at time of inspection. Certified individual is required be present during all hours of operation. Management instructed to initiate immediate corrective action.

3/27/08

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.

1/30/08

2-10.2 Ice is not protected from contamination. Several beverages stored in ice-bin in front bar service area observed in direct contact with ice for patrons use.
5-01.1 Food is not protected from contamination. Due to crititical violations observed at this time.
19-01.1 Food establishment personnel food safety certified individual is not present. None. Note: Provider's list issued.

10/19/06

No Critical Violations

Johnny B's Place
2403 E Allegheny Av

Retail Food: Grocery Market
Philadelphia, PA 19134

Inspection Date

6/11/08

7-01 (L) Mouse infestation is present. Observed numerous mouse droppings along walls and corners of basement, first floor prep and storage areas. Mouse droppings observed on stationary food equipment (e.g. dough mixer).
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. Expired Servsafe posted. *Owner is enrolled for certification.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Johnny B's Place — *Retail Food: Grocery Market*
2403 E Allegheny Av — *Philadelphia, PA 19134*

Inspection Date

3/27/08

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. Expired Servsafe posted. *Owner is enrolled for certification.

1/23/08

19-01.1 Food establishment personnel food safety certified individual is not present. None.

3/16/06

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

Dollar Global — *Retail Food: General Convenience*
2413 E Allegheny Av — *Philadelphia, PA 19134*

Inspection Date

1/20/08

No Critical Violations

Our Lady Help of Christians School — *Institution: School, Archdiocese*
2420 E Allegheny Av — *Philadelphia, PA 19134*

Inspection Date

11/9/07

No Critical Violations

5/4/07

No Critical Violations

10/27/06

No Critical Violations

5/15/06

No Critical Violations

3/9/06

171.7(c) Each lavatory on the premises having running water under pressure is not supplied with hot and cold water: no hot water provided in student toilet rooms(only cold handle available).

Piast Family Deli — *Retail Food: Prepared Food Take-Out*
2421 E Allegheny Av — *Philadelphia, PA 19134*

Inspection Date

3/25/08

5-01.1 Food is not protected from contamination.Observed rolls of bread stored on self-served rack shelving unit near front deli case unit without sneeze guard protection.
ORDERS: Remove unprotected bread items until sneeze guard protection is installed.
7-01 (L) Mouse infestation is present.Observed numerous mouse feces present throughout basement on steps leading to basement, on storage shelving, and on flooring.
ORDERS: Eliminate mouse infestation
19-01.1 Food establishment personnel food safety certified individual is not present. Employee is enrolled in food safety course for April 2008. City application was given at time of inspection.

Piast Family Deli *Retail Food: Prepared Food Take-Out*
2421 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

1/30/08

9-02.1 Employee hands are not washed prior to food handling activities. Handsink not readially available or provided at this time Note: Presently using handwashing sink in toilet room.
9-02.2 (A) Employee hand wash frequency is inadequate. No handsink noted installed in food prep/serving areas.
19-01.1 Food establishment personnel food safety certified individual is not present. None present and no food safety certificate posted or provided. Note: Providers list issued at this time.

1/3/08

2-01.1 (B) Adulterated or unwholesome food is present. Gnawed prepackaged food items noted in basement area.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Appproximately 20 lbs of Cold Slaws at 70° F in metal container observed stored on non-working baine marie in food pserving area. No temperature log provided at the time of this inspection.
3-01.1.A Food is held at intermediate temperatures exceeding permitted time limit. Cold slaws.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Cold slaws noted at 80°F. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Due to mouse infestation.
5-01.1 Food is not protected from contamination. Due to critical violations observed at this time.
7-01 (L) Mouse infestation is present. Severe mouse infestation observed at this time due to numerous fresh and old mouse droppings noted particularly on floor perimeters and on food shelvings in basement food storage and customers service shelvings in front areas. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Handsink not readially available or provided at this time
9-02.2 (A) Employee hand wash frequency is inadequate. No handsink noted installed in food prep/serving areas.
19-01.1 Food establishment personnel food safety certified individual is not present. None present and no food safety certificate posted or provided. Note: Providers list issued at this time.

10/2/06

No Critical Violations

9/18/06

7-01 (A) Fly infestation is present.

Misnik's Deli *Retail Food: Grocery Market*
2530 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

1/17/08

No Critical Violations

9/13/06

No Critical Violations

New China Chinese Restaurant *Retail Food: Prepared Food Take-Out*
2552 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

3/27/08

No Critical Violations

New China Chinese Restaurant *Retail Food: Prepared Food Take-Out*
2552 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

1/17/08

8-06.1.1 (A) Liquid waste is not disposed of properly. grease not disposed of observed sitting toilet room.
8-06.1.2 (B) Indirect waste drain is not properly located. White plastic bucket noted inside walk-in to hold water dripping from fan unit.
9-02.2 (A) Employee hand wash frequency is inadequate. handwashing sink noted blocked at this time.
9-04 (B) Wiping cloths are used in an unapproved manner. 2 white wet wiping cloths noted on food serving countertop observed not stored in sanitizing solution between use.

10/6/06

No Critical Violations

9/25/06

No Critical Violations

9/19/06

5-01.1 Food is not protected from contamination. Chicken/meat stored & cleaned in 3 compartment sink, invert food containers and uncovered food in walk-in freezer. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed flying throughout prep area at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh droppings observed on storage shelves in basement, on floor under prep sink and 3 compartment sink. Management instructed to initiate immediate corrective action.

New China Restaurant *Retail Food: Prepared Food Take-Out*
2552 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

1/13/06

No Critical Violations

11/18/05

7-01 (L) Mouse infestation is present: feces observed on shelving below service counter, on shelving in kitchen, and floor perimeters in toilet room, kitchen, stairwell, steps, dry storage area, and basement areas. Management instructed to initiate immediate corrective action.

Baltic Bakery *Retail Food: Prepared Food Take-Out*
2566 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

1/19/08

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

9/13/06

No Critical Violations

Marian's Bakery *Retail Food: Prepared Food Take-Out*
2615 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

1/24/08

No Critical Violations

Marian's Bakery *Retail Food: Prepared Food Take-Out*
2615 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

9/13/06

No Critical Violations

New Wave Cafe *Retail Food: Restaurant, Eat-in*
2620 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

3/28/08

19-01.1 Food establishment personnel food safety certified individual is not present. The course information was provided.
7-01 (L) Mouse infestation is present. There are droppings present along the kitchen and basement shelves and floor perimeters.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. The 3 basin sink nozzle does not properly reach all 3 sinks.

1/22/08

2-10.2 Ice is not protected from contamination. Clean inside the ice-maker machine to remove white crystal-like deposits on water circulator systems.
5-01.1 Food is not protected from contamination. Due to critical violations observed at this time.
8-02.2 An approved air gap is not present. Drain pipe noted directly insrted into basement drain funnel without air-gap. Provide a minimum of 1" gap between tip of drain pipe and drain funnel edge to prevent back syphoning.
19-01.1 Food establishment personnel food safety certified individual is not present. None.

4/9/07

No Critical Violations

Super Delicatessen *Retail Food: Grocery Market*
2625 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

1/22/08

No Critical Violations

9/19/06

No Critical Violations

Julia Bakery and Cafe *Retail Food: Restaurant, Eat-in*
2706 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

1/24/08

No Critical Violations

9/22/05

No Critical Violations

Polish American Travel Service *Retail Food: General Convenience*
2714 E Allegheny Av *Philadelphia, PA 19134*

Inspection Date

12/3/07

No Critical Violations

Polish American Travel Service — *Retail Food: General Convenience*
2714 E Allegheny Av — *Philadelphia, PA 19134*

Inspection Date

9/18/06

No Critical Violations

Polka Deli — *Retail Food: Grocery Market*
2719 E Allegheny Av — *Philadelphia, PA 19134*

Inspection Date

7/7/08

3-02.1 Refrigeration system does not maintain proper temperatures. Reach-in unit in rear observed at 50°F, internal temperature of deli meats observed at 46.6°F. Remove and relocate to walk-in unit immediately.
5-01.1 Food is not protected from contaminatio:
-uncovered bread in customer area, discard immediately
-uncovered food items handsink at deli counter
-uncovered meats (smoked sausages) in walk-in and refrigertion
19-01.1 Food establishment personnel food safety certified individual is not present. None present at this time of inspection.

1/25/08

2-01.4 Food is not properly labeled/packaged. Assorted cooked foods portioned out in small plastic containers noted. Interview with Marian Zaniewski, Person-in-Charge, states food are prepared and transported in temperature controlled container at appropriate holding temperature and delivered at this food service establishment.
3-01.1.A Food is held at intermediate temperatures exceeding permitted time limit. Cooked foods noted sitting on top of deli case.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Approximately, 20 fried rolls, 3 smoke-dried whole fish and 5 fried meats in containers, measuring 80° F observed sitting on top deli case in customers service place.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Cooked and/or fried and smoked-dried foods noted on top deli case.
19-01.1 Food establishment personnel food safety certified individual is not present. None present at this time of inspection.

12/3/07

5-01.1 Food is not protected from contamination. Due to mouse droppings.
7-01 (L) Mouse infestation is present. Fresh and old mouse droppings noted on floor perimetr, notebly under and behind storage equipment.
19-01.1 Food establishment personnel food safety certified individual is not present. None present at this time of inspection.

9/19/06

No Critical Violations

The Last Shot — *Retail Food: Restaurant, Eat-in*
2723 E Allegheny Av — *Philadelphia, PA 19134*

Inspection Date

3/28/08

No Critical Violations

1/21/08

9-02.2 (A) Employee hand wash frequency is inadequate. Kitchen handwashing sink observed blocked at this time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

The Last Shot
2723 E Allegheny Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

1/24/07

No Critical Violations

Number 1 Cafe
2731 E Allegheny Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19134

Inspection Date

1/21/08

No Critical Violations

12/1/06

No Critical Violations

Donna's Bar
2732 E Allegheny Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

3/28/08

No Critical Violations

1/21/08

2-10.2 Ice is not protected from contamination. Moldy deposits on interior surfaces and parts of the ice maker machine in basement area.
5-01.1 Food is not protected from contamination. Ice for patron's use in ice-maker machine.
4-01.1 (A) Food/Food service article storage does not provide protection. Ice in ice-maker.
9-02.1 Employee hands are not washed prior to food handling activities. Bar service area.
9-02.3 (A) Employee observed not following good hygienic personal practices. Employee in bar service area observed coughing into barehand without protective cover and failing to wash hands immediately thereafter.

3/23/07

No Critical Violations

3/16/07

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard needed between hand sink and non-NSF range/stove. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

4/25/06

No Critical Violations

2/27/06

12-02.1 (B) Required hand washing sinks are not provided: inside the kitchen (a 2 basin sink was removed, a new 3 basin sink was installed and now there is no hand sink in the kitchen. A new hand sink has been installed at the bar). A Facility Variance Request Form was given to the owner. Management instructed to initiate immediate corrective action.

12/13/05

12-02.1 (B) Required hand washing sinks are not provided: inside the kitchen (a 2 basin sink was removed, a new 3 basin sink was installed and now there is no hand sink in the kitchen. A new hand sink has been installed at the bar). A Facility Variance Request Form was given to the owner. Management instructed to initiate immediate corrective action.

M & M Restaurant
2736 E Allegheny Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

1/21/08

No Critical Violations

12/1/06

No Critical Violations

Semper Fi Sports Bar
100 W Allegheny Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

1/26/06

No Critical Violations

Olympia Restaurant
127 W Allegheny Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

1/19/08

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

4/18/06

No Critical Violations

HomeLink
150 W Allegheny Av

Institution: Adult, Adult Day Care
Philadelphia, PA 19134

Inspection Date

8/23/07

No Critical Violations

5/22/06

No Critical Violations

KFC
177 W Allegheny Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

12/7/06

No Critical Violations

KFC Taco Bell
177 W Allegheny Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

7/25/08

19-01.1 Food establishment personnel food safety certified individual is not present. No one is certified during time of inspection. Manager will participate in the certification couse on Aug. 5, 2008. Gen. Mgr. has list of providers and application from Dept. of Public Health. Management instructed to initiate immediate corrective action.

5/7/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

KFC Taco Bell
177 W Allegheny Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

12/14/06

No Critical Violations

12/13/06

7-01 (L) Mouse infestation is present. Mouse feces observed on food service area shelving and floors in rear storage area. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Heavy fly infestation present throughout food prep area, patron area and inside toilet rooms; stagnant on walls and hovering. Management instructed to initiate immediate corrective action.
8-01.4 Non-potable water is in contact with food or food service articles. Frozen condensation present on prepackaged and boxed foods in walk-in freezer; +100lbs foods present. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided at food prep area hand sink; 1 out of 2 present. Management instructed to initiate immediate corrective action.

Sun House
200 W Allegheny Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19134

Inspection Date

1/20/08

7-01 (L) Mouse infestation is present; numerous mouse droppings on the storage shelves in back room , basement floor, under stariway in back room and basement.
Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate ; soap and paper towels is not provided at hand sink in kithen and bathroom.
Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided ; hand sink in kitchen.
12-01.5.B (4) Cold water at hand washing sink is not provided ; at hand sink in kithen and bathroom.
19-01.1 Food establishment personnel food safety certified individual is not present.

5/3/06

No Critical Violations

4/19/06

7-01 (L) Mouse infestation is present - several mouse droppings observed on food contact surfaces; slicer machine, meat grinder unit, food storage shelving , storage containers /lids and storage room along flooring.
Management instructed to initiate immediate corrective action.

Taqueria Raza
227 W Allegheny Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

12/22/07

No Critical Violations

5/20/06

No Critical Violations

Taqueria Raza *Retail Food: Restaurant, Eat-in*
227 W Allegheny Av *Philadelphia, PA 19134*

Inspection Date

5/13/06

7-01 (J) Other insect infestation is present - Snails observed on basement floor.
Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair - open sewer line floor in basement , missing cup/cover .
12-01.5.B (4) Cold water at hand washing sink is not provided - for hand wash sink in kitchen 2nd floor.
Management instructed to initiate immediate corrective action.

4/19/06

2-01.4 Food is not properly labeled/packaged - for cooked frozen food stored in plastic containers in basement freezers
Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination
- bottle of wine stored in ice machine
- plastic container with ice stored djacent hand wash sink in kitchen .
Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection.
- no splash guard observed as required to prevent splashing from 3 basin sink and food prep area.
- open cooked frozen products in freezers in basement exposed to dead fruit fles.

Management instructed to initiate immediate corrective action.
7-01 (K) Rat infestation is present - several rat feces observed in backyard adjacent walk-in box
Management instructed to initiate immediate corrective action and eliminate rat infestation
7-01 (L) Mouse infestation is present - several mouse droppings observed in basement floor
Management instructed to initiate immediate corrective action and elimanate mouse infestation.
8-06.1.1 (A) Liquid waste is not disposed of properly.
- liquid waste from cloged indirect waste/catch basin into basement floor
Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate - no soap provided for hand wash sinks at kitchens 1st and 2nd floor
Management instructed to initiate immediate corrective action.

Puente Blanco Nightclub *Retail Food: Restaurant, Eat-in*
229 W Allegheny Av *Philadelphia, PA 19134*

Inspection Date

3/11/08

No Critical Violations

3/11/08

No Critical Violations

3/10/08

8-01.2 (A) An adequate supply of hot water is not provided - existing hot water tank for kitchen is inadequate for use , a 30 gallon hot water heater present for kitchen which is too small to accommodate existing sinks.

3/10/08

No Critical Violations

10/23/07

No Critical Violations

Express Supermarket *Retail Food: Supermarket*
500 W Allegheny Av *Philadelphia, PA 19134*

Inspection Date

12/23/07

No Critical Violations

2/1/06

No Critical Violations

1/18/06

4-01.1 (A) Food/Food service article storage does not provide protection.
- provide sneeze guard for scales at deli/meats refrigerators and customer area
- provide splash guard for hand wash sink and 3 basin sink
Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized.
- slicer machine , cutting boards, food contact surfaces(deli/meat refrigerator)
- No sink stoppers and sanitizer observed
- process of sanitization was not observed being done as required.
Provide for the required washing,rinsing,and sanitizing of the multi utensils and food equipment.
Use and approved sanitizer according to the instructions and concentrations indicated on the lebel

Management instructed to initiate immediate corrective action.

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641 Roman's Lounge *Retail Food: Restaurant, Eat-in*
641 W Allegheny Av *Philadelphia, PA 19134*

Inspection Date

8/15/06

No Critical Violations

Villena Adside *Institution: Child, Family Day Care Homes*
6114 Alma St *Philadelphia, PA 19149*

Inspection Date

11/26/07

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

11/10/06

No Critical Violations

Columbia Social Club *Retail Food: Restaurant, Private Club*
3521 Almond St *Philadelphia, PA 19134*

Inspection Date

7/11/07

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.

4/9/07

No Critical Violations

Daddy O's *Retail Food: Restaurant, Eat-in*
4500 Almond St *Philadelphia, PA 19137*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Daddy O's *Retail Food: Restaurant, Eat-in*
4500 Almond St *Philadelphia, PA 19137*

Inspection Date

7/2/07

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

6/16/07

7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed.
2-01.1 (C) Spoiled food is present. Lettuce,tomatoes,cauilflower, and lemons was rotten with mold. Management instructed to initiate immediate corrective action.
3-08.1 Food is improperly reheated. Establishment is using the steamtable to reheat food. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Cooked chicken uncovered ,with cooked crabs sitting on top of chicken.
9-02.3 (B) Employees are smoking in uapproved areas. I observed bartender smoking at entrance door. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Live flies are observed.
11-03.0 Equipment design does not preclude food contamination. Ice bin (in bar area) beverage dispenser line in direct contact wth ice.
19-01.1 Food establishment personnel food safety certified individual is not present.

6/15/07

7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed.
2-01.1 (C) Spoiled food is present. Lettuce,tomatoes,cauilflower, and lemons was rotten with mold. Management instructed to initiate immediate corrective action.
3-08.1 Food is improperly reheated. Establishment is using the steamtable to reheat food. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Cooked chicken uncovered ,with cooked crabs sitting on top of chicken.
9-02.3 (B) Employees are smoking in uapproved areas. I observed bartender smoking at entrance door. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Live flies are observed.
11-03.0 Equipment design does not preclude food contamination. Ice bin (in bar area) beverage dispenser line in direct contact wth ice.
19-01.1 Food establishment personnel food safety certified individual is not present.

Fran Lee Caterers *Retail Food: Restaurant, Eat-in*
4556 Almond St *Philadelphia, PA 19137*

Inspection Date

1/31/07

7-01 (L) Mouse infestation is present. Mouse feces observed on floor in waitress area at time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair drain line under warewashing machine, observed leaking at time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. At time of inspection concentration after completion of final rinse cycle test strip reading was 10 p.p.m. Reading after final rinse should be 50 p.m.m. Establishment must discontinue use of warewshing machine until machine has been repair. Cleaning and sanitizing of mulit-use utensils shall be conducted in 3 compartment sink. Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sinks are not provided. Hand sink needed in kitchen. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Bea's Food Market — *Retail Food: Grocery Market*
2820 Amber St — *Philadelphia, PA 19134*

Inspection Date

6/15/07
No Critical Violations

5/16/07
7-01 (A) Fly infestation is present: several flies observed in retail area, storage area, and basement. Management instructed to initiate immediate corrective action.

Rojas's Grocery — *Retail Food: Grocery Market*
898 Anchor St — *Philadelphia, PA 19124*

Inspection Date

10/12/06
No Critical Violations

10/5/06
7-01 (A) Fly infestation is present: flies observed in deli area. Management instructed to initiate immediate corrective action.

9/14/05
No Critical Violations

Valentina Grocery — *Retail Food: Grocery Market*
898 Anchor St — *Philadelphia, PA 19124*

Inspection Date

1/9/07
No Critical Violations

Bright Minds — *Institution: Child, Family Day Care Homes*
977 Anchor St — *Philadelphia, PA 19124*

Inspection Date

11/13/07
No Critical Violations

10/29/07
7-01 (L) Mouse infestation is present. Mouse droppings on stone top. Management instructed to initiate immediate corrective action.

10/27/06
No Critical Violations

Harrison Heart Family Day Care — *Institution: Child, Family Day Care Homes*
1156 Anchor St — *Philadelphia, PA 19124*

Inspection Date

6/15/06
No Critical Violations

Bobbie's Little Ones Day Care — *Institution: Child, Family Day Care Homes*
5926 Andale St — *Philadelphia, PA 19149*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Bobbie's Little Ones Day Care
5926 Andale St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19149

Inspection Date

2/9/07

No Critical Violations

Richmond Elementary School
2500 Ann St

Institution: School, Public
Philadelphia, PA 19134

Inspection Date

5/12/08

No Critical Violations

11/8/07

No Critical Violations

4/30/07

No Critical Violations

11/10/06

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit, summer sausage not refrigerated, 512 individually wrapped. Summer sausage is hereby condemmned not for sale, or use.

5/15/06

No Critical Violations

10/21/05

No Critical Violations

Chris's Bar & Grill
2656 Ann St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

11/28/05

No Critical Violations

Fasone's
2656 Ann St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

9/5/07

No Critical Violations

5/1/07

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Bar 3 bay sink setup as wash, sanitize and rinse; proper setup WASH->RINSE->SANITIZE->AIR DRY. Drying rack and cut board stored on kitchen 3 bay sink prevent proper setup; REMOVE. Management instructed to initiate immediate corrective action.

Graduate Caterers
2717 Ann St

Retail Food: Caterer
Philadelphia, PA 19134

Inspection Date

4/17/07

No Critical Violations

Yang's Kitchen
2265 E Ann St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19134

Inspection Date

4/2/08

10-02.2 (B) Food equipment and utensils are improperly sanitized. No sanitizer is present. Only one functional sink stopper is present. Provide 3 sink stoppers and an EPA approved sanitizer for the proper wash-rinse-sanitize procedure. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Assorted foods in freezers, refrigerators and walk-in are not kept covered.
5-01.1 Food is not protected from contamination. A prep table is next to the mop sink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. A ServSafe certificate is present. Obtain a City of Philadelphia Food Safety Certificate. Application issued. Management instructed to initiate immediate corrective action.

1/14/08

9-02.2 (A) Employee hand wash frequency is inadequate. Handwashing sink in kitchen area observed blocked.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. About 25 lbs of fried chicken wings in a plastic container observed measured 80° F noted sitting next to deep fryer. No temperature log provided.
4-01.1 (A) Food/Food service article storage does not provide protection. Assorted foods in walk-in noted not covered at this time.
5-01.1 Food is not protected from contamination. Due to critical violations observed at this time.
7-01 (L) Mouse infestation is present. Several mouse dropping noted under and behind storage equipment in both kitchenand basement food storage areas/on top shelvings.
9-04 (B) Wiping cloths are used in an unapproved manner. one wet wiping cloth noted sitting on top 3 bay sink at this time.
19-01.1 Food establishment personnel food safety certified individual is not present.

10/19/06

No Critical Violations

All Season Laundromat
2345 E Ann St

Retail Food: General Convenience
Philadelphia, PA 19134

Inspection Date

1/14/08

No Critical Violations

5/23/07

No Critical Violations

4/6/06

No Critical Violations

S & U Market
2401 E Ann St

Retail Food: Grocery Market
Philadelphia, PA 19134

Inspection Date

1/14/08

No Critical Violations

10/19/06

No Critical Violations

Fat Mom's
2600 E Ann St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

12/20/07

No Critical Violations

11/8/07

8-06.1.1 (C) Drain line is in need of repair. Repair drain line at 3 compartment sink in kitchen, leaking at time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. Must be present at all times.

9/5/07

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.

5/3/07

5-04.2 (A) Approved sneeze guard is not provided as required for meat scale. Management instructed to initiate immediate corrective action.
5-04.1 (A) Displayed food is not protected from contamination. Pretzels displayed at service counter uncovered. 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.

Kelly Bar & Grill
2636 E Ann St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134490

Inspection Date

9/5/07

No Critical Violations

Aramingo Sunoco
2750 Aramingo Av

Retail Food: General Convenience
Philadelphia, PA 19134

Inspection Date

5/22/08

4-01.1 (A) Food/Food service article storage does not provide protection.
Inadequate sneeze guard observed at the hot dog roller unit in customer service area.
Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized ; the kitchen utensils.
Utensils sink observed not in use, numerous articles stored in the sink.
Sanitizer and sink stoppers not present.
Management instructed to initiate immediate corrective action.

4/18/08

2-10.1 Ice is not obtained from an approved source ; ice is made in the ice machine and for retail.
Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection.
Inadequate sneeze guard observed at the ht dog roller unit in customer service area. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized ; the kitchen utensils.
Utensils sink observed not in use, numerous articles stored in the sink.
Management instructed to initiate immediate corrective action.

9/10/07

7-01 (A) Fly infestation is present. Flies notedin customer's and rear storage areas.
19-01.1 Food establishment personnel food safety certified individual is not present. None provided at this time.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Aramingo Sunoco
2750 Aramingo Av

Retail Food: General Convenience
Philadelphia, PA 19134

Inspection Date

8/16/07

7-01 (L) Mouse infestation is present. In rear storage floor perimeters.
19-01.1 Food establishment personnel food safety certified individual is not present.
5-01.1 Food is not protected from contamination. Due to mouse infestation.

9/14/06

No Critical Violations

No. 1 China Restaurant
2900 Aramingo Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19134

Inspection Date

12/31/07

No Critical Violations

11/29/07

7-01 (L) Mouse infestation is present. Due to mouse droppings on floor perimeters under and behind storage equipment.
19-01.1 Food establishment personnel food safety certified individual is not present. No city food safety certificate posted or provided at this time of inspection.

11/21/06

No Critical Violations

7/20/06

No Critical Violations

Aramingo Mini Market
2901 Aramingo Av

Retail Food: Grocery Market
Philadelphia, PA 19134

Inspection Date

1/7/08

No Critical Violations

11/29/07

7-01 (L) Mouse infestation is present. Fresh and old mouse droppings on floor perimeters under and behind storage equipment.
19-01.1 Food establishment personnel food safety certified individual is not present. NONE. Note: Food Safety Certificate training registration instruction leaflet issued at this time.

Kenny's Deli
2901 Aramingo Av

Retail Food: Grocery Market
Philadelphia, PA 19134

Inspection Date

9/14/06

No Critical Violations

2974 LCHS INC
2974 Aramingo Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

2974 LCHS INC *Retail Food: Restaurant, Eat-in*
2974 Aramingo Av *Philadelphia, PA 19134*

Inspection Date

7/25/07

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard needed between hand sink and 3 compartment sink in kitchen. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed flying in basement at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Fruit flies observed flying in basement and around 3 compartment sink behind bar at time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair at 3 compartment sink in kitchen, leaking at time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. 3 compartent sink observed being improperly operated at time of inspection. 3 compartment sink is for washing 1st comp., rinsing 2nd comp. and sanitizing 3rd comp of multi-use utensils and food equipment. All glasses behind bar must be rewashed before use. At time of inspection drinking glasses sitting in sanitized solution. Establishment using water and sanitizing tablets as only means of cleaning drinking glasses. Management instructed to initiate immediate corrective action.

Little Station Bar *Retail Food: Restaurant, Eat-in*
2974 Aramingo Av *Philadelphia, PA 19134*

Inspection Date

5/23/07

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard needed between hand sink and 3 compartment sink in kitchen. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. At time of inspection unused grease in fryer observed uncovered and overhead leak observed inside bain marie in kitchen. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. No sanitizer present. 3 compartment sink should be filled up at all times for washing, rinsing and sanitizing of multi-use utensils and food equipment. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

Verello's Cafe *Retail Food: Restaurant, Eat-in*
3258 Aramingo Av *Philadelphia, PA 19134*

Inspection Date

4/6/06

2-10.2 Ice is not protected from contamination: cooling plate and soda line are stored inside ice bin with serving ice. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly: used cooking oil is not collected by a recycling service. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities: no hand sink at bar. Management instructed to initiate immediate corrective action.

Blockbuster Video #42046 *Retail Food: General Convenience*
3300 Aramingo Av *Philadelphia, PA 19134*

Inspection Date

2/2/08

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Blockbuster Video #42046
3300 Aramingo Av

Retail Food: General Convenience
Philadelphia, PA 19134

Inspection Date

3/28/07

No Critical Violations

5/13/06

No Critical Violations

Petco #290
3300 Aramingo Av

Retail Food: General Convenience
Philadelphia, PA 19134450

Inspection Date

1/13/08

No Critical Violations

3/28/07

7-01 (L) Severe mouse infestation is present. Fresh and old droppings were observed under, behind, and on dunnage racks, in retail area; also on floor perimeters throughout the establishment. Management instructed to initiate immediate corrective action.

5/13/06

7-01 (L) Mouse infestation is present: feces observed on several shelves and on floor perimeters throughout. Management instructed to initiate immediate corrective action.

Acme Market #1609
3301 Aramingo Av

Retail Food: Supermarket
Philadelphia, PA 19134

Inspection Date

5/13/06

No Critical Violations

K-Mart #7198
3301 Aramingo Av

Retail Food: General Convenience
Philadelphia, PA 19134

Inspection Date

1/13/08

No Critical Violations

1/7/08

No Critical Violations

3/28/07

7-01 (L) Mouse infestation is present. Feces observed on candy display shelf, and on floor perimeter of rear storage areas. Management instructed to initiate immediate corrective action.

4/11/06

7-01 (L) Mouse infestation is present: chewed packages of noodles, feces observed on display shelves, and on floor perimeters of storage areas. Management instructed to initiate immediate corrective action.

Aramingo Diner
3356 Aramingo Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

5/21/08

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Aramingo Diner
3356 Aramingo Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

1/18/08

2-01.1 (D) Defective food containers are present. Several damaged canned food containers in the establishment, during time of inspection. Damaged food products will need to be removed from use.
2-10.2 Ice is not protected from contamination. White bucket is stored in drink ice in the ice machine, during time of inspection.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Cole slaw in the food prep unit temperature is 56°F . Ambient room temperature observed at 78°F at time of inspection. This food product will need to be removed from use.
3-07.1 (A) Potentially hazardous food is improperly cooled. Hot meat product observed cooling on prep table at 75°F at time of inspection. Management instructed to initiate immediate corrective action.
3-07.1 (B) Cooling methods do not promote rapid cooling of food. Hot potentially hazardous foods observed cooling at room temperature on prep table and storage racks at time of inspection Management instructed to initiate immediate corrective action.
4-03.4 Food is stored beneath unprotected sewer lines or dripping water lines. Food items are stored under unprotected and/or damaged dripping pans in the basement. Prep table is located under soil line in basement area. Food preparation will have to discontinued until it is repaired.
8-06.1.1 (A) Liquid waste is not disposed of properly. 2-Door refrigerator unit has liquid waste (condensation) is disposed of improperly in to bucket. Management instructed to initiate immediate corrective action.
8-06.1.1 (D) Soil line is in need of repair. Damaged soil lines are damaged in the basement, during time of inspection.
9-02.1 Employee hands are not washed prior to food handling activities. Employees observed leaving food prep area and not washing hand upon return to work station at time of inspection. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Employees observed handling cooked food after raw meats without first washing hands at time of inspection. 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. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Sanitizing solution is not clean in the 3-basin sink, during time of inspection. Management instructed to initiate immediate corrective action.

Aramingo Diner *Retail Food: Restaurant, Eat-in*
3356 Aramingo Av *Philadelphia, PA 19134*

Inspection Date

1/10/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Cooked chicken observed stored on line counter at 72°F and 17 cases of raw eggs observed stored at 65°F in cellar at time of insection. Ambient room temperature observed at 75°F at time of inspection. Management refused to initiate immediate corrective action.
3-07.1 (A) Potentially hazardous food is improperly cooled. Hot meat product observed cooling on prep table at 75°F at time of inspection. Management instructed to initiate immediate corrective action.
3-07.1 (B) Cooling methods do not promote rapid cooling of food. Hot potentially hazardous foods observed cooling at room temperature on prep table and storage racks at time of inspection Management instructed to initiate immediate corrective action.
4-02.1 Raw or unwashed food is not stored below ready-to-eat food. Bleeding raw meats observed stored over and next to ready-to-eat food items at time of inspection. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Multiple food items observed stored in walk-ins and reach in refrigeration and freezer units at time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Employees observed leaving food prep area and not washing hand upon return to work station at time of inspection. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Employees observed handling cooked food after raw meats without first washing hands at time of inspection. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Employee unable to demonstrate proper use of 3-basn sink at time of inspection. Management instructed to initiate immediate corrective action.
11-02.4 Re-use of mollusk or crustacea shells is unapproved. Clam shell observed stored in walk-in freezer for re-use at time of inspection. 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

No Critical Violations

12/15/06

No Critical Violations

9/23/06

No Critical Violations

Philly Soft Pretzel Factory *Retail Food: Prepared Food Take-Out*
3377 Aramingo Av *Philadelphia, PA 19134*

Inspection Date

4/17/08

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

7/12/07

9-04 (B) Wiping cloths are used in an unapproved manner. Sanitizing container are need to store wiping cloths. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Wooden tray pans and establishment pots pans are not sanitized on a daily basis. Management instructed to initiate immediate corrective action.

1/12/07

No Critical Violations

Sunoco A-Plus *Retail Food: Prepared Food Take-Out*
3398 Aramingo Av *Philadelphia, PA 19134*

Inspection Date

4/18/08

9-02.3 (A) Employee observed not following good hygienic personal practices. Employees opening coffee bags with the mouth. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate ; no hand soap and paper towels provided at the hand sinks in the food prep area.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized ; kitchen utensils.
No sink stoppers and sanitizer present. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided ; at the hand sink in employees bathroom. Management instructed to initiate immediate corrective action.

9/18/07

19-01.1 Food establishment personnel food safety certified individual is not present. Note: Observed prep/serving coffees to patrons.

8/16/07

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

4/2/07

No Critical Violations

Pathmark *Retail Food: Supermarket*
3399 Aramingo Av *Philadelphia, PA 19134*

Inspection Date

5/13/08

8-06.1.1 (C) Drain line is in need of repair at seafood 3 basin sink. Pipe under sink observed cracked at seam and causing water leakage onto floor of prep area.

5/7/08

8-06.1.1 (C) Drain line is in need of repair at seafood 3 basin sink. Pipe under sink observed cracked at seam and causing water leakage onto floor of prep area.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Three compartment sink used in bakery area is defective at the sanitizing basin. Holes are present throughout basin causing leakage of sanitizing agent on to prep flooring areas; also not allowing proper emersion of food equipment in basin during sanitizing process.

2/21/08

4-01.1 (A) Food/Food service article storage does not provide protection.No splashguard observed at rear produce sink and prep area and between prep sink and 3 basin sink at seafood area.
8-06.1.1 (C) Drain line is in need of repair at seafood 3 basin sink.

1/6/08

5-01.1 Food is not protected from contamination. Fryer grease is not filtered before reuse. Filtration powder observed added to used grease by deli employee to "purify" it, as told to inspector by employee. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Run off from produce walk-in cleaning observed in several puddles in produce prep area at time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Hand wash sink drain in bakery prep area drains inadequetly at time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized.Employees have no knowledge of sanitization procedure. Management instructed to initiate immediate corrective action.

3/11/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Pathmark
3399 Aramingo Av

Retail Food: Supermarket
Philadelphia, PA 19134

Inspection Date

8/30/05

No Critical Violations

8/24/05

4-01.1 (A) Food/Food service article storage does not provide protection, splash guards lacking between food service equipment and hand wash sinks, deli, produce.
8-02.2 An approved air gap is not present, for food prep sink drain line, at deli area.

Bally Total Fitness #480
3400 Aramingo Av

Retail Food: General Convenience
Philadelphia, PA 19134

Inspection Date

1/12/08

No Critical Violations

1/8/08

No Critical Violations

3/28/07

No Critical Violations

5/13/06

No Critical Violations

Domino's Pizza
3400 Aramingo Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19134

Inspection Date

5/7/08

19-01.1 Food establishment personnel food safety certified individual is not present. Food safety person must be present during food preparation hours.

5/7/08

19-01.1 Food establishment personnel food safety certified individual is not present. Food safety person must be present during food preparation hours.

3/6/08

19-01.1 Food establishment personnel food safety certified individual is not present. Certified person was not present at time of inspection.

1/12/08

19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. List of providers given to person-in-charge.

1/8/08

No Critical Violations

5/4/07

19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. List of providers given to person-in-charge.

3/31/07

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

4/4/06

No Critical Violations

IHOP #5501
3400 Aramingo Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

3/6/08

No Critical Violations

1/8/08

5-01.1 Food is not protected from contamination. Burned/over-used fryer grease observed being reused to cook food items. DISCONTINUE USE AT ONCE. Pork chops and chicken observed in uncovered containers in walk-in freezer and condensation observed leaking into open boxes of frozen food items at time of inspection.
Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse droppings observed on floor and fixtures in chemical storage room at time of inspection.
Management instructed to initiate immediate corrective action. ELIMINATE INFESTATION AT ONCE.
8-06.1.1 (C) Drain line is in need of repair. Drain line under hand sink in waitress prep area observed leaking 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 least one certificate holder must be present during each shift. Management instructed to initiate immediate corrective action.

9/10/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Several trays of raw eggs noted sitting next to grill observed measured 78° F ambient temperature at the time of this re-inspection.
5-01.1 Food is not protected from contamination. Due to criticals violations observed at the time of this re-inspection.
7-01 (A) Fly infestation is present. Several flies noted in particulaly inside employees' clothes storage, food storage, dining and kitchen area.
7-01 (L) Mouse infestation is present. Several fresh andold mouse droppings and gnawed brown paper bags noted on dry goods storage shelvings in rear area.
13-01.1 (A) Floor is not clean. Foodpreparation and serving kitchen area observed in total chaos and mess at the time of this inspection. Under food equipment throughout kitchen, under prep sink area, warewashing machine area, ice machine, storage room of pooled water, mouse feces and food debris.
Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. None presented or posted at this time.

8/16/07

7-01 (A) Fly infestation is present. Flies noted in dining and kitchen area.

IHOP #5501
3400 Aramingo Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

3/22/07

2-01.1 (B) Adulterated or unwholesome food is present. At time of inspection sanitarian observed box of lettuce in walk-in box with honey mustard splattered on the box and some of the heads of lettuce inside. Management did not remove the product, but is ordered to immediately discard of contaminated product.
Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Open bag of pancake mix observed not properly stored to prevent contamination at time of inspection.
Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on floor perimeters under food equipment in kitchen, under prep sink area, ice machine and under/on shelving in storage room at time of inspection.
Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair drain line under hand sink in waitress prep area leaking at time of inspection.
Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Not properly stored in sanitizing solution at time of inspection.
Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain city certificate. Management instructed to initiate immediate corrective action.

2/6/06

7-01 (A) Fly infestation is present: sewer flies in kitchen areas. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present: feces observed on floor perimeters of electric room. Management instructed to initiate immediate corrective action.

Imperial China Buffet
3400 Aramingo Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

3/17/08

No Critical Violations

1/12/08

2-10.2 Ice is not protected from contamination. Waitress prep area ice-machine left open with scoop stored in ice. Owner instructed to discard ice at once. Management initiated immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Battered raw chicken observed stored at grill at 56°F. Management initiated immediate corrective action. Due to shot period of exposure, owner was instructed to store item in cooler until time to cook.
9-04 (B) Wiping cloths are used in an unapproved manner. Cloths observed not stored in sanitizing solution.
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

5/25/07

No Critical Violations

Lot Store #63
3400 Aramingo Av

Retail Food: General Convenience
Philadelphia, PA 19134

Inspection Date

Lot Store #63
3400 Aramingo Av

Retail Food: General Convenience
Philadelphia, PA 19134

Inspection Date

1/13/08

No Critical Violations

1/8/08

No Critical Violations

3/28/07

No Critical Violations

5/13/06

No Critical Violations

Subway
3400 Aramingo Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

4/16/08

10-01.1 (B) An approved sink for manual washing and sanitization is not adequate. Utensil sink currently leaks at gooseneck and is secured by wiping clothes enabling proper use of unit to fill sinks up and for proper cleaning and sanitizing of food equipment.
19-01.1 Food establishment personnel food safety certified individual is not present. City certification is required. City certificate not present at time of inspection. Food safety person must be present during prep hours. List of providers given at time of inspection.
12-01.5.B (4) Cold water at hand washing sink is not provided across from front prep/serving counter.

3/4/08

7-01 (B) Fruit fly infestation is present. Observed numerous fruit flies swarming in rear ware washing and storage areas.
8-01.2 (A) An adequate supply of hot water is not provided. Hot water was observed at 100°F at 3 compartment sink and at 99°F at hand washing sink near prep area.
9-04 (B) Wiping cloths are used in an unapproved manner. Soiled wiping clothes were observed not stored in sanitizing solution before and after use.
19-01.1 Food establishment personnel food safety certified individual is not present. City certification is required. Application was issued at time of inspection.

1/13/08

19-01.1 Food establishment personnel food safety certified individual is not present. Note: Valid Servsafe Certificate presented/posted.

9/18/07

19-01.1 Food establishment personnel food safety certified individual is not present. Note: Valid Servsafe Certificate presented/posted.

9/28/06

No Critical Violations

4/4/06

No Critical Violations

Super China Buffet
3400 Aramingo Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

9/21/06

No Critical Violations

Super China Buffet *Retail Food: Restaurant, Eat-in*
3400 Aramingo Av *Philadelphia, PA 19134*

Inspection Date

6/14/06

11-02.4 Re-use of mollusk or crustacea shells is unapproved: stuffed clam shells. Management instructed to initiate immediate corrective action.

4/4/06

7-01 (B) Fruit fly infestation is present: several flies observed near wall of dishwasher. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair: hand sink in kitchen. Management instructed to initiate immediate corrective action.

2/3/06

7-01 (L) Mouse infestation is present: feces observed under buffet stations, on shelving, storage room surfaces, and on floor perimeters of kitchen areas. Management instructed to initiate immediate corrective action.

11/18/05

7-01 (D) Roach infestation is present: several German roaches observed inside motor of prep refrigerator and one was observed under the buffet station. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present: feces observed under buffet stations, dry storage room surfaces, and on floor perimeters of kitchen areas. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection: food items uncovered inside walk-in box. Management instructed to initiate immediate corrective action.

Toys R Us *Retail Food: General Convenience*
3401 Aramingo Av *Philadelphia, PA 19134*

Inspection Date

9/10/07

No Critical Violations

8/10/07

5-01.1 Food is not protected from contamination. Mainly, due to mouse infestation.
7-01 (L) Mouse infestation is present. Fresh and old mouse droppings noted under and behnd storage equipment, particularly in employee's dining room and underneath casiers' counters in front customer service area.

8/23/06

No Critical Violations

Aramingo Beverages *Retail Food: General Convenience*
3451 Aramingo Av *Philadelphia, PA 19134284*

Inspection Date

1/13/08

No Critical Violations

11/3/06

No Critical Violations

AutoZone #3292 *Retail Food: General Convenience*
3451 Aramingo Av *Philadelphia, PA 19134*

Inspection Date

AutoZone #3292
3451 Aramingo Av

Retail Food: General Convenience
Philadelphia, PA 19134

Inspection Date

2/2/08
No Critical Violations

4/25/07
No Critical Violations

11/10/06
No Critical Violations

Egg Roll King
3451 Aramingo Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

3/31/07
No Critical Violations

Spice Grill Asian Cuisine
3451 Aramingo Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

1/7/08
No Critical Violations

9/24/06
No Critical Violations

Forman Mils
3500 Aramingo Av

Retail Food: General Convenience
Philadelphia, PA 19134

Inspection Date

9/18/07
No Critical Violations

Pathmark #554
3500 Aramingo Av

Retail Food: Grocery Market
Philadelphia, PA 19134

Inspection Date

5/13/06
No Critical Violations

Dunkin' Donuts
3501 Aramingo Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

7/2/08
No Critical Violations

8/23/07
No Critical Violations

3/31/07
19-01.1 Food establishment personnel food safety certified individual is not present. Expired city safety certificate presented and posted.

Dunkin' Donuts *Retail Food: Restaurant, Eat-in*
3501 Aramingo Av *Philadelphia, PA 19134*

Inspection Date

2/2/06

No Critical Violations

11/14/05

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit, small reah in 55°, at counter.
4-01.1 (A) Food/Food service article storage does not provide protection, splash guard lacking on right side of sink, at clean single service storage.

Pizza Hut #605126 *Retail Food: Restaurant, Eat-in*
3501 Aramingo Av *Philadelphia, PA 19134*

Inspection Date

7/17/08

7-01 (B) Fruit fly infestation is present, numerous drain flies observed swarming around indirect drain line of soda dispensing unit.
11-01.2 (A) Food equipment is defective, vent located near pizza oven is missing vent covers. Ice machine has a crack in one side and does not offer adequate protection from contamination.

8/10/07

No Critical Violations

7/7/06

7-01 (L) Mouse infestation is present. Feces contaminated surfaces were observed on walk-in box floor, on shelves, on carts, and floor perimeters of food preparation/storage areas. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present: flies observed in dining areas. Management instructed to initiate immediate corrective action.

1/27/06

7-01 (D) Roach infestation is present: a German roach observed near large warmer in rear kitchen area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Chewed paper and feces contaminated surfaces were observed behind juke box, on large flour mixer, on walk-in box floor, and floor perimeters of food preparation/storage areas. Management instructed to initiate immediate corrective action.

11/14/05

7-01 (L) Mouse infestation is present. Feces contaminated surfaces were observed- on large flour mixer, on walk-in box floor, and perimeters of food prep/storage areas. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair: food prep sink. Management instructed to initiate immediate corrective action.

Taco Bell #2608 *Retail Food: Restaurant, Eat-in*
3541 Aramingo Av *Philadelphia, PA 19134*

Inspection Date

1/7/08

No Critical Violations

12/13/06

No Critical Violations

12/6/06

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Taco Bell #2608
3541 Aramingo Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

9/7/05

No Critical Violations

Liroy's
3583 Aramingo Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

3/31/07

No Critical Violations

Health Food International
3585 Aramingo Av

Retail Food: General Convenience
Philadelphia, PA 19134

Inspection Date

3/31/07

No Critical Violations

5/13/06

No Critical Violations

Wendy's #0580452
3600 Aramingo Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

1/24/08

No Critical Violations

12/24/07

2-10.2 Ice is not protected from contamination. Exterior lid/cover of ice maker machine observed stained by beverage spills or splashes.
7-01 (D) Roach infestation is present. Several live roaches of various life stages observed crawling on top of the water heater, around holes and in crevices, most particularly on water heater room.
5-01.1 Food is not protected from contamination. Mainly, due to critical violations observed at this time of inspection.
7-01 (L) Mouse infestation is present. Fresh and old mouse droppings noted on floor perimeters in water heater tank room.
19-01.1 Food establishment personnel food safety certified individual is not present.

8/10/07

No Critical Violations

11/3/06

4-01.1 (A) Food/Food service article storage does not provide protection. Food items on food prep table are not protected from splash contamination from the hadsink in the fod prep area. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Live flies are observed in the establshment, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Live fruit flies are observed in the establishment,during time of inspection. Management instructed to initiate immediate corrective action.

9/24/06

No Critical Violations

KFC
3655 Aramingo Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

6/20/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Fried chicken stored in defective steam table (hot holding unit) internal temperature was observed at 125°F. Other pieces of chicken was observed at 365°F (just recently prepared).
ORDERS: Discard chicken were temperature is stored at improper temperature below 140°F immediately. Cease all operation of defective steam table and continue to use hot holding units which are maintaining proper temperature of 140°F and above.
4-01.1 (A) Food/Food service article storage does not provide protection. Utensils observed store between well and rack shelving; in between wall und service sinks.
ORDERS: clean and sanitize before future use.
5-01.1 Food is not protected from contamination. Utensil (scoop handle) was observed emerged in cooked BBQ shredded chicken container on serving line. Ceiling tile observed discolored and damaged-peeling at surfuces above hold holding units on serving line.
7-01 (L) Mouse infestation is present. Observed numerous mouse feces mixed in with food and other debris under equipment and rack shelving in dry storage room.
8-06.1.1 (A) Liquid waste is not disposed of properly. Stagnant water present behind oven units due to leakage from defective steam table used to store chicken and biscuits; discard soiled mop water in bucket.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Sink stoppers controlled by handle fixture on utensil sink are defective. Once sink are filled; water escapes due to defective sink stoppers not allowing proper cleaning and sanitization of utensils. Repair immediately.
19-01.1 Food establishment personnel food safety certified individual is not present. Current manager has a "Certitied food manager's cert". City of Phila. food safety certificate is required. Application issued at time of inspection.

1/2/08

No Critical Violations

9/24/06

No Critical Violations

Dollar Tree #1624
3668 Aramingo Av

Retail Food: General Convenience
Philadelphia, PA 19134

Inspection Date

2/2/08

No Critical Violations

3/31/07

9-02.3 (A) Employee observed not following good hygienic personal practices. Soiled and used toilet and tissue papers noted in trash can not redially emptied.

2/8/06

No Critical Violations

Boston Market
3680 Aramingo Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

Boston Market *Retail Food: Restaurant, Eat-in*
3680 Aramingo Av *Philadelphia, PA 19134*

Inspection Date

5/27/08

7-01 (A) Fly infestation is present. Observed numerous flies swarming at front serving counter and in dining area near self-service beverage dispensing units.
12-01.5.B (4) Cold water at hand washing sink is not provided at front prep/serving line nearby hand washing sink.
12-01.5.B (5) Hot water at hand washing sink is not provided in women's toilet room.

1/4/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Holding temperatures of food items on steam table varied from 119° F to 135° F and food items in hot holding unit is 110° F at time of inspection. Management instructed to initiate immediate corrective action. Manager advised to reheat products.
5-01.1 Food is not protected from contamination. Chopped vegetables and raw chickens observed stored uncovered in walk-in refrigerators. Management instructed to initiate immediate corrective action.
6-01.2 (B) Food utensils and contact surfaces are not cleaned and sanitized. Vegetables cutting knives, knife holder and vegetable chopper are observed soiled with dried on food debris at time of inspection.
7-01 (L) Mouse infestation is present. Mouse droppings observed on prep. area floor, ware wash area floor, behind shelving in ware wash area, and behind beverage dispenser at time of inspection. Management instructed to initiate immediate corrective action. ELIMINATE MOUSE INFESTATION AT ONCE.
10-02.2 (B) Food equipment and utensils are improperly sanitized. Food ware observed being washed without rinse nor sanitization. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Utensils and food holding containers are not scraped, rinsed, nor sanitized.
19-01.1 Food establishment personnel food safety certified individual is not present.

7/13/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Holding temperture of chicken was 134°. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Freezer with condensation ice dripping onto frozen foods. Management instructed to initiate immediate corrective action.
7-01 (J) Other insect infestation is present. Live insects are observed nearice machine and pot room area. Nates observed on walls and free flying.
19-01.1 Food establishment personnel food safety certified individual is not present.

9/23/06

No Critical Violations

Mcdonald's #04445 *Retail Food: Restaurant, Eat-in*
3725 Aramingo Av *Philadelphia, PA 19137*

Inspection Date

10/4/07

No Critical Violations

9/23/06

No Critical Violations

Shop Rite #436 *Retail Food: Supermarket*
3745 Aramingo Av *Philadelphia, PA 19137*

Inspection Date

Shop Rite #436 *Retail Food: Supermarket*
3745 Aramingo Av *Philadelphia, PA 19137*

Inspection Date

11/1/07

No Critical Violations

10/4/07

19-01.1 Food establishment personnel food safety certified individual is not present: No City of Philadelphia Food Safety Certificates person available. Valid Servsafe Certificate observed posted. City Food Safety Certificate application form and instruction information issued at this time.

8/23/07

5-01.1 Food is not protected from contamination. Due to critical violations.
9-04 (B) Wiping cloths are used in an unapproved manner. 2 moist white wiping cloths noted on sitting on top food preparation tables in bakery section observed not stored in sanitizing solution between use.
19-01.1 Food establishment personnel food safety certified individual is not present: no City of Philadelphia certificates available.

9/24/06

No Critical Violations

Strauss Discount Auto #814 *Retail Food: General Convenience*
3755 Aramingo Av *Philadelphia, PA 19137*

Inspection Date

2/19/08

2-01.1 (B) Adulterated or unwholesome food is present. Gnawed candy bars observed in box on retail shelf at front counter at time of inspection. Management initiated immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Properly discard of mop observed sitting in a bucket of dirt water near toilet rooms at time of inspections.

3/24/07

No Critical Violations

11/2/05

No Critical Violations

Save A Lot #276 *Retail Food: Grocery Market*
3801 Aramingo Av *Philadelphia, PA 19137*

Inspection Date

7/31/08

No Critical Violations

4/16/08

No Critical Violations

3/14/08

5-01.6 Food packaging material is not protected from contamination. Shrink ump machine used for produce has defective surfaces with debris present with crevices of defective materials. ORDERS: cease all food preparation with this unit.
19-01.1 Food establishment personnel food safety certified individual is not present. Food safety person must be present during food preparation hours. Currently establishment has a valid serv safe. Must obtain city of phila. food safety certificate. Application was given at time of inspection.

Save A Lot #276 — *Retail Food: Grocery Market*
3801 Aramingo Av — *Philadelphia, PA 19137*

Inspection Date

1/6/08

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Meats in self-serve refrigeration units observed held at 46°F to 59°F at time of inspection.

NOTE: DO NOT OVERLOAD MEAT FOOD ITEMS IN REFRGERATION UNIT.
19-01.1 Food establishment personnel food safety certified individual is not present.

3/24/07

No Critical Violations

8/25/05

No Critical Violations

Tony Roma — *Retail Food: Restaurant, Eat-in*
3817 Aramingo Av — *Philadelphia, PA 19137*

Inspection Date

11/27/06

No Critical Violations

Dollar Ideas — *Retail Food: General Convenience*
3827 Aramingo Av — *Philadelphia, PA 19137*

Inspection Date

8/23/06

No Critical Violations

Andy's Deli & Restaurant — *Retail Food: Restaurant, Eat-in*
3859 Aramingo Av — *Philadelphia, PA 19137*

Inspection Date

2/2/08

No Critical Violations

4/2/07

No Critical Violations

PJP Market Place — *Retail Food: General Convenience*
3899 Aramingo Av — *Philadelphia, PA 19137*

Inspection Date

12/24/07

No Critical Violations

9/15/06

No Critical Violations

Nothing Over A Dollar — *Retail Food: General Convenience*
4260 Aramingo Av — *Philadelphia, PA 19124*

Inspection Date

6/2/08

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Nothing Over A Dollar
4260 Aramingo Av

Retail Food: General Convenience
Philadelphia, PA 19124

Inspection Date

4/13/07

No Critical Violations

Poppy Joe's Restaurant
4544 Aramingo Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

3/24/07

No Critical Violations

Salmon Beer Distributor
4571 Aramingo Av

Retail Food: General Convenience
Philadelphia, PA 19124

Inspection Date

5/15/08

No Critical Violations

3/24/07

No Critical Violations

Aaliyah's Place
1525 Arrott St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19124

Inspection Date

7/11/08

19-01.1 Food establishment personnel food safety certified individual is not present. Information provided. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided ; hand sink in bathroom.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized ; kitchen utensils and slicer machine parts.
No sink stoppers and sanitizer present.
Employee present at time of inspection was unable to demonstrate an knowledge of how to properly operate 3 compartment sink. 3 compartment sink is for washing, rinsing and sanitizing of multi-use utensils.
Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Aaliyah's Place *Retail Food: Prepared Food Take-Out*
1525 Arrott St *Philadelphia, PA 19124*

Inspection Date

3/11/08

5-01.1 Food is not protected from contamination. Due to cat observed roaming freely throughout establishment at time of inspection.
5-01.8 Live animals or fowl are not excluded from food establishment preparation areas. Remove cat observed roaming freely throughout the establishment at time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized ; kitchen utensils and slicer machine parts.
No sink stoppers and sanitizer present.
Employee present at time of inspection was unable to demonstrate an knowledge of how to properly operate 3 compartment sink. 3 compartment sink is for washing, rinsing and sanitizing of multi-use utensils.
Management instructed to initiate immediate corrective action.
12-01.5.B (4) Cold water at hand washing sink is not provided in toilet room at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Information provided. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate ; no hand sink provided in kitchen.

1/16/08

5-01.1 Food is not protected from contamination. Due to cat observed roaming freely throughout establishment at time of inspection.
5-01.8 Live animals or fowl are not excluded from food establishment preparation areas. Remove cat observed roaming freely throughout the establishment at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. At time of inspection mouse were observed on retail shelving.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Employee present at time of inspection was unable to demonstrate an knowledge of how to properly operate 3 compartment sink. 3 compartment sink is for washing, rinsing and sanitizing of multi-use utensils.
12-01.5.B (4) Cold water at hand washing sink is not provided in toilet room at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Information provided. Management instructed to initiate immediate corrective action.

6/19/07

No Critical Violations

5/4/06

8-01.2 (C) Hot water is not provided: no hot water at hand sinks. Management instructed to initiate immediate corrective action.

3/22/06

8-01.2 (C) Hot water is not provided: no hot water at hand sinks. Management instructed to initiate immediate corrective action.

1/23/06

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

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Aaliyah's Place — *Retail Food: Prepared Food Take-Out*
1525 Arrott St — *Philadelphia, PA 19124*

Inspection Date

11/16/05

8-01.2 (C) Hot water is not provided: the hot water heater is not on. Food handling practice immediately discontinued until hot water is provided. Prepackaged food items are to be sold only.
9-02.1 Employee hands are not washed prior to food handling activities: no hand washing sink in prep area (toilet room hand sink is 4ft. away). Management said that they do not sell deli items, but hot dogs were being grilled at the establishment. Hot dog sales are prohibited. Management instructed to initiate immediate corrective action(management has made an appointment with a plumber).
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

Nunez Grocery — *Retail Food: Grocery Market*
3000 B St — *Philadelphia, PA 19134*

Inspection Date

5/28/08

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Raw eggs temp. is 53°F stored i the top portion of small refrigertor/food prep unit, during time ofinspection. Management instructed to initiate immediate corrective action.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Ham & cheese wrap, fried fish and other food items in the hot holding unit has a temp. range of 119°F-123°F, during time of inspection. Foods items in the hot holding unit will need to be recooked to 165°F and held for 15 seconds, before being sold.
3-02.1 Refrigeration system does not maintain proper temperatures. Small refrigerator/small food prep temp. range is 48°F-50°F, during time of inspection. The use of small refrigerator/food prep unit will need to be discontinued until repaired.
7-01 (D) Roach infestation is present. Live roaches are observed in the food prep area, during time of inspection. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Moist sponge use on food contact surfaces is prohibited, sponge use is observed in the food prep area,duringtime of inspection. Management instructed to initiate immediate corrective action.

5/24/07

No Critical Violations

5/18/07

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.

4/29/07

5-01.1 Food is not protected from contamination ; roach feces and body parts on the soda storage boxes in basement. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present; numerous live german roaches in kithen area. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair ; missing sewer cover in 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.

11/17/05

No Critical Violations

Sing Palace *Retail Food: Prepared Food Take-Out*
3037 B St *Philadelphia, PA 19134*

Inspection Date

4/11/08
No Critical Violations

1/23/08
No Critical Violations

6/4/07
No Critical Violations

4/6/06
No Critical Violations

3/21/06
4-01.1 (A) Food/Food service article storage does not provide protection.
- Provide splash guard for 3 basin sink and rice pot.
- provide splash guard for hand wash sink adjacent food storage shelves.
Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair - for hand wash sink in kitchen; Damaged/broken drain pipe .
Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized.
- Knives, spoons, plastic storage containers and trays
- missing sink stoppers
Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided - for hand wash sink in kitchen
12-01.5.B (4) Cold water at hand washing sink is not provided -for hand wash sink in kitchen
Management instructed to initiate immediate corrective action.

Stetson Middle School *Institution: School, Public*
3200 B St *Philadelphia, PA 19134*

Inspection Date

5/12/08
No Critical Violations

10/24/07
19-01.1 Food establishment personnel food safety certified individual is not present - certified person not present at time or inspection

1/26/07
No Critical Violations

1/26/07
No Critical Violations

10/19/06
No Critical Violations

5/22/06
No Critical Violations

5/11/06
No Critical Violations

B and A Wholesale *Wholesale: Warehouse*
3227 B St *Philadelphia, PA 19135*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

B and A Wholesale — *Wholesale: Warehouse*
3227 B St — *Philadelphia, PA 19135*

Inspection Date

2/27/06

No Critical Violations

Jose Grocery — *Retail Food: Grocery Market*
3313 B St — *Philadelphia, PA 19134*

Inspection Date

12/26/07

No Critical Violations

5/15/07

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

3/15/07

No Critical Violations

3/13/07

8-06.1.1 (C) Drain line is in need of repair. Repair damaged sewage line in basement. Sewage on floor in basement at time of inspection. Repair drain line under 3 compartment sink. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. At time of inspection drain line under sanitizing compartment of 3 compartment sink leaking due missing drain connection. 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.

11/20/06

No Critical Violations

10/16/06

7-01 (J) Other insect infestation is present. Insects observed crawling and flying inside and outside of unproperly covered sump pump in basement at time of inspection. Management instructed to initiate immediate corrective action.

10/3/06

7-01 (A) Fly infestation is present. Flies observed flying in deli prep area at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (J) Other insect infestation is present, observed crawling inside uncovered sump pump in basement at time of inspection. Management instructed to initiate immediate corrective action.

8/1/06

No Critical Violations

7/10/06

7-01 (J) Other insect infestation is present: observed several crawling insects in basement near the floor drain. Management instructed to initiate immediate corrective action.

5/1/06

No Critical Violations

4/17/06

7-01 (D) Roach infestation is present: observed German roaches in rear (near reach-in refrigerator and wall/floor juncture). Management instructed to initiate immediate corrective action.

Jose Grocery *Retail Food: Grocery Market*
3313 B St *Philadelphia, PA 19134*

Inspection Date

1/20/06

7-01 (L) Mouse infestation is present: 2 chewed bags of Alpo Prime Cuts dog food, an accumulation of mouse feces observed throughout the establishment on food storage shelves and floor perimeters(especially inside the closet). Management instructed to initiate immediate corrective action.
8-06.1.1 (D) Soil line is in need of repair: broken water line in basement has caused a pool of water on the floor.

11/16/05

7-01 (L) Mouse infestation is present: 2 chewed bags of Alpo Prime Cuts dog food, an accumulation of mouse feces observed throughout the establishment on food storage shelves and floor perimeters(especially inside the closet). Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present: a roach was observed in the basement ceiling where a water leak was present. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities: no hand sink available in prep area. Management instructed to initiate immediate corrective action.

Rodriguez Grocery *Retail Food: Prepared Food Take-Out*
3400 B St *Philadelphia, PA 19134*

Inspection Date

2/21/08

19-01.1 Food establishment personnel food safety certified individual is not present.
School certificate present , no city food safety yet. Management instructed to initiate immediate corrective action.

12/29/07

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

All Sheen Car Wash *Retail Food: General Convenience*
3651 B St *Philadelphia, PA 19134*

Inspection Date

5/5/08

No Critical Violations

4/11/07

No Critical Violations

Barnett Mini Market *Retail Food: Grocery Market*
3101 Barnett St *Philadelphia, PA 19149*

Inspection Date

7/3/08

No Critical Violations

4/15/08

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

1/22/08

19-01.1 Food establishment personnel food safety certified individual is not present. Information provided to owner.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Barnett Mini Market — *Retail Food: Grocery Market*
3101 Barnett St — *Philadelphia, PA 19149*

Inspection Date

11/6/07

7-01 (D) Roach infestation is present. At time of inspection several live nymph were observed crawling in and out of holes in basement floor, under unused water heater and inseams of door leading to basement at time of inspection. Several dead roaches were observed.
7-01 (L) Mouse infestation is present. At time of inspection mouse feces were observed under/on shelving in retail area.
19-01.1 Food establishment personnel food safety certified individual is not present. Valid course cert. Owner waiting for City of Phila. certificate.

9/20/07

4-01.1 (A) Food/Food service article storage does not provide protection. Remove beverages stored under soil line in basement at time of inspection.
7-01 (A) Fly infestation is present. At time of inspection flies observed landing on slicer and flying around establishment rear.
19-01.1 Food establishment personnel food safety certified individual is not present. Must be present at all times. Information provided to owner.

2/1/06

No Critical Violations

1/3/06

No Critical Violations

Haegele's Bakery — *Retail Food: Prepared Food Take-Out*
4164 Barnett St — *Philadelphia, PA 19135*

Inspection Date

6/14/07

No Critical Violations

JANY DAY CARE — *Institution: Child, Family Day Care Homes*
4240 BARNETT St — *Philadelphia, PA 19135*

Inspection Date

6/9/06

No Critical Violations

Harbison House — *Retail Food: Prepared Food Take-Out*
6300 Battersby St — *Philadelphia, PA 19149*

Inspection Date

4/17/07

No Critical Violations

Renzi's Pizzeria — *Retail Food: Restaurant, Eat-in*
6300 Battersby St — *Philadelphia, PA 19149*

Inspection Date

4/1/08

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Renzi's Pizzeria
6300 Battersby St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19149

Inspection Date

1/17/08

5-04.2 (A) Approved sneeze guards are not provided as required, gap at horizontal/vertical glass/side opening.
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, splash guard between prep sink/3 compartment sink.

Ethan Allen School
6301 Battersby St

Institution: School, Public
Philadelphia, PA 19149

Inspection Date

5/2/08

No Critical Violations

11/26/07

No Critical Violations

11/1/07

No Critical Violations

4/13/07

No Critical Violations

11/6/06

No Critical Violations

5/18/06

No Critical Violations

Eli's Grocery Store
5901 Belden St

Retail Food: Grocery Market
Philadelphia, PA 19149

Inspection Date

7/13/06

No Critical Violations

S & R Food Market
5901 Belden St

Retail Food: Grocery Market
Philadelphia, PA 19149

Inspection Date

11/29/05

No Critical Violations

Port Richmond Senior Center
3068 Belgrade St

Institution: Adult, Adult Day Care
Philadelphia, PA 19134

Inspection Date

2/15/06

No Critical Violations

Tony's Pizza
3128 Belgrade St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

Tony's Pizza — *Retail Food: Restaurant, Eat-in*
3128 Belgrade St — *Philadelphia, PA 19134*

Inspection Date

1/23/08

19-01.1 Food establishment personnel food safety certified individual is not present. None still present nor certificate provided at the time of this inspection.

12/19/07

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

11/27/06

No Critical Violations

Apollo Caterers — *Retail Food: Caterer*
4405 Belgrade St — *Philadelphia, PA 19137*

Inspection Date

4/17/08

9-04 (B) Wiping cloths are used in an unapproved manner. not stored in sanitizing solution.
19-01.1 Food establishment personnel food safety certified individual is not present ; expired city food safety.

3/31/08

4-01.1 (A) Food/Food service article storage does not provide protection. Prepackaged foods stored in walk-in freezer under defective condensation line; large accumulation of frozen condensation present. Management instructed to initiate immediate corrective action.
8-01.4 Non-potable water is in contact with food or food service articles. Prepackaged foods stored in walk-in freezer under defective condensation line; large accumulation of frozen condensation present. Management instructed to initiate immediate corrective action.

6/8/07

19-01.1 Food establishment personnel food safety certified individual is not present. ServSafe posted exp. 3/08; obtain City cert. call 215.685.7405 for provider list. Management instructed to initiate immediate corrective action.

Silva Grocery — *Retail Food: Prepared Food Take-Out*
2080 Bellmore Av — *Philadelphia, PA 19134*

Inspection Date

12/13/05

No Critical Violations

11/21/05

No Critical Violations

Tejada Grocery — *Retail Food: Grocery Market*
2080 Bellmore Av — *Philadelphia, PA 19134*

Inspection Date

7/14/08

3-02.1 Refrigeration system does not maintain proper temperatures. Deli case refrigeration unit observed temperature at 51°F. Sliding door is continously open and closed during preparation hours. Deli meats, cheeses, and prepackaged meat products observed stored in defective unit.
ORDERS: Relocate all above foods to operable unit (maintaining 41°F or below) and discontinue use of unit until unit is repaired.
19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia food safety certificate is required. List of providers issued at time of inspection.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Valdez Grocery — *Retail Food: Grocery Market*
2080 Bellmore Av — *Philadelphia, PA 19134*

Inspection Date

5/9/08

7-01 (D) Roach infestation is present. Numerous live and dead American roaches were observed on glue board in rear of establishment.
9-04 (B) Wiping cloths are used in an unapproved manner. Soiled wiping clothes observed not stored in sanitizing solution before bend after use.
19-01.1 Food establishment personnel food safety certified individual is not present. City of Philadelphia food safety certificate is required. List of providers issued at time of inspection.

10/17/06

No Critical Violations

10/12/06

No Critical Violations

7/19/06

7-01 (B) Fruit fly infestation is present: located in boxes with onions. Management instructed to initiate immediate corrective action.

Milady's Food Market — *Retail Food: Prepared Food Take-Out*
4000 Benner St — *Philadelphia, PA 19135*

Inspection Date

5/1/07

7-01 (D) Roach infestation is present. Live and dead roaches observed in rear room (utility area) of establishment. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. No sanitizer present during time of inspection. Also, after interviewing management, it was determined that the process of sanitization was not occuring. Management was unaware of the type of sanitizer or what constitutes a sanitizer. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Expired Experior certification (issued 11/19/01) for Segundo Torres, who is not present, is posted. A city issued certificate is necessary. In addition, there must be a food safety certified individual present during all hours of operation. Manager was advised that a re-certification course should be completed in ordered to get a new certificate.
8-06.1.1 (A) Liquid waste is not disposed of properly. Used mop water is stored in bucket in rear room. This is an attracted for vermin. Water should be disposed of properly.

Perry's Pizzeria — *Retail Food: Prepared Food Take-Out*
4221 Benner St — *Philadelphia, PA 19135*

Inspection Date

6/19/08

No Critical Violations

4/29/08

No Critical Violations

1/28/08

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Perry's Pizzeria — *Retail Food: Prepared Food Take-Out*
4221 Benner St — *Philadelphia, PA 19135*

Inspection Date

1/25/08

5-01.1 Food is not protected from contamination. Properly store open flour in basement in container with lids and labels. No hand washing observed at time of inspection.
2-01.1 (C) Spoiled food is present. At time of inspection spoiled lettuce observed in walk-in box. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard needed between 3 basin sink and food prep table. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Grease trap drain observed draining onto floor near sump pump and bucket of dirty mop water observed in kitchen near 3 basin sink at time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair drain line at 3 basin sink observed leaking at time of inspection. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. No hand washing observed. Hand sink appeared to be unused and no soap and towels at hand sinks. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. 3 basin sink is for the washing, rinsing and sanitizing of multi-use utensils. Provide stoppes and sanitizer. Management instructed to initiate immediate corrective action.
10-04.0 Oversized equipment is not properly washed or sanitized. Clean encrusted food debris observed on large mixer and bowl in basement at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Information provided. Management instructed to initiate immediate corrective action.

Bubbly wubbly day care — *Institution: Child, Family Day Care Homes*
3826 Bennington St — *Philadelphia, PA 19124*

Inspection Date

5/7/08

No Critical Violations

This Guy — *Wholesale: Processor*
4322 Bermuda St — *Philadelphia, PA 19124*

Inspection Date

2/1/06

No Critical Violations

Abreu Grocery — *Retail Food: Grocery Market*
2001 E Birch St — *Philadelphia, PA 19134*

Inspection Date

5/24/07

8-01.2 (C) Hot water is not provided at 3 bay sink; shut off valve enabled. 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.
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.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Capricornio Grocery — *Retail Food: Grocery Market*
2001 E Birch St — *Philadelphia, PA 19134*

Inspection Date

12/4/07

No Critical Violations

7/25/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. At time of inspection temp of bain marie unit 58°. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Some flies obseved flying and landing in food prep and rear storage area at time of inspection.
8-01.2 (C) Hot water is not provided at 3 compartment sink. Shut off valve enabled. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Information provided to person-in-charge. Management instructed to initiate immediate corrective action.

Ba-Bam — *Retail Food: General Convenience*
7274 Bradford Av — *Philadelphia, PA 19149*

Inspection Date

6/19/08

No Critical Violations

9/7/06

No Critical Violations

Family Barber Shop — *Retail Food: Vending Machine*
896 Bridge St — *Philadelphia, PA 19124*

Inspection Date

8/2/07

No Critical Violations

China Kitchen — *Retail Food: Prepared Food Take-Out*
900 Bridge St — *Philadelphia, PA 19124*

Inspection Date

6/2/08

19-01.3 Food establishment personnel food safety certificate is not posted -- City certificate is not provided as required. Servsafe posted.
10-02.4 Unapproved sanitizer is being used -- Approved sanitizer is not provided. Household bleach lacking concentration directions for proper sanitization of equipment & utensils provided only. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present -- Live nymph observed on kitchen wall. Management instructed to initiate immediate corrective action.

China Kitchen
900 Bridge St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19124

Inspection Date

5/29/08

2-01.1 (C) Spoiled food is present. Fryer grease observed overused. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Raw chicken observed on counter at 65°F. Shimp observe in line refrigeration unit at 50°F. Product removed from sale/use.
5-01.1 Food is not protected from contamination: Numerous containers of raw chicken and beef observed uncovered in walk-in refrigeration unit, upright and deep freezers. Large pan of raw beef observed stored in warewash sink uncovered. Rice observed stored in large wok next to gnawed plastic and paper in rear kitchen.
6-01.2 (B) Food utensils and contact surfaces are not cleaned and sanitized. No sanitizer is used to wash utensils or any other kitchen ware. 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. Knife used to cut bannans is also used in chicken cooking process. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Numerous German cockroaches observed harboring under icecream freezer. No proof of exterminator was proided. Management instructed to initiate immediate corrective action.

ELIMINATE ROACH INFESTATION AT ONCE.
7-01 (K) Rat infestation is present. Rat droppings observed on counter, floor and in seperatio of wall and floor behind sugar and rice bulk storage containers and under upright freezer. Management instructed to initiate immediate corrective action.

ELIMINATE RAT INFESTATION AT ONCE.
8-06.1.1 (A) Liquid waste is not disposed of properly. Dirty mop water observed stored in mop bucket. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Employee observed conducting numerous tasks while perparing food, with no hand washing between activities. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. No sanitization process is used. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. One sink of 3-basin is used for washing and one for dirty utensil storage and the other for food prep. 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.

Please call (215) 685-7498 for instructions to receive certification.

1/2/07

5-01.1 Food is not protected from contamination: uncovered food in walk-in box.

Latin American Restaurant
901 Bridge St

Retail Food: Prepared Food Take-Out
Philadelphia, PA

Inspection Date

5/31/06

No Critical Violations

Los Panchitos I — *Retail Food: Prepared Food Take-Out*
901 Bridge St — *Philadelphia, PA 19124*

Inspection Date

7/13/06

No Critical Violations

Eric's Day Care — *Institution: Child, Family Day Care Homes*
913 Bridge St — *Philadelphia, PA 19124*

Inspection Date

12/28/05

No Critical Violations

Golden Bridge Restaurant — *Retail Food: Prepared Food Take-Out*
977 Bridge St — *Philadelphia, PA 19124*

Inspection Date

9/20/07

No Critical Violations

9/20/07

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. Feces contaminated surfaces are observed in the front cashier area ,shelves, under 3 teir sink and in the basement area. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. I observed employee reporting to work without washing hands. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. The establishment is not presenting using a sanitizer. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The establishment was using the 3 tier sink for washing vegetables. Management instructed to initiate immediate corrective action.

8/10/07

7-01 (A) Fly infestation is present. Live flies are observed. 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. Feces contaminated surfaces are observed in the front cashier area ,shelves, under 3 teir sink and in the basement area. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. I observed employee reporting to work without washing hands. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection.Mops and brooms stored on the floor. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Over flow from grease trap stored in a pan.
10-02.2 (B) Food equipment and utensils are improperly sanitized. The establishment is not presenting using a sanitizer. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The establishment was using the 3 tier sink for washing vegetables. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Food left uncovered in walk-in refrigerator. Dirty cloths used to cover other foods were observed durinh the time of inspection Management instructed to initiate immediate corrective action.

6/22/07

No Critical Violations

Walgreen's Drug Store *Retail Food: General Convenience*
1607 Bridge St *Philadelphia, PA 19124*

Inspection Date

2/1/08

7-01 (L) Mouse infestation is present. Mice droppings are observed in the rear stock room area, during time of inspection. Management instructed to initiate immediate corrective action.
8-06.3.1 (A) Refuse receptacle capacity is inadequate for refuse generated. The amount of trash which is generated is an inadequate size for the dumpster unit, during time of inspection. Management instructed to initiate immediate corrective action.
17-0 (A) Exterior premises are not clean. Excess refuse is present around the dumpster area, during time of inspection. Management instructed to initiate immediate corrective action. (TICKET ISSUED)
17-0 (B) Exterior premises provide rodent or insect attraction or harborage. Refuse is present around the dumpster area, during time of inspection.. Management instructed to initiate immediate corrective action. (TICKET ISSUED)

4/11/07

No Critical Violations

7/1/05

7-01 (D) Roach infestation is present: observed live roach in rear storage area. Management instructed to initiate immediate corrective action.

Jack's Bar *Retail Food: Restaurant, Eat-in*
1640 Bridge St *Philadelphia, PA 19124*

Inspection Date

5/5/08

4-01.1 (A) Food/Food service article storage does not provide protection.
Splashguard lacks between the utensils sink and the ice bin.
Splashguard lacks between the hand sink and the beer storage refrigerator.
Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain city certificate. Management instructed to initiate immediate corrective action.

3/21/07

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

2/28/07

2-01.1 (C) Spoiled food is present. Soil food in reach-in box in kitchen at time of inspection. Management instructed to discard all food items. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination. No separation between drink ice and cold plate at bar and ice scoop stored on top of machine in basement without protection at time of inspection. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Discard all food in refrigeration unit in kitchen temp 56° at time of inspection.
12-02.1 (B) Required hand washing sinks are not provided, behind bar. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Mus obtain city certificate. Management instructed to initiate immediate corrective action.

Maria Rivera Grocery *Retail Food: Grocery Market*
1701 Bridge St *Philadelphia, PA 19124*

Inspection Date

Maria Rivera Grocery *Retail Food: Grocery Market*
1701 Bridge St *Philadelphia, PA 19124*

Inspection Date

6/16/08

No Critical Violations

12/21/07

10-04.0 Oversized equipment is not properly washed or sanitized. Properly clean interior and exterior of slice of encrusted food debris.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Person-in-charge unable to demonstrate technique for operating 3 compartment sink. 3 compartment is to filled-up for the washing rinsing and sanitizing of multi-use utensils. No sanitizer present. Management instructed to initiate immediate corrective action.
10-02.4 Unapproved sanitizer is being used. Discontinue use of Clorox in food prep area.
19-01.1 Food establishment personnel food safety certified individual is not present. Not present at time of inspection.

10/16/07

4-01.1 (A) Food/Food service article storage does not provide protection. foods in baine-marie noted not covered.
5-01.1 Food is not protected from contamination. condensate noted in storage shelf of baine-marie.
7-01 (B) Fruit fly infestation is present. in food prep/serving area.
18-01.1 Alteration or construction began prior to plan submission and approval. noted use of table top type electric cooker.
19-01.1 Food establishment personnel food safety certified individual is not present. makes cold sandwiches.

2/1/06

No Critical Violations

1/17/06

No Critical Violations

Super Mario's Restaurant *Retail Food: Prepared Food Take-Out*
1720 Bridge St *Philadelphia, PA 19124*

Inspection Date

10/16/07

No Critical Violations

11/21/05

7-01 (A) Fly infestation is present: flies observed in rear. Management instructed to initiate immediate corrective action.

Fu Kuai Inn *Retail Food: Prepared Food Take-Out*
1724 Bridge St *Philadelphia, PA 19124*

Inspection Date

6/4/08

No Critical Violations

5/7/08

4-01.1 (A) Food/Food service article storage does not provide protection; splashguard lacks between the hand sink and prep cutting table/board. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly; no recycling plan for cooking oil. Management instructed to initiate immediate corrective action.

Fu Kuai Inn *Retail Food: Prepared Food Take-Out*
1724 Bridge St *Philadelphia, PA 19124*

Inspection Date

2/1/08

8-06.1.1 (C) Drain line is in need of repair. Drain line under the 5-burner wok under is leaking into a metal can, during time of inspection. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Cooked rice temperature is 64° F, the ambient temperature 65° F in the food prep area, during time of inspection. The listed food product removed from use, during time of inspection.
7-01 (L) Mouse infestation is present. Mice dropping are observed on the floor in establishment.
7-01 (D) Roach infestation is present. Several live roaches are observed in the basement, during time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths are not stored in a properly labeled container with sanitizer solution, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Food equipments are not properly washed, rinsed and sanitized in the 3-basin sink, during time of inspection. Sanitizer is used at the 3-basin sink, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Employee explained the improper order of operation in the 3-basin sink, during time of inspection. No sink stoppers are provided in the 3-basin sink, during time of inspection. Management instructed to initiate immediate corrective action.
13-02 (B) Ceiling is not in good repair. Ceiling is leaking water in the rear kitchen area, during time of inspection. Management instructed to initiate immediate corrective action.
13-02 (D) Walls are not in good repair. Stained walls in the food prep area, during time of inspection. Wall panels are not properly sealed to the walls in the establishment, during time of inspection. Walls in the rear kitchen is in unsanitary conditions, during time of inspection.

4/11/07

No Critical Violations

7/1/05

No Critical Violations

Richardson Group SCLQ *Institution: Adult, Personal Care Boarding Home*
1750 Bridge St *Philadelphia, PA 19124*

Inspection Date

3/26/07

No Critical Violations

1/18/06

No Critical Violations

Smedley School *Institution: School, Public*
1780 Bridge St *Philadelphia, PA 19124*

Inspection Date

5/16/08

8-01.2 (A) An adequate supply of hot water is not provided -- Hot water recorded at 77°F. Hot water temperature of 110°F, not to exceed 125°F is required. Management instructed to initiate immediate corrective action.

11/5/07

No Critical Violations

Smedley School *Institution: School, Public*
1780 Bridge St *Philadelphia, PA 19124*

Inspection Date

4/19/07

No Critical Violations

11/14/06

No Critical Violations

5/12/06

7-01 (L) Mouse infestation is present: a dead mouse observed on a wood trap, feces observed on floor perimeters of kitchen and dining room areas. Management instructed to initiate immediate corrective action.

3/14/06

No Critical Violations

9/27/05

No Critical Violations

Family Market *Retail Food: Prepared Food Take-Out*
1801 Bridge St *Philadelphia, PA 19124*

Inspection Date

2/2/08

2-01.1 (B) Adulterated or unwholesome food is present.
* (8) 1lb. bag of GOYA brand rice has worm-like insects in the bags.
* (7) 6.25 oz. bag of BETTY CROCKER Original Pancake Mix. All listed food products will need to be removed from sale.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the food prep table where the meat slicer is located, 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 products and single serve items are not protected from mice contamination on the retail shelves and on the food prep table, during time of inspection. Management instructed to initiate immediate corrective action, by properly wash, rinse and sanitize the food prep table and properly clean shelves in the retail area.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Food equipments are not properly washed, rinsed and sanitized in the 3-basin sink, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. No sink stoppers are provided for all the three basins, during time of inspection. Owner explained the improper order of operation in the 3-basin sink, during time of inspection. Management instructed to initiate immediate corrective action. Sanitarian explained the proper order of operation in the 3-basin sink, during time of inspection.
10-04.0 Oversized equipment is not properly washed or sanitized. Meat slicer was not washed, rinsed and sanitize, during time of inspection. Meat slicer was left unclean over night, during time of inspection. Food service operation immediately discontinued, until this meat slicer is proerly washed, rinsied and sanitized.
19-01.1 Food establishment personnel food safety certified individual is not present. No one is certified in the establishment. Owner has list of providers and application from Dept. of Public Health. Management instructed to initiate immediate corrective action.

9/25/06

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Cappy's Cafe — *Retail Food: Restaurant, Eat-in*
1966 Bridge St — *Philadelphia, PA 19124*

Inspection Date

3/22/07

No Critical Violations

Danie's Little People — *Institution: Child, Family Day Care Homes*
2016 Bridge St — *Philadelphia, PA 19124*

Inspection Date

8/2/07

No Critical Violations

Almonte Food Market — *Retail Food: Grocery Market*
2056 Bridge St — *Philadelphia, PA 19124*

Inspection Date

1/7/08

No Critical Violations

12/5/07

2-10.1 Ice is not obtained from an approved source. At time of inspection approximately 25 bags of Sparkling Party Ice were ordered to be immediately discarded by management due to bags not being properly labeled.
9-02.2 (A) Employee hand wash frequency is inadequate. No hand washing observed by male employee after wiping off slicer and before putting gloves on at time of inspection.
9-04 (B) Wiping cloths are used in an unapproved manner. Male employee observed using same wiping cloth to clean slicer and hands at time of inspection.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Owner unable to demonstrate properly knowledge of use of 3 bay sink. 3 bay sink is for the washing, rinsing and sanitizing of multi-use equipment only. Remove drain line of air conditioning unit and non-food related items stored in sink.

Fernandez Food Market — *Retail Food: Prepared Food Take-Out*
2056 Bridge St — *Philadelphia, PA 19124*

Inspection Date

10/16/07

19-01.1 Food establishment personnel food safety certified individual is not present. provided valid servsafe. must have on premises a valid city food safety certified person.

3/3/06

No Critical Violations

Ahmad Magatheh — *Retail Food: Prepared Food Take-Out*
2099 Bridge St — *Philadelphia, PA 19124*

Inspection Date

5/9/07

No Critical Violations

Chicken Express — *Retail Food: Restaurant, Eat-in*
2102 Bridge St — *Philadelphia, PA 19124*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Chicken Express
2102 Bridge St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

2/21/07

No Critical Violations

Choice Breakfast & Lunch
2101 Bridge St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

5/28/08

2-10.2 Ice is not protected from contamination; ice scoop with handle stored in the ice machine . Scoops maybe stored in the ice scoop with the handle up out of the ice or outside the ice . Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit ; salad refrigerator unit recorded 47F, 54F. Cut watermelon stored in it.
Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection .
- spray powder rodenticide on the refrigerator exterior surfaces also the grease trap and utensils sink exterior .
- single service utensils stored under the plants.
- serving/holding plastic bags stored on the hand sink .
Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination .
Spray rodenticede observed on the floor creating a risk to contamination with numerous food products stored on the floor.
Numerous unsanitary mops , brooms, dust pans stored on the floor in back room next to food products (potatos, sodas). 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 ; slicer machine observed not being wassh and sanitized.
Fresh ad old food debris on the slicer machine surfaces.
Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair ; damaged utensils sink drain line, waste water draining into plastic container.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized .
The slicer machine parts, knives, plastic containers, food trays.kitchen utensils,kitchen dinnerware.
- One of the sink stoppers observed damaged and not available to stop water draining.
- The utensils sink observed not be in use .
The sanitization process and was not observed being done as required.
Provide for the required washing,rinsing,and sanitizing of the multi utensils and food equipment.
Use and approved sanitizer according to the instructions and concentrations indicated on the lebel
Items must be air dried after sanitizing. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided ; hand sink in the employees bathroom.
Management instructed to initiate immediate corrective action.

5/9/08

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized ; the kitchen utensils.
Employee observed washing and rinsing only. No sanitizer present in the utensils sink. 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 ; slicer machine oberved not being sanitized, food debris on it.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Choice Breakfast & Lunch — *Retail Food: Restaurant, Eat-in*
2101 Bridge St — *Philadelphia, PA 19124*

Inspection Date

2/20/08

8-06.1.1 (A) Liquid waste is not disposed of properly. Provide metal drum for disposal of grease from fryer. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution observed sitting on sinks at time of inspection.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Sanitizing solution is not clean due the black and gray hose being submerged in the sanitized solution, at the 3-basin sink, during time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Course cert. observed at time of inspection. Application for City of Phila. cert. provided during previous inspection. Management instructed to initiate immediate corrective action.

2/2/08

19-01.1 Food establishment personnel food safety certified individual is not present. Certified individuals are missing certificate from Dept. of Public Health, during time of inspection. Co-Owner has application from Dept, of Public Health. Management instructed to initiate immediate corrective action.
2-01.4 Food is not properly labeled/packaged. Pre-packaged cookies, danishes and other pre-package food items on the front counter are not properly labeled, duringtime of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Employee hands are not washed prior to wearing gloves, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Sanitizing solution is not clean due the black and gray hose being submerged in the sanitized solution, at the 3-basin sink, during time of inspection. Management instructed to initiate immediate corrective action.

P & B — *Retail Food: Restaurant, Eat-in*
2102 Bridge St — *Philadelphia, PA 19124*

Inspection Date

3/22/07

19-01.1 Food establishment personnel food safety certified individual is not present: City of Philadelphia food safety certificate needed.

P & B Restaurant — *Retail Food: Restaurant, Eat-in*
2102 Bridge St — *Philadelphia, PA 19124*

Inspection Date

3/27/07

No Critical Violations

Roz's Town Tavern — *Retail Food: Restaurant, Eat-in*
2105 Bridge St — *Philadelphia, PA 19135*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Roz's Town Tavern — *Retail Food: Restaurant, Eat-in*
2105 Bridge St — *Philadelphia, PA 19135*

Inspection Date

6/2/07

8-06.1.1 (C) Drain line is in need of repair under bar 3 bay sink (1/2); leak present. Management instructed to initiate immediate corrective action.
10-01.1 (A) An approved equipment and utensil washing sink is not provided: a NSF approved 3 basin sink is not provided in the kitchen (a hand sink is in the kitchen only). A 3 basin sink is required when properly cleaning and sanitizing utensils and dishware. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Call 215.685.7405 for provider list. Management instructed to initiate immediate corrective action.

Northeast Treatment Center (Wharton) — *Institution: Adult, Other*
2205 Bridge St — *Philadelphia, PA 19135*

Inspection Date

10/2/07

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

12/22/05

No Critical Violations

Fibber McGee's — *Retail Food: Restaurant, Eat-in*
2221 Bridge St — *Philadelphia, PA 19137*

Inspection Date

7/3/08

No Critical Violations

6/19/08

19-04 Food establishment personnel food safety certificate is expired.
Ower submitted food safety application and waiting for the city food safety certificate.

6/19/08

19-04 Food establishment personnel food safety certificate is expired.
Ower submitted food safety application and waiting for the city food safety certificate.

3/25/08

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

10/16/07

5-01.1 Food is not protected from contamination. due to fly infestation.
7-01 (A) Fly infestation is present. domestic type flies noted in rear kitchen food preparation and service area.

9/25/06

No Critical Violations

Szechuan Garden — *Retail Food: Prepared Food Take-Out*
2632 Bridge St — *Philadelphia, PA 19137180*

Inspection Date

Szechuan Garden
2632 Bridge St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19137180

Inspection Date

2/2/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Pork ribs temp. is 58° F, ambient temp. is 62°F. This food item will need to be recooked to 165° F and held for 15 seconds.
4-01.1 (A) Food/Food service article storage does not provide protection. Food items in the food prep sink are not protected from splash contamination from the 3-basin sink and the food prep table, during time of inspection. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Food items in the freezer chest and in the reach-in refrigeration unit is not covered during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mice droppings are on the floor in the establishment. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Food equipments are not properly washed, rinsed and sanitized in the 3-basin sink. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. No sink stoppers are provided in the 3-basin sink, during time of inspection. Owner explained the improper order of operation for the 3-basin sink. Management instructed to initiate immediate corrective action.
10-02.4 Unapproved sanitizer is being used. Unapproved sanitizer used: for cleaning at the work place and other household mannner is being used to sanitize the food equipment, during time of inspection. That product removed from use.

3/14/07

No Critical Violations

Seven Eleven #24586
2634 Bridge St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19137

Inspection Date

1/25/08

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Several types of milks has a temperature range of 51° F to 54° F, ambeint temperature is 64°, during time of inspection. The dairy products on the self-serve coffee prep station will need to be removed from use.
3-06.1 Proper cooking temperature is not achieved. Beef hot dogs for sale has interior temperature of 115°, during time of inspection. Hot dogs will need to be heated 165° F for 15 seconds before it is sold to the patrons.

9/25/06

No Critical Violations

Scruffy's Irish Pub
2670 Bridge St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19137

Inspection Date

2/8/07

No Critical Violations

Post Office Cafe
2696 Bridge St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19137

Inspection Date

Post Office Cafe — *Retail Food: Restaurant, Eat-in*
2696 Bridge St — *Philadelphia, PA 19137*

Inspection Date

6/19/08

9-02.2 (A) Employee hand wash frequency is inadequate ; hand sink not available for use. Hand sink observed in use as ice bin.
19-01.1 Food establishment personnel food safety certified individual is not present.

3/10/08

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

1/23/08

12-02.1 (B) Required hand washing sinks are not provided. Repair drain line of 2 bay sink at bar and use as a hand sink. Provide soap and towels at sink.
19-01.1 Food establishment personnel food safety certified individual is not present.

Bridesburg Boys Club — *Institution: Child, Child Care Centers*
2901 Bridge St — *Philadelphia, PA 19137*

Inspection Date

2/21/07

No Critical Violations

Little People's Place — *Institution: Child, Family Day Care Homes*
970 E Bridge St — *Philadelphia, PA 19124*

Inspection Date

1/10/07

No Critical Violations

1/13/06

No Critical Violations

Quick Hot Spot — *Retail Food: Prepared Food Take-Out*
1725 E Bridge St — *Philadelphia, PA 19124*

Inspection Date

6/4/08

19-01.1 Food establishment personnel food safety certified individual is not present.
9-02.2 (A) Employee hand wash frequency is inadequate ; no hand soap, paper towels observed at the hand sink in kitchen. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present; numerous live flies observed in the kitchen.
4-01.1 (A) Food/Food service article storage does not provide protection ;splashguard lacks between the hand sink and prep table in back room.

5/6/08

19-01.1 Food establishment personnel food safety certified individual is not present.
9-02.2 (A) Employee hand wash frequency is inadequate ; no hand soap, paper towels observed at the hand sink in kitchen. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present; numerous live flies observed in the kitchen.
4-01.1 (A) Food/Food service article storage does not provide protection ;splashguard lacks between the hand sink and prep table in back room.

4/30/07

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.
5-01.1 Food is not protected from contamination, open bages in the back room.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Quick Hot Spot — *Retail Food: Prepared Food Take-Out*
1725 E Bridge St — *Philadelphia, PA 19124*

Inspection Date

1/31/07

8-06.1.1 (C) Drain line is in need of repair, opening adjacent to soil line.

7/24/06

4-01.1 (A) Food/Food service article storage does not provide protection, boxes on floor.

6/12/06

7-01 (A) Fly infestation is present, basement. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair, air vent above 3 compartment sink.
4-01.1 (A) Food/Food service article storage does not provide protection, splash guard between 3 compartment sink, and hw sink. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated, garbage grinder in 3 compartment sink.

McNally's Tavern — *Retail Food: Restaurant, Eat-in*
3300 Brighton St — *Philadelphia, PA 19149*

Inspection Date

8/21/06

No Critical Violations

Holy Innocents School — *Institution: School, Archdiocese*
1312 E Bristol St — *Philadelphia, PA 19124*

Inspection Date

1/10/08

No Critical Violations

12/10/07

7-01 (L) Mouse infestation is present. Mouse feces observed on milk box and on floor in utility closet in kitchen at time of inspection.

12/16/05

No Critical Violations

Linda's Deli — *Retail Food: Grocery Market*
1412 E Bristol St — *Philadelphia, PA 19124*

Inspection Date

5/4/07

7-01 (L) Mouse infestation is present. Mouse feces observed on floor under retail shelving, on retail shelving and inside of non-working bain marie behind front counter at time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in santizing solution. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain city certificate. Management instructed to initiate immediate corrective action.

Linda's Deli — *Retail Food: Grocery Market*
1412 E Bristol St — *Philadelphia, PA 19124*

Inspection Date

4/3/07

7-01 (L) Mouse infestation is present. Mouse feces observed on floor under retail shelving at time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in santizing solution. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Observed female employee attempt to wash hands on without using soap and then proceeded to prep food. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain city certificate. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. Remove items stored in 3 compartment sink. Management instructed to initiate immediate corrective action.

The Amazing Dollar Store — *Retail Food: General Convenience*
1437 E Bristol St — *Philadelphia, PA 19124*

Inspection Date

4/3/07

No Critical Violations

Tavarez Grocery — *Retail Food: Prepared Food Take-Out*
5200 Burton St — *Philadelphia, PA 19124*

Inspection Date

9/26/07

2-01.1 (B) Adulterated or unwholesome food is present. Uncovered frozen bacon is freezer damaged in the small reach-in freezer unit in the basement area, during time of inspection. Management instructed to initiate immediate corrective action. Damaged bacon was removed from use.
5-01.1 Food is not protected from contamination. Raw potatos is not protected from hazardous substances, electrical saw is stored on top of raw potatos, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on floor perimeters of under and/or behind retail shelves in the retail area and mice droppings along stairwell area leading to the basement, during time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Missing certificate from Dept. of Public Health, manager has application, during time of inspection.

3/21/07

2-01.1 (B) Adulterated or unwholesome food is present. At time of inspection (2) 15oz cans of Campbell spaghettio', (1) 1lb can of Campbell spaghetti and (1) 3lb bag of Goya Canilla rice were ordered to be discarded by management immediately due to dents and holes. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on floor perimeters of basement and under retail shelving at time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (H) Floor drain covers are not provided. Cover sump pump in basement. At time of inspection about an inches of water covered floor in front of basement. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Male employee assisted sanitarian with moving equipment on a few occassions and returned to conducting food prep without changing gloves or washing hands at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Tavarez Grocery
5200 Burton St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19124

Inspection Date

3/3/06

7-01 (L) Mouse infestation is present: feces observed on shelving and floor perimeters throughout basement. Management instructed to initiate immediate corrective action.

9/14/05

No Critical Violations

Torres's Grocery
5200 Burton St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19124

Inspection Date

11/23/07

No Critical Violations

10/31/07

No Critical Violations

Leslie Booker Family Day Care
5902 Bustleton Av

Institution: Child, Family Day Care Homes
Philadelphia, PA 19149

Inspection Date

11/29/07

2-01.1 (D) Defective food containers are present. Rusted food cans observed in food storage area, Management initiated immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh mice droppings observed in kitchen area (behind refrigerator). Management instructed to initiate immediate corrective action.

Speedy Food Market
5934 Bustleton Av

Retail Food: Grocery Market
Philadelphia, PA 19149

Inspection Date

Speedy Food Market *Retail Food: Grocery Market*
5934 Bustleton Av *Philadelphia, PA 19149*

Inspection Date

1/12/08

2-01.4 Food is not properly labeled/packaged. Pre-packaged rice pudding, jello with fruit and fruit cocktail in a cup is not labeled. The listed food products will need to be removed from sale.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. (4) 1 Dozen count raw eggs temperature is 64°, eggs is left out on food prep table over night, ambient temperature is 75°, during time of inspection. Raw eggs was removed from use.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Meatballs temperature is 103° in the hot holding unit, during time of inspection. Meat balls will need to be reheated to 165° for 15 seconds before it is sold, after four hours the meatballs will need to be properly disguarded.
5-01.1 Food is not protected from contamination. Food items is not protected from hazardous substances (window cleaner) is stored on food contact surface. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mice droppings are on the food equipments and on the floor under and/or behind the food equipments, during time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Employee hands are not washed prior to wearing gloves, during time of inspection. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Moist sponge use on food contact surfaces is prohibited. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths are not stored in a properly labeled container with sanitizer solution, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Food equipments area not 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. No one is certified in the establishment, during time of inspection. Management instructed to initiate immediate corrective action.

12/12/06

No Critical Violations

Speedys Food Market *Retail Food: Grocery Market*
5934 Bustleton Av *Philadelphia, PA 19149*

Inspection Date

5/6/08

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit ; deli case recorded 39F, 49F, 65F.
19-01.1 Food establishment personnel food safety certified individual is not present. No one is certified in the establishment, during time of inspection. Management instructed to initiate immediate corrective action.

Speedys Food Market *Retail Food: Grocery Market*
5934 Bustleton Av *Philadelphia, PA 19149*

Inspection Date

1/30/08

2-01.1 (D) Defective food containers are present. At time of inspection dented cans were observed in prep and retail area. Management was instructed to discard of cans.
7-01 (L) Mouse infestation is present. At time of inspection mouse were observed in cabinet and under slice in food prep area and on storage shelves behind coffee prep area. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Provide stoppers, extend faucet neck to adequately fill all 3 compartment and discontinue washing utensils in hand sink in food prep area.
19-01.1 Food establishment personnel food safety certified individual is not present. No one is certified in the establishment, during time of inspection. Management instructed to initiate immediate corrective action.

Carmens Deli *Retail Food: General Convenience*
6216 Bustleton Av *Philadelphia, PA 19149000*

Inspection Date

9/12/06

No Critical Violations

Carmen's Market *Retail Food: Prepared Food Take-Out*
6216 Bustleton Av *Philadelphia, PA 19149*

Inspection Date

9/20/07

4-01.1 (A) Food/Food service article storage does not provide protection. Beers stored indirect contact with dirty wet wiping cloths inside beverage refrgerator.
5-01.1 Food is not protected from contamination. Due critical violations observed at this time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. Valid City Food Safety Certificate still not provided, however, valid Servsafe Certificate noted posted.
Person in Control of premises has not posted "No Smoking" signs.
10-02.1 Food equipment needs cleaning. Due to acumulation of dusts, food stains and old food debris/ severely soiled and wet white cloths noted on shelvings in beer refrigerator/dust laden food display shelvings in customers service areas noted.

8/24/07

19-01.1 Food establishment personnel food safety certified individual is not present. Valid City Food Safety Certificate not provided, however, valid Servsafe Certificate noted posted.

9/12/06

No Critical Violations

7/12/06

7-01 (L) Mouse infestation is present: feces observed on floor perimeters of storage area and inside cabinets. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair: drain line in toilet room is not in good repair.

King's Food & Deli Inc. *Retail Food: Grocery Market*
6216 Bustleton Av *Philadelphia, PA 19149*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

King's Food & Deli Inc.
6216 Bustleton Av

Retail Food: Grocery Market
Philadelphia, PA 19149

Inspection Date

2/20/08

No Critical Violations

1/30/08

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Sliced vegetables in bain marie observed at 55° F during time of inspection. Interior refrigerator observed at 50° 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. Splash guard not present between food prep table and hand washing sink at deli prep area.
8-02.2 An approved air gap is not present. Air gap not present for food prep sink during time of inspection. Management instructed to initiate immediate corrective action.

12/27/07

2-01.1 (B) Adulterated or unwholesome food is present. At time of inspection management was ordered to immediately discard of hoagie and kaiser rolls in display case in retail area and discontinue use of wooden unit due to roaches observed crawling inside of display case. Management initiated immediate corrective action.
2-01.1 (C) Spoiled food is present. At time of inspection spoiled mozzarella cheese was observed in walk-in box. Management initiated immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. At time of inspection internal temp of food item stored on top of bain marie unit mayo 53° and salami type meats 48° & 53° and internal temp of bottom of unit 54°. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Due to roach observed in bread display in retail area and in door gaskets of deli display case at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. At time of inspection live adult and nymph roaches were observed under and in door gasket of deli display, in inseam of slicer shelving, crack in damaged floor and on shelf in prep area and inside bread display case and cabinets in retail area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. At time of inspection mouse feces were observed on shelving in rear storage area, on floor in basement, inside of cabinets, back of small reach-in and on floor next to ice cream reach-in in retail area. Evidence of gnawing (shredded pieces of bags) observed on lower shelving of Utz potatoe chip shelf in customer area. Dead mice observed at time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair drain line of unit observed leaking into trash can in basement at time of inspection. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Male employee observed preping food without gloves and then same employee put gloves on withot washing hands at time of inspection. Management instructed to initiate immediate corrective action.
10-02.1 Food equipment needs cleaning. Clean interior bottomof bain marie at front counter, exterior side and stand under grill unit. Clean shelving and interior of cabinets in retail area. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. At time of inspection employees observed washing multi-use utensils in hand sink in food prep area. Multi-use utensils must be properly washed, rinsed and sanitized. Remove utensils stored in stagnant water. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

King's Food & Deli Inc. *Retail Food: Grocery Market*
6216 Bustleton Av *Philadelphia, PA 19149*

Inspection Date

12/18/07

2-01.1 (B) Adulterated or unwholesome food is present. At time of inspection management was ordered to immediately discard of kaiser rolls in display case in customer area due to roach observed crawling on rolls inside of display case. Management initiated immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. At time of inspection 19 carton of eggs were observed stored in a refrigeration unit in customer area with an interior temp between 47-49°. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Provide sneeze guard for scale stored on slicer counter at time of inspection. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. At time of inspection numerous soft pretzels were observed stored in customer area on a counter on a crate without proper covering. Pretzels are covered with a bag and tissue type paper is available if customer choose. Pretzels must be stored in another manner. Roach observed in bread display in customer area and employees not properly changing gloves. Food in small walk-in unit not properly elevated off of rusting floor. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. At time of inspection live adult and nymph roaches were observed under deli display on and off of glue traps and inside bread display case in customer area. Numerous dead roaches were observed on floors, food equipment and surfaces throughout establishment at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. At time of inspection mouse feces were observed on shelving in rear storage areas. Evidence of gnawing (shredded pieces of bags) observed on lower shelving of Utz potatoe chip shelf in customer area. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. At time of inspection a large trash can containing waste from a previous soil line back-up as stated by Mr. Lyman was observed stored in basement. No observd stored in basement at time of inspection.
9-02.2 (A) Employee hand wash frequency is inadequate. Employee observed not washing hands or changing gloves in betwen food preparation activites at time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Non observed being used and when not in use must be stored in sanitizing solution at time of inspection. Management instructed to initiate immediate corrective action.
10-02.1 Food equipment needs cleaning. Clean interior bottomof bain marie at front counter of water and food debris. Clean interior of all cabinets and retail shelving throughout establishment of dead roaches, heavy dust and food debris accumulation. Clean door gaskets of reach-in units in customer areas and glass door, where needed. Clean floor of walk-in refrigeration units. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Discontinue the washing of multi-use utensils in hand sink at front counter. 3 compartment sink is for the washing, rinsing and sanitizing of multi-use equipment only. Management instructed to initiate immediate corrective action.
10-02.4 Unapproved sanitizer is being used. Discontinue the use of Clorox used as a sanitizer for food equipment at front counter. Management instructed to initiate immediate corrective action.
10-04.0 Oversized equipment is not properly washed or sanitized. Clean encrusted food debris off of slicers, grille and grille stand observed at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Ramon Pharmacy
6218 Bustleton Av

Retail Food: General Convenience
Philadelphia, PA 19149000

Inspection Date

9/12/06

No Critical Violations

Ramon Pharmacy Inc #1
6218 Bustleton Av

Retail Food: General Convenience
Philadelphia, PA 19149

Inspection Date

5/25/07

No Critical Violations

Casa Brasil
6222 Bustleton Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19149

Inspection Date

4/7/08

No Critical Violations

3/6/08

4-01.1 (A) Food/Food service article storage does not provide protection.
Provide sneeze guards between customer area and scale
Seal splasguard between hand sink and prep table in butcher area.
Provide sneeze guard between meat cutting board/carving serving table and customer area.

12/27/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. At time of inspection internal temp of cooked steaks cooking under exhaust unit 100° and 120°.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit.
4-01.1 (A) Food/Food service article storage does not provide protection. Provide splash guards at scales, between hand sink and prep table in butcher area and at meat cutting board near buffet.
5-01.1 Food is not protected from contamination. Female employee observed preping orange juice juicer without gloves and finger observed in contact with juice at time of inspection. Properly store open bags of rice, black beans, sugar, noodles and bread crumbs observed stored on shelving in kitchen.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in proper sanitizing solution at time of inspection.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. At time of inspection owner unable to demonstrate proper technique for operating 3 compartment sink. 3 compartment sink is for the washing, rinsing and sanitizing of multi-use utensils only. Proper sanitizer not present. Management instructed to initiate immediate corrective action.
10-02.4 Unapproved sanitizer is being used. Discontinue use of Clorox.

9/20/07

7-01 (A) Fly infestation is present. Several flies still noted in trash can at beef cutting/marinating/ food prep area and in rear male restroom.
8-02.2 An approved air gap is not present at indirect drain connections at food prep sink and basement drain lines. Provide at least 1" air-gap between connections. Management instructed to initiate immediate corrective action.
8-01.1 (B) Water supply system is not properly maintained. Food prep sink in meat cutting/marinating area noted clogged and also leaking unto a stainless metal container placed under the sinks.
9-04 (B) Wiping cloths are used in an unapproved manner. 2 moist wiping cloths noted sitting on top foods preparation tables not stored in sanitizing solution between use at the time of this inspection.

Casa Brasil *Retail Food: Restaurant, Eat-in*
6222 Bustleton Av *Philadelphia, PA 19149*

Inspection Date

8/24/07

7-01 (A) Fly infestation is present. Several flies noted in rear male restroom.
8-02.2 An approved air gap is not present at indirect drain connections at food prep sink and basement drain lines. Provide at least a one gap between connections. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. 2 moist wiping cloths noted sitting on top foods preparation tables 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. Valid City Food Safety Certificate not provided at this time. Valid Servsafe Certificate observed posted, holder not present.

5/27/07

8-02.2 An approved air gap is not present at indirect drain connections at food prep sink and basement drain lines. Provide at least a one gap between connections. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Wash & rinse being conducted for multi-use utensils; provide WASH->RINSE->SANITIZE->AIR DRY at 3 bay sink. Management instructed to initiate immediate corrective action.
12-01.5.B (4) Cold water at hand washing sink is not provided in main food prep area. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Valid cert. posted; obtain City cert. call 215.685.7495 for application.

12/22/05

No Critical Violations

12/5/05

11-01.1 (A) Food equipment in use does not meet minimum design standards, charcoal cooking unit. Provide documentation/approval from the Department of License and Inspection, Commercial And Industral Unit to the Health Department.
5-04.2 (A) Approved sneeze guards are not provided as required, side protection lacking, front protection lacking of hot buffet unit sneeze guard. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection, lacking between hand wash sink and cooking equipment. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination, flowers stored above buffet unit.
8-02.2 An approved air gap is not present, at both food prep sinks.

East Lake *Retail Food: Prepared Food Take-Out*
6228 Bustleton Av *Philadelphia, PA 19149343*

Inspection Date

9/12/06

No Critical Violations

East Lake Chinese Restaurant *Retail Food: Prepared Food Take-Out*
6228 Bustleton Av *Philadelphia, PA 19149*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

East Lake Chinese Restaurant *Retail Food: Prepared Food Take-Out*
6228 Bustleton Av *Philadelphia, PA 19149*

Inspection Date

5/14/08

9-02.2 (A) Employee hand wash frequency is inadequate ; sink observed not in use, no paper towels povided and sink not available for hand washing (bowl with cooked shrimp stored in it). Management instructed to initiate immediate corrective action.
10-04.0 Oversized equipment is not properly washed or sanitized ; no sanitizer in use.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized; the kitchen utensils.
No sink stoppers and approved sanitizer present.Employees observed washing the utensils only.
Management instructed to initiate immediate corrective action.

4/1/08

4-01.1 (A) Food/Food service article storage does not provide protection.
Splashguard lacks between the hand sink and utensils sink also between the prep table.
Splashguard lacks between the utensils sink and preparation table.
Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

4/1/08

4-01.1 (A) Food/Food service article storage does not provide protection.
Splashguard lacks between the hand sink and utensils sink also between the prep table.
Splashguard lacks between the utensils sink and preparation table.
Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate ; no hand soap and paper towels povided at the hand sink and sink not available for hand washing. Management instructed to initiate immediate corrective action.
10-04.0 Oversized equipment is not properly washed or sanitized ; bakery wood prep table and in use as meats prep table.
19-01.1 Food establishment personnel food safety certified individual is not present.

12/27/07

5-01.1 Food is not protected from contamination. Food preparation observed conducted in 3 compartment sink at time of inspection. Large bag of onions stored on floor in encrusted food debris at time of inspection. Properly store open bag of ingredients, cover uncovered food in bain marie and walk-in box. Remove food items stored in walk-in box under leaking drain line. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair drain line inside walk-in box, leaking at time of inspection. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. No hand washing observed at time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. 3 compartment sink is for the washing rinsing and sanitizing of multi-use utensils only. Discontinue food prep in sink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

8/24/07

7-01 (A) Fly infestation is present. (Live flies are observed in the food prep area, during time of inspection.) Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Drain line water of three compartment sink is collected through plastic containers to soil line.

East Lake Chinese Restaurant *Retail Food: Prepared Food Take-Out*
6228 Bustleton Av *Philadelphia, PA 19149*

Inspection Date

7/11/06

2-01.4 Food is not properly labeled/packaged.(Beverages in reach-in refrigerator and walk-in refrigerator is not properly labeled.) Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature.(Cooked chicken pieces stored at 111° on food prep table during time of inspection.)
5-01.1 Food is not protected from contamination. Food is not protected from contamination from flies, during time of inspection. Food is not protected from cross-contamination between raw and prepared foods in the walk-in refrigerator and in small refrigerator/food prep unit.
7-01 (A) Fly infestation is present. (Live flies are observed in the food prep area, during time of inspection.) Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Drain line water of three compartment sink is collected through plastic containers to soil line.
9-04 (B) Wiping cloths are used in an unapproved manner. (Wiping cloths are not stored in sanitizing solution.) Management instructed to initiate immediate corrective action.

Magellan's Pizza *Retail Food: Prepared Food Take-Out*
6230 Bustleton Av *Philadelphia, PA 19149*

Inspection Date

8/24/07

No Critical Violations

12/11/06

No Critical Violations

7/24/06

No Critical Violations

7/10/06

7-01 (A) Fly infestation is present: flies observed in food preparation areas. Management instructed to initiate immediate corrective action.

4/24/06

No Critical Violations

1/5/06

7-01 (L) Mouse infestation is present: chewed pieces of paper on shelf, feces observed on same shelf at prep area, and feces observed on floor perimeters at front counter and rear closet area. Management instructed to initiate immediate corrective action.

11/17/05

7-01 (L) Mouse infestation is present: feces observed on mixer, on shelving under prep area, and floor perimeters of prep areas. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination: bottles of soda stored in ice maker.

Bamboo Bar *Retail Food: Restaurant, Eat-in*
6238 Bustleton Av *Philadelphia, PA 19149*

Inspection Date

10/3/07

No Critical Violations

10/1/07

19-01.1 Food establishment personnel food safety certified individual is not present. Nelson Gonclaves is missing certification from Dept. of Public Health, during time of inspection. Management instructed to initiate immediate corrective action.

Bamboo Bar *Retail Food: Restaurant, Eat-in*
6238 Bustleton Av *Philadelphia, PA 19149*

Inspection Date

6/20/07

5-03.2 (B) Hazardous chemicals are not properly used. Chemical: Window cleaner is used to wipe bar counter, during time of inspection.
7-01 (B) Fruit fly infestation is present. Live fruit flies are observed in the men's restroom, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the floor under and/or behind food equipment in the basement. Dead mice are observed on the floor in the basement area, during time of inspection. 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 in the bar area, during time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Nelson Gonclaves is certified individual the establishment, during time of inspection, but manager will have to apply for certificate from Dept. of Public Health. Management instructed to initiate immediate corrective action.

5/10/07

2-10.2 Ice is not protected from contamination. Ice machine at the bar is not clean, during time of inspection.
5-01.1 Food is not protected from contamination. Beverages is not protected from overhead leakage or condensation from the cooling unit in the walk-in refrigeration in the basement, during time of inspection. Management instructed to initiate immediate corrective action, beverages will need to be removed from under the leaking cooling unit.
7-01 (B) Fruit fly infestation is present. Live fruit flies are observed in the men's restroom, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the floor under and/or behind food equipment in the basement. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present. Approved air gap is not present at the coffee maker in the bar, during time of inspection. Management instructed to initiate immediate corrective action.
13-02 (B) Ceiling is not in good repair. Hole in the ceiling over the stage. Ceiling is leaking inthe basement rear storage area, during time of inspection. Ceiling tile in the food prep area in the basement is constructed of the approved material, durin time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. No one is certified in the establishment, during time of inspection, manager has list of providers and application for Dept. of Public Health. Management instructed to initiate immediate corrective action.

Chit Chat Cafe *Retail Food: Restaurant, Eat-in*
6263 Bustleton Av *Philadelphia, PA 19149*

Inspection Date

1/5/06

No Critical Violations

12/20/05

4-01.1 (A) Food/Food service article storage does not provide protection, splash guard lacking between hand wash sink and food equipment. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present, ice machine drain line. Management instructed to initiate immediate corrective action.
8-06.1.1 (D) Soil line is in need of repair, opening on line.

Wawa Food Market #115 — *Retail Food: General Convenience*
6400 Bustleton Av — *Philadelphia, PA 19149*

Inspection Date

6/29/08

8-02.2 An approved air gap is not present in food prep. sink. Food grinder connected to food prep sink. Management instructed to initiate immediate corrective action.

6/4/07

No Critical Violations

5/30/07

4-01.1 (A) Food/Food service article storage does not provide protection, splash guards between equipment as directed.
19-01.1 Food establishment personnel food safety certified individual is not present.

6/25/06

2-01.1 (D) Defective food containers are present.(Damaged can of OCEAN SPRAY Cranberry Sauce on shelf in retail area, during time of inspection.)

Fels Camelot — *Institution: School, Public*
6600 Bustleton Av — *Philadelphia, PA 19149*

Inspection Date

4/21/08

7-01 (L) Mouse infestation is present Mouse droppings noted in storage area along wall, and food and prep area. 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.

10/22/07

4-01.1 (A) Food/Food service article storage does not provide protection(shelves in the dry storage area). Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required. Serving area food placed on a ledge and served with a protective barrier from the public. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present Mouse droppings noted in storage area along wall, and food and prep area. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. I observed wiping cloths stored on pot sink and on top of tables. Wiping cloths need to be stored in a sanitizing agent. Management instructed to initiate immediate corrective action.

4/27/07

No Critical Violations

11/8/06

No Critical Violations

5/11/06

No Critical Violations

Beautiful Beginnings Child Care Ctr. — *Institution: Child, Child Care Centers*
6650 Bustleton Av — *Philadelphia, PA 19149*

Inspection Date

10/16/06

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Beautiful Beginnings Child Care Ctr.
6650 Bustleton Av

Institution: Child, Child Care Centers
Philadelphia, PA 19149

Inspection Date

7/21/06

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. (Refrigerator unit in 3 yrs. to 4 yrs. Room temperature is 58° and refrigerator unit in 2 yrs. to Troddle Room temperature is 56° during time of inspection.) Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed near emergency door in Troddle Room.) Management instructed to initiate immediate corrective action.

Community Academy Charter School
6652 Bustleton Av

Institution: School, Archdiocese
Philadelphia, PA 19149

Inspection Date

11/14/07

No Critical Violations

Northwood Academy Charter
6652 Bustleton Av

Institution: School, Charter
Philadelphia, PA 19149

Inspection Date

10/11/07

No Critical Violations

T & D New England Style Pizza
6728 Bustleton Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 1914923(

Inspection Date

7/17/08

19-01.1 Food establishment personnel food safety certified individual is not present -- Owner has completed the course and is awaiting results.

5/20/08

19-01.1 Food establishment personnel food safety certified individual is not present -- City issued certificate is not provided as required. Recertification course certificate provided by Food Safety Services only. Initial certification is required prior to issuance of city certificate. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination -- Ice bin for customer self service is not provided with a lid to protect against contamination.

5/2/08

7-01 (L) Mouse infestation is present. Mouse droppings observed along the front counter area floor. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. A City of Philadelphia Food Safety Certificate is not present. Application issued. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

T & D New England Style Pizza
6728 Bustleton Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19149230

Inspection Date

9/19/07

5-01.1 Food is not protected from contamination. Various food items observed not covered during time of inspection. Tomato container observed stored ontop of open lettuce bin in refrigerator. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. flies presents throughout Kitchen. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed on the floor in the basement and in the food prep area.) Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. (Wiping cloths in kitchen area and in dining area are not stored in sanitizing solution during time of inspection.) Management instructed to initiate immediate corrective action.
11-01.2 (A) Food equipment is defective.(Sliding door is missing at reach-in freezer unit where ice cream is stored. Sink is leaking in women's room. Freezer chest is damaged in rear kitchen area and in basement area. Ice build up observed in various food storage freezers) Management instructed to initiate immediate corrective action.
12-01.5.B (4) Cold water at hand washing sink is not provided. Women's room is out of order during time of inspection. Sink does not have cold water during time of inspection.
12-01.5.B (5) Hot water at hand washing sink is not provided. Hot water not provide for women's bathroom,
19-01.1 Food establishment personnel food safety certified individual is not present.(Manager has list of providers.) City Certificate not observed during time of inspection. Management instructed to initiate immediate corrective action.

1/2/07

5-01.1 Food is not protected from contamination. (Food is not protected from cross-contamination between raw and prepared foods in walk-in refrigeration unit and in small refrigeration/food prep unit. Dark grease in fryer, during time of inspection. Open bags of flour-salt and suger on table in the basement area.) Management instructed to initiate immediate corrective action.
5-01.2 Unnecessary bare hand contact of ready to eat food is observed.(Several employees are preping sandwiches without gloves in food prep area during time of inspection.) Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed on the floor in the basement and in the food prep area.) Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. (Employee hands are not washed after returning to kitchen area to began food preparation during time of inspection.) Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. (Wiping cloths in kitchen area and in dining area are not stored in sanitizing solution during time of inspection.) Management instructed to initiate immediate corrective action.
11-01.2 (A) Food equipment is defective.(Handsink is not working properly during time of insection. Sliding door is missing at reach-in freezer unit where ice cream is stored. Freezer chest is damaged in rear kitchen area and in basement area. Handle is missing at microwave unit in food prep area. Missing faucet at 3-basin sink, during time of inspection.) Management instructed to initiate immediate corrective action.

T & D New England Style Pizza *Retail Food: Restaurant, Eat-in*
6728 Bustleton Av *Philadelphia, PA 19149230*

Inspection Date

6/25/06

2-01.1 (D) Defective food containers are present.(Damaged cans of HEINZ Ketup is stored on lower shelf in food prep area.) Canned product will need to be removed from use.
3-02.1 Refrigeration system does not maintain proper temperatures. (Food items relocated to properly working refrigerator.) Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit.(Salad dressings temperature is; Ranch dressing- 58°, Blue cheese dressing- 53°, French dressing- 62°, Russian dressing- 63°, Creamy Italian dressing- 64°. The ambient temperature in the food prep area is 84° during time of inspection.) 06/25/2006 03:52 PM Salad dressing will need to be removed from use.
4-01.1 (A) Food/Food service article storage does not provide protection. (Food items in food prep sink is not protected from splash contamination from 3-basin sink and handsink in kitchen area.) Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. (Food is not protected from cross-contamination between raw and prepared foods in walk-in refrigeration unit and in small refrigeration/food prep unit.) Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. (Live roaches are observed on glue trap under food prep table where coffee brewer is located in food prep area.)
8-01.2 (B) Cold water is not provided.(No cold water at handsink in kitchen area during time of inspection.) Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided.(No hot water at handsink in kitchen area during time of inspection.) Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. (Employee hands are not washed after returning to kitchen area to began food preparation during time of inspection.) Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. (Wiping cloths in kitchen area and in dining area are not stored in sanitizing solution during time of inspection.) Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. (Food equipment in 3-basin sink is not properly washed, rinsed and sanitized.) Management instructed to initiate immediate corrective action.
11-01.2 (A) Food equipment is defective.(Handsink is not working properly during time of insection. Garbage disposal unit is not working properly during time of inspection. Sliding door is missing at reach-in freezer unit where ice cream is stored. Freezer chest is damaged in rear kitchen area and in basement area. Door gaskets are not working properly on the refrigeration units, where it is needed during time of inspection.) Management instructed to initiate immediate corrective action.
13-02 (B) Ceiling is not in good repair.(Damaged and stained ceiling over oven unit in kitchen area.) Management instructed to initiate immediate corrective action.

Bustleton Corner Cigarettes Outlet *Retail Food: General Convenience*
6730 Bustleton Av *Philadelphia, PA 19149230*

Inspection Date

6/4/08

No Critical Violations

5/2/07

No Critical Violations

4/11/07

7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed in the establishment.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Bustleton Corner Cigarettes Outlet *Retail Food: General Convenience*
6730 Bustleton Av *Philadelphia, PA 19149230*

Inspection Date

1/5/07

5-04.1 (A) Displayed food is not protected from contamination. Sneeze guard protection is not provided for soft pretzels at front counter, duringtime of inspection. Management initiated immediate corrective action.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed in the establishment.
8-01.2 (C) Hot water is not provided. No hot water in the establishment. Management instructed to initiate immediate corrective action.
13-01.1 (A) Floor is not clean. Floor is not in the rear store area,during time of inspection.
6-01.1 Food preparation is not conducted in an approved food preparation sink. Coffee is prepared in a handwashing sink inthe employee restroom. Management instructed to initiate immediate corrective action.

Tony's Restaurant *Retail Food: Restaurant, Eat-in*
6742 Bustleton Av *Philadelphia, PA 19149*

Inspection Date

3/28/07

No Critical Violations

2/28/07

No Critical Violations

2/25/07

2-01.4 Food is not properly labeled- misleading menu. Symbol indicating "No MSG" on menu. Monosodium Glutumate in use in food prep. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Foods in refrigerator are not covered. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination.
- Unwrapped foods placed on freezer shelves.
- Meats placed in defective containers with old food residue in cracks.
Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces obseved on prep. tables, spice tray & floor. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair:
- clogged line at 3-basin sink
- leak at waste line from roof in back 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.
10-02.2 (B) Food equipment and utensils are improperly sanitized.
- 3-basin sink is soiled & clogged
- sanitizer is not present
WASH-RINSE-SANITIZE AT 3-BASIN 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.

Amana Food Market *Retail Food: Grocery Market*
6746 Bustleton Av *Philadelphia, PA 19149*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Amana Food Market
6746 Bustleton Av

Retail Food: Grocery Market
Philadelphia, PA 19149

Inspection Date

2/5/08

7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed under and/or behind the food equipment, along the edges in the back storeroom area during the time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Food equipments are not properly washed, rinsed and sanitized in the 3-basin sink, during time of inspection. 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.
10-01.1 (A) An approved equipment and utensil washing sink is not provided. Management instructed to initiate immediate corrective action.
2-01.4 Food is not properly labeled/packaged (nuts, and seasons on shelf in the reail area without labels, some without englsh labels). Management instructed to initiate immediate corrective action.

11/1/07

No Critical Violations

10/30/07

3-05.0 Food is transported at improper temperatures (unrefrigerated van 78 degrees). Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature (transported 24 lambs and one cow,cut up into several large sections, van temp 78 degrees),
4-01.1 (A) Food/Food service article storage does not provide protection. Bags of rice, and food items on floor with surrounding mice droppings. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required (on both weight scales located on top of displace case in the food prep area). Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination (24 lambs. and large cuts of beef stored on dirty floor of van). Management instructed to initiate immediate corrective action.
6-01.2 (B) Food utensils and contact surfaces are not cleaned and sanitized. I observed knives, and food prep tables being wiped with unsanitized cloths. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed under and/or behind the food equipment, along the edges in food prepartion and back storeroom area, in a box (on the shelve near rear of retail store) of packages ofwood chips, during time of inspection. 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 equipments are not properly washed, rinsed and sanitized in the 3-basin sink, during time of inspection. 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.
10-01.1 (A) An approved equipment and utensil washing sink is not provided. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Amana Food Market
6746 Bustleton Av

Retail Food: Grocery Market
Philadelphia, PA 19149

Inspection Date

10/29/07

3-05.0 Food is transported at improper temperatures (unrefrigerated van 78 degrees). Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature (transported 24 lambs and one cow,cut up into several large sections, van temp 78 degrees),
4-01.1 (A) Food/Food service article storage does not provide protection. Bags of rice, and food items on floor with surrounding mice droppings. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required (on both weight scales located on top of displace case in the food prep area). Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination (24 lambs. and large cuts of beef stored on dirty floor of van). Management instructed to initiate immediate corrective action.
6-01.2 (B) Food utensils and contact surfaces are not cleaned and sanitized. I observed knives, and food prep tables being wiped with unsanitized cloths. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed under and/or behind the food equipment, along the edges in food prepartion and back storeroom area, in a box (on the shelve near rear of retail store) of packages ofwood chips, during time of inspection. 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 equipments are not properly washed, rinsed and sanitized in the 3-basin sink, during time of inspection. 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.
10-01.1 (A) An approved equipment and utensil washing sink is not provided. Management instructed to initiate immediate corrective action.

10/26/07

No Critical Violations

4/11/07

2-01.4 Food is not properly labeled/packaged. Some of the pre-packaged frozen meats and pre-packaged food items on the retail shelves is not properly labeled, where it is needed, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed under and/or behind the food equipment, during time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Food equipment liquid waste is disposed of improperly, condensation drain line from the walk-in refrigeration unit drains into the basin at the 3-basin sink, duringtime of inspection. Dirty mop water is disposed of improperly. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Food equipments are not properly washed, rinsed and sanitized in the 3-basin sink, during time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Owner took class and is waiting for results, during time of inspection. Missing certificate from Dept. of Public Health, owner has application. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Amana Food Market *Retail Food: Grocery Market*
6746 Bustleton Av *Philadelphia, PA 19149*

Inspection Date

1/2/07

2-01.4 Food is not properly labeled/packaged. Pre-packaged dry food and frozen raw meat is not properly labeled. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Frozen raw cow foot is not protected from unnecessary handling. Cow foot is not properly wrapped and labeled in the reach-in freezer unit. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed under and/or behind the food equipment, during time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Food equipment liquid waste is disposed of improperly, condensation drain line at the walk-in refrigeration unit. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Drain line is leaking under the 3-basin sink. Management instructed to initiate immediate corrective action.
9-02.3 (B) Employees are smoking in uapproved areas. Cigarette butts are observed in the handwashing sink and on the floor in the food prep area, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Food equipments are not properly washed, rinsed and sanitized in the 3-basin sink, during time of inspection. Management instructed to initiate immediate corrective action.

12/15/05

No Critical Violations

12/15/05

No Critical Violations

11/21/05

2-01.4 Food is not properly labeled/packaged: in English.
7-01 (L) Mouse infestation is present: mouse droppings observed on floor in rear.
9-04 (B) Wiping cloths are used in an unapproved manner: wiping cloths are not stored in sanitizing solution.

Seven Eleven #26040 *Retail Food: General Convenience*
6800 Bustleton Av *Philadelphia, PA 19149*

Inspection Date

5/22/08

19-01.3 Food establishment personnel food safety certificate is not posted -- City issued food safety certificate is not provided as required. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit -- Single service dairy creamers stored at 53°F. *Items removed from sale/use.

Seven Eleven #26040 *Retail Food: General Convenience*
6800 Bustleton Av *Philadelphia, PA 19149*

Inspection Date

1/22/08

3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Hot dogs, sausage etc 125°-130°. Management initiated immediate corrective action.
5-01.1 Food is not protected from contamination. Cups used as a scoop touching food product. 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.
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. Provider list issued.

11/7/06

No Critical Violations

Bagel Village *Retail Food: Prepared Food Take-Out*
6820 Bustleton Av *Philadelphia, PA 19149*

Inspection Date

6/19/08

No Critical Violations

Wah Hing Market *Retail Food: Grocery Market*
6830 Bustleton Av *Philadelphia, PA 19149*

Inspection Date

4/28/08

No Critical Violations

4/4/08

7-01 (K) Rat infestation is present -- Numerous droppings of fresh rat feces observed in the NW corner of the basement. Management instructed to initiate immediate corrective action.

Wing Hing Market *Retail Food: Grocery Market*
6830 Bustleton Av *Philadelphia, PA 19149*

Inspection Date

1/23/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Hot dog wrapped in pastry and sticky rice 70°. 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.
4-01.1 (A) Food/Food service article storage does not provide protection.Storing food on the floor in basement refrigerator and in the retail area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. The establishment does not ue 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. Management instructed to initiate immediate corrective action.

Wing Hing Market — *Retail Food: Grocery Market*
6830 Bustleton Av — *Philadelphia, PA 19149*

Inspection Date

1/23/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Hot dog wrapped in pastry and sticky rice 70°. 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.
4-01.1 (A) Food/Food service article storage does not provide protection.Storing food on the floor in basement refrigerator and in the retail area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. The establishment does not ue 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. Management instructed to initiate immediate corrective action.

3/5/07

No Critical Violations

11/7/06

No Critical Violations

New Munchy's Pizza & Grill — *Retail Food: Prepared Food Take-Out*
6832 Bustleton Av — *Philadelphia, PA 19149231*

Inspection Date

9/29/06

7-01 (D) Roach infestation is present: roaches observed under equipment. Management instructed to initiate immediate corrective action.

3/27/06

No Critical Violations

Bustleton Kosher Meats — *Retail Food: Grocery Market*
6834 Bustleton Av — *Philadelphia, PA 19149*

Inspection Date

4/13/07

No Critical Violations

3/8/07

2-01.4 Food is not properly labeled/packaged. Frozen pre-package food items is not properly labeled in the reach-in freezer units, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the shelves and on the floor in the establishment, during time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Drain line is leaking under the 3-basin sink, during time of inspection. Management instructed to initiate immediate corrective action.

Gearo's Restaurant — *Retail Food: Restaurant, Eat-in*
6836 Bustleton Av — *Philadelphia, PA 19149*

Inspection Date

Gearo's Restaurant
6836 Bustleton Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19149

Inspection Date

6/29/08

2-10.2 Ice is not protected from contamination. Ice machine observed left open in kitchen and ice scoop observed hung on nail in cellar next ice machine. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Mouse droppings observed in walk-in refrigerator in cellar. single service containers observed stored face-up in kitchen and in cellar. Management instructed to initiate immediate corrective action. All food items were observed removed from walk-in.
5-01.1 Food is not protected from contamination. Pizza dough observed on dirty, moldy floor with mouse droppings, in cellar walk-in refrigerator. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Management instructed to initiate immediate corrective action.

ELIMINATE INFESTATION AT ONCE
7-01 (B) Fruit fly infestation is present. Behind outside walk-ins where run off from condenser has caused sludge build-up. Management instructed to initiate immediate corrective action.

ELIMNATE INFESTATION AT ONCE
7-01 (L) Mouse infestation is present. Mouse droppings observed on floor in front of fryers. Management instructed to initiate immediate corrective action.

ELIMINATE MOUSE INFESTATION AT ONCE
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. 3-basin sink in cellar is used as utility sink.
10-04.0 Oversized equipment is not properly washed or sanitized. Pot used for mixing of dough is not cleaned and sanitized between uses. Management instructed to initiate immediate corrective action.

2/1/07

No Critical Violations

KC Pastries
6840 Bustleton Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19149

Inspection Date

7/2/08

No Critical Violations

Pizza La Nova
6842 Bustleton Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19149

Inspection Date

7/23/08

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.
7-01 (A) Fly infestation is present -- Numerous live flies observed in the kitchen. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Pizza La Nova
6842 Bustleton Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19149

Inspection Date

5/1/08

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.
7-01 (L) Mouse infestation is present -- Fresh mouse feces observed on canned good storage shelves, dead mouse observed in the basement. Management instructed to initiate immediate corrective action.

2/26/07

3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Meatballs in the small steam table beside the grill unit temperature is 133°,during time of inspection. Meatballs will need to be recooked to 165° and maintained to a 140° or more.
4-01.1 (A) Food/Food service article storage does not provide protection. Food items are not protected from mice contamination on the shelves under the front counter area, during time of inspection. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Food items is not protected from cross-contamination, open butter in the reach-in refrigeration unit, during time of inspection. Box of frozen hamburgers and other food items are not properly covered in the freezer chests in the food prep area, during time of inspection. Food items is not protected from overhead leakage or condensation in the pizza food prep area, during time of inspection. Food items is not covered in the 3-door freezer unit, during time of inspection. Management instructed to initiate immediate corrective action.
9-02.3 (B) Employees are smoking in uapproved areas. Cigarette butts are observed in the office area in the basement, during time of inspection. Management instructed to initiate immediate corrective action.
6-01.1 Food preparation is not conducted in an approved food preparation sink. Missing food prep sink in the establishment, thawing chicken in the 3-basin sink, during time of inspection. 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, in the food prep area, during time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Missing certificate from Dept. of Public Health, owners has application.

Pizza La Nova *Retail Food: Prepared Food Take-Out*
6842 Bustleton Av *Philadelphia, PA 19149*

Inspection Date

12/7/06

3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Meatballs in the small steam table beside the grill unit temperature is 133°,during time of inspection. Meatballs will need to be recooked to 165° and maintained to a 140° or more.
4-01.1 (A) Food/Food service article storage does not provide protection. Food items are not protected from mice contamination on the shelves under the front counter area, during time of inspection. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Food items is not protected from cross-contamination between raw and prepared foods inte refrigeration units, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Several burrows are observed in the basement area, during time of inspection. Feces contaminated surfaces are observed on the floor in the food prep and basement area and on the shelves under the front counter area,during time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Employee hands are not washed properly at the handsink, during time of inspection. 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, in the food prep area, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Food equipments are not properly washed, rinsed and sanitized in the 3-basin sink.

12/23/05

No Critical Violations

Grace Dollar Store *Retail Food: General Convenience*
6900 Bustleton Av *Philadelphia, PA 19149*

Inspection Date

5/2/08

No Critical Violations

7/17/07

No Critical Violations

5/18/07

8-02.1 (A) An approved backflow prevention device is not installed. Missing backflow devise at the main water meter beside the wooden shelves in the basement.
9-02.2 (A) Employee hand wash frequency is inadequate. Employees are not washing hands after using the employee restroom, during time of inspection. No handsink is provided in the employee restroom. Management instructed to initiate immediate corrective action.
12-01.5.B (4) Cold water at hand washing sink is not provided. In the employee toilet room. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. In the employee toilet room.
12-02.1 (B) Required hand washing sinks are not provided. No handsink provided in the employee restroom, during time of inspection. Management instructed to initiate immediate corrective action.

Cafe Brazil Restaurant *Retail Food: Restaurant, Eat-in*
6918 Bustleton Av *Philadelphia, PA 19149180*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Cafe Brazil Restaurant
6918 Bustleton Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19149180

Inspection Date

1/30/08

No Critical Violations

8/30/07

2-01.4 Food is not properly labeled/packaged. Puddings in the reach in display case are not labled. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Fried fish 110°,cooked rice 88° noodle/pork 89° owner instructed to reheat food to safe temperatures. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. potatoe salad 88°,cucumber and tomatoe salad 78°shreaded lettuce and green salad 70°, instructed to chill to safe levels or discard. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Uncooked cake (in the basement) on table with live flies. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Infestation is in food prep areas ,basement,and in the front patroage area. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. I observed employees removing trash to the outside and returning to food prep duties.
9-04 (B) Wiping cloths are used in an unapproved manner. Claning cloths must b stored in a sanitizig solution.
9-04 (A) Sponges are used in an unapproved manner.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. The establish do not understand the concept of wash,rinse,and sanitize ith the 3 basin sink.
10-04.0 Oversized equipment is not properly washed or sanitized. Large table top mixer covered with flour and food debris.
4-02.1 Raw or unwashed food is not stored below ready-to-eat food (in the wal-in refrigerator). Management instructed to initiate immediate corrective action.
4-02.3 Animal origin food is not stored separate from other ready-to-eat food. I observed cooked corn bread in contact wth raw ground beef. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Cafe Brazil Restaurant
6918 Bustleton Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19149180

Inspection Date

3/30/07

2-01.4 Food is not properly labeled/packaged. Pudding is not properly labeled, during time of inspection.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Fried fish temperture is 111°, ambient temperture in the dining room is 76°, during time of inspection. Raw eggs (24 count) left out ambient temperture is 84° in ktchen area, during time of inspection. Raw meat on prep table is discolored temperture of meat 84°. Raw meat was disguarded during time of inspection. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Cheese cake and other dairy products is stored in the display refrigerator temperature is 50°, during time of inspection. Display refrigerator unit use will need to be discontinued until it is repaired. 2-Door residental reach-in refrigerationunit temperature is 58°, during time of inspection.
3-02.1 Refrigeration system does not maintain proper temperatures. Food items in the display refrigerator and the reach-in refrigeration unit in the kitchen will need to be relocated to properly working refrigerator. Display refrigerator unit and reach-in refrigeration unit use will be discontinued until it is repaired.
5-01.1 Food is not protected from contamination. Baked food items on the prep table in the basement is not protected from contamination from live flies, and fruit flies in the basement area, during time of inspection. Food is not protected from cross-contamination between raw and prepared foods. Food items in the food prep area in the basement is not protected from hazardous substances from the unapproved material used for the ceiling, during time of inspection.
7-01 (A) Fly infestation is present. Live flies are observed in the foo prep area in the kitchen and the basement. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Live fruit flies are observed in the food prep area in the basement area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the floor under and/or behind the food equipment, during time of inspection. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided. No hot water at the handsink in the basement food prep area, during time of inspection. Management initiated immediate corrective action, owner has hot water before the inspection had ended.
8-06.1.1 (C) Drain line is in need of repair. Drain line is leaking at the 2-basin food prep sink in the kitchen area. Drain line is leaking at the service sink in the basement food prep area, during time of inspection.
9-02.1 Employee hands are not washed prior to food handling activities. Employee hands are not washed. Employee hands are not washed properly in the food prep area in the basement, no running hot water at the handsink, durin time of inspection.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths are not stored in sanitizing solution in the food prep area, during time of inspection. Wiping cloths are not clean in the food prep area, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Food equipments is not properly washed, rinsed and sanitized in the 3-basin sink. Management instructed to initiate immediate corrective action.
10-04.0 Oversized equipment is not properly washed or sanitized. Floor mixer in the basement is not properly washed, rinsed and sanitized.
13-02 (B) Ceiling is not in good repair. New installed ceiling is of an unapproved material in the basement food prep area. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Cafe Brazil Restaurant
6918 Bustleton Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19149180

Inspection Date

12/27/06

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Fried fish temperture is 111°, ambient temperture in the dining room is 76°, during time of inspection. Raw eggs (24 count) left out ambient temperture is 84° in ktchen area, during time of inspection. Raw meat on prep table is discolored temperture of meat 84°. Raw meat was disguarded during time of inspection. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Cheese cake and other dairy products is stored in the display refrigerator temperature is 58°, during time of inspection. Display refrigerator unit use will need to be discontinued until it is repaired.
3-02.1 Refrigeration system does not maintain proper temperatures. Food items in the display refrigerator unit will need to be relocated to properly working refrigerator. Display refrigerator unit use will be discontinued until it is repaired.
5-01.1 Food is not protected from contamination. Baked food items on the prep table in the basement is not protected from contamination from live flies, and fruit flies in the basement area, during time of inspection. Food is not protected from cross-contamination between raw and prepared foods in the refrigeration units.
5-04.2 (A) Approved sneeze guards are not provided as required. No sneeze guard is provided at the scale at the front counter area, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Live flies are observed in the foo prep area in the kitchen and the basement. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Live fruit flies are observed in the food prep area in the basement area. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Live roaches are observed inthe food prep area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the floor under and/or behind the food equipment, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (J) Other insect infestation is present. Phroid fly in the food prep area in the basement, duringtime of inspection. Management instructed to initiate immediate corrective action.
8-01.2 (B) Cold water is not provided. No running cold water at the handsink in the basement food area, during time of inspection. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided. No hot water in the establishment during time of inspection. Management initiated immediate corrective action, owner has hot water before the inspection had ended.
8-06.1.1 (C) Drain line is in need of repair. Drain line is leaking at the food prep sink in the kitchen area. Drain line is disconnected at the handsink in the basement food prep area, during time of inspection.
9-02.1 Employee hands are not washed prior to food handling activities. Employee hands are not washed, due to limited amount of hot water and all handsinks has items stored in them, during time of inspection.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths are not stored in sanitizing solution in the food prep area, during time of inspection. Wiping cloths are not clean in the food prep area, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Food equipments is not properly washed, rinsed and sanitized in the 3-basin sink. Management instructed to initiate immediate corrective action.
10-04.0 Oversized equipment is not properly washed or sanitized. Floor mixer in the basement is not properly washed, rinsed and sanitized.

Angelo's Pizza *Retail Food: Prepared Food Take-Out*
6920 Bustleton Av *Philadelphia, PA 19149*

Inspection Date

6/29/08

5-01.1 Food is not protected from contamination. Multiple food items observed in reach-in uncovered and two containers of chichen wings observed in walk-in refrigerator uncovered. Management instructed to initiate immediate corrective action.
5-03.2 (B) Hazardous chemicals are not properly used. Roach spray used in kitchen by manager. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Front door reains open, providing fly entry to establishment. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Live and dead raches observed in various areas of store. Manager could not provide prof of pest control. Management instructed to initiate immediate corrective action.

ELIMINAE ROACH INFESTATION IMMEDIATLY
9-04 (B) Wiping cloths are used in an unapproved manner. Manager observed using wiping cloth to clean hands after handling roach spray. Cloths shoud be stored in buckets of sanitizer between uses. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Manager failed to wash hands after handling roach spray, and begant to prepare pizza dough with bare hands. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities.Manager failed to wash hands after handling roach spray, and begant to prepare pizza dough with bare hands. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Sanitarian observe 3-basin sink being used as hand sink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

11/29/07

9-04 (B) Wiping cloths are used in an unapproved manner. Sanitizer buckets are need to store cloths. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities.I observed employee reporting to work and begin food prep without washing hands. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. the establishment was found with three tier sink improperly set up (both sanitize and rinse sinks contained dirty pots). Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

7/13/07

19-01.1 Food establishment personnel food safety certified individual is not present.
9-04 (B) Wiping cloths are used in an unapproved manner. Sanitizer buckets are need to store cloths. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Management instructed to initiate immediate corrective action.

6/13/07

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

3/30/06

No Critical Violations

Haitian Corner Restaurant *Retail Food: Restaurant, Eat-in*
6922 Bustleton Av *Philadelphia, PA 19149180*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Haitian Corner Restaurant
6922 Bustleton Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19149180

Inspection Date

5/29/08

No Critical Violations

4/11/08

19-01.3 Food establishment personnel food safety certificate is not posted -- Required city certificate is not provided. *Application issued.

7/13/07

7-01 (A) Fly infestation is present. Dead flies and bugs are in light covers over food prep areas. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Grease trap is leaking on to floor in 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.

6/13/07

19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided.
7-01 (A) Fly infestation is present. Management instructed to initiate immediate corrective action.

1/25/06

No Critical Violations

Simon's Kosher Meat
6926 Bustleton Av

Retail Food: Grocery Market
Philadelphia, PA 19149

Inspection Date

7/1/08

5-01.1 Food is not protected from contamination -- Uncovered meats stored in walk-in refrigerator. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present -- Numerous live flies observed throughout. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present -- Fresh mouse feces observed on and under meatslicer. Management intiated immediate corrective action. Equipment cleaned & sanitized.
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.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Simon's Kosher Meat
6926 Bustleton Av

Retail Food: Grocery Market
Philadelphia, PA 19149

Inspection Date

6/29/08

5-01.1 Food is not protected from contamination. Multiple meats observed stored in walk-in refrigerator and freezer, uncovered. Raw meats observed on prep table while numeroun fly land. 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. Sanitarian observed employee wash bloody ware with plane, warm water and a steel wool pad heavily soiled with a mixture of raw meats. when asked what the next step was, the owner stated that the pans would be stored until next use. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Live and dead flys observed through-out facility. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse droppings observed on floor of walk-in refrigeration unit, behind deep freezer near cellar door and along edges of floors in front and rear of facility. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Container of bloody water observed stored in walk-in refrigeration unit. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Employees failed to wash hands between other activities and food preperation. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Hooks are not cleaned after use. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. 3-basin sink observed used for meat storage and preperation. Management instructed to initiate immediate corrective action.
10-04.0 Oversized equipment is not properly washed or sanitized. Meat mixer and grinder are not sanitized between uses. Management instructed to initiate immediate corrective action.
11-03.0 Equipment design does not preclude food contamination. Interior of walk-in refrigerator is of saturated bare wood. 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.

Please call (215) 685-7498 or 7489 the schedual training.

7/20/07

No Critical Violations

7/18/07

7-01 (A) Fly infestation is present. Meat display unit has dead flies (8) during time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. The hooks in the walk in refrigerator are dirty and some rusty. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Meat refrigerator heavy mice droppings on three shelves were raw meat are stored . Extreem heavy fresh mouse droppings allong entire edge of the floor(hundreds of droppings mingled with saw dust) in the meat refrigerator during inspection. Droppings in meat grinder, and along the flate surfaces where the meat grinder is located. Management instructed to initiate immediate corrective action.
4-03.4 Food is stored beneath unprotected sewer lines or dripping water lines Thawing ice dripping water from frozen refrigerator generator vents where raw meats are stored. Management instructed to initiate immediate corrective action.

Simon's Kosher Meat
6926 Bustleton Av

Retail Food: Grocery Market
Philadelphia, PA 19149

Inspection Date

6/13/07

5-01.1 Food is not protected from contamination. Hanging exposed meats with dripping water from thawing walk in refrigerator. Puddles of blood on bulk chicken boxes, and on floor. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required. Scale in the store area need protection. Management instructed to initiate immediate corrective action.
6-01.2 (B) Food utensils and contact surfaces are not cleaned and sanitized. Cutting blocks prep tables, and knives. 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. Management instructed to initiate immediate corrective action.
4-03.4 Food is stored beneath unprotected sewer lines or dripping water lines (walk in box). Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Active flies thought establish. Dead flies covering the floors in prep and serving area; around meat cutting machine,cutting and blocks Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Droppings throught store, on equipment, and shelvings. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized (meat grinder, meat cutter). Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. No santizer is being used. Management instructed to initiate immediate corrective action.
This inspection has revealed that the establishment management has failed to prevent serious food safety hazards or other critical conditions at this establishment that pose an immediate threat to the public health. Due to the serious nature of these conditions, the management of this establishment has agreed to immediately suspend operation. Establishment operation will not resume until a reinspection has verified that the present conditions have been corrected and that the establishment can safely resume operation. Please contact the undersigned at the phone number listed below to arrange for an inspection.

12/19/05

No Critical Violations

10/17/05

7-01 (D) Roach infestation is present: German roaches observed in basement and service area of establishment.

8/8/05

7-01 (A) Fly infestation is present: several flies observed inside establishment. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present: German roaches observed in establishment.

Rapoport Pharmacy
6934 Bustleton Av

Retail Food: General Convenience
Philadelphia, PA 19149

Inspection Date

5/1/08

No Critical Violations

2/26/07

No Critical Violations

1/2/07

5-04.1 (A) Displayed food is not protected from contamination. Sneeze guard protection is not provided for soft preztels at the front counter area, during timeof inspection. Management instructed to initiate immediate corrective action.

Steve's Steaks *Retail Food: Restaurant, Eat-in*
7200 Bustleton Av *Philadelphia, PA 19149*

Inspection Date

1/23/08

2-10.2 Ice is not protected from contamination. Drinking cup, and scoop handel touching patron's ice Management instructed to initiate immediate corrective action.
3-08.3 Hot holding equipment is improperly used for food reheating. The esablishment is using the steamtabe to heat food. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Frozen steaks thawing out under a room heater. Management instructed to initiate immediate corrective action.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit cheese ,tomatoe sauce 110° Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination.Metal bowel used as scoop in flour.
5-04.2 (A) Approved sneeze guards are not provided as required. The self serve area (of pickels,peppers,etc) require a sneeze guard.
7-01 (L) Mouse infestation is present (noted on the second, third flooor and in the closet behind 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.

1/23/08

2-10.2 Ice is not protected from contamination. Drinking cup, and scoop handel touching patron's ice Management instructed to initiate immediate corrective action.
3-08.3 Hot holding equipment is improperly used for food reheating. The esablishment is using the steamtabe to heat food. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Frozen steaks thawing out under a room heater. Management instructed to initiate immediate corrective action.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit cheese ,tomatoe sauce 110° Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination.Metal bowel used as scoop in flour.
5-04.2 (A) Approved sneeze guards are not provided as required. The self serve area (of pickels,peppers,etc) require a sneeze guard.
7-01 (L) Mouse infestation is present (noted on the second, third flooor and in the closet behind 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.

10/26/06

No Critical Violations

Circuit City # 700 *Retail Food: General Convenience*
7201 Bustleton Av *Philadelphia, PA 19149*

Inspection Date

7/17/07

No Critical Violations

6/6/07

7-01 (D) Roach infestation is present. Live roaches are observed in the rear stockroom, during time of inspection. Several dead roaches are observed throughout the rear stockroom, during time of inspection. Management instructed to initiate immediate corrective action.

11/16/06

8-01.2 (C) Hot water is not provided. No hot water at the handsinks in the men's and women's restroom, during time of inspection.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Circuit City # 700
7201 Bustleton Av

Retail Food: General Convenience
Philadelphia, PA 19149

Inspection Date

7/26/06

7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed on floor in employee breahroom.) Management instructed to initiate immediate corrective action.

BP Amoco #4654
2300 E Butler Av

Retail Food: General Convenience
Philadelphia, PA 19137

Inspection Date

4/18/08

9-02.2 (A) Employee hand wash frequency is inadequate; hand sink not in use. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized ; the kitchen utensils. Utensils sink observed not in use . No sink stoppers and sanitizer present.
Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

6/6/07

No Critical Violations

4/30/07

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

12/12/05

7-01 (L) Mouse infestation is present: mice droppings observed inside storage cabinets and on floor perimeters inside walk-in box. Management instructed to initiate immediate corrective action.

ROSARIO GROCERY
3071 N C St

Retail Food: Grocery Market
Philadelphia, PA 19134

Inspection Date

4/29/08

No Critical Violations

3/3/08

No Critical Violations

3/3/08

No Critical Violations

1/4/08

No Critical Violations

11/23/07

7-01 (L) Mouse infestation is present. Mouse feces observed on some retail shelving and on floor between deli display case and wall at time of inspection. Management initiated immediate corrective action.

ROSARIO GROCERY *Retail Food: Grocery Market*
3071 N C St *Philadelphia, PA 19134*

Inspection Date

11/14/07

2-01.1 (C) Spoiled food is present. At time of inspection a number of packages of Goya salami, Pollock fillets, bacon, butter, hot dogs, cheese, 1/2 of a deli ham and containers of Sofreets were ordered to be immediately discarded by management. The above items were stored in improperly working deli display case.
3-02.1 Refrigeration system does not maintain proper temperatures. At time of inspection interior temp of deli display case 79°.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Management ordered to discard of all food items in deli display case. Management initiated immediate corrective action.
7-01 (D) Roach infestation is present. At time of inspection live adult and nymph roaches were observed crawling under slicers located on top of deli display case and prep table in prep area.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila certificate. Application provided to owner. Management instructed to initiate immediate corrective action.

11/14/07

2-01.1 (C) Spoiled food is present. At time of inspection a number of packages of Goya salami, Pollock fillets, bacon, butter, hot dogs, cheese, 1/2 of a deli ham and containers of Sofreets were ordered to be immediately discarded by management. The above items were stored in improperly working deli display case.
3-02.1 Refrigeration system does not maintain proper temperatures. At time of inspection interior temp of deli display case 79°.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Management ordered to discard of all food items in deli display case. Management initiated immediate corrective action.
7-01 (D) Roach infestation is present. At time of inspection live adult and nymph roaches were observed crawling under slicers located on top of deli display case and prep table in prep area.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila certificate. Application provided to owner. Management instructed to initiate immediate corrective action.

8/2/07

2-01.4 Food is not properly labeled/packaged. At time of inspection (3) unmarked 8lf oz can were ordered to be immediately discarded by management due to labeling missing. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. At time of inspection interior temp of deli display case 72° and reach-in refrigeration unit 81°. Management must discard of all food items in deli display case. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. Temp of deli display 66°, reach-in beverage unit 81° and ice cream freezer 19° at time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution observed sitting on slicer at time of inspection. Management instructed to initiate immediate corrective action.
12-01.5.E (4) Toilet room fixtures are not in good repair. Repair non-working toilet observed full of feces and urine at time of inspection. Seal hand sink to wall and replace broken toilet handle. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila certificate. Management instructed to initiate immediate corrective action.

5/4/07

No Critical Violations

ROSARIO GROCERY *Retail Food: Grocery Market*
3071 N C St *Philadelphia, PA 19134*

Inspection Date

3/15/07

6-01.2 (B) Food utensils and contact surfaces are not cleaned and sanitized. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Establishment needs to install 3 compartment sink. Only sinks in establishment currently are hand sinks. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain city certificate. Management instructed to initiate immediate corrective action.

10/6/06

No Critical Violations

10/3/06

4-01.1 (A) Food/Food service article storage does not provide protection, observed knife rack and other kitchen ware/utensils stored on floor behind deli at time of inspection. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination, uncovered chicken stored in bottom of deli display case with dead roaches on surface of unit at time of inspection. 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.
7-01 (A) Fly infestation is present. Flies observed flying in deli prep area at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Live roaches observed on floor under display shelves at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh droppings observed on floors, under, behind and on display shelving at time of inspection. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided. No hot water present throughout establishment at time of inspection. Management instructed to initiate immediate corrective action.

Erica Bolger *Institution: Child, Family Day Care Homes*
7264 Calvert St *Philadelphia, PA 19149*

Inspection Date

7/25/07

No Critical Violations

6/15/06

No Critical Violations

Vargas Mini Market *Retail Food: Grocery Market*
241 E Cambria St *Philadelphia, PA 19134*

Inspection Date

6/18/06

No Critical Violations

6/3/06

7-01 (L) Mouse infestation is present - several mouse droppings observed on basement floor. Management instructed to initiate immediate corrective action.

Vargas Mini Market *Retail Food: Grocery Market*
241 E Cambria St *Philadelphia, PA 19134*

Inspection Date

5/14/06

2-01.1 (A) Food is not from an approved source - water ice plastic cups in freezer at customer area
Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination.
- Peeling paint observed on sandwich cutting board /food preparation table
Management instructed to initiate immediate corrective action.

Good Good Restaurant *Retail Food: Prepared Food Take-Out*
349 E Cambria St *Philadelphia, PA 19134*

Inspection Date

3/19/08

No Critical Violations

3/13/08

No Critical Violations

1/31/08

2-01.4 Food is not properly labeled/packaged. Bulk storage containers in rear storage area.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. About 8 chicken wings in strainer noted sitting next to deep fryer measured 120° F at this time.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Chicken wings observed next to deep fryer at 120°F. No temperature log provided. Management initiated immediate corrective action.
5-01.1 Food is not protected from contamination. Due to critical violation observed.
7-01 (D) Roach infestation is present. Roaches at various life stages noted on glue board in kitchen and basement floor perimeters.
7-01 (L) Mouse infestation is present. Several fresh and old mouse droppings noted under and behind storage equipment/noted on top shelvings.
9-02.2 (A) Employee hand wash frequency is inadequate. Handsink in kitchen observed blocked at this time.

4/10/07

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

3/10/07

5-01.1 Food is not protected from contamination. Several items are stored uncovered in the domestic freezer which contains a severe accumulation of frost. Several trays of breaded shrimp, unbreaded shrimp, and meat kabobs are stored uncovered and in direct contact with the accumulated frost in the freezer. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh and old droppings were observed along floor perimeters throughout 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.
19-01.3 Food establishment personnel food safety certificate is not posted. Owner states that they never received an application. Owner advised that one will be mailed immediately and certification needs to be obtained as soon as posssible.

Chevere Grocery *Retail Food: Prepared Food Take-Out*
432 E Cambria St *Philadelphia, PA 19134*

Inspection Date

Chevere Grocery *Retail Food: Prepared Food Take-Out*
432 E Cambria St *Philadelphia, PA 19134*

Inspection Date

5/2/07

4-01.1 (A) Food/Food service article storage does not provide protection. At time of inspetion a large accumulation of mouse feces was observed on retail food items. Management is ordered to clean and sanitize all canned good. If labeling in damaged during cleaning or gnawed items area found item must be discarded. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. At time of inspection a large accumulation of mouse feces was observed on retails shelving, on food items, under retail shelving and along floor perimeters of the establishment. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate.

3/10/07

19-01.1 Food establishment personnel food safety certified individual is not present.
NOTE: Food Safety Certification application and provider list will be mailed to this establishment.

Chevere Mini Market *Retail Food: Prepared Food Take-Out*
432 E Cambria St *Philadelphia, PA 19134*

Inspection Date

11/29/07

No Critical Violations

9/10/07

3-02.1 Refrigeration system does not maintain proper temperatures. At time of inspection interior temp of non-NSF deep freezer chest 33° and non-NSF refrigeration unit 73° and freezer 52°. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. 3 compartment sink is for washing, rinsing and sanitizing of food equipment and multi-use utensils only. Owner demonstrated improper technique. Sink filled-up at time of inspection first 2 compartments with water only and 3rd with bleach and water. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. Application provided to owner.

6/14/07

7-01 (D) Roach infestation is present. Live roach observed crawling on interior of functioning non-NSF refrigeration unit located in customer/retail area. Live roach also observed crawling on floor in retail area at time of inspection. Several dead roaches observed inside of non-NSF refrigeration unit located and on retail shelving. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. At time of inspection some mouse feces were observed on/under retail shelving and along floor perimeters of the establishment. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. 3 compartment sink is for washing, rinsing and sanitizing of food equipment and multi-use utensils only. Remove plant stored in sink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate.

Frangelina grocery *Retail Food: Grocery Market*
455 E Cambria St *Philadelphia, PA 19134*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Frangelina grocery — *Retail Food: Grocery Market*
455 E Cambria St — *Philadelphia, PA 19134*

Inspection Date

4/10/08

No Critical Violations

Rodriguez Mini Market — *Retail Food: Prepared Food Take-Out*
455 E Cambria St — *Philadelphia, PA 19134*

Inspection Date

11/7/07

No Critical Violations

9/10/07

7-01 (J) Other insect infestation is present. At time inspection sanitarian's person was infested with flea like bugs while inspecting the establishments basement. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution at time of inspection.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. At time of inspection mop observed in 3 compartment sink. 3 compartment sink is only for the washing, rinsing and sanitizing of multi-use utensils. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain city certificate. Application provided to owner. Management instructed to initiate immediate corrective action.

5/2/07

8-01.2 (C) Hot water is not provided. At time of inspection no hot running water present at hand sink behind front counter. Management instructed to initiate immediate corrective action.
8-01.2 (B) Cold water is not provided. At time of inspection no cold running water present at hand sink behind front counter. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. At time of inspection no hot or cold running water present and no soap or towels present at hand sink behind front counter. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain city certificate. Management instructed to initiate immediate corrective action.

4/2/07

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard needed to separate 3 compartment sink and hand sink. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair drain line under 3 compartment sink, leaking at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain city certificate. Management instructed to initiate immediate corrective action.

3/6/06

No Critical Violations

1/31/06

7-01 (L) Mouse infestation is present: feces observed inside cabinet. Management instructed to initiate immediate corrective action.

El Mangu Restaurant — *Retail Food: Restaurant, Eat-in*
541 E Cambria St — *Philadelphia, PA 19134*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

El Mangu Restaurant
541 E Cambria St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

3/28/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature -- Approximately 26 dozen eggs stored in a non-functioning unit @ 65°F, duration unknown. *Orders: Food is to be discarded immediately. Management instructed to initiate immediate corrective action.
7-01 (K) Rat infestation is present -- Fresh rat feces observed in the basement. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized -- No sanitization of utensils during inspection (wash/rinse only). ORDERS: All utensils are to be sanitized prior to use. Management instructed to initiate immediate corrective action.

1/31/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature. A tray containing 6 stewed beefs sitting in deli case with temprature reading of 120° F and a tray of fried fish sitting in food warmer in kitchen observed at 100° F. No temperature log provided at the time of this inspection. Management instructed to initiate immediate corrective action.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Beef and fish noted in kitchen area. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed in kitchen food preparation and serving area. Management instructed to initiate immediate corrective action.
7-01 (K) Rat infestation is present. Several rat feces noted in basement area. Note: No food or related item observed stored in basement at this time.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. At time of inspection female employee observed washing ans rinsing cup in 2 comparment sink at front counter, but no sanitizing. Muti-use utensils are to be washed, rinse and sanitized. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain city of Phila. certificate.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

El Mangu Restaurant *Retail Food: Restaurant, Eat-in*
541 E Cambria St *Philadelphia, PA 19134*

Inspection Date

6/13/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. At time of inspection temp of items in hot hold unit in establishment front mashed plantain 120°, chicken 110° and whole plantain 110°. Management instructed to initiate immediate corrective action.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Temp of items in hot holding unit at time of inspection plantain 120°, chicken 110° and whole plantain 110°. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed flying and landing on food equipment in kitchen and front prep area. Flies also observed flying in and out of open doors in kitchen and front prep area at time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Provide oil can for used oil to be stored in and recycled by a recycing company. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair drain line leaking at 3 compartment sink at time of inspection. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. No hand washing or gloves changing observed at time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. At time of inspection female employee observed washing ans rinsing cup in 2 comparment sink at front counter, but no sanitizing. Muti-use utensils are to be washed, rinse and sanitized. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. At time of inspection pots observed pilled up in 3 compartment sink. 3 compartment sink should be filled up at all times for washing, rinsing and sanitizing of food equipment. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain city of Phila. certificate.

4/27/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. At time of inspection temp of items in hot hold unit in establishment front green bananas 107°, ox tails 102° and soup 123°. Temp of unrefrigerated potatoe salad observed sitting out behind front counter 61°. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Temp of unrefrigerated potatoe salad at front counter 61°. Management ordered to discard of product. Management instructed to initiate immediate corrective action.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Temp of items in hot holding unit at time of inspection green bananas 107°, ox tails 102° and soup 123°. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. No hand wahing or gloves changing observed at time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. At time of inspection obseved female employee improperly operating 3 compartment sink and clean food equipment and utensils. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain city of Phila. certificate.

R Place Bar *Retail Food: Restaurant, Eat-in*
551 E Cambria St *Philadelphia, PA 19134*

Inspection Date

4/3/08

7-01 (D) Roach infestation is present ; live german roaches obseved 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.

1/31/08

2-10.2 Ice is not protected from contamination. Ice scoop handle observed in direct contact with ice for patrons' use at this time of inspection.
5-01.1 Food is not protected from contamination. Due to critical violations observed.
7-01 (K) Rat infestation is present. Rat feces noted on floor perimeter at base of basement step.
19-01.1 Food establishment personnel food safety certified individual is not present.
NOTE: Although this establishment only heats up pre-wrapped sandwiches it is still necessary for a food safety certified person to be on duty during all hours of operation since alcoholic beverages are prepared and served as a part of the business. An application list of service providers is provided with this inspection report. Food safety certification needs to be obtained as soon as possible.

4/27/07

19-01.1 Food establishment personnel food safety certified individual is not present.
NOTE: Although this establishment only heats up pre-wrapped sandwiches it is still necessary for a food safety certified person to be on duty during all hours of operation since alcoholic beverages are prepared and served as a part of the business. An application a list of service providers is provided with this inspection report. Food safety certification needs to be obtained as soon as possible.

3/10/07

19-01.1 Food establishment personnel food safety certified individual is not present.
NOTE: Although this establishment only heats up pre-wrapped sandwiches it is still necessary for a food safety certified person to be on duty during all hours of operation since alcoholic beverages are prepared and served as a part of the business. An application a list of service providers is provided with this inspection report. Food safety certification needs to be obtained as soon as possible.

Ramirez Grocery *Retail Food: Grocery Market*
1901 E Cambria St *Philadelphia, PA 19134*

Inspection Date

1/28/08

No Critical Violations

4/27/07

19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain city of Phila. certificate.

3/11/07

19-01.1 Food establishment personnel food safety certified individual is not present.
NOTE: Owner states that sandwiches are not prepared at this time but plans to do so in the near future. His future plans may include reconstruction/expansion of the front food prep area of the store. Owner was advised that plan review would be needed before beginning any changes in the establishment. Information can be obtained at
http://www.phila.gov/health/units/ehs/Plan_Review_Program.html

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Christopher's Grocery *Retail Food: Prepared Food Take-Out*
2085 E Cambria St *Philadelphia, PA 19134*

Inspection Date

Christopher's Grocery *Retail Food: Prepared Food Take-Out*
2085 E Cambria St *Philadelphia, PA 19134*

Inspection Date

5/8/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature. At time of inspection temperature of bain marie unit was observed at 55°F and deli case unit observed at 49°F.
ORDERS: Management was ordered to immediately discontinue normal use of bain marie and deli case units; remove all perishable (e.g. eggs, tuna salad, mayo) food items until unit is repaired. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Splashguard not installed between 3 basin sink and prep sink.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Utensil sink currently used to store cleaned food equipment along with cardboard unit to store microwave on top of 3rd basin of sink. Utensil sink is required to use for wash, rinsing, and sunitiiy all food equipment.
ORDERS: Clear all three basins of utensil sink for proper usage.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Utensil sink used as cleaned equipment storage unit; no sink stoppers present at time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. Food safety certificate not present at time of inspection. Application provided at time of inspection. Management instructed to initiate immediate corrective action.

5/8/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. At time of inspection temp of bain marie unit 67. Management was ordered to immediately discontinue the used of bain marie and remove all food items until unit is repair. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. At time of inspection a male employee observed attempting to wash hand prior to making sandwiches, but no soap was used and hands were dried on dirt towel. Hands must be washed with soap and dried with a clean towel prior to food prep and putting on gloves. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. 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. Must obtain City of Phila. certificate. Information provided. Management instructed to initiate immediate corrective action.

3/11/07

19-01.3 Food establishment personnel food safety certificate is not posted. Experian certificate is posted. A city certificate is needed. Owner advised that an application will be sent to him and that he needs to use his Experian certificate as proof of eligibility and apply for a city certificate.
19-05.1 Quarterly self-inspection has not been conducted.
NOTE: A copy of the Instruction Guide for Food Establishment Self-Inspection Checklist and a blank Food Establishment Self-Inspection Checklist was given to the owner. Owner advised to maintain and post this quarterly self evaluation.

11/28/05

5-01.8 Live animals or fowl are not excluded from food establishment preparation areas: cat stored in basement along with beverages.

Ming River Restaurant *Retail Food: Prepared Food Take-Out*
2101 E Cambria St *Philadelphia, PA 19134*

Inspection Date

2/5/07

No Critical Violations

Ming River Restaurant *Retail Food: Prepared Food Take-Out*
2101 E Cambria St *Philadelphia, PA 19134*

Inspection Date

1/30/07

No Critical Violations

11/16/06

7-01 (L) Mouse infestation is present, feces observed under/on shelving of bulk food and beverages and under/behind food equipment at time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner, not stored in sanitizing solution. Management instructed to initiate immediate corrective action.

4/10/06

7-01 (L) Mouse infestation is present: feces observed on shelving of bulk food and on floor perimters. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized: no sanitizer present to properly wash and sanitize dishes and utensils. Management instructed to initiate immediate corrective action.

Collado Grocery *Retail Food: Grocery Market*
2333 E Cambria St *Philadelphia, PA 19134*

Inspection Date

4/3/08

No Critical Violations

3/18/08

5-01.1 Food is not protected from contamination including:
-uncovered food items inside non-commercial refrigeration unit
-food preparation is conducted on unapproved surfaces including laminated counter top with particle board edge which is chipping away at surface
10-02.4 Unapproved sanitizer is being used. Non-commercial sanitizer is in use- laundry bleach. Must provide commercial sanitizer.
19-01.1 Food establishment personnel food safety certified individual is not present. Food safety person was not present at time of inspection.

3/13/08

19-01.1 Food establishment personnel food safety certified individual is not present. Information provided to person-in-charge. A non-City of Phila. food safety certificate was present at time of inspection.

9/19/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. At time of inspection interior temp of non-NSF refrigeration unit 54° and deli display case 52. Units contained meats, cheese and condiments. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures.
4-01.1 (A) Food/Food service article storage does not provide protection. Clean lid of cans throughout establishment, an accumuation of dust observed on lids at time of inspection.
7-01 (A) Fly infestation is present. At time of inspection flies observed flyng around and landing on fod equipment and food contact surfaces in prep area. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Properly recycle used cooking oil. Used cooking oil must be recycled by licensed recycling company.
19-01.1 Food establishment personnel food safety certified individual is not present. Information provided to person-in-charge.

Papi's Grocery *Retail Food: Prepared Food Take-Out*
2333 E Cambria St *Philadelphia, PA 19134*

Inspection Date

3/23/07

2-01.1 (B) Adulterated or unwholesome food is present. At time of inspection (1) 2lb bag of Indian Head white corn meal and (1) 3lb bag of Goya Canillia rice were discarded due to openings in packaging. Management was ordered to immediately discard of food products. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required. Sneeze guard needed at scale on deli display case. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Grease used in fryer disposed of with city trash not picked-up by recycling company. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair drain line under 3 compartment sink, leaking at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

3/23/07

2-01.1 (B) Adulterated or unwholesome food is present. At time of inspection (1) 2lb bag of Indian Head white corn meal and (1) 3lb bag of Goya Canilla rice were discarded due to openings in packaging. Management was ordered to immediately discard of food products. Management initiated immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required. Sneeze guard needed at scale on deli display case. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair drain line under 3 compartment sink, leaking at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

11/27/06

5-04.2 (A) Approved sneeze guards are not provided as required, at scale on deli display case. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present, observed inside cabinet in prep area, on display shelving and dead mouse observed on floor in basement near water meter at time of inspection. Management instructed to initiate immediate corrective action.

Stanzak's Cafe *Retail Food: Restaurant, Eat-in*
2700 E Cambria St *Philadelphia, PA 19134*

Inspection Date

11/27/06

No Critical Violations

Romper Room Day Care *Institution: Child, Family Day Care Homes*
2035 Carver St *Philadelphia, PA 19124*

Inspection Date

1/7/08

No Critical Violations

1/4/08

3290.69 Hot water pipes and other sources of heat exceeding 110 degree F that are accessible to children are not equipped with protective guards or are not insulated to prevent direct contact. At time of inspection hot running water at hand sinks in toilet room 150°. Day care was not open and operating at time of inspection. The Santarian will return to conduct a compliance check of the hot water on Monday, January 7, 2008.

Bill's Deli *Retail Food: Prepared Food Take-Out*
2000 Castor Av *Philadelphia, PA 19134*

Inspection Date

5/2/08

5-01.1 Food is not protected from contamination. Cover all food items including deli meats, cheeses, and containers of coleslaw and other salads inside refrigeration units with lids or other sanitary covering.
9-04 (B) Wiping cloths are used in an unapproved manner. Observed soiled wiping clothes use to wipe food contact surface. Provide sanitizing solution to store wiping clothes in before and after use.
19-01.1 Food establishment personnel food safety certified individual is not present. Provider list was issued at time of inspection.

1/24/07

No Critical Violations

Burger King #2182 *Retail Food: Restaurant, Eat-in*
2400 Castor Av *Philadelphia, PA 19134*

Inspection Date

5/28/08

No Critical Violations

5/16/07

No Critical Violations

12/26/06

4-01.1 (A) Food/Food service article storage does not provide protection. Mice droppings on several shelves in the food prep area and on the shelf under the self-serve beverage station, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Feces observed on floor along the perimeters of the rear storage rooms and in the food prep area, during time of inspection. Mice droppings on the top counter of the self-serve beverage station in the dining area, during time of inspection. Management instructed to initiate immediate corrective action.
17-0 (C) Exterior premises are improperly drained. The ground drain line is clogged at several locations near the rear exit door of the establishment and near the dumpster storage area, during time of inspection. Management instructed to initiate immediate corrective action.

9/22/06

7-01 (L) Mouse infestation is present. (Feces observed on floor along the perimeters of the rear storage rooms, during time of inspection.) Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. (Live roaches are observed in food prep area, during time of inspection.) Management instructed to initiate immediate corrective action.

8/18/06

No Critical Violations

8/7/06

7-01 (L) Mouse infestation is present: feces observed under self-service beverage station, on shelving and floor perimeters of rear storage rooms. Management instructed to initiate immediate corrective action.

Hess Express *Retail Food: Prepared Food Take-Out*
2400 Castor Av *Philadelphia, PA 19134*

Inspection Date

7/7/08

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Hess Express
2400 Castor Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19134

Inspection Date

4/30/08

19-01.1 Food establishment personnel food safety certified individual is not present. Application for city certification was given at time of inspection.

5/3/07

No Critical Violations

6/1/06

No Critical Violations

Sun Laundromat
2431 Castor Av

Retail Food: Mobile Food Vendor
Philadelphia, PA 19134

Inspection Date

10/22/07

No Critical Violations

10/11/07

10-01.1 (A) An approved equipment and utensil washing sink is not provided (mop/brooms).

Applebee's Restaurant
2535 Castor Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 1913455(

Inspection Date

11/7/07

No Critical Violations

8/18/06

No Critical Violations

8/10/06

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit, line refrigerator 56°.
12-01.5.B (5) Hot water at hand washing sink is not provided, at time, in toilet rooms 85°, hot water not on at bar.
4-01.1 (A) Food/Food service article storage does not provide protection, splash guard lacking between hand wash sink and food/equipment storage (both sides).

Target
2701 Castor Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

Target
2701 Castor Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

7/22/08

5-01.1 Food is not protected from contamination due to fly infestation throughout all food prep areas and also Starbucks food (pastry) storage facilities located at front counter.
7-01 (A) Fly infestation is present. Observed numerous flies swarming in "Starbucks" and "Food Avenue" prep areas; landing on food prep surfaces. Numerous flies present in utility area where filtration system and cleaning equipment are present.
7-01 (B) Fruit fly infestation is present. Observed fruit flies swarming in dessert/pastry case in "Starbucks". Food items currenty covered with plastic covering; however, not protected from fly infestation when uncovered to serve to public.
ORDERS: Discard food items immediately in case unit.
Observed numerous fruit flies in storage facilities where filtration system and cleaning equipment is present "Food Avenue".
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. "Starbucks" employees are currently only using one basin sink on coffee line to clean and sanitize milk canisters, and other food/ beverage dairy related items. 3 compartment sink is required to properly wash, rinse, sanitize food equipment, located in "Food Avenue" prep area.
10-04.0 Oversized equipment is not properly washed or sanitized. Dishwasher used by "Food Avenue" was observed with large amounts of food and other waste debris along crevices and along services of equipment. Clean before future use of equipment.
19-01.1 Food establishment personnel food safety certified individual is not present in "Starbuck's" food preparation facilities and in "Food Avenue" food preparation facilities at time of inspection.

5/20/08

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. "Starbucks" employees are currently only using once busin sink on coffee line to clean and sanitize milk canisters, and other food/ beverage dairy related items. 3 compartment sink is required to properly wash, rinse, sanitize food equipment.
"Food Avenue"
10-02.2 (B) Food equipment and utensils are improperly sanitized. Observed rinse water stagnant with grease present inside 3 compurtornt sink. Water emersion procedure only include wash and sanitizing procedure. (equipment used by "Starbucks, Food Avenue")
10-04.0 Oversized equipment is not properly washed or sanitized. Dishwasher used by "Food Avenue" was observed with large amounts of food and other waste debris along crevices and along services of equipment. Clean before future use of equipment.
19-01.1 Food establishment personnel food safety certified individual is not present in "Starbuck's" food preparation facilities and in "Food Avenue" food preparation facilities. Issued application at time of inspection.

5/3/07

No Critical Violations

8/30/05

No Critical Violations

8/22/05

12-01.5.B (5) Hot water at hand washing sink is not provided.

Alex's Lunch Truck
3600 Castor Av

Retail Food: Mobile Food Vendor
Philadelphia, PA 19124

Inspection Date

9/7/06

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Rite - Aid #0895
3900 Castor Av

Retail Food: General Convenience
Philadelphia, PA 19124

Inspection Date

3/1/07

No Critical Violations

11/30/05

No Critical Violations

Castor Food Market
4260 Castor Av

Retail Food: Grocery Market
Philadelphia, PA 19124490

Inspection Date

10/29/07

No Critical Violations

4/4/07

19-01.1 Food establishment personnel food safety certified individual is not present. Owner has list of providers.

12/26/06

4-01.1 (A) Food/Food service article storage does not provide protection. Food prep table is not protected from splash contamination from the handsink that is located next to each other. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Drain line is leaking under the 3-basin sink, during time of inspection. Management instructed to initiate immediate corrective action.

Thrifty Scott Beverage
4463 Castor Av

Retail Food: General Convenience
Philadelphia, PA 19124

Inspection Date

3/12/08

No Critical Violations

3/7/08

12-01.5.B (5) Hot water at toilet room hand washing sink is not provided.Hot water heater observed not installed completely. Management instructed to initiate immediate corrective action.

9/27/07

No Critical Violations

9/8/06

No Critical Violations

Al-Waha Supermarket
4501 Castor Av

Retail Food: Supermarket
Philadelphia, PA 19124

Inspection Date

5/7/07

No Critical Violations

Family Dollar Store #6054
4501 Castor Av

Retail Food: General Convenience
Philadelphia, PA 19124

Inspection Date

4/21/08

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Family Dollar Store #6054
4501 Castor Av

Retail Food: General Convenience
Philadelphia, PA 19124

Inspection Date

9/27/07

No Critical Violations

8/31/06

No Critical Violations

Jalapeno Joe's
4501 Castor Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

5/5/06

No Critical Violations

Pizza Hut
4501 Castor Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19124

Inspection Date

9/27/07

No Critical Violations

5/7/07

19-01.3 Food establishment personnel food safety certificate is not posted: city certificate required (application issued)

Wawa Food Market #240
4506 Castor Av

Retail Food: General Convenience
Philadelphia, PA 19124

Inspection Date

1/5/08

No Critical Violations

5/14/07

19-01.1 Food establishment personnel food safety certified individual is not present. Valid Servsafe Certificate provided. Must post or provide Valid City Food Safety Certificate.

2/15/06

No Critical Violations

Pat's Cafe
4690 Castor Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19137

Inspection Date

Pat's Cafe *Retail Food: Restaurant, Eat-in*
4690 Castor Av *Philadelphia, PA 19137*

Inspection Date

6/4/07

2-10.2 Ice is not protected from contamination. Ice machine in the bar is in unsanitary condition (mold build-up in the unit), during time of inspection. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Food items is not protected from overhead leakage or condensation in the small refrigerator/food prep unit, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Live roaches are observed in the bar area, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed under and/or behind the food equipments inthe bar, during time ofinspection. Management instructed to initiate immediate corrective action.
8-01.2 (B) Cold water is not provided. No running cold water in the handsink in the kitchen, during time of inspection. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided. No running hot water in the handsink in the kitchen, during time of inspection. Management instructed to initiate immediate corrective action.
8-06.2.3 (B) Adequate storage capacity for refuse is not provided. Adequate grease receptacles are not provided. Management instructed to initiate immediate corrective action.
9-02.3 (B) Employees are smoking in uapproved areas. Cigarette butts are observed in the heating unit in the chimney. (1ST WARNING) Management instructed to initiate immediate corrective action.
9-03.1 (A) Employee personal items are improperly stored. Where stored: Sneakers, black shoes, hair brush and other personal items are stored on the shelves in the bar food prep area, during time of inspection. Management instructed to initiate immediate corrective action.
10-05.1 (B) Warewasher does not maintain proper washing and sanitizing temperatures. Required: 50 P.P.M., the small dishwashing unit actual reading is LESS THAN 10 P.P.M., during time of inspection. Small dishwashing unit use is discontinued until the unit is repaired. The establishment is advised to used the 3-basin sink, wash, rinse and sanitize all food equipments.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Food equipments are not properly washed, rinsed and sanitized in the 3-basin sink in the kitchen, 3rd basin is used to drain the food equipment, during time of inspection. Management instructed to initiate immediate corrective action.

Walt's Circle Tavern *Retail Food: Restaurant, Eat-in*
5818 Castor Av *Philadelphia, PA 19149*

Inspection Date

7/26/07

2-10.2 Ice is not protected from contamination: ice for drinks not kept separate from soda lines and cans stored in ice.
7-01 (B) Fruit fly infestation is present: in basement around uncovered drain and dripping water, and behind bar.
19-04 Food establishment personnel food safety certificate is expired.

6/26/07

2-10.2 Ice is not protected from contamination: ice for drinks not kept separate from soda lines and cans stored in ice.
4-01.1 (A) Food/Food service article storage does not provide protection: no splash protection between 3 basin Sink and hand wash sink.
7-01 (B) Fruit fly infestation is present: in basement around uncovered drain and water on floor.
19-01.1 Food establishment personnel food safety certified individual is not present: no certificate available at time of inspection.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Thunderbird Lanes
5830 Castor Av

Retail Food: Vending Machine
Philadelphia, PA 19149

Inspection Date

7/23/07
No Critical Violations

Buckner, Michelle
5909 Castor Av

Institution: Child, Family Day Care Homes
Philadelphia, PA 19149371

Inspection Date

9/24/07
No Critical Violations

8/3/06
No Critical Violations

Brightside Academy
6000 Castor Av

Institution: Child, Group Day Care Homes
Philadelphia, PA 19149

Inspection Date

9/13/07
No Critical Violations

4/17/06
No Critical Violations

Dollar Magic
6000 Castor Av

Retail Food: General Convenience
Philadelphia, PA 19149320

Inspection Date

1/29/08
No Critical Violations

1/23/07
No Critical Violations

Dollar Magic
6000 Castor Av

Retail Food: General Convenience
Philadelphia, PA 19149320

Inspection Date

1/21/07

2-01.1 (D) Defective food containers are present. Canned food items are damaged on the shelves in the retail area, during time of inspection.
2-01.4 Food is not properly labeled/packaged. Pre-packaged sliced bread or caked is not properly labeled in the reach-in freezer unit, during time of inspection.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Milk, pre-packaged cheese, pre-packaged luchment, boned salted Pollock fillets, pre-packaged hot dogs, pre-packaged boned salted codfish, butter, raw eggs, margarine, egg nog and pre-packaged scrapple. Temperature of the damaged walk-in rerigeration is 66°, during time of inspection. All food products will need to be removed and properly disposed of from sale, during time of inspection. 01/21/2007 12:56 PM
3-02.1 Refrigeration system does not maintain proper temperatures. Walk-in refrigeration with dairy products, pre-packaged luchmeat, raw eggs, frozen concentraed orange juice, pre-packaged shredded cheese, french onion dip, egg nog, pre-packaged hot dogs, butter, margarine, pre-packaged yogurt and pre-packaged Pollock fillets will have to be properly disposed of the temperature inside the refrigeration unit is 66°, during time of inspection. Listed food products will need to be removed and properly disposed from sale, during time of inspection. 01/21/2007 12:57 PM
4-01.1 (A) Food/Food service article storage does not provide protection. Pre-pacaged food items on the shelves are not protected from mice contamination, during time of inspection. Damaged food products will need to be removed from sale, during time of inspection.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed onthe floor in the establishment, during time of inspection.
8-01.2 (C) Hot water is not provided. No running hot water in the emplyee restroom, during time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Drain line is leaking under handsink in the employee restroom.

Four Lads Deli
6033 Castor Av

Retail Food: Grocery Market
Philadelphia, PA 19149

Inspection Date

5/20/08

8-06.1.1 (C) Drain line is in need of repair -- Utensil sink drain line requires repair to prevent backup. Management instructed to initiate immediate corrective action.

4/18/08

8-06.1.1 (D) Soil line is in need of repair -- Floor drain backed up, uncapped lines in the basement.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated -- 3 basin utensil sink used for storage. Free access must be provided at all times for proper sanitization of equipment / utensils
4-01.1 (A) Food/Food service article storage does not provide protection -- Mop hook located over utensil sink does not protect from splash contaminate. Management instructed to initiate immediate corrective action.

6/29/07

9-04 (B) Wiping cloths are used in an unapproved manner. Sanitizing container need for storage of wiping cloths. 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.
4-01.1 (A) Food/Food service article storage does not provide protection. Cardboard box in direct contact with water ice. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present.
9-02.2 (A) Employee hand wash frequency is inadequate. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Four Lads Deli
6033 Castor Av

Retail Food: Grocery Market
Philadelphia, PA 19149

Inspection Date

6/15/06

No Critical Violations

9/8/05

No Critical Violations

8/11/05

3-02.1 Refrigeration system does not maintain proper temperatures. Food prep unit temp. is 55°. Food items relocated to properly working refrigerator. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Food is not protected from cross-contamination between raw and prepared foods. Buckets of water ice is not covered in reach-in freezer unit, salt used for pretzels are not covered in food prep unit, and pretzels on front counter are not covered.
7-01 (D) Roach infestation is present. Live roaches are observed in basement area.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on storage shelves in food prep area.
9-02.3 (B) Employees are smoking in uapproved areas. Cigarette butts are observed on shelf over handsink in food prep area.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping clothes are not stored in sanitizing solution. Management instructed to initiate immediate corrective action.

Castor Pizza
6038 Castor Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19149320

Inspection Date

7/16/07

No Critical Violations

8/2/05

7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed beside small reach-in freezer with ice cream and on dry storage shevles in kitchen area. Management instructed to initiate immediate corrective action.

8/2/05

No Critical Violations

Delicias Criollas Bakery #2
6039 Castor Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19149

Inspection Date

5/20/08

No Critical Violations

4/18/08

7-01 (L) Mouse infestation is present -- Fresh mouse feces observed in bulk food storage area. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures -- Reach-in unit recorded at 53°F in the kitchen. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature -- Approximately 4 dozen shell eggs stored in defective refrigeration unit @ 53°F. <Duration unknown>. Product removed from sale/use.
This inspection has revealed that the establishment is not in satisfactory compliance and that current management practices have allowed unacceptable public health or food safety conditions. Corrective action is required to eliminate these violations. Compliance status will be assessed upon reinspection.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Delicias Criollas Bakery #2 *Retail Food: Restaurant, Eat-in*
6039 Castor Av *Philadelphia, PA 19149*

Inspection Date

6/29/07

19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Foods are left uncovered in refrigerator.
9-04 (B) Wiping cloths are used in an unapproved manner. Sanitizing buckets need to store cleaning cloths. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Droppings are present in storagr and kitchen areas. Droppinds on shelves and behind equipment in the kitchen. Management instructed to initiate immediate corrective action.
11-03.0 Equipment design does not preclude food contamination. Knives stored in crack of equipment.
This inspection has revealed that the establishment is not in satisfactory compliance and that current management practices have allowed unacceptable public health or food safety conditions. Corrective action is required to eliminate these violations. Compliance status will be assessed upon reinspection.

5/5/06

No Critical Violations

Isla Bella Restaurante *Retail Food: Restaurant, Eat-in*
6039 Castor Av *Philadelphia, PA 19149*

Inspection Date

10/18/05

No Critical Violations

Don Pedro Meats and Market *Retail Food: Grocery Market*
6047 Castor Av *Philadelphia, PA 19149*

Inspection Date

7/11/08

7-01 (D) Roach infestation is present, live German roach observed crawling on floor in basement, at time of inspection.

6/17/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Salted, raw beef observed stred at 53°F. Owner stated the meat has been there all day. Product removed from sale/use.
8-06.1.1 (C) Drain line is in need of repair. Yard drain observed clogged. Management instructed to initiate immediate corrective action.
9-01.2.2 Requirements were not followed to prevent disease transmission. Employee observed licking finger then wrapping meat product. Management initiated immediate corrective action.

6/2/07

No Critical Violations

Don Pedro Meats and Market *Retail Food: Grocery Market*
6047 Castor Av *Philadelphia, PA 19149*

Inspection Date

5/31/07

2-01.1 (C) Spoiled food is present. Molded unlabeled bread on the storage shelf in the rear food prep area. Management instructed to initiate immediate corrective action. Molded bread will need to be removed from sale.
2-01.4 Food is not properly labeled/packaged. Frozen pre-packaged chicken or quil, pre-packaged bread and other food items are not labeled, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Several live nymphs and adult roaches are observed throughout the establishment, during time of inspection. Management initiated immediate corrective action, owner called for emergency service, during time of inspection.
8-06.2.3 (A) Refuse is improperly stored. Refuse cardboard waste and other waste items is not contained in the rear and along the side of the establishment. (1ST WARNING) Management instructed to initiate immediate corrective action.
8-06.2.3 (B) Adequate storage capacity for refuse is not provided. Adequate dumpster storage is not provided. Adequate cardboard recyclable storage is not provided. Management instructed to initiate immediate corrective action.
17-0 (B) Exterior premises provide rodent or insect attraction or harborage. Trash and cardboard waste is present in the rear and along the side of the establishment. (1ST WARNING) Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

11/16/06

No Critical Violations

8/2/06

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit, reach in dairy refrigerator at time of inspection 53°.
4-01.1 (A) Food/Food service article storage does not provide protection, splash guard lacking between prep area and handwash sink.
5-01.1 Food is not protected from contamination, olives not covered and scoops not present, food in walk in uncovered.
5-04.2 (A) Approved sneeze guards are not provided as required, at scales on display cases.
7-01 (L) Mouse infestation is present, fresh droppings observed on floor areas.
8-06.1.1 (C) Drain line is in need of repair, cap drain line in basement floor.

Caden Irish Pub *Retail Food: Restaurant, Eat-in*
6053 Castor Av *Philadelphia, PA 1914932(*

Inspection Date

5/14/06

2-10.2 Ice is not protected from contamination. Insanitary beverage cold plate stored in drink ice; ice scoop stored on top of ice machine.
7-01 (L) Mouse infestation is present. Burrows are observed in food prep area. Feces contaminated surfaces are observed in establishment. Management instructed to initiate immediate corrective action.
13-01.1 (A) Floor is not clean.(Mice dropping and debris on food prep area; stage area.)
13-02 (B) Ceiling is not in good repair.(Stained ceiling tiles in food prep area; damaged ceiling in stage and dancer floor area.)

EZ Up Lounge *Retail Food: Restaurant, Eat-in*
6053 Castor Av *Philadelphia, PA 1914932(*

Inspection Date

EZ Up Lounge *Retail Food: Restaurant, Eat-in*
6053 Castor Av *Philadelphia, PA 1914932(*

Inspection Date

2/21/08

No Critical Violations

6/7/07

19-01.1 Food establishment personnel food safety certified individual is not present. Missing certificate from Dept. of Public Health, during time of inspection.
8-06.4.7 A service sink is not provided as required. Other sinks are being used as service sink, during time of inspection.

Xin Xing House *Retail Food: Prepared Food Take-Out*
6057 Castor Av *Philadelphia, PA 1914932(*

Inspection Date

7/26/07

No Critical Violations

5/30/07

2-01.4 Food is not properly labeled/packaged.(Homemade beverages in walk-in and reach-in refrigeration units.)
5-01.1 Food is not protected from contamination. (Food is not protected from cross-contamination between raw and prepared foods in food prep area and in refrigeration units.) Management instructed to initiate immediate corrective action.
19-04 Food establishment personnel food safety certificate is expired.
RENEW FOOD SAFETY CERTIFICATE.

5/14/06

2-01.4 Food is not properly labeled/packaged.(Homemade beverages in walk-in and reach-in refrigeration units.)
5-01.1 Food is not protected from contamination. (Food is not protected from cross-contamination between raw and prepared foods in food prep area and in refrigeration units.) Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. (Wiping cloths not stored in sanitizing solution.) Management instructed to initiate immediate corrective action.

3/15/06

2-01.4 Food is not properly labeled/packaged.(Homemade beverages in walk-in and reach-in refrigeration units.)
5-01.1 Food is not protected from contamination. (Food is not protected from cross-contamination between raw and prepared foods in food prep area and in refrigeration units.) Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. (Wiping cloths not stored in sanitizing solution.) Management instructed to initiate immediate corrective action.

McCurran Tavern *Retail Food: Restaurant, Eat-in*
6058 Castor Av *Philadelphia, PA 1914932(*

Inspection Date

2/1/07

No Critical Violations

Giuseppe Italian Bakery *Retail Food: Prepared Food Take-Out*
6059 Castor Av *Philadelphia, PA 1914932(*

Inspection Date

Giuseppe Italian Bakery *Retail Food: Prepared Food Take-Out*
6059 Castor Av *Philadelphia, PA 19149320*

Inspection Date

1/29/08

No Critical Violations

1/19/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Two dozen of raw eggs temperature is 56°, the ambient temperature is 65° and is stored on the food prep table , during time of inspection. Raw egggs on the prep table will need to be disposed of from use.
7-01 (L) Mouse infestation is present. Live mice are observed by the sanitarian and the empoyee running in the food prep area, during time of inspection. Feces contaminated surfaces are observed on the floor behind and/or under the food equipment, during time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Display refrigerator unit liquid waste is disposed of improperly, it drains into the small container under the unit.

12/21/06

4-01.1 (A) Food/Food service article storage does not provide protection. Food items on the shelves and in the moblie storage shelves are not protected from mice contamination,during time of inspection. Management instructed to initiate immediate corrective action.
5-04.1 (A) Displayed food is not protected from contamination. Covered containers are not provided for the baked food products that are stored on the shelves in the front window area, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the moblie storage shelves and under and/or behind the food equipment in the establishment. Management instructed to initiate immediate corrective action.
8-01.2 (B) Cold water is not provided. No running cold water in the employee restroom, during time of inspection. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided. No running hot water handsink station in the food prep area, during time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Employee hands are not washed before handling ready-to-eat food, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Food equipment is not properly washed, rined and sanitized in the 3-basin sink, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. No sanitizer in the establishment.
12-01.5.B (4) Cold water at hand washing sink is not provided. No running cold water at the handsink in the employee toilet room, during time of inspection. Management instructed to initiate immediate corrective action.
12-01.5.E (4) Toilet room fixtures are not in good repair. Drain line under the handsink is disconnected, during time of inspection. Handsink is not properly installed to the wall in the employee restroom. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. No running hot water at the handsink in the employee toilet room, during time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Owner has list of providers. This is the second year that the owner did not participate with the food safety certification course. Management instructed to initiate immediate corrective action.

Video World *Retail Food: General Convenience*
6060 Castor Av *Philadelphia, PA 19149320*

Inspection Date

Video World
6060 Castor Av

Retail Food: General Convenience
Philadelphia, PA 19149320

Inspection Date

3/30/07

7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed in the onthe shelves and on the floor in the rear storage area, during time of inspection. Management instructed to initiate immediate corrective action.

2/10/07

7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed in the onthe shelves and on the floor in the rear storage area, 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 items on the shelves are not protected from mice contamination in the rear storage area,uring time of inspection. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. In employee toilet room, during time of inspection. Management instructed to initiate immediate corrective action.

8/11/05

No Critical Violations

Castor Getty Mart
6301 Castor Av

Retail Food: General Convenience
Philadelphia, PA 19149

Inspection Date

4/17/08

No Critical Violations

5/8/07

7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the shelves behind counter. Contaminated/damaged foods are observed on the shelves behind the counter area.
4-03.5 Food or food service items are stored in an unapproved room. Beverages are stored in toilet room, during time of inspection. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Bottled beverages is stored next to toilet bowel in the employee restroom. Food product removed from restroom, during time of inspection.
9-02.1 Employee hands are not washed prior to food handling activities. Employee hands are not washed properly, no soap or toilets in the employee restroom, during time of inspection.
17-0 (A) Exterior premises are not clean. Excess refuse is present in the outside area, during time of inspection. Management instructed to initiate immediate corrective action, ticket was issused to establishment.

2/10/07

7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the shelves behind counter. Contaminated/damaged foods are observed on the shelves behind the counter area.
4-03.5 Food or food service items are stored in an unapproved room. Beverages are stored in toilet room, during time of inspection. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Bottled beverages is stored next to toilet bowel in the employee restroom. Food product removed from restroom, during time of inspection.
2-01.1 (B) Adulterated or unwholesome food is present. Mice adulterated pre-packaged candy on the shelves, during time of inspection. Damaged product was removed from sale.
9-02.1 Employee hands are not washed prior to food handling activities. Employee hands are not washed properly, no soap in the employee restroom, during time of inspection.

Castor Getty Mart — *Retail Food: General Convenience*
6301 Castor Av — *Philadelphia, PA*

Inspection Date

8/11/05

2-01.1 (B) Adulterated or unwholesome food is present. Pre-packed food items (Candy)on store shelves and on the front counter are contaminated by a mouse. Food items that was contaminated by the rodent was disguarded. Pre-package (candy) was removed from sale.
4-01.1 (A) Food/Food service article storage does not provide protection. Pre-packed candy and other food items on counter top and storage shelves are not protected from mice contamination, large bottle or jug of water stored in employee restroom on the floor. Contaminated food items where removed from sale.
7-01 (L) Mouse infestation is present. Contaminated/damaged foods are observed on the shelves and front counter area. Management initiated immediate corrective action.

Pullu Corporation — *Retail Food: General Convenience*
6301 Castor Av — *Philadelphia, PA 19149*

Inspection Date

7/21/08

No Critical Violations

Dunkin Donuts — *Retail Food: Restaurant, Eat-in*
6323 Castor Av — *Philadelphia, PA 19149*

Inspection Date

6/17/08

No Critical Violations

7/23/07

No Critical Violations

6/9/06

No Critical Violations

11/29/05

No Critical Violations

8/24/05

5-01.1 Food is not protected from contamination. Boxes of food items in walk-in freezer unit are not properly covered.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed in rear store area near exit door and under storage shelves in rear store area.

Charlies Grocery — *Retail Food: Grocery Market*
6374 Castor Av — *Philadelphia, PA 19149*

Inspection Date

6/6/08

19-01.1 Food establishment personnel food safety certified individual is not present -- Owner provided documentation for course certification on 6/19/08.

4/21/08

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.
5-04.2 (A) Approved sneeze guards are not provided as required -- None provided at deli scale to protect from customer contamination.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Charlies Grocery — *Retail Food: Grocery Market*
6374 Castor Av — *Philadelphia, PA 19149*

Inspection Date

4/17/08

10-01.1 (B) An approved sink for manual washing and sanitization is not provided -- 3 basin sink for sanitizing equipment & utensils is not provided as required. Establishment must immediately cease & desist all food service operations. Management instructed to initiate immediate corrective action.
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.
8-01.2 (A) An adequate supply of hot water is not provided -- 6 gallon water heater is of insufficient size. 40 gallon minimum is required.
5-04.2 (A) Approved sneeze guards are not provided as required -- None provided at deli scale to protect from customer contamination.
7-01 (D) Roach infestation is present -- Live oriental roaches observed in the basement.
4-01.1 (A) Food/Food service article storage does not provide protection -- Splash guard not installed between handsink & bain marie. Management instructed to initiate immediate corrective action.

Tropicana Brazilian Cuisine — *Retail Food: Restaurant, Eat-in*
6394 Castor Av — *Philadelphia, PA 19149*

Inspection Date

1/16/08

5-04.2 (A) Approved sneeze guards are not provided as required (Needed at the front counter scale and at the meat cutting table in the patron's retail area. Management instructed to initiate immediate corrective action.

7/13/06

No Critical Violations

6/5/06

3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit: items stored in warming box at front counter were 119°F.
Note: Temperature on unit was raised by inspector during inspection and contents in box achieved 140°F within several minutes of the adjustment.
8-06.1.1 (C) Drain line is in need of repair: drain line leaks below 3-basin sink.

Welcome To Brazil Inc. — *Retail Food: General Convenience*
6396 Castor Av — *Philadelphia, PA 19149273*

Inspection Date

6/22/08

No Critical Violations

10/19/07

No Critical Violations

1/12/07

No Critical Violations

Papasam — *Retail Food: Restaurant, Eat-in*
6398 Castor Av — *Philadelphia, PA 19149273*

Inspection Date

Papasam
6398 Castor Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19149273

Inspection Date

2/5/08

19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present: live (German) roaches and nymphs observed in basement.
5-01.1 Food is not protected from contamination. Scoops with handle touching food product in the bulk flour. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Leak in basement from the ceiling pots/pans sink. Management instructed to initiate immediate corrective action.

7/13/06

3-02.1 Refrigeration system does not maintain proper temperatures:
-pizza prep unit observed at 50°F
-bain marie unit observed at 50°F.
Note: Items held in these units must be discarded within 4 hours.
7-01 (D) Roach infestation is present: live (German) roaches and nymphs observed in basement.

6/5/06

3-02.1 Refrigeration system does not maintain proper temperatures:
-pizza prep unit observed at 50°F
-top portion of bain marie unit observed at 55°F.
Note: Items held in these units must be discarded within 4 hours.
7-01 (D) Roach infestation is present:
-live (German) roaches observed in bottom portion of refrigerated pizza prep unit
-live (German) roaches and nymphs observed in basement

100% Made in Brazil
6400 Castor Av

Retail Food: Grocery Market
Philadelphia, PA 19149

Inspection Date

8/29/07

No Critical Violations

7/26/07

8-06.1.1 (A) Liquid waste is not disposed of properly. Water drains on o te floor. Management instructed to initiate immediate corrective action.

3/14/06

No Critical Violations

Brazilian Imports
6400 Castor Av

Retail Food: Grocery Market
Philadelphia, PA 19149

Inspection Date

7/21/08

No Critical Violations

6/24/08

No Critical Violations

Duarte Mini Market
6404 Castor Av

Retail Food: Grocery Market
Philadelphia, PA 19149273

Inspection Date

Duarte Mini Market — *Retail Food: Grocery Market*
6404 Castor Av — *Philadelphia, PA 19149273*

Inspection Date

2/11/07

2-01.4 Food is not properly labeled/packaged. Pre-package bread is not properly labeled, 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 items on the shelves are not protected from mice contamination, duringtime of inspection. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Baked food items is not protected from hazardous substances. The establishment was baking and/or preping food items in the basement area where debris from the waste water from the floor drain was located, during time of inspection. Food handling practice immediately discontinued.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the shelves inthe retail area, during time of nspection. Management instructed to initiate immediate corrective action.
9-02.3 (A) Employee observed not following good hygienic personal practices. Used toilet paper is placed in the trashcan, during time of inspection. Management instructed to initiate immediate corrective action.
13-01.1 (A) Floor is not clean. Floor is not clean in the basement, during time of inspection. The basement floor will need to be properly cleaned and sanitized, as a result of the waste water that had backed-up into the establishment from the floor drain. Management instructed to initiate immediate corrective action, properly clean and sanitize in the basement floor.

Mercado Brasil — *Retail Food: Grocery Market*
6404 Castor Av — *Philadelphia, PA 19149273*

Inspection Date

4/21/08

No Critical Violations

Janata Grocery — *Retail Food: Grocery Market*
6406 Castor Av — *Philadelphia, PA 19149273*

Inspection Date

4/22/08

No Critical Violations

2/11/07

2-01.4 Food is not properly labeled/packaged. Pre-packaged food items are not properly labeled, where it is needed, during time of inspection.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the shelves and on the floor under and/or behind the food equipments, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.1 Food equipment needs cleaning. Mice droppings and old used glue traps are on the shelves in the retail area, during time of inspection.

Garden of Earthly Delights — *Retail Food: General Convenience*
6409 Castor Av — *Philadelphia, PA 19149273*

Inspection Date

8/24/05

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

The F.U.N. Center
6411 Castor Av

Institution: Child, Group Day Care Homes
Philadelphia, PA 19149273

Inspection Date

9/25/07

19-01.1 Food establishment personnel food safety certified individual is not present. The Co-Owner of the establishment has the list of providers and application for Phila. Dept. of Public Health. Management instructed to initiate immediate corrective action.

9/12/07

19-01.1 Food establishment personnel food safety certified individual is not present. The Co-Owner of the establishment has the list of providers and application for Phila. Dept. of Public Health. Management instructed to initiate immediate corrective action.

The F.U.N. Day Care Center
6411 Castor Av

Institution: Child, Group Day Care Homes
Philadelphia, PA 19149273

Inspection Date

10/4/07

No Critical Violations

Save A Lot
6412 Castor Av

Retail Food: Supermarket
Philadelphia, PA 19149275

Inspection Date

11/23/07

No Critical Violations

9/19/07

No Critical Violations

3/16/07

2-01.1 (D) Defective food containers are present.(Damaged canned food items on shelves in retail area, during time of inspection.)
2-01.1 (C) Spoiled food is present. Pack of 75/25 ground beef is brown and pack of 93/7 ground beef is discolor in the reach-in refrigeration unit, during time of inspection. Moldy pack SUGERDALE pepperoni in the reach-in refrigeration unit, during time of inspection. Products was removed from sale, during time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. No one is food certified in the establishment, during time of inspection, manager has list of providers and has application for Dept. of Public Health. Management instructed to initiate immediate corrective action.

2/4/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Save A Lot
6412 Castor Av

Retail Food: Supermarket
Philadelphia, PA 19149275

Inspection Date

9/29/06

2-01.1 (B) Adulterated or unwholesome food is present.(Bag of GOYA crackers is eaten by mice, damaged bag is on retail shelf, during time of inspection.) Product will need to be removed from sale.
2-01.1 (D) Defective food containers are present.(Damaged canned food items on shelves in retail area, during time of inspection.)
2-01.1 (C) Spoiled food is present.(Discolor packs of EXTRA LEAN PORK TENDERLOIN, BRATS Bratwurst, 5-packs of MAGLIO Bratwurst and 4-packs of TENDERIZED Beef in long reach-in refrigerator units, during time of inspection.) Products was removed from sale, during time of inspection.
3-02.1 Refrigeration system does not maintain proper temperatures.(Open refrigeration unit in the rear retail area temperature is 49°, during time of inspection.) Food service equipment use will need to be discontinued until it can be repaired.
7-01 (L) Mouse infestation is present. Burrows are observed along the perimeter of the wall in the baked goods section of the establishment, during time of inspection. Feces contaminated surfaces are observed on shelves in retail area and under and/or behind shelves and other food equipments. Mice droppings are observed on the floor in the walk-in refrigeration unit marked (System B5) with pre-packaged meat, during time of inspection.
10-02.1 Food equipment needs cleaning. Mice droppings are on retail shelves throughout the establishment, during time of inspection. Mice droppings on along the perimeter of the floor in the walk-in refrigerator unit marked with (System B5). Build-up of ice in walk-in freezer unit marked with (System A4). Mice droppings are on shelves in rear storage area, during time of inspection. Management instructed to initiate immediate corrective action.

New Ting Wong Restaurant
6413 Castor Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19149

Inspection Date

1/25/08

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

New Ting Wong Restaurant
6413 Castor Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19149

Inspection Date

12/3/07

2-10.2 Ice is not protected from contamination. Employees no not use a scoop. They use a glass or a container for an scoop. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. I observed meats,pork and chicken on prep table out of temperature. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit (Chop pork 66°chicken 66)° Management instructed to initiate immediate corrective action.
3-07.1 (A) Potentially hazardous food is improperly cooled. I observed large pots of food cooling on the floor. Management instructed to initiate immediate corrective action.
3-07.1 (B) Cooling methods do not promote rapid cooling of food. Te establishment need to use a cooling paddle to bring food temperature don quickly. Management instructed to initiate immediate corrective action.
4-03.4 Food is stored beneath unprotected sewer lines or dripping water lines (in the basement area). Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Food stored on the floor in walk-in refrigerators, kitchen,and basement sorage area. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required. The front sce need a sneeze guard. Management instructed to initiate immediate corrective action.
6-01.2 (B) Food utensils and contact surfaces are not cleaned and sanitized. I observed food prep areas , tabled and counters not being sanitized Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present (In the basement area). Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping must be stored in a sanitizing solution. Management instructed to initiate immediate corrective action.
10-04.0 Oversized equipment is not properly washed or sanitized. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The establshment s not familiar withwash rinse and sanitze procedures. Management instructed to initiate immediate corrective action.
11-02.1 Unapproved solder is used for food equipment or utensil construction. The hood has unsealed folds and seams in construction. 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.

New Ting Wong Restaurant *Retail Food: Restaurant, Eat-in*
6413 Castor Av *Philadelphia, PA 19149*

Inspection Date

12/3/07

19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination. Employees no not use a scoop. They use a glass or a container for an scoop. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping must be stored in a sanitizing solution. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present (In the basement area). Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. I observed meats,pork and chicken on prep table out of temperature. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit (Chop pork 66°chicken 66)° Management instructed to initiate immediate corrective action.
3-07.1 (A) Potentially hazardous food is improperly cooled. I observed large pots of food cooling on the floor. Management instructed to initiate immediate corrective action.
3-07.1 (B) Cooling methods do not promote rapid cooling of food. Te establishment need to use a cooling paddle to bring food temperature don quickly. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Food stored on the floor in walk-in refrigerators, kitchen,and basement sorage area. Management instructed to initiate immediate corrective action.
4-03.4 Food is stored beneath unprotected sewer lines or dripping water lines (in the basement area). Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required. The front sce need a sneeze guard. Management instructed to initiate immediate corrective action.
6-01.2 (B) Food utensils and contact surfaces are not cleaned and sanitized. I observed food prep areas , tabled and counters not being sanitized Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The establshment s not familiar withwash rinse and sanitze procedures. Management instructed to initiate immediate corrective action.
10-04.0 Oversized equipment is not properly washed or sanitized. Management instructed to initiate immediate corrective action.
11-02.1 Unapproved solder is used for food equipment or utensil construction. The hood has unsealed folds and seams in construction. Management instructed to initiate immediate corrective action.

Yuan Kee Chinese Restaurant *Retail Food: Restaurant, Eat-in*
6413 Castor Av *Philadelphia, PA 19149*

Inspection Date

8/17/06

No Critical Violations

Bobo's Restaurant *Retail Food: Restaurant, Eat-in*
6424 Castor Av *Philadelphia, PA 19149*

Inspection Date

1/16/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Y and H Restaurant *Retail Food: Restaurant, Eat-in*
6424 Castor Av *Philadelphia, PA 19149*

Inspection Date

1/9/07

7-01 (L) Mouse infestation is present, fresh droppings observed on kitchen floor, food equipment shelf, bar area floor, bsmt water heater area.

Young Kim's Restaurant *Retail Food: Restaurant, Eat-in*
6424 Castor Av *Philadelphia, PA 19149*

Inspection Date

5/10/06

7-01 (L) Mouse infestation is present, fresh droppings observed on kitchen floor, food equipment shelf.

5-01.1 Food is not protected from contamination: uncovered meat in freezer. Management instructed to initiate immediate corrective action.

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit, sandwich unit 53°.

4-01.1 (A) Food/Food service article storage does not provide protection, splash guard between hand wash sink and 3 compartment sink.

Y and H Restaurant *Retail Food: Restaurant, Eat-in*
6426 Castor Av *Philadelphia, PA 19149273*

Inspection Date

3/3/08

No Critical Violations

3/3/08

No Critical Violations

1/2/08

19-01.1 Food establishment personnel food safety certified individual is not present. Lawyer informed the sanitarian that the owner initially failed the English speaking food safety class. The owner is currently enrolled in a Korean speaking food safety class. The class started December 6, 2007 and is scheduled to end January 3, 2008. Owner provided contact information for class instructor: Justin Lee (267) 902- 2328. Owner was issued an application for city certificate. Management instructed to initiate immediate corrective action.

10/29/07

19-01.1 Food establishment personnel food safety certified individual is not present. Owner will began classes on Nov. 13 & 15, 2007, Sanitarian observed the Registration Application from Community College of Philadelphia. Owner and Lawyer has application to apply from Dept. of Public Health. Management instructed to initiate immediate corrective action.

10/15/07

7-01 (L) Mouse infestation is present. Mice droppings are observed under and/or behind the food equipment in the food prep area and in the kitchen area, during time of inspection. Management instructed to initiate immediate corrective action.

19-01.1 Food establishment personnel food safety certified individual is not present. Owner is missing food certification from Dept. of Public Health, Owner and Lawyer has application to apply from Dept. of Public Health. Management instructed to initiate immediate corrective action.

3/16/07

7-01 (D) Roach infestation is present. Live roach are observed in the kitchen area, during time of inspection. Management initiated immediate corrective action.

7-01 (L) Mouse infestation is present. Live mice are observed on the glue trap behind the grill unit in the kitchen, during time of inspection. Dead mouse are observed on the mouse trap in the food prep area,during time of inspection. Management instructed to initiate immediate corrective action.

Y and H Restaurant *Retail Food: Restaurant, Eat-in*
6426 Castor Av *Philadelphia, PA 19149273*

Inspection Date

2/9/07

7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the floor in the front bar area and on the table inthe bar area, during time of inspection. Management instructed to initiate immediate corrective action.
8-02.1 (A) An approved backflow prevention device is not installed. Aproved backflow device is miising at ice machine near front bar area, during time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.2 (A) An approved indirect waste drain connection is not provided. Proper air break is not providedat the drain line at the ice machine near front bar area. Management instructed to initiate immediate corrective action.
8-06.2.2 Grindable food waste is not disposed of properly. No garbage grinder is present in the establishment, during time of inspection. Management instructed to initiate immediate corrective action.

6/9/06

No Critical Violations

100% Made In Brazil *Retail Food: General Convenience*
6429 Castor Av *Philadelphia, PA 19149*

Inspection Date

4/3/07

No Critical Violations

Rite Aid Pharmacy # *Retail Food: General Convenience*
6430 Castor Av *Philadelphia, PA 19149000*

Inspection Date

1/31/08

No Critical Violations

10/12/06

No Critical Violations

Rainbow Market *Retail Food: General Public Establishment*
6433 Castor Av *Philadelphia, PA 19149*

Inspection Date

6/18/08

No Critical Violations

6/4/07

No Critical Violations

3/16/07

8-02.1 (A) An approved backflow prevention device is not installed. Backflow devise is missing at main water meter in the rear of the basement, during time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (G) Floor drains are in need of repair. Floor drain has backup with waste water and dry in the basement near the stairs. Management instructed to initiate immediate corrective action.
8-06.2.3 (B) Adequate storage capacity for refuse is not provided. Adequate dumpster storage is not provided. Adequate recyclable storage for the cardboard and/or paper products is not provided. Management instructed to initiate immediate corrective action.

Pizza Gourmet *Retail Food: Prepared Food Take-Out*
6439 Castor Av *Philadelphia, PA 19149*

Inspection Date

7/21/08

7-01 (D) Roach infestation is present -- Live oriental roach observed in the basement. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities -- Employee handled pizza dough after drinking a beverage without first washing hands. <Food handling practice must be immediately discontinued>
3-02.1 Refrigeration system does not maintain proper temperatures -- Bain marie & pizza prep unit recorded at 51°F & 48°F. Management instructed to initiate immediate corrective action.

8/24/07

No Critical Violations

7/26/07

19-01.1 Food establishment personnel food safety certified individual is not present. Thie establishmentwill require at least two certified safety. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities.I observed employees answering the phone, handle money and cash register and not was hands prior to handling food. Management instructed to initiate immediate corrective action.

5/31/06

No Critical Violations

New Azaad Food *Retail Food: Restaurant, Eat-in*
6443 Castor Av *Philadelphia, PA 19149273*

Inspection Date

1/31/08

2-01.4 Food is not properly labeled/packaged. Food items on the display shelves in the retail area are not properly labeled, where it is needed. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Tong's handle touching food product on the front counter. Cups used as scoops touching food products; food uncovered in refrigerators. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the floor in basement of the establishment, during time of inspection. Burrows are observed.
8-06.1.1 (A) Liquid waste is not disposed of properly. Liquid waste from the refrigerator display unit is disposed of improperly in the basement, during time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Owners hands are not washed frequently. 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 (A) Multi-use utensils are not properly cleaned and sanitized. Food equipment is not properly washed,rinsed and sanitized in the 3-basin sink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. During time of inspection.

New Azaad Food *Retail Food: Restaurant, Eat-in*
6443 Castor Av *Philadelphia, PA 19149273*

Inspection Date

1/21/07

2-01.4 Food is not properly labeled/packaged. Food items on the display shelves in the retail area are not properly labeled, where it is needed. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Food items in the floor mixer are not protected from splash contamination from the handsink, during time of inspection. Food items are the display shelves inthe retail are not protected from mice contamination, during time of inspection. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required. No sneeze guard is provided at the scale at front counter. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the floor in the establishment, during time of inspection. Burrows are observed in the rear storage area in the basement, during time of inspection.
8-06.1.1 (A) Liquid waste is not disposed of properly. Liquid waste from the refrigerator display unit is disposed of improperly in the basement, during time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Drain line is leaking in the 3-basin sink. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Owners hands are not washed properly they are missing handsoap and handtowel at the handsink, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Food equipment is not properly washed,rinsed and sanitized in the 3-basin sink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. During time of inspection.

Picanha Brazillan Grill *Retail Food: Restaurant, Eat-in*
6501 Castor Av *Philadelphia, PA 19149*

Inspection Date

6/17/08

19-01.3 Food establishment personnel food safety certificate is not posted -- Required city certificate is not provided. Servsafe posted. Application issued.
3-01.1 (A) Potentially hazardous food is stored at improper temperature -- Skewered meat stored in refrigerator measuring 58°F. Internal temperature of stored product recorded at 43°F. ORDERS: All product is to be relocated to properly functioning unit immediately. Management initiated immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures -- Refrigerator used to store skewered meats recorded at 58°F. Discontinue use until repaired. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present -- Fresh mouse feces observed behind kitchen equipment & on basement floors.

7/10/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature: meat stored in refrigerator measuring 60°F. Management initiated immediate corrective action.

Picanha Grill *Retail Food: Restaurant, Eat-in*
6501 Castor Av *Philadelphia, PA 19149*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Picanha Grill — *Retail Food: Restaurant, Eat-in*
6501 Castor Av — *Philadelphia, PA 19149*

Inspection Date

3/5/07

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

10/12/06

No Critical Violations

BJ Food Market — *Retail Food: Grocery Market*
6509 Castor Av — *Philadelphia, PA 1914927(*

Inspection Date

2/28/07

2-01.4 Food is not properly labeled/packaged. Several frozen food items in the freezer chest is not properly labeled, during time of inspection. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Pre-packaged food on the shelves are not protected from mice and long flying insect contamination, during time of inspection. Damaged and contaminated food pdroducts will need to be removed from sale.
5-01.1 Food is not protected from contamination. Frozen fish is not covered in the freezer chest, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh mouse droppings observed on food display shelves on the the floor in the establishment, during time of inspection. Burrows are observed behind the freezer chest in the retail area, during time of inspection.
8-06.1.1 (C) Drain line is in need of repair. Drain line at the service sink is not connected to the drain properly in the basement area, during time of inspection.
9-02.3 (B) Employees are smoking in uapproved areas. Several employee and/or patron is observed smoking in the establishment, during time of inspection. Cigarette butts are observed in the establishment. Soiled ashtray is observed in the establishment. Management instructed to initiate immediate corrective action. (TWO TICKETS ISSUSED)
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Food equipment is not properly properly washing, rinsing, and sanitizing the food equipment. Management instructed to initiate immediate corrective action.
13-01.1 (A) Floor is not clean. Floor is not clean under and/or behind the food equipments in the food prep area, retail area and in the basement area.
19-01.1 Food establishment personnel food safety certified individual is not present. No one is certified in the establishment, during time of inspection. Owner has list of providers. Management instructed to initiate immediate corrective action.

5/31/06

7-01 (L) Mouse infestation is present: fresh mouse droppings observed on food display shelves.

5/31/06

7-01 (L) Mouse infestation is present: fresh mouse droppings observed on food display shelves.

3/16/06

7-01 (L) Mouse infestation is present: fresh mouse droppings observed under sinks in rear prep room and on food display shelves.

Bull-Boy Grocery Store — *Retail Food: Grocery Market*
6509 Castor Av — *Philadelphia, PA 1914927(*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Bull-Boy Grocery Store
6509 Castor Av

Retail Food: Grocery Market
Philadelphia, PA 19149276

Inspection Date

6/17/08

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.

5/21/08

8-01.2 (C) Hot water is not provided -- No hot water is provided throughout. Gas service has not been established. Management instructed to initiate immediate corrective action.
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.
8-06.1.1 (C) Drain line is in need of repair -- Mop sink drain line is not connected and drains to the basement floor. Management instructed to initiate immediate corrective action.

Party Dollar Plus
6511 Castor Av

Retail Food: General Convenience
Philadelphia, PA 19149

Inspection Date

5/31/06

No Critical Violations

Eckerd Pharmacy
6515 Castor Av

Retail Food: General Convenience
Philadelphia, PA 19149

Inspection Date

7/26/07

No Critical Violations

4/28/06

No Critical Violations

Paloma
6516 Castor Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19149

Inspection Date

Paloma *Retail Food: Restaurant, Eat-in*
6516 Castor Av *Philadelphia, PA 19149*

Inspection Date

2/26/07

7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the floor in the establishment under and/or behind the food equipment, duing time of inspection. Mice dropping in the shelves in the bar area,during time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Employee hands are not washed at the bar area, no handsink at the bar, during time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. 3-Basin sink is leaking in the kitchen, during time of inspection. Management instructed to initiate immediate corrective action.
9-02.3 (B) Employees are smoking in uapproved areas. Cigarette butts are observed in the establishment, during time of inspection. (WARNING) Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Glasses at the bar are not properly washed, rinsed and sanitized in the 3-basin sink at the bar during time of inspection. Management instructed to initiate immediate corrective action, the cold plate will need to be removed as soon as possible and properly wash, rinse and sanitize the glasses in the 3-basin sink at the front bar.
10-05.1 (B) Warewasher does not maintain proper washing and sanitizing temperatures. Washware unit is not sanitizing, during time of inspection. Management instructed to initiate immediate corrective action, food equipment will have to be washed, rinsed and sanitized in the 3-basin sink, until the proper repairs are made.
11-01.1 (B) Food equipment is improperly operated. 3-Basin sink is used to store the cold plate in the bar area, during time of inspection. Management instructed to initiate immediate corrective action.
13-01.1 (B) Floor is not in good repair. Damaged floor tiles in the kitchen area,during time of inspection. The floor tile is very weak in the kitchen area and proper repairs will need to be made to the floor in the kitchen area. Management instructed to initiate immediate corrective action, properly repair the floor in the kitchen area.
19-01.1 Food establishment personnel food safety certified individual is not present. No certification in the establishment, during time of inspection. Management instructed to initiate immediate corrective action.

North East Deli *Retail Food: Grocery Market*
6518 Castor Av *Philadelphia, PA 1914927(*

Inspection Date

7/26/07

8-06.1.1 (A) Liquid waste is not disposed of properly. (Food equipment liquid waste is disposed of improperly under large fan in basement area.)
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. (Food equipment is not properly cleaned and sanitized in 3-basin sink.) Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized.(No sanitizer.) Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required .A splash guard is needed at the counter sink/ prep area. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Dead roaches observed in deli display case and and along floor in basement. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Mops and broomsare not stored to prevent rodents and insect harborage Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

North East Deli — *Retail Food: Grocery Market*
6518 Castor Av — *Philadelphia, PA 19149270*

Inspection Date

5/14/06

8-06.1.1 (A) Liquid waste is not disposed of properly. (Food equipment liquid waste is disposed of improperly under large fan in basement area.)
8-06.1.1 (C) Drain line is in need of repair.(Condensation line in walk-in refrigerator unit needs repair.)
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. (Food equipment is not properly cleaned and sanitized in 3-basin sink.) Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized.(No sanitizer.) Management instructed to initiate immediate corrective action.

Gold Coast Market — *Retail Food: Grocery Market*
6538 Castor Av — *Philadelphia, PA 19149*

Inspection Date

1/31/08

2-01.4 Food is not properly labeled/packaged. Meats in the freezers, refrigerators and some dry goods n shelves in retail area. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. 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 does not use a sanitizer. Management instructed to initiate immediate corrective action.
10-04.0 Oversized equipment is not properly washed or sanitized. The meat cutter was being wiped with a sponge. 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.

5/31/06

No Critical Violations

3/10/06

7-01 (L) Mouse infestation is present: mouse droppings observed on shelves in rear storage area.

Sam Won Garden — *Retail Food: Restaurant, Eat-in*
6600 Castor Av — *Philadelphia, PA 19149*

Inspection Date

Sam Won Garden *Retail Food: Restaurant, Eat-in*
6600 Castor Av *Philadelphia, PA 19149*

Inspection Date

1/31/08

2-01.1 (B) Adulterated or unwholesome food is present. Bulk bags of flour, and wheat found with nawed openings. Management instructed to initiate immediate corrective action.
2-01.1 (D) Defective food containers are present. Round barrels with ill fitted lids are used for storage of food product in the basement and food prep area. Dented cans observed in the basement area. Management instructed to initiate immediate corrective action.
2-01.4 Food is not properly labeled/packaged. Bulk food containers are not labeled in english. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination (scoop with handle touching patron's ice). Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Boiled eggs in bain marie 52 degrees; vegetables, raw chix 51 degrees.

Management instructed to initiate immediate corrective action.
3-07.1 (A) Potentially hazardous food is improperly cooled. Deep pots of sauces, chicken stock, and food are not cooled in shallow pans or with an ice paddle. Management instructed to initiate immediate corrective action.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Cooked fish stew 100 degrees . Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Cob webs in bin containers with ill fitted lides. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Meats on floor of walk-in contaminated by liquid leaking from condensor.
7-01 (D) Roach infestation is present. Large german roaches evident in the basement area and on glue traps.
7-01 (L) Mouse infestation is present. Mouse dropings noted along edges in basement and in closet and barrier walls. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Lliquid in walk-in freezer, water leak behind walk-in from drainage of walk-in. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities(in the sushi bar area). 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 sanitizing solution. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. The certified person was not at site during the time of inspection. Management instructed to initiate immediate corrective action.

10/31/06

No Critical Violations

10/12/06

7-01 (A) Fly infestation is present. Management instructed to initiate immediate corrective action.

Cafe Albania *Retail Food: Restaurant, Eat-in*
6609 Castor Av *Philadelphia, PA 19149*

Inspection Date

Cafe Albania *Retail Food: Restaurant, Eat-in*
6609 Castor Av *Philadelphia, PA 19149*

Inspection Date

6/29/07

5-01.1 Food is not protected from contamination. Uncovered sugar stored in a box and uncovered cup of ground coffee is stored in the lower cabinets in the food prep area, during time of inspection.
9-02.3 (B) Employees are smoking in uapproved areas. Several soiled ashtrays with cigarettes is observed on the dining tables in the lounge area, during time of inspection. Management instructed to initiate immediate corrective action, no smoking is to take place inside the establishment, the smoking ban is active. (TICKET ISSUED)
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths in the food prep area not clean, during time of inspection. Wiping cloths are not stored in sanitizing solution in the food prep area, during time of inspection. Management instructed to initiate immediate corrective action.

10/3/05

No Critical Violations

China City Reataurant *Retail Food: Restaurant, Eat-in*
6612 Castor Av *Philadelphia, PA 19149000*

Inspection Date

7/21/08

8-06.1.1 (C) Drain line is in need of repair -- Backed up floor drain in the basement. Standing grease & waste water on basement floor. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present -- Fresh mouse feces observed on bulk food storage shelf (kitchen), basement floor perimters, food storage shelves. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination -- Bagged onions stored directly on the floor in the kitchen. Uncovered foods stored in the walk-in unit. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present -- Numerous live flies observed 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 -- Raw product (beef, pork) stored over prepared sauces in the walk-in unit.

7/27/07

9-02.2 (A) Employee hand wash frequency is inadequate.
9-04 (B) Wiping cloths are used in an unapproved manner. Cloths need to be stored in a sanitizing solution. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse droppings noted in food prep area along edges of floor;on shelves in storahe area; along steps leading to basement and throught basement area. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The pots sink is used to clean vegetables and meats. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Grease trap in basement over flowed to basement floor. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

1/24/06

No Critical Violations

Bica Restaurant *Retail Food: Restaurant, Eat-in*
6618 Castor Av *Philadelphia, PA 19149*

Inspection Date

Bica Restaurant *Retail Food: Restaurant, Eat-in*
6618 Castor Av *Philadelphia, PA 19149*

Inspection Date

6/19/08

2-10.2 Ice is not protected from contamination. Ice scoops observed stored in ice machines and in ice container at bar. Management initiated immediate corrective action. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Plates and bowls observed stored face-up. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Food items are not protected from leaking condenser in walk-in refrigeration unit. Multiple food items observed stored uncovered in kitchen a basement prep area reach-in refrigeration units. Management initiated immediate corrective action. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Drain pipe observed leaking on prep table in basement prep area. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Two basin sink in improperly operated. Pot observe washed in one sink then stored in the other. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Certified person is not present, during time of inspection. Management instructed to initiate immediate corrective action.

5/24/07

No Critical Violations

4/18/07

2-10.2 Ice is not protected from contamination. Insanitary beverage cold plate stored in drink ice in the ice bins at the bars areas, where it is needed. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Cold food items in the refrigeration/food prep unit temperature is 50°, during time of inspection. All cold food items in the food prep/small refrigertor unit will need to be removed from use.
3-02.1 Refrigeration system does not maintain proper temperatures. Small refrigeration/food prep unit is not working properly, temperature in the refrigeration unit is 50°, during time of inspection. Management initiated immediate corrective action.
5-01.1 Food is not protected from contamination. Grease in the fryer units is stored uncovered in the food prep area, during time of inspection. Food items is not protected from overhead leakage or condensation in the single door reach-in refrigeration unit in the kitchen, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Live fruit flies are observed in the establishment, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the floor under and/or behind food equipment in the food prep area, during time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Employee hands are not washed properly, missing soap and handtowels at the handsinks, 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 person is not present, during time of inspection. Management instructed to initiate immediate corrective action.

Cafe Restaurant Tio Pepe *Retail Food: Restaurant, Eat-in*
6618 Castor Av *Philadelphia, PA 19149*

Inspection Date

11/2/06

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Cafe Restaurant Tio Pepe
6618 Castor Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19149

Inspection Date

9/19/05

No Critical Violations

8/15/05

No Critical Violations

Oh Bok Supermarket
6619 Castor Av

Retail Food: Grocery Market
Philadelphia, PA 19149212

Inspection Date

4/22/08

No Critical Violations

3/12/07

No Critical Violations

11/21/06

No Critical Violations

10/17/06

2-01.4 Food is not properly labeled/packaged. Pre-packaged salted/smoked cod fish, vegetables, beef and other food items is not properly labeled in the reach-in refrigeration units, during time of inspection. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Several boxes of tofu is stored on the floor in the retail area, abient temperature is 68°, during time of inspection. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Several raw meats is stored to top of box without being stored in a container and the raw meat is also uncovered while stored inthe walk-in freezer unit, during time of inspection.
8-06.1.1 (C) Drain line is in need of repair. 3-Basin sink is leaking in the kitchen area, during time of inspection.

8/14/06

No Critical Violations

7/31/06

2-01.1 (B) Adulterated or unwholesome food is present.(A bag of food item was contaminated in 3-door cabinet in kitchen area.) The bag of food items in the 3-door cabinet will need to be removed from use.
2-01.4 Food is not properly labeled/packaged.(Food items in large reach-in refrigerators and on shelves in retail area are not properly labeled.) Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. (Live flies are observed in establishment.) Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed in 3-door cabinet in kitchen area.) Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Oh Bok Supermarket *Retail Food: Grocery Market*
6619 Castor Av *Philadelphia, PA 19149212*

Inspection Date

7/17/06

2-01.1 (A) Food is not from an approved source: ethnic pre-packaged food from neighborhood resident. Management instructed to initiate immediate corrective action(Discontinue sells of food).
2-01.4 Food is not properly labeled/packaged.(Food items on table in front of establishment andfood items in refrigeration units.) Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit.(Cold food items in no door reach-in refrigerator unit temperature is 53°, during time of inspection.) Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. (Food items relocated to properly working refrigerator, several reach-in refrigeration units temperature is 53-55°, during time of inspection.) Food service equipment use discontinued until repaired.
5-01.1 Food is not protected from contamination. (Food items in food prep area is not protected from contamination from flies during time of inspection.) Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. (Live flies are observed in establishment.) Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present.(Roach egg on floor near rear exit door.) Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed in food prep area and basement area.) Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided.(No hot water at 3-basin sink in food prep area.) Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair.(3-Basin sink is leaking in food prep area.) Management instructed to initiate immediate corrective action.

3/15/06

2-01.1 (A) Food is not from an approved source: ethnic pre-packaged food from neighborhood resident. Management instructed to initiate immediate corrective action(Discontinue sells of food).
2-01.1 (C) Spoiled food is present.(OSCAR MAYER Lunchables discolored food items in package; OSCAR MAYER Turkey Lunchmeat discolor in package.) Product removed from use.
2-01.4 Food is not properly labeled/packaged.(Food items on table in front of establishment; food items in refrigeration units.) Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. (Food items relocated to properly working refrigerator, reach-in refrigeration units temp. 61°.) Food service equipment use discontinued until repaired.
8-01.2 (C) Hot water is not provided.(At 3-basin sink.) Management instructed to initiate immediate corrective action.

Oh Bok Supermarket *Retail Food: Grocery Market*
6619 Castor Av *Philadelphia, PA 19149*

Inspection Date

1/20/06

2-01.1 (A) Food is not from an approved source: ethnic pre-packaged food from neighborhood resident. Management instructed to initiate immediate corrective action(Discontinue sells of food).
2-01.1 (C) Spoiled food is present: freezer damaged food items in walk-in freezer unit. Product removed from use.
2-01.4 Food is not properly labeled/packaged: on table in front of establishment. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination: uncovered self service items in rear of retail floor; food items in walk-in refrigerator unit not covered. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present: several feces observed on basement floor and pallets. Management instructed to initiate immediate corrective action.
8-01.4 Non-potable water is in contact with food or food service articles.Dirty mop water is disposed of in 3 basin sink and mop left in 3-basin sink. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Mop water is disposed of improperly, mop water disposed in 3-basin sink; waste water is stored in large bowel under catch basin in front basement area.
8-06.1.1 (C) Drain Line is in need of repair: handsink and 3 compartment sink in rear kitchen.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Food equipment and other utensils are not properly cleaned and sanitized in 3-basin.
19-01.1 Food establishment personnel food safety certified individual is not present: employee

11/18/05

2-01.1 (A) Food is not from an approved source: ethnic pre-packaged food from neighborhood resident. Management instructed to initiate immediate corrective action(Discontinue sells of food).
5-04.1 (A) Displayed food is not protected from contamination: smoked swordfish left open in reach-in refrigerator in rear of establishment.
5-01.1 Food is not protected from contamination: uncovered self service items in rear of retail floor Management instructed to initiate immediate corrective action.
2-01.1 (C) Spoiled food is present: freezer damaged food items in walk-in freezer unit. Product removed from use.
2-01.4 Food is not properly labeled/packaged: on table in front of establishment. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Mop water is disposed of improperly, mop water disposed in 3-basin sink; waste water is stored in large bowel under catch basin in front basement area.
7-01 (L) Mouse infestation is present: several feces observed on basement floor and pallets. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain Line is in need of repair: handsink and 3 compartment sink in rear kitchen.

Ham Heung Noodle Place *Retail Food: Restaurant, Eat-in*
6620 Castor Av *Philadelphia, PA 19149*

Inspection Date

3/7/06

No Critical Violations

La Cene Royale *Retail Food: Restaurant, Eat-in*
6620 Castor Av *Philadelphia, PA 19149*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

La Cene Royale
6620 Castor Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19149

Inspection Date

8/11/06

No Critical Violations

8/10/06

3-02.1 Refrigeration system does not maintain proper temperatures: walkin boxes must be running at proper temperatures prior to license approval.

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99 Cents & Up Special Store
6623 Castor Av

Retail Food: General Convenience
Philadelphia, PA 19149

Inspection Date

6/23/08

No Critical Violations

7/27/07

No Critical Violations

3/7/06

No Critical Violations

Dong Xing Company, LTD.
6631 Castor Av

Retail Food: General Convenience
Philadelphia, PA 19149

Inspection Date

6/23/08

No Critical Violations

12/19/07

No Critical Violations

12/3/07

8-06.1.1 (A) Liquid waste is not disposed of properly, sump pump backing up.

11/19/07

8-06.1.1 (A) Liquid waste is not disposed of properly, sump pump backing up.

Weiss Bakery
6635 Castor Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19149

Inspection Date

Weiss Bakery *Retail Food: Prepared Food Take-Out*
6635 Castor Av *Philadelphia, PA 19149*

Inspection Date

6/26/08

8-01.2 (C) Hot water is not provided. Hot water observed at 79.8°F at all service sinks including handsink in employee restroom. Management instructed to initiate immediate corrective action.
5-01.2 Unnecessary bare hand contact of ready to eat food is observed. Observed employees handling ready-to eat baked goods at front serving counter with gloves.
7-01 (L) Mouse infestation is present. Mouse feces observed in basement and along walls and corners of 1st floor kichen area. Food service operation immediately discontinued. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed properly prior to food handling activities due to lack of hot water present throughout establishment.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Trays used to store baked goods (some containing chocolate and cheese) located on in display case are stored without sanitary liners are not washed, rinsed, and sanitized before use.
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.

6/19/08

4-01.1 (A) Food/Food service article storage does not provide protection. Barery boxes observed stored with dead mouse and mouse droppings in and around them. Management instructed to initiate immediate corrective action. Ala Dua (person in charge at time of inspection) stated that the boxes would bethrown away in the morning.
7-01 (D) Roach infestation is present. Live anddead oriental cockroaches observed in kithen and cellar. Management instructed to initiate immediate corrective action. Employee stated that they no longer had a pest control company.

ELIMINATE ROACH INFESTATION IMMEDIATELY.
7-01 (L) Mouse infestation is present. Mouse droppings observed on counters, racks, on floors through-out store and in boxes used to serve food items to customers. Ead mouse observed on single service box storage shelf.
Food service operation immediately discontinued.

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

3/7/07

No Critical Violations

2/1/07

7-01 (L) Mouse infestation is present: mouse droppings observed behind equipment in kitchen area. Management instructed to initiate immediate corrective action.

Little Brazil *Retail Food: General Convenience*
6637 Castor Av *Philadelphia, PA 19149*

Inspection Date

4/22/08

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Little Brazil
6637 Castor Av

Retail Food: General Convenience
Philadelphia, PA 19149

Inspection Date

1/23/07

5-01.1 Food is not protected from contamination, prepackaged food stored in toilet room.
8-01.2 (C) Hot water is not provided.
12-01.5.B (5) Hot water at hand washing sink is not provided.
8-06.1.1 (C) Drain line is in need of repair, at floor level in basement.

Top Quality Pizza
6639 Castor Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19149

Inspection Date

8/1/07

No Critical Violations

7/30/07

19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present.
9-02.1 Employee hands are not washed prior to food handling activities.I observed employees preping food ,then leaving area and returning without washing hands. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. I observed fresh mouse droppings on and sink, prep table near small mixer, pizza pans, under counter where flour is stored along entire edgesof the estblishment. Live mouse on glue trap. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. The establishment is not usingasanitizer. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner.Cloths are not storedinasanitizing solution. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated.3 bay sink is not propery set up to clean/sanitize. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Cacth basin pipe broken Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Water drain to floor near hotwater heater. Management instructed to initiate immediate corrective action.

1/23/06

No Critical Violations

Castor Bar & Grill
6641 Castor Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19149

Inspection Date

6/11/08

No Critical Violations

3/27/08

5-03.2 (B) Hazardous chemicals are not properly used, rodenticide bait block on floor of basement.
7-01 (L) Mouse infestation is present. fresh mice feces observed on kitchen floor. Management instructed to initiate immediate corrective action.

Castor Bar & Grill *Retail Food: Restaurant, Eat-in*
6641 Castor Av *Philadelphia, PA 19149*

Inspection Date

1/15/08

7-01 (L) Mouse infestation is present. Mice feces, noted in cornor of pool table area, and basement 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 sanitizing solution. Management instructed to initiate immediate corrective action.
2-01.1 (B) Adulterated or unwholesome food is present. Bulk juice in a box wet, dirty,stained and falling apart (in walk-in box). Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination. Ice scoop handle, and plastic tubes are not seprated from the ice patron's ice. Management instructed to initiate immediate corrective action.

3/16/06

No Critical Violations

Yet Go Oul Restaurant *Retail Food: Restaurant, Eat-in*
6649 Castor Av *Philadelphia, PA 19149*

Inspection Date

1/17/08

2-10.2 Ice is not protected from contamination. Beer bottles, and scoop stored touching patron's ice. Management instructed to initiate immediate corrective action.
2-01.1 (D) Defective food containers are present. Uncooked Shrimp, squid,stored in #10 uncovered. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Food items are not stored off of floor and under counter area from mice droppings. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces noted around edges of kitchen, under equipment, in the basement behind walls and closet doors. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Grinder's drain is disconnected and notworking. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner (must be stored in 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.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The establishment is not familiar with wash/rine/sanitize procedure. Management instructed to initiate immediate corrective action.

1/4/07

No Critical Violations

Gossen Restaurant *Retail Food: Restaurant, Eat-in*
6651 Castor Av *Philadelphia, PA 19149*

Inspection Date

10/26/05

No Critical Violations

Kimesha McDowell *Retail Food: Vending Machine*
6709 Castor Av *Philadelphia, PA 19149*

Inspection Date

Kimesha McDowell *Retail Food: Vending Machine*
6709 Castor Av *Philadelphia, PA 19149*

Inspection Date

9/27/06

No Critical Violations

Girassol Food Market *Retail Food: Grocery Market*
6711 Castor Av *Philadelphia, PA 19149*

Inspection Date

5/28/08

7-01 (L) Mouse infestation is present -- Fresh mouse feces observed on rear storage shelves. Live mouse observed running out of the prep area through wall opening into utility closet. Management instructed to initiate immediate corrective action.
19-01.3 Food establishment personnel food safety certificate is not posted -- City issued certificate is not provided as required.
4-01.1 (A) Food/Food service article storage does not provide protection -- Dried sausages hanging under utensil drying rack over utensil sink. Splash guard not provided between 3-basin utensil sink & handsink
8-01.2 (A) An adequate supply of hot water is not provided -- Water heaters provided (19 gal + 8 gall) are insufficient in size. A minimum 40 gallon water heater is required.

4/22/08

7-01 (L) Mouse infestation is present -- Fresh mouse feces observed on rear storage shelves. Management instructed to initiate immediate corrective action.
19-01.3 Food establishment personnel food safety certificate is not posted -- City issued certificate is not provided as required.

3/7/06

No Critical Violations

2/9/06

5-01.1 Food is not protected from contamination: small box of uncovered breads/pastries on front counter.
8-06.1.1 (C) Drain line is in need of repair: slow leak at drain line to large 3-basin sink.

8/30/05

No Critical Violations

King Laundromat *Retail Food: Vending Machine*
6712 Castor Av *Philadelphia, PA 19149*

Inspection Date

2/5/08

No Critical Violations

Obimak Enterprise *Retail Food: General Convenience*
6723 Castor Av *Philadelphia, PA 19149*

Inspection Date

5/27/08

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Obimak Enterprise
6723 Castor Av

Retail Food: General Convenience
Philadelphia, PA 19149

Inspection Date

4/22/08

3-02.1 Refrigeration system does not maintain proper temperatures -- 3 door reach-in beverage unit recorded at 55°F.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit -- Approximately 12 gallons of milk, 4 dozen eggs stored in defective refrigeration unit. Product removed from sale/use.

10/30/06

No Critical Violations

Manila Bay
6724 Castor Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19149210

Inspection Date

6/29/07

No Critical Violations

2/10/07

7-01 (L) Mouse infestation is present. Dead body are observed on mouse trap in kitchen.
8-06.1.1 (C) Drain line is in need of repair. Drain line under the 3-basin sink is leaking, during time of inspection.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths are not stored in sanitizing solution in the food prep area,during time of inspection.
10-05.1 (B) Warewasher does not maintain proper washing and sanitizing temperatures. Final rinse high temperature is 140° in the washware unit in the kitchen. Food service equipment use discontinued until repaired, food equipment will have to be washed, rinsed and sanitized in the 3-basin sink, until the washware unit is properly repaired.

Chae Chung Natural Herb
6727 Castor Av

Retail Food: General Convenience
Philadelphia, PA 19149

Inspection Date

11/29/07

No Critical Violations

3/28/06

8-01.2 (C) Hot water is not provided: water heater is broken.

Delgados Deli
6730 Castor Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19149210

Inspection Date

2/29/08

No Critical Violations

4/4/07

13-02 (D) Walls are not in good repair. Damaged walls in the utility closet, during time of inspection. Room in the rear of the basement has a leak from behind the wall near the heater unit and trap street to cellar door.
19-01.1 Food establishment personnel food safety certified individual is not present. Owner has list of providers and application from City of Phila. Dept. of Public Health. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Three In One
6731 Castor Av

Retail Food: General Convenience
Philadelphia, PA 19149

Inspection Date

2/5/08

No Critical Violations

9/27/06

No Critical Violations

Color Cafe Restaurant
6734 Castor Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19149

Inspection Date

1/4/08

2-10.2 Ice is not protected from contamination. Metal cup used as ice soop touching the ice. Management instructed to initiate immediate corrective action.
3-07.1 (A) Potentially hazardous food is improperly cooled. Deep pots of chicken, and sauces improperly cooled down. I encouraged the use of a ice paddle. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Baine maria 45° . Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature.Macroni salad 44.5° mix vegetabes 45° (on top of baine maria). Management instructed to initiate immediate corrective action.
4-02.1 Raw or unwashed food is not stored below ready-to-eat food (in refrigerator). Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Food uncovered in the refrigerators,spoons stored in water for rice maker. Management instructed to initiate immediate corrective action.
6-01.2 (B) Food utensils and contact surfaces are not cleaned and sanitized. The establihment does not use a sanitizer. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mice dropping on cornors of basement steps, and wall holes noted in the basement. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair (in the basement middle room area) drain pipe leaks. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Liquid waste noted on basement floor in the front and in the back areas of the establishment. Catch sink leaks behind the wall . 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 precedures. 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.

9/27/06

No Critical Violations

7/27/06

No Critical Violations

11/2/05

No Critical Violations

9/21/05

8-06.1.1 (A) Liquid waste is not disposed of properly: a container of stagnant water in the basement and used frying oil is not collected from a recycler.Management must obtain collection services from an used oil recycler.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Movies Unlimited
6736 Castor Av

Retail Food: General Convenience
Philadelphia, PA 19149

Inspection Date

10/28/05

No Critical Violations

Gun Woo Chinese Herb
6806 Castor Av

Retail Food: Grocery Market
Philadelphia, PA 19149

Inspection Date

6/11/07

No Critical Violations

11/18/05

No Critical Violations

Wawa Food Market #183
6935 Castor Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19149000

Inspection Date

1/17/08

5-04.2 (A) Approved sneeze guards are not provided as required. Front deli station ,with scale, need protective shield. 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 sanitizing solution. Management instructed to initiate immediate corrective action.

11/15/06

4-01.1 (A) Food/Food service article storage does not provide protection. Steam table is not protected from splash contamination from the handsink in the food prep area, during time of inspection.

8/17/06

7-01 (A) Fly infestation is present. (Live flies are observed in rear storage area and in trash storage room.) Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. (Live fruit flies are observed in trash storage room.) Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly.(Liquid waste from trash is on floor in trash storage room.) Management instructed to initiate immediate corrective action.

Alex Petroleum
7001 Castor Av

Retail Food: General Convenience
Philadelphia, PA 19149171

Inspection Date

3/13/08

No Critical Violations

B/P Gas
7001 Castor Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19149171

Inspection Date

7/12/07

No Critical Violations

6/12/07

7-01 (A) Fly infestation is present. Live flies are observed in establishment. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Live mouse observed in walk in box. Management instructed to initiate immediate corrective action.

B/P Gas *Retail Food: Prepared Food Take-Out*
7001 Castor Av *Philadelphia, PA 19149171*

Inspection Date

9/8/05

4-01.1 (A) Food/Food service article storage does not provide protection. Boxed food items in lower cabinet in retail area are not protected from mice contamination. Management instructed to initiate immediate corrective action.
7-01 (K) Rat infestation is present. Hair, dead body parts are observed in rear outside area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed in lower cabinets in retail area. Management instructed to initiate immediate corrective action.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided. Sink is not 3 compartment for cleaning food(hot dogs) equipment. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Live flies are observed in establishment. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination. Handling utensil handle in contact with ice in ice maker. Management instructed to initiate immediate corrective action.

Myung Ga Tofu & B.B.Q. Restaurant *Retail Food: Restaurant, Eat-in*
7030 Castor Av *Philadelphia, PA 19149000*

Inspection Date

8/6/07

No Critical Violations

6/6/07

No Critical Violations

5/16/07

7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the floor under and/or behind the food equipments in the kitchen and dining area, during time of inspection. Management instructed to initiate immediate corrective action.

5/16/07

19-01.1 Food establishment personnel food safety certified individual is not present. Missing city certificate during time of inspection, owner has application. Management instructed to initiate immediate corrective action.

3/13/07

19-01.1 Food establishment personnel food safety certified individual is not present. Missing city certificate during time of inspection, owner has application. Management instructed to initiate immediate corrective action.

12/15/06

No Critical Violations

11/27/06

3-02.1 Refrigeration system does not maintain proper temperatures. Food items will need to be relocated to properly working refrigerator unit. Walk-in refrigerator unit temperature is 52°, during time of inspection. Food items that is refrigerated in this unit will need to meet cooling requirements.
4-01.1 (A) Food/Food service article storage does not provide protection. Food items not protected from splash contamination in the food prep sink near the food prep table across from the stove units in the kitchen area. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair.(Handsink between prep table and small refrigeration unit is leaking in kitchen, during time of inspection.) Management instructed to initiate immediate corrective action.

Myung Ga Tofu & B.B.Q. Restaurant *Retail Food: Restaurant, Eat-in*
7030 Castor Av *Philadelphia, PA 19149000*

Inspection Date

10/30/06

No Critical Violations

10/16/06

4-01.1 (A) Food/Food service article storage does not provide protection. Food not protected from splash contamination from the handsink at the food prep table across from the stove units in the kitchen area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present.(Feces observed on perimeter of floor in rear food prep area, in hallway leading to rear exit door and in dining area.) Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair.(Handsink between prep table and small refrigeration unit is leaking in kitchen, during time of inspection.) Management instructed to initiate immediate corrective action.

10/13/06

No Critical Violations

9/30/06

No Critical Violations

9/27/06

No Critical Violations

9/22/06

No Critical Violations

9/20/06

7-01 (L) Mouse infestation is present.(Feces observed on perimeter of floor in rear food prep area, in hallway leading to rear exit door and in dining area.) Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. (Dirty mop water is disposed of improperly in rear storage area.) Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair.(Handsink is leaking in kitchen. 3-Basin sink is leaking in rear food prep area.) Management instructed to initiate immediate corrective action.

9/12/06

7-01 (L) Mouse infestation is present.(Feces observed on shelves and on floor perimeters throughout the establishment.) Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. (Food items are not protected from mice contamination on shelves in food prep area.) Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. (Dirty mop water is disposed of improperly in rear storage area.) Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair.(Handsink is leaking in kitchen. 3-Basin sink is leaking in rear food prep area.) Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. (Food equipment is not properly washed, rinsed and sanitized in 3-basin sink, during time of inspection.) Management instructed to initiate immediate corrective action.

4/28/06

7-01 (L) Mouse infestation is present: feces observed on equipment and floor perimeters throughout the establishment. Management instructed to initiate immediate corrective action.

12/20/05

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Waba Restaurant
7030 Castor Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19149000

Inspection Date

9/27/07

No Critical Violations

Cafe Degli Amici
7037 Castor Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19149

Inspection Date

6/22/08

8-06.1.1 (A) Liquid waste is not disposed of properly. Bucket of dirty water observed stored in game room and a container of drainage water observed stored under ware wash sink. Management instructed to initiate immediate corrective action.
9-02.3 (B) Employees are smoking in uapproved areas. Employee observed smoking, in dining area during time of inspection. Management instructed to initiate immediate corrective action.

Code Violati0n issued #1017182-5

2/15/07

No Critical Violations

11/15/06

9-02.3 (A) Employee observed not following good hygienic personal practices. Used toilet paper is disposal in trash can in employee restroom.
9-02.3 (B) Employees are smoking in uapproved areas. Employee and Owner is observed smoking, in dining area during time of inspection. Management instructed to initiate immediate corrective action. The owner would like to apply for an variance,during tme of inspection.

Holy Land Grocery & Meat Market
7047 Castor Av

Retail Food: Grocery Market
Philadelphia, PA 19149

Inspection Date

6/19/07

No Critical Violations

Learning and Caring Center
7053 Castor Av

Institution: Child, Child Care Centers
Philadelphia, PA 19149

Inspection Date

11/15/07

No Critical Violations

11/15/07

10-01.1 (B) An approved sink for manual washing and sanitization is not provided. Management instructed to initiate immediate corrective action.

9/20/06

No Critical Violations

8/17/05

4-01.1 (A) Food/Food service article storage does not provide protection, splash guard lacking between hand wash sink portion of 2 comprtment sink from portion of utensil cleaning sink.

African Cultural Alliance of North Amer
7063 Castor Av

Institution: After School Program
Philadelphia, PA 19149

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

African Cultural Alliance of North Amer
7063 Castor Av

Institution: After School Program
Philadelphia, PA 19149

Inspection Date

3/3/08

No Critical Violations

3/3/08

No Critical Violations

10/16/07

7-01 (D) Roach infestation is present, live roaches in cabinets.
19-01.1 Food establishment personnel food safety certified individual is not present.
5-01.1 Food is not protected from contamination, cannned goods stored in 2nd toilet room.

Don Giovanni's Restaurant
7100 Castor Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19149110

Inspection Date

1/18/08

2-10.2 Ice is not protected from contamination. Scoop handles , cups used as scoops etc contaminating product. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature.(tuna fish salad,cheese,etc temperature is 56° which was stored in small refrigerator/food prep ara). Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Fryer oil dark and contaminate; large can opener dirty and crusted with debris. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. The sanitarian observed employee engaging in variest duties touching money, trash and returning to food prep without washing hands. 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.(Manager has list of providers.)

7/28/06

3-01.1 (A) Potentially hazardous food is stored at improper temperature.(Ham, cheese and other lunchmeats temperature is 84° and tuna fish salad temperature is 80° which was stored in small refrigerator/food prep table ambient temperature is 110° in main kitchen area, during time of inspection.) Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures.(Several 3-door refrigerator/food prep unit temperature is 64° inside the unit during time of inspection.) Lunchmeats, cheese and tuna salad was removed from use, during time of inspection. Management instructed to initiate immediate corrective action, manager called for the refrigeration units to be serviced, during time of inspection.
7-01 (B) Fruit fly infestation is present. (Live fruit flies are observed in rear dining area near bar and in rear storage area near ice machine.) Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Don Giovanni's Restaurant *Retail Food: Restaurant, Eat-in*
7100 Castor Av *Philadelphia, PA 19149110*

Inspection Date

6/27/06

3-01.1 (A) Potentially hazardous food is stored at improper temperature.(Two large bags of raw bacon stored on prep table ambient temperature is 106° in main kitchen area, during time of inspection. Temperature of deli meat stored in food prep/refrigerator unit is ham 68°, turkey 68° and cheese 72° ambient temeperature in food prep area is 106°, during time of inspection.) Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures.(3-Door refrigerator unit temperature is 60° inside the unit during time of inspection. Pizza prep station/refrigerator unit temperature inside the unit is 68°, during time of inspection. Food prep unit/small refrigerator unit beside grill temperature inside unit is 60°, during time of inspection.) Management instructed to initiate immediate corrective action, manager called for the refrigeration units to be serviced, during time of inspection.
7-01 (A) Fly infestation is present. (Live flies are observed in rear storage area behind establishment, during time of inspection.) Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. (Live fruit flies are observed in hallway outside of walk-in refrigerations and in rear storage area where onions and potatos stored, during time of inspection.) 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, during time of inspection.) Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. (Food equipment in 3-basin sink is not properly washed, rinsed and sanitized, during time of inspection.) Management instructed to initiate immediate corrective action.

Little Learners Day Care *Institution: Child, Child Care Centers*
7222 Castor Av *Philadelphia, PA 19149*

Inspection Date

2/29/08

No Critical Violations

2/13/07

No Critical Violations

2/27/06

7-01 (L) Mouse infestation is present: mouse droppings observed in (large, freestanding) cabinet in kitchen.

New Olympia House *Retail Food: Restaurant, Eat-in*
7242 Castor Av *Philadelphia, PA 19149000*

Inspection Date

New Olympia House — *Retail Food: Restaurant, Eat-in*
7242 Castor Av — *Philadelphia, PA 19149000*

Inspection Date

6/22/08

2-01.1 (B) Adulterated or unwholesome food is present. fryer grease observed over used. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination. Ice scoops observed stored on top of ice machine in cellar and at front counter, Management initiated immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Beacon observed stored at 91° F. Management initiated immediate corrective action.
5-01.1 Food is not protected from contamination. Drainage from steam table observed leaking into cream beef. Multiple food items observed open in walk-in and kitchen reach-in refrigeration units. Management instructed to initiate immediate corrective action. Manager discarded cream beef.
7-01 (B) Fruit fly infestation is present. Drain fly infestation observed in front of left cellar. Management initiated immediate corrective action. Manager poured drain cleaner down drain however, drain still requires further cleaning.
8-06.1.1 (C) Drain line is in need of repair in right celler ceiling, near soda dispensers and sewage pipe behind washing machine and dryer. Management instructed to initiate immediate corrective action.
8-06.1.1 (D) Soil line is in need of repair. In cellar behind washing machine and dryer. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths observed stored on counter tops and shelves in kitchen.
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

10/17/06

No Critical Violations

Castor Dollar Express — *Retail Food: General Convenience*
7244A Castor Av — *Philadelphia, PA 19149*

Inspection Date

7/3/07

No Critical Violations

8/24/05

No Critical Violations

Soft Pretzels Unlimited — *Retail Food: Prepared Food Take-Out*
7244 Castor Av — *Philadelphia, PA 19149*

Inspection Date

7/30/08

No Critical Violations

10/18/06

No Critical Violations

Asia Express — *Retail Food: Prepared Food Take-Out*
7246 Castor Av — *Philadelphia, PA 19149110*

Inspection Date

2/12/08

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Asia Express — *Retail Food: Prepared Food Take-Out*
7246 Castor Av — *Philadelphia, PA 19149110*

Inspection Date

8/20/07

7-01 (A) Fly infestation is present. Particularly, inside dumpster. Note: Dumpster noted provided with protective lids[on a rainy day].
8-06.1.1 (A) Liquid waste is not disposed of properly. Note: Interview with Song Tang revealed used cooking/vegetable oil is presently picked by unapproved or unknown rendering company.
9-02.2 (A) Employee hand wash frequency is inadequate. Handsink in kitchen noted blocked by utensils.
9-04 (B) Wiping cloths are used in an unapproved manner. Noted sitting on top food preparation and serving table in kitchen area not stored in sanitizing solution between use.
19-01.1 Food establishment personnel food safety certified individual is not present.

10/17/06

No Critical Violations

New Asia Express Chinese Restaurant — *Retail Food: Restaurant, Eat-in*
7246 Castor Av — *Philadelphia, PA 19149*

Inspection Date

12/4/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit.Under the counter refrigerator 46°. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Cooked rice, bulk flour,and sugar stored with a bowel used as a scoop. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Plastic bowel are used scoop inside of cooked rice Management instructed to initiate immediate corrective action.
2-01.4 Food is not properly labeled/packaged. Ice tea in selfserve area is not labeled . Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths on food prep table, and on counters, not stored in sanitizer. Management instructed to initiate immediate corrective action.
10-02.4 Unapproved sanitizer is being used. Crystal bleach is being used . A1 or clorx have EPA number with instructions. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. I left information, and web site for classes for safe serv. Management instructed to initiate immediate corrective action.

Tom Foolery's Irish Pub — *Retail Food: Restaurant, Eat-in*
7254 Castor Av — *Philadelphia, PA 19149*

Inspection Date

4/22/08

No Critical Violations

Yong's Market — *Retail Food: Grocery Market*
7256 Castor Av — *Philadelphia, PA 19149*

Inspection Date

7/24/08

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit -- eggs stored in vegetable display unit recorded at 50°F. Food relocated to meet cooling requirements.
7-01 (B) Fruit fly infestation is present. Numerous fruit flies observed swarming around peaches and plum area at time of inspection.

Yong's Market — *Retail Food: Grocery Market*
7256 Castor Av — *Philadelphia, PA 19149*

Inspection Date

6/30/08

7-01 (A) Fly infestation is present. Observed numerous flies swarming in rear prep/utility areas in contact with food contact surfaces. Orders: Sanitize food contact surfaces before future use.
7-01 (B) Fruit fly infestation is present. Observed numerous flies swarming in rear prep/utility areas in contact with food contact surfaces. ORDERS: Sanitize before fod contact surfaces before future use

10/17/06

No Critical Violations

Friends N Family Early Learning Center. — *Institution: Child, Child Care Centers*
7260 Castor Av — *Philadelphia, PA 19149*

Inspection Date

6/17/08

No Critical Violations

6/25/07

No Critical Violations

6/21/07

No Critical Violations

A Plus Mini Market — *Retail Food: Grocery Market*
7265 Castor Av — *Philadelphia, PA 19149*

Inspection Date

6/6/08

No Critical Violations

2/7/08

2-01.1 (B) Adulterated or unwholesome food is present. 2 packs of salomi discolored (brown)and spoiled. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required (hand sink in coffee area). Management instructed to initiate immediate corrective action.

12/22/07

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. Food is not protected from flooding, draining, overhead leakage or condensation.
5-04.2 (A) Approved sneeze guards are not provided as required (hand sink in coffee area). Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. The establishment is not using 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 wih the process of washing,rinse, and sanitize. Management instructed to initiate immediate corrective action.

10/17/06

No Critical Violations

Brazilian Imports — *Retail Food: General Convenience*
7702 Castor Av — *Philadelphia, PA 19149*

Inspection Date

Brazilian Imports *Retail Food: General Convenience*
7702 Castor Av *Philadelphia, PA 19149*

Inspection Date

6/19/07

No Critical Violations

8/2/05

7-01 (L) Mouse infestation is present. Mice droppings on dry storage shelves in rear storage area. Management instructed to initiate immediate corrective action.

News Plus Newstand *Retail Food: Mobile Food Vendor*
2400 E Castor Av *Philadelphia, PA 19134*

Inspection Date

8/18/06

No Critical Violations

CVS Pharmacy #2811 *Retail Food: General Convenience*
4400 N Castor Av *Philadelphia, PA 19124*

Inspection Date

7/17/08

No Critical Violations

9/27/07

No Critical Violations

8/31/06

No Critical Violations

Restaurant A Lagosta *Retail Food: Restaurant, Eat-in*
901 E Cayuga St *Philadelphia, PA 19124*

Inspection Date

4/28/07

No Critical Violations

Beijing Restaurant *Retail Food: Prepared Food Take-Out*
909 E Cayuga St *Philadelphia, PA 19124*

Inspection Date

4/11/08

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit ; bainmarie recorded 45F, 50F. Management instructed to initiate immediate corrective action.

4/1/08

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit ; bainmarie recorded 45F, 50F. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination .
Soda crates in basement exposed to contamination from ceiling line leaking . Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Beijing Restaurant
909 E Cayuga St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19124

Inspection Date

11/20/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Approx. 20 lbs of bowls of mixed chicken wings and thigh kitchen noted sitting next to grilling measured 100°F. Interview revealed said foods were placed there about one hour ago. No temperature log provided.
4-01.1 (A) Food/Food service article storage does not provide protection. In walk-in refrigerator.
7-01 (L) Mouse infestation is present. Mouse feces noted under and behind storage equipment.

4/28/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Approx. 20 lbs of bowls of mixed chicken wings and thigh kitchen noted sitting next to grilling measured 100°F. Interview revealed said foods were placed there about one hour ago. No temperature log provided.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Bowl of fried chickens.
4-01.1 (A) Food/Food service article storage does not provide protection. In walk-in refrigerator.
5-01.1 Food is not protected from contamination. Due to mouse infestation.
7-01 (L) Mouse infestation is present. Numerous fresh and old mouse feces noted underneath freezers and refrigerator in kitchen food prep and storage area.
19-01.1 Food establishment personnel food safety certified individual is not present. Note: Valid food safety certificate posted, holder not present.

12/5/05

No Critical Violations

10/24/05

No Critical Violations

8/29/05

No Critical Violations

Cayuga Food Market & Deli
913 E Cayuga St

Retail Food: Grocery Market
Philadelphia, PA 19124

Inspection Date

10/12/07

No Critical Violations

3/8/07

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

12/5/05

No Critical Violations

Juniata Golf Course Snack Bar
1391 E Cayuga St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

3/31/08

10-01.1 (A) An approved equipment and utensil washing sink is not provided.
12-01.5.B (5) Hot water at hand washing sink is not provided ; employees bathroom.
19-01.1 Food establishment personnel food safety certified individual is not present.

Juniata Golf Course Snack Bar *Retail Food: Restaurant, Eat-in*
1391 E Cayuga St *Philadelphia, PA 19124*

Inspection Date

4/28/07

2-10.2 Ice is not protected from contamination. Due to dusts on front cover of ice-machine in rear storage area.
5-01.1 Food is not protected from contamination.Duu to mouse infestation.
7-01 (L) Mouse infestation is present. Numerous fresh and old mouse feces noted under counter in front customer service area.
19-01.1 Food establishment personnel food safety certified individual is not present. Note: Valid Servsafe Certificated observed posted. Holder not present.

Federation Day Care *Institution: Child, Family Day Care Homes*
5014 Charles St *Philadelphia, PA 19124*

Inspection Date

6/13/06

No Critical Violations

Federation Early Learning Service *Institution: Child, Family Day Care Homes*
5014 Charles St *Philadelphia, PA 19124*

Inspection Date

11/17/06

No Critical Violations

Little Steps Family Daycare *Institution: Child, Family Day Care Homes*
5448 Charles St *Philadelphia, PA 19124*

Inspection Date

7/31/07

No Critical Violations

Divino Nino Jesus *Institution: Child, Family Day Care Homes*
7056 Charles St *Philadelphia, PA 19135*

Inspection Date

6/15/07

No Critical Violations

6/15/07

No Critical Violations

Francisco Mini Market *Retail Food: Grocery Market*
1265 E Cheltenham Av *Philadelphia, PA 19124*

Inspection Date

8/21/07

5-01.1 Food is not protected from contamination. Due to roach infestation.
7-01 (D) Roach infestation is present. German roaches at various life stages noted in crawling on top food counter in food storage area.
19-01.1 Food establishment personnel food safety certified individual is not present.

7/23/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Francisco Mini Market *Retail Food: Grocery Market*
1265 E Cheltenham Av *Philadelphia, PA 19124*

Inspection Date

6/22/07

8-06.1.1 (D) Soil line is in need of repair: uncovered sump drain in basement, causing flooding of basement during heavy rain events. Management instructed to initiate immediate corrective action.

Paty Grocery *Retail Food: Grocery Market*
1265 E Cheltenham Av *Philadelphia, PA 19124*

Inspection Date

6/6/08

No Critical Violations

12/13/07

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

7-01 (D) Roach infestation is present. German roaches at various life stages noted in crawling in food storage area and in the basement.

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

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Ham/cheese and beef huevo in display case 120°. Management instructed to initiate immediate corrective action.

9-04 (B) Wiping cloths are used in an unapproved manner. Wipping clothes noted on rep table, and around sink area. Management instructed to initiate immediate corrective action.

10-02.2 (B) Food equipment and utensils are improperly sanitized. The facility 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 using the three tier sink for storage. Management instructed to initiate immediate corrective action.

9/24/07

No Critical Violations

Universal Check Cashing *Retail Food: General Convenience*
1300 E Cheltenham Av *Philadelphia, PA 19124*

Inspection Date

11/5/07

No Critical Violations

10/17/07

7-01 (L) Mouse infestation is present. At time of inspection mouse feces observed on floors perimeters, on front counter tops and on shelving in toilet room. Management instructed to initiate immediate corrective action.

9-02.3 (B) Employees are smoking in uapproved areas. Smoking taking place behind front counter. A box of ashes observed on floor near door and a container with water and cigarette butts observed on refrigeration unit. Ticket and No Smoking sign issued.

8/22/07

7-01 (L) Mouse infestation is present. At time of inspection mouse feces observed on floors perimeters, on counter tops and on shelving in toilet room. Management instructed to initiate immediate corrective action.

13-02 (B) Ceiling is not in good repair. At time of inspection ceiling leaking behind front counter where food items were stored. Ceiling has not been repair since last inspection. Management instructed to initiate immediate corrective action.

8/7/07

No Critical Violations

Universal Check Cashing — *Retail Food: General Convenience*
1300 E Cheltenham Av — *Philadelphia, PA 19124*

Inspection Date

7/19/07

No Critical Violations

7/17/07

5-01.1 Food is not protected from contamination. At time of inspection 47 assorted packs of Halls, 3 packs of Skittles gum, 3 packs of Dentyne Fire gum and 1 pack of winterfresh were ordered to be immediately discarded by management due to water from leaking ceiling leaking and/or splashing on to items. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. At time of inspection mouse feces observed on floors perimeters and on counter tops at time of inspection. Management instructed to initiate immediate corrective action.
12-01.5.B (4) Cold water at hand washing sink is not provided. At time of inspection no cold running water at hand sink. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. At time of inspection no hot running water at hand sink. Management instructed to initiate immediate corrective action.
12-01.5.E (4) Toilet room fixtures are not in good repair. Repair non-working toilet. At time of inspection toilet bowl covered with plastic. Management instructed to initiate immediate corrective action.
13-02 (B) Ceiling is not in good repair. At time of inspection ceiling leaking onto packages of halls and packs of gum. Water from leak in ceiling splashing on non-food items also. Management instructed to initiate immediate corrective action.

9/12/06

7-01 (L) Mouse infestation is present. Fresh mouse droppings observed on floors throughout establishment at time of inspection. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. Hot water needs to be provided at all times at hand wash sink. Management instructed to initiate immediate corrective action.

8/23/06

7-01 (D) Roach infestation is present. Live roaches observed in restroom at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh mouse droppings observed in restroom and in corners throughout service area at time of inspection. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. Hot water needs to be provided at all times at hand wash sink. Management instructed to initiate immediate corrective action.

Northeast Beverage — *Retail Food: General Convenience*
1400 E Cheltenham Av — *Philadelphia, PA 19124110*

Inspection Date

1/23/08

No Critical Violations

8/17/06

No Critical Violations

Love of Life Child Care — *Institution: Child, Family Day Care Homes*
1420 E Cheltenham Av — *Philadelphia, PA 19124*

Inspection Date

4/20/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Cafe Java — *Retail Food: Restaurant, Eat-in*
1466 E Cheltenham Av — *Philadelphia, PA 19124*

Inspection Date

1/28/08

No Critical Violations

Cool Beans, Inc. — *Retail Food: Restaurant, Eat-in*
1466 E Cheltenham Av — *Philadelphia, PA 19124*

Inspection Date

8/21/06

No Critical Violations

Oxford Circle Pharmacy — *Retail Food: General Convenience*
1501 E Cheltenham Av — *Philadelphia, PA 19124*

Inspection Date

1/25/08

7-01 (L) Mouse infestation is present. Mice droppings are on the floor and on the shelves in the rear storage area, during time of inspection. Management instructed to initiate immediate corrective action.

8/17/06

No Critical Violations

A & N Cold Cuts — *Retail Food: Prepared Food Take-Out*
1601 E Cheltenham Av — *Philadelphia, PA 19124*

Inspection Date

12/21/07

2-01.1 (B) Adulterated or unwholesome food is present. At time of inspection management ordered to discard of bags of 9 Lives, Meow Mix and Purina dog and cat food due to evidence of gnawing. Management initiated immediate corrective action.
5-01.1 Food is not protected from contamination. Mouse feces and gnawed food items observed on retail shelving at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. At time of inspection live roaches were observed in inseam of bare wooden prep table in food prep area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on and under retail shelving and in rear sink area at time of inspection. Gnawed food items discarded at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate and be present. Application provided to person-in-charge.

10/24/07

5-01.1 Food is not protected from contamination. At time of inspection crates beverages and box of lettuce observed stored under leaking fan in walk-in box. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Some flies observed flying in establishment at time of inspection.
7-01 (L) Mouse infestation is present. Mouse feces observed on floor under retail kick plates at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate and be present. Application provided to person-in-charge.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

A & N Cold Cuts — *Retail Food: Prepared Food Take-Out*
1601 E Cheltenham Av — *Philadelphia, PA 19124*

Inspection Date

8/30/06

5-01.1 Food is not protected from contamination. Uncovered bacon observed on top of microwave at time of inspection. Cover all uncovered food items in deli case. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh droppings observed in prep area, in restroom, under deli case and behind & under display shelves. Management instructed to initiate immediate corrective action.

8/17/06

7-01 (B) Fruit fly infestation is present. Fruit flies observed in prep area.
7-01 (L) Mouse infestation is present. Fresh droppings observed in prep area and under display shelves.

New A & N Cold Cuts — *Retail Food: Prepared Food Take-Out*
1601 E Cheltenham Av — *Philadelphia, PA 19124*

Inspection Date

5/1/07

9-02.1 Employee hands are not washed prior to food handling activities. At time of inspection a female employee was observd conduct food prep (sliced cheese and prepared several hoagies) without washing hands prior to putting on single service gloves and continued the same pattern after removal of gloves not washing hand. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. At time of inspection observed not stored in sanitizing solution and improperly used by female employee.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain city certificate. Management instructed to initiate immediate corrective action.

3/28/07

2-01.1 (C) Spoiled food is present. At time of inspection a large box of North Carolina brand sweet potatoes was observed molded inside walk-in box. Management was ordered discard of product immediately.
7-01 (L) Mouse infestation is present. Mouse feces observed under retail shelving at time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Observed owner conduct food prep without washing hands prior of putting on single service gloves and reuse single service gloves after removal. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain city certificate. Management instructed to initiate immediate corrective action.

Ramos Grocery — *Retail Food: Grocery Market*
1601 E Cheltenham Av — *Philadelphia, PA 19124*

Inspection Date

3/11/08

No Critical Violations

3/10/08

No Critical Violations

3/7/08

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

Kelli's Bar & Grille *Retail Food: Restaurant, Eat-in*
4201 E Cheltenham Av *Philadelphia, PA 19124*

Inspection Date

6/5/08

4-01.1 (A) Food/Food service article storage does not provide protection.
Splashguard is not provided between the utensils sink and bainmarie.
Splashguard is not provided between the hand sink and food storage cabinet in kitchen.
No lid/cover provided for open ice bin with drinking ice exposed to dust and contamination in the bar.
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 in the utensils sink in bar 2nd floor and employees bathrooms.
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.

3/11/08

2-10.2 Ice is not protected from contamination.
Ice scoop with not handle observed in the ice bin (employee scooping ice with cup) and plastic container stored in the ice bin.
Provide partition between the plastic lines and ice in the ice bin.
Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection.
Splashguard is not provided between the utensils sink and bainmarie.
Splashguard is not provided between the hand sink and food storage cabinet in kitchen.
No lid/cover providd for open ice bin with drinking ice exposed to dust and contamination in the bar.
Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate ; no hand washing is conducted in the bars.
No hand sinks provided for bar 1st floor, 2nd floor, and food prep area in basement.
12-02.1 (B) Required hand washing sink is not provided in bar service area in baquet room/bar 1st floor and bar 2nd floor also for food preparation area in basement. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.
Photocopy of the city food safety present only.
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 in the utensils sink in bar 2nd floor and employees bathrooms.
Management instructed to initiate immediate corrective action.

3/10/07

12-02.1 (B) Required hand washing sink is not provided in bar service area in baquet room.
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.

Alia Bonner-El *Institution: Child, Family Day Care Homes*
1116 E Cheltenham St *Philadelphia, PA 19124*

Inspection Date

11/21/06

No Critical Violations

Neighborhood Deli *Retail Food: Prepared Food Take-Out*
1500 Church St *Philadelphia, PA 19124*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Neighborhood Deli *Retail Food: Prepared Food Take-Out*
1500 Church St *Philadelphia, PA 19124*

Inspection Date

1/26/06

No Critical Violations

10/4/05

7-01 (A) Fly infestation is present: flies observed in service and rear prep areas. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present: feces observed on table of service area and on floor perimeters(behind display/refrigeration units). Management instructed to initiate immediate corrective action.

7/15/05

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit: bane marie recorded at 60°F. Food refrigerated to meet cooling requirements. Food service equipment use discontinued until repaired.
5-04.2 (A) Approved sneeze guards are not provided as required: at scale. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present: feces observed on table of prep area and floor of rear storage area. Management instructed to initiate immediate corrective action.

P & C Deli *Retail Food: Prepared Food Take-Out*
1500 Church St *Philadelphia, PA 19124*

Inspection Date

5/5/08

9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution sitting on prep area surfaces at time of inspection.
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.

1/9/08

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard needed between hand sink and slicer prep table at front counter.
7-01 (A) Fly infestation is present. Observed flying around and landing on food equipment in front prep at time of inspection.
7-01 (L) Mouse infestation is present. At time of inspection mouse feces observed on floor perimeters of kitchen, front prep area and in toilet room. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Female preping food observed putting on gloves without washing hands. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizinf solution sitting on prep area surfaces at time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. No sanitizer used. 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.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

P & C Deli *Retail Food: Prepared Food Take-Out*
1500 Church St *Philadelphia, PA 19124*

Inspection Date

1/9/08

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard needed between hand sink and slicer prep table at front counter.
7-01 (L) Mouse infestation is present. At time of inspection mouse feces observed on floor perimeters of kitchen, front prep area and in toilet room. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Female preping food observed putting on gloves without washing hands. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizinf solution sitting on prep area surfaces at time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. No sanitizer used. 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.

10/25/07

5-01.1 Food is not protected from contamination. Remove garbage grinder observed stored in 3 compartment sink at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. At time of inspection live adult and nymph roaches were observed crawling in inseams of shlef where bread is stored over slicer at front counter. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed behind refrigeration units in kitchen, perimeters of storage room, between wall and sink in toilet room and under retail shelving. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair drain lines observed leaking at 3 compartment sink and at sink next to slicer at time of inspection.
9-02.1 Employee hands are not washed prior to food handling activities. No running water at hand sink in kitchen and owner observed putting on gloves without washing hands. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizinf solution sitting on prep area surfaces at time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Management instructed to initiate immediate corrective action.
12-01.5.B (4) Cold water at hand washing sink is not provided in kitchen at time of inspection. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided in kitchen at time of inspection. 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.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

P & C Deli — *Retail Food: Prepared Food Take-Out*
1500 Church St — *Philadelphia, PA 19124*

Inspection Date

10/25/07

5-01.1 Food is not protected from contamination. Remove garbage grinder observed stored in 3 compartment sink at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. At time of inspection live adult and nymph roaches were observed crawling in inseams of shelf where bread is stored over slicer at front counter. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed behind refrigeration units in kitchen, perimeter of storage room, between wall and sink in toilet room and under retail shelving. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair drain lines observed leaking at 3 compartment sink and at sink next to slicer at time of inspection.
12-01.5.B (4) Cold water at hand washing sink is not provided in kitchen at time of inspection. 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 kitchen at time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution at time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. 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.

Gladys Grocery — *Retail Food: Prepared Food Take-Out*
1900 Church St — *Philadelphia, PA 19124*

Inspection Date

5/5/08

5-01.1 Food is not protected from contamination ; dirt and moldy water on the bottom shelf of the deli case. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized ; no sink stoppers present in the 3 basin sink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

4/24/07

No Critical Violations

Batista Mini Market — *Retail Food: Grocery Market*
417 E Clearfield St — *Philadelphia, PA 19134*

Inspection Date

4/2/07

7-01 (I) Ant infestation is present. Ants observed crawling on floor in basement at time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Batista Mini Market *Retail Food: Grocery Market*
417 E Clearfield St *Philadelphia, PA 19134*

Inspection Date

3/19/07

8-01.2 (B) Cold water is not provided. At 3 compartment sink behind front counter at time of inspection. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided. At 3 compartment sink behind front counter at time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. Items stored in 3 compartment sink and not running water at time of inspection. Management states that sink not used. 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.

Martinez Mini Market *Retail Food: Grocery Market*
417 E Clearfield St *Philadelphia, PA 19134*

Inspection Date

1/11/08

No Critical Violations

11/6/07

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Owner with the assistance of a translator unable to demonstrate appropriate technique or knowledge of how to operated 3 compartment sink.

11/6/07

19-01.1 Food establishment personnel food safety certified individual is not present. Owner with the assistance of a translator unable to demonstrate appropriate technique or knowledge of how to operating 3 compartment sink.

10/22/07

8-01.2 (C) Hot water is not provided. At time of inspection no hot running present at 3 compartment sink. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Due to lack of hot water at time of inspection.
12-01.5.B (5) Hot water at hand washing sink is not provided. At time of inspection no hot running water present at hand sinks in establishment. Management instructed to initiate immediate corrective action.

La Bodega *Retail Food: Grocery Market*
1813 E Clearfield St *Philadelphia, PA 19134*

Inspection Date

5/27/08

19-01.1 Food establishment personnel food safety certified individual is not present. Sanitarian was informed by owner that he recently took course and has not received results. City certificaton was present at time of inspection.

3/28/08

19-01.1 Food establishment personnel food safety certified individual is not present -- Course certification scheduled for 4/14/08 at CCP.

1/9/08

19-01.1 Food establishment personnel food safety certified individual is not present. Provider's Information provided to person-in charge. Management instructed to initiate immediate corrective action.

La Bodega *Retail Food: Grocery Market*
1813 E Clearfield St *Philadelphia, PA 19134*

Inspection Date

8/3/07

5-01.1 Food is not protected from contamination. Remove garbage grinder from 3 compartment sink.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Male employee observed attempting to wash knives 3 compartment sink. Multi-use utensils are to be washed, rinsed and sanitized in 3 compartment sink.
19-01.1 Food establishment personnel food safety certified individual is not present. Information provided to person-in charge. Management instructed to initiate immediate corrective action.

5/14/07

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

Conwell Russel Middle School *Institution: School, Public*
1849 E Clearfield St *Philadelphia, PA 19134*

Inspection Date

5/13/08

No Critical Violations

10/23/07

No Critical Violations

5/2/07

No Critical Violations

11/3/06

2-10.2 Ice is not protected from contamination, observed an ice scoop stored on top of ice machine without protective covering and an ice scoop stored inside of ice machine at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present, feces observed inside storage closets at time of inspection. Management instructed to initiate immediate corrective action.

5/11/06

7-01 (L) Mouse infestation is present: feces observed on food warmer surfaces and on floor perimeters. Management instructed to initiate immediate corrective action.

9/23/05

No Critical Violations

JC's Sports Bar *Retail Food: Restaurant, Eat-in*
2000 E Clearfield St *Philadelphia, PA 19134*

Inspection Date

2/14/08

No Critical Violations

8/3/07

2-01.1 (B) Adulterated or unwholesome food is present. At time of inspection (2) 2.25oz containers of Nissin Cup of Noodles were ordered to be immediately discarded by management at time of inspection due to evidence of gnawing.
7-01 (L) Mouse infestation is present. Some mouse feces observed around trash cans and on shelving in basement at time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain city certificate. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

JC's Sports Bar — *Retail Food: Restaurant, Eat-in*
2000 E Clearfield St — *Philadelphia, PA 19134*

Inspection Date

3/28/07

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

Linda's Beer Distributor, Inc. — *Retail Food: General Convenience*
2074 E Clearfield St — *Philadelphia, PA 19134*

Inspection Date

1/26/08

No Critical Violations

10/11/06

No Critical Violations

9/22/06

12-01.5.B (5) Hot water at hand washing sink is not provided, at hand wash sink in toilet room. Management instructed to initiate immediate corrective action.

Zheng Beer Distributor — *Retail Food: General Convenience*
2074 E Clearfield St — *Philadelphia, PA 19134*

Inspection Date

1/13/06

No Critical Violations

Santiago Dominican Supermarket Inc. — *Retail Food: Grocery Market*
2101 E Clearfield St — *Philadelphia, PA 19134*

Inspection Date

11/27/07

No Critical Violations

10/2/07

5-01.1 Food is not protected from contamination. Due to critical violation present at the time of this inspection.
7-01 (A) Fly infestation is present. Several domestic type flies noted in customer's, food prep/serv and rear storage areas.
7-01 (L) Mouse infestation is present. Fresh and old mouse infestation noted on floor perimeters, especially under and behind freeezer and other kitchen storage equipment at the time of this inspection
7-01 (D) Roach infestation is present. Roaches at various life stages noted on floor perimeter of customers' service area.
19-01.1 Food establishment personnel food safety certified individual is not present.

10/13/06

No Critical Violations

J Street Dollar Plus — *Retail Food: General Convenience*
2238 E Clearfield St — *Philadelphia, PA 19134*

Inspection Date

4/22/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

J Street Dollar Plus
2238 E Clearfield St

Retail Food: General Convenience
Philadelphia, PA 19134

Inspection Date

8/24/05

No Critical Violations

The Corner Spot
2253 E Clearfield St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

4/2/08

19-01.1 Food establishment personnel food safety certified individual is not present. Attend an approved food safety course and obtain a City of Philadelphia Food Safety Certificate. Providers list and application issued. Management instructed to initiate immediate corrective action.

1/26/08

19-01.1 Food establishment personnel food safety certified individual is not present. None present. Note: Provider's list issued at this time.

11/17/06

No Critical Violations

11/3/06

2-10.2 Ice is not protected from contamination, observed ice scoop stored on top of bar at time of inspection. Management instructed to initiate immediate corrective action.
12-01.5.B (4) Cold water at hand washing sink is not provided, in men's restroom at time of inspection. Management instructed to initiate immediate corrective action.

Mei - Mei Grocery
2273 E Clearfield St

Retail Food: Grocery Market
Philadelphia, PA 19134

Inspection Date

3/17/08

19-01.3 Food establishment personnel food safety certificate is not posted -- City issued certificate is not provided as required. *Servsafe posted, City Application form ready to mail.

1/10/08

4-01.1 (A) Food/Food service article storage does not provide protection. Assorted food in containers observed in food storage refrigerators/ deli case observed not covered at this time.
5-01.1 Food is not protected from contamination. Due to critical violations observed at this time.
19-01.1 Food establishment personnel food safety certified individual is not present. Expired City Food Safety Certificate noted posted.
9-02.2 (A) Employee hand wash frequency is inadequate. Between activities.
9-04 (B) Wiping cloths are used in an unapproved manner. Moist wiping cloths observed on food preparation counter/table and on food preparation washing handsink noted not stored in sanitizing solution between use.

9/18/06

No Critical Violations

Hank's Deli
2300 E Clearfield St

Retail Food: Grocery Market
Philadelphia, PA 19134

Inspection Date

1/10/08

No Critical Violations

Hank's Deli *Retail Food: Grocery Market*
2300 E Clearfield St *Philadelphia, PA 19134*

Inspection Date

9/15/06

No Critical Violations

4/26/06

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

3/2/06

9-02.1 Employee hands are not washed prior to food handling activities: no hand washing sink provided in food prep areas (only a 3 compartment sink and a hand sink in toilet room are provided). Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present: feces observed on floor perimeters. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required: at scale.

Duran Mini Market *Retail Food: Prepared Food Take-Out*
2301 E Clearfield St *Philadelphia, PA 19134*

Inspection Date

9/18/06

No Critical Violations

Martinez Food Market *Retail Food: Prepared Food Take-Out*
2301 E Clearfield St *Philadelphia, PA 19134*

Inspection Date

3/17/08

No Critical Violations

1/11/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature. 8 raw whole chickens noted in deli case submerged in stagnant water with a temperature mesurement of 65° F at the time of this inspection. Owner states, the said food has been sitting there for more than 8 hours. No temperature long provided. Owner/foodhandler voluntarily denatured and discarded said chickens.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. 8 whole chickens in standing water in deli case.
7-01 (L) Mouse infestation is present. droppings noted on floor perimeters under and behind food storage equipment.
9-02.2 (A) Employee hand wash frequency is inadequate. handsink in food preparation area observed blocked at this time.
9-04 (B) Wiping cloths are used in an unapproved manner. Moist wiping cloths noted not stored in sanitizing solution between use.

5/4/07

No Critical Violations

3/8/07

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

Heenan's Food Market *Retail Food: Prepared Food Take-Out*
2317 E Clearfield St *Philadelphia, PA 19134*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Heenan's Food Market *Retail Food: Prepared Food Take-Out*
2317 E Clearfield St *Philadelphia, PA 19134*

Inspection Date

11/23/05

7-01 (L) Mouse infestation is present: feces observed under sink in Men's room, on floor perimeters of kitchen, and rear prep room. Management instructed to initiate immediate corrective action.

Momentos Pizza *Retail Food: Restaurant, Eat-in*
2317 E Clearfield St *Philadelphia, PA 19134*

Inspection Date

2/19/08

No Critical Violations

2/6/08

4-01.1 (A) Food/Food service article storage does not provide protection, splash guard lacking between hand wash sink and garbage grinder sink.
19-01.1 Food establishment personnel food safety certified individual is not present. Must be present at all times. Information provided to owner. Management instructed to initiate immediate corrective action.

8/27/07

5-01.1 Food is not protected from contamination. At time of inspection male employee observed preping ready to eat food without gloves or bandage on burned hand and flies observed landing on prep table, lettuce and bacon that was being used to prep sandwich. Flies observed landing on food equipment and food contact surfaces. 1 large open bag of flour observed improperly stored. Once large bags of ingredients are open they must be stored in a properly labeled container. Cover uncovered food items in bain marie, freezer chest and pizza on top of oven. Management instructed to initiate immediate corrective action.
5-01.2 Unnecessary bare hand contact of ready to eat food is observed. At time of inspection male employee with burn on back of left hand observed preping food without gloves. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. At time of inspection flies observed flying around rear door, in food prep area landing on food, food equipment, contact surfaces and in & out of front door open without screening. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Provide collection/recycling company for used oil. Management instructed to initiate immediate corrective action.
9-01.1.2 (A) Food handler with unprotected skin cuts, sores, or infections is present. At time of inspection male employee observed preping food without properly covering burn on back of left hand and without gloves. Male is employee must be immediately removed from food preparation activities. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. At time of inspection hand washing attempted, but no soap used. No soap or sanitary towels provided at hand sinks throughout establishment. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution at time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. At time of inspection owner unable to demonstrate the proper way to use 3 compartment sink. 3 compartment sink should be filled up for washing, rinsing and sanitizing. Remove walk-in box drain line from 3 compartment sink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must be present at all times. Information provided to owner. Management instructed to initiate immediate corrective action.

4/22/07

19-01.1 Food establishment personnel food safety certified individual is not present. None

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Home Tavern *Retail Food: Restaurant, Eat-in*
2328 E Clearfield St *Philadelphia, PA 19134*

Inspection Date

5/9/07

7-01 (L) Mouse infestation is present, observed dead mice in basement, along with fresh droppings on basement table, and walkin floor.
19-01.1 Food establishment personnel food safety certified individual is not present.
5-03.2 (B) Hazardous chemicals are not properly used, rodentized spilled on floor area in basement.
8-06.1.1 (A) Liquid waste is not disposed of properly, stagent water in mop bucket.

10/13/06

No Critical Violations

Jim's Meat Market *Retail Food: Grocery Market*
2329 E Clearfield St *Philadelphia, PA 19134*

Inspection Date

4/18/08

No Critical Violations

11/29/06

No Critical Violations

11/8/06

5-04.2 (A) Approved sneeze guards are not provided as required, at scale. Management instructed to initiate immediate corrective action.

Ho Le Chan Chinese Restaurant *Retail Food: Prepared Food Take-Out*
2344 E Clearfield St *Philadelphia, PA 19134*

Inspection Date

1/17/07

No Critical Violations

12/15/06

7-01 (L) Mouse infestation is present, observed behind reach-in freezer, under ingredient shelving in establishment rear, on shelving and along perimeter of basement at time of inspection.
Management instructed to initiate immediate corrective action.

12/6/06

7-01 (L) Mouse infestation is present, observed mouse feces inside cabinet in toilet room, on shelving and along perimeter of basement at time of inspection.
Management instructed to initiate immediate corrective action.

11/8/06

5-01.1 Food is not protected from contamination, observed uncovered food in prep areas, in walk-in box and chicken wings stored in 3 compartment sink at time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner, not stored in sanitizing solution
10-02.3 Equipment used for cleaning/sanitizing is improperly operated, observed chicken stored in 3 compartment sink at time of inspection. Management instructed to initiate immediate corrective action.

Philadelphia Tobacco Outlet *Retail Food: General Convenience*
2345 E Clearfield St *Philadelphia, PA 19134*

Inspection Date

1/14/08

No Critical Violations

Philadelphia Tobacco Outlet
2345 E Clearfield St

Retail Food: General Convenience
Philadelphia, PA 19134

Inspection Date

4/22/07

No Critical Violations

11/23/05

No Critical Violations

Dave's Cold Cuts
2346 E Clearfield St

Retail Food: Grocery Market
Philadelphia, PA 19134

Inspection Date

4/18/08

No Critical Violations

11/8/06

No Critical Violations

Perri's Classic Italian Restaurant
2347 E Clearfield St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

4/16/08

No Critical Violations

3/28/07

5-01.1 Food is not protected from contamination. Observed (2) large open bags of flour and (1) large open bag of sugar in basement stored without protection from contamination at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed along perimeters of basement, under/on shelving in basement and under food equipment in kitchen at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain city certificate.

11/16/06

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard needed between 3 compartment sink and hand sink.
7-01 (L) Mouse infestation is present, feces observed along perimeters behind/on top of refrigeration units & shelving in basement, customer area, kitchen and inside of bread boxes in kitchen at time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner, used cloths are not stored in a sanitizing solution.

11/16/06

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard needed between 3 compartment sink and hand sink.
7-01 (L) Mouse infestation is present, feces observed along perimeters behind/on top of refrigeration units & shelving in basement, customer area, kitchen and inside of bread boxes in kitchen at time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner, used cloths are not stored in a sanitizing solution.

7/28/06

7-01 (A) Fly infestation is present: observed in the basement.
7-01 (L) Mouse infestation is present: feces observed on shelving and floor perimeters of kitchen and basement. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

La Mixteca Grocery
2362 E Clearfield St

Retail Food: Grocery Market
Philadelphia, PA 19134

Inspection Date

1/26/08

No Critical Violations

12/28/06

No Critical Violations

Alina's Place
2500 E Clearfield St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

9/5/07

No Critical Violations

6/9/07

19-01.1 Food establishment personnel food safety certified individual is not present.
7-01 (L) Mouse infestation is present. Mouse droppings in shelves in kitchen. Management instructed to initiate immediate corrective action.

3/29/07

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

Mick's Inn
2526 E Clearfield St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

6/27/07

No Critical Violations

4/2/07

2-10.2 Ice is not protected from contamination. No separation between drink ice and cold plate behind bar and ice scoop stored on top of ice machine in basement without protection at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain city certificate. Management instructed to initiate immediate corrective action.

Port Deli
2636 E Clearfield St

Retail Food: Grocery Market
Philadelphia, PA 19134

Inspection Date

3/17/08

19-01.3 Food establishment personnel food safety certificate is not posted -- Required city issued certificate is not provided.

1/26/08

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

12/28/06

No Critical Violations

Little Dave's Seafood
2657 E Clearfield St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19134

Inspection Date

2/26/08

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Little Dave's Seafood
2657 E Clearfield St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19134

Inspection Date

5/4/07

19-01.1 Food establishment personnel food safety certified individual is not present. Expired servsafe certificate observed posted/presented.
4-01.1 (A) Food/Food service article storage does not provide protection: food items in freezers are not covered.

Clearfield Tavern
2658 E Clearfield St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

3/26/08

8-01.2 (B) Cold water is not provided at hand sink in men's toilet room. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Information provided to person-in-charge.

8/28/07

8-01.2 (B) Cold water is not provided at hand sink in men's toilet room. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. At time of inspection 3 compartment sink behind bar set-up wash, sanitize and rinse. 3 compartment sink should be set-up for washing, rinsing and sanitizing.
19-01.1 Food establishment personnel food safety certified individual is not present. Information provided to person-in-charge.

5/4/07

8-01.2 (B) Cold water is not provided. In men's restroom hand washing sink.
19-01.1 Food establishment personnel food safety certified individual is not present.

PrimoHoagies
2703 E Clearfield St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19134

Inspection Date

3/20/08

3-02.1 Refrigeration system does not maintain proper temperatures. Refrigeration unit was observed at temperatures ranging from 40° F to 51°F. Remove any potential hazardous -relocate foods stored in unit until repaired.
10-02.4 Unapproved sanitizer is being used. Non-commercial bleach is currently used as a sanitizer. Must provide a commercial sanitizer for cleaning food equipment/utensils.
19-01.1 Food establishment personnel food safety certified individual is not present. Department of Agriculture food safety cert. is present. City of Phila. food safety cert. is required. Issued application at time of inspection.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

PrimoHoagies
2703 E Clearfield St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19134

Inspection Date

5/24/07

2-02.1 Preparation date on ready to eat food is not present. Expiration labeling needed on prepared salads and desserts. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Remove garbage grinder stored in drain of 3 compartment sink and bags bread stored in sink at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on floor perimeters of rear storage room under/behind shelving and refrigeration units, perimeter of basement, behind deli salad/dessert reach-in box and under food equipment at front counter at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. Application provided to owner.

4/22/07

2-02.1 Preparation date on ready to eat food is not present: no expiration labeling on prepared salads and desserts.
4-01.1 (A) Food/Food service article storage does not provide protection. Rolls of breads noted at the rear shelvings not covered.
7-01 (L) Mouse infestation is present. Several fresh and mouse droppings noted on floor perimeter especially at rear storage area.
7-01 (J) Other insect infestation is present. Waterbugs noted on glue board behind storage equipment at rear food storage area.
19-01.1 Food establishment personnel food safety certified individual is not present.

Family Inn
4135 Comly St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19135

Inspection Date

1/17/07

No Critical Violations

Johnie's
4201 E Comly St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19135

Inspection Date

6/25/07

No Critical Violations

Stevenson's Place
4300 E Comly St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19135

Inspection Date

4/5/07

No Critical Violations

Stevenson's Place
4300 E Comly St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19135

Inspection Date

7/19/06

2-10.2 Ice is not protected from contamination, ice scoop stored on top of ice machine not protected.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit, basement refrigerator 54°, upstairs bar refrigerator 65° (food taken out and placed in basement walk in under approved temperature).
4-01.1 (A) Food/Food service article storage does not provide protection, splash guard lacking beween hand wash sink/ice bin.
7-01 (B) Fruit fly infestation is present, in basement.
7-01 (L) Mouse infestation is present, fresh droppings observed in basement kitchen cabinet. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present, beer tap drain line directly connected.

3/2/06

4-01.1 (A) Food/Food service article storage does not provide protection, splash guard lacking beween hand wash sink/ice bin.
8-02.2 An approved air gap is not present, beer tap drain line directly connected.

Friendly Corner Grocery
664 E Cornwall St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19134

Inspection Date

6/1/07

No Critical Violations

J-4
1851 E Cornwall St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19134

Inspection Date

3/31/08

No Critical Violations

Disston Public School
6801 Cottage St

Institution: School, Public
Philadelphia, PA 19135

Inspection Date

5/1/08

No Critical Violations

11/1/07

No Critical Violations

3/27/07

No Critical Violations

11/9/06

No Critical Violations

5/17/06

No Critical Violations

1/25/06

No Critical Violations

Forget Me Not
7032 Cottage St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19135

Inspection Date

8/20/07
No Critical Violations

8/2/06
No Critical Violations

7/28/05
No Critical Violations

Forrest Public School
7390 Cottage St

Institution: School, Public
Philadelphia, PA 19135

Inspection Date

3/24/08
No Critical Violations

11/8/07
7-01 (L) Mouse infestation is present. Some mouse feces were observed on the bottom of shelving in storage closet in kitchen at time of inspection.

3/27/07
No Critical Violations

10/24/06
No Critical Violations

5/17/06
No Critical Violations

12/21/05
No Critical Violations

Wendy's
901 Cottman Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19149

Inspection Date

4/11/07
No Critical Violations

2/23/07
4-01.1 (A) Food/Food service article storage does not provide protection. Lemon wedges and single servive coffee cups near the handsink stion at the drive-thru window is not protected from splash contamination. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Open container of roast beef is not protected from other substances in the tall reach-in refrigeration unit near the vanillia ice cream dispenser unit, 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 preson is missing the certification from the Phila. Dept. of Public Health, manage has the application.

12/13/05
No Critical Violations

12/13/05
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit: cheese and bacon in bain marie are 64°F.
*** Note: These items must be used or discarded within 4 hours.***
3-02.1 Refrigeration system does not maintain proper temperatures: bain marie is 60°F.
*** Note: Serviceman was called during inspection and will be at establishment within the hour.***

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Andas Bake Shop *Retail Food: Prepared Food Take-Out*
1821 Cottman Av *Philadelphia, PA 19149*

Inspection Date

1/17/08

No Critical Violations

11/24/06

No Critical Violations

11/20/06

2-01.4 Food is not properly labeled/packaged. Pre-package food items on the retail shelves are missing ingredients on the pre-packaged containers, where it is needed, during time of inspection.
4-01.1 (A) Food/Food service article storage does not provide protection. 3-Basin sink is not protected from splash contamination from the handsink in the kitchen area, during time of inspection. Management instructed to initiate immediate corrective action.

Padaria Lanchonete Brazuca *Retail Food: Restaurant, Eat-in*
2018 Cottman Av *Philadelphia, PA 19149*

Inspection Date

3/18/08

10-02.3 Equipment used for cleaning/sanitizing is improperly operated --
*Stoppers are not provided for all sink basins.
*Paint rollers washed in utensil sink <Sanitization of equipment is required prior to use> Management instructed to initiate immediate corrective action.
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. *Manager is scheduled for course certification on 4/7/08.

10/27/06

No Critical Violations

Chopan Food Market *Retail Food: Grocery Market*
2028 Cottman Av *Philadelphia, PA 19149*

Inspection Date

4/29/08

No Critical Violations

Dienner's Lancaster County Poultry *Retail Food: Prepared Food Take-Out*
2031 Cottman Av *Philadelphia, PA 19149*

Inspection Date

4/30/08

19-01.3 Food establishment personnel food safety certificate is not posted -- City certificate is not provided as required. Management instructed to initiate immediate corrective action.

2/24/07

No Critical Violations

Dutch Country Market *Retail Food: Grocery Market*
2031 Cottman Av *Philadelphia, PA 19149*

Inspection Date

6/8/07

No Critical Violations

Huyett's Meats
2031 Cottman Av

Retail Food: Grocery Market
Philadelphia, PA 19149

Inspection Date

2/7/08

No Critical Violations

12/5/07

19-01.1 Food establishment personnel food safety certified individual is not present. Note: Valid Servsafe Certificate provided/posted. Instructed owner to send paperwork to the health department; given city's web page for application.
9-04 (B) Wiping cloths are used in an unapproved manner: faucet noted wrapped with wet cloth. Wet wiping cloths should be kept in a sanitizing solution.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Spares ribs 106°,chili 105°,pulled pork 105° and sausage 105° requested to discard. Management initiated immediate corrective action.
3-08.1 Food is improperly reheated. I observed employee plce refrigerated pull pork on steam table for heating. Management instructed to initiate immediate corrective action.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. I observed employee remove ribs from cooking unit and let cool down on counter (120°). Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Walk-in refrigerator blood dripping on other meats,shelves,and on the floor. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. I observed variest different meats being cut on dirty, bloody, cutting 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.
5-04.2 (A) Approved sneeze guards are not provided as required. Splash guard is need on hand sink near food prep table. Management instructed to initiate immediate corrective action.
11-03.0 Equipment design does not preclude food contamination (Seams inside walk-in refrigerator with foil tape on seams. Management instructed to initiate immediate corrective action.

6/8/07

19-01.1 Food establishment personnel food safety certified individual is not present. Note: Valid Servsafe Certificate provided/posted.
9-04 (B) Wiping cloths are used in an unapproved manner: faucet noted wrapped with wet cloth. Wet wiping cloths should be kept in a sanitizing solution.

2/9/06

No Critical Violations

11/18/05

No Critical Violations

Iris Bakery
2031 Cottman Av

Retail Food: Grocery Market
Philadelphia, PA 19149

Inspection Date

6/8/07

No Critical Violations

Stoltzfus Salad & Bakery
2031 Cottman Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19149

Inspection Date

2/7/08

No Critical Violations

Stoltzfus Salad & Bakery *Retail Food: Prepared Food Take-Out*
2031 Cottman Av *Philadelphia, PA 19149*

Inspection Date

12/5/07

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.The first weight scales on front counters exposed to cross contamination. Sneeze guard required. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths is not stoed in a sanitizer. Management instructed to initiate immediate corrective action.

8/1/07

5-01.1 Food is not protected from contamination. I observed employee cuttng cake and ready to eat foods without gloves. 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. Weight scales on front counters exposed to cross contamination. Sneeze guard required. Management instructed to initiate immediate corrective action.

6/8/07

19-01.1 Food establishment personnel food safety certified individual is not present. Note: Valid servsafe provided.

Stoltzfus Soft Pretzels *Retail Food: Grocery Market*
2031 Cottman Av *Philadelphia, PA 19149*

Inspection Date

7/26/07

No Critical Violations

6/8/07

9-04 (B) Wiping cloths are used in an unapproved manner. Wet wiping cloth noted in hand sink, observed notstored in sanitizing solution.
19-01.1 Food establishment personnel food safety certified individual is not present.

General Nutrition #3451 *Retail Food: General Convenience*
2047 Cottman Av *Philadelphia, PA 19149*

Inspection Date

8/20/07

No Critical Violations

6/23/06

No Critical Violations

Papa John's *Retail Food: Restaurant, Eat-in*
2060 Cottman Av *Philadelphia, PA 19149*

Inspection Date

6/18/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Asiana Cuisine Enterprise *Retail Food: Restaurant, Eat-in*
2101 Cottman Av *Philadelphia, PA 19149*

Inspection Date

3/6/08

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.

3/6/08

No Critical Violations

Super Fresh #710 *Retail Food: Supermarket*
2101 Cottman Av *Philadelphia, PA 19149*

Inspection Date

4/29/08

No Critical Violations

3/6/08

5-04.2 (A) Approved sneeze guards are not provided as required -- Sneeze protection is not provided at hot dog machine in hot food area. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures -- Display unit at deli area recorded at 52°F. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature -- Approximately 45 1lbs containers of various soups stored in defective reach-in unit @ 52°F. <Product Discarded>
8-01.2 (A) An adequate supply of hot water is not provided -- Hot water temperature at several areas recorded between 93°F - 103°F. *A minimum temp of 110°F is required throughout the establishment. Management instructed to initiate immediate corrective action.

9/4/07

7-01 (A) Fly infestation is present. Flies observed in food prep areas and rear storage. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Fruit flies observed in food prep areas. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the floor in the rear storage area and on shelves in the retail area, during time of inspection. Management initiated immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths observed not stored in sanitized solution during time of inspection. Management initiated immediate corrective action.

8/23/07

No Critical Violations

4/13/07

No Critical Violations

3/14/07

5-01.1 Food is not protected from contamination. Food items at the self-serve salad station is not protected from contamination from the bird, during time of inspection. The self-serve salad station operation will immediately be discontinued.
5-01.8 Live animals or fowl are not excluded from food establishment preparation areas. Live bird is flying around inside the establishment, during time of inspection. Management initiated immediate corrective action, manager called ECOLAB to remove the bird, during time of inspection.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the floor in the rear storage area and on shelves in the retail area, during time of inspection. Management initiated immediate corrective action.
13-02 (C) Walls are not clean. Stained wall at the metal door leading to the trash compactor unit in the rear loading dock area, during time of inspection.

Super Fresh #710 *Retail Food: Supermarket*
2101 Cottman Av *Philadelphia, PA 19149*

Inspection Date

11/16/06

5-01.1 Food is not protected from contamination. Food items is not protected from overhead leakage or condensation in the reach-in freezer unit in row# 15, where it is needed, during time of inspection.
4-01.1 (A) Food/Food service article storage does not provide protection. Food items on shelves are not protected from mice contamination in retail area, during time of inspection. Food items onthe long food prep table are not protected from splash contamination from handsink in deli food prep area, near ECOLAB station mark #22 above the handsink, during time of inspection. Missing splash guard between the handsink and the food prep table in the seafood food prep area, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Live flies are observed in th seafood prep area, deli food prep area and in the bakery food prep area,during time of inspection. Management initiated immediate corrective action. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Live fruit flies are observed in the hot food preping area and in the deli fod prep area, during time of inspection. Management initiated immediate corrective action.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the floor in the rear storage area and on shelves in the retail area, during time of inspection. Management initiated immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Dirty mop water is disposed of improperly in the produce food prep area, during time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. No wiping cloths are not stored in sanitizing solution in the food prep area, during time of inspection. Management instructed to initiate immediate corrective action.

Hollywood Video *Retail Food: General Convenience*
2107 Cottman Av *Philadelphia, PA 19149*

Inspection Date

6/22/08

No Critical Violations

6/23/06

4-01.1 (A) Food/Food service article storage does not provide protection. (Food items on shelves area not protected from mice contamination in rear storage area.) Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Dead body parts are observed on glue in rear storage area. Feces contaminated surfaces are observed on floor through rear storage area. Management instructed to initiate immediate corrective action.
10-02.1 Food equipment needs cleaning.(Mice droppings on wooden shelves in rear storage area.) Management instructed to initiate immediate corrective action.
13-01.1 (A) Floor is not clean.(Mice droppings on floor in rear storage area. Glue trap with dead mice on floor in rear storage area.) Management instructed to initiate immediate corrective action.

Jannie Restaurant *Retail Food: Restaurant, Eat-in*
2117 Cottman Av *Philadelphia, PA 19149*

Inspection Date

11/27/06

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Jannie Restaurant — *Retail Food: Restaurant, Eat-in*
2117 Cottman Av — *Philadelphia, PA 19149*

Inspection Date

10/27/06

2-10.2 Ice is not protected from contamination, observed ice scoop stored in ice at time of inspection. 7-01 (L) Mouse infestation is present. Mouse feces observed on floor in basement under/behind storage shelving and items stored on floor in basement at time of inspection. Management instructed to initiate immediate corrective action.

12/7/05

No Critical Violations

Jeanette's Hallmark — *Retail Food: General Convenience*
2117 Cottman Av — *Philadelphia, PA 19149*

Inspection Date

2/15/08

No Critical Violations

2/5/08

7-01 (L) Mouse infestation is present. Mice droppings are on the shelves in the retail area where the pre-packaged food items is stored, during time of inspection. Management instructed to initiate immediate corrective action.

6/23/06

No Critical Violations

West Coast Video — *Retail Food: General Convenience*
2118 Cottman Av — *Philadelphia, PA 19149112*

Inspection Date

2/7/08

No Critical Violations

3/14/07

7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the floor in the office and on the shelves in the office area, during time of inspection. Management instructed to initiate immediate corrective action.

7/25/05

No Critical Violations

Party City — *Retail Food: General Convenience*
2201 Cottman Av — *Philadelphia, PA 19149120*

Inspection Date

7/22/08

No Critical Violations

4/29/08

8-01.2 (C) Hot water is not provided -- Hot water is not provided throughout: heater requires repair/replacement. Management instructed to initiate immediate corrective action.

6/23/06

No Critical Violations

Nick's Roast Beef *Retail Food: Restaurant, Eat-in*
2212 Cottman Av *Philadelphia, PA 19149120*

Inspection Date

10/4/07

5-01.1 Food is not protected from contamination. Due to critical violations presently observed.
4-01.1 (A) Food/Food service article storage does not provide protection. Soups/ready-to-eat foods in refrigerated holding units observed not provided with protective cover[s] to prevent cross-contamination.
7-01 (A) Fly infestation is present. Several domstic type flies noted in kitchen food preparation/service and basement food storage areas.
7-01 (L) Mouse infestation is present. Several fresh and old mouse droppings noted under and behind dry goods basement storage area.
9-04 (B) Wiping cloths are used in an unapproved manner. Several wet white wiping cloths noted sitting on top food prep/serving counter in kitchen area observed not stored in sanitizing solution between use at this time of inspection. This is a potential source of cross-contamination.
9-02.2 (A) Employee hand wash frequency is inadequate. Banquet handsink observed block with objects/same handsink noted not functional.
13-01.1 (A) Floor is not clean. Mainly, due to mouse droppings/old food debris and beverage stains under and behind equipment, especially in kitchen and food storage areas.
19-01.1 Food establishment personnel food safety certified individual is not present.

6/1/06

No Critical Violations

New Kin Chinese Restaurant *Retail Food: Restaurant, Eat-in*
2222 Cottman Av *Philadelphia, PA 19149*

Inspection Date

5/27/08

19-01.1 Food establishment personnel food safety certified individual is not present -- Course taken on 5/9. Owner is awaiting certification results.
4-02.1 Raw or unwashed food is not stored below ready-to-eat food -- Raw product stored over ready to eat cooked product.

4/29/08

10-02.4 Unapproved sanitizer is being used -- Bleach used for sanitization lacks appropriate concentration requirements for sanitization of food contact surfaces and utensils.
8-01.4 Non-potable water is in contact with food or food service articles -- Washing machine drain line extends into 2-basin prep sink basin where grinder is installed. Management instructed to initiate immediate corrective action and relocate drain line.
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. Owner is scheduled for recertification 5/9
8-06.1.1 (C) Drain line is in need of repair -- Drain line from grease trap leaking oil through the first floor into the employee toiletroom Management instructed to initiate immediate corrective action.
4-02.1 Raw or unwashed food is not stored below ready-to-eat food -- WonTon meat mixture stored over mushrooms, shrimp. Management instructed to initiate immediate corrective action.

6/1/06

No Critical Violations

Mario's Brother Pizza *Retail Food: Supermarket*
2224 Cottman Av *Philadelphia, PA 19149120*

Inspection Date

Mario's Brother Pizza — *Retail Food: Supermarket*
2224 Cottman Av — *Philadelphia, PA 19149120*

Inspection Date

3/4/08

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. Multiuse utensils were observed being washed and rinsed only. Utensils must be--Washed-Rinsed-Sanitized and then air dried. Management instructed to initiate immediate corrective action.

12/28/05

No Critical Violations

12/28/05

No Critical Violations

Coffee Tree Restaurant — *Retail Food: Restaurant, Eat-in*
2226 Cottman Av — *Philadelphia, PA 19149*

Inspection Date

1/22/08

No Critical Violations

6/1/06

No Critical Violations

Taste of Mogul — *Retail Food: Restaurant, Eat-in*
2226 Cottman Av — *Philadelphia, PA 19149*

Inspection Date

4/29/08

No Critical Violations

3/13/08

No Critical Violations

3/12/08

No Critical Violations

3/3/08

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

LS Newstand — *Retail Food: Mobile Food Vendor*
2228 Cottman Av — *Philadelphia, PA 19149*

Inspection Date

4/11/08

No Critical Violations

Bennigans — *Retail Food: Restaurant, Eat-in*
2231 Cottman Av — *Philadelphia, PA 19149*

Inspection Date

3/5/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit: uncooked crab cakes in reach-in refrigerator were observed at 50°F. Door of refrigerator is broken and must be repaired in order to maintain food holding temperatures. Management initiated immediate corrective action.

Exxon Food Mart *Retail Food: General Convenience*
2250 Cottman Av *Philadelphia, PA 19149*

Inspection Date

6/22/08

7-01 (L) Mouse infestation is present. Observed numerous mouse feces in rear storage room on glue board and along walls and corners of area. Observed mouse activity- crumbled food debris on glue board in corner of rear storage room.
9-02.2 (A) Employee hand wash frequency is inadequate. Hand washing sink was observed used to store use cigarette cartons on coffee line serving area.
19-01.1 Food establishment personnel food safety certified individual is not present at time of inspection.
Person in Control of premises has not taken reasonable measures to prevent employees from smoking. Employee admitted to smoking in rear storage room. Observed cigarette butts in rear hand washing sink.
Issued CVN: #1015356-6

7/25/06

7-01 (B) Fruit fly infestation is present. (Live fruit flies are observed in area where beverage dispeners are located in establishment.) Management instructed to initiate immediate corrective action.
9-02.3 (A) Employee observed not following good hygienic personal practices.(Used toilet paper is stored in trash can in employee restroom.)

R and R Produce *Retail Food: General Convenience*
2300 Cottman Av *Philadelphia, PA 19149*

Inspection Date

8/24/06

No Critical Violations

Heavenly Steps Newsstand *Retail Food: Mobile Food Vendor*
2301A Cottman Av *Philadelphia, PA 19149*

Inspection Date

2/6/06

No Critical Violations

Liberty Newstand *Retail Food: Mobile Food Vendor*
2301 Cottman Av *Philadelphia, PA 19149*

Inspection Date

4/30/08

No Critical Violations

5/8/07

No Critical Violations

8/24/06

No Critical Violations

Wendy's #962642 *Retail Food: Restaurant, Eat-in*
2301 Cottman Av *Philadelphia, PA 19149*

Inspection Date

Wendy's #962642 *Retail Food: Restaurant, Eat-in*
2301 Cottman Av *Philadelphia, PA 19149*

Inspection Date

6/24/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit, both cold station. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination, turkey, ham, chicken salad were out of tempreture at both cold station; temp where both record above 50°F. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. (Live fruit flies are observed in food prep area and in rear storage area.) Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. (Small refrigerator with raw hamburger, waste water from condensation line is disposed of improperly.) Drain line is basically draining on the floor. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Where the raw hamburger's are kept, drain line is disconnted or not properly installed. Women's bathroom sink; pipes are wrap in aluminium foil. 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.

7/24/06

7-01 (B) Fruit fly infestation is present. (Live fruit flies are observed in food prep area and in rear storage area.) Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. (Small refrigerator with raw hamburger, waste water from condensation line is disposed of improperly.) Management instructed to initiate immediate corrective action.

4/17/06

5-01.1 Food is not protected from contamination. (Food is not protected from overhead leakage at 3-door reach-in refrigerator and/or prep unit across from grill in prep area.) (Food products are to be removed from under the cooling unit at 3-door refrigerator/prep unit in prep area.)
8-06.1.1 (A) Liquid waste is not disposed of properly. (Small refrigerator with raw hamburger, waste water from condensation line is disposed of improperly.) Management instructed to initiate immediate corrective action.

Jim's Steak *Retail Food: Restaurant, Eat-in*
2311 Cottman Av *Philadelphia, PA 19149*

Inspection Date

1/9/08

19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain city certificate. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination (cup used as scoop). Management instructed to initiate immediate corrective action.
3-07.1 (B) Cooling methods do not promote rapid cooling of food (deep pot with cooked bell pepper imprpperly cool down, recomend shallow pans or ice paddle). Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Tuna salad with scoop handle in food item. Large can opener encrusted with dirt and debris. Large bowel used as scoop for onions bin. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wipping cloths must be stored in a sanitizing solution. Management instructed to initiate immediate corrective action.

Jim's Steak *Retail Food: Restaurant, Eat-in*
2311 Cottman Av *Philadelphia, PA 19149*

Inspection Date

3/15/07

5-01.1 Food is not protected from contamination. At time of inspection sanitarian observed a box of beef stored directly on top of bags of onions inside of walk-in refrigeration unit. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on floor in water main closet, under soda dispenser, bain marie, milkshake prep table and reach-in refrigeration unit in establishment front at time of inspection. Management instructed to initiate immediate corrective action.
12-01.5.B (4) Cold water at hand washing sink is not provided. At hand sink in men's toilet room at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain city certificate. Management instructed to initiate immediate corrective action.

2/1/07

7-01 (L) Mouse infestation is present. Mouse feces observed on floor in water main closet, under food equipment in establishment front at time of inspection. Management instructed to initiate immediate corrective action.

8/2/06

7-01 (B) Fruit fly infestation is present: below food prep/grinder sink area.
8-01.2 (C) Hot water is not provided: in establishment.
Note: Water heater has broken. New heater is present and is awaiting installation.

Popeyes' *Retail Food: Restaurant, Eat-in*
2311 Cottman Av *Philadelphia, PA 19149*

Inspection Date

3/15/07

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard needed between hand wash sink and prep table.
19-01.1 Food establishment personnel food safety certified individual is not present.

10/31/06

No Critical Violations

10/25/06

4-01.1 (A) Food/Food service article storage does not provide protection, splash guard lacking between hand wash sink and sandwich unit.
5-01.1 Food is not protected from contamination, soda system, as directed.

Bobby's Pretzel *Retail Food: Prepared Food Take-Out*
2327 Cottman Av *Philadelphia, PA 19149*

Inspection Date

7/14/08

No Critical Violations

3/17/08

10-02.2 (B) Food equipment and utensils are improperly sanitized -- Sanitizer was not provided at the time of inspection. *Owner purchased approved bleach during inspection.

Bobby's Pretzel *Retail Food: Prepared Food Take-Out*
2327 Cottman Av *Philadelphia, PA 19149*

Inspection Date

1/22/08

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Curly fries sitting in sink 60° Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Pretzel hot dog stored under pretzel machine 68° ambient temp 85°. Cheese sauce 99°,hot dogs on the grill 130° Management initiated immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Cups for ice fanta stored on the floor;Coca-Cola cups stored in holding sleeve without top lid. 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 s not familiar with wash/rinse/sanitize. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. Te establishment do not use a sanitizer. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.(During time of inspection, employee has list of providers.) Management instructed to initiate immediate corrective action.

2/6/07

No Critical Violations

6/1/06

3-01.1 (A) Potentially hazardous food is stored at improper temperature.(Hot dog wrapped pretzels temp. 73°.) Food refrigerated to meet cooling requirements.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit.(Hot dogs temp. 74°.) Refrigerated hot dogs to meet cooling requirements.
8-06.1.1 (C) Drain line is in need of repair.(Beside hot ater tank.) Management instructed to initiate immediate corrective action.

Coconuts FYE *Retail Food: General Convenience*
2327 Cottman Av *Philadelphia, PA 19149100*

Inspection Date

1/22/08

7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed on permeter of floor.)
13-01.1 (A) Floor is not clean.(Rear storage area; basement area; hallway near employee restrooms.)

6/1/06

7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed on permeter of floor.)
13-01.1 (A) Floor is not clean.(Rear storage area; basement area; hallway near employee restrooms.)

Dunkin Donuts *Retail Food: Prepared Food Take-Out*
2327 Cottman Av *Philadelphia, PA 19149*

Inspection Date

2/28/08

No Critical Violations

2/24/07

8-01.2 (C) Hot water is not provided at 2 handwashing sinks in the front area. Water was allowed to flush for 10 minutes and max temp measured was 65° F.
Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Dunkin Donuts
2327 Cottman Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19149

Inspection Date

6/6/06
No Critical Violations

Krispy Kreme Doughnuts
2327 Cottman Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19149

Inspection Date

12/28/05
No Critical Violations

Nuts & Candy Stand # 000706
2327 Cottman Av

Retail Food: Mobile Food Vendor
Philadelphia, PA 19149

Inspection Date

5/8/08
No Critical Violations

4/30/07
No Critical Violations

4/24/06
No Critical Violations

Philly Smoke Shop
2327 Cottman Av

Retail Food: Other
Philadelphia, PA 19149

Inspection Date

11/27/06
No Critical Violations

6/1/06
No Critical Violations

Rita's Water Ice
2327 Cottman Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 1914900(

Inspection Date

6/1/06
No Critical Violations

Rite Aid #560
2327 Cottman Av

Retail Food: General Convenience
Philadelphia, PA 1914910(

Inspection Date

2/28/08
No Critical Violations

2/24/07
No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Rite Aid #560 — *Retail Food: General Convenience*
2327 Cottman Av — *Philadelphia, PA 19149100*

Inspection Date

6/1/06

2-01.1 (D) Defective food containers are present.(Damaged canned food items on shelves.) Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. (Food is not protected from overhead leakage in reach-in freezer unit.) Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed on floor in perimeter of rear storage area.) Management instructed to initiate immediate corrective action.

Claire's #6730 — *Retail Food: General Convenience*
2329 Cottman Av — *Philadelphia, PA 19149*

Inspection Date

1/22/08

No Critical Violations

2/14/06

No Critical Violations

Northeast Turf Club — *Retail Food: Restaurant, Eat-in*
2329 Cottman Av — *Philadelphia, PA 19149*

Inspection Date

2/28/08

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. *GM is scheduled for course certification 3/19/08.
3-02.1 Refrigeration system does not maintain proper temperatures -- Small reach-in unit at cook line recorded at 50°F. Management instructed to initiate immediate corrective action.

2/14/06

10-02.2 (B) Food equipment and utensils are improperly sanitized: automatic dishwasher does not reach 180°F in the rinse cycle.
Orders: All items cleaned and sanitized in this unit must be manually sanitized until machine is repaired.
10-02.2 (C) Sanitizer temperature is inadequate: automatic dishwasher does not reach 180°F in the rinse cycle.
Note: Refer to violation 10-02.2 (B)

Subway — *Retail Food: Restaurant, Eat-in*
2329 Cottman Av — *Philadelphia, PA 19149*

Inspection Date

Subway
2329 Cottman Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19149

Inspection Date

2/21/08

10-02.3 Equipment used for cleaning/sanitizing is improperly operated.The sanitarian noted closed containers with tomatoe, onions etc setting in the rinse section of the three basin sink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. No one is food certified in establishment,during time of inspection.
3-08.3 Hot holding equipment is improperly used for food reheating (Meatballs 128°). Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required (at hand sink in front prep area. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner (cloths not stored in a sanitizing solution). Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Employees are not washing hands in betweenof changing gloves. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Tuna, roast beef ,luncheon meat 45-49°. Management instructed to initiate immediate corrective action.

2/21/08

10-02.3 Equipment used for cleaning/sanitizing is improperly operated.The sanitarian noted closed containers with tomatoe, onions etc setting in the rinse section of the three basin sink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. No one is food certified in establishment,during time of inspection.
3-08.3 Hot holding equipment is improperly used for food reheating (Meatballs 128°). Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required (at hand sink in front prep area. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner (cloths not stored in a sanitizing solution). Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Employees are not washing hands in betweenof changing gloves. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Tuna, roast beef ,luncheon meat 45-49°. Management instructed to initiate immediate corrective action.

2/17/08

No Critical Violations

5/8/07

3-02.1 Refrigeration system does not maintain proper temperatures. Temperature in the walk-in refrigerator unit is 54°, during time of inspection. Walk-in refrigerator unit use will be discontinued until it is properly repaired.
19-01.1 Food establishment personnel food safety certified individual is not present. No one is food certified in establishment,during time of inspection.

2/14/06

No Critical Violations

Kay-Bee Toys
2343 Cottman Av

Retail Food: General Convenience
Philadelphia, PA 19149

Inspection Date

2/28/08

No Critical Violations

Kay-Bee Toys *Retail Food: General Convenience*
2343 Cottman Av *Philadelphia, PA 19149*

Inspection Date

8/23/06

7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed on floor in rear storage area).

Dollar Mania *Retail Food: General Convenience*
2367 Cottman Av *Philadelphia, PA 19149*

Inspection Date

8/23/06

No Critical Violations

Lucky Five Star Buffet *Retail Food: Restaurant, Eat-in*
2367 Cottman Av *Philadelphia, PA 19149*

Inspection Date

5/8/07

No Critical Violations

2/24/07

5-04.2 (A) Approved sneeze guards are not provided as required- buffet- dry noodles are not under guard, dessert items are not competely coveredby guard.
Management instructed to initiate immediate corrective action.

5/31/06

No Critical Violations

5/31/06

No Critical Violations

4/10/06

2-06.4 Shellfish Purchase records/tags are not kept for 90 days. (Clams in walk-in freezer unit has no tags during time of inspection.) Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Food is not protected from flooding, draining, overhead leakage or condensation. (Food is not protected from cross-contamination between raw and prepared foods in reach-in refrigeration units; desert on desert table.) Management instructed to initiate immediate corrective action.

2/13/06

3-01.1 (A) Potentially hazardous food is stored at improper temperature: items on cold item (shushi) temp. 67°F.

Note: These items must be used or discarded within 4 hours.
5-01.1 Food is not protected from contamination. (Food items is not protected from overhead leakage or condensation in small refrigerator/prep table in kitchen.) Food is not protected from cross-contamination between raw and prepared foods. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair: condensation line in refrigerated food prep unit is leaking water.
7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed under dry storage shelves and in basement area.) Management instructed to initiate immediate corrective action.

Lucky Five Star Buffet *Retail Food: Restaurant, Eat-in*
2367 Cottman Av *Philadelphia, PA 19149*

Inspection Date

11/16/05

3-01.1 (A) Potentially hazardous food is stored at improper temperature: items on cold buffet are 47°F.

Note: These items must be used or discarded within 4 hours.
3-02.1 Refrigeration system does not maintain proper temperatures: cold buffet is observed at 50°F.

Note: This unit requires repair.
4-02.1 Raw or unwashed food is not stored below ready-to-eat food: raw meats are stored above ready-to-eat foods in walkin box.
5-01.1 Food is not protected from contamination. Food is not protected from cross-contamination between raw and prepared foods in the walk-in refrigerator/freezer units and refrigerated food prep unit; large bags of food in hallway are not covered on dry storage shelves. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair: condensation line in refrigerated food prep unit is leaking water.
10-04.0 Oversized equipment is not properly washed or sanitized: large equipments are not properly washed and sanitized in 3-basin sink.
11-02.4 Re-use of mollusk or crustacea shells is unapproved: re-use of clam and crab shells to make various buffet items is observed.

Gino's Pizzarama *Retail Food: Restaurant, Eat-in*
2383 Cottman Av *Philadelphia, PA 19149*

Inspection Date

1/4/07

No Critical Violations

Dollar Express #1656 *Retail Food: General Convenience*
2620 Cottman Av *Philadelphia, PA 19149130*

Inspection Date

3/15/07

No Critical Violations

8/23/06

2-01.1 (B) Adulterated or unwholesome food is present.(Pre-packaged VERONA FARMS turkey ham and pre-packaged JOHN MORRELL smoked sauage are discolored, in reach-in freezer unit, during time of inspection.) Products was removed from sale.
2-01.1 (D) Defective food containers are present.(Damaged canned food items on retail shelves throughout the establishment, during time of inspection.)
2-01.4 Food is not properly labeled/packaged.(Vacuum pack of VERONA FARMS turkey ham is not packged properly.)
12-01.5.B (5) Hot water at hand washing sink is not provided. (No hot water in women's toilet room.) Management instructed to initiate immediate corrective action.
12-01.5.E (3) Toilet room fixtures are not clean. (Dirty toilet and handsink in men's and women's toilet room.)
13-01.1 (A) Floor is not clean.(Dead roaches and other debris items are throughout the rear storage area. Floor is not clean in the retail area under and/or behind food equipment.) Management instructed to initiate immediate corrective action.

Mcdonald's #04202 *Retail Food: Restaurant, Eat-in*
2801 Cottman Av *Philadelphia, PA 19149*

Inspection Date

2/13/08

5-01.1 Food is not protected from contamination. Frozen condensation observed over food boxes in basement freezer. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present. Air gap not present for soda lines at drive thru beverage station. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. Hot water temperature observed at 90° F in bathroom, during time of inspection.

1/3/08

7-01 (L) Mouse infestation is present. Mouse droppings and dead mouse observed in basement storage room.ELIMINATE MOUSE INFESTATON. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Ice exposed to contamination in cashier area and scoop stored in ice. Buns observed stored in cleaning products storage area at time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Liquid waste from trash is not completely draining under basement stairs, but is leaving a residue stain and odor.

5/9/07

No Critical Violations

3/15/07

8-06.1.1 (C) Drain line is in need of repair. Repair drain line under 3 compartment sink, leaking at time of inspection. Management instructed to initiate immediate corrective action.

11/28/06

No Critical Violations

12/15/05

No Critical Violations

Owen's Cafe *Retail Food: Restaurant, Eat-in*
2808 Cottman Av *Philadelphia, PA 19149*

Inspection Date

4/5/07

No Critical Violations

Newstand Plus *Retail Food: Mobile Food Vendor*
2809 Cottman Av *Philadelphia, PA 19140*

Inspection Date

7/7/06

No Critical Violations

Friendly's # 4010 *Retail Food: Restaurant, Eat-in*
2811 Cottman Av *Philadelphia, PA 19149*

Inspection Date

9/24/07

19-01.1 Food establishment personnel food safety certified individual is still not present. Note: Valid city food safety certificate posted [DAVE SPEIDAL A22277] Certificate holder not present at the timeof this inspection.

Friendly's # 4010 *Retail Food: Restaurant, Eat-in*
2811 Cottman Av *Philadelphia, PA 19149*

Inspection Date

8/15/07

5-01.1 Food is not protected from contamination. Due to old food stains on door hand which poses as a potential source of cross-contamitation.
9-04 (B) Wiping cloths are used in an unapproved manner. Moist wiping cloth noted on top white plastic cutting board not stored in sanitizing solution between use at the time of this inspection.
7-01 (A) Fly infestation is present. Several domestic type flies not in dining, kitchen food preparation/serving and dumpster area.
19-01.1 Food establishment personnel food safety certified individual is not present. Note: Valid city food safety certificate posted [DAVE SPEIDAL A22277] Certificate holder not present at the timeof this inspection.

11/28/06

No Critical Violations

China Kitchen Chinese Restaurant *Retail Food: Restaurant, Eat-in*
2812 Cottman Av *Philadelphia, PA 19149*

Inspection Date

1/19/07

No Critical Violations

12/21/06

2-01.4 Food is not properly labeled/packaged. Homemade lemonade, pink lemonade and ice-tea is not properly labeled in the reach-in refrigerator at the front conter area, during time of inspection. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Hazardous food items are stoed at improper temperture: chicken wings temperature is 120°, pork egg roll temperature is 58°, cooked rice temperaure is 58°, during time of inspection. Food items that are list above will need to be re-heated to proper temperature before it is server.
5-01.1 Food is not protected from contamination. Food is not protected from cross-contamination between raw and prepared foods in the reach-in freezer and small refrigerator/prep unit, during time of inspection. Management instructed to initiate immediate corrective action.

7/3/06

No Critical Violations

Happy Garden Wong *Retail Food: Restaurant, Eat-in*
2812 Cottman Av *Philadelphia, PA 19149*

Inspection Date

3/26/08

19-01.1 Food establishment personnel food safety certified individual is not present. A ServSafe certificate is present. Obtain a City of Philadelphia Food Safety Certificate. Management instructed to initiate immediate corrective action.

Happy Garden Wong *Retail Food: Restaurant, Eat-in*
2812 Cottman Av *Philadelphia, PA 19149*

Inspection Date

1/2/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Hazardous food items are stored at improper temperture. Cooked chicken parts observed on counter top stored at 59°F at time of inspection.

OWNER: DISCARD AND DO NOT SELL FOOD ITEMS OBSERVED AT IMPROPER TEMPERATURE.
5-01.1 Food is not protected from contamination. Food is not protected from cross-contamination between raw and prepared foods in the walk-in refrigerator during time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Employee observed failing to wash hands before handling food with bare hands after eating. 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.

5/9/07

19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. Owner states that certificate was lost in move from previously owned establishment to current establishment. Application for replacement certificate provided to owner.

Michele's Family Bakery *Retail Food: Grocery Market*
2838 Cottman Av *Philadelphia, PA 19149*

Inspection Date

11/15/06

No Critical Violations

England Pizza *Retail Food: Restaurant, Eat-in*
2840 Cottman Av *Philadelphia, PA 19149*

Inspection Date

11/26/07

No Critical Violations

9/24/07

5-01.1 Food is not protected from contamination. Due to flies and mouse infestation.
7-01 (A) Fly infestation is present. Flies noted at rear food storage area.
7-01 (L) Mouse infestation is present. Fresh and old mouse droppings noted on floor perimters particularly in rear closet, staircse ledge and rear basement area.
9-04 (B) Wiping cloths are used in an unapproved manner. Moist wiping cloth on top food prep/serving noted not stored in sanitizing solution between use.

5/25/07

19-01.1 Food establishment personnel food safety certified individual is not present.
SERVSAFE ONLY.
OBTAIN FOOD SAFETY CERTIFICATE ISSUED BY
THE PHILADELPHIA DEPARTMENT OF PUBLIC HEALTH. Management instructed to initiate immediate corrective action.
215-685-7495

Kennedy Rose Velt Florist *Retail Food: General Convenience*
2844 Cottman Av *Philadelphia, PA 19149000*

Inspection Date

Kennedy Rose Velt Florist *Retail Food: General Convenience*
2844 Cottman Av *Philadelphia, PA 19149000*

Inspection Date

5/25/07

No Critical Violations

Seven Eleven #23287 *Retail Food: General Convenience*
2900 Cottman Av *Philadelphia, PA 19149*

Inspection Date

4/29/08

19-01.1 Food establishment personnel food safety certified individual is not present. Attend an approved food safety course and obtain a City of Philadephia Food Safety Certificate. List of providers and application issued.

4/28/08

No Critical Violations

4/28/08

No Critical Violations

2/13/08

No Critical Violations

2/13/08

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard not present between rear sink and food storage shelves.
8-01.2 (A) An adequate supply of hot water is not provided. Water temperature observed 85° F during time of inspection.The establishment is to discontinue the sale of prepared food until an adequate supply of hot water is provided.
8-06.1.1 (A) Liquid waste is not disposed of properly. Unsanitary mop water observed in rear storage area. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Employees are not adequately washing theirs hands, due to a lack of hot water. 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. Employee has list of providers and application from Dept. of Public Health.

1/7/08

3-06.1 Proper cooking temperature is not achieved. Hot sausage, cheeseburge, hot dogs and buffalo chicken wraps was not properly cooked before being served to the public, during time of inspection. All listed food products are removed from sale by the person-in-charge, during time of inspection.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Temperature range of milk products is 47°-62° at the self-served coffee station, during time of inspection. All milk products are removed from use, during time of inspection.
5-01.1 Food is not protected from contamination. Metal container with salt is not covered which is stored under the front counter, during time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Employee did not wash hands prior to handling hot dogs, during time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. No one is certified in the establishment, during time of inspection. Employee has list of providers and application from Dept. of Public Health.

12/19/06

7-01 (K) Rat infestation is present: rat burrows observed around perimeter of dumpster area (under concrete platform). Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Seven Eleven #23287
2900 Cottman Av

Retail Food: General Convenience
Philadelphia, PA 19149

Inspection Date

11/28/06

No Critical Violations

St. Matthew School
3040 Cottman Av

Institution: School, Archdiocese
Philadelphia, PA 19149

Inspection Date

12/15/06

No Critical Violations

Leneghan's Irish Inn
3267 Cottman Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19149

Inspection Date

3/26/08

No Critical Violations

5/27/07

2-10.2 Ice is not protected from contamination. Water bottled stored in bar area drinking ice. Management instructed to initiate immediate corrective action.

Friendship Pharmacy
3300 Cottman Av

Retail Food: General Convenience
Philadelphia, PA 19149

Inspection Date

1/7/08

No Critical Violations

12/21/06

No Critical Violations

Party Time Deli
3500 Cottman Av

Retail Food: Grocery Market
Philadelphia, PA 1914916(

Inspection Date

4/3/08

No Critical Violations

Party Time Deli — *Retail Food: Grocery Market*
3500 Cottman Av — *Philadelphia, PA 19149160*

Inspection Date

1/8/08

2-01.4 Food is not properly labeled/packaged. Pre-packaged chocolate candy, pre-packaged cold salad and baked food items is not labeled. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Food Prep sink is not protected from splash contamination from the 3-basin sink. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Mayonnaise temperature is 61°, food prep ambient temperature is 75°, during time of inspection. Listed food product was removed from use.
8-02.2 An approved air gap is not present. No air gap at the food prep sink. Management instructed to initiate immediate corrective action.
9-02.3 (A) Employee observed not following good hygienic personal practices. Soiled toilet paper in the employee unisex restroom. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths are not stored in a properly labeled container of sanitizer solution, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. The person-in-charge is not properly washing, rinsing and sanitizing the food equipments, in the 3-basin sink, during time of inspection. Management instructed to initiate immediate corrective action.
11-09.3 Food equipment is not properly installed. Garbage disposal is installed at food prep sink. Management instructed to initiate immediate corrective action.

9/16/06

7-01 (A) Fly infestation is present and observed in food prep area hovering and landing on food equipment and contact surfaces. Management instructed to initiate immediate corrective action.

Casper's Place — *Retail Food: Restaurant, Eat-in*
3510 Cottman Av — *Philadelphia, PA 19149*

Inspection Date

1/21/08

9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths must be stored n a sanitizer Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. 0pen cans of food (cheese, tomato) stored in refrigerator with spoon handle touching p.roduct Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. In the basement water flods the basement. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The esablish is not familar with wah/rinse/sanitize. Management instructed to initiate immediate corrective action.
19-01.3 Food establishment personnel food safety certificate is not posted.

12/21/06

No Critical Violations

Pat's Shamrock Sports Grill — *Retail Food: Restaurant, Eat-in*
3517 Cottman Av — *Philadelphia, PA 19149000*

Inspection Date

Pat's Shamrock Sports Grill *Retail Food: Restaurant, Eat-in*
3517 Cottman Av *Philadelphia, PA 19149000*

Inspection Date

6/18/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Meat balls and raw food items observed at 60°F. Management instructed to initiate immediate corrective action.
3-03.2 (A) Frozen food is not maintained below 0 degrees Fahrenheit.Freezer and raw meat observed at 60°F.

NOTE: DISCONTINUE USE OF DEFECTIVE FREZER OBSERVED AT 60°F UNTIL IT IS REPAIRED AND CAN MAINTAIN 0°F. MEAT BALLS AND OTHER FOOD ITEMS PACKAGES DISCARDED WHILE PRESENT. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Serv-Safe certificate available. Management instructed to initiate immediate corrective action.

4/9/08

19-01.1 Food establishment personnel food safety certified individual is not present. Attend an approved food safety course and obtain a City of Philadelphia Food Safety Certificate. List of providers and application issued. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Droppings noted on the kitchen shelving. Eliminate mouse infestation. Management instructed to initiate immediate corrective action.

6/8/07

19-01.1 Food establishment personnel food safety certified individual is not present.
9-02.3 (B) Employees are smoking in uapproved areas. Employee is observed smoking.
7-01 (L) Mouse infestation is present. Droppings noted throughout establishment (all kitchen equipment, edges of floors, and in main bar area fixtures where light surround the bar). Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Food found in trash cans. Management initiated immediate corrective action.
12-01.5.B (4) Cold water at hand washing sink is not provided (in the kitchen).

12/15/05

No Critical Violations

Tailhook Tavern *Retail Food: Restaurant, Eat-in*
3522 Cottman Av *Philadelphia, PA 19149*

Inspection Date

4/9/08

No Critical Violations

12/17/07

19-01.1 Food establishment personnel food safety certified individual is not present. The owner has signed up to take the class for food safety. He has been directed to the Health's Department web page re: food safety certification. Management instructed to initiate immediate corrective action.

9/20/07

19-01.1 Food establishment personnel food safety certified individual is not present. The owner has signed up to take the class for food safety. He has been directed to the Health's Department web page re: food safety certification. Management instructed to initiate immediate corrective action.

9/10/07

12-01.5.B (5) Hot water at hand washing sink is not provided (in the ladies room toilet room).
2-10.2 Ice is not protected from contamination. Submerged glasses and scoop handle in ice at the bar area.

9/16/06

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Infinity Jewelers *Retail Food: General Convenience*
3526 Cottman Av *Philadelphia, PA 19149*

Inspection Date

2/5/08

No Critical Violations

He's Produce *Retail Food: Grocery Market*
3540 Cottman Av *Philadelphia, PA 19149*

Inspection Date

4/5/07

No Critical Violations

Drougie's Pizza, Inc. *Retail Food: Prepared Food Take-Out*
3542 Cottman Av *Philadelphia, PA 19149*

Inspection Date

7/10/07

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

6/8/07

7-01 (L) Mouse infestation is present. Mouse droppings are evident along the walls, and equipments in the kitchen. Managenment to initate immediate action.
5-01.1 Food is not protected from contamination. Ice craem scoop not stored in running water.
19-01.1 Food establishment personnel food safety certified individual is not present.

11/17/05

No Critical Violations

Santucci's Square Pizza *Retail Food: Restaurant, Eat-in*
4010 Cottman Av *Philadelphia, PA 19135*

Inspection Date

4/10/08

7-01 (D) Roach infestation is present. Live roaches observed in toilet rooms and storage room. Numerous dead roaches are present on glue traps. Eliminate roach infestation. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. No one is certified in the establishment, during time of inspection. Manager has list of providers and application from Dept. of Public Health. Management instructed to initiate immediate corrective action.

1/8/08

3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Tomato sauce with sausage and meatballs temperature is 110° at the steam table, during time of inspection. Listed food item will need to be recooked to proper temperature, before use.
4-01.1 (A) Food/Food service article storage does not provide protection. 50 lb. bags of flour are not protected from mice contamination, mice droppings are on the shelves in the rear food prep area. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Food items is not protected from overhead leakage or condensation in the small refrigerator/food prep unit. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mice droppings on the floor under and/or behind the food equipments in the establishment.
19-01.1 Food establishment personnel food safety certified individual is not present. No one is certified in the establishment, during time of inspection. Manager has list of providers and application from Dept. of Public Health. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Santucci's Square Pizza
4010 Cottman Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19135

Inspection Date

9/16/06

7-01 (L) Mouse infestation is present. Mouse feces observed on floor perimeters throughout establishment and shelving in food storage areas. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present and observed throughout food prep areas hovering and landing on food equipment. Management instructed to initiate immediate corrective action.

Rite Aid #0553
4011 Cottman Av

Retail Food: General Convenience
Philadelphia, PA 19135

Inspection Date

2/13/08

17-0 (B) Exterior premises provide rodent or insect attraction or harborage. Refuse observed in the rear dumpster area, during time of inspection. Opened bag of refuse observed on ground of dumpster. Debris and refuse build up observed in between fence and wall. Management instructed to initiate immediate corrective action.

1/7/08

2-01.1 (D) Defective food containers are present. Damaged cans ENFAMIL products are on the shelves, during time of inspection. Damaged products was removed from sale by manager.
8-06.3.1 (A) Refuse receptacle capacity is inadequate for refuse generated. Trash and cardboard refuse are improper stored in the stockroom, during time of inspection.
17-0 (B) Exterior premises provide rodent or insect attraction or harborage. Food waste and refuse is present in the rear dumpster area, during time of inspection. Management instructed to initiate immediate corrective action.

8/30/06

No Critical Violations

N & A Deli
4349 Cottman Av

Retail Food: Grocery Market
Philadelphia, PA 19135

Inspection Date

4/5/07

No Critical Violations

McGeehan's Tavern
4401 Cottman Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19149

Inspection Date

McGeehan's Tavern *Retail Food: Restaurant, Eat-in*
4401 Cottman Av *Philadelphia, PA 19149*

Inspection Date

11/28/07

2-10.2 Ice is not protected from contamination. Provide separation between drink ice and beverage ice behind bar. Beverages are not be stored in drink ice. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present. Provide between beverage line, ice bin line and floor drain line behind bar. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. 3 compartment sink behind bar filled up for washing and rinsing a piece of a hose was stored in 3rd compartment at time of inspection. No sanitizer observed. 3 compartment sink should be filled up for washing, rinsing and sanitizing of multi-use utensils only.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila cert. and be present at all times. Application provided. Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sinks are not provided. Install behind bar. Management instructed to initiate immediate corrective action.

6/8/07

2-10.2 Ice is not protected from contamination. In bar area beer bottles are stored in drinkng ice.
19-01.1 Food establishment personnel food safety certified individual is not present: provider list issued.

6/8/07

19-01.1 Food establishment personnel food safety certified individual is not present: provider list issued.
2-10.2 Ice is not protected from contamination. In bar area beer bottles are stored in drinkng ice.

4/19/07

19-01.1 Food establishment personnel food safety certified individual is not present: provider list issued.

Block And Cleaver Butcher Shop *Retail Food: Grocery Market*
4542 Cottman Av *Philadelphia, PA 19135123*

Inspection Date

7/10/07

No Critical Violations

6/8/07

7-01 (L) Mouse infestation is present. Mouse feces observed on shelving and floor perimeters throughout establishment primarily in service area. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Observed employee with bare hand contact to raw meats performing muti tasks.
5-01.1 Food is not protected from contamination. In the refrigerator raw meats areplaced over cooked products. Immedicate corrective action is requried by management.

9/16/06

7-01 (L) Mouse infestation is present. Mouse feces observed on shelving and floor perimeters throughout establishment primarily in service area. Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sinks are not provided in food prep areas (2). Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Model Finishing Company
4949 Cottman Av

Retail Food: Vending Machine
Philadelphia, PA 19135

Inspection Date

2/1/07
No Critical Violations

Philadelphia Christian Academy
5101 Cottman Av

Institution: Child, Child Care Centers
Philadelphia, PA 19135

Inspection Date

2/4/08
No Critical Violations

Zaccone
3137 Cottman St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19149

Inspection Date

4/5/07
No Critical Violations

Patricia Scott
4029 Creston St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19135

Inspection Date

4/20/07
No Critical Violations

Sugar Bear Family Day Care
4038 Creston St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19135

Inspection Date

8/20/07
No Critical Violations

8/1/06
No Critical Violations

Charles St. Corner
4082 Creston St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19135

Inspection Date

4/11/07
No Critical Violations

Bentley's Place
2800 D St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Bentley's Place — *Retail Food: Restaurant, Eat-in*
2800 D St — *Philadelphia, PA 19134*

Inspection Date

6/1/07

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard needed between hand sink and 3 compartment sink in kitchen. Management instructed to initiate immediate corrective action.
7-01 (K) Rat infestation is present. Rat feces observed on floor under and on surfaces of food equipment in kitchen at time of inspetion. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on surfaces of food equipment in kitchen at time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair at 3 compartment sink in kitchen, leaking at time of inspection. Management instructed to initiate immediate corrective action.
10-02.1 Food equipment needs cleaning. Clean interior and exterior of all food equipment in kitchen of mouse feces, rat feces, encrusted food debris and dirt. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. Application provided to person-in-charge.

5/2/07

19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. Application provided to person-in-charge.

Tenare Grocery — *Retail Food: Grocery Market*
2963 D St — *Philadelphia, PA 19134*

Inspection Date

3/28/08

No Critical Violations

6/1/07

2-01.1 (A) Food is not from an approved source. The above establishment must immediatey discontinue and end the sell of homeade water ice cups. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Food items stored on floor around cat feces in basement and cats able to direct contact with food items throughout basement. Management instructed to initiate immediate corrective action.
5-01.8 Live animals or fowl are not excluded from food establishment preparation. Remove cat and kittens in basement of establishment at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed flying in around cat feces and areas of basement at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Fruit flies observed flying around cat feces in basement at time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair in basement, leaking from 3 compartment sink onto basement floor at time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. No hand sink in food prep area. Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sinks are not provided. Install hand sink in food prep area. Management instructed to initiate immediate corrective action.
13-01.1 (A) Floor is not clean. Clean floor under retail shelving kick plates of dead mouse, mouse feces and dead roaches. Clean floor in basement of mouse feces, dead roaches and cat feces. 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.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Diaz gocery — *Retail Food: Grocery Market*
3061 D St — *Philadelphia, PA 19134*

Inspection Date

7/21/08

2-01.1 (A) Food is not from an approved source. Fried beef patties observed stored in hot holding unit for sale. No proof of where/how patties are prepared and transported at time of inspection. ORDERS: Remove immediately from sale.
3-02.1 Refrigeration system does not maintain proper temperatures. Deli case observed at 58°F. containing deli meats and cheeses. Reach-in cooler used to store milk was observed at 48°F. Discard all potentially hazardous foods mentioned immediately.
ORDERS: Discontinue use until unit is repaired.
7-01 (B) Fruit fly infestation is present. Observed numerous fruit flies present throughout prep and refuse storage facilities.
19-01.1 Food establishment personnel food safety certified individual is not present.

5/31/08

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 . Bathroom.

Ledesma Grocery — *Retail Food: Grocery Market*
3061 D St — *Philadelphia, PA 19134*

Inspection Date

1/17/07

No Critical Violations

12/19/06

7-01 (L) Mouse infestation is present. Fresh feces observed on floors under and on shelving at time of inspection. Management instructed to initiate immediate corrective action.

Yvonne Martin Family Day Care — *Institution: Child, Family Day Care Homes*
3110 D St — *Philadelphia, PA 19134*

Inspection Date

3/20/08

No Critical Violations

8/9/07

7-01 (D) Roach infestation is present. Management instructed to initiate immediate corrective action.

6/13/06

No Critical Violations

McVeigh Tot Program — *Institution: Child, Child Care Centers*
3352 D St — *Philadelphia, PA 19134*

Inspection Date

12/22/06

No Critical Violations

Joseph E. Coleman Center — *Institution: Penal Facility*
3950 D St — *Philadelphia, PA 19124420*

Inspection Date

5/9/08

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

Joseph E. Coleman Center *Institution: Penal Facility*
3950 D St *Philadelphia, PA 19124420*

Inspection Date

9/17/07

7-01 (L) Mouse infestation is present, fresh droppings observed on floor of janitor's closet.
7-01 (A) Fly infestation is present, where observed.
7-01 (B) Fruit fly infestation is present, beverage station.

9/5/06

5-01.1 Food is not protected from contamination, open bags of food instorge room.
7-01 (L) Mouse infestation is present, dead mouse on glue trap.
7-01 (A) Fly infestation is present, where observed.

6/27/06

7-01 (B) Fruit fly infestation is present: flies observed inside the garbage disposal unit. Management instructed to initiate immediate corrective action.

12/15/05

No Critical Violations

Peace of Mind *Institution: Child, Family Day Care Homes*
4911 D St *Philadelphia, PA 19134*

Inspection Date

6/28/07

7-01 (D) Roach infestation is present. Roach droppings were found in the cabinets under the sinks. Eliminate roach infestation. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse droppings observed on the counters, in the cabinets and on the floor in both kitchen areas. Eliminate mouse infestation. 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.

3/22/06

No Critical Violations

3/16/06

No Critical Violations

William D. Oxely American Legion Post 33 *Retail Food: Restaurant, Private Club*
4637 Decatur St *Philadelphia, PA 19135*

Inspection Date

5/31/07

No Critical Violations

Grant, Renee *Institution: Child, Family Day Care Homes*
1922 Devereaux Av *Philadelphia, PA 19149344*

Inspection Date

8/21/07

No Critical Violations

8/21/07

No Critical Violations

8/7/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Grant, Renee
1922 Devereaux Av

Institution: Child, Family Day Care Homes
Philadelphia, PA 19149344

Inspection Date

6/12/06
No Critical Violations

Little Cherubs Family Day Care
2846 Devereaux Av

Institution: Child, Family Day Care Homes
Philadelphia, PA 19149301

Inspection Date

8/20/07
19-01.1 Food establishment personnel food safety certified individual is not present.

8/1/06
No Critical Violations

7/28/05
No Critical Violations

Tasha's Angels
1540 Devereaux St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19149

Inspection Date

9/19/06
No Critical Violations

Jimenez Deli
4400 Devereaux St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19135

Inspection Date

5/25/07
No Critical Violations

9/1/05
No Critical Violations

Dell's Tavern
5450 Discher St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

3/10/07
No Critical Violations

Celesta Day Care
4213 Disston St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19135

Inspection Date

6/13/06
No Critical Violations

The Children's Garden
4626 Ditman St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19124

Inspection Date

4/24/07
19-01.1 Food establishment personnel food safety certified individual is not present.

Totally Kids
4626 Ditman St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19124

Inspection Date

5/14/07

No Critical Violations

James J. Sullivan Elementary School
5300 Ditman St

Institution: School, Public
Philadelphia, PA 19124

Inspection Date

5/7/08

7-01 (L) Mouse infestation is present. Mouse droppings were observed in the following classrooms:- B2,B8,B9,100,101,102,103,211,214,300 and 304. All these rooms were observed with fresh mouse droppings along walls and in corners behind and between equipment, on lower shelves of book cases and on books in storage room in B8 Note:- B8 houses the satellite kitchen. All these areas must be cleaned ad sanitized.

3/6/08

7-01 (L) Mouse infestation is present. Mouse droppings were observed in the following classrooms:- 214,211,304 along walls and in corners in these classrooms. B2- along walls and in corners and on some lower book shelves. 103- on small rug on floor and on floor near radiator. 102- On teachers desk and on computer table and on floor in corners. 101- inside cabinets, on computer table and on teachers desk. No mouse droppings were observed at this time in rooms B9 and 300. Please note:- all affected areas must be cleaned and sanitized.

12/6/07

No Critical Violations

4/13/07

No Critical Violations

11/10/06

No Critical Violations

5/18/06

7-01 (L) Mouse infestation is present, fresh droppings observed on floor behind food equipment.

10/27/05

No Critical Violations

Crayon Kids Home Day Care
5811 Ditman St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19135

Inspection Date

6/6/07

No Critical Violations

5/2/06

No Critical Violations

CJP Family Care
6350 Ditman St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19135

Inspection Date

5/10/07

No Critical Violations

Falcon Tavern *Retail Food: Restaurant, Eat-in*
2340 Duncan St *Philadelphia, PA 19124*

Inspection Date

1/9/08

No Critical Violations

11/27/07

No Critical Violations

10/29/07

19-01.1 Food establishment personnel food safety certified individual is not present. Note: New owner provided Valid Servsafe Certificate, holder: Cathrine B. TAUSENDFREUNDT.
Expires: September 5, 2012.

9/25/07

10-01.1 (B) An approved sink for manual washing and sanitization is not provided. Non-NSF approved 3 bay presently provided.
19-01.1 Food establishment personnel food safety certified individual is not present.

3/22/07

5-01.1 Food is not protected from contamination. Observed garbage grinder in 3 compartment sink, grease in fryer no covered properly while not in use and dog white hair from owners dog on interior and exterior of oven range and fryer at time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Grease in fryer disposed of in city dump by owner not picked-up by recycling company. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

2/21/07

5-01.1 Food is not protected from contamination. Remove garbage grinder stored in 3 compartment sink in kitchen. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Grease in fryer disposed of in city dump by owner not picked-up by recycling company. Management instructed to initiate immediate corrective action.

10/31/06

5-01.1 Food is not protected from contamination. Grease infryer is not covered when it is not in use, during time of inspection.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Food equipment is not properly wsed, rinsed and sanitized in the 3-basin sink, due to the cleaning agents stored in the basin sink, during time of inspection.

Mendoza Grocery *Retail Food: Grocery Market*
2380 Duncan St *Philadelphia, PA 19124*

Inspection Date

1/24/08

No Critical Violations

Reyes Grocery *Retail Food: Grocery Market*
2380 Duncan St *Philadelphia, PA 19124*

Inspection Date

10/31/06

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Reyes Grocery — *Retail Food: Grocery Market*
2380 Duncan St — *Philadelphia, PA 19124*

Inspection Date

9/7/06

7-01 (A) Fly infestation is present. Excessive flies observed in basement area.
7-01 (K) Rat infestation is present. Rat droppings observed mingled with dead flies on the floor in basement area.

Longneckers — *Retail Food: Restaurant, Eat-in*
2400 Duncan St — *Philadelphia, PA 19124*

Inspection Date

4/30/08

4-01.1 (A) Food/Food service article storage does not provide protection.
Splashguard lacks between the utensils sink and ice bin also for the handsink in bar.
Splashguard lacks between the hand sink and storage shelves in kitchen.
Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present ; food equipment drain lines in basement area.
9-02.2 (A) Employee hand wash frequency is inadequate ; provide hand soap at all hand wash sinks , at bar ,kitchen and bathroom.
12-01.5.B (5) Hot water at hand washing sink is not provided ; hand sink in kitchen.
19-04 Food establishment personnel food safety certificate is expired.

11/29/06

No Critical Violations

11/29/06

No Critical Violations

9/8/06

7-01 (L) Mouse infestation is present, fresh droppings observed on floor under equipment in kitchen at time of inspection Management instructed to initiate immediate corrective action.
12-01.5.B (4) Cold water at hand washing sink is not provided, at bar hand wash sink. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided, at bar hand wash sink. Management instructed to initiate immediate corrective action.

Aramingo EastCoast Gas — *Retail Food: General Convenience*
2455 Duncan St — *Philadelphia, PA 19124*

Inspection Date

5/6/07

No Critical Violations

1/13/06

No Critical Violations

11/23/05

No Critical Violations

H. R. Edmunds Elementary School — *Institution: School, Public*
1100 Dyre St — *Philadelphia, PA 19124*

Inspection Date

H. R. Edmunds Elementary School *Institution: School, Public*
1100 Dyre St *Philadelphia, PA 19124*

Inspection Date

4/1/08

3-02.1 Refrigeration system does not maintain proper temperatures. Two four door Victory reach in units had internal air temperatures of 59°F Note:- freshly prepared sandwiches and salads were moved to the walk-in refrigerator unit to hold these foods till served and consumed. These units are not to be used until they can hold cold foods below 41°F. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present. Provide at least 1" between drain pipe and floor drain.
19-01.1 Food establishment personnel food safety certified individual is not present.

11/19/07

8-02.2 An approved air gap is not present. Provide at least 1" between drain pipe and floor drain.

4/25/07

No Critical Violations

11/14/06

No Critical Violations

11/7/06

7-01 (L) Mouse infestation is present, observed mouse feces on floor behind dry good shelf and behind grease can in storage area at time of inspection. Management initiated immediate corrective action.

5/12/06

No Critical Violations

9/27/05

No Critical Violations

Edmunds School Annex *Institution: School, Public*
1300 Dyre St *Philadelphia, PA 19124*

Inspection Date

5/2/08

No Critical Violations

11/19/07

No Critical Violations

4/25/07

No Critical Violations

11/7/06

No Critical Violations

5/12/06

No Critical Violations

Frankford mem.christian nursing school *Institution: Child, Child Care Centers*
1300 Dyre St *Philadelphia, PA 19124*

Inspection Date

5/2/08

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

Garcia Grocery *Retail Food: Grocery Market*
1327 Dyre St *Philadelphia, PA 19135*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Garcia Grocery — *Retail Food: Grocery Market*
1327 Dyre St — *Philadelphia, PA 19135*

Inspection Date

11/19/07
No Critical Violations

8/31/06
No Critical Violations

7/28/06
12-01.5.B (5) Hot water at hand washing sink is not provided: at 3 compartment sink in rear and toilet room. Management instructed to initiate immediate corrective action.

Diaz Grocery — *Retail Food: Grocery Market*
1357 Dyre St — *Philadelphia, PA 19124*

Inspection Date

8/28/07
No Critical Violations

Simon's Family Market — *Retail Food: Grocery Market*
1357 Dyre St — *Philadelphia, PA 19124*

Inspection Date

5/10/07
No Critical Violations

Allen, April — *Institution: Child, Family Day Care Homes*
2954 E St — *Philadelphia, PA 19134*

Inspection Date

6/13/06
No Critical Violations

Guzman Grocery — *Retail Food: Grocery Market*
3100 E St — *Philadelphia, PA 19134*

Inspection Date

5/31/08
19-01.1 Food establishment personnel food safety certified individual is not present.

5/16/07
No Critical Violations

Garcia Mini Market I — *Retail Food: Grocery Market*
3400 E St — *Philadelphia, PA 19134*

Inspection Date

3/23/07
No Critical Violations

3/19/07
19-01.1 Food establishment personnel food safety certified individual is not present: provider list issued.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Tapia Brother's Grocery
3400 E St

Retail Food: Grocery Market
Philadelphia, PA 19134

Inspection Date

4/11/06
No Critical Violations

Double Joy Chinese Restaurant
3469 E St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19134

Inspection Date

3/21/07
No Critical Violations

Valerio Grocery
3468 N E St

Retail Food: Grocery Market
Philadelphia, PA 19134

Inspection Date

3/21/07
No Critical Violations

Federation Early Learning Service
6342 Eastwood St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19149

Inspection Date

10/29/07
No Critical Violations

8/14/06
No Critical Violations

For Your Kids
6810 Eastwoood St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19149

Inspection Date

10/29/07
No Critical Violations

10/5/06
No Critical Violations

8/9/05
No Critical Violations

Carroll High School
2831 Edgemont St

Institution: School, Public
Philadelphia, PA 19134

Inspection Date

Carroll High School *Institution: School, Public*
2831 Edgemont St *Philadelphia, PA 19134*

Inspection Date

3/26/08

5-01.1 Food is not protected from contamination. Preped cheese steak sandwiches and other food items on the long metal prep table is not protected from waste water from the hand sink station, during time of inspection. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Cheese steak sandwiches and other food items not protected from splash contamination from the handwashing station at the food prep sink, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mice droppings are observed in the dry storage closet and some droppings are observed in the food prep area, during time of inspection. Management initiated immediate corrective action, pest service is provided monthly and Kitchen Manager cleaned-up mice droppings during time of inspection.

10/22/07

7-01 (L) Mouse infestation is present. Several mouse droppings noted behind ice-maker machine floor perimeter in kitchen food preparation area.

5/1/07

No Critical Violations

11/16/06

No Critical Violations

5/15/06

7-01 (L) Mouse infestation is present: feces observed on floor perimeters and shelving inside storage room. Management instructed to initiate immediate corrective action.

4/19/06

7-01 (L) Mouse infestation is present: feces observed on floor perimeters and shelving inside storage room. Management instructed to initiate immediate corrective action.

Neighborhood Scoop *Retail Food: Grocery Market*
2998 Edgemont St *Philadelphia, PA 19134*

Inspection Date

1/30/08

No Critical Violations

5/14/07

No Critical Violations

Lituanian Republican Club *Retail Food: Restaurant, Private Club*
3371 Edgemont St *Philadelphia, PA 19134*

Inspection Date

7/12/07

No Critical Violations

6/22/07

2-10.2 Ice is not protected from contamination: drinking ice is not separated from ice on cold plate and soda lines. Management instructed to initiate immediate corrective action.

Edgemont Caterers *Retail Food: Restaurant, Eat-in*
4411 Edgemont St *Philadelphia, PA 19137*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Edgemont Caterers — *Retail Food: Restaurant, Eat-in*
4411 Edgemont St — *Philadelphia, PA 19137*

Inspection Date

10/17/07

9-02.3 (B) Employees are smoking in uapproved areas. Cigarette butt was observed in the soiled ashtray in the men's restroom, during time of inspection. Management instructed to initiate immediate corrective action. (ALL ASHTRAYS WILL HAVE TO BE REMOVED FROM THE BATHROOMS AND/OR THE BATHROOM STALLS, TICKET WAS ISSUED.)
12-02.1 (B) Required hand washing sink is not provided in bar service area. Management instructed to initiate immediate corrective action.

4/10/07

9-02.1 Employee hands are not washed prior to food handling activities. No hand sink in bar service area.
10-02.2 (D) Sanitizer concentration is inadequate for warewashing unit; recorded less than 10 ppm. Discontinue use of warewashing unit until repaired; utilize 3 bay 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.
19-01.1 Food establishment personnel food safety certified individual is not present. Valid ServSafe posted; obtain Phila. Food Safety Certificate, call 215.685.7495 for application. Management instructed to initiate immediate corrective action.

Brown, Shirleen — *Institution: Child, Family Day Care Homes*
4733 Edmund St — *Philadelphia, PA 19124*

Inspection Date

6/12/06

No Critical Violations

Glady's Day Care — *Institution: Child, Group Day Care Homes*
4739 Edmund St — *Philadelphia, PA 19124*

Inspection Date

1/10/08

19-01.1 Food establishment personnel food safety certified individual is not present. Valid course cert. present. Owner states that application and fee for city cert. were recently mailed.

10/3/07

19-01.1 Food establishment personnel food safety certified individual is not present. Information provided to owner or contact 215-685-7495.

6/12/06

No Critical Violations

Anna Mae T. Prendergast — *Institution: Child, Family Day Care Homes*
6148 Edmund St — *Philadelphia, PA 19135*

Inspection Date

1/10/07

No Critical Violations

1/12/06

No Critical Violations

Edmund Pizzaria *Retail Food: Restaurant, Eat-in*
7100 Edmund St *Philadelphia, PA 19135*

Inspection Date

11/1/07

4-01.1 (A) Food/Food service article storage does not provide protection. Repair splash guard between hand and prep sink and provide one between hand and 3 compartment sink. Establishment must wash, rinse and sanitize all food equipment in due to flies landing on equipment and equipment being improperly washed. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. At time of inspection flies observed landing on food equipment, contact surfaces and food item in rear prep area. No hand washing observed and no gloves used. No concept of how to properly wash multi-use utensils that flies were observed landing on. Flies observed landing on an open container of flour and dough prep machine. 1 large open bag of flour observed stored on shelf in rear prep area. Establishment personal spraying unapproved insecticide in establishment. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. At time of inspection an large accumulation of flies to numerous to count were observed flying around and landing on food equipment and food contact surfaces in rear prep area at time of inspection. Flies also observed in basement. Flies observed flying in and out of ceiling in rear prep area and basement where ceiling tiles are missing. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. At time of inspection a large accumulation of fruit flies were observed in trash room on trash and flying around. Management instructed to initiate immediate corrective action.
7-03.0 Unapproved vermin control measures are used. At time of inspection a can of insecticide was observed on shelf in rear prep area. The establishment is ordered to immediately discontinue the use of unapproved vermin control method. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair drain line observed leaking at 3 compartment sink at time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. No hand washing observed by employees at time of inspection. No gloves observed worn by employees preping food. No soap and towels at hand sinks. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. At time of inspection owner unable to demonstrate knowledge of how to properly operate 3 compartment sink. Chicken obseved thawing in sink. Provide stoppers. Management instructed to initiate immediate corrective action.
10-04.0 Oversized equipment is not properly washed or sanitized. Clean large mixer and stand and dough prep machine. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Information provided to owner. Management instructed to initiate immediate corrective action.

Edmund Street Pizzaria *Retail Food: Restaurant, Eat-in*
7100 Edmund St *Philadelphia, PA 19135*

Inspection Date

11/5/07

No Critical Violations

Little Italy Deli & Pizzaria *Retail Food: Prepared Food Take-Out*
7100 Edmund St *Philadelphia, PA 19135*

Inspection Date

9/21/06

No Critical Violations

9/16/06

No Critical Violations

Little Italy Deli & Pizzaria *Retail Food: Prepared Food Take-Out*
7100 Edmund St *Philadelphia, PA 19135*

Inspection Date

9/12/06

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit, at time of inspection pizza prep unit temp 73.5°.
3-02.1 Refrigeration system does not maintain proper temperatures, at time of inspection pizza prep unit temp 73.5°. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Cover all food in walk-in freezer and refrigerator, all ingredients and seasoning in rear prep area. Splash guard needed between 3 compartment sink and hand wash sink.
5-03.2 (B) Hazardous chemicals are not properly used, bleach stored with flour in rear prep area.
5-04.2 (A) Approved sneeze guards are not provided as required, at scale.
7-01 (A) Fly infestation is present, observed throughout establishment at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present, observed on soiled linen bag at basement door at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present observed on floor in basement and front prep area at time of inspection. Management instructed to initiate immediate corrective action.

Edmund Grocery *Retail Food: Grocery Market*
7200 Edmund St *Philadelphia, PA 19135*

Inspection Date

3/6/07

No Critical Violations

Frances E. Willard Elementary School *Institution: School, Public*
2900 Emerald St *Philadelphia, PA 19134*

Inspection Date

5/1/08

3-02.1 Refrigeration system does not maintain proper temperatures. Refrigeration unit used for milk and juice storage located in kitchen temperature was observed at 51°F; 2nd floor refrigeration unit used for milk/juice storage was observed at 45°F. Remove all milk items and store inside walk-in unit until defective unit is repaired.
5-01.1 Food is not protected from contamination. Desks inside classrooms where children eat snack and lunch were observed soiled at time of inspection. Desks must be sanitized before and after food consumption.
9-02.2 (A) Employee hand wash frequency is inadequate due to required hand washing not available in kitchen.
12-01.5.B (5) Hot water at hand washing sink is not provided at hand washing sink in classroom #6 on 1st floor.

12/4/07

No Critical Violations

4/17/07

No Critical Violations

11/14/06

No Critical Violations

5/11/06

No Critical Violations

4/19/06

No Critical Violations

Sharlene's Child Care
3012 Emerald St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19134

Inspection Date

5/5/06

No Critical Violations

Conwell Middle School Annex
3072 Emerald St

Institution: School, Public
Philadelphia, PA 19134

Inspection Date

5/1/08

No Critical Violations

12/4/07

No Critical Violations

12/4/07

No Critical Violations

11/7/06

No Critical Violations

9/23/05

No Critical Violations

Joel's Supermarket
3101 Emerald St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19134

Inspection Date

3/28/08

3-07.1 (B) Cooling methods do not promote rapid cooling of food -- Prepared foods cooked in a pressure cooker & cooled in the TERMO FROST water ice unit do not promote rapid cooling. Foods recorded at 110°F inside of unit. <Duration: Unknown> Food discarded & handling practice immediately discontinued.
5-04.2 (A) Approved sneeze guards are not provided as required -- None provided at deli scale.

5/22/07

19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. Information provided owner. Management instructed to initiate immediate corrective action.

4/22/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. A tray of approximately 9 raw whole chicken weighing about 20 lbs being marinated noted sitting on top rear food prep counter measured 80°F at time of this inspection. No temperature log provided. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Tray of raw chichens noted on rear food prep counter.
19-01.1 Food establishment personnel food safety certified individual is not present.

COMHAR Open Door Clubhouse
3147 Emerald St

Institution: Adult, Other
Philadelphia, PA 19134

Inspection Date

1/29/07

No Critical Violations

3/21/06

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Valdez Deli Grocery — *Retail Food: Grocery Market*
3234 Emerald St — *Philadelphia, PA 19134*

Inspection Date

6/4/07

No Critical Violations

Erdrick St. Food Market — *Retail Food: Prepared Food Take-Out*
5456 Erdrick St — *Philadelphia, PA 19124*

Inspection Date

4/5/07

7-01 (L) Mouse infestation is present. Mouse feces observed on floor under retail shelving, utility closet, behind reach-in boxes, behind atm machine and under sinks at time of inspection. Dead mice observed on floor behind reach-in boxes at time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Fryer grease not properly disgarded. 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.

3/7/07

2-01.1 (B) Adulterated or unwholesome food is present. At time of inspection damaged food on retail shelving was observed. (21) 3lb bags of Canilla white rice, (11) 1lb bags of Canilla white rice and 1 bag of Jack Pallet kidney bean's were ordered to be disgarded by management. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on floor under retail shelving, utility closet, behind reach-in boxes and under sinks at time of inspection. Dead mice observed on floor of utility closet and behind reach-in boxes at time of inspection.
8-06.1.1 (A) Liquid waste is not disposed of properly. Fryer grease not properly disgarded. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair at hand sink in prep area. 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.

12/12/06

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit, temperature of bain marie at time of inspection 56°.
Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Live roaches observed on food shelving and cooking equiment in kitchen at time of inspection.
Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on/under shelving and behind refrigeration units at time of inspection.

3/20/06

12-01.5.B (5) Hot water at hand washing sink is not provided: inside toilet room. Management instructed to initiate immediate corrective action.

3/8/06

No Critical Violations

1/18/06

No Critical Violations

12/29/05

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

The Kintock Group
301 E Erie Av

Institution: Penal Facility
Philadelphia, PA 19134

Inspection Date

6/25/07
No Critical Violations

6/25/07
No Critical Violations

5/23/06
No Critical Violations

5/8/06
No Critical Violations

Megatech Auto
640 E Erie Av

Retail Food: Vending Machine
Philadelphia, PA 19124

Inspection Date

8/2/07
No Critical Violations

International Hispanic Buffet
700 E Erie Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134120

Inspection Date

6/19/08
8-06.1.1 (C) Drain line is in need of repair ; open hand sink drain line. Seal drain line. Management instructed to initiate immediate corrective action.
10-05.1 (B) Warewasher does not maintain proper washing and sanitizing temperatures. At time of inspection sanitizing at 0 ppm. Management must discontinue use of machine until properly service. Washing of utensils and food equipment must be conducted in 3 compartment sink. Management instructed to initiate immediate corrective action.
10-04.0 Oversized equipment is not properly washed or sanitized ; observed washed only. Properly wash-rinse-sanitze baking table, heavy mixer, pots.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila certificate. Information provided to person-in-charge. Management instructed to initiate immediate corrective action.

8/12/07
No Critical Violations

8/9/07
No Critical Violations

8/6/07
No Critical Violations

8/3/07
No Critical Violations

8/2/07
No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

International Hispanic Buffet
700 E Erie Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

7/31/07

International Hispanic Buffet *Retail Food: Restaurant, Eat-in*
700 E Erie Av *Philadelphia, PA 19134*

Inspection Date

2-10.2 Ice is not protected from contamination. Ice scoop stored on top of machine without proper protection. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. At time of inspection interior of bain marie of 60°, walk-in box 60° and walk-in freezer 30°. All food in walk-in box, bain marie and some in walk-in freezer were ordered to be immediately discarded by management. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. At time of inspection temp of bain marie 60°, walk-in refrigerator 60° and walk-in freezer 30°. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. At time of inspection corn 53°, raw chicken 56°, raw pork 54°, fried pork 56°, raw beef 53°, clams 56°, ribs 50°, raw fish 56° and chicken 55°. All food items were orderded to be immediately discarded by management. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. At time of inspection flies observed landing on food contact surfaces, food items and equipment. Fly observed on interior of walk-in box. Mouse feces observed on prep tables, shelving, large mixer and a cutting board. Fans on interior of walk-in boxes leaking onto uncovered and covered food items. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. A large accumulation of flies observed flying and landing on food items, food contact surfaces, equipment, in walk-in refrigeration unit, rear storage room and around buffet holding units at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Some fruit flies observed in box of plantin in kitchen and flying around buffet tables at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Live roaches observed in kitchen at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on floor perimeters of storage room and kitchen under food equipment, on prep tables, shelving, cutting board, on large mixer, in customer seating area and on floor in men's toilet room at time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair drain line leaking at dishwasher and hand sink in kitchen missing at time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. No hand washing observed during time of inspection. Hand washing sink not working. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. No hand washing observed in between food prep at time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Male employee observed attempting to wash utensils and containers in food prep sink. 3 compartment sink is for the washing (1st compartment), rinsing (2nd compartment) and sanitizing (3rd compartment). Food prep sink is for food preparation only. Management instructed to initiate immediate corrective action.
10-04.0 Oversized equipment is not properly washed or sanitized. At time of inspection encrusted food debris and mouse feces observed inside mixer and on stand. Management instructed to initiate immediate corrective action.
10-05.1 (B) Warewasher does not maintain proper washing and sanitizing temperatures. At time of inspection water temp of dishwasher after cycle 85° and sanitizing at 10ppm. Management must discontinue use of machine until properly service. Washing of utensils and food equipment must be conducted in 3 compartment sink. Management instructed to initiate immediate corrective action.

International Hispanic Buffet *Retail Food: Restaurant, Eat-in*
700 E Erie Av *Philadelphia, PA 19134*

Inspection Date

19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila certificate. Information provided to person-in-charge. Management instructed to initiate immediate corrective action.

5/29/07

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

Victor's Around the World Buffet *Retail Food: Restaurant, Eat-in*
700 E Erie Av *Philadelphia, PA 19134*

Inspection Date

7/5/05

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit, 2 sandwich units, 56°, 60°, walkin, 54° Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination, open gaps of sneeze guards at buffet, no scoops for bulk foods, cleaning equipment in food prep sink.
5-04.2 (A) Approved sneeze guards are not provided as required, at buffet.
7-01 (A) Fly infestation is present. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present, droppings in storage room. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection, splash guard lacking between hand wash sink and clean dish storage.
8-06.1.1 (A) Liquid waste is not disposed of properly, vent line to 3 ompartment sink.

Hess *Retail Food: General Convenience*
1000 E Erie Av *Philadelphia, PA 19124*

Inspection Date

2/3/08

No Critical Violations

8/16/06

No Critical Violations

J Street Cafe *Retail Food: Restaurant, Eat-in*
1069 E Erie Av *Philadelphia, PA 19124*

Inspection Date

2/3/08

2-10.2 Ice is not protected from contamination. Beverages noted immersedin ice for patron in bar service area and due to moldy like deposits in ice maker/ceilings and walls surfaces of basement walk-in refrigerator.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. 2 Packs of raw chicken parts of about 20 lb respectively noted sitting on table top in kitchen area at ambient temperature reading of 80°F at this time. No temperature log provided.
5-01.1 Food is not protected from contamination. Mainly, due to critical violations observed at this time of inspection.
7-01 (L) Mouse infestation is present. Fresh and old mouse feces notedon floor perimeter under and behind storage equipmentin dining, kitchen and basement food storage areas.
4-01.1 (A) Food/Food service article storage does not provide protection. Assorted foods n8ted not covered in kitchen stainless reach-in refrigerators/ ice maker lid noted taped with alluminuim foils-this is a potential source of cross-contamination.

J Street Cafe *Retail Food: Restaurant, Eat-in*
1069 E Erie Av *Philadelphia, PA 19124*

Inspection Date

4/30/07

No Critical Violations

12/9/05

No Critical Violations

11/9/05

7-01 (B) Fruit fly infestation is present: flies at bar. Management instructed to initiate immediate corrective action.
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: dead mouse observed on floor behind refrigerator in kitchen, feces observed on dining room, office, basement, and kitchen floor perimeters. Management instructed to initiate immediate corrective action.

8/19/05

7-01 (L) Mouse infestation is present: dead mouse observed on basement floor, feces observed on basement and kitchen floor perimeters. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair: under ice bin at bar.

9-04 (B) Wiping cloths are used in an unapproved manner: used rags not stored in a sanitizing solution.

Community Academy of Phila. Charter *Institution: School, Charter*
1100 E Erie Av *Philadelphia, PA 19134*

Inspection Date

3/17/08

No Critical Violations

11/13/07

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

5/3/07

No Critical Violations

11/14/06

No Critical Violations

5/15/06

No Critical Violations

1/23/06

No Critical Violations

Community Academy of Phila. Day Care *Institution: Child, Child Care Centers*
1100 E Erie Av *Philadelphia, PA 19124542*

Inspection Date

3/17/08

No Critical Violations

11/13/07

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

11/14/06

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Community Academy of Phila. Day Care
1100 E Erie Av

Institution: Child, Child Care Centers
Philadelphia, PA 19124542

Inspection Date

1/4/06

No Critical Violations

Erie Pizza
1135 E Erie Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

1/17/06

No Critical Violations

1/15/06

No Critical Violations

1/15/06

No Critical Violations

1/9/06

7-01 (L) Mouse infestation is present: feces observed on floor perimeters (especially under pizza oven) and prep counters/shelving. Management instructed to initiate immediate corrective action.

New Erie Pizza
1135 E Erie Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

1/28/08

No Critical Violations

1/25/08

7-01 (L) Mouse infestation is present: heavy accumulation of fresh mouse feces observed on floor in prep. room, behind/under 3-bay sink & on floor near cookline. Mouse feces on 1st level shelving in prep. room. ORDERS: Discard any single-service items with feces contamination. Clean & sanitize affected surfaces.

1/19/08

5-01.1 Food is not protected from contamination. Egg slicer hand tool and basket of tomatoes stored directly on top off uncovered sliced cheese resting on bottom shelf of refrigeration unit where liquid waste was observed. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Roach feces observed in cracks and crevices throughout establishment wooden shelving units. Dead roaches on glue traps, in between window and equipment in entry area, egg case in wooden crevice of rear shelving unit. Management instructed to initiate immediate corrective action and eliminate roach infestation. Roach gel bait observed throughout shelving where food service items are stored.
7-01 (L) Mouse infestation is present. At time of inspection mouse feces observed on boxes on storage shelving across 3 compartment sink, on floor perimeters near walk-in boxes, on floors behing beverage refigerators and in ladies room floor. Numerous rodent produced holes observed along floor wall junctures pointed out to management at time of inspection. Dead mouse in glue trap behind beverage refrigerator and in live trap box under oven. Management instructed to initiate immediate corrective action and eliminate mouse infestation. Seal rodent entry points.
8-06.1.1 (C) Drain line is in need of repair. Repairs to drain line at hand sink in food prep area in progress by employee at time of inspection. Hot and cold running water available.
19-01.1 Food establishment personnel food safety certified individual is not present. Information provided. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

New Erie Pizza *Retail Food: Restaurant, Eat-in*
1135 E Erie Av *Philadelphia, PA 19124*

Inspection Date

1/17/08

2-01.1 (B) Adulterated or unwholesome food is present. At time of inspection mouse feces observed on onions, on a bag of open sugar and on ingredient shelving above and below slicer prep table. Management is ordered to immediately discard of sugar and onions. Management instructed to initiate immediate corrective action.
2-01.4 Food is not properly labeled/packaged. Remove unlabeled desserts stored in reach-in refrigeration unit in customer area.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. At time of inspection internal temp of cheese and sausage stored in unplugged pizza prep unit 55-54°. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. At time of inspection mouse feces were observed on food storage shelving, food items, food equipment and inside of pizza pan storage boxes. Hand sink in food prep area is needed of repair. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. At time of inspection roaches were observed on floor under boxes stored near single door refrigeration unit in food prep area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. At time of inspection mouse feces observed on food storage shelving, food items and food equipment throughout. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Used oil observed stored a pickle bucket under fryer at time of inspection. Provide a drum for used oil.
8-01.2 (C) Hot water is not provided at hand sink in prep area and in ladies toilet room. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair drain line at hand sink in food prep area and in men's toilet room observed leaking at time of inspection. 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.
9-02.2 (A) Employee hand wash frequency is inadequate. No hand washing observed and no soap and towels at hand sink in prep area at time of inspection. Hot water lacking. Management instructed to initiate immediate corrective action.
9-02.3 (B) Employees are smoking in uapproved areas. At time of inspection ashes observed in hand sink and several cigarette butts observed in storage container being used as a trash can at hand sink in food prep area. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Discontinue use of sponges on food equipment. Sponge observed in 3 compartment sink.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. At time of inspection chicken observed stored in 3 compartment sink and no santizer observed. Management instructed to initiate immediate corrective action.
10-04.0 Oversized equipment is not properly washed or sanitized. Clean dough prep unit of exncrusted food debris and mouse feces.
19-01.1 Food establishment personnel food safety certified individual is not present. Information provided. Management instructed to initiate immediate corrective action.

New Erie Pizza *Retail Food: Restaurant, Eat-in*
1135 E Erie Av *Philadelphia, PA 19124*

Inspection Date

4/10/07

2-01.1 (B) Adulterated or unwholesome food is present. At time of inspection mouse feces observed inside container of sugar stored on shelf under rear counter. Management ordered to immediately discard of sugar. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Temp of bain maire 57° at time of inspecton. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. At time of inspection (1) open bag of sugar and (1) uncovered container of sugar observed on shelf under rear counter stored next to cat litter box full of feces. Mouse feces observed on lid and inside of container of sugar and in pizza pan boxes stored on shelf under rear counter. Uncovered food observed in walk-in refrigeration and freezer unit. Uncovered flour on rear counter top. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on shelf under rear counter, on/behind mixer stand, inside container of sugar, inside pizza pan boxes and behind reach-in beverage units at time of inspection. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided. At 3 compartment sink at time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair drain line at 3 compartment sink, hand sink in prep area and at hand sink in ladies toilet room, leaking at time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Observed no hand washing by employees at time of inspection. No soap and towels at hand sink in prep area. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. No hand washing observed and no soap and towels at hand sink in prep area at time of inspection. Management instructed to initiate immediate corrective action.
9-02.3 (B) Employees are smoking in uapproved areas. At time of inspection ashes and several cigarette butts observed in bucket catching leaking water from drain line under hand sink in prep area. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. At time of inspectin 3 compartment sink not properly filled for washing, rinsing and sanitizing of equipment and no hot water present. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain city certificate. Management instructed to initiate immediate corrective action.

4/25/06

No Critical Violations

2/27/06

No Critical Violations

Amici's *Retail Food: Restaurant, Eat-in*
1150 E Erie Av *Philadelphia, PA 19124*

Inspection Date

5/7/08

No Critical Violations

10/29/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Amici's
1150 E Erie Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

10/15/07

2-01.1 (C) Spoiled food is present. At time of inspection spoiled containers of stuffing, shrimp salad, cheese, tuna and ham were immediately discarded by management Management instructed to initiate immediate corrective action.
2-01.1 (D) Defective food containers are present. At time of inspection (3) dented 6lb cans of Hanover sliced red beets were observed stored on can shelving in kitchen. Management must discard of cans. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. At time of inspection the interior temperature of dessert refrigeration unit at front counter 53°-55°. Dessert inside of unit were discarded at time of inspection. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Uncovered food observed in reach-in refrigeration unit in kitchen, bain marie and walk-in refrigeration unit at time of inspection. Food items is not protected from overhead leakage or condensation in the walk-in refrigeration, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. At time of inspection flies were observed flying around and landing on food contact surfaces throughtout kitchen. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Fruit flies observed flying around and landing on food contact surfaces and food in kitchen at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. At time of inspection several live adult and nymph roaches were observed inside of the establishment. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed under food equipment in main kitchen area, on shelf under grill, in frying pans on grill stand and on shelving and food equipment in basement at time of inspection. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present. Properly elevate drain line of water softner and soda line at bar observed directly in floor drains at time of inspection.
8-06.1.1 (A) Liquid waste is not disposed of properly. Reach in freezer unit in kitchen drains into bucket, not indirect waste drain connect.
8-06.1.1 (C) Drain line is in need of repair. At time of inspection drain line in storage in basement observed leaking into a bucket. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Emloyees hands not being washed properly in bar area. Hand sink not installed and no soap and towels observed in bar area at time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. At time of inspection there was no sanitizer present for 3 compartment sink in kitchen. Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sinks are not provided. Install hand sink in bar area. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain city certificate. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Amici's
1150 E Erie Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

10/12/07

Amici's *Retail Food: Restaurant, Eat-in*
1150 E Erie Av *Philadelphia, PA 19124*

Inspection Date

2-01.1 (B) Adulterated or unwholesome food is present. At time of inspection a container of tuna coved with a piece of wax paper in walk-in box had evidence of gnawing. Management must immediately discard of the food item. Management instructed to initiate immediate corrective action.
2-01.1 (C) Spoiled food is present. At time of inspection approximately 2 lb of spoiled cheese was observed on a shelf in walk-in refrigeration unit. Management must immediately discard of the items. Management instructed to initiate immediate corrective action.
2-01.1 (D) Defective food containers are present. At time of inspection several dented and rusted cans were ordered to be immediately discarded by management. (2) 4lb cans of Ruby light tuna in water, (2) 6lb 3oz can of Silver Foods sauerkraut, (1) 5lb can of Calumet baking powder, (1) 3lb can of Joy Lin mushrooms, (4) 6lb cans of Port Royal pineapples and (4) 7lb cand of Gloge strawberry glaze. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination. Ice scoops in ice machine at front and rear waitress areas observed stored inside of ice without handle up. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. At time of inspection the interior temperature of the walk-in refrigeration unit was recorded at 52 degrees. Door of box defective and would not close properly. Also at time of inspection the temp of dessert unit at front counter temp recorded at 52 degrees. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Not protected from other contamination. Mouse feces observed in container of tuna stored on second shelf in walk-in box at time of inspection.
5-01.1 Food is not protected from contamination. Uncovered food observed in reach-in refrigeration unit in kitchen, bain marie and walk-in refrigeration unit at time of inspection. Mouse feces and gnawing observed in a container of tuna stored on second shelf in walk-in refrigeration unit. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. At time of inspection flies were observed flying around and landing on food contact surfaces throughtout kitchen. Door to kitchen was open without proper screening. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. A large accumulation of fruit flies were observed landing on and flying around soil linen bin and trash cans in kitchen areas at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on floor and in a container of tuna stored in walk-in refrigeration unit, on floor perimeters under food equipment throughout kitchen, behind deep freezer chest in loading dock area and in utility closet at time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Large accumulation of water observed leaking from a drain line attachment in rear of kitchen behind ice machine at time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. No hand washing obsevered by employess during time of inspection. No soap or sanitary towels present at hand sink in food prep area at time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Dry and moist clothes observed sitting on food contact surfaces (prep table and cutting board) in prep areas, not stored in sanitizing solution at time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. At time of inspection 3 compartment sink was improperly set-up. 3 comparment sink should be filled up for washing, rinsing and sanitizing when in use. Owner's unaware of how to use test strips to test for sanitizing concentation. Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sinks are not provided. Install hand sink in bar area. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain city certificate. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Amici's — *Retail Food: Restaurant, Eat-in*
1150 E Erie Av — *Philadelphia, PA 19124*

Inspection Date

3/13/07

2-10.2 Ice is not protected from contamination. Ice scoop stored on slicer in rear kitchen without protection at time of inspection. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Uncovered observed food in reach-in refrigeration unit in kitchen and bain marie at time of inspection. Mouse feces observed on canned good, inside box of grapefruit juice and cigarette ashes on white single service bags observed on shelving in rear kitchen at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Live roaches observed crawling inside of oven in kitchen rear at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Dead mouse observed on floor under hand sink in kitchen. Large accumulation of mouse feces observed along perimeters under food equipment throughout kitchen, on shelving, perimeters of basement, inside box of grapfruit juice, on canner goods, on food equipment in rear kitchen, under food equipment at front counter, walk-in refrigerator floor and under 3 compartment sink behind bar at time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Observed cook attempt to wash hand. No soap was used on hand and gloved hand was not washed nor was glove changed at time of inspection. Management instructed to initiate immediate corrective action.
13-01.1 (A) Floor is not clean. Clean floor in basement along perimeters of mouse feces and debris accumulation. Clean floor in kitchen along perimeter under food equipment throughout of dead mouse, dead roaches, mouse feces accumulation and food debris. Clean floor in loading dock area behind deep freezer chest of animal feces and mouse posion. Clean floor under food equiment at front counter. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain city certificate. Management instructed to initiate immediate corrective action.

Super Dollar City — *Retail Food: General Convenience*
1240 E Erie Av — *Philadelphia, PA 19124*

Inspection Date

8/24/06

No Critical Violations

Brunswick Erie Lanes — *Retail Food: Restaurant, Eat-in*
1300 E Erie Av — *Philadelphia, PA 19124*

Inspection Date

6/17/08

No Critical Violations

4/15/08

19-01.1 Food establishment personnel food safety certified individual is not present. Serv Safe cert. observed. Applications for City of Phila. cert. provided.

5/7/07

No Critical Violations

11/20/06

No Critical Violations

Mega Video — *Retail Food: General Convenience*
1300 E Erie Av — *Philadelphia, PA 19124*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Mega Video
1300 E Erie Av

Retail Food: General Convenience
Philadelphia, PA 19124

Inspection Date

4/9/07

No Critical Violations

2/17/06

No Critical Violations

Wawa #207
1300 E Erie Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19124

Inspection Date

6/23/08

19-01.1 Food establishment personnel food safety certified individual is not present. Two servsafe certifcates present.Mananger has application from Dept. of Public Health. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present ; numerous live fruit flies observed in the back room/trash room.

3/31/08

8-06.2.3 (A) Refuse is improperly stored. Refuse (trash bags and cardboard items) is not properly contained along the side and in the rear of the establishment in the fenced area, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Sanitizing solution in the 3-basin sink is not clean, during time of inspection. Management instructed to initiate immediate corrective action.
17-0 (A) Exterior premises are not clean. Excess refuse is present in the rear of the establishment, during time of inspection. Management instructed to initiate immediate corrective action. (TICKET ISSUED)
19-01.1 Food establishment personnel food safety certified individual is not present. Certified individual is not present during time of inspection. Mananger has application from Dept. of Public Health. Management instructed to initiate immediate corrective action.

1/11/08

5-01.1 Food is not protected from contamination. Food is not protected from unclean mechanical floor swiper is stored on top of COCA-COLA concertrated syrup in the rear storage area, during time of inspection. Management instructed to initiate immediate corrective action.
13-01.1 (A) Floor is not clean. Floor is not clean under the food equipment in the rear storage area, during time of inspection. Floor is stained and is not clean in the trash storage room, during time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. Certified individual is not present during time of inspection. Mananger has application from Dept. of Public Health. Management instructed to initiate immediate corrective action.

11/20/06

No Critical Violations

Brunswick Erie Lanes
1310 E Erie Av

Retail Food: Vending Machine
Philadelphia, PA 19124

Inspection Date

3/12/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Allegheny Child Care Academy
1500 E Erie Av

Institution: Child, Child Care Centers
Philadelphia, PA 19124

Inspection Date

4/12/06

No Critical Violations

Brightside Academy
1500 E Erie Av

Institution: Child, Child Care Centers
Philadelphia, PA 19124

Inspection Date

4/12/07

No Critical Violations

4/10/07

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

Family Dollar Store # 7150
1500 E Erie Av

Retail Food: General Convenience
Philadelphia, PA 19124

Inspection Date

5/29/07

No Critical Violations

7/11/06

No Critical Violations

New Plaza Pizza
1500 E Erie Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

1/16/08

7-01 (L) Mouse infestation is present. At time of inspection mouse feces were observed on shelving, under fry bin and buner in front prep area.
5-01.1 Food is not protected from contamination. Properly cover uncovered food containers in non-NSF refrigeration unit in front prep area, walk-in refrigeration unit and store open bags of ingredients in properly labeled containers.
2-10.2 Ice is not protected from contamination. Ice scoops observed stored on top of ice machine without proper protection and inside of ice machine with handle on ice. Provide proper storage for ice scoops.
8-06.1.1 (C) Drain line is in need of repair. Repair drain line at 3 bay sink in front prep area. Observed leaking at time of inspection.
9-02.1 Employee hands are not washed prior to food handling activities. At time of inspection owner attempting to wash hands, but soap and sanitary towels lacking at hand sink.
9-04 (A) Sponges are used in an unapproved manner. Discontinue use of sponges in food prep areas. Sponge observed in hand sink in front prep area at time of inspection.
9-04 (B) Wiping cloths are used in an unapproved manner. Properly store in sanitizing solution when not in use.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Provide stoppers for both 3 bay sinks.
19-01.1 Food establishment personnel food safety certified individual is not present. Information provided to owner.

9/10/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

New Plaza Pizza
1500 E Erie Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

9/8/07

7-01 (A) Fly infestation is present- NUMEROUS live flies & some drain flies observed swarming in various areas (on clean utensils, prep./food contact surfaces & on equipment). ORDERS: clean & sanitize prep. surfaces & exposed utensils

7-01 (L) Mouse infestation is present- heavy fresh mouse droppings in various areas (counters with food equipment, cutting board, floor perimeters, in box with beverge cup lids & register tape).ORDERS: discard contaminated lids/ clean & sanitize contaminated surfaces.

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

5-01.1 Food is not protected from contamination- uncovered containers of chicken in walk-in refrig. units.

2-10.2 Ice is not protected from contamination- ice scoop lacks handle and sanitary storage.

3-02.1 Refrigeration system does not maintain proper temperatures-domestic refrig. observed at 61degrees(core temps. of potentially hazardous foods between 58-63,degrees)- Owner discarded 1 package of yellow american cheese & various sauces.

9-04 (B) Wiping cloths are used in an unapproved manner- covering cleaned utensils on drain board.

Erio Bar Inc.
1601 E Erie Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

11/20/06

No Critical Violations

Mic-Mac Convenience
1607 E Erie Av

Retail Food: General Convenience
Philadelphia, PA 19124

Inspection Date

6/5/07

No Critical Violations

11/18/05

No Critical Violations

Hot Dog Trailer
700 F St

Retail Food: Mobile Food Vendor
Philadelphia, PA

Inspection Date

8/3/05

No Critical Violations

7/13/05

No Critical Violations

Alfredlissa Grocery
3130 F St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19134

Inspection Date

4/10/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Alfredlissa Grocery — *Retail Food: Prepared Food Take-Out*
3130 F St — *Philadelphia, PA 19134*

Inspection Date

3/6/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. At time of inspection temp of deli case 51°. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. At time of inspection temp of deli case 51°.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain city certificate. Management instructed to initiate immediate corrective action.

Paulino Grocery II — *Retail Food: Prepared Food Take-Out*
3130 F St — *Philadelphia, PA 19134*

Inspection Date

12/21/06

3-01.1 (A) Potentially hazardous food is stored at improper temperature, at time of inspection temperature of deli case 57°. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit, deli display case temperature 57° at time of inspection. Management instructed to initiate immediate corrective action.
5-01.8 Live animals or fowl are not excluded from food establishment preparation areas, observed cat in prep area at time of inspection. Management instructed to initiate immediate corrective action.

Morning Star Family Day Care — *Institution: Child, Family Day Care Homes*
3434 F St — *Philadelphia, PA 19134*

Inspection Date

8/9/07

No Critical Violations

6/22/06

No Critical Violations

Carribean American Groceries — *Retail Food: Prepared Food Take-Out*
5082 F St — *Philadelphia, PA 19124*

Inspection Date

7/13/06

No Critical Violations

R And W Deli — *Retail Food: Prepared Food Take-Out*
5087 F St — *Philadelphia, PA 19124*

Inspection Date

7/17/07

No Critical Violations

10/6/05

No Critical Violations

9/7/05

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Tony's Market — *Retail Food: Grocery Market*
5114 F St — *Philadelphia, PA 19124*

Inspection Date

7/13/06

No Critical Violations

Fanshawe Deli — *Retail Food: Grocery Market*
3200 Fanshawe St — *Philadelphia, PA 19149*

Inspection Date

5/21/08

No Critical Violations

3/24/08

12-02.1 (B) Required hand washing sinks are not provided in the toilet room. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination: uncovered bread.
5-04.2 (A) Approved sneeze guards are not provided as required for the scale. Management instructed to initiate immediate corrective action.

6/28/07

12-01.5.B (5) Hot water at hand washing sink is not provided: at hand wash sink in back room. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Provider list issued. Management instructed to initiate immediate corrective action.

5/29/07

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

Lillypad family day care — *Institution: Child, Family Day Care Homes*
1015 Fillmore St — *Philadelphia, PA 19124*

Inspection Date

4/1/08

No Critical Violations

Luciano Deli and Grocery — *Retail Food: Grocery Market*
1301 Fillmore St — *Philadelphia, PA 19124*

Inspection Date

4/18/08

No Critical Violations

4/17/08

No Critical Violations

Neighborhood Convenience Store — *Retail Food: Prepared Food Take-Out*
1301 Fillmore St — *Philadelphia, PA 19124*

Inspection Date

11/17/06

No Critical Violations

11/16/06

7-01 (A) Fly infestation is present. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Rachele Walker Family Day Care
1317 Fillmore St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19124

Inspection Date

8/20/07

No Critical Violations

6/15/06

No Critical Violations

China House
1842 Fillmore St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19124

Inspection Date

9/27/06

No Critical Violations

ABC Development Center
1102 E Fillmore St

Institution: Child, Group Day Care Homes
Philadelphia, PA 19124

Inspection Date

3/21/07

No Critical Violations

Classique Learning Center
1102 E Fillmore St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19124292

Inspection Date

1/25/07

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

1/10/06

No Critical Violations

Fisher's Glen Driving Range
4717 Fisher's Ln

Retail Food: General Convenience
Philadelphia, PA 19124

Inspection Date

6/15/07

No Critical Violations

Hammond's Eunique Care
934 Foulkrod St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19124

Inspection Date

3/24/08

19-01.1 Food establishment personnel food safety certified individual is not present: one may obtain food safety training from the Phila. Health Dept.(call 215-685-7489).

1/23/07

19-01.1 Food establishment personnel food safety certified individual is not present: one may obtain food safety training from the Phila. Health Dept.(call 215-685-7489).

12/30/05

No Critical Violations

Los Amigos Super Market *Retail Food: Grocery Market*
1034 Foulkrod St *Philadelphia, PA 19124*

Inspection Date

2/8/08

7-01 (L) Mouse infestation is present. Feces observed on floor under retail shelving at time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair at 3 basin sink, leaking at time of inspection.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution when not in use.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. 3 basin sink is for the washing, rinsing and sanitizing of multi-use utensils only. Male employee unable to demonstrate appropriate technique. Discontinue use of Clorox. 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.

2/1/08

5-01.1 Food is not protected from contamination. Wrap uncovered meat in deli display case. Remove mop head observed stored on beverages in 3 basin sink area. Provide tongs for roll's in retail area.
7-01 (L) Mouse infestation is present. Feces observed on retail shelving at time of inspection. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided. At time of inspection no hot running water present at hand sink and 3 basin sink. Water off at shut off valve. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. No soap, sanitary towels and hot water at hand sink in food prep area. No hand washing observed. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution when not in use.
19-01.1 Food establishment personnel food safety certified individual is not present. Information provided. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. No hot running water, sanitizer and stoppers present at 3 basin sink at time of inspection. 3 basin sink is for the washing, rinsing and sanitizing of multi-use utensils only. Management instructed to initiate immediate corrective action.

4/12/07

3-02.1 Refrigeration system does not maintain proper temperatures. Walk-in box recorded at 50°F.
8-06.1.1 (C) Drain line is in need of repair. Severe leak present under 3 bay sink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Call 215.685.7495 for provider list. 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 defective with severe leak preventing proper usage. Management instructed to initiate immediate corrective action.

Pride & Joy Day Care *Institution: Child, Child Care Centers*
1037 Foulkrod St *Philadelphia, PA 19124*

Inspection Date

12/16/05

No Critical Violations

Mr. Frosty Truck *Retail Food: Mobile Food Vendor*
1122 Foulkrod St *Philadelphia, PA 19124*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Mr. Frosty Truck
1122 Foulkrod St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19124

Inspection Date

8/30/05

No Critical Violations

Mr. Frosty Truck 000752
1122 Foulkrod St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19124

Inspection Date

4/11/06

No Critical Violations

8/31/05

No Critical Violations

Philadelphia Diamond Ice Company
1701 Foulkrod St

Water Supply: Ice Manufacturing
Philadelphia, PA 19124

Inspection Date

8/28/07

No Critical Violations

7/24/07

2-01.4 Food is not properly labeled/packaged, Ice. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination, scoop not stored properly, ice not stored properly at machine, ice bags stored on walkin floor.
8-01.2 (C) Hot water is not provided, no utensil cleaning sink.
12-01.5.B (5) Hot water at hand washing sink is not provided, toilet room.

Community Women's Education Project
2801 Frankford Av

Institution: Child, Child Care Centers
Philadelphia, PA 19134

Inspection Date

10/4/06

No Critical Violations

9/20/06

7-01 (D) Roach infestation is present. Live roaches observed in cabinets in kitchen area at time of inspection. Management instructed to initiate immediate corrective action.

Somerset Pre-K Head Start
2801 Frankford Av

Institution: Child, Child Care Centers
Philadelphia, PA 19134

Inspection Date

10/24/07

No Critical Violations

2/27/07

No Critical Violations

1/19/06

No Critical Violations

Willard School Somerset Annex *Institution: School, Public*
2801 Frankford Av *Philadelphia, PA 19134*

Inspection Date

4/18/06

No Critical Violations

Willard School Somerset Annex B *Institution: School, Public*
2801 Frankford Av *Philadelphia, PA 19134*

Inspection Date

3/28/08

7-01 (L) Mouse infestation is present, fresh droppings observed in storage room.

10/24/07

No Critical Violations

5/4/07

No Critical Violations

11/14/06

7-01 (L) Mouse infestation is present, observed fresh feces on and under shelving in storage room in kitchen at time of inspection. Management initiated immediate corrective action.

11/1/06

7-01 (L) Mouse infestation is present, observed some fresh feces on shelving in storage in room in kitchen at time of inspection Management initiated immediate corrective action.
8-01.2 (C) Hot water is not provided. At time of inspection hot water temperature 100° at 3 compartment sink and hand wash sink in kitchen. Water temperature should be maintained between 110°-120°. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. At time of inspection hot water temperature at hand wash sinks in restrooms 100°. Water temperature should be maintained between 110°-120°. Management instructed to initiate immediate corrective action.

5/11/06

No Critical Violations

Lin's Garden *Retail Food: Prepared Food Take-Out*
2914 Frankford Av *Philadelphia, PA 19134*

Inspection Date

4/3/08

No Critical Violations

1/5/08

5-01.1 Food is not protected from contamination. Due to mouse infestation.
7-01 (L) Mouse infestation is present. Several mouse droppings noted on rear room's food storage shelvings.
19-01.1 Food establishment personnel food safety certified individual is not present.

3/24/07

No Critical Violations

Tony Place Pizza *Retail Food: Prepared Food Take-Out*
2955 Frankford Av *Philadelphia, PA 19134*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Tony Place Pizza — *Retail Food: Prepared Food Take-Out*
2955 Frankford Av — *Philadelphia, PA 19134*

Inspection Date

3/31/08

4-01.1 (A) Food/Food service article storage does not provide protection, splash guard lacking between hand wash sink and 3 compartment sink.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated, garbage grinder in 3 compartment sink.
7-01 (L) Mouse infestation is present, fresh mouse droppings observed on floor areas.

1/5/08

19-01.1 Food establishment personnel food safety certified individual is not present. None present. Note: Valid Servsafe noted posted. Must provide city food safety certificate. Application form and information issued.

3/24/07

No Critical Violations

Bob A Lou — *Retail Food: Restaurant, Eat-in*
2958 Frankford Av — *Philadelphia, PA 19134*

Inspection Date

3/28/08

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

1/16/08

2-10.2 Ice is not protected from contamination. Scoop handle observed in direct contact with ice in ice-maker machine in kitchen area.
5-01.1 Food is not protected from contamination. Top sliding covers handle areas of beer cooler in bar service area noted duct-taped. A potential source of cross-contamination.
19-01.1 Food establishment personnel food safety certified individual is not present.

3/24/07

No Critical Violations

Tavares Grocery #2 — *Retail Food: Prepared Food Take-Out*
2975 Frankford Av — *Philadelphia, PA 19134*

Inspection Date

12/12/07

5-01.1 Food is not protected from contamination. Due to critical violations noted at the time of this inspection.
7-01 (A) Fly infestation is present. Domestic type flies still observed flying in food prep/serving and rear storage area at time of inspection. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Tavares Grocery #2
2975 Frankford Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19134

Inspection Date

7/27/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. At time of inspectin temp if bain marie 65°. Management instructed to dispose of mayo and cheese stored inside unit at time of inspection. Management initiated immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. Repair bain marie unit 65° at time of inspection. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Due to critical violations noted at the time of this inspection.
7-01 (A) Fly infestation is present. Some flies observed flying in prep and rear storage area at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Some live roaches observed crawling on wall and in inseams of bare wooden shelf in rear storage area at time of inspection. Roach egg observed in inseam of bare wood shelf. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed along floor perimeters of rear storage room and under retail shelving and reach-in boxes at time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair at hand sink in prep area, leaking at time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Male employee observed attempting at wash hands prior to food handling, but no soap was used and old gloves were reused. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. No stored in sanitizing solution at time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Container of bread blocking compartment of 3 bay at time of inspection. 3 compartment sink is for the washing (1st compartment), rinsing (2nd compartment) and sanitizing (3rd compartment) of multi-use utensils and food equipment.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate and be present at all times. Information provided. Management instructed to initiate immediate corrective action.

3/24/07

5-01.1 Food is not protected from contamination. Due to critical violations noted at the time of this inspection.
5-01.2 Unnecessary bare hand contact of ready to eat food is observed: no gloves used or hand observed washed between preparing hoagies and other foods.
7-01 (L) Mouse infestation is present. Several fresh and old mouse feces noted on floor perimeter, especially under and behind beverage storage racks in rear storage room.
9-04 (B) Wiping cloths are used in an unapproved manner. One moist wiping cloth observed not stored in sanitizing solution between use at the time of this inspection.
9-02.2 (A) Employee hand wash frequency is inadequate. Kitchen handwashing sink observed blocked by kitchen utensils.
19-01.1 Food establishment personnel food safety certified individual is not present.

1/6/06

No Critical Violations

12/13/05

5-04.2 (A) Approved sneeze guards are not provided as required: at scale. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Tavares Grocery #2 *Retail Food: Prepared Food Take-Out*
2975 Frankford Av *Philadelphia, PA 19134*

Inspection Date

11/17/05

7-01 (L) Mouse infestation is present: feces observed on shelving, under/behind equipment, and floor perimeters throughout establishment. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present: live German roaches observed on glue traps. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly: no used cooking oil recycling/ collection service provided. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner: sponge use is prohibited in a kitchen.

Frankford Laundromat *Retail Food: General Convenience*
2981 Frankford Av *Philadelphia, PA 19134*

Inspection Date

1/5/08

No Critical Violations

3/25/07

No Critical Violations

11/1/05

No Critical Violations

El Rancho Bar *Retail Food: Restaurant, Eat-in*
2991 Frankford Av *Philadelphia, PA 19134*

Inspection Date

3/25/07

No Critical Violations

J And A Food Market *Retail Food: Prepared Food Take-Out*
3001 Frankford Av *Philadelphia, PA 19134*

Inspection Date

12/12/07

No Critical Violations

J And A Food Market *Retail Food: Prepared Food Take-Out*
3001 Frankford Av *Philadelphia, PA 19134*

Inspection Date

7/27/07

4-01.1 (A) Food/Food service article storage does not provide protection. Install a splash guard between 3 compartment sink and slicer table. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Mouse feces observed on food storage shevling in food prep area and flies landing on contact surfaces and food items in food prep area at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed flying and landing on food equipment and contact surfaces in food prep area at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on floor perimeters and on/under food storage shelvings throughout at time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair at 3 compartment sink, leaking at time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. The 3 compartment sink is for the washing (1st compartment, rinsing (2nd compartment) and sanitizing (3rd compartment of multi-use utensils and food equipment. Management instructed to initiate immediate corrective action.
13-01.1 (A) Floor is not clean. Clean floor under retail shelving of mouse feces, accumulation of dust and food debris throughout establishment. Clean floor in basement of accumulation of dust, debris and mouse feces. Clean floor in prep area under shelving and food equipment of mouse feces and food debris. Clean under rear storage area shelving. Management instructed to initiate immediate corrective action.

3/24/07

5-01.1 Food is not protected from contamination: Mainly, due to mouse infestation present at this time and food prep/ meat slicer adjacent to 3-bay sink with no splash protection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Dueto mouse feces on floor perimeters and on food storage shelvings.

Jose Borbon Grocery *Retail Food: Grocery Market*
3050 Frankford Av *Philadelphia, PA 19134*

Inspection Date

1/5/08

No Critical Violations

3/25/07

No Critical Violations

9/6/05

No Critical Violations

7/27/05

7-01 (A) Fly infestation is present: at prep area. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present: roach observed in basement. Management instructed to initiate immediate corrective action.

Shelly's Family Group Daycare *Institution: Child, Group Day Care Homes*
3052 Frankford Av *Philadelphia, PA 19134*

Inspection Date

7/12/07

19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present: several observed in kitchen. Management instructed to initiate immediate corrective action.

3/16/07

19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided: in daycare. Establishment is not currently operating and landlord will turn water on today. Management instructed to initiate immediate corrective action.

Chuckles *Retail Food: Restaurant, Eat-in*
3057 Frankford Av *Philadelphia, PA 19134*

Inspection Date

12/6/07

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

10/17/07

7-01 (A) Fly infestation is present. Flies noted in bar service area at this time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present.
7-01 (L) Mouse infestation is present. dead mouse noted on floor perimeter by basement walk-in box.

7/24/06

No Critical Violations

5/23/06

No Critical Violations

5/8/06

7-01 (L) Mouse infestation is present: feces observed on range top area, on floor perimeters of kitchen, and on walk-in box floor. Management instructed to initiate immediate corrective action.

11/8/05

No Critical Violations

Francis Willard School Annex (A) *Institution: School, Public*
3070 Frankford Av *Philadelphia, PA 19134*

Inspection Date

3/28/08

7-01 (L) Mouse infestation is present, fresh droppings observed on stairway floor leading up to room above kitchen, and on floor of room above kitchen.

10/24/07

7-01 (A) Fly infestation is present. Noted in kitchen area during this inspection.

4/13/07

No Critical Violations

11/1/06

No Critical Violations

5/11/06

No Critical Violations

Francis Willard School Annex (A) *Institution: School, Public*
3070 Frankford Av *Philadelphia, PA 19134*

Inspection Date

9/30/05

No Critical Violations

China Star *Retail Food: Prepared Food Take-Out*
3084 Frankford Av *Philadelphia, PA 19134*

Inspection Date

6/13/08

3-02.1 Refrigeration system does not maintain proper temperatures. Rear reach-in cooler was observed at 51°F, stored with mostly beverages and few dairy food items; bain marie unit observed at 48°F - stored with marinated chicken and beef food items. Discard all potentially hazardous foods and relocate non-potentially hazardous foods to operable unit (maintaining food items at 41°F or below). ORDERS: Donot reuse defective unit until repaired.
5-01.1 Food is not protected from contamination. Food items observed uncovered in walk-in unit, bain marie, and front reach-in cooler, food items must be covered with sanitary covering or lids.

4/4/08

No Critical Violations

1/5/08

4-01.1 (A) Food/Food service article storage does not provide protection. Approximately, 20 lbs of raw meats in a plastic containers noted stored under 3 bay sink.
5-01.1 Food is not protected from contamination. Due to critical violations noted.
7-01 (L) Mouse infestation is present. Fresh mouse droppings noted on floor cornersin toilet room and behind white freezer in rear storage area.

3/25/07

No Critical Violations

9/6/05

No Critical Violations

Galvez Grocery *Retail Food: Grocery Market*
3088 Frankford Av *Philadelphia, PA 19134*

Inspection Date

10/31/07

2-01.1 (D) Defective food containers are present. At time of inspection (3) 12oz cans of Carnation evaporated milk, (2) 14oz cans of Star sweetened condensed filled milk, (1) 46oz can of Juicy Juice, (2) 15oz cans of Chef Boyardee beefaroni and ravioli were ordered to be immediately discarded by management due to denting.
7-01 (A) Fly infestation is present. At time of inspection flies observed in toilet room. Management instructed to initiate immediate corrective action.
7-01 (J) Other insect infestation is present. At time of inspection small nat like insects observed flying in toilet room. Management instructed to initiate immediate corrective action.
8-01.2 (B) Cold water is not provided. Cold running water not provided at 3 compartment sink at time of inspection.
8-01.2 (C) Hot water is not provided. Hot running water not provided at 3 compartment sink at time of inspection.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. No running water at 3 compartment sink at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. No certificate observed at time of inspection. Management instructed to initiate immediate corrective action.

Seda Grocery *Retail Food: Grocery Market*
3088 Frankford Av *Philadelphia, PA 19134*

Inspection Date

7/17/08

7-01 (A) Fly infestation is present, numerous flies observed during inspection.
8-01.2 (A) An adequate supply of hot water is not provided, bathroom hot water measures at 97.8 ° F.
19-01.1 Food establishment personnel food safety certified individual is not present. Valid serv safe certificate is present, owner is waiting for city certificate from office of food protection. Management instructed to initiate immediate corrective action.

5/29/08

3-02.1 Refrigeration system does not maintain proper temperatures. Deli case unit temperature was observed at 49°F. Proper temperatures must be maintained at 41°F or below. No perishable food items were observed inside unit at time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. Management is waiting for results from course taken in May 2008. Management instructed to initiate immediate corrective action.

4/30/08

7-01 (L) Mouse infestation is present. Dead mouse on flooring in basement; mouse feces observed along walls and corners of rear storage and retail shelving areas.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Provide approved sanitizer for cleaning food equipment. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. No certificate observed at time of inspection. Provider list issued at time of inspection. Management instructed to initiate immediate corrective action.

La Criolla Bakery *Retail Food: Prepared Food Take-Out*
3101 Frankford Av *Philadelphia, PA 19134*

Inspection Date

5/9/08

No Critical Violations

2/6/06

7-01 (A) Fly infestation is present: in kitchen area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present: feces observed on floor of walk-in box, on food equipment, and floor perimeters throughout the basement. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair: hand sink in prep area.

11/30/05

7-01 (A) Fly infestation is present: in kitchen, service, and basement areas. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present: German roaches observed inside door of defective food prep. refrigerator. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present: feces observed on floor of walk-in box, on food equipment, and floor perimeters throughout the establishment. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair: hand sink in prep area.

Fortuna Mini Market *Retail Food: Grocery Market*
3121 Frankford Av *Philadelphia, PA 19134*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Fortuna Mini Market *Retail Food: Grocery Market*
3121 Frankford Av *Philadelphia, PA 19134*

Inspection Date

5/19/08

19-01.1 Food establishment personnel food safety certified individual is not present. Management is currently waiting for food safety certificate from EHS.

3/28/08

10-02.4 Unapproved sanitizer is being used. Commercial sanitizer is not is use at time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. Management is currently waiting for food safety certificate from EHS.

1/12/08

3-02.1 Refrigeration system does not maintain proper temperatures. Baine-marie noted at 70°F at time of this inspection. Thermometer not provided inside baine-marie.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. 50 lb fried chicken at 60° F noted in baine marie in kitchen area.
4-01.1 (A) Food/Food service article storage does not provide protection. Foods observed not covered in baine-marie.
8-06.1.1 (D) Soil line is in need of repair. In basement area.
9-02.2 (A) Employee hand wash frequency is inadequate. Handsink observed blocked by several dirty rags at this time.
19-01.1 Food establishment personnel food safety certified individual is not present: management has registered for a certificate course.

3/25/07

No Critical Violations

3/14/06

No Critical Violations

2/28/06

8-06.1.1 (A) Liquid waste is not disposed of properly: used cooking oil is not collected/recycled by a contractor. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair: water drips from garbage disposal under hand sink. Management instructed to initiate immediate corrective action.

Mastbaum High School Cafeteria *Institution: School, Public*
3124 Frankford Av *Philadelphia, PA 19134*

Inspection Date

5/13/08

8-01.2 (A) An adequate supply of hot water is not provided -- Hot water recorded at 100°F.A minimum temperature of 110°F, not to exceed 125°F is required.
7-01 (L) Mouse infestation is present -- Fresh mouse feces observed behind equipment in the kitchen. Management instructed to initiate immediate corrective action.

Mastbaum High School Cafeteria *Institution: School, Public*
3124 Frankford Av *Philadelphia, PA 19134*

Inspection Date

5/12/08

7-01 (L) Mouse infestation is present. Fresh mouse droppings were observed on floor along walls and in corners in kitchen and food storage area. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided. In kitchen hot water was observed with a temperature of 74°F at all sinks. Hot water of a minimum of 110°F not to exceed 125°F must be provided at all times of operation. The Bldg Eng Mr. Graf feels that since a storage tank was removed and not replaced the heating units can't keep up with the demand for hot water. Temporarily for today, water may be preheated on the available stove to get water to the required temperature. This sanitarian also talked to Ed Steck from school district maintenance and he recommended that a hot water booster be installed for the kitchen. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. None observed. Hands should 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 handling employee was observed pulling a single service on her hand with her teeth. Management instructed to initiate immediate corrective action.

9/28/07

No Critical Violations

4/12/07

7-01 (L) Mouse infestation is present. Mouse feces observed along perimeters of kitchen under food equipment, on shelving in storage room and inside of cabinet in kitchen and along serving line at time of inspection. Management instructed to initiate immediate corrective action.

10/24/06

7-01 (L) Mouse infestation is present. Mouse feces observed along perimeters of kitchen behind food equipment at time of inspection.

5/11/06

No Critical Violations

3/14/06

7-01 (L) Mouse infestation is present: feces observed on the shelving, near window, and floor perimeters of the new Skill Lab and Panther Cafe. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided: hot water temperatures are inadequate in kitchens and toilet rooms (the temperature ranges from 93-100°F). Management instructed to initiate immediate corrective action.
10-05.1 (B) Warewasher does not maintain proper washing and sanitizing temperatures: the highest hot water temperature was recorded at 93° F. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided: hot water temperatures are inadequate (not 110 ° F). Management instructed to initiate immediate corrective action.

2/16/06

7-01 (L) Mouse infestation is present: feces observed on the shelving and floor perimeters of the new the new Skill Lab and Panther Cafe. Management instructed to initiate immediate corrective action.

New Pizza Palace *Retail Food: Prepared Food Take-Out*
3132 Frankford Av *Philadelphia, PA 19134*

Inspection Date

1/4/08

No Critical Violations

New Pizza Palace *Retail Food: Prepared Food Take-Out*
3132 Frankford Av *Philadelphia, PA 19134*

Inspection Date

11/27/07

7-01 (L) Mouse infestation is present. Mouse feces observed under shelving in rear storage area, behind radiator in toilet room, under 3 compartment sink, perimeter of basement and on shelf under stem table at time of inspection. Management instructed to initiate immediate corrective action.

5/4/07

7-01 (L) Mouse infestation is present. Mouse feces observed under shelving in rear storage area, behind radiator in toilet room, under 3 compartment sink, perimeter of basement and on shelf under stem table at time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair at hand/grinder sink, leaking at time of inspection.

3/25/07

5-01.1 Food is not protected from contamination. Due to sewage backup in basement area.
8-06.1.1 (C) Drain line is in need of repair. Basement area.
8-06.1.1 (D) Soil line is in need of repair. Basement area. Note: NO FOOD STORAGE NOTED AT THIS TIME OF INSPECTION.
19-01.1 Food establishment personnel food safety certified individual is not present: the owner has applied for a certification course. Note: Valid city food safety certificate noted posted but holder of certificate observed not present at this time of inspection.

5/23/06

No Critical Violations

5/8/06

7-01 (L) Mouse infestation is present: mouse feces on floor perimeters in rear kitchen area and especially on basement floor surfaces. Management instructed to initiate immediate corrective action.

4/24/06

7-01 (L) Mouse infestation is present: mouse feces on floor perimeters in rear kitchen and especially on basement floor surfaces. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair: drain of hand sink. Management instructed to initiate immediate corrective action.

12/13/05

7-01 (L) Mouse infestation is present: feces observed below steam table and on floor perimeters (including basement surfaces). Management instructed to initiate immediate corrective action.

COMHAR Home *Institution: MHMR, Community Living Arrangement*
3138 Frankford Av *Philadelphia, PA 19134*

Inspection Date

2/27/07

No Critical Violations

8/31/05

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

Family Dollar Store #6163 *Retail Food: General Convenience*
3141 Frankford Av *Philadelphia, PA 19134*

Inspection Date

5/29/08

7-01 (L) Mouse infestation is present. Observed numerous mouse feces mixed in with food and other debris along walls and corners in rear storage area among boxes and other items. Observed numerous mouse feces under shelving on flooring under retail food isle storage.

Family Dollar Store #6163 *Retail Food: General Convenience*
3141 Frankford Av *Philadelphia, PA 19134*

Inspection Date

4/29/08

7-01 (A) Fly infestation is present. Observed numerous flies swarming throughtout rear storage areas.

3/25/08

No Critical Violations

7/16/07

No Critical Violations

7/13/07

No Critical Violations

7/11/07

2-01.1 (B) Adulterated or unwholesome food is present. At time of inspection (3) bars of Heath, (2) Reese's big cups, (3) Nestle turtle, (10), Butterfingers, (15) Hersey's w/almond, (1) 3pack of Reese's king size, (4) 3 Musketeers, (3) Mr. Goodbar, (4) Kit Kat, (3) packs of Starburst, (4) Monds, (1) Tootsie Roll, (1) pack of Skittles (1) 3oz bag of Mac's BBQ pork skins, (2) 12oz bags of Hersey's kisses, (14) 12oz bags of Assorted Hersey's candies, (6) 12oz bags of Reese's min cups, (4) 1lb bags of Palmers butter cups, (1) 10oz bag of Herr's ketchup potatoe chips, (1) 8oz box of Fiddle Faddle, (4) 4lb bags of Benefal dog food, (2) 6.75lb & (4) 8lb bags of Field Trial dog food and (3) 6oz packs of Gravy Train dog treats were ordered to be immediately discarded by management due to evidence of gnawing or were littered with feces and urine. Management initiated immediate corrective action.
2-01.1 (D) Defective food containers are present. At time of inspection (1) 110z can of Family Pantry mandarian oranges, (1) 14oz can of Family Pantry strawberries and (1) 15oz can of Stokely's sweet peas were ordered to be discarded by management due to denting along inseams. Management initiated immediate corrective action.
5-01.1 Food is not protected from contamination. At time of inspection mouse feces were observed on retail food items and shelvings. Gnawed food items were observed on retail shelvings.
7-01 (L) Mouse infestation is present. At time of inspection a heavy mouse infestation was observed. Feces were observed on and under retail shelving, inside of boxes containing food items, on food packaging and several gnawed food items were ordered discarded by management. Management instructed to initiate immediate corrective action.

8/31/06

No Critical Violations

Joe's Cold Cuts *Retail Food: Grocery Market*
3144 Frankford Av *Philadelphia, PA 19134*

Inspection Date

1/4/08

No Critical Violations

4/13/07

No Critical Violations

Imperial Kitchen *Retail Food: Prepared Food Take-Out*
3164 Frankford Av *Philadelphia, PA 19134*

Inspection Date

Imperial Kitchen *Retail Food: Prepared Food Take-Out*
3164 Frankford Av *Philadelphia, PA 19134*

Inspection Date

7/21/08

5-01.1 Food is not protected from contamination:
-obeserved newly fried chicken wings and egg rolls stored next to fryer uncovered
-uncovered buckets of raw chicken on floor of walk-in unit
-uncovered food items inside domestic freezers
5-01.2 Unnecessary bare hand contact of ready to eat food is observed. No gloves worn during food prep of ready-to-eat foods.

4/4/08

7-01 (L) Mouse infestation is present. Several fresh and old mouse droppings noted sorage shelves in the back room.
7-01 (K) Rat infestation is present ; fresh rat feces observed on the basement floor at the back room. Management instructed to initiate immediate corrective action.

1/5/08

4-01.1 (A) Food/Food service article storage does not provide protection. Assorted foods in metal and metal containers noted stored in rear food storage area observed not securely covered or provided with protective lids.
5-01.1 Food is not protected from contamination. Mainly, due to mouse infestation.
7-01 (L) Mouse infestation is present. Several fresh and old mouse droppings noted on floor corners under and behind storage equipment in kitchen food preparation/serving, rear food storage and basement areas
9-02.2 (A) Employee hand wash frequency is inadequate. Handsink observed blocked.

3/25/07

No Critical Violations

A & F Pharmacy LLC *Retail Food: General Convenience*
3200 Frankford Av *Philadelphia, PA 19134*

Inspection Date

1/30/08

No Critical Violations

4/24/07

No Critical Violations

8/31/06

No Critical Violations

Juliano's Deli *Retail Food: Grocery Market*
3378 Frankford Av *Philadelphia, PA 19134*

Inspection Date

5/23/08

7-01 (A) Fly infestation is present. Observed numerous flies swarming in rear storage room where numerous trash cans are stored. Observed flies entering prep area when door of trash room is is opened.
9-04 (A) Sponges are used in an unapproved manner. Sponges are used to clean dishes in handsink at front counter. Discontinue use of sponges.
9-04 (B) Wiping cloths are used in an unapproved manner. Soiled wiping clothes observed not stored in sanitizing solution before and after use.
19-01.1 Food establishment personnel food safety certified individual is not present. Food safety person not present at time of inspection. More than one food handler employee must obtain food safety certification.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Juliano's Deli — *Retail Food: Grocery Market*
3378 Frankford Av — *Philadelphia, PA 19134*

Inspection Date

5/23/08

7-01 (A) Fly infestation is present. Observed numerous flies swarming in rear storage room where numerous trash cans are stored. Observed flies entering prep area when door of trash room is is opened.
9-04 (A) Sponges are used in an unapproved manner. Sponges are used to clean dishes in handsink at front counter. Discontinue use of sponges.
9-04 (B) Wiping cloths are used in an unapproved manner. Soiled wiping clothes observed not stored in sanitizing solution before and after use.
19-01.1 Food establishment personnel food safety certified individual is not present. Food safety person not present at time of inspection. More than one food handler employee must obtain food safety certification.

3/28/08

5-03.2 (B) Hazardous chemicals are not properly used, spilled bags of rodenticide on basement floor.
7-01 (L) Mouse infestation is present, dead mice on basement floor.

1/12/08

4-01.1 (A) Food/Food service article storage does not provide protection. 2 containers of marcaroni coldslaws sitting next to handwashing observed not covered at this time of inspection.
9-04 (B) Wiping cloths are used in an unapproved manner. One wet wiping cloth observed sitting in handwashing noted not stored in sanitizing solution between use.
5-01.1 Food is not protected from contamination. Edge of deli case observed duct-taped. This is a potential source of cross-contamination.
19-01.1 Food establishment personnel food safety certified individual is not present. None.

10/4/06

No Critical Violations

Cibao Fried Chicken — *Retail Food: Prepared Food Take-Out*
3384 Frankford Av — *Philadelphia, PA 19134*

Inspection Date

4/14/08

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

Webster Comp. Early Learning Center — *Institution: Child, Child Care Centers*
3400 Frankford Av — *Philadelphia, PA 19134*

Inspection Date

10/24/07

No Critical Violations

10/4/06

No Critical Violations

9/20/06

No Critical Violations

Webster Elementary School — *Institution: School, Public*
3400 Frankford Av — *Philadelphia, PA 19134268*

Inspection Date

3/25/08

No Critical Violations

Webster Elementary School *Institution: School, Public*
3400 Frankford Av *Philadelphia, PA 19134268*

Inspection Date

10/24/07

7-01 (L) Mouse infestation is present. Kitchen floor perimeters.

5/3/07

No Critical Violations

12/19/06

No Critical Violations

5/12/06

No Critical Violations

11/8/05

No Critical Violations

Webster Little School House *Institution: School, Public*
3434 Frankford Av *Philadelphia, PA 19134*

Inspection Date

3/25/08

No Critical Violations

12/4/07

No Critical Violations

4/13/07

No Critical Violations

11/29/06

7-01 (L) Mouse infestation is present, observed fresh feces on floor in storage closets, behind storage closet, along perimeter under heater and on window seal in student seating/eating area at time of inspection. Management instructed to initiate immediate corrective action.

11/15/06

7-01 (L) Mouse infestation is present, observed fresh feces on floor in storage closets, under & on rack in kitchen next to 3 compartment sink, behind storage closet and along perimeter under heater in student seating/eating area at time of inspection. Management instructed to initiate immediate corrective action.

5/12/06

No Critical Violations

2/15/06

No Critical Violations

Martinez Grocery *Retail Food: Grocery Market*
3501 Frankford Av *Philadelphia, PA 19134*

Inspection Date

7/31/08

No Critical Violations

12/12/07

5-01.8 Live animals or fowl are not excluded from food establishment preparation areas. Remove cat from establishment. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Several domestic type house flies noted in rear food storage area.

Martinez Grocery *Retail Food: Grocery Market*
3501 Frankford Av *Philadelphia, PA 19134*

Inspection Date

5/7/07

5-01.1 Food is not protected from contamination. At time of inspection mouse feces observed on potatoes stored inside of a basket stored on floor in customer area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. A large accumulation of mouse feces observed on retail shelving, on food items, on floor under retail shelving, under food equipment on floor in basement and under dairy refrigeration unit. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. 3 compartment sink improperly operated. Sink is to be set-up as followed: 1st compartment is for washing, 2nd for rinsing and 3rd for sanitizing. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. Information provided. Management instructed to initiate immediate corrective action.

4/7/07

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

New Shing Restaurant *Retail Food: Prepared Food Take-Out*
3545 Frankford Av *Philadelphia, PA 19134*

Inspection Date

12/12/07

8-06.1.1 (D) Soil line is in need of repair. In basement area by grease trap.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Large plastic container of about 8lbs fried chicken wings noted at 80°F time of this inspection. No temperature log provided for review.
4-01.1 (A) Food/Food service article storage does not provide protection. Asssorted cooked/ready-to-eat foods noted in walk-in and on shelving under counter noted not covered at time of this inspection.
8-06.1.1 (C) Drain line is in need of repair. Basement drain by grease trap at time of this inspection.
9-02.1 Employee hands are not washed prior to food handling activities: no hand sink provided in kitchen areas. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Valid city food safety certificated noted posted, holder not present at time of this inspection.

4/7/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Large plastic container of about 8lbs fried chicken wings noted at 80°F time of this inspection. No temperature log provided for review.
4-01.1 (A) Food/Food service article storage does not provide protection. Asssorted cooked ready-to-eat foods noted in walk-in and on shelving under counter noted not covered at time of this inspection.
7-01 (L) Mouse infestation is present: Fresh and old feces observed underneath and behind kitchen storage equipment especially at rear area. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities: no hand sink provided in kitchen areas. Management instructed to initiate immediate corrective action.
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. Valid city food safety certificated noted posted, holder not present at time of this inspection.

New Shing Restaurant *Retail Food: Prepared Food Take-Out*
3545 Frankford Av *Philadelphia, PA 19134*

Inspection Date

5/2/06

9-02.1 Employee hands are not washed prior to food handling activities: no hand sink provided in kitchen areas. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present: feces observed on stairway leading to basement. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized: no sanitizer present. Management instructed to initiate immediate corrective action.
5-01.8 Live animals or fowl are not excluded from food establishment preparation areas: 2 kittens observed in basement. Management instructed to initiate immediate corrective action.

Old London Pizza *Retail Food: Prepared Food Take-Out*
3573 Frankford Av *Philadelphia, PA 19134*

Inspection Date

11/9/07

No Critical Violations

9/28/07

2-10.2 Ice is not protected from contamination. Scoop handle in direct contact with consumable ice in ice-maker.
5-01.1 Food is not protected from contamination. Due scoop in ice/wiping cloths noted sitting on food prep/sring counters.
9-04 (B) Wiping cloths are used in an unapproved manner. Two moist white wiping cloths noted sitting on food cutting board/preparation and serving countertop observed not stored in sanitizing solution between use at the time of this inspection..

11/24/06

No Critical Violations

El Mundo Dollar Store *Retail Food: General Convenience*
3574 Frankford Av *Philadelphia, PA 19134*

Inspection Date

11/24/06

No Critical Violations

Andeliz Mini Market #2 *Retail Food: Prepared Food Take-Out*
3600 Frankford Av *Philadelphia, PA 19134*

Inspection Date

2/12/08

4-01.1 (A) Food/Food service article storage does not provide protection.No splashguard observed between utensil sinks.
5-04.2 (A) Approved sneeze guards are not provided as required for scale. Management instructed to initiate immediate corrective action.
12-02.2 (A) Hand washing sink is not readily available for use.Tools observed inside prep area handwashing sink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

1/12/08

7-01 (A) Fly infestation is present. Flies noted in rear food preparation and serving area at this time.
19-01.1 Food establishment personnel food safety certified individual is not present.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Andeliz Mini Market #2
3600 Frankford Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19134

Inspection Date

10/4/06

No Critical Violations

El Aguila Restaurant
3615 Frankford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

5/3/07

7-01 (A) Fly infestation is present. An extremely active fly infestation was observed in establishment basement where break in soil line occurred. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Some mouse feces observerd under shelf in storage closet, on shelving in kitchen and on floor perimeters under food equipment. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. 3 compartment sink not properly set-up and observed equipment improperly wash by female employee. 1st compartment is for washing, 2nd for rinsing and 3rd for sanitizing. Management instructed to initiate immediate corrective action.
13-01.1 (A) Floor is not clean. Wash, rinse and sanitize floor in basement and throughout 1st floor due possibly tracking sewage from break in soil line through establishment. Clean floor in storage closet and under food equipment where needed of mouse feces and encrusted food debris. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate.

4/3/07

19-01.1 Food establishment personnel food safety certified individual is not present.
9-02.2 (A) Employee hand wash frequency is inadequate. Handwashing sink was noted blocked with kitchen utensils at the time of this inspection.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. 3 Bay sink not properly setup. No sanitizer provided at the time of this inspection.

4/26/06

No Critical Violations

2/2/06

7-01 (L) Mouse infestation is present: feces observed on floor perimeters in storage, kitchen, toilet room, and shelving in kitchen. Management instructed to initiate immediate corrective action.

Lidia Restaurant
3615 Frankford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Lidia Restaurant *Retail Food: Restaurant, Eat-in*
3615 Frankford Av *Philadelphia, PA 19134*

Inspection Date

8/13/07

7-01 (A) Fly infestation is present. Some flies observed flying in establishment area, including prep at time of inspection.
7-01 (D) Roach infestation is present. Some live roaches observed crawling in and out of open inseam behind unused warmer in kitchen at time of inspection. Some dead roaches also observed behind same unit.
7-01 (L) Mouse infestation is present. Some mouse feces observerd under shelving in food storage closet at time of inspection.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. 3 compartment sink not properly set-up 2nd compartment filled with water and sanitizing tablet and 1st compartment filled with water, soap and bleach at time of inspection. 3 compartment sink should be filled-up as followed 1st compartment is for washing, 2nd for rinsing and 3rd for sanitizing. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate.

Dhariana Grocery *Retail Food: Grocery Market*
3643 Frankford Av *Philadelphia, PA 19134*

Inspection Date

11/29/07

No Critical Violations

11/29/07

No Critical Violations

6/14/07

7-01 (L) Mouse infestation is present. Mouse feces observed on perimeters of basement under/behind crates used for shelving of sodas and on/under retail shelving. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain city certificate. Information provided to person in charge. Management instructed to initiate immediate corrective action.

5/22/07

4-01.1 (A) Food/Food service article storage does not provide protection. At time of inspection beverages stored under leaking pipe. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair leak at 3 compartment sink and in basement over beverage shelving. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain city certificate. Information provided to person in charge. Management instructed to initiate immediate corrective action.

Luciano Grocery *Retail Food: Grocery Market*
3643 Frankford Av *Philadelphia, PA 19134*

Inspection Date

1/15/08

No Critical Violations

Reyes Grocery *Retail Food: Grocery Market*
3643 Frankford Av *Philadelphia, PA 19134*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Reyes Grocery — *Retail Food: Grocery Market*
3643 Frankford Av — *Philadelphia, PA 19134*

Inspection Date

4/7/07

No Critical Violations

3/15/06

No Critical Violations

2/28/06

No Critical Violations

Philadelphia Water Ice — *Retail Food: Prepared Food Take-Out*
3677 Frankford Av — *Philadelphia, PA 19134*

Inspection Date

10/3/07

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard needed between hand sink, soda fountain and prep table.
19-01.1 Food establishment personnel food safety certified individual is not present.

8/30/07

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard needed between hand sink, soda fountain and prep table.
8-01.2 (C) Hot water is not provided. At time of inspection temp at hot water at 3 compartment sink and hand sinks throughout temp 94°. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. At time of inspection sanitarian asked owner to demonstrate proper use of 3 bay sink. Owner's wife demonstrated washing and rinsing, but no sanitizing. 3 compartment sink should be filled up for washing (1st compartment), rinsing (2nd compartment) and sanitizing (3rd compartment). Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Information provided to owner.

5/2/06

No Critical Violations

Pizza Party — *Retail Food: Prepared Food Take-Out*
3700 Frankford Av — *Philadelphia, PA 19124*

Inspection Date

12/28/07

No Critical Violations

10/30/07

19-01.1 Food establishment personnel food safety certified individual is not present. Certified person (Mahmoud H. Froukh) is not present, he is working at other establishment, during time ofinspection. Due to the hours of operation this establishment will be required to have at least two food certified persons. Employee has list of providers and stated he will sign up for classes. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Cleaning cloths not stored in sanitizing solution. CORRECTIVE ACTION: The establishment removed cloths and placed in sanitizer during the time of inspection.

Pizza Party
3700 Frankford Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19124

Inspection Date

10/17/07

2-01.1 (B) Adulterated or unwholesome food is present. Unwholesome tomato sauce in being served during time of inspection. Food item was removed from use, during time of inspection.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Raw hamburger temperature is 57° in the food prep unit, cheese for pizza temperature is 69° in the food prep unit and sausage for pizza temperature is 59° in the food prep unit, during time of inspection. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Uncovered pizza on top of the single door freezer unit is not protected from contamination from the flies in the food prep area, during time of inspection. Food items is not protected from cross-contamination between raw and prepared foods in the refrigeration units, during time of inspection. Hot cheese and hot tomato sauce is not protected from dirty fan which is stored over the steam unit in the food prep area, during time of inspection. Food items is not protected from hazardous substances (dark colored/old grease) is being used to cook food items in the fryer unit. Food items will need to be removed from use.
7-01 (A) Fly infestation is present. Live flies are observed in the front food prep area and front food prep area, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the shelf where the microwave is stored and mice droppings on the support table under the grill unit, durin time of inspection. Mice droppings are on the floor under and/or behind the food equipments in the establishment on the first floor and basement area, during time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Employee hands are not washed in the rear food prep area, uncovered trashcan is stored in front of handsink and food equipments is stored in the handsink, during time of inspection. Employee hands are not washed properly in the rear food prep area, no handsoap or towels at the handsink, during time of inspection. Management instructed to initiate immediate corrective action.
9-02.3 (B) Employees are smoking in uapproved areas. Soiled soda can with ashes and several cigarette buds is observed in the basement/office area, during time of inspection. Management instructed to initiate immediate corrective action. (TICKET ISSUSED)
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Large food equipsments are not properly washed, rinsed and sanitized in the 3-basin sink, Sanitiarian had to inform the employee how to wash, rinse and sanitize the food equipments in the 3-basin sink, during time of inspection. Management instructed to initiate immediate corrective action.
10-04.0 Oversized equipment is not properly washed or sanitized. Large floor mixer is not properly washed, rinsed and sanitized after used, 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 person (Mahmoud H. Froukh) is not present, he is working at other establishment, during time ofinspection. Employee has list of providers, during time of inspection. Management instructed to initiate immediate corrective action.

9/12/07

No Critical Violations

7/17/07

3-02.1 Refrigeration system does not maintain proper temperatures. Food prep/small refrigeration unit temperature is 51° which is located across from the grill unit, during time of inspection. Product removed from sale/use. Food prep/small refrigeration unit use will need to be discontinued until it is properly repaired.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Small container of seasoned raw chicken is stored in the food prep/small refrigeration unit which has temperature of 50°, during time of inspection. Seasoned raw chicken was removed from use, during time of inspection.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Pizza Party
3700 Frankford Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19124

Inspection Date

6/4/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Ice cream is stored in reach-in freezer with temperature of 33°, during time of inspection. All ice cream products is removed from use, during time of inspection.
3-02.1 Refrigeration system does not maintain proper temperatures. Reach-in freezer unit for the ice cream has temperature of 33°, during time of inspection. Ice cream products was removed from use, during time of inspection.
8-06.1.1 (C) Drain line is in need of repair. Repair drain line under 3 compartment in establishment rear, leaking at time of inspection. Management instructed to initiate immediate corrective action.

3/26/07

5-01.1 Food is not protected from contamination. Large open bag of flour stored in establishment rear without protection from contamination at time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair drain line under 3 compartment in establishment rear, leaking at time of inspection. Management instructed to initiate immediate corrective action.

1/22/07

No Critical Violations

1/9/07

5-01.1 Food is not protected from contamination. Observed employee with cold sore on lip handling food and employees not washing hands properly. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Feces observed on floor behind reach-in refrigeration unit, along perimeters of basement, kitchen and behind video game unit at time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair drain line under prep sink. Management instructed to initiate immediate corrective action.
9-01.1.2 (A) Food handler with unprotected skin cuts, sores, or infections is present. Observed employee with cold sore on lip handling food at time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Observed employees in kitchen handling food, food items, touching equipment without washing hands. Hand sink was shut off until santarian attempted to test water temp and owner turned on. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Observed not stored in sanitizing solution at time of inspection.

Pizza Party
3700 Frankford Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19124

Inspection Date

8/24/06

3-01.1 (A) Potentially hazardous food is stored at improper temperature.(Cheese used for pizza temperature is 74° and ambient temperature is 109° in kitchen area, during timeof inspection.) 08/24/2006 2:55 PM Cheese for pizza was removed from use.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit.(Cold food items in 4-door reach-in refrigerator unit is 64°,during time of inspection.) 08/24/2006 2:55 PM Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures.(4-Door reach-in refrigeration/food prep unit unit temperature is 64° and ambient temperature is 109°, during time of inspection.) 08/24/2006 2:55 PM Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection.(Mice droppings on shelves in basement area.)
5-01.1 Food is not protected from contamination. Food items is not protected from cross-contamination between raw and prepared foods in food prep/small refrigeration unit in food prep unit. Food items is not protected from contamination from insects in food prep area, during time of inspection. Food items in 3-door reach-in refrigerator unit is not protected from overhead leakage or condensation.
7-01 (A) Fly infestation is present. (Live flies observed in kitchen area and in rear outside area). Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. (Live roaches are observed in basement area.) Management initiated immediate corrective action.
7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed throughout basement area and on shelves in basement area.) Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. (Mop water is disposed of improperly in food prep area.) Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. (Food equipment is not properly washed, rinsed and sanitized in the 3-basin sink.) Management instructed to initiate immediate corrective action.
10-04.0 Oversized equipment is not properly washed or sanitized.(Empty large floor mixer is not properly washed, rinsed and sanitized, during time of inspection.) Management instructed to initiate immediate corrective action.

8/11/06

7-01 (A) Fly infestation is present: flies observed inside the establishment (from rear yard). Management instructed to initiate immediate corrective action.

8/2/06

7-01 (A) Fly infestation is present: several flies observed inside the establishment. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present: feces observed on shelving, basement steps, floor perimeters of kitchen and basement areas. Management instructed to initiate immediate corrective action.

7/19/06

7-01 (D) Roach infestation is present: live German roaches observed on glue board trap. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present: feces observed on shelving, service counter, basement steps, floor perimeters of kitchen and basement areas. Management instructed to initiate immediate corrective action.

4/26/06

7-01 (D) Roach infestation is present: 2 live roaches observed in basement. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present: feces observed on shelving, floor perimeters, and basement steps. Management instructed to initiate immediate corrective action.

Pizza Party *Retail Food: Prepared Food Take-Out*
3700 Frankford Av *Philadelphia, PA 19124*

Inspection Date

3/2/06

7-01 (L) Mouse infestation is present: feces observed on equipment and floor perimeters throughout establishment. Management instructed to initiate immediate corrective action.

Feltonville - Horn School Annex *Institution: School, Public*
3701 Frankford Av *Philadelphia, PA 19124*

Inspection Date

5/1/08

No Critical Violations

12/6/07

No Critical Violations

4/12/07

No Critical Violations

10/24/06

No Critical Violations

5/11/06

No Critical Violations

9/30/05

No Critical Violations

The 3743 Civic Association *Retail Food: Restaurant, Private Club*
3743 Frankford Av *Philadelphia, PA 19124*

Inspection Date

12/19/06

No Critical Violations

Pete's Clown house *Retail Food: Restaurant, Eat-in*
3876 Frankford Av *Philadelphia, PA 19124*

Inspection Date

3/31/08

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit ; bainmarie recorded 53F at the food preparation area at front area.
Discontinue use of the storage refrigerator for potentially hazardous food until unit is maintain 41F or lower.
Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate ; no hand sink provided at the customer service area .
19-01.1 Food establishment personnel food safety certified individual is not present.

Pete's Clown house *Retail Food: Restaurant, Eat-in*
3876 Frankford Av *Philadelphia, PA 19124*

Inspection Date

3/4/08

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit.
5-6 Gallons of half & half cream recorded 53 F in the bainmarie at customer service area.
10-15 Pounds of potentially hazardous food were observed in the bainmarie in kitchen at front area and main refrigerator in back kitchen at at 48F 53 F 54F.

Items not permitted to be sold or given away.
Discontinue use of the storage refrierators for potentially hazardous food until units maintain 41F or lower.
Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures.
The bainmaries in kitchen and customer service area reorded 53F, 54F.
Storage refrigerator in the main kitchen recorded at at 48F , 53 F 54F.
Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate ; no hand sink provided at the customer service area .

1/5/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature. (3 1/2) 30 dozen of raw eggs temperature is 50°, ambient temperature is 63° in the kitchen area, during time of inspection. All of the raw eggs was removed from use by the owner, during time of inspection.
4-01.1 (A) Food/Food service article storage does not provide protection. Food items on the shelves are not protected from mice contamination in the basement, during time of inspection. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Food items is not protected from cross-contamination between raw and prepared foods in the refrigeration units, during time of inspection. Liquid butter is not protected from contamination from mice, open containers is stored on prep table next to the grill, during time of inspection. Breakfast meat is not protected from unclean equipment which is stacked on top of the uncoverd food, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the floor in the food prep area and on the shelves in the basement. Management instructed to initiate immediate corrective action.
9-02.3 (B) Employees are smoking in uapproved areas. Cigarette butts are observed in the trash can in the womens's restroom, during time of inspection. Management instructed to initiate immediate corrective action.
10-05.1 (B) Warewasher does not maintain proper washing and sanitizing temperatures. Washware unit is not properly sanitizing the food equipments and utensils, duringtime of inspection. Washware unit use will be discontinued until it is properly repaired. All food equipments and utensils will need to be washed, rinsed and sanitized in the 3-basin sink, until the washware unit is repaired.
19-01.1 Food establishment personnel food safety certified individual is not present. No one is certified in the establishment, during timeof inspection.

Pete's Clown house *Retail Food: Restaurant, Eat-in*
3876 Frankford Av *Philadelphia, PA 19124*

Inspection Date

4/7/07

2-10.2 Ice is not protected from contamination. Ice scoop handle in direct contanct with ice in front counter ice machine.
7-01 (D) Roach infestation is present. Roaches noted on glue boards under storage equipment in rear kitchen area.
7-01 (L) Mouse infestation is present: feces observed on shelving in kitchen, under tenant hand sink, feces on floor perimeters of kitchen and basement areas. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Several stained moist wiping cloths observed on food preparation counters and tables not stored in sanitizing solutions between use at the time of this inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. PROVIDER LIST WAS ISSUED PREVIOUSLY. Management instructed to initiate immediate corrective action.

2/7/06

7-01 (L) Mouse infestation is present: feces observed on shelving in kitchen, under tenant hand sink, feces on floor perimeters of kitchen and basement areas. Management instructed to initiate immediate corrective action.

Tipsy *Retail Food: Restaurant, Eat-in*
3904 Frankford Av *Philadelphia, PA 19124*

Inspection Date

3/22/08

No Critical Violations

3/21/08

7-01 (L) Mouse infestation is present. Droppings found on storage closet floor and bar floor edge near rodent produced hole pointed out to owner at time of inspection. Management instructed to initiate immediate corrective action and seal vermin entry points.
8-01.2 (C) Hot water is not provided at handwashing sinks throughout. Management instructed to initiate immediate corrective action and restore hot water to all handwashing stations.
9-02.2 (A) Employee hand wash frequency is inadequate. No hot water at any handsink.
9-02.3 (B) Employees are smoking in uapproved areas. Cigarette butts in ashtrays and in mens room urinal. Management instructed to initiate immediate corrective action and discntinue smoking in establishment due to current no smoking in public places ordinane. 2 No Smoking signs provided.
12-01.5.B (5) Hot water at hand washing sink is not provided. Management instructed to initiate immediate corrective action and restore hot water in toilet rooms.

1/12/08

No Critical Violations

2/15/06

No Critical Violations

2/13/06

9-02.1 Employee hands are not washed prior to food handling activities: no hand sink at bar. Management instructed to initiate immediate corrective action.

Ada's Cafe Restaurant *Retail Food: Restaurant, Eat-in*
4107 Frankford Av *Philadelphia, PA 19124*

Inspection Date

2/7/08

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Ada's Cafe Restaurant *Retail Food: Restaurant, Eat-in*
4107 Frankford Av *Philadelphia, PA 19124*

Inspection Date

1/30/08

4-01.1 (A) Food/Food service article storage does not provide protection. Install splash guard between food prep table and hand sink at front counter. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. At time of inspection mouse feces were observed under food equipment in kitchen, refrigeration units in rear and at front counter. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair crack observed in drain line at hand sink at front counter at time of inspection.
9-04 (A) Sponges are used in an unapproved manner. Discontinue the of sponges. Sponge observed on drain board of 3 basin sink at front counter. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Several cloths observed air drying on food equipment in rear storage area at time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. 3 basin sink is for the washing, rinsing and sanitizing of multi-use utensils. Owners unable to demonstrate appropriate technique at time of inspection. All food equipment in establishment must be rewashed using above technique. Remove non-food item from 3 basin sink at front counter. 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.

1/28/08

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Ada's Cafe Restaurant *Retail Food: Restaurant, Eat-in*
4107 Frankford Av *Philadelphia, PA 19124*

Inspection Date

1/25/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Management instructed to initiate immediate corrective action.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. At time of inspection interior temp of food in hot holding unit at front counter between 83-115°. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Install splash guard between food prep table and hand sink at front counter. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Chicken observed being removed from 3 basin sink in kitchen at time of inspection. Mouse feces observed on food equipment and food items at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. At time of inspection mouse feces to numerous to count were observed on floor perimeters under and on food equipment and shelving in kitchen, rear storage area, on unused equipment and under prep unit at front counter. Feces were observed on steps leading to basement and dead mouse and feces were observed in toilet room in rear storage area. Management instructed to initiate immediate corrective action.
8-06.1.1 (D) Soil line is in need of repair. Properly seal open soil line in toilet room in rear storage area where toilet was removed. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Hand sink in kitchen inoperable at time of inspection. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. No hand washing observed at time of inspection. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Discontinue the of sponges. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution at time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. 3 basin sink is for the washing, rinsing and sanitizing of multi-use utensils. Provide stoppers. Soil cloth observed being used to clean food equipment and no santizer used. All food equipment in establishment must be rewashed using above technique. Management instructed to initiate immediate corrective action.
10-02.4 Unapproved sanitizer is being used. Discontinue use of Clorox as sanitizer.
12-01.5.B (4) Cold water at hand washing sink is not provided at hand sink in kitchen and rear toilet room at time of inspection. 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 kitchen and rear toilet room at time of inspection. 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.

Community Preschool and Nursery *Institution: Child, Child Care Centers*
4173 Frankford Av *Philadelphia, PA 19124*

Inspection Date

4/15/08

19-01.1 Food establishment personnel food safety certified individual is not present. Serv Safe observed. Application for City of Phila. cert. provided.

3/17/08

19-01.1 Food establishment personnel food safety certified individual is not present. Serv Safe observed. Application for City of Phila. cert. provided.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Community Preschool and Nursery *Institution: Child, Child Care Centers*
4173 Frankford Av *Philadelphia, PA 19124*

Inspection Date

1/25/08

7-01 (B) Fruit fly infestation is present. At time of inspection fruit fies were observed in kitchen. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. At time of inspection mouse feces were observed on bottom shelf of prep table in kitchen. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Serv Safe observed. Application for City of Phila. cert. provided.

9/29/06

No Critical Violations

4/18/06

7-01 (L) Mouse infestation is present: feces observed on floor perimeters (in closets, classroom on 1st floor, and multiple areas on the 2nd floor). Management instructed to initiate immediate corrective action.

3/6/06

7-01 (L) Mouse infestation is present: feces observed inside cabinets, on counters, and on floor perimeters throughout the establishment. Management instructed to initiate immediate corrective action.

The Point After *Retail Food: Restaurant, Eat-in*
4250 Frankford Av *Philadelphia, PA 19124*

Inspection Date

3/13/08

2-10.2 Ice is not protected from contamination ; ice scoop with handle stored in the ice bin.
9-02.2 (A) Employee hand wash frequency is inadequate ; no hand soap provided at the hand sink in bar area. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. None.
4-01.1 (A) Food/Food service article storage does not provide protection.
Splashguard not observed between the hand sink and beer boxes at bar area. Management instructed to initiate immediate corrective action.

1/4/08

19-01.1 Food establishment personnel food safety certified individual is not present. None.

9/25/06

No Critical Violations

Dino's Express Pizza *Retail Food: Restaurant, Eat-in*
4263 Frankford Av *Philadelphia, PA 19124395*

Inspection Date

8/9/06

7-01 (A) Fly infestation is present: several flies observed in kitchen areas (from rear yard). Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. (Feces contaminated surfaces observed throughout basement.) Management instructed to initiate immediate corrective action.

3/27/06

7-01 (L) Mouse infestation is present. (Feces contaminated surfaces observed throughout establishment.) Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Dino's Pizza
4263 Frankford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124395

Inspection Date

1/22/08

7-01 (D) Roach infestation is present. Live roaches are observed in the establishment, during time of inspecion. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mice droppings are on the floor in the basement, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. No sink stoppers are provided in the 3-basin sink. The employee explained the improper order of operation in the 3-basin sink, during time of inspection. Management instructed to initiate immediate corrective action by implementing the wash, rinse and sanitizing in the 3-basin sink.
19-01.1 Food establishment personnel food safety certified individual is not present. Individual will began class at Community College of Philadelphia on Feb. 16 & 23, 2008. Management instructed to initiate immediate corrective action, employees has list of providers and application from Dept. of Public Health.

1/6/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Chicken meat is left in the 3-basin sink to thaw, ambient temperature in the fod prep area is 65°. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Food is not protected from unclean equipments, mice droppings observed on and/or under meat slicer and mice droppings on food prep table. Food items are not covered in the walk-in and reach-in refrigerator unit, during time of inspection. Uncovered grease stored in metal can on prep table shelf during time of inspection. Food service equipments use will discontinued until it is properly washed, rinsed and sanitized.
7-01 (D) Roach infestation is present. Live roaches are observed in the establishment, during time of inspecion. Dead body parts are observed on glue traps and on the floor in the establishment, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the food contact surface of the prep table and meat slicer, during time of inspection. Mice droppings are on the floor in the walk-in refrigeration unit, during time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Employees hands are not washed properly no soap and hand towels at the hand sink station, during time of inspection.
9-02.3 (A) Employee observed not following good hygienic personal practices. Soiled toilet paper is placed in the trash can in the employee restroom, during time of inspection. Management instructed to initiate immediate corrective action.
9-02.3 (B) Employees are smoking in uapproved areas. Cigarette butts are observed on the basement floor, during time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths are not stored in a properly labeled container with sanitizer solution, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. No sanitizer inthe establishment. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. No one is certified in the establishment, during time of inspection. Management instructed to initiate immediate corrective action, employees has list of providers and application from Dept. of Public Health.

9/28/07

19-01.1 Food establishment personnel food safety certified individual is not present.(During time of inspection, manager has list of providers.) Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

A & L Laundromat *Retail Food: Prepared Food Take-Out*
4273 Frankford Av *Philadelphia, PA 19124*

Inspection Date

6/21/07

No Critical Violations

Wee Kids Day Care *Institution: Child, Child Care Centers*
4282 Frankford Av *Philadelphia, PA 19134*

Inspection Date

2/6/08

19-01.1 Food establishment personnel food safety certified individual is not present. Information provided to owner.

Eli Chinese Restaurant *Retail Food: Prepared Food Take-Out*
4285 Frankford Av *Philadelphia, PA 19124*

Inspection Date

2/5/08

No Critical Violations

1/4/08

9-02.2 (A) Employee hand wash frequency is inadequate. Handsink observed blocked at this time.
4-01.1 (A) Food/Food service article storage does not provide protection. Assorted foods items in walk-in refrigerator and condiments in kitchen shelves/counters noted not covered during this inspection
8-02.2 An approved air gap is not present. Basement catch basin.

9/22/06

No Critical Violations

Jeannettes Little Hands & Feet *Institution: Child, Child Care Centers*
4310 Frankford Av *Philadelphia, PA 19124*

Inspection Date

7/30/08

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

House of Nehemiah *Institution: Adult, Personal Care Boarding Home*
4321 Frankford Av *Philadelphia, PA 19124*

Inspection Date

11/15/07

19-01.1 Food establishment personnel food safety certified individual is not present. Food Safety Certificate not present during time of inspection. Owner has taken the Food Safety class at Drexel. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

House of Nehemiah *Institution: Adult, Personal Care Boarding Home*
4321 Frankford Av *Philadelphia, PA 19124*

Inspection Date

10/2/07

7-01 (L) Mouse infestation is present. Mouse droppings observed on food equipment in kitchen and dry storage area. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed in kitchen area and in bedrooms. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths observed not stored in an identifiable container of sanitized solution. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Food Safety Certificate not present during time of inspection. Management was given a list of providers and application. Management instructed to initiate immediate corrective action.

Family Dollar #7338 *Retail Food: General Convenience*
4334 Frankford Av *Philadelphia, PA 19124*

Inspection Date

3/12/08

No Critical Violations

1/4/08

2-01.1 (B) Adulterated or unwholesome food is present. (2) 12 oz. pre-package of ARMOUR Preium Bacon is discolored in the reach-in refrigeration unit. Products will need to be properly removed from sale.
7-01 (L) Mouse infestation is present. Fresh mouse droppings noted on food display, particularly on shelvings in customers' service area.

9/14/07

2-01.1 (B) Adulterated or unwholesome food is present. Gnawed candies noted on food storage shelving in customers service.
7-01 (L) Mouse infestation is present. Fresh mouse droppings noted on food display, particularly on shelvings in customers' service area.

8/14/07

7-01 (A) Fly infestation is present. Inside store and dumpster areas.

4/13/06

No Critical Violations

Salvation Army Day Care *Institution: Child, Child Care Centers*
4344 Frankford Av *Philadelphia, PA 19124*

Inspection Date

6/30/06

7-01 (L) Mouse infestation is present: feces observed on floor perimeters of 2nd floor storage room (especially inside closet).

The Salvation Army Before& After School *Institution: After School Program*
4344 Frankford Av *Philadelphia, PA 19124*

Inspection Date

2/5/08

8-06.1.1 (C) Drain line is in need of repair. Repair drain line at 3 basin sink in basement kitchen.
12-01.5.B (4) Cold water at hand washing sink is not provided. Repair cold water at hand sink in kitchen shut off at valve.

Quicky Mart Express Food Store *Retail Food: Prepared Food Take-Out*
4346 Frankford Av *Philadelphia, PA 19124*

Inspection Date

1/6/08

No Critical Violations

4/13/07

18-01.1 Alteration or construction began prior to plan submission and approval.(Construction did not began during time of inspection. The owners has informed the sanitarian that the plans will be submitted to the Health Dept. in due time.) Management instructed to initiate immediate corrective action.

Q 901 *Retail Food: Restaurant, Eat-in*
4401 Frankford Av *Philadelphia, PA 19124*

Inspection Date

1/8/08

No Critical Violations

4/4/07

2-10.2 Ice is not protected from contamination. No separation between cold plate and drink ice behind bar. Management instructed to initiate immediate corrective action.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided. The 3 basin sink present in kitchen is not NSF approved. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain city certificate.

1/17/07

2-10.2 Ice is not protected from contamination. Soda plate and line are in serving ice at bar. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. No hand sink provided in kitchen area (only non NSF approved 3 basin sink available). Management instructed to initiate immediate corrective action.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided. The 3 basin sink present in kitchen is not NSF approved. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided, at hand sink behind bar at time of inspectin. Management instructed to initiate immediate corrective action.

3/10/06

9-02.1 Employee hands are not washed prior to food handling activities: no hand sink provided in kitchen area (only non NSF approved 3 basin sink available). Management instructed to initiate immediate corrective action.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided: the 3 basin sink present in kitchen is not NSF approved. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination: soda plate and line are in serving ice. Management instructed to initiate immediate corrective action.

Eric's Ribs and Things *Retail Food: Prepared Food Take-Out*
4409 Frankford Av *Philadelphia, PA 19124*

Inspection Date

8/14/07

No Critical Violations

10/2/06

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Bill's Meat Market *Retail Food: Prepared Food Take-Out*
4413 Frankford Av *Philadelphia, PA 19124*

Inspection Date

9/24/06
No Critical Violations

Dynamic Dollar *Retail Food: General Convenience*
4416 Frankford Av *Philadelphia, PA 19124*

Inspection Date

6/17/08
No Critical Violations

1/6/08
No Critical Violations

4/13/07
No Critical Violations

12/1/05
No Critical Violations

Sierra International Food Market *Retail Food: Grocery Market*
4419 Frankford Av *Philadelphia, PA 19124*

Inspection Date

7/25/08
No Critical Violations

7/24/08
No Critical Violations

7/24/08
No Critical Violations

2/6/08
2-01.1 (D) Defective food containers are present. Dented cans observed on shelving in retail area at time of inspection. Management instructed to initiate immediate corrective action.
2-01.4 Food is not properly labeled/packaged. Provide proper labeling, weight and ingredient labels (if needed) for unlabeled food items throughout retail area including meat in deep freezer chest. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. At time of inspection feces were observed on and under retail shelving, on floor perimeters in toilet and rear storage rooms. Management instructed to initiate immediate corrective action.
12-01.5.E (4) Toilet room fixtures are not in good repair. Repair toilet inoperable at time of inspection. Management instructed to initiate immediate corrective action.

1/6/08
2-01.4 Food is not properly labeled/packaged. Ethnic foods observed not properly label or dated

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Kenny & Darrell Soul and Seafood *Retail Food: Restaurant, Eat-in*
4428 Frankford Av *Philadelphia, PA 19124363*

Inspection Date

3/13/08
No Critical Violations

Kenny & Darrell Soul and Seafood *Retail Food: Restaurant, Eat-in*
4428 Frankford Av *Philadelphia, PA 19124363*

Inspection Date

1/8/08

7-01 (A) Fly infestation is present. In front customer's dining and service area.
7-01 (L) Mouse infestation is present. Several fresh mouse droppings noted under and behind equipment in front service area and under and behind white freezer in rear food storage area.
19-01.1 Food establishment personnel food safety certified individual is not present. None present or no food safety certificate observed posted.
5-01.1 Food is not protected from contamination. Due to critical violations observed at this time.

6/27/07

No Critical Violations

10/27/06

No Critical Violations

Frankford Family Market *Retail Food: Grocery Market*
4441 Frankford Av *Philadelphia, PA 19124*

Inspection Date

7/7/08

No Critical Violations

2/7/08

2-01.4 Food is not properly labeled/packaged. Provide proper labeling (names and weight) for sliced vegetables in retail area.
7-01 (L) Mouse infestation is present. Feces (fresh and old) were observed on floor perimeters under and on pallets in rear storage area and under shelving in retail area at time of inspection.

1/6/08

7-01 (L) Mouse infestation is present. Several fresh and old mouse droppings noted on floor perimeters under and behind food storage equipment and shelvings
5-01.1 Food is not protected from contamination. Due critical violations observed.
9-04 (B) Wiping cloths are used in an unapproved manner. 3 wet wiping cloths noted sitting on wooden cutting block in rear food preparation area observed not stored in sanitizing solution between use at this time of inspection. Must store in sanitizing solution between use.

4/16/07

No Critical Violations

3/16/07

7-01 (L) Mouse infestation is present. Mouse feces observed on and under retail shelving at time of inspection. Management instructed to initiate immediate corrective action.

2/9/07

No Critical Violations

12/7/06

No Critical Violations

Frankford Iga *Retail Food: Grocery Market*
4441 Frankford Av *Philadelphia, PA 19124*

Inspection Date

9/24/06

No Critical Violations

Fine Garden Chinese Restaurant *Retail Food: Prepared Food Take-Out*
4453 Frankford Av *Philadelphia, PA 19124*

Inspection Date

10/29/07

7-01 (L) Mouse infestation is present. At time of inspection mouse feces observed on floor perimeters under shelving in establishment rear and toilet room. Management instructed to initiate immediate corrective action.

9/21/07

5-01.1 Food is not protected from contamination. Properly cover all uncovered food items in walk-in refrigeration unit and bain marie. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. At time of inspection mouse feces observed on floor perimeters under shelving and food equipment throughout establishment. Management instructed to initiate immediate corrective action.
9-02.3 (B) Employees are smoking in uapproved areas. Ash tray with several butts observed under front counter at time of inspection. Ticket issued.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. At time of inspection exhaust filters being cleaned in 3 bay sink. 3 bay sink is for wash, rinsing and sanitizing of multi-use utensils only. Management instructed to initiate immediate corrective action.

10/10/06

No Critical Violations

9/24/06

5-01.1 Food is not protected from contamination. Uncovered food in walk-in freezer, refrigerator and prep area observed at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh droppings observed on floor under beverages, on & under ingredient shelf, on & under rice cooker, on floor in restroom and under food equipment throughout at time of inspection. Management instructed to initiate immediate corrective action.

Leandro's Pizza House *Retail Food: Restaurant, Eat-in*
4501 Frankford Av *Philadelphia, PA 19124*

Inspection Date

2/29/08

No Critical Violations

1/4/08

19-01.1 Food establishment personnel food safety certified individual is not present. Not present at time of inspection. Must be present during all hours of operation. Must obtain City of Phila. certificate.

12/3/07

4-01.1 (A) Food/Food service article storage does not provide protection. At time of inspection an open 25lb bag of salt was observed stored on shelf under rear prep table. Once large bags of ingredients are open they must be stored inside of a properly labeled containers.
8-06.1.1 (C) Drain line is in need of repair. Repair on interior of bain marie, leaking at time of inspection.
10-04.0 Oversized equipment is not properly washed or sanitized. Clean encrusted food debris observed on slicer and large mixer at time of inspection. Owner states that equipment was last used on Saturday, but not cleaned before use on Monday.
19-01.1 Food establishment personnel food safety certified individual is not present. Not present at time of inspection. Must be present during all hours of operation. Must obtain City of Phila. certificate.

Leandro's Pizza House *Retail Food: Restaurant, Eat-in*
4501 Frankford Av *Philadelphia, PA 19124*

Inspection Date

10/23/07

2-01.1 (D) Defective food containers are present. At time of inspection cans of Chef Quality ketchup 7lb, Full Red pizza sause 6lb, Hanover spaghetti sause 6lb, Lando Lakes cheese sause 6lb and Royal Premium tuna 4lb were observed dented and stored on shelving in rear of establishment. Management must discard of dented cans.
4-01.1 (A) Food/Food service article storage does not provide protection. At time of inspection an open 25lb bag of Superior Granulate salt and 50lb bag of Dixie Crystal sugar were observed stored on shelf under rear prep table. Once large bags of ingredients are open they must be stored inside of a properly labeled containers.
7-01 (A) Fly infestation is present. Flies observed flying around and landing in rear prep area sinks and improperly stored mop at time of inspection. Management instructed to initiate immediate corrective action.
10-04.0 Oversized equipment is not properly washed or sanitized. Clean encrusted food debris observed on large mixer at time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. Not present at time of inspection. Must be present during all hours of operation. Must obtain City of Phila. certificate.

9/8/07

No Critical Violations

9/4/07

7-01 (A) Fly infestation is present. Flies observed flying around and landing food contact surfaces and food equipment in establishment rear prep areas at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Not present at time of inspection. Must be present during all hours of operation. Must obtain City of Phila. certificate.

8/22/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. At time of inspection interior temp of an uncovered container of pizza cheese sitting on top of pizza prep unit 57° and container of half cooked bacon 68°. Management instructed to initiate immediate corrective action.
3-06.1 Proper cooking temperature is not achieved. At time of inspection a container of half cooked bacon was observed sitting on shelf of bain marie at a temp of 68°. Management was instructed to discard of bacon. Management initiated immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed flying around and landing food contact surfaces and food equipment in establishment front and rear prep areas at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate.

8/17/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. At time of inspection interior temp of bain marie in front prep area 50°. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. At time of inspection temp of bain marie 50°.
7-01 (A) Fly infestation is present. Flies observed flying around and landing food contact surfaces and food equipment in establishment rear. Some flies observed in seating area, but bulk of flies observed in rear prep area at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. Application provided to owner and provider list. Certified person must be present at all times.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Leandro's Pizza House *Retail Food: Restaurant, Eat-in*
4501 Frankford Av *Philadelphia, PA 19124*

Inspection Date

8/8/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. At time of inspection interior temp of bain marie in front prep area 64° and 2 door reach-in unit in establishment rear prep area 72° at time of inspection. Management was ordered to remove food items from both unit. At end of inspection sanitarian went to check to see if all items in improperly temp unit were remove, but all items had not been removed as ordered. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. At time of inspection temp of bain marie 64° and 2 door reach-in establishment rear 72°.
5-01.1 Food is not protected from contamination. Flies observed landing on food contact surfaces, food equipment, service items and food items in establishment rear prep area at time of inspection. Flies also observed flying around and landing on (1) 50lb open bag of Pillsbury flour in establishment rear prep area. Glue trap observed on top of mixer stand at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed flying around and landing on food contact surfaces and food items in establishment rear. Some flies observed in establishment front and seating area, but bulk of flies observed in rear prep area at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Some mouse feces present along floor perimeters behind refrigeration and freezers in rear prep area at time of inspection.
9-04 (B) Wiping cloths are used in an unapproved manner some observed sitting on contact surfaces at time of inspection.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Male employee observed attempting to rinsing multi-use utensils that were stored in 3 compartment sink. Multi-use are to be washed, rinsed and sanitized.
19-01.1 Food establishment personnel food safety certified individual is not present. No present at time of inspection. Certified person must be present at all times.

7/12/07

No Critical Violations

Leandro's Pizza House *Retail Food: Restaurant, Eat-in*
4501 Frankford Av *Philadelphia, PA 19124*

Inspection Date

7/6/07

7-01 (L) Mouse infestation is present, fresh feces observed on floor (near pizza oven), under shelving in rear storage area and behind deep freezer chest. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain city certificate. www.phila.gov/health
7-01 (A) Fly infestation is present. Live flies are observed. Dead fly observed in beverage refrigerator,and on fly strips located throughout the establish including food prep areas. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Undercounter refrigerator is not holding temperature (58°). Management explains that refrigerator freeze up and he shut it off as a preventive measure. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. not protected from splash contamination
9-02.2 (A) Employee hand wash frequency is inadequate.
6-01.2 (B) Food utensils and contact surfaces are not cleaned and sanitized. Pizza cutter and spatula is stored on a dirty oven top. 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.
9-04 (B) Wiping cloths are used in an unapproved manner. Sanitizing buckets needed to store wiping cloths.
5-01.1 Food is not protected from contamination. Food is not protected from contamination from insects or rodents. Dead bugs adhearing to light bubs directly over food prep area. Management instructed to initiate immediate corrective action.

12/8/06

7-01 (L) Mouse infestation is present, fresh feces observed on floor under shelving in rear storage area and behind deep freezer chest. Management instructed to initiate immediate corrective action.

10/5/06

7-01 (A) Fly infestation is present. Flies observed flying throughout rear kitchen/storage area at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Fruit flies observed flying in rear kitchen/storage area at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh droppings observed on floor in kitchen & front prep area, on/under food storage shelving and on/behind food equipment at time of inspection. 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.

9/25/06

7-01 (A) Fly infestation is present. Flies observed flying throughout establishment at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh droppings observed on floor in kitchen & front prep area, on food storage shelving, on food equipment, on beverages, in food (open can of oatmel) and on dish rag at time of inspection. 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.

Mario's Eight Pak #2 *Retail Food: Restaurant, Eat-in*
4507 Frankford Av *Philadelphia, PA 19124*

Inspection Date

Mario's Eight Pak #2 *Retail Food: Restaurant, Eat-in*
4507 Frankford Av *Philadelphia, PA 19124*

Inspection Date

3/12/08
19-01.1 Food establishment personnel food safety certified individual is not present.

1/6/08
19-01.1 Food establishment personnel food safety certified individual is not present.

4/5/07
19-01.1 Food establishment personnel food safety certified individual is not present.

3/20/07
19-01.1 Food establishment personnel food safety certified individual is not present.

10/19/06
No Critical Violations

Andy's Sea Food *Retail Food: Prepared Food Take-Out*
4511 Frankford Av *Philadelphia, PA 1914936(*

Inspection Date

10/5/06
No Critical Violations

9/24/06
No Critical Violations

Angel-Care Child Care and After School *Institution: Child, Child Care Centers*
4516 Frankford Av *Philadelphia, PA 19124*

Inspection Date

1/11/08
19-01.1 Food establishment personnel food safety certified individual is not present.

Children's Play Care Center *Institution: Child, Child Care Centers*
4527 Frankford Av *Philadelphia, PA 19124*

Inspection Date

1/9/08
No Critical Violations

12/15/06
No Critical Violations

12/16/05
No Critical Violations

Heavenly dollar store *Retail Food: General Convenience*
4530 Frankford Av *Philadelphia, PA 19124*

Inspection Date

5/23/08
No Critical Violations

5/22/08
No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

T & T Laundromat
4536 Frankford Av

Retail Food: General Convenience
Philadelphia, PA 19124

Inspection Date

1/12/08

No Critical Violations

9/25/06

No Critical Violations

Good N Plenty
4600 Frankford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

7/3/08

No Critical Violations

6/24/08

No Critical Violations

Muy's Donut Shop
4600 Frankford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

9/25/06

No Critical Violations

City Style
4606 Frankford Av

Retail Food: General Convenience
Philadelphia, PA 19124

Inspection Date

5/2/07

No Critical Violations

China Wok Restaurant
4613 Frankford Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19124

Inspection Date

4/21/08

No Critical Violations

3/31/08

7-01 (L) Mouse infestation is present. Mouse feces observed on shelving in rear storage. 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.

China Wok Restaurant *Retail Food: Prepared Food Take-Out*
4613 Frankford Av *Philadelphia, PA 19124*

Inspection Date

11/23/07

5-01.1 Food is not protected from contamination. Properly cover uncovered containers of ingrediens stored on shelf in rear of prep area and food items in bain marie. Mouse feces observed on ingredient shelving. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on and under ingredient shelving in rear storage and front prep area and under food equipment in prep area at time of inspection. 2 dead mice observed in bucket near walk-in box. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. At time of inspection walk-in box drain line observed leaking into bucket. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. No soap and sanitary towels observed at hand sink at time of inspection.
9-04 (B) Wiping cloths are used in an unapproved manner observed sitting on food contact surfaces, not stored in sanitizing solution at time of inspection.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. At time of inspection chicken thawing and other food prep observed being conducted in 3 compartment sink. 3 compartment sink is for the washing, rinsing and sanitizing of multi-use utensils only. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate.

7/3/07

2-01.1 (B) Adulterated or unwholesome food is present. At time of inspection 1 large bag of rice was ordered to be discarded by management due to evidence of gnawing. Management initiated immediate corrective action.
5-01.1 Food is not protected from contamination. Properly cover uncovered containers of batter stored on shelf in rear of prep area and discard of 1 large bag of gnawed rice stored on ingredient shelf in storage area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on and under ingredient shelving and under fryer and prep table at time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. At time of inspection hot water fixture missing at 3 compartment sink. Male employee observed washing multi-use utensils in prep sink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate.

5/2/07

19-01.1 Food establishment personnel food safety certified individual is not present: a provider list was given to an employee.

1/31/06

No Critical Violations

Frank Food Market *Retail Food: Supermarket*
4622 Frankford Av *Philadelphia, PA 19124*

Inspection Date

8/14/07

No Critical Violations

6/22/06

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Value Plus #3
4628 Frankford Av

Retail Food: General Convenience
Philadelphia, PA 19124

Inspection Date

9/26/06

No Critical Violations

BJ Health Fair
4642 Frankford Av

Retail Food: General Convenience
Philadelphia, PA 19124

Inspection Date

1/19/08

No Critical Violations

11/3/06

No Critical Violations

9/26/06

7-01 (L) Mouse infestation is present. Fresh dropping observed on floor under food storage shelves at time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair, at hand wash sink in toilet room. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided, at time of inspection water temperature about 90°. Management instructed to initiate immediate corrective action.

Dollar USA Plus
4644 Frankford Av

Retail Food: General Convenience
Philadelphia, PA 19124582

Inspection Date

10/17/07

No Critical Violations

8/29/06

No Critical Violations

Mario's #1 Eight Pak Inc.
4655 Frankford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

6/5/07

8-06.1.1 (C) Drain line is in need of repair. Repair drain line under catch basin in basement, leaking at time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination. Ice machine has black mold growing on back lid of the ice bin.
9-02.3 (B) Patron is smoking in uapproved area. I observed patron smoking in bar area. Instructed manager to initiate immediate action.

4/5/07

8-06.1.1 (C) Drain line is in need of repair. Repair drain line under catch basin in basement, leaking at time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Mario's #1 Eight Pak Inc.
4655 Frankford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

3/19/07

8-06.1.1 (C) Drain line is in need of repair. Repair drain line under hand sink in men's toilet room and catch basin in basement, leaking at time of inspection.
12-01.5.B (5) Hot water at hand washing sink is not provided. At hand sink in ladies toilet room at time of inspection. 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.

Leandro's Pizza House
4659 Frankford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

6/30/08

No Critical Violations

6/2/08

No Critical Violations

3/5/08

No Critical Violations

2/15/08

No Critical Violations

2/15/08

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

12/14/07

No Critical Violations

10/22/07

No Critical Violations

10/16/07

2-01.1 (C) Spoiled food is present. Discolor sliced pineapples are stored in the open can which is stored in the pizza prep unit, during time of inspection. Spoiled food items was removed from use, during time of inspection.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Bottle of Creamy Ranch Salad Dressing is stored under the front counter, ambient temperature in the food prep area is 80°, during time of inspection. Bottle of salad dressing will need to be removed from use, as sooon as possible.
3-02.1 Refrigeration system does not maintain proper temperatures. Small refrigeration/food prep unit temperature is 50°, during time of inspection.
4-01.1 (A) Food/Food service article storage does not provide protection. Food items is not protected from splash contamination from handsink in the food prep area properly, during time of inspection. Management instructed to initiate immediate corrective action.
9-02.3 (B) Employees are smoking in uapproved areas. Cigarette butts are observed in the restroom in the rear storage area, during time of inspection. Management instructed to initiate immediate corrective action, (1ST WARNING).
19-01.1 Food establishment personnel food safety certified individual is not present. Missing certificate from the Dept. of Public Health, the Sanitarian observed a congratulation letter to the owner from the Dept. of Public Health for receving the certificate, but the certificate was stolen as advised by the owner, during time of inspection.

Leandro's Pizza House *Retail Food: Restaurant, Eat-in*
4659 Frankford Av *Philadelphia, PA 19124*

Inspection Date

9/26/07

2-01.4 Food is not properly labeled/packaged. Pre-package deserts inthe PEPSI reach-in refrigeration unit is not properly labeled, during time of inspection. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. Small refrigeration/food prep unit temperature is 50°, during time of inspection.
4-01.1 (A) Food/Food service article storage does not provide protection. Food items is not protected from splash contamination from handsink in the food prep area, during time of inspection. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Grease in the fryer unit and open container with hot sauce is not covered during overnigth hours. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Employee hands are not washed properly, employee washed hands without soap, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Food equipments are not properly washed, rinsed and sanitized in the 3-basin sink, during time of inspection. Management instructed to initiate immediate corrective action.
10-04.0 Oversized equipment is not properly washed or sanitized. Floor mixed was not properly washed, rinsed and snitized after used, left dirty over night. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. The Sanitarian observed a congratulation letter to the owner from the Dept. of Public Health for receving the certificate, but the certificate was stolen as advised by the owner, during time of inspection.

9/4/07

7-01 (A) Fly infestation is present. Flies observed flying around uncovered trash cans in rear prep area and flying around and landing on food equipment and contact surfaces in front prep area. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certficate.

7/31/07

No Critical Violations

7/30/07

No Critical Violations

7/16/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. At time of inspection internal temp of bain marie 50° and pizza cheese sitting on top of pizza prep with internal temp of 62°.
7-01 (A) Fly infestation is present. Flies observed flying and landing in prep area, around uncovered trash can in toilet rooms and hallway at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Some new and old feces observed under front counter and in window seal at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certficate. Application provided to owner.

7/3/07

No Critical Violations

Leandro's Pizza House *Retail Food: Restaurant, Eat-in*
4659 Frankford Av *Philadelphia, PA 19124*

Inspection Date

7/2/07

7-01 (A) Fly infestation is present. Some flies observed flying in prep area and around uncovered trash can in rear at time of inspection. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided. At time of inspection no hot running water present throughout establishment. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. At time of inspectin owner observed preping food, but not hot running water was present at any hand sink in the establisment. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. At time of inspection no hot running water prep at any hand sink throughout establishment. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certficate. Application provided to owner.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. No hot running water present at time of inspection. Management instructed to initiate immediate corrective action.

4/11/07

7-01 (L) Mouse infestation is present. Mouse feces observed on floor behind radiator and mixer stand in establishment rear and under front counter at time of inspection.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing soluion. Management instructed to initiate immediate corrective action.

2/23/07

9-04 (B) Wiping cloths are used in an unapproved manner, not stored in sanitizing solution.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain city certificate. Management instructed to initiate immediate corrective action.

12/8/06

4-01.1 (A) Food/Food service article storage does not provide protection, observed uncovered boxes of bread on floor in establishment rear at time of inspection. Management instructed to initiate immediate corrective action.
5-01.8 Live animals or fowl are not excluded from food establishment preparation areas, observed cat in establishment at time of inspection.
Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner, not stored in sanitizing solution.
10-02.2 (B) Food equipment and utensils are improperly sanitized, no sanitizing solution present at time of inspection.

10/19/06

4-01.1 (A) Food/Food service article storage does not provide protection, observed uncovered boxes of bread in rear prep area at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed flying in rear prep area and customer area at time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized, no sanitizing solution present at time of inspection.

Iqraa Halal Deli & Book Store *Retail Food: Prepared Food Take-Out*
4663 Frankford Av *Philadelphia, PA 19124*

Inspection Date

10/24/06

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Iqraa Halal Deli & Book Store *Retail Food: Prepared Food Take-Out*
4663 Frankford Av *Philadelphia, PA 19124*

Inspection Date

10/19/06

No Critical Violations

10/19/06

4-01.1 (A) Food/Food service article storage does not provide protection, potatoes stored in crate on floor in kitchen at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh droppings observed on shelf under grill and on floor under food equipment throughout kitchen. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided, throughout establishment at time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized, establishment had no hot running water at time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized, establishment had no hot running water at time of inspection. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided, at hand wash sinks at time of inspection. Management instructed to initiate immediate corrective action.

Quality Food Center *Retail Food: Grocery Market*
4670 Frankford Av *Philadelphia, PA 19124*

Inspection Date

10/9/07

No Critical Violations

8/8/07

No Critical Violations

7/6/07

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. At time of inspection cases of vegetables were observed stored under an overhead leak (condensation) from fan in walk-in box. Management ordered to move items from under leak. Management initiated immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair drain line leaking at hand sink in prep area at time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Cutting boards are dirty. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required(second scale is in need of a sneeze guard). Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner . Sanitizing buckets are needed in several areas in the deli.

Quality Food Center *Retail Food: Grocery Market*
4670 Frankford Av *Philadelphia, PA 19124*

Inspection Date

6/18/07

2-01.1 (D) Defective food containers are present. At time of inspection (1) 10 3/4 oz can of celery and (3) tomato 10 3/4 oz cans of Campbell, (3) 29.5oz cans of Hunt's spagetti sause, (1) 1lb can of Progressive escarole and chicken, (1) 15oz can of Princella cut sweet potatoes, (1) 14 oz can of Krasdale unlabed pink salmon, (1) 14 oz can of Hunt's petite diced tomatoes, (1) 12oz can of whole peeled tomatoes and (1) 14 oz can of Krasdale collard greens were ordered to be immediately discarded by management due to denting in cans. Management initiated immediate corrective action.
5-01.1 Food is not protected from contamination. At time of inspection cases of vegetables were observed stored under an overhead leak (condensation) from fan in walk-in box. Management ordered to move items from under leak. Management initiated immediate corrective action.
7-01 (A) Fly infestation is present. Some flies observed flying in prep and customer areas at time of inspection.
8-06.1.1 (C) Drain line is in need of repair. Repair drain line leaking at hand sink in prep area at time of inspection. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. At time of inspection male employees observed no washing hands prior to putting on gloves nor were gloves changed when going from raw to ready to eat food until sanitiarian informed owner of issue with handwashing. Management initiated immediate corrective action.
9-02.3 (B) Employees are smoking in uapproved areas. Ashes observed on beverage shelf in establishment rear at time of inspection. Ticket issued. Management initiated immediate corrective action.

1/18/07

7-01 (L) Mouse infestation is present. Fresh feces observed on floors under display shelving at time of inspection.
Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair drain line under 3 compartment sink.
Management instructed to initiate immediate corrective action.

12/18/06

7-01 (L) Mouse infestation is present. Fresh feces observed on floors under/on display shelving, toilet room floor and on floor & shelving in rear storage area at time of inspection.
Management instructed to initiate immediate corrective action.

10/19/06

5-04.2 (A) Approved sneeze guards are not provided as required. Replace missing side of sneeze guard at deli. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed in deli prep area at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh droppings observed on floors under display shelving, inside bottom of deli prep unit, and on floor & shelving in rear storage area at time of inspection.
Management instructed to initiate immediate corrective action.

Alexis Pizza & Pita *Retail Food: Restaurant, Eat-in*
4671 Frankford Av *Philadelphia, PA 19124*

Inspection Date

4/17/07

No Critical Violations

9/14/05

No Critical Violations

Neighborhood Market *Retail Food: Grocery Market*
4676 Frankford Av *Philadelphia, PA 19124*

Inspection Date

1/18/07

No Critical Violations

12/18/06

7-01 (L) Mouse infestation is present. Mouse feces observed on floors under shelving in rear storage areas and behind soda stored in ice machine area at time of inspection. Management instructed to initiate immediate corrective action.

10/24/06

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard needed between 3 compartment sink and hand wash sink in deli prep area. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed flying in deli and coffee prep areas at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on floors under shelving in storage areas at time of inspection. Management instructed to initiate immediate corrective action.

ARV Newstand *Retail Food: Mobile Food Vendor*
4678 Frankford Av *Philadelphia, PA 19124*

Inspection Date

4/7/08

No Critical Violations

5/24/07

No Critical Violations

5/24/07

No Critical Violations

4/4/06

No Critical Violations

4/4/06

No Critical Violations

Terminal Deli *Retail Food: Grocery Market*
4705 Frankford Av *Philadelphia, PA 19124*

Inspection Date

5/10/07

No Critical Violations

Billy's Chilly Pot *Retail Food: Restaurant, Eat-in*
4738 Frankford Av *Philadelphia, PA 19124*

Inspection Date

6/29/08

19-04 Food establishment personnel food safety certificate is expired.
5/1/2006.

4/13/07

No Critical Violations

11/1/05

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Billy's Chilly Pot
4738 Frankford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

9/1/05

2-10.2 Ice is not protected from contamination: serving ice stored on top of soda lines and plate. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present: sewer flies observed near draft beer dispenser. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present: German roaches observed at bar and rear kitchen. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities: no hand sink at bar area. Management instructed to initiate immediate corrective action.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided: 2 basin sink in rear kitchen and 3 basin sink at bar has square corners and is not NSF approved. Management instructed to initiate immediate corrective action.

Peter Bressi Northeast Senior Center
4744 Frankford Av

Retail Food: Community Service
Philadelphia, PA 19124

Inspection Date

1/23/08

No Critical Violations

2/20/07

No Critical Violations

2/22/06

No Critical Violations

Teddy's Pizzeria & Restaurant
4748 Frankford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

6/29/08

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

7/5/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Teddy's Pizzeria & Restaurant *Retail Food: Restaurant, Eat-in*
4748 Frankford Av *Philadelphia, PA 19124*

Inspection Date

7/2/07

5-01.1 Food is not protected from contamination. At time of inspection condensate from interior of pizza prep unit dripping on uncovered items inside of unit, uncovered pizza stored on top oven, 1 large open bag of flour stored under prep table and no hand washing observed by male employees at time of inspection. Male employee observed preping raw chicken and ready food (pizza) without washing hands in between. A large amount of chicken wing stored in 3 compartment sink and fruit flies inside a large of bucket onions on shelf in prep area rear. Female employee observed going from ringing up customer to putting toppings on a pizza without washing hands. Management instructed to initiate immediate corrective action.
5-01.2 Unnecessary bare hand contact of ready to eat food is observed. Gloves must be worn. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed flying around and landing on food equipment throughout prep area rear. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Fruit flies observed inside of large bucket of onions and flying in prep area rear at time of inspetion. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Live roaches observed on glue boards and crawling on floor in basement especially in area where soil line overflowed, but area was not cleaned up properly at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on food shelving and floor perimeters in basement at time of inspection. Dead mouse observed on floor near utility room. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. No hand washing observed by employees at time of inspection. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. No hand washing observed by employees in between food prep or when going from raw to ready to eat foods. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Male employee observed attempting to wash multi-use utensils, but 1 compartment of 3 bay full of raw chicken. 3 compartment sink should be set-up at all time for washing, rinsing and sanitizing of food equipment. Management instructed to initiate immediate corrective action.
12-01.5.E (4) Toilet room fixtures are not in good repair. Provide cover for ceiling vent in men's employee toilet room in basement. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Information provided to manager. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Teddy's Pizzeria & Restaurant *Retail Food: Restaurant, Eat-in*
4748 Frankford Av *Philadelphia, PA 19124*

Inspection Date

5/24/07

5-01.1 Food is not protected from contamination. At time of inspection condensate from interior of pizza prep unit dripping on uncovered items inside of unit, 1 large open bag of flour stored under prep table and no hand washing observed by employees at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (J) Other insect infestation is present. Drain bugs observed on floor around open soil line and on floor behind men's employee toilet room in basement at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on food shelving and floor perimeters in basement at time of inspection. 3 dead mice observed on floor in utility room. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. No hand washing observed by employees at time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (D) Soil line is in need of repair. At time of inspection there was no direct connection between soil line and drain line of service sink in basement. Provide a direct connetion. Management instructed to initiate immediate corrective action.
12-01.5.E (4) Toilet room fixtures are not in good repair. Provide cover for ceiling vent in men's employee toilet room in basement. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Information provided to manager. Management instructed to initiate immediate corrective action.

Sugar & Spice *Retail Food: Grocery Market*
4801 Frankford Av *Philadelphia, PA 19124*

Inspection Date

4/7/08

No Critical Violations

3/12/08

2-10.1 Ice is not obtained from an approved source ; drinking ice is made in the ice machine and for customer retail. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection.
Sneeze guard not observed for scale at the deli case and customer area. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

1/12/08

2-10.2 Ice is not protected from contamination. Ice-maker machine lid and entire top front cover missing therefore exposed to dusts and debris at this time.
2-01.1 (B) Adulterated or unwholesome food is present. Ice in ice machine noted not provided with lid at this time. Foodhandlers had difficulty locating the missing lid at this timeof inspection.
4-01.1 (A) Food/Food service article storage does not provide protection. Ice stored in ice-maker.
5-01.1 Food is not protected from contamination. Ice machine not provided with lid.
19-01.1 Food establishment personnel food safety certified individual is not present.

1/18/07

No Critical Violations

12/5/06

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Badeen Fox Grocery *Retail Food: General Convenience*
4804 Frankford Av *Philadelphia, PA 19124*

Inspection Date

2/12/08

No Critical Violations

1/28/08

2-01.1 (D) Defective food containers are present. At time of inspection dented cans were observed on retail shelving.
7-01 (L) Mouse infestation is present. At time of inspection some mouse feces were observed under retail shelf, reach-in refrigeration unit and around radiators in rear.

1/19/08

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

12/13/06

No Critical Violations

11/13/06

8-01.2 (C) Hot water is not provided, at mop sink in rear of establishment at time of inspection. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided, at hand wash sink in toilet room at time of inspection. Management instructed to initiate immediate corrective action.

Mother's Nutritional Zone *Retail Food: General Convenience*
4804 Frankford Av *Philadelphia, PA 19124*

Inspection Date

9/22/06

No Critical Violations

No. 1 China Take Out *Retail Food: Prepared Food Take-Out*
4813 Frankford Av *Philadelphia, PA 19124*

Inspection Date

1/27/08

No Critical Violations

1/25/08

No Critical Violations

No. 1 China Take Out
4813 Frankford Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19124

Inspection Date

1/22/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Raw eggs is stored in metal can, temperature is 47° F. Cooked chicken wings left out on prep table temperature is 50° F and chicken pieces left out on prep table temp. is 51° F, ambient temperature is 51° F. Cooked rice is left on the food prep table temperature is 47° F, during time of inspection. The food product was removed from use, during time of inspection.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Cooked rice stored in rice cooker temperature is 107°, during time of inspection. Rice will need to be recooked to 165° F and held for 15 seconds before is serve to the patrons.
4-01.1 (A) Food/Food service article storage does not provide protection. Food items are not protected from mice and roaches contamination inthe food prep area, during time of inspection. Ice cream in the freezer units are not protected from splash contamination from the hand sink. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Food item is not protected from cross-contamination between raw and prepared foods in the walk-in refrigerator and small refrigerator/prep unit. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Live roaches are observed harboring between the food equipments in the food prep area, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mice droppings are observed on the shelves under the food prep table, on the shelves in the dry storage area and on the floor under and/or behind the food equipments in the establishment, during time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Owner hands are not washed prior to food preparation. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. There are no wiping stored in a properly labeled container with sanitizer solution during time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. The food equipments are not sanitized in the 3-basin sink. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. No sanitizer is present in the establishment, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. No sink stoppers are provided in the 3-basin sink. Owner and employee explained the improper order of operation in the 3-basin sink, during time of inspection. Management instructed to initiate immediate corrective action.

11/3/06

No Critical Violations

9/26/06

5-01.1 Food is not protected from contamination. Remove chicken stored in 3 compartment sink, cover uncovered food in walk-in box, uncovered flour, rice & sugar in rear storage area and ice cream scoop improperly stored. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh droppings observed on floor in beverage & ingredient storage areas, on floor under equipment in prep area, on food storages shelves & equipment throughout at time of inspection. Management instructed to initiate immediate corrective action.
9-02.3 (B) Employees are smoking in uapproved areas, ashes & a cigarette butt observed in toilet room sink & hand wash sink at time of inspection. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

New Avenue Food Stop
4819 Frankford Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19124

Inspection Date

5/29/07

No Critical Violations

Captain's Express Pizza
4824 Frankford Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19124

Inspection Date

7/7/08

4-01.1 (A) Food/Food service article storage does not provide protection. Splashguard lacks between the utensils sink and table also storage shelves. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination ; condensate water onto the food products in the freezer.
7-01 (D) Roach infestation is present. At time of inspection live roaches were observed in food prep sink and in large mixer area. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized ; missing sink stoppers and sanitizer not present. Management instructed to initiate immediate corrective action.
10-04.0 Oversized equipment is not properly washed or sanitized. Clean ecrusted food debris observed on slicer and large heavy mixer pot . 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.

7/7/08

10-04.0 Oversized equipment is not properly washed or sanitized. Clean ecrusted food debris observed on slicer and large heavy mixer pot . Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination ; food items in the freezer exposed to contamination from condesation water leaking . Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized ; missing sink stoppers and sanitzer not present . Laundry bleach present but not approved sanitizer present at the time of inspection. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present ; live roaches were observed in the basement. Management instructed to initiate immediate corrective action.

2/7/08

2-01.4 Food is not properly labeled/packaged. Provide proper labeling for unlabeled desserts in reach-in unit in customer area.
5-01.1 Food is not protected from contamination. Cover all uncovered food items in bain maries and bulk food containers. Remove food items in walk-in box stored under condesation leaking from fan. Properly stored open bag of salt stored on self in rear storage area. Invert handle of folk in chicken breast in bain marie and scoops in bulk food containers.
7-01 (D) Roach infestation is present. At time of inspection live roaches were observed in food prep sink and in large mixer area. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing when not in use. Observed on food contact surfaces.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Cook unable to demonstrate proper technique for operating 3 basin sink. 3 basin sink is used for the washing, rinsing and sanitizing of multi-use utensils. Management instructed to initiate immediate corrective action.
10-04.0 Oversized equipment is not properly washed or sanitized. Clean ecrusted food debris observed on slicer and large pot at time of inspection. 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.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Captain's Express Pizza
4824 Frankford Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19124

Inspection Date

1/24/08

2-01.1 (D) Defective food containers are present. Dented cans observed on shelf in rear storage area. Management was instructed to discard of items.
5-01.1 Food is not protected from contamination. Cover all uncovered food items in refrigeration units.
5-01.8 Live animals or fowl are not excluded from food establishment preparation areas. Remove cat from establishment. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. At time of inspection live roaches were observed crawling under pizza oven in and out of inseams. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Milkshake cup stored in sink and no soap and towels present at hand sink in prep area at time of inspection. Management instructed to initiate immediate corrective action.
9-02.3 (B) Employees are smoking in uapproved areas. Cigarette butts observed in bucket of grease debris sitting in front of 3 basin sink at time of inspection. Ticket issued.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Owner unable to demonstrate proper technique for operating 3 basin sink. 3 basin sink is used for the washing, rinsing and sanitizing of multi-use utensils. Provide working stoppers and sanitizer. Management instructed to initiate immediate corrective action.
10-04.0 Oversized equipment is not properly washed or sanitized. Clean ecrusted food debris observed on, slicer, mixer stand and bowl at time of inspection. Management instructed to initiate immediate corrective action.
13-02 (B) Ceiling is not in good repair. Repair damaged ceiling in front of prep area and over mixer. 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.

2/27/07

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

2/13/07

5-01.1 Food is not protected from contamination. Observed raw chicken, cooked noodles and lettuce stored in walk-in box impropely at time of inspection. Observed no hand wahing by employees conducting food preparation at time on inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Observed oil stored in buckets in rear yard and grease from grease trap stored in buckets in basement at time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Observed no hand washing by employees conducting for preparation at time of inspection.
9-04 (B) Wiping cloths are used in an unapproved manner, not stored in sanitizing solution. Management instructed to initiate immediate corrective action.

Captain's Express Pizza *Retail Food: Prepared Food Take-Out*
4824 Frankford Av *Philadelphia, PA 19124*

Inspection Date

2/13/07

5-01.1 Food is not protected from contamination. Observed raw chicken, cooked noodles and lettuce stored in walk-in box improperly at time of inspection . Observed no hand washing by employees conducting food preparation at time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Observed oil stored in buckets in rear yard and grease from grease trap stored in buckets in basement at time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Observed no hand washing by employees conducting food preparation at time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner, not stored in sanitizing solution. Management instructed to initiate immediate corrective action.

3/2/06

7-01 (L) Mouse infestation is present: feces observed on floor perimeters. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair: grease trap and at hand sink. Management instructed to initiate immediate corrective action.

MDWC Family Day Care *Institution: Child, Family Day Care Homes*
4837 Frankford Av *Philadelphia, PA 19124*

Inspection Date

9/19/06

No Critical Violations

8/2/05

No Critical Violations

Georgies Grill *Retail Food: Restaurant, Eat-in*
4850 Frankford Av *Philadelphia, PA 19124*

Inspection Date

2/27/07

7-01 (L) Mouse infestation is present. Mouse feces observed on floor in rear storage room, on ingredient shelf, under reach-in refrigeration unit and under shelving in rear at time of inspection. Management instructed to initiate immediate corrective action.

2/13/07

5-01.1 Food is not protected from contamination. Observed open bags of ingredients in rear storage room at time inspection. Observed no hand washing by employees conducting food preparation activities. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on floor in rear storage room behind reach-in refrigeration unit and under/on shelving in rear at time of inspection.
8-01.2 (C) Hot water is not provided, at hand sink in rear toilet room at time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Observed no hand wash by employees conducting food preparation activities at time of inspection. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Joe's Luncheonette & Seafood House *Retail Food: Restaurant, Eat-in*
4850 Frankford Av *Philadelphia, PA 19124*

Inspection Date

5/28/08

No Critical Violations

5/23/08

19-01.1 Food establishment personnel food safety certified individual is not present.
Servsafe present but not city food safety.
9-04 (B) Wiping cloths are used in an unapproved manner ; not stored in sanitizing solution
8-06.1.1 (C) Drain line is in need of repair ; open floor sewer drain line observed in the employees bathroom. Management instructed to initiate immediate corrective action.

5/15/08

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

12/28/07

2-01.1 (C) Spoiled food is present. At time of inspection a box of lettuce stored in reach-in refrigeration unit in rear was ordered to be immediately discarded by management due to evidence of molding.
5-01.1 Food is not protected from contamination. At time of inspection owner observed preping raw food and ready to eat food without gloves. An attempt was made to wash hands, but no soap was used. Open bags of salt. rice, bread crumbs and croutons observed on shelving in rear storage room. Properly store open ingredients bags in labeled containers with lids. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Provide drum or proof of recycling. At present time oil is put out with trash.
9-02.2 (A) Employee hand wash frequency is inadequate. At time of inspection owner observed attempting to wash hands in food prep sink, but no soap was used. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Discontinue use of sponges in establishment. Sponges observed in container on drain board of food prep sink.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. At time of inspection owner was unable to demonstrate any knowledge of proper way to operate 3 compartment sink. 3 compartment sink is for the washing, rinsing and sanitizing of multi-use utensils only. No being used in establishment. Management instructed to initiate immediate corrective action.
10-04.0 Oversized equipment is not properly washed or sanitized. Properly clean and sanitizer large mixer stand and bowl.
19-01.1 Food establishment personnel food safety certified individual is not present. Owner states that he has enrolled in class.

Joe's Luncheonette & Seafood House *Retail Food: Restaurant, Eat-in*
4850 Frankford Av *Philadelphia, PA 19124*

Inspection Date

11/19/07

2-01.1 (C) Spoiled food is present. At time of inspection Stella swiss cheese stored in reach-in refrigeration unit in rear was ordered to be immediately discarded by management due to evidence of molding.
5-01.1 Food is not protected from contamination. At time of inspection male employee observed preping raw food and then ready to eat food without changing gloves or washing hands. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. At time of inspection owner observed attempting to wash hands in food prep sink, but no soap was used. No hand washing observed by male employee. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. At time of inspection both owner and male employee present were unable to demonstrate any knowledge of proper way to operate 3 compartment sink. A small warming unit along with large storage containers stored on and inside of sink. 3 compartment sink is for the washing, rinsing and sanitizing of multi-use utensils only. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Owner states that he has enrolled in class.

Tony's Express Inc *Retail Food: Restaurant, Eat-in*
4850 Frankford Av *Philadelphia, PA 19124*

Inspection Date

7/30/07

5-01.1 Food is not protected from contamination. Live and dead roaches observed in door gaskets of refrigeration units and food equipment at time of inspection. Management was ordered to cover all food in refrigeration units. Management initiated immediate corrective action.
7-01 (D) Roach infestation is present. Live adult and nymphs observed crawling in door gaskets of all refrigeration units, on glue boards, on food equipment, on floors in food prep and rear storage area at time of inspection. A large accumulation of dead roaches observed inside refrigeration units, in ceiling light shields in rear, on glue boards, on floors, walls and on food equipment at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (J) Other insect infestation is present. Live maggots observed crawling on and around glue trap under reach-in refrigeration unit in rear storage area at time of inspection. Management initiated immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. No hand washing observed at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila certificate. Application provided to owner.

4/4/07

5-01.1 Food is not protected from contamination. Open large bags of ingredients observed in rear storage area at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain city certificate.

Cuisine Of Soul *Retail Food: Restaurant, Eat-in*
4852 Frankford Av *Philadelphia, PA 19124*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Cuisine Of Soul — *Retail Food: Restaurant, Eat-in*
4852 Frankford Av — *Philadelphia, PA 19124*

Inspection Date

9/19/05

No Critical Violations

Lee Brother's Food Market — *Retail Food: Prepared Food Take-Out*
4852 Frankford Av — *Philadelphia, PA 19124*

Inspection Date

3/12/07

No Critical Violations

2/13/07

5-01.1 Food is not protected from contamination. Remove garbage grinder stored in 3 compatment sink. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on floor under retail shelving, on floor under/on shelving in rear storage room at time of inspection at time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Observed no hand wash by emloyees conducting food preparation at time of inspection. Management instructed to initiate immediate corrective action.

Coffee Cart — *Retail Food: Prepared Food Take-Out*
4900 Frankford Av — *Philadelphia, PA 19124*

Inspection Date

2/15/08

No Critical Violations

Frankford Hospital — *Institution: Hospital*
4920 Frankford Av — *Philadelphia, PA 19124*

Inspection Date

5/20/08

5-01.1 Food is not protected from contamination. A non NSF hose and trigger nozzel are hooked up to a converted hand sink. This hose is used to wash down food equipment contact surfaces. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Numerous moisture flies were observed on walls in prep and dish wash areas. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

10/30/07

No Critical Violations

8/1/06

No Critical Violations

6/13/06

5-04.2 (A) Approved sneeze guards are not provided as required, Side protection for salad bar in cafeteria, (protection for buffet units, over head protection for grills, at picnic).
4-01.1 (A) Food/Food service article storage does not provide protection, splash guard lacking between hand wash sink, and prep counter area.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Pepper Pot Delight Caribbean Restaurant *Retail Food: Prepared Food Take-Out*
4945 Frankford Av *Philadelphia, PA 19124*

Inspection Date

5/11/07

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

The Produce Bar *Retail Food: General Convenience*
4945 Frankford Av *Philadelphia, PA 19124*

Inspection Date

5/10/07

No Critical Violations

Veronicas caribbean & american cuisine *Retail Food: Prepared Food Take-Out*
4945 Frankford Av *Philadelphia, PA 19124*

Inspection Date

6/3/08

19-01.1 Food establishment personnel food safety certified individual is not present. Information provided.
4-01.1 (A) Food/Food service article storage does not provide protection.
Splahguards lacks between the hand sink and freezer.
Splahguards lacks between the 2 basin sink and foor product storage shelves.
Management instructed to initiate immediate corrective action.

Veronica's Jamaican & American Cuisine *Retail Food: Prepared Food Take-Out*
4945 Frankford Av *Philadelphia, PA 19124*

Inspection Date

2/7/08

7-01 (D) Roach infestation is present. At time of inspection live roaches were observed in basement on wall, floor and inseams of stairwell. Dead roaches observed on basement floor as well. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Remove garbage grinder installed in 2 basin food prep sink. Garbage grinder information provided. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. 3 basin sink is used for washing, rinsing and sanitizing. Owner unable to demonstrate technique at time of inspection. Discontinue cleaning of utensils in 2 basin food prep sink.
19-01.1 Food establishment personnel food safety certified individual is not present. Information provided.

Super Garden Chinese Restaurant *Retail Food: Prepared Food Take-Out*
4953 Frankford Av *Philadelphia, PA 19124*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Super Garden Chinese Restaurant *Retail Food: Prepared Food Take-Out*
4953 Frankford Av *Philadelphia, PA 19124*

Inspection Date

9/26/07

2-10.2 Ice is not protected from contamination. The above establishment has been making ice in ice maker, packaging the ice in white plastic shopping bags and selling it to customers for 1 one dollar. The establishment is not licensed to selling or package ice. The establishment is hereby ordered to immediately discontinue the sell of packages of ice. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Cover all uncovered food in refrigeration units throughout establishment. A large amount of raw chicken observed being prep in 3 compartment sink at time of inspection. All food is to be conducted in food prep sink. No hand washing observed by employee or owner during time of inspection. Establishment packaging ice in white plastic bags and selling to customers for one dollar. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. At time of inspection no hand washing was observed. No soap, towel present and cold water pressure inadequate at hand sink in prep area. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution, sitting on food contact surfaces at time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. At time of inspection a large accumulation of raw chicken wings observed being preped in 3 compartment sink. 3 compartment sink is for the washing, rinsing and sanitizing of multi-use utensils. Management instructed to initiate immediate corrective action.

5/10/07

5-01.1 Food is not protected from contamination. Cover all uncovered food in refrigeration units throughout establishment. A large amount of raw chicken observed being prep in 3 compartment sink at time of inspection. All food is to be conducted in food prep sink. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution, sitting on contact surfaces at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila certificate. Information provided to person-in-charge.

Brian Inc. Tavern *Retail Food: Restaurant, Eat-in*
5007 Frankford Av *Philadelphia, PA 19124*

Inspection Date

2/19/07

No Critical Violations

Seven Eleven #20243 *Retail Food: Prepared Food Take-Out*
5028 Frankford Av *Philadelphia, PA 19124*

Inspection Date

7/26/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Seven Eleven #20243 — *Retail Food: Prepared Food Take-Out*
5028 Frankford Av — *Philadelphia, PA 19124*

Inspection Date

7/23/07

2-01.4 Food is not properly labeled/packaged. At time of inspection approximately 100 bags of improperly labeled ice were retained from the above establishment. The name on the bags were Sparkling Party Ice or Ice.
2-10.1 Ice is not obtained from an approved source.
7-01 (A) Fly infestation is present. Some flies observed flying around front counter area at time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. Management instructed to initiate immediate corrective action.

11/20/06

No Critical Violations

Great Wall City — *Retail Food: Restaurant, Eat-in*
5100 Frankford Av — *Philadelphia, PA 19124*

Inspection Date

7/3/07

No Critical Violations

4/4/07

5-01.1 Food is not protected from contamination. Observed food stored in 3 compartment sink, open bags of ingredients and uncovered food in and out of refrigeration units at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on and under ingredient shelving in kitchen and along perimeters of basement at time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution at time of inspection. Management instructed to initiate immediate corrective action.

9/22/06

No Critical Violations

8/10/06

7-01 (A) Fly infestation is present: flies observed in kitchen and basement areas. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present: feces observed on floor perimeters. Management instructed to initiate immediate corrective action.

Quinn's Irish Pub II — *Retail Food: Restaurant, Eat-in*
5104 Frankford Av — *Philadelphia, PA 19124*

Inspection Date

7/3/07

7-01 (B) Fruit fly infestation is present. Observed on walls in men's toilet room at time of inspection. Management instructed to initiate immediate corrective action.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided. No NSF approved 3 bay sink is available in kitchen. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. A NSF approved 3 bay sink is needed to clean and sanitize utensils properly in the kitchen (only hand sink available).
Orders: Use of silverware and dishware is prohibited. Single service utensils and dishware are to be used by patrons only. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain city certificate.

Quinn's Irish Pub II *Retail Food: Restaurant, Eat-in*
5104 Frankford Av *Philadelphia, PA 19124*

Inspection Date

4/4/07

10-01.1 (B) An approved sink for manual washing and sanitization is not provided. No NSF approved 3 bay sink is available in kitchen. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. A NSF approved 3 bay sink is needed to clean and sanitize utensils properly in the kitchen (only hand sink available).
Orders: Use of silverware and dishware is prohibited. Single service utensils and dishware are to be used by patrons only. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain city certificate.

2/26/07

7-01 (L) Mouse infestation is present. Mouse feces observed on floor under equipment in kitchen and on equipment/shelving in closet in kitchen at time of inspection. Burrows are observed in the establishment. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. 3-Basin sink is leaking behind the bar area, during time of inspection.
9-02.3 (B) Employees are smoking in uapproved areas. Soiled ashtray is observed in the kitchen area and in the bar area, during time inspection. Lot cigarette butts are observed in the large metal can behind the bar area, during time of inspection. Management instructed to initiate immediate corrective action.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided. No NSF approved 3 bay sink is available in kitchen. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. A NSF approved 3 bay sink is needed to clean and sanitize utensils properly in the kitchen (only hand sink available).
Orders: Use of silverware and dishware is prohibited. Single service utensils and dishware are to be used by patrons only. Management instructed to initiate immediate corrective action.
12-01.5.B (4) Cold water at hand washing sink is not provided. In the men's toilet room.
13-01.1 (A) Floor is not clean. Clean floor in kitchen under/behind equipment and kitchen closet of mouse feces and dirt and behind the bar area. Floor is not clean in the basement.
13-02 (B) Ceiling is not in good repair. Ceiling leaking in the basement near the walk-in refigeration unit.
19-01.1 Food establishment personnel food safety certified individual is not present.

1/17/07

7-01 (L) Mouse infestation is present. Mouse feces observed on floor under equipment in kitchen and on equipment/shelving in closet in kitchen at time of inspection. Management instructed to initiate immediate corrective action.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided. No NSF approved 3 bay sink is available in kitchen. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. A non-NSF approved 3 bay sink is needed to clean and sanitize utensils properly in the kitchen (only hand sink available).
Orders: Use of silverware and dishware is prohibited. Single service utensils and dishware are to be used by patrons only. Management instructed to initiate immediate corrective action.

Crown Fried Chicken *Retail Food: Prepared Food Take-Out*
5133 Frankford Av *Philadelphia, PA 19124*

Inspection Date

8/3/07

No Critical Violations

Crown Fried Chicken *Retail Food: Prepared Food Take-Out*
5133 Frankford Av *Philadelphia, PA 19124*

Inspection Date

3/8/07

7-01 (D) Roach infestation is present, throughout, live and dead. Management instructed to initiate immediate corrective action.
8-06.1.1 (D) Soil line is in need of repair, open soil line.

11/17/05

7-01 (D) Roach infestation is present, throughout, live, egg capsules, dead. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination, food uncovered, reach- in.

Holiday Thriftway #0010 *Retail Food: Supermarket*
5147 Frankford Av *Philadelphia, PA 19124*

Inspection Date

3/27/08

No Critical Violations

1/16/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Deli display case temperature observed at temperatures from 45°F to 55°F. Deli walk-in box observed at a temperature of 50°F. Management instructed to initiate immediate corrective action. Manager stated electrician, currently at location was working to correct situation. POTENTIALY HAZARDOUS FOODS WHICH ARE HELD AT TEMPERATURES OF 42°F TO 119°F FOR MORE THAN 4 HOURS MUST BE DISCARDED.
3-02.1 Refrigeration system does not maintain proper temperatures. Deli walk-in box fans were observed inoperable and interior temperature was observed at 50°F. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Chemical cleaning products observed stored with food items. Meats and cheeses observed sliced on same slicer. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Oriental cockroaches observed in seasonal storage room. Live roaches are observed. Management instructed to initiate immediate corrective action. ELIMINATE INFESTATION AT ONCE.
7-01 (L) Mouse infestation is present. Mouse observed on glue trap in rear storage area. ELIMINATE INFESTATION AT ONCE. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths observed stored in deli hand wash sink. Management instructed to initiate immediate corrective action. Wiping cloths must be stored in sanitizing solution.
11-09.2 Equipment is located under an unprotected source of contamination. Produce prep table observed located under sewage unprotected pipe. 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.

11/28/06

No Critical Violations

9/15/06

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Holiday Thriftway #0010 *Retail Food: Supermarket*
5147 Frankford Av *Philadelphia, PA 19124*

Inspection Date

9/11/06

7-01 (I) Ant infestation is present, observed on floor behind water display at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh droppings observed on floor of meat room, under bread displays, under & on pallets in rear storage area, and on food shelving & floors throughout. Management instructed to initiate immediate corrective action.
9-02.3 (B) Employees are smoking in uapproved areas. Ashes observed on floor in ladies restroom at time of inspection.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Remove garbage grinder installed in 3 compartment sink. Management instructed to initiate immediate corrective action.

8/29/06

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard needed between handwash sink and 3 compartment sink in meat prep area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh mouse droppings observed inside bottom of deli & meat display cases at time of inspection. Dead mouse observed inside bottom of deli display case at time of inspection. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Remove garbage grinder installed in 3 compartment sink. Management instructed to initiate immediate corrective action.

8/14/06

2-01.1 (C) Spoiled food is present, 48 oz of Musselman's apple sause disguarded. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection, splash guard lacking between handwash sink and 3 compartment sink in meat prep area.
7-01 (A) Fly infestation is present. Observed in numerous areas throughout store.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated, garbage grinder in 3 compartment sink.

6/12/06

No Critical Violations

5/26/06

7-01 (L) Mouse infestation is present: feces observed on floor perimeters of rear storage room, and shelving(areas were cleaned up afterwards). Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present: a roach observed in the rear storage room. Management instructed to initiate immediate corrective action.

5/9/06

7-01 (I) Ant infestation is present: ants observed on Meat room floor. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present: chewed packages, feces observed on floor perimeters, and shelving. Management instructed to initiate immediate corrective action.

3/24/06

No Critical Violations

10/31/05

7-01 (B) Fruit fly infestation is present: in rear produce storage area. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required: at deli scales. Management instructed to initiate immediate corrective action.

Holiday Thriftway #0010 *Retail Food: Supermarket*
5147 Frankford Av *Philadelphia, PA 19124*

Inspection Date

9/14/05

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit: Veggie slices, Veggie Lasagna, and Tofu observed in refrigeration unit with fruit and vegetables at 64° F. Food refrigerated to meet cooling requirements or Food service equipment use discontinued until repaired.
5-04.2 (A) Approved sneeze guards are not provided as required: at deli scales. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Feces were observed on floor perimeters (bread area). Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present: flies in rear storage and deli areas. Management instructed to initiate immediate corrective action.

Dunkin Donuts *Retail Food: Prepared Food Take-Out*
5200 Frankford Av *Philadelphia, PA 19124*

Inspection Date

7/28/08

9-02.2 (A) Employee hand wash frequency is inadequate ; no hand washing observed being conducted in the kitchen at front area.
19-01.1 Food establishment personnel food safety certified individual is not present.

4/11/07

No Critical Violations

1/3/07

8-01.2 (C) Hot water is not provided, at hand sink at front counter temp. 90° at time of inspection. Management instructed to initiate immediate corrective action.

1/3/07

No Critical Violations

Flowers To Go *Retail Food: General Convenience*
5200 Frankford Av *Philadelphia, PA 19124*

Inspection Date

2/3/08

5-04.2 (A) Approved sneeze guards are not provided as required. No sneeze guard is provided at the scale which is located on top of display refrigerator unit, during time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Employee hands are not washed prior to wearing gloves, during time of inspection. Management instructed to initiate immediate corrective action.

1/3/07

No Critical Violations

1/25/06

No Critical Violations

12/21/05

10-01.1 (A) An approved equipment and utensil washing sink is not provided, one compartment nsf sink lacking.

Philly Soft Pretzel Factory *Retail Food: General Convenience*
5200 Frankford Av *Philadelphia, PA 19124*

Inspection Date

Philly Soft Pretzel Factory *Retail Food: General Convenience*
5200 Frankford Av *Philadelphia, PA 19124*

Inspection Date

6/12/08

3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Pretzel wrapped hot dogs were observed with core temps of 92-96°F There were 18 pretzel hot dogs taken of sale. Since it is unclear as to how long the pretzel dogs were out of temp, they must be discarded. 31 cups of cheeze whiz 2oz cups were observd with core temps of 112°F. Again time out of temp was unclear, the cheeze whiz must be discarded. Management instructed to initiate immediate corrective action.
3-08.3 Hot holding equipment is improperly used for food. The internal air temp of the hot holdig display case was at 106°F Set for 140°F. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Mgr who has the posted city food safety certificate came in after this sanitarian talked to her by phone.

12/19/07

No Critical Violations

1/3/07

No Critical Violations

7/12/05

No Critical Violations

 # 1 Metro Convenience *Retail Food: General Convenience*
5202 Frankford Av *Philadelphia, PA 19124*

Inspection Date

1/6/08

No Critical Violations

4/8/07

No Critical Violations

 # 1 Metro News *Retail Food: General Convenience*
5202 Frankford Av *Philadelphia, PA 19124*

Inspection Date

1/6/08

No Critical Violations

4/8/07

No Critical Violations

 # 2 Metro Convenience *Retail Food: General Convenience*
5202 Frankford Av *Philadelphia, PA 19124*

Inspection Date

1/6/08

No Critical Violations

4/8/07

No Critical Violations

 # 2 Metro News *Retail Food: General Convenience*
5202 Frankford Av *Philadelphia, PA 19124*

Inspection Date

 # 2 Metro News *Retail Food: General Convenience*
5202 Frankford Av *Philadelphia, PA 19124*

Inspection Date

1/6/08

No Critical Violations

4/8/07

No Critical Violations

Gourmet Station *Retail Food: Prepared Food Take-Out*
5202 Frankford Av *Philadelphia, PA 19124*

Inspection Date

4/8/07

7-01 (A) Fly infestation is present. Domestic type flies noted.
19-01.1 Food establishment personnel food safety certified individual is not present.

Metro Convenience *Retail Food: General Convenience*
5202 Frankford Av *Philadelphia, PA 19124*

Inspection Date

4/3/06

No Critical Violations

4/3/06

No Critical Violations

Metro News *Retail Food: General Convenience*
5202 Frankford Av *Philadelphia, PA 19124*

Inspection Date

4/3/06

No Critical Violations

4/3/06

No Critical Violations

Station Cafe *Retail Food: Prepared Food Take-Out*
5202 Frankford Av *Philadelphia, PA 19124*

Inspection Date

3/31/08

5-01.1 Food is not protected from contamination, garbage grinder located in food prep sink.
7-01 (D) Roach infestation is present, observed running on floor at sink area.
19-01.1 Food establishment personnel food safety certified individual is not present.

1/16/08

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

8/28/07

No Critical Violations

4/8/07

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

4/3/06

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Bridge & Pratt Cafe — *Retail Food: Restaurant, Eat-in*
5207 Frankford Av — *Philadelphia, PA 19124*

Inspection Date

1/11/08

No Critical Violations

9/12/06

No Critical Violations

8/31/06

7-01 (L) Mouse infestation is present. Fresh & old droppings observed on floor in rear storage rear, under & on grill and on floor under equipment throughout kitchen at time of inspection. Management instructed to initiate immediate corrective action.

Original Liberty Bell — *Retail Food: Restaurant, Eat-in*
5213 Frankford Av — *Philadelphia, PA 19124*

Inspection Date

3/27/08

No Critical Violations

1/19/08

2-10.2 Ice is not protected from contamination. Ice scoop sored on top of ice machine (basement) and glasses are used as scoop behind front counter . Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Reuseing 2% gallon milk container for reconstituted orange juice, and scoop in flour bin with handle touching product; large pots of cooked potatoe sored on the floor of kitchen. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on floors perimeters behind equipment in basement. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Observed employees in and out of kitchen and conducting food prep, washing pots then prep sausage, but no hand washing observed at time of inspection. 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 need to be stored in a sanitizing solution. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Silverware stacked on top of dishes,sent through the dish washer during the time of inspection. Management initiated immediate corrective action.

1/4/08

No Critical Violations

3/20/07

7-01 (L) Mouse infestation is present. Mouse feces observed on floors perimeters behind equipment in basement, on shelving in basement, under 3 compartment sink in kitchen and front counter at time of inspection. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Observed employees in and out of kitchen and conducting food prep, but no hand washing observed at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

Original Liberty Bell *Retail Food: Restaurant, Eat-in*
5213 Frankford Av *Philadelphia, PA 19124*

Inspection Date

1/3/07

7-01 (L) Mouse infestation is present. Mouse feces observed on floors under food equipment, on shelving in basement and kitchen at time of inspection.
Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repar drain line under 3 compartment sink.
Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate, observed employees in and out of kitchen, but no hand washing observed at time of inspection. Repair nozzle at hand sink in kitchen and remove items stored it.
Management instructed to initiate immediate corrective action.
12-02.2 (A) Hand washing sink is not readily available for use, hand sink in kitchen non working and items stored in it at time of inspection.
Management instructed to initiate immediate corrective action.

Dollar Pride *Retail Food: General Convenience*
5215 Frankford Av *Philadelphia, PA 19124*

Inspection Date

7/19/07

2-01.1 (B) Adulterated or unwholesome food is present. At time of inspection (2) 25.6 oz bags of Mountain Maid instant non-fat milk were ordered to be immediately discarded by management due to evidence of gnawing. Management initiated immediate corrective action.
7-01 (L) Mouse infestation is present. At time of inspection some fresh and old feces observed under retail shelving. Management instructed to initiate immediate corrective action.

6/19/07

2-01.1 (B) Adulterated or unwholesome food is present. At time of inspection (11) 12 oz bags of Teddy Bear Cookies were ordered to be immediately discarded by management due to evidence of gnawing. Management initiated immediate corrective action.
2-01.1 (D) Defective food containers are present. At time of inspection (5) 13.4 oz and (24) 7.66oz cans of Clemente Jaquez sliced jalpeno, (2) 4.45oz cans of Ole El Paso chopped green chiles, (1) 20oz can of Port Royal pinapples, (1) 5.5oz can of Candal sardines in tomato sause, (2) 28 oz cans of Celestio tomato puree, and a hundred or more 29.5oz cans of Port Royal Premium fruit cocktail, pear halves and peach slices were ordered to be immediately discarded by management due to missing or damaged labels, denting and rusting. Management initiated immediate corrective action.
7-01 (D) Roach infestation is present. Observed crawling on retail shelving at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Live mouse observed gnawing on bags of Teddy Bear Cookies and running on retail shelving at time of inspection. Fresh and old feces observed on and under retail shelving at time of inspection. Management instructed to initiate immediate corrective action.

8/30/06

No Critical Violations

7/6/06

No Critical Violations

McDonald's *Retail Food: Restaurant, Eat-in*
5219 Frankford Av *Philadelphia, PA 19124*

Inspection Date

1/31/06

7-01 (B) Fruit fly infestation is present: near soda line and dispenser(front and rear). Management instructed to initiate immediate corrective action.

McDonald's #1637 *Retail Food: Restaurant, Eat-in*
5219 Frankford Av *Philadelphia, PA 19124*

Inspection Date

6/4/08

19-01.1 Food establishment personnel food safety certified individual is not present. Servsafe school certificate posted only. No city food safety certificate yet. Management instructed to initiate immediate corrective action.

3/27/08

19-01.1 Food establishment personnel food safety certified individual is not present. None present at the time of inspection. Management instructed to initiate immediate corrective action.

9/7/07

7-01 (A) Fly infestation is present. Several flies noted mostly in rear food storage/dustbins, food prep/serving kitchen and patrons' dining areas.
5-01.1 Food is not protected from contamination. Due to fly infestation and source of cross-contermination noted present.
9-04 (B) Wiping cloths are used in an unapproved manner. Several stained moist wiping cloths noted siting on food prep/serving countertops in kitchen area observed not stored in sanitizing solution between use. This is a potential source of cross-contamination.
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

5/11/07

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

5/11/07

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

2/23/07

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

6/8/06

No Critical Violations

5/25/06

7-01 (L) Mouse infestation is present: feces observed behind used oil tanks in rear storage areas. Management instructed to initiate immediate corrective action.

3/23/06

7-01 (L) Mouse infestation is present: feces observed behind used oil tanks in rear storage area. Management instructed to initiate immediate corrective action.

Value Plus *Retail Food: General Convenience*
5223 Frankford Av *Philadelphia, PA 19124392*

Inspection Date

8/13/07

No Critical Violations

5/31/06

No Critical Violations

5/5/06

7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed on shelves where store products are stored, where needed.) Management initiated immediate corrective action.

Continental Inn — *Retail Food: Restaurant, Eat-in*
5231 Frankford Av — *Philadelphia, PA 19124*

Inspection Date

3/26/07

No Critical Violations

Subway — *Retail Food: Restaurant, Eat-in*
5237 Frankford Av — *Philadelphia, PA 19124*

Inspection Date

7/28/08

No Critical Violations

6/19/07

7-01 (A) Fly infestation is present. Some flies observed flying in rear prep area at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain city certificate.

4/11/07

19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain city certificate.

10/20/05

No Critical Violations

Dollar & Discount — *Retail Food: General Convenience*
5243 Frankford Av — *Philadelphia, PA 19124*

Inspection Date

7/28/08

No Critical Violations

1/11/08

No Critical Violations

8/30/06

No Critical Violations

Church's Chicken/Dairy Queen — *Retail Food: Restaurant, Eat-in*
5251 Frankford Av — *Philadelphia, PA 19124*

Inspection Date

3/20/08

7-01 (L) Mouse infestation is present. Mouse feces observed on floor perimeters in Church's Chicken primarily in dry storage room and utility room. Management instructed to initiate immediate corrective action.

4/11/07

7-01 (B) Fruit fly infestation is present. Fruit flies observed flying around trash can near garbage grinder sink and in front prep area of Church's Chicken at time of inspectin. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain city certificate. Management instructed to initiate immediate corrective action.

2/19/07

7-01 (A) Fly infestation is present. Flies observed throughout establishment in food prep and storage areas primarily in Church's Chicken side. Management instructed to initiate immediate corrective action.

Dunkin Donuts *Retail Food: Restaurant, Eat-in*
5270 Frankford Av *Philadelphia, PA 19124*

Inspection Date

1/4/08

No Critical Violations

8/13/07

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

6/15/06

No Critical Violations

5/31/06

8-06.1.1 (C) Drain line is in need of repair.(At 3-basin sink.)

Burger King #1613 *Retail Food: Restaurant, Eat-in*
6100 Frankford Av *Philadelphia, PA 19135*

Inspection Date

2/14/08

No Critical Violations

2/3/08

2-10.2 Ice is not protected from contamination. Interior of the ice machine is in unsanitary conditions, during time of inspection. Storage container of the ice scoop is stored in the ice bin at the drive thru prep area, during time of inspection. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Chicken fries temperature for both containers is 84° F - 86° F which is stored on top f the hot holding unit, the abient temperature 80° F in the food prep area, during time of inspection. Chicken fries will need to be reheated to 165° F and held for 15° second before it is sold to the patrons.
8-01.2 (C) Hot water is not provided. Hot water temperature is 68°, during time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Employee hands are not washed properly, due to the lack of hot water, during time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Ms. Fuller is missing certificate from Dept. of Public Health, managers has application. Management instructed to initiate immediate corrective action.

2/19/07

No Critical Violations

Rita's Water Ice *Retail Food: Prepared Food Take-Out*
6200 Frankford Av *Philadelphia, PA 19135*

Inspection Date

4/29/08

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

8/8/06

No Critical Violations

Subway *Retail Food: Restaurant, Eat-in*
6200 Frankford Av *Philadelphia, PA 19135*

Inspection Date

Subway *Retail Food: Restaurant, Eat-in*
6200 Frankford Av *Philadelphia, PA 19135*

Inspection Date

4/29/08

4-01.1 (A) Food/Food service article storage does not provide protection. Splashguard lacks between the hand sink and the food prep table. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.
Photocopy of the city food safety present and certified individual not present at the time of inspection.Management instructed to initiate immediate corrective action.

7/18/07

No Critical Violations

6/15/07

5-01.1 Food is not protected from contamination (a splash guard is requried between sink and prep table). Management instructed to initiate immediate corrective action.
8-01.2 (B) Cold water is not provided (sink near prep table).

5/11/06

No Critical Violations

10/28/05

5-01.1 Food is not protected from contamination, soda/ice stem type levers, on soda system. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection, splash guard lacking between hand wash sink and food prep/equipment area.

The Grey Lodge Pub *Retail Food: Restaurant, Eat-in*
6235 Frankford Av *Philadelphia, PA 19135*

Inspection Date

7/24/08

No Critical Violations

7/24/08

No Critical Violations

5/15/08

19-01.1 Food establishment personnel food safety certified individual is not present.
School certifcates only (4) . Management instructed to initiate immediate corrective action.

2/17/08

9-02.1 Employee hands are not washed prior to food handling activities. No hand sink in 2nd floor bar area and 3 bay sink on 1st floor filled with beer and ice. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Moist cloths not stored in sanitizing solution; moist cloth used to clean surfaces and cooking knives. Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sinks are not provided in bar service areas. **Dedicate one 3 bay sink as a hand sink to satisfy violation for 1st fl. bar.** Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Certified person not present; call 215.685.7498 for provider list. Management instructed to initiate immediate corrective action.
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.

2/28/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

The Grey Lodge Pub *Retail Food: Restaurant, Eat-in*
6235 Frankford Av *Philadelphia, PA 19135*

Inspection Date

1/30/07

2-10.2 Ice is not protected from contamination: soda lines/ plate not separated from serving ice. Management instructed to initiate immediate corrective action.

Goody's Philly Style Pizza *Retail Food: Restaurant, Eat-in*
6237 Frankford Av *Philadelphia, PA 19135*

Inspection Date

2/11/08

4-01.1 (A) Food/Food service article storage does not provide protection.No splashguard observed between handwashing sink and preparation table. Management instructed to initiate immediate corrective action.
13-02 (B) Ceiling is not in good repair at front preparation area. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination.Ceiling front preparation area observed damaged and not suitable for food preparation.

ORDERS TO OWNER: YOU ARE REQUIRED TO DISCONTINUE PREPARING FOOD AT FRONT AREA UNTIL CEILING PREPARATION AREA IS REPAIRED. Management instructed to initiate immediate corrective action.

1/15/08

5-01.1 Food is not protected from contamination. Food items are not covered in the refrigeration units, during time of inspection.
7-01 (L) Mouse infestation is present. Mice droppings are observed on the floor in the basement and in the food prep area, during time of inspection. Dead mouse are observed by the owner and the Sanitarian in the basement, during time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Drain line at the hand sink is leaking, during time of inspection. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided. Hot water at the hand sink in the food prep area was shut off, during time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Employee hands are not washed prior the food preping, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Food equipments are not properly washed, rinsed and sanitized in the 3-basin sink. The Sanitarian informed the owner the proper way of using the 3-basin sink, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. No sink stoppers are provided in all three basins at the 3-basin sink, during time of inspection. The owner explained the improper order of operation in the 3-basin sink to the Sanitarian, during time of inspection. Hands are being washed at the 3-basin sink, during time of inspection. Management instructed to initiate immediate corrective action.

11/14/06

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Goody's Philly Style Pizza — *Retail Food: Restaurant, Eat-in*
6237 Frankford Av — *Philadelphia, PA 19135*

Inspection Date

9/24/06

7-01 (L) Mouse infestation is present. Mouse feces observed throughout basement with food products and packaging. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided throughout establishment; recorded@ 95°F. Management initiated immediate corrective action and increased temperature on hot water tank.
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.

R and S Parts Services — *Retail Food: General Convenience*
6301 Frankford Av — *Philadelphia, PA*

Inspection Date

6/15/07

No Critical Violations

2/2/06

No Critical Violations

Strauss Discount Auto #807 — *Retail Food: General Convenience*
6301 Frankford Av — *Philadelphia, PA 19135*

Inspection Date

4/30/08

7-01 (L) Mouse infestation is present. Mouse droppings observed under cady sheves and on the storage area shelves and floor.Eliminate mouse infestation. Management instructed to initiate immediate corrective action.

2/15/08

2-01.1 (B) Adulterated or unwholesome food is present. Gnawed food package observed on candy rack.
7-01 (L) Mouse infestation is present. Severe mouse infestation present. Numerous fresh droppings observed under shelving units. Management instructed to initiate immediate corrective action.

Volpe's Water Ice & Ice Cream — *Retail Food: Prepared Food Take-Out*
6319 Frankford Av — *Philadelphia, PA 19135*

Inspection Date

9/24/06

No Critical Violations

Red Robin Diner — *Retail Food: Restaurant, Eat-in*
6346 Frankford Av — *Philadelphia, PA 19135*

Inspection Date

Red Robin Diner *Retail Food: Restaurant, Eat-in*
6346 Frankford Av *Philadelphia, PA 19135*

Inspection Date

6/17/08

2-10.2 Ice is not protected from contamination. The ice scoop handle is touching the ice. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed in prep and customer seating areas. 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.
9-02.3 (A) Employee observed not following good hygienic personal practices. Food handler wiping hands and face on cloth towel and did not wash hands before returning to food handling tasks. 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 (A) Multi-use utensils are not properly cleaned and sanitized. The three bay utensil sink was observed only having having two bays used. Food equipment was washed and rinsed only, no sanitizing was done. The sink should be set up WASH--RINSE--SANITIZE and then air dry. Use approved sanitizer provided. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Attend an approved food safety course and obtain a City of Philadelphia Food Safely Certificate. Provider list and application issued. Management instructed to initiate immediate corrective action.
19-04 Food establishment personnel food safety certificate is expired.

4/7/08

19-01.1 Food establishment personnel food safety certified individual is not present. Attend an approved food safety course and obtain a City of Philadelphia Food Safely Certificate. Provider list and application issued. Management instructed to initiate immediate corrective action.
19-04 Food establishment personnel food safety certificate is expired.
5-01.1 Food is not protected from contamination. Do not use cloths for covering food items. Keep all refrigerated food items covered.
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.

1/12/08

19-04 Food establishment personnel food safety certificate is expired.
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 (Uncovered meats and cooked foods). Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination. Scoop handle touching the ice, utensile handles touching food product i.e. sugar. Management instructed to initiate immediate corrective action.
2-01.1 (B) Adulterated or unwholesome food is present. Bread in trash can with debris fallen in container. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. During the time of inspection the establishment was not familar with wash/rinse/sanitize procedure. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated (Using sink to wash and rinse only). Management instructed to initiate immediate corrective action.

9/6/06

No Critical Violations

Rite Aid #3637 *Retail Food: General Convenience*
6363 Frankford Av *Philadelphia, PA 19135*

Inspection Date

Rite Aid #3637
6363 Frankford Av

Retail Food: General Convenience
Philadelphia, PA 19135

Inspection Date

2/1/08

No Critical Violations

11/1/07

No Critical Violations

8/25/06

No Critical Violations

Seven Eleven #24047
6401 Frankford Av

Retail Food: Grocery Market
Philadelphia, PA 19135

Inspection Date

4/3/08

No Critical Violations

1/13/08

2-01.4 Food is not properly labeled/packaged. Pre-packaged cookies and other pre-packaged food items on the front counter are not properly labeled, during time of inspection. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. (1) 7 oz. can of sweetened whipped cream light; (1) 5lbs. bucket of LAND LAKES Whipped butter; (1) 6lbs. box of beef hots; (1) 6lbs. of OSCAR MAYER Omelet Link; (1) 1/2 of box of RUIZ FOOD egg, sausage and cheese wrap; 1/2 of box of BAHAMA MAMA Smoked sausage; (1) 3/4 of a box of OSCAR MAYER Beef hot dogs and 1/2 of box of Chicken &Monterey Jack Cheeses. All listed food products was removed from sale, during time of inspection.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. The listed food items was stored in the hot holding unit with a temperature range from 126° to 133°:
* (1) Sausage, egg, and cheese on twister roll
* (1) Sausage, egg, and cheese on biscuit
* (1) Pork roll, egg, and cheeses on potato roll
* (2) Sausage, egg, and cheese on english muffin All listed food products was removed from sale, during time of inspection.
3-02.1 Refrigeration system does not maintain proper temperatures. Small refrigeratior/self-serve condiment unit temperature is 65°, during time of inspection. The listed food service equipment use will be discontinued until it is properly repaired.
8-01.2 (A) An adequate supply of hot water is not provided. Water heater is not of adequate size (40 gal. cap.) is located in the rear storage area, during time of inspection. Management instructed to initiate immediate corrective action, the 40 gal. cap. should be replaced with a larger hot water tank.
8-01.2 (C) Hot water is not provided. The hot water temperature is 89°, during time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Employee hands are not washed properly, due to the adequate supply of hot water, duringtime of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Food equipments is not properly washed, rinsed and sanitized in the 3-basin sink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. No one is certified in the establishment, durin time of inspection. Owner has application from the Dept. of Pubic Health and list of providers, during time of inspection. Management instructed to initiate immediate corrective action.

9/27/06

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Seven Eleven #24047
6401 Frankford Av

Retail Food: Grocery Market
Philadelphia, PA 19135

Inspection Date

9/24/06

8-01.2 (C) Hot water is not provided throughout establishment; recorded @ 88°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 throughout establishment.
12-01.5.B (5) Hot water at hand washing sinks are not provided throughout establishment; 88°F. Management instructed to initiate immediate corrective action.

Movie Gallery #3857
6410 Frankford Av

Retail Food: General Convenience
Philadelphia, PA 19135

Inspection Date

11/1/07

No Critical Violations

8/25/06

No Critical Violations

Quiznos Sub
6410 Frankford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19135

Inspection Date

5/31/07

No Critical Violations

Cigarettes & Cigar
6420 Frankford Av

Retail Food: General Convenience
Philadelphia, PA 19135

Inspection Date

11/1/07

No Critical Violations

8/25/06

No Critical Violations

Eckerd Drugs
6420 Frankford Av

Retail Food: General Convenience
Philadelphia, PA 19135

Inspection Date

11/1/07

No Critical Violations

8/25/06

No Critical Violations

Happy Wok
6420 Frankford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19135

Inspection Date

Happy Wok *Retail Food: Restaurant, Eat-in*
6420 Frankford Av *Philadelphia, PA 19135*

Inspection Date

5/16/07

5-01.1 Food is not protected from contamination. At time of inspection 3 compartment observed being used for preparation of food at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on floors under shelving in paper good and ingredient rooms. On floor perimeters and under food equipment in kitchen at time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. At time of inspection no hand washing observed by employees or owner. A female employee attempted to was hand, but no soap wash used and hands were dried on used towel. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution. Management instructed to initiate immediate corrective action.

4/16/07

5-01.1 Food is not protected from contamination. Uncovered food and ingredients in walk-in box and rear storage room observed at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on floors and shelving in paper good, beverage and ingredient rooms. On floor perimeters and shelving throughout kitchen at time of inspection. Dead mouse on trap under reach-in box in establishment rear. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. 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. Management instructed to initiate immediate corrective action.

8/1/06

No Critical Violations

6/14/06

7-01 (B) Fruit fly infestation is present: flies observed near garbage disposal. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present: a German roach observed on kitchen table. Management instructed to initiate immediate corrective action.

4/27/06

No Critical Violations

4/10/06

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

Coffee Connection *Retail Food: Restaurant, Eat-in*
6441 Frankford Av *Philadelphia, PA 19135*

Inspection Date

2/21/06

No Critical Violations

Expresso Yourself *Retail Food: Restaurant, Eat-in*
6441 Frankford Av *Philadelphia, PA 19135*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Expresso Yourself *Retail Food: Restaurant, Eat-in*
6441 Frankford Av *Philadelphia, PA 19135*

Inspection Date

4/17/08

No Critical Violations

1/26/08

5-04.2 (A) Approved sneeze guards are not provided as required. A splash guard is needed at the three basin sink and food prep table. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination. Scoop handle touchng patron's ice. Management instructed to initiate immediate corrective action.

1/26/07

No Critical Violations

Original Boston Style Pizza *Retail Food: Restaurant, Eat-in*
6445 Frankford Av *Philadelphia, PA 19135*

Inspection Date

5/19/08

7-01 (D) Roach infestation is present. Numerous large roaches alive and dead were observed on glue boards in basement. Remove these roach covered glue boards. 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.

3/19/08

7-01 (L) Mouse infestation is present -- Fresh mouse feces observed on basement floor. Recently caught mouse observed on glue board. Management instructed to initiate immediate corrective action.

11/6/07

No Critical Violations

9/5/07

No Critical Violations

8/17/07

5-01.1 Food is not protected from contamination. At time of inspection mouse feces observed under 2 large bags of onions stored on shelf under dough prep machine. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces (fresh) observed by sanitarian and female owner on shelf under dough prep unit where 2 large bags of onions were stored and mouse feces on shelving and on floor perimeters of basement were observed by sanitarian and male owner at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (I) Ant infestation is present. Ants observed crawling on and around a mouse trap with peanut butter on it at time of inspection.
9-02.1 Employee hands are not washed prior to food handling activities. No hand washing observed at time of inspection. Management instructed to initiate immediate corrective action.

Original Boston Style Pizza *Retail Food: Restaurant, Eat-in*
6445 Frankford Av *Philadelphia, PA 19135*

Inspection Date

8/7/07

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard needed between hand sink and ice cream freezer in prep area.
5-01.1 Food is not protected from contamination. At time of inspection a large accumulation of mouse feces and a glue trap observed on dough prep unit. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Some flies observed flying in establishment rear at time of inspection.
7-01 (L) Mouse infestation is present. Mouse feces observed on shelving in basement, on dough prep unit and on floor perimeters of office in basement and under some food equipment in kitchen at time of inspection. Dead mouse on trap in basement. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. No hand washing observed at time of inspection. Hands are to be washed prior to putting on gloves. Management instructed to initiate immediate corrective action.
10-04.0 Oversized equipment is not properly washed or sanitized. At time of inspection food debris observed inside of large mixer bowl and large accumulation of mouse feces, food debris and a glue trap observed on dough prep unit instead of equipment being rewashed and resanitized male employee wiped units with wet cloth. Management is ordered to properly wash and sanitized large mixer bowl and dough prep unit. Management instructed to initiate immediate corrective action.

6/5/07

No Critical Violations

10/31/06

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

9/24/06

7-01 (A) Fly infestation is present and observed throughout food prep and patron areas. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed throughout basement on floor perimeters. Management instructed to initiate immediate corrective action.

9/24/06

7-01 (A) Fly infestation is present and observed throughout food prep and patron areas. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed throughout basement on floor perimeters. Management instructed to initiate immediate corrective action.

Mayfair Bakery *Retail Food: Prepared Food Take-Out*
6447 Frankford Av *Philadelphia, PA 19135*

Inspection Date

3/20/08

No Critical Violations

Mayfair Bakery Inc *Retail Food: Prepared Food Take-Out*
6447 Frankford Av *Philadelphia, PA 19135*

Inspection Date

Mayfair Bakery Inc *Retail Food: Prepared Food Take-Out*
6447 Frankford Av *Philadelphia, PA 19135*

Inspection Date

12/29/06

7-01 (L) Mouse infestation is present. Mouse feces observed under/on floors, shelving in basement and prep areas at time of inspection.
Management instructed to initiate immediate corrective action.

9/27/06

4-01.1 (A) Food/Food service article storage does not provide protection. Open cake boxes stored on floor in room on second floor of establishment and open ingredients on floor under prep sink and prep table in prep areas. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Live roaches observed on floors in prep areas at time of inspection. Dead roaches observed on glue traps in basement, prep areas and on floor of walk-in refrigerator in prep area at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh droppings observed on floors in basement, prep areas, in storage areas, on pallets in basement, under and on equipment/food storage shelves at time of inspection. Dead mice observed on glue traps in basement at time of inspection. Management instructed to initiate immediate corrective action.

C.J. Mulligans *Retail Food: Restaurant, Eat-in*
6453 Frankford Av *Philadelphia, PA 19135*

Inspection Date

2/16/07

No Critical Violations

1/19/07

2-10.2 Ice is not protected from contamination. Observed drink ice stored with beverage line/cold plate without separation at time of inspection. Management instructed to initiate immediate corrective action.

Mayfair Bottling Company *Retail Food: General Convenience*
6500 Frankford Av *Philadelphia, PA 19135*

Inspection Date

5/29/07

No Critical Violations

Rauchut's Tavern *Retail Food: Restaurant, Eat-in*
6501 Frankford Av *Philadelphia, PA 19135*

Inspection Date

3/10/07

No Critical Violations

Wawa #8009 *Retail Food: Grocery Market*
6506 Frankford Av *Philadelphia, PA 19149*

Inspection Date

8/7/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Wawa #8009
6506 Frankford Av

Retail Food: Grocery Market
Philadelphia, PA 19149

Inspection Date

8/6/07

19-01.1 Food establishment personnel food safety certified individual is not present. Certified individual was not present during time of inspection. A certified individual must be present during time of operation.

9/17/06

No Critical Violations

Crown Drugs
6519 Frankford Av

Retail Food: General Convenience
Philadelphia, PA 19135

Inspection Date

1/22/08

No Critical Violations

8/28/06

No Critical Violations

Coach's Sports Bar & Grill
6529 Frankford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19135

Inspection Date

5/3/07

No Critical Violations

8/9/05

No Critical Violations

Primohoagies
6602 Frankford Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19135

Inspection Date

8/15/07

No Critical Violations

12/27/06

No Critical Violations

9/17/06

5-01.1 Food is not protected from contamination. Flies observed landing and crawling on bread and food equipment. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Large fly infestation observed throughout establishment hovering and landing on foods and food equipment/ contact surfaces. Management instructed to initiate immediate corrective action.

Nonno Ugo's Italian Bakery
6606 Frankford Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19135

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Nonno Ugo's Italian Bakery *Retail Food: Prepared Food Take-Out*
6606 Frankford Av *Philadelphia, PA 19135*

Inspection Date

3/27/08

19-01.1 Food establishment personnel food safety certified individual is not present. Note: The owner is currently taking a food safety class. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required. Food (displayed on top of counter and side table) requires a sneeze guard. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Loaves of bread and pizza are not kept covered.

1/26/08

19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Pizza with sausage76° etc stored on top of table . Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required. Food (displayed on top of counter and side table) requires a sneeze guard. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. 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 sanitzer. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The establishment does not use wash/rinse/sanitize method. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination(wooden rolling pins and,prep table are not sanitized).

6/2/06

No Critical Violations

Dunkin Donuts *Retail Food: Restaurant, Eat-in*
6608 Frankford Av *Philadelphia, PA 19135*

Inspection Date

3/27/08

No Critical Violations

1/12/08

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

9/17/06

No Critical Violations

Pizza Hut #605101 *Retail Food: Restaurant, Eat-in*
6613 Frankford Av *Philadelphia, PA 19135*

Inspection Date

7/18/08

No Critical Violations

5/15/07

No Critical Violations

3/12/07

8-06.1.1 (C) Drain line is in need of repair. Repair drain line under 3 compartment, leaking at time of inspection. 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.

2/27/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Pizza Hut #605101 *Retail Food: Restaurant, Eat-in*
6613 Frankford Av *Philadelphia, PA 19135*

Inspection Date

2/27/07

4-01.1 (A) Food/Food service article storage does not provide protection. Uncovered pizza boxes and mouse feces inside of box of cups with stained plastic covering at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on floor perimeters under/around warewashing machine, ice machine, refrigeration units, pizza prep, 3 compartment sink, shelving in basement and on shelving at front counter at time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Employee observed not properly using single service gloves or washing hands between food prep activites at time of inspection. 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.

9/17/06

2-01.1 (B) Adulterated or unwholesome food is present. Employee eating while preparing pizzas without washing hands or wearing gloves. Food item discarded/destroyed in an approved manner. Management initiated immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Large accumulation of mouse feces observed on canned foods and pizza boxes. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Large accumulation of drain and common flies observed throughout establishment. Flies observed stagnant on walls in warewashing area. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Live german roaches observed in main refrigeration unit area behind units on wall. Management instructed to initiate immediate corrective action. .
7-01 (L) Mouse infestation is present. Large accumulation of mouse feces observed throughout establishment on floor perimeters and food items/packaging. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Employee eating in food prep area without washing hands or wearing gloves. Management instructed to initiate immediate corrective action.
10-02.1 Food equipment needs cleaning/sanitizing. All food equipment (refrgeration units, conter, shelving, walk-in floors, etc...) throughout establishment due to encrusted food debris, fly activity, mouse activity, roach activity, mold and dirt. Management instructed to initiate immediate corrective action.
13-01.1 (A) Floor is not clean throughout establishment due large accumulation of mouse feces, encrusted food debris, pooled water, dirt and debris accumulation. Management instructed to initiate immediate corrective action.

Long Yuan Restaurant *Retail Food: Prepared Food Take-Out*
6634 Frankford Av *Philadelphia, PA 19135254*

Inspection Date

5/21/08

No Critical Violations

Long Yuan Restaurant *Retail Food: Prepared Food Take-Out*
6634 Frankford Av *Philadelphia, PA 19135254*

Inspection Date

3/27/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Cooked noodles, pork fried rice and egg rolls are sitting out in the prep area. These items are all out of temperature . They were thrown away while present. Management initiated immediate corrective action.
5-01.1 Food is not protected from contamination. Cover all food item in walk-in box and bainmaries. Keep lids on the corn starch, sugar and rice containers. Management initiated immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. No sink stoppers are present. Provide 3 sink stoppers for the proper wash-rinse-sanitize procedure. Management instructed to initiate immediate corrective action.

7/10/07

5-01.1 Food is not protected from contamination. Cover all food item in walk-in box and bain maries. Large open bags of ingredients must be stored inside of containers with lids. Management initiated immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed flying in prep areas at time of inspection. Management instructed to initiate immediate corrective action.

4/16/07

5-01.1 Food is not protected from contamination. At time of inspection observed uncovered food in refrigeration units, prep areas, (2) large open bags of ingredients, uncovered food stored in walk-in box under condensate dripping from fan and 3 compartment sink used for food prep at time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair drain line under hand sink in toilet room, leaking at time of inspection. Management instructed to initiate immediate corrective action.

11/17/05

No Critical Violations

9/2/05

7-01 (A) Fly infestation is present: flies observed througout kitchen and storage areas. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination: uncovered foods inside refrigeration units. Management instructed to initiate immediate corrective action.

Geiger's Fine Pastries *Retail Food: Prepared Food Take-Out*
6652 Frankford Av *Philadelphia, PA 19135*

Inspection Date

3/20/08

No Critical Violations

1/26/08

10-02.2 (B) Food equipment and utensils are improperly sanitized. The establishment do 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 estabishment is using a two basn sink . Management instructed to initiate immediate corrective action.
19-04 Food establishment personnel food safety certificate is expired. Owner's son states recently completed course and is waiting for certificate via mail.

12/4/06

No Critical Violations

Geiger's Fine Pastries *Retail Food: Prepared Food Take-Out*
6652 Frankford Av *Philadelphia, PA 19135*

Inspection Date

10/27/06

4-01.1 (A) Food/Food service article storage does not provide protection, observed cake boxes stored on floor next to walk-in refrigeration unit and cake boxes stored on dusty shelving in store front at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed along perimeters of basement, kitchen/prep area, under shelving and food equipment at time of inspection. Management instructed to initiate immediate corrective action.

Shop Rite #577 *Retail Food: Supermarket*
6725 Frankford Av *Philadelphia, PA 19135*

Inspection Date

6/13/08

5-04.1 (A) Displayed food is not protected from contamination. Sneeze guard protection is not provided for shrimp products at seafood area. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required for scales. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Numerous fruit flies were observed on walls and ceilings in deli and bakery prep areas Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Not all employees were observed washing hands before using single service gloves and some employees were not observed rewashing hands when changing single service gloves. Management instructed to initiate immediate corrective action.

4/8/08

5-04.1 (A) Displayed food is not protected from contamination. Sneeze guard protection is not provided for shrimp products at seafood area. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required for scales. Management instructed to initiate immediate corrective action.

11/20/07

No Critical Violations

8/23/07

No Critical Violations

5/15/07

2-01.4 Food is not properly labeled/packaged. Provide packaged on dates for deli meat labels. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present at produce area 3 bay sink. Provide at least a one inch gap between floor drain and sink drain line. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Butcher area male observed utilizing ground meat machine with one glove. When observed only using one glove he provided the glove without washing hands. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Food cert's held; obtain Phila. Food Safety Certificates call 215.685.7495 for application. Management instructed to initiate immediate corrective action.

11/2/05

No Critical Violations

Block Buster Video #42006 *Retail Food: General Convenience*
6801 Frankford Av *Philadelphia, PA 19135*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Block Buster Video #42006
6801 Frankford Av

Retail Food: General Convenience
Philadelphia, PA 19135

Inspection Date

12/7/07

No Critical Violations

8/28/06

No Critical Violations

Dollar Center
6801 Frankford Av

Retail Food: General Convenience
Philadelphia, PA 19135

Inspection Date

1/13/08

No Critical Violations

1/12/08

No Critical Violations

8/25/06

No Critical Violations

Steak and Hoagie Works of Mayfair
6801 Frankford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19135

Inspection Date

2/11/08

No Critical Violations

1/13/08

4-01.1 (A) Food/Food service article storage does not provide protection. Clean food equipments are not protected from splash contamination from the handsink, during time of inspection. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Food items is not protected from cross-contamination between raw and prepared foods in the food prep/small refrigerator, during time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Employee hands are not washed prior to wearing gloves, during time of inspection. Employee hands are not washed properly, missing hand soap and hand towel at the handwashing station near the front counter, during time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths are not stored in a properly labeled container with sanitizer solution, 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 person can not be present during all shift hours, will require other indiviuals to be certified. Owner has list of providers and application from the Dept. of Public Health. Management instructed to initiate immediate corrective action.

12/27/06

7-01 (L) Mouse infestation is present. Mouse feces observed on floor and shelving in rear storage area at time of inspection. Management instructed to initiate immediate corrective action.

10/27/06

7-01 (B) Fruit fly infestation is present, observed on walls in rear prep area at time of inspection. Management instructed to initiate immediate corrective action.

Captain's Choice
6900 Frankford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19135

Inspection Date

2/28/08

No Critical Violations

4/3/07

No Critical Violations

Cappy Cafe II
6901 Frankford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19135

Inspection Date

2/17/08

No Critical Violations

4/11/07

No Critical Violations

Stak's Cafe
6901 Frankford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19135

Inspection Date

10/31/06

No Critical Violations

Juliano's Deli
6903 Frankford Av

Retail Food: Grocery Market
Philadelphia, PA 19135

Inspection Date

4/17/08

No Critical Violations

1/18/08

2-01.1 (D) Defective food containers are present. Damaged canned food item is on the shelf in the walk-in refrigeration unit, during time of inspection. This can food item will need to be removed from use.
2-01.4 Food is not properly labeled/packaged. Pre-packaged rolls are not labeled on the shelves in the retail area, during time ofinspection.
7-01 (L) Mouse infestation is present. Dead mouse observed on the glue board under the shelves in the retail by the Manager and the Sanitarian, during time of inspection. Feces contaminated surfaces are observed on the floorin the retail and in the closet behind the front counter, during time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths are not stored in a properly labeled container with sanitize solution in the food prep area, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Improper order of operation in the 3-basin sink was explaned to the Sanitarian, during time of inspection. Management instructed to initiate immediate corrective action by implementing wash, rinse and sanitize in the 3-basin sink.
19-01.1 Food establishment personnel food safety certified individual is not present. No one is certified in the establishment, during time of inspection. Manager has list of providers and application from Dept. of Public Health.

12/27/06

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Juliano's Deli — *Retail Food: Grocery Market*
6903 Frankford Av — *Philadelphia, PA 19135*

Inspection Date

10/31/06

4-01.1 (A) Food/Food service article storage does not provide protection, observed bread tongs stored on top of bread containers without protective covering at time of inspection. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required. Sneeze guard needed at scale. Management instructed to initiate immediate corrective action.

Hess — *Retail Food: General Convenience*
7001 Frankford Av — *Philadelphia, PA 19135*

Inspection Date

1/9/08

No Critical Violations

8/28/06

No Critical Violations

Walgreens #7027 — *Retail Food: General Convenience*
7001 Frankford Av — *Philadelphia, PA 19135*

Inspection Date

2/4/08

No Critical Violations

1/9/08

7-01 (L) Mouse infestation is present. mice droppings are observed in the establishment, during time of inspection.
8-06.1.1 (C) Drain line is in need of repair. Condensation drain line is leaking in the walk-in freezer unit, during time of inspection.

8/28/06

No Critical Violations

First England Pizza — *Retail Food: Prepared Food Take-Out*
7014 Frankford Av — *Philadelphia, PA 19135*

Inspection Date

1/9/08

7-01 (L) Mouse infestation is present. Mice droppings are observed on the floor in the basement and in the rear storage area, during time of inspection. Management instructed to initiate immediate corrective action.
9-02.3 (A) Employee observed not following good hygienic personal practices. Soiled toilet paper in the trash can in the employee restroom in the basement, during time of inspection.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Food equipments are not properly washed, rinsed and sanitized in the 3-basin sink, during time of inspection. Sanitarian informed the establishment proper method of wash, rinsed and sanitized in the 3-basin. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Certified individual is not present in the establishment, during time of inspection. Manager has list of providers and application from City of Philadelphia.

12/26/06

No Critical Violations

First England Pizza *Retail Food: Prepared Food Take-Out*
7014 Frankford Av *Philadelphia, PA 19135*

Inspection Date

12/11/06

7-01 (L) Mouse infestation is present, fresh mouse feces observed in rear of basement at time of inspection. Management instructed to initiate immediate corrective action.

11/15/06

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard needed between 3 compartment sink and hand sink in kitchen. Management instructed to initiate immediate corrective action.

8/8/06

7-01 (D) Roach infestation is present: German roaches observed in the basement. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present: feces observed on floor perimeters in rear kitchen and basement areas. Management instructed to initiate immediate corrective action.

Joey M's Pub *Retail Food: Restaurant, Eat-in*
7018 Frankford Av *Philadelphia, PA 19135*

Inspection Date

5/15/07

No Critical Violations

8/8/06

10-01.1 (B) An approved sink for manual washing and sanitization is not provided: a 2 unit sink and 1 hand sink used as a 3 compartment sink in the kitchen. Management instructed to initiate immediate corrective action.

Golden Wok *Retail Food: Restaurant, Eat-in*
7022 Frankford Av *Philadelphia, PA 19135*

Inspection Date

3/19/08

7-01 (L) Mouse infestation is present. Mouse droppings observed under the cooking equiment and on the rear food storage shelves. Eliminate mouse infestation. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. No sink stoppers are present. Provide 3 sink stoppers for the proper wash-rinse-sanitize procedure. Management instructed to initiate immediate corrective action.

11/26/07

5-01.1 Food is not protected from contamination. Due to mouse infestation.
7-01 (L) Mouse infestation is present. Mouse droppings noted on floor perimters in rear food storage and basement areas.

12/5/06

No Critical Violations

11/15/06

7-01 (L) Mouse infestation is present, observed fresh mouse feces on floor behind freezer chest, under stem table, deli prep unit and on shelving at time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner, not stored in sanitizing solution

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Olympic Restaurant
7024 Frankford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19135

Inspection Date

1/4/08

No Critical Violations

1/2/08

5-01.1 Food is not protected from contamination, garbage grinder in two compartment prep sink/garbage grinder sink.

8/8/06

No Critical Violations

Tom's Pub
7026 Frankford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 1913516(

Inspection Date

3/27/08

No Critical Violations

11/26/07

19-01.1 Food establishment personnel food safety certified individual is not present. None present.

5/15/07

No Critical Violations

Kilbane's Irish Pub
7048 Frankford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19135

Inspection Date

6/19/08

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. At glass washing sink behind bar only two bays were used to wash and sanitize the rinse bay must be set up in the middle. WASH--RINSE--SANITIZE. and then air dry. Management instructed to initiate immediate corrective action.

5/22/08

5-01.1 Food is not protected from contamination. A splash guard is needed between the two hand sinks. Repair or replace the splash guard between the hand sink and 3-basin sink. Management instructed to initiate immediate corrective action.

3/19/08

5-01.1 Food is not protected from contamination. A splash guard is needed between the two hand sinks. Repair or replace the splash guard between the hand sink and 3-basin sink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Attend an approved food safety class and obtain a City ofPhiladelphia Food Safety Certificate. List of providers and applicatin issued. Management instructed to initiate immediate corrective action.

6/5/07

19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain city food safety certificate.
3-02.1 Refrigeration system does not maintain proper temperatures. The refrigerator in the kitchen is not maintaining cold temp (reading at 57°). Manager instructed take immediate action.

4/4/07

19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain city food safety certificate.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Kilbane's Irish Pub *Retail Food: Restaurant, Eat-in*
7048 Frankford Av *Philadelphia, PA 19135*

Inspection Date

3/1/07

2-10.2 Ice is not protected from contamination. Provide separation between drink ice and cold plate. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain city certificate.

Convenient Food Mart *Retail Food: Prepared Food Take-Out*
7101 Frankford Av *Philadelphia, PA 19135*

Inspection Date

2/11/08

No Critical Violations

1/20/08

2-01.1 (D) Defective food containers are present. Dented canned food items on the retail shelves, during time of inspection. Dented canned products was removed from sale, during time of inspection.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. 64 oz. of HOOD Half & Half temperature is 56°; French Vanilla International temperature is 60°; CLOVER FARMS Whole Milk temperature is 59° and Amaretto temperature is 61° All listed food items was removed from use by the employees, during time of inspection.
5-03.2 (B) Hazardous chemicals are not properly used. The use of mice bait does not prevent contaminatin of foods and/or food contact surfaces on the shelves in the retail area, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the shelves in the cabinets, during time of inspection.
9-02.1 Employee hands are not washed prior to food handling activities. Employee hands are not washed properly prior to cooking bacon. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths are not stored in a properly labeled container with sanitizer solution. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Employee explained the improper order of operation for wash, rinse and sanitize in the 3-basin sink, during time of inspection. No sink stoppers are provided in the 3-basin sink. Management instructed to initiate immediate corrective action.

11/20/06

No Critical Violations

Panda Chinese Restaurant *Retail Food: Restaurant, Eat-in*
7105 Frankford Av *Philadelphia, PA 19135*

Inspection Date

1/30/07

No Critical Violations

Wings To Go *Retail Food: Restaurant, Eat-in*
7109 Frankford Av *Philadelphia, PA 19135*

Inspection Date

7/15/08

No Critical Violations

Wings To Go
7109 Frankford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19135

Inspection Date

7/3/08

8-01.2 (C) Hot water is not provided -- Gas service not provided. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized -- No sanitizer present. Management instructed to initiate immediate corrective action.

3/19/08

No Critical Violations

1/13/08

4-03.4 Food is stored beneath unprotected sewer lines or dripping water lines. Condensation from pipe in walk-in refrigerator observed leaking on top of cases of raw chicken. Management initiated immediate corrective action.
5-01.1 Food is not protected from contamination. Cooked chicken observed stored open in walk-in refrigeration unit. Burned grease observed in use in fryers. Management initiated immediate corrective action. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces were observed along wall next to reach-in freezer and in utility closet. Management instructed to initiate immediate corrective action. ELIMINATE MOUSE INFESTATION AT ONCE.

11/20/06

No Critical Violations

Mayfair Express Lube
7114 Frankford Av

Retail Food: Vending Machine
Philadelphia, PA 19124

Inspection Date

8/2/07

No Critical Violations

Pizza City
7129 Frankford Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19135

Inspection Date

Pizza City *Retail Food: Prepared Food Take-Out*
7129 Frankford Av *Philadelphia, PA 19135*

Inspection Date

5/16/07

2-01.1 (D) Defective food containers are present. Damaged can of tomatos on the shelves in the food prep area, during time of inspection. Damaged can of tomato or any other canned food items will need to be removed from use.
2-10.2 Ice is not protected from contamination. Can of soda and bottle of water is stored in drink ice in the ice bin at the soda dispenser, during time of inspection. Drink ice will need to be removed from use and replaced with fresh clean ice, as soon as possible.
4-01.1 (A) Food/Food service article storage does not provide protection. Food items on the shelves are not protected from mice contamination in the basement and in the food prep area, during time of inspection. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Containers of seasonings is not protected from contamination from mice under the prep table, during time of inspection. Food items in the pizza prep/refrigerator unit is not covered, during time of inspection. Ice scoop is stored on top of dirty ice machine in the basement, during time of inspection.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the floor under and/or behind the food equipments in the establishment, on the shelves in the food prep area and under the front counter area, during time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Employees hands are not washed properly with soap at the 3-basin sink.
10-02.1 Food equipment needs cleaning. Tray shelves under the wooden prep table has grease build-up and is unsanitary. Prep table/refrigerator unit has grease build-up and is not clean inthe pizza prep area, during time of inspection. 2-Door refrigeration unit next to the large floor mixer is not clean. Metal support table under the grill unit has old food and grease build-up, during time of inspection. Fryer and tables around the cooking equipments has grease build-up, during time of inspection. Mice droppings on shelves in the basement and under the front counter area, during time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. Certified individual is not present, during time of inspection, manager has list of providers and application from Dept. of Public Health. Management instructed to initiate immediate corrective action.

Dollar King *Retail Food: General Convenience*
7130 Frankford Av *Philadelphia, PA 19135*

Inspection Date

1/24/08

No Critical Violations

1/15/08

2-01.1 (B) Adulterated or unwholesome food is present. Chocolate cake is damaged in the refrigeration unit, during time of inspection. Product was removed from sale by the Sanitarian.
2-01.4 Food is not properly labeled/packaged. Chocolate caked is not labeled in the reach-in refrigeration unit, during time of inspection.
8-01.2 (C) Hot water is not provided. No running water in the empoyee restroom, during time of inspection. Management instructed to initiate immediate corrective action.

8/28/06

No Critical Violations

Capriotti Brothers Fruits *Retail Food: Grocery Market*
7132 Frankford Av *Philadelphia, PA 19135*

Inspection Date

Capriotti Brothers Fruits *Retail Food: Grocery Market*
7132 Frankford Av *Philadelphia, PA 19135*

Inspection Date

4/15/08

No Critical Violations

4/3/07

No Critical Violations

Phillies Restaurant *Retail Food: Restaurant, Eat-in*
7140 Frankford Av *Philadelphia, PA 19135*

Inspection Date

4/14/07

No Critical Violations

Gino's Italian Bakery *Retail Food: Grocery Market*
7142 Frankford Av *Philadelphia, PA 19135*

Inspection Date

7/7/08

7-01 (A) Fly infestation is present. Several flies were observed in flight in the baking prep area. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Several live roaches were observed on floor near dough mixer. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Obtain a City of Philadelphia Fod Safety Certificate. Application issued. Management instructed to initiate immediate corrective action.

4/21/08

19-01.1 Food establishment personnel food safety certified individual is not present. Obtain a City of Philadelphia Fod Safety Certificate. Application issued. Management instructed to initiate immediate corrective action.

2/5/08

7-01 (L) Mouse infestation is present. Fresh mice droppings observed in prep areas and utility room 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. Management instructed to initiate immediate corrective action.

1/30/07

No Critical Violations

Rylei Restaurant *Retail Food: Restaurant, Eat-in*
7144 Frankford Av *Philadelphia, PA 19135*

Inspection Date

4/4/07

No Critical Violations

Stan's Health Food *Retail Food: Grocery Market*
7161 Frankford Av *Philadelphia, PA 19135*

Inspection Date

9/4/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Stan's Health Food — *Retail Food: Grocery Market*
7161 Frankford Av — *Philadelphia, PA 19135*

Inspection Date

4/14/07

No Critical Violations

Hunan Star — *Retail Food: Restaurant, Eat-in*
7203 Frankford Av — *Philadelphia, PA 19135*

Inspection Date

4/23/07

No Critical Violations

3/20/07

5-01.1 Food is not protected from contamination. Observed open bags and boxes of ingredients stored in areas with accumulation mouse feces around and uncovered food inside refrigeration units at time of inspection. 3 compartment sink used for food clean, food storage and hand washing. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on floors under all food equipment and on shelving in kitchen, under/on shelving in storage room and on toilet room floor in kitchen rear at time of inspection. Management instructed to initiate immediate corrective action.
8-01.2 (B) Cold water is not provided. At hand and prep sinks in kitchen at time of inspection. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided. At hand and prep sinks at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Mus obtain city certificate.

The COG Tavern — *Retail Food: Restaurant, Eat-in*
7217 Frankford Av — *Philadelphia, PA 19135*

Inspection Date

5/9/07

2-10.2 Ice is not protected from contamination. No separation between drink ice and cold plates behind bar and scoop stored in drink ice without handle-up at time of inspection. Drink ice must be on side of separation with drain. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Fruit flies observed on walls in men's toilet room at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain city certificate. Information provided to person-in-charge. Management instructed to initiate immediate corrective action.

4/3/07

2-10.2 Ice is not protected from contamination. No separation between drink ice and cold plates behind bar at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain city certificate. Management instructed to initiate immediate corrective action.

Frusco Steaks — *Retail Food: Restaurant, Eat-in*
7220 Frankford Av — *Philadelphia, PA 19135*

Inspection Date

4/3/08

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Frusco Steaks — *Retail Food: Restaurant, Eat-in*
7220 Frankford Av — *Philadelphia, PA 19135*

Inspection Date

12/18/07

5-01.1 Food is not protected from contamination. Uncovered food observed in refrigerator at front prep area. Management initiated immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present. Serv Safe certificate present during time of inspection.

3/27/07

19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain city certificate.

Jim's Soft Pretzel Bakery — *Retail Food: Prepared Food Take-Out*
7221 Frankford Av — *Philadelphia, PA 19135*

Inspection Date

7/18/07

No Critical Violations

7/11/07

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

Reale's Restaurant/ Sports Bar — *Retail Food: Restaurant, Eat-in*
7225 Frankford Av — *Philadelphia, PA 19135*

Inspection Date

4/17/07

2-10.2 Ice is not protected from contamination. No separation provided between cold plate ice and drink ice at bar. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. At time of inspection interior of bain marie leaking with food stored inside. Inside bottom covered with water. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. Application provided.

Reale's Sports Bar & Grille — *Retail Food: Restaurant, Eat-in*
7225 Frankford Av — *Philadelphia, PA 19135*

Inspection Date

3/19/08

No Critical Violations

Wellington Hall, Inc — *Retail Food: Restaurant, Eat-in*
7225 Frank ford Av — *Philadelphia, PA 19135*

Inspection Date

3/27/07

No Critical Violations

Harrington's — *Retail Food: Restaurant, Eat-in*
7226 Frankford Av — *Philadelphia, PA 19135101*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Harrington's
7226 Frankford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19135101

Inspection Date

4/16/08

No Critical Violations

1/24/08

2-10.2 Ice is not protected from contamination. Insanitary beverage cold plate stored in drink ice in the ice bins at the bar, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Improper order of operation was taken place at the bar during time of inspection. Management initiated immediate corrective action after the Sanitarian informed the employee for the problem.
19-01.1 Food establishment personnel food safety certified individual is not present. Owner has informed the Sanitarian that there will be severals individuals that will attend the food saftey certificatin course this weekend. Management instructed to initiate immediate corrective action, owner has application from the Dept. of Public Health, during time of inspection.

1/30/07

2-10.2 Ice is not protected from contamination: soda lines and plate not separated from serving ice.
7-01 (L) Mouse infestation is present: mouse droppings observed in kitchen behind equipment.

Frankford Pizza
7230 Frankford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19135

Inspection Date

2/19/08

No Critical Violations

2/5/08

No Critical Violations

1/2/08

3-02.1 Refrigeration system does not maintain proper temperatures. Temperature for rear refrigerator observed at 52° F during time of inspection. Refrigerator was observed unplugged. Management initiated corrective action by plugging refrigerator back in and discarding food inside the refrigerator. Temperature was check again and was observed at 43° F.
4-01.1 (A) Food/Food service article storage does not provide protection. A permanent splash guard is needed between 3 compartment sink and food prep sink. At time of inspection no splash guard was present. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Uncovered food items were observed inside reach in refrigerator and freezer units. Management initiated immediate corrective action.

12/14/07

7-01 (L) Mouse infestation is present. Mouse droppings were observed on the shelf below the grill and on the floor behind cooking equipment.
4-01.1 (A) Food/Food service article storage does not provide protection. A permanent splash guard is needed between 3 compartment sink and food prep sink. At time of inspection, a cutting board was placed between the sinks. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Uncovered food items were observed inside the walk-in refrigerator (chicken, cheese, peeled onions). Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. The certificate was posted, but certified individual was not present at the inspection.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Frankford Pizza *Retail Food: Restaurant, Eat-in*
7230 Frankford Av *Philadelphia, PA 19135*

Inspection Date

12/10/07

4-01.1 (A) Food/Food service article storage does not provide protection. Interior leaking in walk-in box leaking onto items stored underneath. Splash guard needed between 3 compartment sink and food prep sink. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. At time of inspection interior drain line of walk-in box observed leaking directly onto food items stored on shelf underneath. Properly cover all uncovered food items in walk-in box and pizza prep unit. Uncovered butter stored on prep table next to wiping cloth solution. No hand washing observed by employee at time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair drain line on interior of walk-in box, leaking at time of inspection. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. No hand washing observed by male employee preping dough before putting on gloves at time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Some obseved not stored in sanitizing solution and other stored in solution sitting in containers on prep tables. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Owner unable to demonstrate proper technique and case of raw chicken stored on top of middle compartment at time of inspection. 3 compartment sink is to be set-up for the washing, rinsing and sanitizing of multi-use utensil only. Provide stoppers for sink, discontinue the use of aluminum foil. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Frankford Pizza *Retail Food: Restaurant, Eat-in*
7230 Frankford Av *Philadelphia, PA 19135*

Inspection Date

11/27/07

2-01.1 (B) Adulterated or unwholesome food is present. At time of inspection management was ordered to remove an open jar of jalapeno's, a box of lettuce and cabbage due to contamination from overhead leakage from drain line in walk-in. Management initiated immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. At time of inspection internal temp of pizza cheese 53° and pepperoni 55° stored in pizza prep unit at time of unit. Management was ordered to remove items from unit. Management initiated immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. At time of inspection interior temp of pizza prep unit 54° and non-NSF mini fridge 64°. Management was ordered to remove food items from unit. Management initiated immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard needed between 3 compartment sink and food prep sink. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. At time of inspection interior drain line of walk-in box observed leaking into a pan stored over top of containers of condiments and vegetables. No hand washing observed by employees at time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair drain line on interior of walk-in box, leaking at time of inspection.
9-02.2 (A) Employee hand wash frequency is inadequate. No hand washing observed by eomployees at time of inspection. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Sponge observed for use in 3 compartment sink at time of inspection.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Cutting board on and several multi-use utensils stored in sink at time of inspection. 3 compartment sink is to be set-up for the washing, rinsing and sanitizing of multi-use utensil only. Provide stopper for sink. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. Management instructed to initiate immediate corrective action.
10-04.0 Oversized equipment is not properly washed or sanitized. Clean large mixer and stand.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. Application provided. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Frankford Pizza *Retail Food: Restaurant, Eat-in*
7230 Frankford Av *Philadelphia, PA 19135*

Inspection Date

10/5/07

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard needed between 3 compartment sink and food prep sink. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. At time of inspection interior drain line of walk-in box observed leaking into a pan stored over top of containers of condiments and vegetables. No hand washing observed by employees at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Fruit flies observed landing on and flying around a container and bag of onion stored in rear of prep area at time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair drain line at hand sink in prep area, leaking at time of inspection.
9-02.2 (A) Employee hand wash frequency is inadequate. No hand washing observed by eomployees at time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution, sitting on food contact surfaces (prep tables) at time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Owner unable to demonstrate proper technique. Owner stated that 1 compartment is for soap and water, 2nd for rinse water and 3rd for drying. 3 compartment sink is to be set-up for the washing, rinsing and sanitizing of multi-use utensil. Provide stopper for sink. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. Application provided. Management instructed to initiate immediate corrective action.

4/3/07

9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution at time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. 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.

Frankford Pizza *Retail Food: Restaurant, Eat-in*
7230 Frankford Av *Philadelphia, PA 19135*

Inspection Date

3/27/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. At time of inspection temp of pizza cheese 57° and raw steaks 66° stored inside of non-working pizza prep unit. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Items stored inside non-working pizza prep unit at time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution at time of inspection. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. At time of inspection 2 large open bags of ingredients stored not to prevent contamination and chicken thawing out in 3 compartment sink. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Fruit flies observed flying around open bottles of hot sause and inside of pizza prep unit at time of inspection. Management instructed to initiate immediate corrective action.
8-01.2 (B) Cold water is not provided. At prep and hand sinks at time of inspection. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided. At prep and hand sinks at time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair drain line under hand sink in kitchen, leaking at time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. 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.
9-02.1 Employee hands are not washed prior to food handling activities. Observed male employee put on gloves to conduct food prep, but did not wash hands prior to putting gloves on. Management instructed to initiate immediate corrective action.

10/21/05

No Critical Violations

Rita's Water Ice *Retail Food: Prepared Food Take-Out*
7239 Frankford Av *Philadelphia, PA 19135*

Inspection Date

7/7/08

7-01 (A) Fly infestation is present. Several flies in flight and on wall observed in the service 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.
19-01.1 Food establishment personnel food safety certified individual is not present. Note: Two employees are signed up for a food safety course. Management instructed to initiate immediate corrective action.

5/23/08

19-01.1 Food establishment personnel food safety certified individual is not present. Note: Two employees are signed up for a food safety course. Management instructed to initiate immediate corrective action.

Rita's Water Ice — *Retail Food: Prepared Food Take-Out*
7239 Frankford Av — *Philadelphia, PA 19135*

Inspection Date

3/27/08

4-01.1 (A) Food/Food service article storage does not provide protection. Soft pretzels are not kept covered.
19-01.1 Food establishment personnel food safety certified individual is not present. Attend an approved food safety course and obtain a City of Philadelphia Food Safety Certificate. List of providers and application issued. Management instructed to initiate immediate corrective action.

8/6/07

9-04 (A) Sponges are used in an unapproved manner. Sponges observe at 3 basin sink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. ServSafe posted; obtain City cert. call 215.685.7495 for application. Management instructed to initiate immediate corrective action.

5/27/07

19-01.1 Food establishment personnel food safety certified individual is not present. ServSafe posted; obtain City cert. call 215.685.7495 for application. Management instructed to initiate immediate corrective action.

Shelly's Pharmacy — *Retail Food: General Convenience*
7244 Frankford Av — *Philadelphia, PA 19135*

Inspection Date

5/3/07

No Critical Violations

5/3/07

No Critical Violations

C & F Discount Store — *Retail Food: General Convenience*
7258 Frankford Av — *Philadelphia, PA 19135*

Inspection Date

4/15/08

No Critical Violations

1/21/08

No Critical Violations

9/5/06

No Critical Violations

Wawa — *Retail Food: Grocery Market*
7715 Frankford Av — *Philadelphia, PA 19124*

Inspection Date

5/19/08

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Wawa
7715 Frankford Av

Retail Food: Grocery Market
Philadelphia, PA 19124

Inspection Date

12/7/07

7-01 (B) Fruit fly infestation is present. Fruit flies observed in rear prep area and in coffee prep area. 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 at coffee prep area. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Certified individual not present during time of inspection. Valid Serv Safe certificates observed. City Certificates not present for names on Serv-Safe certificates.

9/14/07

19-01.1 Food establishment personnel food safety certified individual is not present. None present.

3/10/06

5-01.1 Food is not protected from contamination. (Food is not protected from overhead leakage or condensation in walk-in freezer unit.) Management instructed to initiate immediate corrective action.

Villagio Pizza and Restaurant
9233 Frankford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

6/17/07

No Critical Violations

4/10/06

No Critical Violations

Angelo's Pizza House
3901 Frankford St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19124442

Inspection Date

2/12/08

19-01.1 Food establishment personnel food safety certified individual is not present. Expired City Food Safety Certificate provided.

1/12/08

19-01.1 Food establishment personnel food safety certified individual is not present. Expired City Food Safety Certificate provided.

4/7/07

19-01.1 Food establishment personnel food safety certified individual is not present. Expired City Food Safety Certificate provided.

2/7/06

No Critical Violations

The Salvation Army
4344 Frankford St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

2/5/08

7-01 (L) Mouse infestation is present. Mouse feces observed on floor perimeters of food pantry at time of inspection.

Sanchez Restaurant *Retail Food: Restaurant, Eat-in*
3261 N Front St *Philadelphia, PA 19134*

Inspection Date

8/22/06

No Critical Violations

8/14/06

7-01 (L) Mouse infestation is present - numerous mouse droppings observed in storage room at back area.

7/19/06

No Critical Violations

7/12/06

7-01 (L) Mouse infestation is present - numerous mouse droppings observed in basement floor and back room.
Management instructed to initiate immediate corrective action.

6/15/06

4-01.1 (A) Food/Food service article storage does not provide protection.
- provide sneeze guard for steam table and customer area also provide partition for utensils sink in kitchen exposed to customer area
- no splash guard provided as required to prevent splashing from hand wash sink adjacent utensils sink also for hand wash sink and food storage table
Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present - numerous mouse droppings observed in basement floor.
Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized.
- plastic containers, food storage trays.kitchen utensils, dinnerware.
- no sink stoppers and sanitizer observed for utensils sink
Management instructed to initiate immediate corrective action.

Delilah's Day Care *Institution: Child, Family Day Care Homes*
5901 Frontenac St *Philadelphia, PA 19149*

Inspection Date

9/18/07

No Critical Violations

9/19/06

No Critical Violations

9/19/05

No Critical Violations

Grillo's Pizza II *Retail Food: Prepared Food Take-Out*
3100 G St *Philadelphia, PA 19134*

Inspection Date

6/7/07

No Critical Violations

China House *Retail Food: Prepared Food Take-Out*
3102 G St *Philadelphia, PA 19134*

Inspection Date

4/10/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

China House — *Retail Food: Prepared Food Take-Out*
3102 G St — *Philadelphia, PA 19134*

Inspection Date

11/4/05

7-01 (L) Mouse infestation is present: feces observed on floor perimeters of kitchen areas. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner: used rags not stored in sanitizing solution.

Laberinto De Pasion — *Retail Food: Restaurant, Eat-in*
3166 G St — *Philadelphia, PA 19134*

Inspection Date

6/13/08

No Critical Violations

4/3/08

8-06.2.2 Grindable food waste is not disposed of properly. Currently food waste and other trash is picked up by City Sanitation Dept. Must provide dumpster with private licensed company to pick-up trash more than once a week. Management instructed to initiate immediate corrective action.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided at bar. Establishment currently has a limited sale of alcoholic beverages-only bottled beer. Beverages that require the use of glassware must be washed, rinsed, are sanitized in a three compartment sink.- use nearby kitchen three compartment sink for this process.
19-01.1 Food establishment personnel food safety certified individual is not present at time of inspection.

8/17/07

7-01 (A) Fly infestation is present. Flies observed flying and landing in kitchen, front prep area and in customer area at time of inspectin. Flies observed flying around trash and grease cans in rear yard.
7-01 (D) Roach infestation is present. Live adults and nymph observed crawling in and out of improperly sealed wall/floor junctures in kitchen at time of inspection. Roach observed laying an egg under hand sink in men's toilet. Dead roaches observed on floor in kitchen and on glue trap under refrigeration unit at time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. 3 compartment sink is to be filed-up for washing 1st compartment, rinsing 2nd compartment and sanitizing 3rd compartment. Owner and female employee unable to demonstrate properly.
12-01.5.B (5) Hot water at hand washing sink is not provided at hand sink in men's toilet room at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Owner has valid course certificate. Must obtain City of Phila. certificate.

6/7/07

7-01 (L) Mouse infestation is present. Mouse feces observed on floor perimeters throughout establishment. Management instructed to initiate immediate corrective action.
12-02.2 (A) Hand washing sink is not readily available for use. Spout not provided on kitchen hand sink; preventing use of cold/hot water. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Call 215.685.7405 for provider list. Management instructed to initiate immediate corrective action.

Sheridan Annex — *Institution: School, Public*
3300 G St — *Philadelphia, PA 19134*

Inspection Date

5/1/08

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Sheridan Annex *Institution: School, Public*
3300 G St *Philadelphia, PA 19134*

Inspection Date

12/7/07
No Critical Violations

5/1/07
No Critical Violations

10/26/06
No Critical Violations

5/12/06
No Critical Violations

4/17/06
No Critical Violations

Distribuidora de Cigarrillo Victor. *Retail Food: Grocery Market*
3401 G St *Philadelphia, PA 19134*

Inspection Date

7/16/08
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit ; deli refrigerator recorded 52F. Management instructed to initiate immediate corrective action.

Joe Grocery *Retail Food: Grocery Market*
3401 G St *Philadelphia, PA 19134*

Inspection Date

4/4/08
No Critical Violations

3/25/08
8-01.2 (C) Hot water is not provided -- Hot water is not provided throughout. *Gas service is not turned on at this establishment. Management instructed to initiate immediate corrective action.
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. *Owner is currently enrolled.

1/25/08
19-01.1 Food establishment personnel food safety certified individual is not present. None present.

Luciano Grocery *Retail Food: Grocery Market*
3401 G St *Philadelphia, PA 19134*

Inspection Date

5/2/06
No Critical Violations

4/17/06
No Critical Violations

Luciano Grocery *Retail Food: Grocery Market*
3401 G St *Philadelphia, PA 19134*

Inspection Date

3/24/06

8-01.2 (C) Hot water is not provided: no gas service for the hot water heater (the building owner has shut off the gas service). Food handling practice immediately discontinued until hot water is provided. Sales of deli items, coffee, and sandwiche/hoagie preparation is prohibited.
12-01.5.B (5) Hot water at hand washing sinks are not provided: no gas service provided for the proper operation of the hot water heater.
7-01 (L) Mouse infestation is present: feces observed under sink in toilet room, on basement shelves, and floor perimeters. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair: hand sink.

Marisol Grocery *Retail Food: Grocery Market*
3401 G St *Philadelphia, PA 19134*

Inspection Date

9/21/07

7-01 (D) Roach infestation is present. At time of inspection live nymphs observed crawling in and around hand sink in prep area. Live adult roaches observed crawling in door gaskets of and on wall behind reach-in beverage refrigeration unit in customer area at time of inspection. Roaches observed by sanitarian and owner's daughter. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on/under retail shelving and on beverage shelving in basement at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

5/21/07

7-01 (L) Mouse infestation is present. Mouse feces observed on/under retail shelving and on beverage shelving in basement at time of inspection. Management instructed to initiate immediate corrective action.

4/10/07

7-01 (L) Mouse infestation is present. Mouse feces observed on/under retail shelving and on beverage shelving in basement at time of inspection. Management instructed to initiate immediate corrective action.

Ramon Grocery *Retail Food: Grocery Market*
3401 G St *Philadelphia, PA 19134*

Inspection Date

12/12/06

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit, temperature inside deli case at time of inspection 49°.
7-01 (L) Mouse infestation is present. Mouse feces observed on food display shelving, on/under beverage shelving in basement at time of inspection.
Management instructed to initiate immediate corrective action.

6/30/06

No Critical Violations

Ricardo Grocery *Retail Food: Grocery Market*
3401 G St *Philadelphia, PA 19134*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Ricardo Grocery — *Retail Food: Grocery Market*
3401 G St — *Philadelphia, PA 19134*

Inspection Date

12/12/05

8-01.2 (C) Hot water is not provided: the gas service for the hot water heater has been shut off (the building owner has shut of the gas service). Food handling practice immediately discontinued until hot water is provided. Sales of deli items and sandwiche/hoagie preparation is prohibited.
12-01.5.B (5) Hot water at hand washing sinks are not provided: no gas provided for the proper operation of the hot water heater.

Pier One Bar — *Retail Food: Restaurant, Eat-in*
3501 G St — *Philadelphia, PA 19134*

Inspection Date

5/10/07

2-10.2 Ice is not protected from contamination. Separation is needed between cold plate and drink ice at bar. No items are to be stored in ice. Drain must be on side of separation with drink ice. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed under/on food equipment and shelving at bar and on floor perimeters of basement at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Information provided to person-in-charge.

El Panilon Restaurant/Bar — *Retail Food: Restaurant, Eat-in*
3940 G St — *Philadelphia, PA 19134*

Inspection Date

11/22/06

No Critical Violations

CVS Pharmacy #2074 — *Retail Food: General Convenience*
4133 G St — *Philadelphia, PA 19124*

Inspection Date

1/30/08

No Critical Violations

1/18/08

2-01.1 (D) Defective food containers are present. Dented and swollen foods cans observed on retail shelf.
12-01.5.B (5) Hot water at hand washing sink is not provided. Hot water not present for hand washing sink in women's bathroom.

8/9/06

No Critical Violations

11/22/05

No Critical Violations

Luk Oil — *Retail Food: Prepared Food Take-Out*
4200 G St — *Philadelphia, PA 19124*

Inspection Date

5/27/08

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

Luk Oil — *Retail Food: Prepared Food Take-Out*
4200 G St — *Philadelphia, PA 19124*

Inspection Date

4/10/08

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

1/23/08

5-01.1 Food is not protected from contamination. Cooling/heating unit line observed draining into 3 basin sink at time of inspection.
7-01 (L) Mouse infestation is present. At time of inspection mouse feces were observed on floor under retail shelving.
8-01.2 (C) Hot water is not provided at 3 basin sink at time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present.

4/3/06

No Critical Violations

11/22/05

No Critical Violations

Debbies Deli — *Retail Food: Prepared Food Take-Out*
4400 Garden St — *Philadelphia, PA 19137*

Inspection Date

5/15/07

No Critical Violations

Tony Famous Foods # 200 — *Retail Food: Mobile Food Vendor*
4734 Garden St — *Philadelphia, PA 19137*

Inspection Date

3/31/08

No Critical Violations

Shenanigans Saloon — *Retail Food: Restaurant, Eat-in*
3133 Gaul St — *Philadelphia, PA 19134*

Inspection Date

4/29/08

2-10.2 Ice is not protected from contamination. The cold plate is stored in drink ice. Use separate container for drink ice. Ice scoops are stored under utility lines in basement on top of ice machine. Thoroughly sanitize before future use and store in protected/covered containers.
19-01.1 Food establishment personnel food safety certified individual is not present. Attend an approved food safety course and obtain a City of Philadelphia Food Safety Certificate. Management instructed to initiate immediate corrective action.

4/2/08

19-01.1 Food establishment personnel food safety certified individual is not present. Attend an approved food safety course and obtain a City of Philadelphia Food Safety Certificate. Providers list and application issued. Management instructed to initiate immediate corrective action.

1/24/08

19-01.1 Food establishment personnel food safety certified individual is not present.
11-01.2 (A) Food equipment is defective: Rusty panel noted on side of basement pice machine.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Cass & Harry's Luncheonette — *Retail Food: Restaurant, Eat-in*
3294 Gaul St — *Philadelphia, PA 19134*

Inspection Date

4/1/08

19-01.1 Food establishment personnel food safety certified individual is not present. Sanitarian was informed by owner that he plans to sell business therefore refusing to take food safety course.
12-02.1 (B) Required hand washing sink is not provided at service food prep area. Management instructed to initiate immediate corrective action.

1/14/08

19-01.1 Food establishment personnel food safety certified individual is not present.
12-02.1 (B) Required hand washing sink is not provided at service food prep area. Management instructed to initiate immediate corrective action.

5/3/07

12-02.1 (B) Required hand washing sink is not provided at service food prep area. Management instructed to initiate immediate corrective action.

Barb's Water Ice Cart — *Retail Food: Mobile Food Vendor*
3501 Gaul St — *Philadelphia, PA 19134*

Inspection Date

7/23/07

5-01.1 Food is not protected from contamination, provide umbrella for over head protection.

Keenan's Market — *Retail Food: Prepared Food Take-Out*
6267 Gillespie St — *Philadelphia, PA 19135*

Inspection Date

3/24/08

No Critical Violations

7/27/07

9-02.1 Employee hands are not washed prior to food handling activities.I observed employee using the cash register and making hogies without washing hands. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths need obestored in a sanitzing bucket. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated.3 bay sink is not setup for proper sanitizing and washing. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner (for cleaning and wiping).
7-01 (L) Mouse infestation is present. I observed mouse droppings on bottom shelf in front of deli prep area. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. I observed consumer reaching into bread bin with bare hands.
6-01.3 Food utensils and contact surfaces are not cleaned and sanitized before each change in food processing. Management instructed to initiate immediate corrective action.
11-03.0 Equipment design does not preclude food contamination. All sinks (bathroom ,dishroom area nee to be seale to the wall. Management instructed to initiate immediate corrective action.

4/4/07

No Critical Violations

Federation Day Care — *Institution: Child, Family Day Care Homes*
7111 Gillespie St — *Philadelphia, PA 19135*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Federation Day Care
7111 Gillespie St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19135

Inspection Date

6/11/07

No Critical Violations

5/4/06

No Critical Violations

Lil' Shining Stars
3880 Glendale St

Institution: Child, Group Day Care Homes
Philadelphia, PA 19124

Inspection Date

4/14/08

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

8-06.1.1 (A) Liquid waste is not disposed of properly ; waster water from damaged drain line leaking no the bottom shelf of storage cabinet int the kitchen.

8-06.1.1 (C) Drain line is in need of repair ; damaged kitchen hand sink drain line .

1/8/08

19-01.1 Food establishment personnel food safety certified individual is not present. Sanitarian will mail provide list to owner.

11/14/06

No Critical Violations

5/2/06

No Critical Violations

3883 Good Taste LLC
3883 Glendale St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19124

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

3883 Good Taste LLC *Retail Food: Prepared Food Take-Out*
3883 Glendale St *Philadelphia, PA 19124*

Inspection Date

9/17/07

5-01.1 Food is not protected from contamination. At time of inspection a large accumulation of flies observed flying around and landing food contact surfaces, and food equipment in prep area. An uncovered container of flour, 1 large open bag of rice and 1 large open bag of bread crumbs observed stored on shelving in prep area with flies flying around them at time of inspection. No hand washing observed. Cover all food items inside bain marie unit. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. A large accumulation of flies observed flying around and landing on uncovered container of flour, large open bags of ingredients, food equipment and food contact surfaces (prep tables and cutting boards) in prep area at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces (fresh) observed on ingredient shelving, on beverage shelving, on shelving behind front counter, on floor perimeters under and behind food equipment and shelving throughout kitchen at time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. No hand washing observed at time of inspection.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution, sitting on prep tables at time of inspection.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. At time of inspection owner states that 3 compartment sink is used for washing (1st comp.), sanitizing (2nd comp.), and garbage in (3rd comp.) 3 compartment sink is for the washing, rinsing and sanitizing of multi-use utensils and food equipment only. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. Application provided to owner.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

3883 Good Taste LLC
3883 Glendale St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19124

Inspection Date

8/15/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. At time of inspecton interior temp of 2 door reach-in in prep area front 59°.
5-01.1 Food is not protected from contamination. At time of inspection a large accumulation of flies observed flying around and landing food contact surfaces and uncovered raw chicken, raw shrimp, cabbage, carrots and broccoli at time of inspection. 1 large open bag of rice and 1 large open bag of bread crumbs observed stored on shelving in prep area at time of inspection. No hand washing observed. Male employee preping shrimp in 3 compartment sink. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. A large accumulation of flies observed flying around and landing on uncovered food (raw chicken, raw shrimp, cabbage, carrots and broccoli), food contact surfaces (prep tables and cutting boards), food equipment and single service items at time of inspection. Female employee observed removing fly tape that was hanging in prep area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces (fresh) observed on floor perimeters of toilet room, on ingredient shelving, on beverage shelving, on stairwell leading to basement, on floor perimeters under food equipment and shelving throughout kitchen at time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. No hand whing observed at time of inspection.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution at time of inspection.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. At time of inspection male employee observed preping shrimp in 3 compartment sink. 3 compartment sink is for the washing, rinsing and sanitizing of multi-use utensils and food equipment only. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. Information provided to owner

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Good Taste & Juan
3883 Glendale St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19124

Inspection Date

4/9/08

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Good Taste & Juan
3883 Glendale St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19124

Inspection Date

2/21/08

2-01.1 (D) Defective food containers are present. Discard of rusted and swollen cans observed on shelving in basement at time of inspection.
5-01.1 Food is not protected from contamination. Cover all food items in refrigeration units. Properly store large bags of ingredients observed open at time of inspection in containers with labels and lids. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. At time of inspection mouse feces where observed on floor perimeters and shelving throughout kitchen. Feces observed along stairwell leading to basement and in toilet room. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. No hand washing observed at time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution observed sitting on food contact surfaces at time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Employees observed washing food equipment in 2 basin sink at time of inspection. 3 basin sink when in use is for washing, rinsing and sanitizing of food equipment. Discontinue food prep in 3 basin sink. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. No sanitizer present at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Waiting on course cert. Application for City of Phila cert. provided.

Rong House
3883 Glendale St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19124

Inspection Date

11/22/06

No Critical Violations

11/20/06

No Critical Violations

Knights of Armour
4138 Glendale St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19124

Inspection Date

3/25/08

No Critical Violations

3/25/08

9-04 (A) Sponges are used in an unapproved manner . Moist sponge use on food contact surfaces is prohibited. Sponge was discarded by owner while present.

12/13/07

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

8/2/06

No Critical Violations

7/12/05

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Beacon Center at Holy Innocents — *Institution: After School Program*
4215 Glendale St — *Philadelphia, PA 19124*

Inspection Date

1/10/08

10-01.1 (B) An approved sink for manual washing and sanitization is not provided. 3 compartment sink needed in kitchen.
19-01.1 Food establishment personnel food safety certified individual is not present.

12/10/07

7-01 (L) Mouse infestation is present. At time of inspection mouse feces were observed on floor perimeters and inside of cabinet in kitchen.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided. 3 compartment sink needed in kitchen.
19-01.1 Food establishment personnel food safety certified individual is not present.

CDA Hall — *Institution: After School Program*
4215 Glendale St — *Philadelphia, PA 19124*

Inspection Date

4/9/08

No Critical Violations

Nancy's Day Care — *Institution: Child, Family Day Care Homes*
3324 Glenview St — *Philadelphia, PA 19149*

Inspection Date

6/27/06

No Critical Violations

6/15/06

No Critical Violations

Aracena Grocery — *Retail Food: Grocery Market*
898 Granite St — *Philadelphia, PA 19124*

Inspection Date

12/31/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Aracena Grocery
898 Granite St

Retail Food: Grocery Market
Philadelphia, PA 19124

Inspection Date

11/26/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Food in the under counter refrigerator at 48°(sliced meats,platted food,and cheese). Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. not protected from splash contamination. Sodas stored in soda crates on the floor in patron area; dry storage area in the basement soda stored on crates Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Meat slicer dirty and have painted surfaces. 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.
7-01 (A) Fly infestation is present (flies noted in the back food prep area; fly squatter noted). Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present (dead roach found in the freezer unit). Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. The under counter unit is leaking fluid, The display case fliud drains into milk bottle, and beverage refrigerators drain on the basement floor. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Cloths must be stoed in sanitizer. Management instructed to initiate immediate corrective action.
10-02.4 Unapproved sanitizer is being used.The establishment des 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. A make shift unstable hand washing sink noted. Need a free standing approved sink. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated (Use three basin sink for storage. Sinks is not set up for wash ,rinse, and sanitizing. establishment s nt familiar with set-up. 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.

Granite Grocery
898 Granite St

Retail Food: Grocery Market
Philadelphia, PA 19124

Inspection Date

Granite Grocery *Retail Food: Grocery Market*
898 Granite St *Philadelphia, PA 19124*

Inspection Date

11/26/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Food in the under counter refrigerator at 48°(sliced meats,platted food,and cheese). Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. not protected from splash contamination. Sodas stored in soda crates on the floor in patron area; dry storage area in the basement soda stored on crates Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Meat slicer dirty and have painted surfaces. 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.
7-01 (A) Fly infestation is present (flies noted in the back food prep area; fly squatter noted). Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present (dead roach found in the freezer unit). Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. The under counter unit is leaking fluid, The display case fliud drains into milk bottle, and beverage refrigerators drain on the basement floor. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Cloths must be stoed in sanitizer. Management instructed to initiate immediate corrective action.
10-02.4 Unapproved sanitizer is being used.The establishment des 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. A make shift unstable hand washing sink noted. Need a free standing approved sink. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated (Use three basin sink for storage. Sinks is not set up for wash ,rinse, and sanitizing. establishment s nt familiar with set-up. 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.

Sharon Variety and Beauty Supply *Retail Food: General Convenience*
899 Granite St *Philadelphia, PA 19124*

Inspection Date

4/24/07

No Critical Violations

Peterson, Ebony *Institution: Child, Family Day Care Homes*
2038 Granite St *Philadelphia, PA 19124*

Inspection Date

6/12/06

No Critical Violations

Joyce Vargas Family Day Care *Institution: Child, Family Day Care Homes*
2094 Granite St *Philadelphia, PA 19124*

Inspection Date

6/2/06

7-01 (D) Roach infestation is present: German roaches observed throughout. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Marshall School — *Institution: School, Public*
4500 Griscom St — *Philadelphia, PA 19124*

Inspection Date

3/24/08
No Critical Violations

12/7/07
5-04.2 (A) Approved sneeze guards are not provided as required, at front counter, as directed.
5-01.1 Food is not protected from contamination, pear at counter.

4/19/07
No Critical Violations

5/12/06
No Critical Violations

1/23/06
No Critical Violations

Marshall School Get Set — *Institution: Child, Child Care Centers*
4500 Griscom St — *Philadelphia, PA 19124*

Inspection Date

1/23/06
No Critical Violations

Kim Vanderburg Family Day Care — *Institution: Child, Family Day Care Homes*
3310 H St — *Philadelphia, PA 19134*

Inspection Date

8/9/07
No Critical Violations

8/2/06
No Critical Violations

7/29/05
No Critical Violations

Capri Grocery — *Retail Food: Grocery Market*
3334 H St — *Philadelphia, PA 19134*

Inspection Date

3/21/07
No Critical Violations

Reyes Corporation — *Retail Food: Grocery Market*
3334 H St — *Philadelphia, PA 19134*

Inspection Date

9/10/07
No Critical Violations

Billy Doc's Sandwich Shop — *Retail Food: Restaurant, Eat-in*
4056 H St — *Philadelphia, PA 19124*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Billy Doc's Sandwich Shop — *Retail Food: Restaurant, Eat-in*
4056 H St — *Philadelphia, PA 19124*

Inspection Date

4/2/07

No Critical Violations

7-11 Store — *Retail Food: Grocery Market*
5231 Harbison Av — *Philadelphia, PA 19124*

Inspection Date

9/13/07

7-01 (A) Fly infestation is present. Several domestic type flies still noted in customer food serving and rear storage areas.
19-01.1 Food establishment personnel food safety certified individual is not present. None still provided.

9/13/07

7-01 (A) Fly infestation is present. Several domestic type flies still noted in customer food serving and rear storage areas.
19-01.1 Food establishment personnel food safety certified individual is not present. None still provided.

8/15/07

7-01 (A) Fly infestation is present. Flies noted in front customer food serving rear/rear storage area.
19-01.1 Food establishment personnel food safety certified individual is not present.

1/3/07

No Critical Violations

9/17/06

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Bagels with cream cheese at ambient air temp. (65° F). Employee moved items to refrigerator. Management initiated immediate corrective action.
8-01.2 (C) Hot water is not provided. Hot water measured at 95° F with metal stem thermometer. Maintain hot water at 110°-120° F.
Management instructed to initiate immediate corrective action.

Guzman Food Service #899 — *Retail Food: Mobile Food Vendor*
5515 Harbison Av — *Philadelphia, PA 19124152*

Inspection Date

4/30/07

No Critical Violations

4/24/06

No Critical Violations

The Dog Cart # 000531 — *Retail Food: Mobile Food Vendor*
5050 F St — *Philadelphia, PA 19124*

Inspection Date

4/4/06

No Critical Violations

Harbison Beverage — *Retail Food: General Convenience*
5745 Harbison Av — *Philadelphia, PA 19124*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Harbison Beverage — *Retail Food: General Convenience*
5745 Harbison Av — *Philadelphia, PA 19124*

Inspection Date

4/7/08

No Critical Violations

2/1/08

No Critical Violations

1/12/08

7-01 (L) Mouse infestation is present. Mice droppings on the shelves in retail area, during time of inspection. Management instructed to initiate immediate corrective action.

9/17/06

No Critical Violations

Philly's Beverage — *Wholesale: Warehouse*
5840 Harbison Av — *Philadelphia, PA 19135*

Inspection Date

1/12/08

No Critical Violations

6/9/06

No Critical Violations

Wawa Food Market #193 — *Retail Food: General Convenience*
6001 Harbison Av — *Philadelphia, PA 19135*

Inspection Date

3/31/08

19-01.1 Food establishment personnel food safety certified individual is not present. ServSafe cert's posted; obtain City cert's call 215.685,7498 for applications. Management instructed to initiate immediate corrective action.

1/12/08

9-02.3 (B) Employees are smoking in uapproved areas. Several cigarette butts are observed on the floor in the trash storage room, during time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Ms. Hickman is missing the certification from the Dept. of Public Health, manager has application. Management instructed to initiate immediate corrective action.

11/24/06

No Critical Violations

Westminster Mayfair Presbyterian Church — *Institution: Child, Child Care Centers*
6301 Harbison Av — *Philadelphia, PA 19149*

Inspection Date

5/14/08

19-01.1 Food establishment personnel food safety certified individual is not present. Serv Safe certificate observed at time of inspection. Must obtain City of Phila. cert.

1/14/08

19-01.1 Food establishment personnel food safety certified individual is not present. Serv Safe certificate observed at time of inspection. Must obtain City of Phila. cert.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Westminster Mayfair Presbyterian Church
6301 Harbison Av

Institution: Child, Child Care Centers
Philadelphia, PA 19149

Inspection Date

12/21/06

No Critical Violations

Kentucky Fried Chicken
6401 Harbison Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19149

Inspection Date

12/19/06

No Critical Violations

9/20/05

7-01 (A) Fly infestation is present: flies observed in dining and kitchen areas. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present: feces observed under service counter and on floor perimeters of rear storage areas. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair: hand sink drain. Management instructed to initiate immediate corrective action.

Kentucky Fried Chicken / Taco Bell
6401 Harbison Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19149

Inspection Date

5/1/08

No Critical Violations

4/30/08

5-01.1 Food is not protected from contamination. A splash guard is needed between the hand sink and garbage grinder sink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City food safety certificate is not available. Management instructed to initiate immediate corrective action.

Hess #38512
6417 Harbison Av

Retail Food: General Convenience
Philadelphia, PA 19149

Inspection Date

1/18/08

No Critical Violations

1/18/08

No Critical Violations

9/5/06

No Critical Violations

Cvs Pharmacy #0371
6501 Harbison Av

Retail Food: General Convenience
Philadelphia, PA 19149

Inspection Date

1/26/08

No Critical Violations

9/5/06

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Harrison Grocery — *Retail Food: Grocery Market*
1100 Harrison St — *Philadelphia, PA 19124*

Inspection Date

5/6/08

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized ; one sink stopper present.Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

2/1/08

4-01.1 (A) Food/Food service article storage does not provide protection. Install splash guards between 3 basin, food prep and hand sinks in food prep area. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. No soap at sink and items stored in sink at time of inspection.
9-04 (A) Sponges are used in an unapproved manner. Discontinue the use of sponges in food prep area.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Provide stoppers for 3 basin sink.
19-01.1 Food establishment personnel food safety certified individual is not present. Information provided.

9/7/06

No Critical Violations

8/29/06

5-04.2 (A) Approved sneeze guards are not provided as required. Sneeze guard needed at scale. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided, at sink in restroom. Management instructed to initiate immediate corrective action.

Smiley Day Care — *Institution: Child, Family Day Care Homes*
1120 Harrison St — *Philadelphia, PA 19124*

Inspection Date

1/8/07

No Critical Violations

1/18/06

No Critical Violations

Peggy Murray Family Day Care — *Institution: Child, Family Day Care Homes*
1208 Harrison St — *Philadelphia, PA 19124*

Inspection Date

8/20/07

No Critical Violations

6/15/06

No Critical Violations

BKG Holy child care — *Institution: Child, Family Day Care Homes*
1632 Harrison St — *Philadelphia, PA 19124*

Inspection Date

6/29/08

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

BKG Holy child care *Institution: Child, Family Day Care Homes*
1632 Harrison St *Philadelphia, PA 19124*

Inspection Date

6/18/08

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

Amar Grocery *Retail Food: Grocery Market*
1647 Harrison St *Philadelphia, PA 19124*

Inspection Date

6/29/08

10-02.3 Equipment used for cleaning/sanitizing is improperly operated ; in use as mop sink.
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 ; no sink stoppers and sanitizer present.

7/10/07

No Critical Violations

6/21/07

8-01.2 (C) Hot water is not provided: no hot water at hand wash sink. Management instructed to initiate immediate corrective action.

Friends & Family *Institution: Child, Group Day Care Homes*
1713 Harrison St *Philadelphia, PA 19124*

Inspection Date

1/9/08

No Critical Violations

10/4/07

8-01.2 (C) Hot water is not provided. At time of inspection no hot running water was present throughout. The gas was shut-off. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. No hot running water present during time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Due to lack of hot running water at sink in kitchen during time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. For information about course please contact 215-685-7495.
3280.66(a) Cleaning materials and other toxic materials are not stored in an original labeled container or in a container that specifies the content. Toxics are not stored away from food, food preparation areas and child care spaces. Cleaning materials and other toxic materials are not kept in an area or container that is locked or made inaccessible to children. Remove chemicals or lock cabinet under hand sink in children's toilet room.
3280.133(4) Medication is not stored in a locked area of the facility or in an area that is out of the reach of children. Observed on kitchen table during time of inspection. Children observed walking up and down steps unnoticed to lack of supervison. Owner's daughter was only one present at beginning of inspection.

7/20/06

No Critical Violations

5/9/06

No Critical Violations

Mack's Special care
1734 Harrison St

Institution: Child, Child Care Centers
Philadelphia, PA 19124

Inspection Date

12/22/06

No Critical Violations

Federation Day Care
1801 Harrison St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19124

Inspection Date

10/12/07

No Critical Violations

6/15/06

No Critical Violations

J & R Mini Market
1838 Harrison St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19124

Inspection Date

3/26/08

4-01.1 (A) Food/Food service article storage does not provide protection.
Proper sneeze guard not observed between the slicer machine and customer area also for the scale at the deli case.
Provide splashguard between the utensils sink and soda boxes.
Relocate the hand sink is stored next to the utensils sink or provide splashguard.
Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination ; open food products exposed to dust and rodents in the defective freezer , the door does not properly close. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

9/25/07

4-01.1 (A) Food/Food service article storage does not provide protection. Approximately 10 lbs of sliced carbage in a bucket noted directly sitting on floor of walk-in observed not covered at the timeof this inspection.
5-01.1 Food is not protected from contamination. Food noted not covered.
19-01.1 Food establishment personnel food safety certified individual is not present: an employee has registered for a food safety course.

1/18/06

No Critical Violations

1/10/06

8-06.1.1 (A) Liquid waste is not disposed of properly: management must obtain a used oil collection service/recycler. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair: water leaking from drain of 3 basin sink. Management instructed to initiate immediate corrective action.

12/14/05

8-06.1.1 (A) Liquid waste is not disposed of properly: management must obtain a used oil collection service/recycler. Management instructed to initiate immediate corrective action.

East Frankford Day Care Center
1923 Harrison St

Institution: Child, Child Care Centers
Philadelphia, PA 19124

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

East Frankford Day Care Center
1923 Harrison St

Institution: Child, Child Care Centers
Philadelphia, PA 19124

Inspection Date

3/4/08
No Critical Violations

2/20/08
19-01.3 Food establishment personnel food safety certificate is not posted, city certificate.

1/10/08
No Critical Violations

12/22/06
No Critical Violations

Reyes Grocery II
1854 E Hart Ln

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19134

Inspection Date

1/28/08
No Critical Violations

8/22/06
No Critical Violations

6/29/06
9-02.1 Employee hands are not washed prior to food handling activities: plumbing of hand sink has not been connected. Management instructed to initiate immediate corrective action.

Bo & Mo's Escape Lounge
4691 Hawthorne St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

1/15/08
No Critical Violations

1/15/08
No Critical Violations

11/14/07
No Critical Violations

11/14/07
No Critical Violations

11/7/07
No Critical Violations

11/7/07
No Critical Violations

9/4/07
No Critical Violations

6/27/07
No Critical Violations

5/23/07
No Critical Violations

Bo & Mo's Escape Lounge *Retail Food: Restaurant, Eat-in*
4691 Hawthorne St *Philadelphia, PA 19124*

Inspection Date

5/22/07

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard needed between hand sink and 3 compartment sink in kitchen. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed flying in establishment at time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair lines leaking in basement at time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. At time of inspection 3 compartment sink hot water was shut off due to defective hot water handle. 3 compartment should always have hot and cold running water and must be filled for washing, rinsing and sanitizing of multi-use utensils at all time. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. Information provided person interviewed. Management instructed to initiate immediate corrective action.

9/15/06

No Critical Violations

9/13/06

5-01.1 Food is not protected from contamination, ice scoop stored in ice machine. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present, observed throughtout establishment at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present, observed in restrooms at time of inspection. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided, throughout establishment at time of inspection. 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.

11/21/05

No Critical Violations

9/19/05

No Critical Violations

Mayfair Elementary School *Institution: School, Public*
7100 Hawthorne St *Philadelphia, PA 19149*

Inspection Date

3/27/08

No Critical Violations

11/8/07

8-01.2 (C) Hot water is not provided at sink in kitchen at time of inspection. Management instructed to initiate immediate corrective action.
171.7(c) Each lavatory on the premises having running water under pressure is not supplied with hot and cold water. Where the school premises do not have running water under pressure, the pupils are not supplied with water for handwashing purposes from a container in an approved sanitary manner. At time of inspection no hot running water was observed at hand sinks in girls and faculty toilet rooms on first floor.

3/27/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Mayfair Elementary School
7100 Hawthorne St

Institution: School, Public
Philadelphia, PA 19149

Inspection Date

10/24/06
No Critical Violations

5/18/06
No Critical Violations

1/25/06
No Critical Violations

Tender Moments Day Care &Learning Center
4641 Hedge St

Institution: Child, Group Day Care Homes
Philadelphia, PA 19124

Inspection Date

10/9/07
No Critical Violations

10/9/07
No Critical Violations

7/27/06
No Critical Violations

Tender Moments Day Care&Learning Center
4641 Hedge St

Institution: Child, Group Day Care Homes
Philadelphia, PA 19124

Inspection Date

7/21/05
No Critical Violations

Non Stop Pizza and Grille
6601 Hegerman St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19135

Inspection Date

Non Stop Pizza and Grille *Retail Food: Prepared Food Take-Out*
6601 Hegerman St *Philadelphia, PA 19135*

Inspection Date

1/23/08

2-01.4 Food is not properly labeled/packaged. Deserts are not labeled in the reach-in refrigeration unit in the retail area, during time of inspection. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Sausage temp. is 53° F; cheese temp. is 54° F and butter mix temp. is 66° F, ambient temperature in the food prep area is 75° F, during time of inspection. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Food items is not protected from cross-contamination between raw and prepared foods in the refrigeration units, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mice droppings are shelves in the food prep area and on the shelves in the basement area. Mice droppings are on the floor in the food prep area and in the basement. Management instructed to initiate immediate corrective action.
8-01.2 (B) Cold water is not provided. No running cold water at the hand sink in the food prep area, during time of inspection. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided. No running hot water at the handsink in the food prep area, during time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Employee hands are not washed prior to preping food during time of inspection. Management instructed to initiate immediate corrective action.
9-02.3 (B) Employees are smoking in uapproved areas. Cigarette butts are observed in the trash can in the employee restroom and on the floor in the basement, during time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths are not stored in a properly labeled container with sanitizer solution. Management instructed to initiate immediate corrective action.
11-01.2 (A) Food equipment is defective. Condensation drain line from the 3-door refrigeration unit is draining into a container. Faucet neck is not connected to the hand sink and the hand sink is not operating during time of inspection.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. No sink stoppers are provided in the 3-basin sink, 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 information is not posted, manager has list of providers and application from Dept. of Public Health.

1/26/06

No Critical Violations

11/30/05

7-01 (L) Mouse infestation is present.
8-06.1.1 (D) Soil line is in need of repair, open behind reachins.

10/24/05

7-01 (L) Mouse infestation is present.
7-01 (A) Fly infestation is present.
4-01.1 (A) Food/Food service article storage does not provide protection, splash guard lacking between hand wash sink and 3 compartment sink.

Hegerman Food Market *Retail Food: Grocery Market*
6652 Hegerman St *Philadelphia, PA 191*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Hegerman Food Market
6652 Hegerman St

Retail Food: Grocery Market
Philadelphia, PA 191

Inspection Date

11/10/06

No Critical Violations

Mema's Place
1219 Herbert St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19124293

Inspection Date

9/19/06

No Critical Violations

9/28/05

No Critical Violations

Tami T. Dean
4120 Higbee St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19135

Inspection Date

8/20/07

No Critical Violations

6/26/06

No Critical Violations

Ferrer Grocery
658 E Hilton St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19134

Inspection Date

2/28/08

No Critical Violations

2/19/08

7-01 (L) Mouse infestation is present.Mouse droppings observed at prep area. ELIMINATE MOUSE INFESTATION. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required for scale.
9-04 (A) Sponges are used in an unapproved manner.
19-01.1 Food establishment personnel food safety certified individual is not present. (Mara Ferrer) Food safety certified handler not present. Management instructed to initiate immediate corrective action.

Ferrer Grocery Store
658 E Hilton St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19134

Inspection Date

1/17/08

No Critical Violations

6/1/07

No Critical Violations

Hilton Food Market
769 E Hilton St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19134

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Hilton Food Market
769 E Hilton St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19134

Inspection Date

1/17/08

No Critical Violations

4/2/07

No Critical Violations

Esau Bar
801 E Hilton St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

4/3/08

4-01.1 (A) Food/Food service article storage does not provide protection ; splashguards lacks between the hand sink and beer boxes. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

1/17/08

7-01 (L) Mouse infestation is present: dead mice on basement floor, feces observed on floor perimeters throughout, feces on shelving in kitchen, and bar areas. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

11/4/05

7-01 (B) Fruit fly infestation is present: in rear kitchen. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present: observed a roach in the basement. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present: dead mice on basement floor, feces observed on floor perimeters throughout, feces on shelving in kitchen, and bar areas. Management instructed to initiate immediate corrective action.

Hilton Street Head Start
1813 E Hilton St

Institution: Child, Child Care Centers
Philadelphia, PA 19134

Inspection Date

10/30/07

No Critical Violations

9/21/07

19-01.3 Food establishment personnel food safety certificate is not posted: No City Food Safety Certified individual present at the time of this inspection.

12/22/06

No Critical Violations

J'S Mini Market
4601 Horrocks St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19124

Inspection Date

10/1/07

No Critical Violations

Family Day Care
5216 Horrocks St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19124

Inspection Date

Family Day Care
5216 Horrocks St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19124

Inspection Date

1/7/08
No Critical Violations

9/14/06
No Critical Violations

Terry Fordham Family Day Care
5914 Horrocks St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19149

Inspection Date

1/9/07
No Critical Violations

1/18/06
No Critical Violations

1/9/06
No Critical Violations

Gilbert Spruance Little School House
6401 Horrocks St

Institution: School, Public
Philadelphia, PA 19149281

Inspection Date

4/30/08
No Critical Violations

10/29/07
No Critical Violations

4/26/07
No Critical Violations

10/26/06
No Critical Violations

5/11/06
No Critical Violations

9/14/05
No Critical Violations

Gilbert Spruance Parent Nursery
6401 Horrocks St

Institution: Child, Child Care Centers
Philadelphia, PA 19149

Inspection Date

10/29/07
No Critical Violations

9/29/06
No Critical Violations

9/14/05
No Critical Violations

Gilbert Spruance School
6401 Horrocks St

Institution: School, Public
Philadelphia, PA 19149

Inspection Date

Gilbert Spruance School
6401 Horrocks St

Institution: School, Public
Philadelphia, PA 19149

Inspection Date

4/30/08
No Critical Violations

10/29/07
No Critical Violations

4/26/07
No Critical Violations

10/26/06
No Critical Violations

5/11/06
No Critical Violations

9/14/05
No Critical Violations

Spruance Bright Futures
6401 Horrocks St

Institution: Child, Child Care Centers
Philadelphia, PA 19149

Inspection Date

4/26/07
No Critical Violations

10/26/06
No Critical Violations

5/16/06
No Critical Violations

Tender Loving Child Care
4600 E Howell St

Institution: Child, Child Care Centers
Philadelphia, PA 19135

Inspection Date

5/14/07
No Critical Violations

12/22/05
No Critical Violations

R AND E Market
4611 E Howell St

Retail Food: Grocery Market
Philadelphia, PA 19135

Inspection Date

4/10/07
No Critical Violations

Al And John's Deli #02
5271 Howland St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19124

Inspection Date

1/4/07
No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

M & M Deli Store
5271 Howland St

Retail Food: Grocery Market
Philadelphia, PA 19124

Inspection Date

6/2/08

No Critical Violations

5/30/08

No Critical Violations

5/8/08

19-01.1 Food establishment personnel food safety certified individual is not present: provider list issued. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection ; sneeze guard not observed between the food equipment and customer area. Management instructed to initiate immediate corrective action.

7/11/07

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

Exxon Gas Station
343 Hunting Pw

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19124601

Inspection Date

5/23/08

19-01.1 Food establishment personnel food safety certified individual is not present.
School certificate present but not city food safety .

4/25/08

19-01.1 Food establishment personnel food safety certified individual is not present.
School certificate present but not city food safety .

2/16/07

No Critical Violations

A.J. Wright #116
700 E Hunting Park Av

Retail Food: General Convenience
Philadelphia, PA 19124

Inspection Date

10/5/07

No Critical Violations

8/8/06

No Critical Violations

11/22/05

No Critical Violations

Aldi #49
700 E Hunting Park Av

Retail Food: Supermarket
Philadelphia, PA 19124

Inspection Date

10/5/07

No Critical Violations

8/8/06

No Critical Violations

7/8/05

No Critical Violations

Dollar Express #1655 *Retail Food: General Convenience*
700 E Hunting Park Av *Philadelphia, PA 19124*

Inspection Date

6/29/07

2-01.1 (B) Adulterated or unwholesome food is present. At time of inspection (5) packs of red party napkins, (3) bags of cotton balls, (12) 1lb bags of Allegra angel hair pasta, (4) 12oz bags of Allegra wide egg noodles, (6) 14oz bags of Reggie's sunflower seeds, (3) 2.82oz bottle of Colonial imitation bacon bite, (1) .49 oz bottle of Colonial parsely flakes, (2) 6.53oz bottles of Colonial garlic salt, (1) 1.23oz bottle of Colonial italian seasoning, (1) 1.76oz bottle of Colonial red pepper, (1) 13oz pack of Overbaked fudge graham, (3) 1lb bags of Allegra rigatoni and 6.5oz bag of pretzel party mix were ordered to be immediately discarded by management due to evidence of gnawing or mouse feces/urine. Management initiated immediate corrective action.
2-01.1 (D) Defective food containers are present. At time of inspection (2) 10.5oz cans of Amour chili, (1) 29oz can of Island Choice yellow peach halves, (3) 10oz can of Las Palmas enchilada sause, (3) 26oz cans of Hunt's spaghetti sause, (4) 29oz cans of American Farm peaches and (2) 16oz cans of Harvest Hill vanilla frosting were all ordered to be immediately discarded by management due to denting, rusting or mouse urine/feces. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. An extremely heavy mouse infestation observed at time of inspection. Mouse feces observed on retail shelving, on floor under retail shelving throughout, in food items boxes, on retail food items, on pallets in rear storage room, on floor perimeters throughout rear storage room, on non-food item shelving and in front window seal and on employee break area table at time of inspection. Live mouse observed on Q-tip an cotton ball shelving. Management instructed to initiate immediate corrective action.

4/27/07

2-01.1 (B) Adulterated or unwholesome food is present, large quantity of various assorted candy on two full shelves are condemned, also two 8oz open containers of pretzel and party mix and (2) 8oz packages of crackers, not for sale, use, or give away, are condemned, due to being opened.
7-01 (L) Mouse infestation is present, fresh droppings observed through-out building shelves, and floor. Dead mouse observed in catch trap in aisle six, on retail shelf.

3/28/07

No Critical Violations

3/30/06

No Critical Violations

Dunkin Donuts #2408 *Retail Food: Restaurant, Eat-in*
700 E Hunting Park Av *Philadelphia, PA 19124482*

Inspection Date

10/5/07

No Critical Violations

7/13/06

No Critical Violations

4/12/06

No Critical Violations

2/15/06

7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed on floor in rear storage and office area.) Management instructed to initiate immediate corrective action.

1/11/06

7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed on floor in rear storage and office area.) Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Hollywood Video #38119
700 E Hunting Park Av

Retail Food: General Convenience
Philadelphia, PA 19124

Inspection Date

10/5/07
No Critical Violations

8/9/06
No Critical Violations

11/22/05
No Critical Violations

National Wholesale Liquidators #43
700 E Hunting Park Av

Retail Food: General Convenience
Philadelphia, PA 19124

Inspection Date

11/9/05
No Critical Violations

Wendy's
700 E Hunting Park Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

10/5/07
No Critical Violations

4/10/07
No Critical Violations

11/20/06
7-01 (B) Fruit fly infestation is present, at floor drains of soda system, mens toilet room.

9/29/06
No Critical Violations

8/1/06
7-01 (B) Fruit fly infestation is present: observed near 3 basin sink and drive-thru window. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present: feces observed on floor perimeter near soda dispenser.
8-06.1.1 (C) Drain line is in need of repair: 3 basin sink. Management instructed to initiate immediate corrective action.

6/2/06
7-01 (B) Fruit fly infestation is present: observed near rear hand sink and drive-thru window. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair: hand sink near drive- thru window. Management instructed to initiate immediate corrective action.

11/9/05
No Critical Violations

G & Hunting Park Elementary School
801 E Hunting Park Av

Institution: School, Public
Philadelphia, PA 19124

Inspection Date

G & Hunting Park Elementary School *Institution: School, Public*
801 E Hunting Park Av *Philadelphia, PA 19124*

Inspection Date

5/2/08

4-01.1 (A) Food/Food service article storage does not provide protection. A splash guard is needed between the drying area of the 3-basin sink and the hand sink to prevent contamination. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. A ServSafe certficate is present. A City of Philadelpha Food Safety Certificate is needed. Kitchen Manger stated that she applied and is waiting for certificate from the Dept. of Public Health. Management instructed to initiate immediate corrective action.

2/6/08

4-01.1 (A) Food/Food service article storage does not provide protection. Food items in the food prep sink is not protected from splash contamination from the hand sink. Clean food equipments at the 3-basin sink are not protected from splash contamination from the hand sink. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Food items is not protected from overhead leakage or condensation in the walk-in freezer unit, during time of inspection. Management instructed to initiate immediate corrective action by removing all food items from under the cooling unit where the leak is taking place on the shelves and other locations, where it is needed.
7-01 (L) Mouse infestation is present. Mice droppings are observed under the fryer unit and mice droppings are observed in the grease tray which is storage under the fryer unit in the kitchen, during time of inspection. Mice droppings are observed in the food prep area and in the dry storage area, 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 indivdual is missing the certificate from the Dept. of Public Health. Kitchen Manger has informd the Sanitarian that she applied and is waiting for certificate from the Dept. of Public Health.

1/23/08

4-01.1 (A) Food/Food service article storage does not provide protection. Food items in the food prep sink is not protected from splash contamination from the hand sink. Clean food equipments at the 3-basin sink are not protected from splash contamination from the hand sink. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Food items is not protected from overhead leakage or condensation in the walk-in freezer unit, during time of inspection. Management instructed to initiate immediate corrective action by removing all food items from under the cooling unit where the leak is taking place on the shelves and other locations, where it is needed.
7-01 (L) Mouse infestation is present. Mice droppings on the dry storage shelves and mice droppings on the floor in the dry storage room, 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 indivdual is missing the certificate from the Dept. of Public Health. Kitchen Manger has informd the Sanitarian that she applied and is waiting for certificate from the Dept. of Public Health.

9/17/07

4-01.1 (A) Food/Food service article storage does not provide protection.No splashguard observed between utensil sinks.
19-01.1 Food establishment personnel food safety certified individual is not present.

Golden Eagle *Retail Food: Restaurant, Eat-in*
1020 E Hunting Park Av *Philadelphia, PA 19124*

Inspection Date

3/24/08

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Golden Eagle *Retail Food: Restaurant, Eat-in*
1020 E Hunting Park Av *Philadelphia, PA 19124*

Inspection Date

9/20/07

7-01 (B) Fruit fly infestation is present. Some fruit flies observed flying and landing behind bar at time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. Must be present at all times.

5/26/07

8-06.1.1 (A) Liquid waste is not disposed of properly. Condensate observed in bar swing door beer cooler.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided. 3 bay sink noted blocked at this time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. Expired City Food Safety Certificate observed posted at this time.

Golden City Restaurant *Retail Food: Restaurant, Eat-in*
1050 E Hunting Park Av *Philadelphia, PA 19124*

Inspection Date

3/24/08

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized ; kitchen utensils.
No sink stoppers and approved sanitizer present.
Owner no certified person (owner's husband) were not able to demonstrate proper way to operate 3 basin sink.
Management instructed to initiate immediate corrective action.

1/31/08

5-01.1 Food is not protected from contamination. Food items in walk-in boxes and bain marie units must remain properly covered at all time. Male employee observed with gloves on improperly cleaning utensils in 3 basin sink and then began preping noodles with same gloves. Owner instructed employee to change gloves, but hand were not wash before putting on clean gloves. Discontinue food prep in 3 basin sink, shrimp observed in sink at time of inspection.
7-01 (L) Mouse infestation is present. At time of inspection mouse feces were observed on food storage shelving throughout establishment. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. No hand washing observed during time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution, sitting on prep tables at time of inspection.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Owner nor certified person (owner's husband) were able to demonstrate proper way to operate 3 basin sink. 3 basin sink is for the washing, rinsing and sanitizing of multi-use utensils only. Shrimp observed in sink. Provide sanitizer and stoppers. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Golden City Restaurant *Retail Food: Restaurant, Eat-in*
1050 E Hunting Park Av *Philadelphia, PA 19124*

Inspection Date

1/31/08

5-01.1 Food is not protected from contamination. Food items in walk-in boxes and bain marie units must remain properly covered at all time. Male employee observed with gloves on improperly cleaning utensils in 3 basin sink and then began preping noodles with same gloves. Owner instructed employee to change gloves, but hand were not wash before putting on clean gloves. Discontinue food prep in 3 basin sink, shrimp observed in sink at time of inspection.
9-02.2 (A) Employee hand wash frequency is inadequate. No hand washing observed during time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution, sitting on prep tables at time of inspection.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Owner nor certified person (owner's husband) were able to demonstrate proper way to operate 3 basin sink. 3 basin sink is for the washing, rinsing and sanitizing of multi-use utensils only. Shrimp observed in sink. Provide sanitizer and stoppers. Management instructed to initiate immediate corrective action.

9/20/07

5-01.1 Food is not protected from contamination. Food items in walk-in boxes and bain marie units must remain properly covered at all time. Flies obseved landing an uncovered container of raw shrimp and on 2 large trays of uncovered noodles cooling in prep area and fly tape hanging over prep table at time of inspection. 1 large open bag of rice observed stored on ingredient shelving. Male employees began covering food items at time of inspection.
7-01 (A) Fly infestation is present. At time of inspection flies observed flying around and landing on food, food equipment and food contact surfaces in prep area. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. No hand washing observed during time of inspection. An attempt was made by a male employee, but no soap was used and 3 bay sink is not for hand washing.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution, sitting on prep tables at time of inspection.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Male employee observed attempting to wash a containers in 3 bay sink and in prep sink, but no soap was used and no sanitizing took place. 3 bay sink is for the washing, rinsing and sanitizing of multi-use utensils only. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. Application provided. Management has enrolled in a certification course.

5/26/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. 2 Large trays of fried chicken wings weighing approximately 15 lbs and 30 lbs respectively note siting on top food preparation table next deep fr9yer noted measured 80°F at time time of this inspection.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. 2 Large trays observed sitting on food prep table noted measured 90°F.
4-01.1 (A) Food/Food service article storage does not provide protection. Various food condiments in lowboy observed not covered at this time.
5-01.1 Food is not protected from contamination. Baine-Marie and walk-in refrigerator door handles observed coated by gluey old food stains. This is a potential sources of cross-contamination.
7-01 (L) Mouse infestation is present. Fresh and old mouse droppings noted on floor perimeter under and behind kitchen storage equipment.
19-01.1 Food establishment personnel food safety certified individual is not present. Management has enrolled in a food certification course. Management has enrolled in a certification course.

3/10/06

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Golden City Restaurant *Retail Food: Restaurant, Eat-in*
1050 E Hunting Park Av *Philadelphia, PA 19124*

Inspection Date

1/17/06

7-01 (L) Mouse infestation is present: feces observed on shelving under service line area, food equipment in kitchen(shelving), inside closet room, and floor perimeters of kitchen areas. Management instructed to initiate immediate corrective action.

12/1/05

7-01 (L) Mouse infestation is present: feces observed on shelving under service line, food equipment in kitchen, and floor perimeters. Management instructed to initiate immediate corrective action.

JP Grocery *Retail Food: Grocery Market*
1200 E Hunting Park Av *Philadelphia, PA 19124*

Inspection Date

7/29/08

7-01 (A) Fly infestation is present ; numerous live flies observed in customer area and back room.
9-02.2 (A) Employee hand wash frequency is inadequate ; no hand soap observed in the employees bathroom.
10-02.2 (B) Food equipment and utensils are improperly sanitized ; the water ice machine parts. No sanitizer and sink stoppers present .
19-01.1 Food establishment personnel food safety certified individual is not present. Course certificate present. Must obtain City of Phila. certificate. Application provided.

12/28/07

19-01.1 Food establishment personnel food safety certified individual is not present. Course certificate present. Must obtain City of Phila. certificate. Application provided.

11/23/07

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

Mancini Food Court *Retail Food: Prepared Food Take-Out*
1200 E Hunting Park Av *Philadelphia, PA 19124*

Inspection Date

6/29/07

8-06.1.1 (C) Drain line is in need of repair. Repair at 3 compartment sink, leaking at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must be present at all times and obtain City of Phila. certificate. Information provided to person in charge.

5/11/07

No Critical Violations

4/28/07

19-01.1 Food establishment personnel food safety certified individual is not present. Note: Valid Servsafe Certificate observed posted.
Owner/foodworker instructed to submit a photocopy of servesafe certificate along with $25 money order with a duly complete re-validation form to the following address:
Assistant Chief, Office of Food Protection, 2 Floor, 321 University Avenue.

6/6/06

No Critical Violations

5/30/06

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Mancini's Water Ice
1200 E Hunting Park Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19124

Inspection Date

4/12/06

No Critical Violations

Oakwood Pharmacy
1204 E Hunting Park Av

Retail Food: General Convenience
Philadelphia, PA 19124

Inspection Date

1/31/08

No Critical Violations

5/31/07

No Critical Violations

5/13/06

No Critical Violations

4/12/06

4-01.1 (A) Food/Food service article storage does not provide protection. (Single service items on storage shelves in basement area not protected from mice contamination.) Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Burrows are observed in basement area. Management instructed to initiate immediate corrective action. Feces contaminated surfaces are observed on floor and storage shelves in basement area.
13-01.1 (A) Floor is not clean.(Mice droppings on floor in basement and on 1st floor area.) Management instructed to initiate immediate corrective action.

Sheng Long Restaurant
1210 E Hunting Park Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

5/1/06

No Critical Violations

11/9/05

No Critical Violations

11/4/05

No Critical Violations

Bentoulis Pizza
1226 E Hunting Park Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19124492

Inspection Date

1/28/08

No Critical Violations

1/28/08

No Critical Violations

11/28/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Bentoulis Pizza
1226 E Hunting Park Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19124492

Inspection Date

11/9/07

7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the shelves in the basement, 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 items on the shelves in the basement is not protected from mice contamination. Management instructed to initiate immediate corrective action.
9-02.3 (B) Employees are smoking in uapproved areas. Cigarette butts are observed in the basement area, during time of inspection. Management instructed to initiate immediate corrective action.

9/12/07

No Critical Violations

8/6/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Interior temp of pizza prep unit 50° at time of inspection. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. At time of inspection (1) 50lb bag of chicken breader stored on shelf in basement open and next to 1 large bag of open cement at time of inspection. Once large bags of ingredients are open they must be stored in containers with lids. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Employees observed attemting to wash hands. Some hand washing was being conducted in 3 compartment sink and no soap observed used by male employee. Handwashing is to take place in hand sink only. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner, observed not stored in sanitizing solution at time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Stopper needed for 3 compartment sink.

1/31/07

5-01.1 Food is not protected from contamination. Observed employee wiping down counter they process to clean lettuce without changing gloves. The same employee changed gloves without washing hand. No employee was observed washing hands between food prep activites at time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Employee hands are not washed properly before putting on gloves or food prep, during time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner, observed not stored in sanitizing solution at time of inspection. Management instructed to initiate immediate corrective action.

Bentoulis Pizza *Retail Food: Prepared Food Take-Out*
1226 E Hunting Park Av *Philadelphia, PA 19124492*

Inspection Date

11/6/06

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Cheese for pizza temperature is 53°, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed in establishment, during time of inspection.
5-01.1 Food is not protected from contamination. Food is not protected from cross-contamination between raw and prepared foods in walk-in and small refrierations units. Food items in walk-in freezer unit is not protected from overhead leakage or condensation. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Condensation drain line is in need of repair in the small refrigerator/pizza prep unit in the food prep area, during time of inspection.
9-02.1 Employee hands are not washed prior to food handling activities. Employee hands are not washed properly before putting on gloves, during time of inspection. Management instructed to initiate immediate corrective action.
9-02.3 (A) Employee observed not following good hygienic personal practices. Used toilet paper is placed in the trashcan in the employee restroom, during time of inspection.
12-01.5.B (5) Hot water at hand washing sink is not provided. No running hot water in the employee toilet room in the basement, during time of inspection. Management instructed to initiate immediate corrective action.

5/13/06

2-01.1 (D) Defective food containers are present.(Several damaged cans of mushrooms on shelves in food prep area.) Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit.(At small refrieration unit under grill unit in food prep area.) Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. (Food items on shelves in food prep area and in basement area are not protected from mice contamination.) Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Food is not protected from cross-contamination between raw and prepared foods in walk-in and small refrierations units. Food items in walk-in freezer unit is not protected from overhead leakage or condensation. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present.(In food prep area where onions are stored.) Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed in establishment.)
10-04.0 Oversized equipment is not properly washed or sanitized.(Larger floor mixer.) Management instructed to initiate immediate corrective action.

De Nofa's Steaks *Retail Food: Restaurant, Eat-in*
1446 E Hunting Park Av *Philadelphia, PA 19124*

Inspection Date

1/25/06

No Critical Violations

Mamalu's *Retail Food: Restaurant, Eat-in*
1446 E Hunting Park Av *Philadelphia, PA 19124*

Inspection Date

7/6/06

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Danny Boy's Bar & Grill — *Retail Food: Restaurant, Eat-in*
1559 E Hunting Park Av — *Philadelphia, PA 19124493*

Inspection Date

3/24/08

4-01.1 (A) Food/Food service article storage does not provide protection. Splashguard laks between the ice bin and utensils sink in the bar area. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

5/24/07

19-01.1 Food establishment personnel food safety certified individual is not present.(During time of inspection, employee has list of providers.)

5/13/06

8-06.1.1 (C) Drain line is in need of repair.(Handsink is leaking at bar.) Management instructed to initiate immediate corrective action.

Lin's Garden — *Retail Food: Prepared Food Take-Out*
1665 E Hunting Park Av — *Philadelphia, PA 19124*

Inspection Date

2/2/08

No Critical Violations

1/31/08

2-01.1 (B) Adulterated or unwholesome food is present. Multiple containers of dry food items observed with mouse droppings inside. Food service operation immediately discontinued.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Eggs observed at 50°F inside defective refrigeration unit. Items moved to alternative 41°F refrigeration unit while present. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Ice cream scoops observed stored in soiled water. Numerous stored food items observed in containers with ill-fitting lids. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Raw chicken observed uncovered on floor of storage room. Cooked rice, fried chicken and french fries observed stored uncovered on counter top. Management instructed to initiate immediate corrective action.
6-01.2 (B) Food utensils and contact surfaces are not cleaned and sanitized. No sanitizing agent was observed at ware wash sink. Inspector observed employee washing and rinsing items in the same sink, then stacking them on a dirty air drying rack. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse droppings were observed in numerous food products. Mouse droppings were also observed on floors of line area, in storage room behind deep freezer, on shelf under glill table, under grill and under containers in storage area next to rest room. ELIMINATE INFESTATION IMMEDIATELY. Product removed from sale/use. Food service operation immediately discontinued.
9-02.1 Employee hands are not washed prior to food handling activities. Several employees were observed conducting numerous non-food handling activities, then returning to food prep activities without first washing hands. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. No sanitizer was observed in facility. Management had no knowledge of what sanitizer is or what it is used for.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. No knowledge of sanitization procedure and no sanitizer was available. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Employees observed washing and rinsing items in the same sink, under running water, then storing items away.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Lin's Garden — *Retail Food: Prepared Food Take-Out*
1665 E Hunting Park Av — *Philadelphia, PA 19124*

Inspection Date

4/27/07

No Critical Violations

Rita's Water Ice — *Retail Food: Prepared Food Take-Out*
1923 E Hunting Park Av — *Philadelphia, PA 19124*

Inspection Date

7/16/08

7-01 (B) Fruit fly infestation is present, above prep table and near water ice mixing unit.
19-01.1 Food establishment personnel food safety certified individual is not present, at time of inspection.

7/6/06

No Critical Violations

4/17/06

No Critical Violations

Allegheny Child Care Academy — *Institution: Child, Child Care Centers*
3528 I St — *Philadelphia, PA 19143*

Inspection Date

12/6/05

No Critical Violations

Allegheny Child Care Academy- Commissary — *Retail Food: Caterer*
3528 I St — *Philadelphia, PA 19134*

Inspection Date

12/6/05

7-01 (L) Mouse infestation is present: feces observed on cart in kitchen, on floor perimeters of hallway, janitor's closet, and kitchen areas. Management instructed to initiate immediate corrective action.

Brightside Academy — *Institution: Child, Child Care Centers*
3528 I St — *Philadelphia, PA 19134144*

Inspection Date

2/20/08

3280.70(a) The indoor temperature is lower than 65 degrees F (in the gym area). Gym room temperture 57.5°.
3280.76 Floors, walls, ceilings, and other surfaces, including the facility's outdoor play space surfaces are not kept clean, in good repair and free from visible hazards The gym room carpet represent a safety hazzard because the may deep wrinkles in the carpet.

Brightside Academy *Institution: Child, Child Care Centers*
3528 I St *Philadelphia, PA 19134144*

Inspection Date

2/20/08

8-06.1.1 (C) Drain line is in need of repair (leak in drain pipe in three basin sink-in the commissary area). Management instructed to initiate immediate corrective action.
2-01.1 (D) Defective food containers are present. Four dented cans noted (in the commissary area). Management instructed to initiate immediate corrective action.
2-01.4 Food is not properly labeled/packaged. Two cans without labels (in the commissary area). Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided (last sink in the girls bathroom). Management instructed to initiate immediate corrective action.
3280.70(a) The indoor temperature is lower than 65 degrees F (in the gym area). Gym room temperture 57.5°.
3280.76 Floors, walls, ceilings, and other surfaces, including the facility's outdoor play space surfaces are not kept clean, in good repair and free from visible hazards The gym room carpet represent a safety hazzard because the may deep wrinkles in the carpet.

2/20/08

8-06.1.1 (C) Drain line is in need of repair (leak in drain pipe in three basin sink-in the commissary area). Management instructed to initiate immediate corrective action.
2-01.1 (D) Defective food containers are present. Four dented cans noted (in the commissary area). Management instructed to initiate immediate corrective action.
2-01.4 Food is not properly labeled/packaged. Two cans without labels (in the commissary area). Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided (last sink in the girls bathroom). Management instructed to initiate immediate corrective action.
3280.70(a) The indoor temperature is lower than 65 degrees F (in the gym area). Gym room temperture 65.5°.
3280.76 Floors, walls, ceilings, and other surfaces, including the facility's outdoor play space surfaces are not kept clean, in good repair and free from visible hazards The gym room carpet represent a safety hazzard because the may deep wrinkles in the carpet.

11/19/07

3270.106(a) Individual, clean, age-appropriate rest equipment is not provided for preschool, toddler and infant children as agreed between the child's parent and the operator. The rest equipment is not labeled for the use of a specific child and is not used only by the specified child. Properly label mats contain more than one childs name or number. Each mat should contain only one child's name or number. Replace damaged mats and cots. Management instructed to initiate immediate corrective action.

12/19/06

No Critical Violations

Brightside Academy-Commissary *Retail Food: Caterer*
3528 I St *Philadelphia, PA 19134*

Inspection Date

7/10/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature observed stored inside walk-in unit. Discard the following immediately: cheeses, turkey sandwiches, and milk.
7-01 (B) Fruit fly infestation is present. Numerous fruit flies where observed in prep areas and food storage areas.
9-04 (B) Wiping cloths are used in an unapproved manner, observed soiled wiping cloths not stored in sanitizing solution in secondary kitchen located opposite of child classroom.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Observed utensil sink used as a mop sink, at time of inspection soiled mop was observed soaking in one compartment of utensil sink.

Brightside Academy-Commissary *Retail Food: Caterer*
3528 I St *Philadelphia, PA 19134*

Inspection Date

2/20/08

2-01.1 (B) Adulterated or unwholesome food is present. Four dented cans noted . Management instructed to initiate immediate corrective action.
2-01.4 Food is not properly labeled/packaged. Two cans without labels. Management instructed to initiate immediate corrective action.

2/19/08

No Critical Violations

1/16/08

5-01.1 Food is not protected from contamination. Due to mouse infestation observed at this time of inspection.
7-01 (L) Mouse infestation is present. Several fresh and old mouse droppings noted on floor perimeters under and behind storage racks in stock room.

6/7/07

No Critical Violations

El Aguila Latino Restaurant *Retail Food: Restaurant, Eat-in*
3528 I St *Philadelphia, PA 19134*

Inspection Date

8/17/07

No Critical Violations

Phila Dollar LLC *Retail Food: Grocery Market*
3528 I St *Philadelphia, PA 19134*

Inspection Date

6/15/07

No Critical Violations

Alex Grocery *Retail Food: Prepared Food Take-Out*
301 E Indiana Av *Philadelphia, PA 19134*

Inspection Date

5/24/07

No Critical Violations

The Original Bythrow's *Retail Food: Prepared Food Take-Out*
2501 E Indiana Av *Philadelphia, PA 19134*

Inspection Date

3/23/07

No Critical Violations

Richmond Hall *Retail Food: Restaurant, Eat-in*
2619 E Indiana Av *Philadelphia, PA 19134*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Richmond Hall *Retail Food: Restaurant, Eat-in*
2619 E Indiana Av *Philadelphia, PA 19134*

Inspection Date

5/1/07

8-06.1.1 (A) Liquid waste is not disposed of properly. Provide a metal oil drum and recycling company for used deep fryer cooking oil. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on floors throughout food prep and utensil storage areas. Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sink is not provided in 1st floor bar service area. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. None present at time of inspection ; call 215.685.7495 for provider list or post license if held by licensee. Management instructed to initiate immediate corrective action.

Indiana Foodmart *Retail Food: Prepared Food Take-Out*
2700 E Indiana Av *Philadelphia, PA 19134*

Inspection Date

3/31/08

No Critical Violations

Pagano's Port Richmond Deli *Retail Food: Prepared Food Take-Out*
2700 E Indiana Av *Philadelphia, PA 19134*

Inspection Date

11/27/06

No Critical Violations

8/24/05

No Critical Violations

Fernandez Deli Grocery *Retail Food: Grocery Market*
3852 N J St *Philadelphia, PA 19124*

Inspection Date

4/2/07

No Critical Violations

Adames Grocery *Retail Food: Prepared Food Take-Out*
5001 Jackson St *Philadelphia, PA 19124*

Inspection Date

5/2/07

No Critical Violations

Lawton School *Institution: School, Public*
6101 Jackson St *Philadelphia, PA 19135*

Inspection Date

3/27/08

5-04.2 (A) Approved sneeze guards are not provided as required, front counter at apples.
5-01.1 Food is not protected from contamination, apples on front counter.

Lawton School *Institution: School, Public*
6101 Jackson St *Philadelphia, PA 19135*

Inspection Date

12/6/07

5-04.2 (A) Approved sneeze guards are not provided as required, front counter at pears.
5-01.1 Food is not protected from contamination, pears on front counter.

4/13/07

No Critical Violations

11/9/06

No Critical Violations

5/17/06

No Critical Violations

10/27/05

No Critical Violations

Shore Road Tavern *Retail Food: Restaurant, Eat-in*
6266 Jackson St *Philadelphia, PA 19135*

Inspection Date

1/18/08

No Critical Violations

1/14/08

19-01.1 Food establishment personnel food safety certified individual is not present. Not present during time of inspection.

12/10/07

2-10.2 Ice is not protected from contamination. Beverage lines observed in drink ice behind bar at time of inspection. Drink ice not properly stored, must be on side of ice bin with drain line. Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sinks are not provided. Install behind bar. 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.

12/10/07

2-10.2 Ice is not protected from contamination. Beverage lines observed in drink ice behind bar at time of inspection. Drink ice not properly stored, must be on side of ice bin with drain line. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

6/25/07

No Critical Violations

St. Bernard School *Institution: School, Archdiocese*
7360 Jackson St *Philadelphia, PA 19135*

Inspection Date

10/2/07

12-01.5.B (5) Hot water at hand washing sink is not provided. Hot not present at washing sink. Hot water observed at 75° F during time of inspection. Hot water should be between 100° F and 110° F. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Joe's Tavern — *Retail Food: Restaurant, Eat-in*
4701 James St — *Philadelphia, PA 19137*

Inspection Date

5/30/07

19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain city certificate. Information provided to person in charge.

3/29/07

19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain city certificate.

5/31/06

No Critical Violations

4/25/06

10-01.1 (B) An approved sink for manual washing and sanitization is not provided: no NSF approved 3 basin sink provided in the kitchen (a residential 2 basin sink and a newly installed hand sink is inside the wood cabinetry). A NSF approved 3 basin sink is required when properly cleaning and sanitizing utensils and equipment. One of the sinks can be used as a hand sink, but all 3 sinks can not be used for washing and sanitizing (also a garbage disposal should not be installed inside a 3 compartment sink). Management instructed to initiate immediate corrective action.

2/27/06

10-01.1 (B) An approved sink for manual washing and sanitization is not provided: no NSF approved 3 basin sink provided in the kitchen (a residential 2 basin sink and a newly installed hand sink is inside the wood cabinetry). A NSF approved 3 basin sink is required when properly cleaning and sanitizing utensils and equipment. One of the sinks can be used as a hand sink, but all 3 sinks can not be used for washing and sanitizing (also a garbage disposal should not be installed inside a 3 compartment sink). Management instructed to initiate immediate corrective action.

11/29/05

10-01.1 (B) An approved sink for manual washing and sanitization is not provided: no 3 basin sink provided in kitchen(2 basin sink available only). A 3 basin sink is required when properly cleaning and sanitizing utensils and equipment. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination: serving ice stored on top of soda plate and line at bar area. Management instructed to initiate immediate corrective action.

Quezada Grocery — *Retail Food: Grocery Market*
2983 Janney St — *Philadelphia, PA 19134*

Inspection Date

3/27/08

19-01.1 Food establishment personnel food safety certified individual is not present. City certification is not present only "Experior" certificate present. Food safety person was not present at time of inspection. Management instructed to initiate immediate corrective action.

1/14/08

5-01.1 Food is not protected from contamination. sliding glass door of deli case observed severely duct-taped. this is a potential source of cross-contamination.
19-01.1 Food establishment personnel food safety certified individual is not present. Valid food cert. posted; call 215.685.7495 for application. Management instructed to initiate immediate corrective action.

5/3/07

19-01.1 Food establishment personnel food safety certified individual is not present. Valid food cert. posted; call 215.685.7495 for application. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Espinal Grocery #2
3148 Jasper St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19134

Inspection Date

5/15/07

7-01 (L) Mouse infestation is present: droppings observed on retail shelves.
19-01.1 Food establishment personnel food safety certified individual is not present: provider list issued.

Salazar Grocery
3148 Jasper St

Retail Food: Grocery Market
Philadelphia, PA 19134

Inspection Date

4/10/08

No Critical Violations

4/10/08

No Critical Violations

11/29/07

2-10.1 Ice is not obtained from an approved source. At time of inspection management was ordered to discard of 10 bags of Sparkling Party Ice due to ice packaging not containing properly labeled. Management initiated immediate corrective action.
2-01.1 (B) Adulterated or unwholesome food is present. At time of inspection packs of Coconut Macaroons were ordered to be immediately discarded by management due to evidence of gnawing.
7-01 (L) Mouse infestation is present. At time of inspection mouse feces observed on and under retail shelving. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Sponges not properly used or stored. Observed stored in 3 bay not in sanitizer at time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. At time of inspection male employee was asked proper way to operate 3 bay sink and stated that filled up for washing and sanitized. 3 bay sink is for the washing, rinsing and sanitizing of multi-use only. Management instructed to initiate immediate corrective action.
10-04.0 Oversized equipment is not properly washed or sanitized. Properly clean encrusted food debris off of slicer observed at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Not present during time of inspection.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Salazar Grocery *Retail Food: Grocery Market*
3148 Jasper St *Philadelphia, PA 19134*

Inspection Date

9/19/07

2-01.1 (B) Adulterated or unwholesome food is present. At time of inspection (1) 4lb bag of Purina Alpo brand dog food prime cut and (1) 4oz bag of Bud Best Vanilla Wafers were ordered to be immediately discarded by management due to evidence of gnawing.
2-01.1 (C) Spoiled food is present. At time of inspection (1) spoiled gallon of white milk was stored in bottom of deli display case and a container of wilted frozen lettuce stored in bain marie. Owner stated that milk was for personal use. Management was ordered to remove milk from deli display case and lettuce from bain marie.
7-01 (A) Fly infestation is present. At time of inspection flies observed flying and landing on food equipment and contact surfaces in prep area. Flies also observed flying and landing on containers of potatoes and onions. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. At time of inspection mouse feces observed under retail shelving. Dead mouse on trap under retail shelving at time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Male employee and owner both observed preping food, but hands were not washed prior to putting on gloves.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. At time of inspection owner was asked proper way to operate 3 bay sink. Owner observed washing coffee pot in 2 bay sink and washing hands in 3 bay. 3 bay sink is for the washing, rinsing and sanitizing of multi-use only. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Not present during time of inspection.

Sazaza Grocery *Retail Food: Prepared Food Take-Out*
3148 Jasper St *Philadelphia, PA 19134*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Sazaza Grocery *Retail Food: Prepared Food Take-Out*
3148 Jasper St *Philadelphia, PA 19134*

Inspection Date

8/31/07

2-01.1 (C) Spoiled food is present. At time of inspection 7 bags of molded hoagie observed stored in prep area. Management ordered to immediately discard of bread. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. At time of inspection interior temp of deli display case containing deli meat, milk, butter and other related food items 58°. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. At time of inspection food items (canned goods, cereal, eggs etc.) and single service items (sandwich wrap) throughout retail and deli prep area observed covered with layers of sut from recent repairs. It appears as if none of the items were properly covered prior to repairs beginnig. The establishment is hereby ordered to dicard of all single service items and properly clean and sanitize all retail shelvings and food items. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. At time of inspection a large accumulation of fruit flies observed flying around establishment and landing inside of boxes of vegetables and fruit stored in retail area. Management instructed to initiate immediate corrective action.
7-01 (J) Other insect infestation is present. At time of inspection beetles observed on dog food and cracker shelving in retail area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. At time of inspection mouse feces observed on retail shelving. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Non-food related items stored in 3 compartment sink at time of inspection. 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 toilet room at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Information provided to owner. Management instructed to initiate immediate corrective action.

Benny's Grocery *Retail Food: Grocery Market*
3339 Jasper St *Philadelphia, PA 19134*

Inspection Date

5/15/07

No Critical Violations

Cleotilde Grocery *Retail Food: Grocery Market*
3339 Jasper St *Philadelphia, PA 19134*

Inspection Date

10/2/07

No Critical Violations

Cleotilde Grocery *Retail Food: Grocery Market*
3339 Jasper St *Philadelphia, PA 19134*

Inspection Date

10/1/07

4-01.1 (A) Food/Food service article storage does not provide protection. Install a splash guard between hand sink and 3 compartment sink in deli prep area. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Remove garbage grinder from 3 compartment sink observed at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. At time of inspection live roaches were observed crawling around leaking soil line in basement. Management instructed to initiate immediate corrective action.
8-06.1.1 (D) Soil line is in need of repair. Repair soil line in basement, leaking at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must be present at all times. Management instructed to initiate immediate corrective action.

8/28/07

4-01.1 (A) Food/Food service article storage does not provide protection. At time of inspection beverages in basement stored under a visibly damaged ceiling and improperly seal window in basement. REMOVE BEVERAGES FROM AREA. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Remove garbage grinder from 3 compartment sink observed at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed flying around and landing on food equipment and food contact surfaces in deli prep area. Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sinks are not provided. No hand sink in deli prep area. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Information provided to person-in-charge. Management instructed to initiate immediate corrective action.

Carlos Mini Market *Retail Food: Prepared Food Take-Out*
3359 Jasper St *Philadelphia, PA 19134*

Inspection Date

3/17/08

3-02.1 Refrigeration system does not maintain proper temperatures. Refrigeration unit was observed at 50°F, where deli meats and cheeses are stored.
ORDERS: Discard all perishable foods immediately.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided. No 3 compartment sink present at time of inspection. Three basin sink is required when properly cleaning and sanitizing utensils, slicer, and dishware.
ORDERS: Cease operation of preparing cold deli sandwiches until 3 compartment sink is installed. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. No 3 compartment sink is present.
19-01.1 Food establishment personnel food safety certified individual is not present. Food safety person was not present at time of inspection. Valid serv safe was not present at time of inspection. Owner is currently waiting for city certificate.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Carlos Mini Market *Retail Food: Prepared Food Take-Out*
3359 Jasper St *Philadelphia, PA 19134*

Inspection Date

8/31/07

2-01.1 (B) Adulterated or unwholesome food is present. At time of inspection (1) 4.4oz bag of Success Brown Rice observed on retail shelf. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. At time of inspection beverages in basements stored directly under damaged ceiling and large accumulation of dust observed on lid of canned goods on retail shelving.
5-01.1 Food is not protected from contamination. At time of inspection a gnawed food and mouse feces observed on retail fod shelving. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. At time of inspection flies observed flying around and landing on food contact surfaces in prep area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on and under retail shelving at time of inspection. Management instructed to initiate immediate corrective action.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided. Not 3 compartment sink present at time of inspection. Management has agreed not to sell any deli items (a 3 basin sink is required when properly cleaning and sanitizing utensils, slicer, and dishware). Management has agreed to sell prepackaged food items only. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. No 3 compartment sink is present.
19-01.1 Food establishment personnel food safety certified individual is not present.

4/11/07

7-01 (L) Mouse infestation is present. Fresh droppings were observed on retail shelves and floor perimeters.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided: 3 basin sink is not connected or in use. Management has agreed not to sell any deli items (a 3 basin sink is required when properly cleaning and sanitizing utensils, slicer, and dishware). Management has agreed to sell prepackaged food items only. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. No three basin sink is present.
19-01.1 Food establishment personnel food safety certified individual is not present.

Freddy Grocery *Retail Food: Prepared Food Take-Out*
3539 Jasper St *Philadelphia, PA 19134*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Freddy Grocery *Retail Food: Prepared Food Take-Out*
3539 Jasper St *Philadelphia, PA 19134*

Inspection Date

8/31/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. At time of inspection interior temp of deli display case 51°. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. At time of inspection flies observed flying around and landing on food equipment and food conact surfaces in prep area. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. At time of inspection a large accumulation of live adult and nymps observed crawling in inseams of hand sink, 3 compartment sink, in door gaskets of deli display case, retail shelving and on ice cream freezer at front counter. Roaches eggs observed o shelf under hand sink in kitchen. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. At time of inspection mouse feces observed on and under retail food shelving. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided at 3 compartment sink at time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. No hot running water prsent at time of inspection. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided at hand sinks throughout establishment at time of inspection. 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.

8/31/07

No Critical Violations

Raquel Grocery *Retail Food: Prepared Food Take-Out*
3539 Jasper St *Philadelphia, PA 19134*

Inspection Date

3/25/08

9-02.3 (A) Employee observed not following good hygienic personal practices -- Soiled toilet tissue discarded in trash cans. *Utilize toilet flush Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized -- No sanitizer present at utensil washing sink. *Sanitizing procedure explained to owner. Approved bleach provided from sales floor. Management initiated immediate corrective action.

11/9/07

19-01.1 Food establishment personnel food safety certified individual is not present. Note: Valid Servsafe Certficicate observed posted/City Food Safety Certficate $ 25 money order application fees noted paid and duly completed application form submitted.

Joaquim's Grocery *Retail Food: Prepared Food Take-Out*
3469 Keim St *Philadelphia, PA 19134*

Inspection Date

2/15/06

No Critical Violations

11/19/05

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Keim Food Market
3469 Keim St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19134

Inspection Date

5/23/08

No Critical Violations

4/11/08

5-01.1 Food is not protected from contamination. Cover all food items inside refrigeration.
8-06.1.1 (A) Liquid waste is not disposed of properly. No proof of licensed company to dispose used oil/grease. Must provide approved used grease disposal.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Sanitizing procedures were explained at time of inspection. Bleach was obtained by conclusion of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. Non-city certificate present and expired. List of Providers given at time of inspection.

Victor Joaquin Grocery
3469 Keim St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19134

Inspection Date

10/5/05

8-06.1.1 (A) Liquid waste is not disposed of properly: used vegetable oil is not collected from a recycler. Management instructed to initiate immediate corrective action.

Cannonball Tavern
2268 Kennedy St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19137

Inspection Date

1/18/07

No Critical Violations

1/18/07

No Critical Violations

Great Wall Restaurant
2760 Kensington Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19134

Inspection Date

4/2/08

No Critical Violations

1/30/08

5-01.1 Food is not protected from contamination. Due to critical violations observed at this time.
7-01 (D) Roach infestation is present. Roaches at various life stages noted on glue board placed under food preparation sink in kitchen area.
7-01 (L) Mouse infestation is present. Several fresh and old mouse feces noted on floor corners and on shelvings in ktchen and rear food storage areas.
9-04 (B) Wiping cloths are used in an unapproved manner. 3 dirty wet wiping cloths noted sitting on kitchen handwashing sink observed not stored in sanitizing solutions between use at this time of inspection

4/14/07

No Critical Violations

4/27/06

No Critical Violations

2/9/06

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Great Wall Restaurant *Retail Food: Prepared Food Take-Out*
2760 Kensington Av *Philadelphia, PA*

Inspection Date

11/29/05

No Critical Violations

10/4/05

7-01 (D) Roach infestation is present: German roaches observed in storage, toilet, and rear prep rooms. Management instructed to initiate immediate corrective action (hire an exterminator).
8-06.1.1 (C) Drain line is in need of repair: dripping drain of hand sink in toilet room. Management instructed to initiate immediate corrective action(repair).

Steak And Beer *Retail Food: Restaurant, Eat-in*
2769 Kensington Av *Philadelphia, PA 19134*

Inspection Date

1/30/08

No Critical Violations

4/5/07

No Critical Violations

Martin's Deli *Retail Food: Restaurant, Eat-in*
2772 Kensington Av *Philadelphia, PA 19134*

Inspection Date

11/16/07

No Critical Violations

10/19/07

No Critical Violations

8/30/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. At time of inspection interior temp of gallon of milk in coffee prep area stored on ice 55°. Management ordered to remove milk.
4-01.1 (A) Food/Food service article storage does not provide protection. At time of inspection shed in rear used for beverage storage missing a wall and opening in existing walls and ceiling. A lagre accumulation of dust observed on lids of can throughout retail area.
5-01.1 Food is not protected from contamination. At time of inspection garbage grinder observed in 3 compartment sink. Remove grinder from sink. Mouse feces observed in potatoe chip boxes in retail area at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. At time of inspection flies observed flying around and landing on food equipment and food contact surfaces in rear storage room, prep area and customer seating area. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. At time of inspection fruit flies observed flying around and landing on boxes containing open cans of beverages in 2nd floor storage room. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on floor under non-working refrigeration unit in prep area, under shelving retail area, in boxes of potatoe chips and under pallets in 2nd floor storage area at time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. At time of inspection sanitarian asked manager who is the certified food handler proper way to operate 3 bay sink. Manager stated that only 2 compartment are used for clean and that the 3rd is fr grinding food waste. 3 bay sink is to be filled-up for washing (1st compartment), rinsing (2nd compartment) and sanitizing (3rd compartment). Remove grinder from sink. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Martin's Deli — *Retail Food: Restaurant, Eat-in*
2772 Kensington Av — *Philadelphia, PA 19134*

Inspection Date

4/14/07

19-01.1 Food establishment personnel food safety certified individual is not present. Expired city food safety certificate and 3 valid servsafe certficates observed posted at time of this inspection

5/1/06

7-01 (L) Mouse infestation is present: feces observed on 1st and 2nd floor perimeters. Management instructed to initiate immediate corrective action.
7-01 (K) Rat infestation is present: feces observed on basement floor. Management instructed to initiate immediate corrective action.

New Cambria Deli — *Retail Food: Restaurant, Eat-in*
2775 Kensington Av — *Philadelphia, PA 19134*

Inspection Date

12/17/07

No Critical Violations

8/24/07

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard needed between hand sink and 3 compartment sink.
5-01.1 Food is not protected from contamination. At time of inspection a large accumulation of flies observed landing on bain marie prep table, food equipment an on toast sitting on unit. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. At time of inspection a large accumulation of flies observed flying and landing on food equipment and food contact surfaces in front prep area and rear storage area. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. At time of inspection male employee observed putting on gloves without washing hands prior. No hand washing observed by employees. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution at time of inspection.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. No sanitizer present at time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. Application provided to owner.

New Cambria Restaurant — *Retail Food: Restaurant, Eat-in*
2775 Kensington Av — *Philadelphia, PA 19134*

Inspection Date

New Cambria Restaurant *Retail Food: Restaurant, Eat-in*
2775 Kensington Av *Philadelphia, PA 19134*

Inspection Date

5/30/07

5-01.1 Food is not protected from contamination. At time of inspection owner observed putting cooked fries into a container and touching them without gloves. The owner's nails and hands were dirty. A female employee observed touching a hoagie roll without gloves. Both attempted to wash hands, but no soap was used. Management instructed to initiate immediate corrective action.
7-01 (J) Other insect infestation is present. Large insects observed crawling in and out of open soiling in toilet room at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Numerous fresh and old mouse feces observed inside the nonfunctional walk-in currently used as a storage room. Management instructed to initiate immediate corrective action.
8-06.1.1 (D) Soil line is in need of repair. Repair or properly cover open soil line in non functioning toilet room. Not properly covered at time of inspection and large insects observed crawling in and of opening in line. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. At time of inspection owner and female employee observed not properly washing hand. No soap was used. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Not properly sanitized. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. At time of inspection owner observed attempting to wash cooking equipment. Owner washed and rinsed, but no sanitizing was done. 3 compartment sink should be set-up at all times for washing, rinsing and sanitizing of food equipment. Management instructed to initiate immediate corrective action.
12-01.5.E (2) Toilet room surfaces are not in good repair. Repair surfaces and replace fixtures in non functioning toilet room where toilet is missing and soil line is open. Repair floor in both toilet rooms. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. Management instructed to initiate immediate corrective action.

4/30/07

5-01.1 Food is not protected from contamination. Due to mouse infestation and moist wiping cloth sitting on food prep table.
7-01 (L) Mouse infestation is present. Numerous fresh and old mouse feces observed notably inside the nonfunctional walk-in currently used as food storage room.
9-04 (B) Wiping cloths are used in an unapproved manner. Moist stained wiping cloth noted sitting on food preparation table observed not stored in sanitizing solution between use.
19-01.1 Food establishment personnel food safety certified individual is not present.

Bob's Check Cashing *Retail Food: General Convenience*
2777 Kensington Av *Philadelphia, PA 19134*

Inspection Date

4/5/07

No Critical Violations

Sunny Food Market *Retail Food: Prepared Food Take-Out*
2779 Kensington Av *Philadelphia, PA 19134*

Inspection Date

11/1/07

No Critical Violations

11/6/06

No Critical Violations

Sunny Food Market *Retail Food: Prepared Food Take-Out*
2779 Kensington Av *Philadelphia, PA 19134*

Inspection Date

3/15/06

8-06.1.1 (C) Drain line is in need of repair: prep sink is not installed. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required: at scale. Management instructed to initiate immediate corrective action.

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3 Angels, Inc. *Retail Food: Restaurant, Eat-in*
2801 Kensington Av *Philadelphia, PA 19134*

Inspection Date

1/31/08

19-01.1 Food establishment personnel food safety certified individual is not present: owner's son has enrolled in a food safety course.

12/11/07

19-01.1 Food establishment personnel food safety certified individual is not present: owner's son has enrolled in a food safety course.

1/26/07

No Critical Violations

1/16/07

No Critical Violations

12/20/06

7-01 (K) Rat infestation is present. Fresh feces observed in basement on floor at time of inspection Management instructed to initiate immediate corrective action.

10/5/06

7-01 (B) Fruit fly infestation is present. Fruit flies observed in kitchen area at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (K) Rat infestation is present. Fresh droppings observed in basement on floor, inside of walk-in box and burrows in floor at time of inspection Management instructed to initiate immediate corrective action.
8-01.2 (B) Cold water is not provided, at hand wash sink in men's restroom. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner, not stored in sanitizing solution observed fruit flies on wiping clothes at time of inspection. Management instructed to initiate immediate corrective action.

9/19/06

5-01.1 Food is not protected from contamination. Uncovered ice with scoop and beverages stored inside and fruit flies in and around bin. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed flying throughout establishment at time of inspection.
7-01 (B) Fruit fly infestation is present. Fruit fles observed in trash can under bar, ice bin and in kitchen area at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (K) Rat infestation is present. Fresh droppings observed throughout basement floor and a burrow at time of inspection. Management instructed to initiate immediate corrective action.

Lord's Favor *Retail Food: Prepared Food Take-Out*
2803 Kensington Av *Philadelphia, PA 19134*

Inspection Date

Lord's Favor — *Retail Food: Prepared Food Take-Out*
2803 Kensington Av — *Philadelphia, PA 19134*

Inspection Date

3/28/08

No Critical Violations

12/13/07

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

5/16/07

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard needed between hand sink and prep sink. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed flying in prep area at time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution sitting on contact surfaces. Management instructed to initiate immediate corrective action.

4/5/07

3-01.1.A Food is held at intermediate temperatures exceeding permitted time limit.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Large bowl about approx. 10 lbs of precooked minced beef meats mixed with sliced onions observed sitting on counter outide walk-in refrigerator. Interview with owner/foodworker revealed said food was placed there more than 2 hours ago. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Foods noted not covered.
9-02.2 (A) Employee hand wash frequency is inadequate. Handsink observed blocked.

Franklin Flowers of Philadelphia — *Retail Food: General Convenience*
2817 Kensington Av — *Philadelphia, PA 19134*

Inspection Date

1/31/08

No Critical Violations

4/5/07

No Critical Violations

8/24/06

No Critical Violations

Lam's Laundromat — *Retail Food: General Convenience*
2832 Kensington Av — *Philadelphia, PA 19134*

Inspection Date

12/13/07

No Critical Violations

4/5/07

5-01.1 Food is not protected from contamination. Due to dog observed in food storage area.

8/24/06

No Critical Violations

Pio Pio Restaurant — *Retail Food: Restaurant, Eat-in*
2838 Kensington Av — *Philadelphia, PA 19134*

Inspection Date

5/9/08

5-01.1 Food is not protected from contamination. Provide splash guard between hand sink and prep table.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Pio Pio Restaurant — *Retail Food: Restaurant, Eat-in*
2838 Kensington Av — *Philadelphia, PA 19134*

Inspection Date

5/9/08

5-01.1 Food is not protected from contamination. Provide splash guard between hand sink and prep table.

12/13/07

No Critical Violations

8/30/07

3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. At time of inspection interior temp of hot holding unit containing chicken and beef turnovers at front counter 104°.
7-01 (L) Mouse infestation is present. At time of inspection mouse feces observed along perimeters of kitchen behind and under food equipment and shelving.

Frank's Market — *Retail Food: Prepared Food Take-Out*
2850 Kensington Av — *Philadelphia, PA 19134*

Inspection Date

3/3/08

No Critical Violations

12/13/07

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

6/5/07

No Critical Violations

6/5/07

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

4/5/07

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

Tracy Chinese Restaurant — *Retail Food: Prepared Food Take-Out*
2864 Kensington Av — *Philadelphia, PA 19134302*

Inspection Date

12/17/07

No Critical Violations

5/7/07

19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. Information provided.

4/6/07

7-01 (L) Mouse infestation is present. Several fresh and old mouse droppings noted on floor perimeter particularly under and benhind storage equipment, basement stairwell ledge.
5-01.1 Food is not protected from contamination. Due to mouse droppings, cat noted in basement, moist wiping cloth noted on food prep table.
9-04 (B) Wiping cloths are used in an unapproved manner. Moist stained wiping cloth observed sitting on food prep table not stored in sanitizing solution between use.
19-01.1 Food establishment personnel food safety certified individual is not present.

Golden Sunrise — *Retail Food: Restaurant, Eat-in*
2927 Kensington Av — *Philadelphia, PA 19134*

Inspection Date

Golden Sunrise *Retail Food: Restaurant, Eat-in*
2927 Kensington Av *Philadelphia, PA 19134*

Inspection Date

2/3/08

19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. City Food Safety Certificate application and Information provided to person-in-charge. Management instructed to initiate immediate corrective action.

6/21/07

2-01.1 (B) Adulterated or unwholesome food is present. At time of inspection food items stored inside of gnawed through non-NSF refrigeration unit were ordered to be immediately discard by management due to gnawing. Items discarded were a large box containing about 20 single serving boxes of cerel, 2 large bags of egg noddles, 1 large open bag of flour and 1 large box containing about 40 packs of crackers. Management initiated immediate corrective action.
5-01.1 Food is not protected from contamination. At time of inspection mouse feces observed on shelving and food equipment in kitchen. Mouse feces and gnawed food observed inside of gnawed through non-NSF refrigeration unit. An overhead leak in walk-in box leaked onto case of tomatoes. Management was ordered to immediately discard of all food items in unit.
7-01 (A) Fly infestation is present. Some flies observed flying in establishment at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. A large accumulation of mouse feces was observed on floor perimeters of kitchen under/behind food equipment, on shelving in basement & kitchen, inside refrigeration unit in basement used for food storage, on unused equipment and floor perimeters in basement at time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair at hand sink in kitchen and at 3 compartment sink at front counter. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. No hand washing observed at time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. When asked how to operate 3 compartment sink owner stated that 1 compartment is filled with soap, water and bleach and another for rinsing. The 3rd compartment is unable to be used due to dry rack stored on top. The 3 compartment sink is to be filled at all times for the washing (1st comp.), rinsing (2nd comp.) and sanitizing (3rd comp.) of food equipment. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. Information provided to person-in-charge. Management instructed to initiate immediate corrective action.

4/5/07

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

One Stop Grocery *Retail Food: Prepared Food Take-Out*
2954 Kensington Av *Philadelphia, PA 19134*

Inspection Date

2/2/08

No Critical Violations

2/2/08

No Critical Violations

New Eli Chinese Restaurant *Retail Food: Prepared Food Take-Out*
2956 Kensington Av *Philadelphia, PA 19134*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

New Eli Chinese Restaurant *Retail Food: Prepared Food Take-Out*
2956 Kensington Av *Philadelphia, PA 19134*

Inspection Date

10/23/06
No Critical Violations

10/23/06
No Critical Violations

1/26/06
No Critical Violations

12/28/05
7-01 (L) Mouse infestation is present: feces observed on floor perimeters and equipment in basement.

Green Banana *Retail Food: Grocery Market*
2959 Kensington Av *Philadelphia, PA 19134*

Inspection Date

7/22/08
No Critical Violations

4/1/08
2-01.4 Food is not properly labeled/packaged. Labels for smoked fish is not present on product.
7-01 (L) Mouse infestation is present. Several fresh mouse droppings noted on floor perimeters floor behind andunder beverage refrigerators in customers areas and on shelvings in stock room.
19-01.1 Food establishment personnel food safety certified individual is not present.

3/31/08
2-01.4 Food is not properly labeled/packaged. Labels for smoked fish is not present on product.
7-01 (L) Mouse infestation is present. Several fresh mouse droppings noted on floor perimeters floor behind andunder beverage refrigerators in customers areas and on shelvings in stock room.
8-01.2 (C) Hot water is not provided. Hot water temperature at all service sink where observed at 66°F.
ORDERS: Due to no hot water and inability to wash hands adequately, establishment must CEASE all vegetable and fruit prep including the cutting of melons until hot water is restored. Also CEASE all operations of slicing all deli meats and cheeses until hot water is restored.
19-01.1 Food establishment personnel food safety certified individual is not present.

2/2/08
5-01.1 Food is not protected from contamination. Due to mouse infestation noted at this time.
7-01 (L) Mouse infestation is present. Several fresh mouse droppings noted on floor perimeters floor behind andunder beverage refrigerators in customers areas and on shelvings in stock room.

4/5/07
No Critical Violations

Panama's Restaurant & Deli *Retail Food: Restaurant, Eat-in*
3000 Kensington Av *Philadelphia, PA 19134*

Inspection Date

4/1/08
No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Panama's Restaurant & Deli
3000 Kensington Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

2/1/08

7-01 (L) Mouse infestation is present. Fresh and old mouse droppings noted under and behind kitchen equipment and in basement floor corners/ on top storage shelvings in kitchen area.
5-01.1 Food is not protected from contamination. Due to critical violations observed at this tiem of inspection.
9-04 (B) Wiping cloths are used in an unapproved manner. 4 wet white wiping cloths noted sitting in food preparation sink 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. None present. Presently, a valid servsafe certificate noted posted. Note: City Food Safety Certificate application issued at this time

4/4/07

No Critical Violations

10/5/05

No Critical Violations

Quick Stop 3
3001 Kensington Av

Retail Food: Grocery Market
Philadelphia, PA 19134

Inspection Date

4/17/08

No Critical Violations

3/7/08

10-01.1 (B) An approved sink for manual washing and sanitization is not provided. Observed a fabricated utensil sink surrounded by unsealed raw wood panels and crevices on sides and under unit without free standing legs, installed in a grouted tile counter with unsealed sides from walls. Must provide approved designed utensil sink unit.
12-02.1 (B) Required hand washing sinks are not provided in ware washing room where utensil sink is present.
19-01.1 Food establishment personnel food safety certified individual is not present. Food safety person was not present at time of inspection.

Valu Plus
3028 Kensington Av

Retail Food: General Convenience
Philadelphia, PA 19134

Inspection Date

5/9/08

No Critical Violations

8/28/07

No Critical Violations

8/29/06

No Critical Violations

Lou's Place
3033 Kensington Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

Lou's Place — *Retail Food: Restaurant, Eat-in*
3033 Kensington Av — *Philadelphia, PA 19134*

Inspection Date

9/18/07

2-10.2 Ice is not protected from contamination. Scoop immrsed in ice in basement ice maker mchine and extrerior of ice-maker machine noted with dust particles.
4-01.1 (A) Food/Food service article storage does not provide protection. Ice for patrons in basement ice machine.
5-01.1 Food is not protected from contamination. Moldy like debris noted encrusted on top lid of basement ice-maker. A potential source of cross-contamination.
7-01 (L) Mouse infestation is present. Several fresh and old mouse droppings noted under and behind storage equipment, particular behind cashier/bar service counter area.
11-01.2 (A) Food equipment is defective. Rusty top edges of basement ice-maker machine. A potential source of contamination.
19-01.1 Food establishment personnel food safety certified individual is not present.

8/9/07

2-10.2 Ice is not protected from contamination. Scoop immrsed in ice in basement ice maker mchine and extrerior of ice-maker machine noted with dust particles.
19-01.1 Food establishment personnel food safety certified individual is not present.

7/27/06

No Critical Violations

7/20/06

7-01 (L) Mouse infestation is present: feces observed on floor perimeters of bar areas. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized: no sanitizer present. Management instructed to initiate immediate corrective action.

Kensington Meats — *Retail Food: Grocery Market*
3083 Kensington Av — *Philadelphia, PA 19134*

Inspection Date

10/13/06

No Critical Violations

Humphries — *Retail Food: Prepared Food Take-Out*
3101 Kensington Av — *Philadelphia, PA 19134*

Inspection Date

3/31/08

19-01.1 Food establishment personnel food safety certified individual is not present. Preparing and serving coffee/ sells pretzels.

2/2/08

5-01.1 Food is not protected from contamination. Due to mouse infestation at this time.
7-01 (L) Mouse infestation is present. Fresh and old mouse droppings noted on floor perimeters behind and under equipment in customer's and basement areas.
19-01.1 Food establishment personnel food safety certified individual is not present. Preparing and serving coffee/ sells pretzels.

5/25/07

No Critical Violations

5/21/07

No Critical Violations

Humphries *Retail Food: Prepared Food Take-Out*
3101 Kensington Av *Philadelphia, PA 19134*

Inspection Date

5/18/07

No Critical Violations

5/14/07

2-01.1 (C) Spoiled food is present. At time of inspection observed ham, packs of cheddar cheese and bologna inside of deli display case. Management was ordered to immediately discard of all items inside of unit. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. At time inspection temp of deli display 69°. Management was ordered to discard of all food in unit. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Temp of deli display unit 69° at time of inspection. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Due to mouse and rat infestation. Management instructed to initiate immediate corrective action.
7-01 (K) Rat infestation is present. Rat feces observed on floor throughout rear storage room at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. A large accumulation of mouse feces observed on floor perimeters, under retail shelving, on retail shelving and all throughout storage areas at time of inspection. Management instructed to initiate immediate corrective action.
8-01.2 (B) Cold water is not provided. At time of inspection not present at sinks throughout establishment. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. No hand sink in prep area. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. The above establishment is not properly washing, rinsing or sanitizing food equipment due to establishment not have a 3 compartment sink. Install 3 compartment sink. Management is hereby ordered to discontinue all cold and hot food prep until properly equipment (3 compartment sink) is installed. Management instructed to initiate immediate corrective action.
13-01.1 (A) Floor is not clean. Clean floor under retail shelving of large accumulation of mouse feces throughout estsblishment. Clean floor throughout rear storage room under shelving of large accumulation of mouse feces and rat feces. Clean floor on 2 floor of establishment of dust, debris and dead flies. Clean floor behind front counter. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Information provided to person-in-charge. Management instructed to initiate immediate corrective action.

4/14/07

5-01.1 Food is not protected from contamination. Due to mouse infestation.
7-01 (L) Mouse infestation is present. Numerous fresh and old mouse droppings observed on floor perimeters and storage shelvings.
13-01.1 (A) Floor is not clean: basement and floor perimeter due to mouse infestation.
19-01.1 Food establishment personnel food safety certified individual is not present.

8/16/05

No Critical Violations

Janet's Nail Salon *Retail Food: Vending Machine*
3102 Kensington Av *Philadelphia, PA 19134*

Inspection Date

5/29/08

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Four Country
3108 Kensington Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19134

Inspection Date

4/4/08

No Critical Violations

2/2/08

19-01.1 Food establishment personnel food safety certified individual is not present: provider list issued. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Due to critical violations at this time of inspection.
9-04 (B) Wiping cloths are used in an unapproved manner. One white stained moist wiping cloth noted sitting on wooden cutting board on top lowboy in kitchen area observed not stored in sanitizing solution between use at this time.

Lu's Garden
3108 Kensington Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19134

Inspection Date

5/16/07

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

10/17/06

No Critical Violations

12/21/05

No Critical Violations

12/20/05

4-01.1 (A) Food/Food service article storage does not provide protection, splash guard lacking between hand wash sink and food equipment.

Dollar Heaven Plus Bargain Outlet
3112 Kensington Av

Retail Food: General Convenience
Philadelphia, PA 19134

Inspection Date

4/28/08

No Critical Violations

8/28/07

No Critical Violations

8/29/06

No Critical Violations

Turner's Bakery
3121 Kensington Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19134

Inspection Date

7/14/08

5-01.1 Food is not protected from contamination
-due to roach infestation
-uncovered baked goods stored in front reach-in refrigeration unit
7-01 (D) Roach infestation is present. Observed numerous roaches crawling in prep area on wall behind utensil sink.
9-04 (B) Wiping cloths are used in an unapproved manner. Observed soiled wiping clothes not stored in sanitizing solution before and after use.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Turner's Bakery — *Retail Food: Prepared Food Take-Out*
3121 Kensington Av — *Philadelphia, PA 19134*

Inspection Date

7/11/07

No Critical Violations

4/25/07

7-01 (L) Mouse infestation is present. Fresh droppings observed along floor perimeters; on shelving in retail area; and hand wash sink located in kitchen.
9-02.2 (A) Employee hand wash frequency is inadequate. Handwash sink is not in use (blocked). Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Experior certificate is present. Phila. City certificate is needed. Owner was advised to go to our website to obtain an application.

Ballou Dollar store — *Retail Food: General Convenience*
3130 Kensington Av — *Philadelphia, PA 19134*

Inspection Date

10/13/06

No Critical Violations

Four Sons Pizzeria — *Retail Food: Restaurant, Eat-in*
3143 Kensington Av — *Philadelphia, PA 19134*

Inspection Date

4/28/08

No Critical Violations

3/24/08

No Critical Violations

3/10/08

No Critical Violations

1/18/08

19-01.1 Food establishment personnel food safety certified individual is not present. None present at this time of inspecton.

11/5/07

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

10/16/07

2-10.2 Ice is not protected from contamination. Scoop stored in ice bin.
4-01.1 (A) Food/Food service article storage does not provide protection. Large oven spatula stored on to of dirty oven. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Live flies are observed (in the food prep area). Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

10/15/07

2-10.2 Ice is not protected from contamination. Scoop stored in ice bin.
4-01.1 (A) Food/Food service article storage does not provide protection. Large oven spatula stored on to of dirty oven. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Live flies are observed (in the food prep area). Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Four Sons Pizzeria
3143 Kensington Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

10/5/07

5-01.1 Food is not protected from contamination. Raw hamburger uncovered in refrigerator (food prep area). Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Live flies are observed (in the food prep area). Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Droppings noted in the food prep area along the walls behind the large mixer, under the prep sink, under food prep table, in storage room and along stairs going to the basement. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature (mayo 65°, cheese 57°). Management instructed to initiate immediate corrective action.
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. Pizza pans and cooling rack are stored in a box with excessive mouse droppings. Management instructed to initiate immediate corrective action.

9/10/07

2-10.2 Ice is not protected from contamination. Ice scoop handle submerged in ice (ice machine). Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Sherrded cheese un covered in walk-in refrigerator. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Live flies are observed (in the food prep area). Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Droppings noted in the food prep area along the walls behind the large mixer, under the prep sink, under food prep table, in storage room and along stairs going to the basement. Management instructed to initiate immediate corrective action.
9-02.3 (B) Employees are smoking in uapproved areas. Cigarette butts are observed in the back storage area. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Cleanng coths noted being stored on counter tops Instead in sanitizing solution. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The employee stated that the use vingar to sanitize utensiles. Three basin sink store dirty pots and pans durng the time of inspecton. Management instructed to initiate immediate corrective action.
10-02.4 Unapproved sanitizer is being used (cyrstal bleach).
19-01.1 Food establishment personnel food safety certified individual is not present.

7/16/07

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

7/14/07

No Critical Violations

7/11/07

No Critical Violations

Four Sons Pizzeria *Retail Food: Restaurant, Eat-in*
3143 Kensington Av *Philadelphia, PA 19134*

Inspection Date

7/9/07

5-01.1 Food is not protected from contamination, uncovered cheese, uncovered food items in walk-in box, and beverage refrigerator (raw chicken).
7-01 (A) Fly infestation is present, observed throughout establishment at time of inspection.
2-10.2 Ice is not protected from contamination. Handling utensil handle in contact with ice (ce machine in beverge area).
19-01.1 Food establishment personnel food safety certified individual is not present.
9-04 (B) Wiping cloths are used in an unapproved manner. not stored in sanitizing solution Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed (back storage room on shelves with bleach).

9/18/06

5-01.1 Food is not protected from contamination, uncovered cheese, uncovered food items in grill area and uncovered pizza's.
7-01 (A) Fly infestation is present, observed throughout establishment at time of inspection.
12-01.5.B (5) Hot water at hand washing sink is not provided, in employee toilet room.

9/6/06

5-01.1 Food is not protected from contamination, open bag of flour in rear prep area, uncovered food in reach-in refrigerator, uncovered food items in grill area and uncovered pizza's.
7-01 (A) Fly infestation is present, observed throughout establishment at time of inspection.
7-01 (B) Fruit fly infestation is present, observed throughout establishment at time of inspection
7-01 (D) Roach infestation is present, observed in rear prep area of establishment at time of inspection.
7-01 (L) Mouse infestation is present, observed on floors throughout establishment at time of inspection.
9-02.2 (A) Employee hand wash frequency is inadequate.
9-04 (B) Wiping cloths are used in an unapproved manner, not stored in sanitizing solution.
12-01.5.B (5) Hot water at hand washing sink is not provided, in employee toilet room.

Robin's Place *Retail Food: Restaurant, Eat-in*
3153 Kensington Av *Philadelphia, PA 19134*

Inspection Date

8/31/07

No Critical Violations

5/7/07

4-01.1 (A) Food/Food service article storage does not provide protection. Ready-to-eat foods noted covered.
5-01.1 Food is not protected from contamination. Ready-to-eat foods observed not cover and mouse infestation.
7-01 (L) Mouse infestation is present. Fresh and old mouse droppings noted under dishwashing machine and in basement storage shelvings.

Kensington Food Market *Retail Food: Grocery Market*
3155 Kensington Av *Philadelphia, PA 19134*

Inspection Date

6/11/08

19-01.1 Food establishment personnel food safety certified individual is not present. Owner failed resent course taken for food safety certification.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Kensington Food Market — *Retail Food: Grocery Market*
3155 Kensington Av — *Philadelphia, PA 19134*

Inspection Date

3/29/08

No Critical Violations

3/27/08

8-01.2 (C) Hot water is not provided throughout establishment - rear handsink and front hand washing sink.
9-02.2 (A) Employee hand wash frequency is inadequate due to no hot water present throughout establishment.
19-01.1 Food establishment personnel food safety certified individual is not present.

1/18/08

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

Dunkin Donuts — *Retail Food: Prepared Food Take-Out*
3162 Kensington Av — *Philadelphia, PA 19134*

Inspection Date

11/16/05

No Critical Violations

Kellis Bar — *Retail Food: Restaurant, Eat-in*
3163 Kensington Av — *Philadelphia, PA 19134*

Inspection Date

12/18/07

No Critical Violations

6/7/07

7-01 (L) Mouse infestation is present. Mouse feces observed on floor under and behind all food equipment, inside unused walk-in unit and on shelving in establishment rear. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. Information provided.

5/7/07

7-01 (L) Mouse infestation is present. Mouse feces observed on floor under and behind all food equipment, inside unused walk-in unit and on shelving in establishment rear. Management instructed to initiate immediate corrective action.
12-01.5.E (4) Toilet room fixtures are not in good repair. Repair leaking toilet in men's toilet room. Observed tank leaking at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. Information provided.

K & A Breakfast Restaurant — *Retail Food: Restaurant, Eat-in*
3171 Kensington Av — *Philadelphia, PA 19134*

Inspection Date

4/8/08

No Critical Violations

4/7/08

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Pizza Haven
3171 Kensington Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

3/3/08

No Critical Violations

9/6/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. At time of inspection temp of bain marie with pizza cheese, mayo stored inside 69°. Management instructed to initiate immediate corrective action.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. At time of inspection interior temp of hot holding unit in front prep area with pizza slices and beef patties stored inside 108°. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. At time of inspection an uncovered pan a breading for chicken stored on prep table in kitchen with large accumulation of flies flying around. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. At time of inspection a large accumulation of flies observed flying around and landing on food equipment, food contact surfaces and uncovered trash cans in front prep and kitchen area at time of inspection. Flies also observed flying in toilet room. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. At time of inspection live adult roaches (one laying an egg) were observed in inseam of shelving above 3 compartment sink. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. A large accumulation of fresh mouse feces observed on floor under/behind food equipment in front prep area and kitchen, on shelving and counter top in front prep area at time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. No hand sink in prep area. No soap or towels at hand sink. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored sanitizing solution observed sitting on counter top with flies landing on at time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. At time of inspection faucet neck at 3 compartment sink not long enough to fill 2 out compartments. Management instructed to initiate immediate corrective action.

Pizza Haven *Retail Food: Restaurant, Eat-in*
3171 Kensington Av *Philadelphia, PA 19134*

Inspection Date

5/7/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. At time of inspection temp of hot holding unit containing pizza and chicken 105°. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. At time of inspection temp of pizza cheese stored in pizza prep 57°. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. At time of inspection an open bucket of sugar or salt stored on floor at kitchen door used to hold door open. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on floor under food equipment in front prep area and kitchen, on shelving in front prep area and basement surfaces (floor and shelving) at time of inspection Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair at 3 compartment sink in kitchen, leaking at time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. No hand sink in prep area. Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sinks are not provided. Install a hand sink in front prep area. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. Information provided. Management instructed to initiate immediate corrective action.

4/6/07

6-01.2 (B) Food utensils and contact surfaces are not cleaned and sanitized: dirty cutting board at front prep station Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present: feces observed on shelving at service line and basement surfaces (floor and shelving), behind mixer Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sinks are not provided: in food prep area
19-01.1 Food establishment personnel food safety certified individual is not present.

11/16/05

No Critical Violations

King's Discount *Retail Food: General Convenience*
3175 Kensington Av *Philadelphia, PA 19134*

Inspection Date

1/18/08

No Critical Violations

12/11/07

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 noted under and behind storage equipment on floor perimeters/ window ledges/ countertops and basement steps.

1/9/07

No Critical Violations

10/12/06

12-01.5.B (5) Hot water at hand washing sink is not provided. Management instructed to initiate immediate corrective action.

8/24/06

12-01.5.B (5) Hot water at hand washing sink is not provided. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Min House Restaurant *Retail Food: Prepared Food Take-Out*
3214 Kensington Av *Philadelphia, PA 19134*

Inspection Date

1/29/08

No Critical Violations

5/8/07

No Critical Violations

4/6/07

5-01.1 Food is not protected from contamination. Due to mouse infestation and moist stained wiping cloth.
7-01 (L) Mouse infestation is present. Several fresh and old mouse feces noted on floor perimeter and on food storage shelvings

9/22/05

No Critical Violations

Blue Nile *Retail Food: Grocery Market*
3220 Kensington Av *Philadelphia, PA 19134*

Inspection Date

4/6/07

No Critical Violations

Best English Pizza *Retail Food: General Convenience*
3228 Kensington Av *Philadelphia, PA 19134*

Inspection Date

12/11/07

No Critical Violations

10/17/07

5-01.1 Food is not protected from contamination. Due mouse infestation.
7-01 (L) Mouse infestation is present. Fresh mouse droppings noted on basement storage shelvings at the timeof this inspection.

4/6/07

19-01.1 Food establishment personnel food safety certified individual is not present.
19-04 Food establishment personnel food safety certificate is expired.

Mercy Land Grocery *Retail Food: Grocery Market*
3229 Kensington Av *Philadelphia, PA 19134*

Inspection Date

7/11/06

No Critical Violations

Melendez Grocery *Retail Food: Grocery Market*
3235 Kensington Av *Philadelphia, PA 19134*

Inspection Date

11/9/07

No Critical Violations

9/21/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Melendez Grocery — *Retail Food: Grocery Market*
3235 Kensington Av — *Philadelphia, PA 19134*

Inspection Date

10/13/06

No Critical Violations

Rookies Sports Bar & Grill — *Retail Food: Restaurant, Eat-in*
3239 Kensington Av — *Philadelphia, PA 19134*

Inspection Date

3/28/08

7-01 (L) Mouse infestation is present. Mouse feces observed on floor perimeters throughout patron, kitchen and bar service areas. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair under women toilet room hand sink. Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sink is not provided for women toilet room. Drain line defective and water not provided. Management instructed to initiate immediate corrective action.

2/1/08

5-01.1 Food is not protected from contamination. mainly, Due to mouse infestation and associated mouse droppings.
7-01 (L) Mouse infestation is present. fresh and old mouse droppings noted under and behind storage equipment particularly under and behind the 3 bay sink in kitchen area.

2/13/07

No Critical Violations

11/1/06

No Critical Violations

11/1/06

No Critical Violations

10/18/06

2-10.2 Ice is not protected from contamination. Remove ice scoop stored in ice. 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 wash sink and 3 compartment sink behind bar and in kitchen. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present, observed on ceiling in men's restroom at time of inspection.

G & B Restaurant — *Retail Food: Restaurant, Eat-in*
3241 Kensington Av — *Philadelphia, PA 19134*

Inspection Date

9/21/07

No Critical Violations

10/17/06

No Critical Violations

9/28/06

12-01.5.B (5) Hot water at hand washing sink is not provided, in employee and patron toilet rooms. Management instructed to initiate immediate corrective action.

Casablanca Grocery — *Retail Food: Grocery Market*
3257 Kensington Av — *Philadelphia, PA 19134*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Casablanca Grocery — *Retail Food: Grocery Market*
3257 Kensington Av — *Philadelphia, PA 19134*

Inspection Date

10/2/07

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

8/28/07

5-01.1 Food is not protected from contamination. Due to flies noted in food prep/serve.
7-01 (A) Fly infestation is present. Noted in food prep/serving area.
19-01.1 Food establishment personnel food safety certified individual is not present.

8/24/06

No Critical Violations

Bridget's Restaurant — *Retail Food: Restaurant, Eat-in*
3268 Kensington Av — *Philadelphia, PA 19134*

Inspection Date

12/20/06

7-01 (L) Mouse infestation is present, feces observed on floor perimeters and shelving in kitchen near dish washer, under hand sink, behind ice cream freezer, inside cabinets and on floor in toilet rooms. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair drain line under hand sink in ladies toilet room. Management instructed to initiate immediate corrective action.

6/1/06

7-01 (L) Mouse infestation is present: feces observed on floor perimeters in kitchen near dish washer and behind refrigerator. Management instructed to initiate immediate corrective action.

J & J Restaurant Inc. — *Retail Food: Restaurant, Eat-in*
3268 Kensington Av — *Philadelphia, PA 19134*

Inspection Date

5/22/08

No Critical Violations

3/31/08

5-01.1 Food is not protected from contamination. Due to critical violations observed at this time of inspection.
7-01 (K) Rat infestation is present. Numerous fresh rat droppings were observed on floor in basement around washer and basement steps area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Several fresh and old mouse feces noted on floor perimeters under and behind storage equipment and on food storage shelvings in kitchen 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. Wet wiping cloths noted sitting on food contact surfaces in rear kitchen area observed not stored in sanitizng solution between use at the time of this inspection.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

J & J Restaurant Inc.
3268 Kensington Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

1/29/08

4-01.1 (A) Food/Food service article storage does not provide protection. 3 large trays of bacons noted sitting on countertops in kitchen area observed not covered at the time ofthis inspection.
5-01.1 Food is not protected from contamination. Due to critical violations observed at this time of inspection.
7-01 (A) Fly infestation is present. Flies noted in front food serving counter area at this time of inspection.
7-01 (L) Mouse infestation is present. Several fresh and old mouse feces noted on floor perimeters under and behind storage equipment and on food storage shelvings in kitchen area/ basement floor perimeter areas.
9-04 (B) Wiping cloths are used in an unapproved manner. 2 white wet wiping cloths noted sitting on food cutting board in rear kitchen area observed not stored in sanitizng solution between use at the timeof this inspection.

3/19/07

No Critical Violations

Produce Paradise
3271 Kensington Av

Retail Food: Grocery Market
Philadelphia, PA 19134

Inspection Date

3/24/08

No Critical Violations

1/23/08

19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate and be present at all times. Management instructed to initiate immediate corrective action.

12/18/07

19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate and be present at all times. Management instructed to initiate immediate corrective action.

7/16/07

4-01.1 (A) Food/Food service article storage does not provide protection. Boxes of fruit/vegetables observed stored on floor with mouse feces at time of inspection. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. At time of inspection mouse feces observed on squash, around watermelon and bags of onions stored directly on ground in retail area. Flies and fruit flies were observed landing on and flying around food items in retail area. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed flying and landing on food items throughout retail area and around a large accumulation of boxes in establishment rear at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. A large accumulation of fruit flies observed landing on and flying around food items throughout retail area at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on floors under fruit/vegetable shelving in store front at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate and be present at all times. Management instructed to initiate immediate corrective action.

Produce Paradise *Retail Food: Grocery Market*
3271 Kensington Av *Philadelphia, PA 19134*

Inspection Date

12/21/06

4-01.1 (A) Food/Food service article storage does not provide protection, observed boxes of fruit/vegetables stored on floor with mouse feces at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on floors under fruit/vegetable shelving in store front at time of inspection. Management instructed to initiate immediate corrective action.

10/12/06

4-01.1 (A) Food/Food service article storage does not provide protection, bags of onions and boxes of pumpkins stored on floor with mouse feces. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed flying in rear prep and storage areas at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Fruit flies observed flying in rear prep & storage areas and in customer area at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh droppings observed on floors under shelving in customer area and on fruit/vegetables stored on floor at time of inspection. Management instructed to initiate immediate corrective action.

Smitty's Bar *Retail Food: Restaurant, Eat-in*
3300 Kensington Av *Philadelphia, PA 19134*

Inspection Date

10/18/06

No Critical Violations

Nelson's Hot Dog Cart 000763 *Retail Food: Mobile Food Vendor*
3301 Kensington Av *Philadelphia, PA 19135*

Inspection Date

9/11/07

No Critical Violations

9/7/07

No Critical Violations

Golden Wok *Retail Food: Prepared Food Take-Out*
3330 Kensington Av *Philadelphia, PA 19134*

Inspection Date

5/13/08

4-01.1 (A) Food/Food service article storage does not provide protection.
Splashguard lacks between the hand sink and food storage table.
Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly ; waste water from clogged grease trap onto basement floor.

3/31/08

5-01.1 Food is not protected from contamination. Due to mouse infestation.
7-01 (L) Mouse infestation is present. Numerous fresh mouse droppings on floor along wall under handwash sink 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.

Golden Wok *Retail Food: Prepared Food Take-Out*
3330 Kensington Av *Philadelphia, PA 19134*

Inspection Date

9/20/07

5-01.1 Food is not protected from contamination. Due to flies infestation and soiled moist wiping cloths noted on food prep/serving table.
7-01 (A) Fly infestation is present. Several flies noted in customers' waiting and food prep/serving areas at the time of this inspection.
9-04 (B) Wiping cloths are used in an unapproved manner. Stained moist wiping cloths noted on food prep/serving table observed not stored in sanitizing solution between use.

9/7/06

No Critical Violations

8/25/06

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guards needed between prep sink and 3 compartment sink and between prep table and hand wash sink. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh mouse droppings observed on floors behind and under equipment throughout establishment. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present, at wok range drain. Management instructed to initiate immediate corrective action.

Sunshine Laundromat *Retail Food: General Convenience*
3332 Kensington Av *Philadelphia, PA 19134*

Inspection Date

4/6/07

No Critical Violations

Family Grocery *Retail Food: Prepared Food Take-Out*
3337 Kensington Av *Philadelphia, PA 19134*

Inspection Date

2/2/08

No Critical Violations

4/6/07

No Critical Violations

8/19/05

No Critical Violations

7/20/05

7-01 (L) Mouse infestation is present, dead mice on basement floor. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized.
10-01.1 (A) An approved equipment and utensil washing sink is not provided, a 3 compartment, non nsf sink exists, sides are not rounded. no data plate, sticker nsf probably obtained by previous owner, and placed on sink.
5-04.2 (A) Approved sneeze guards are not provided as required, at scale as directed.

Gonzales Smoke Shop *Retail Food: General Convenience*
3354 Kensington Av *Philadelphia, PA 19134*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Gonzales Smoke Shop
3354 Kensington Av

Retail Food: General Convenience
Philadelphia, PA 19134

Inspection Date

2/2/08

No Critical Violations

4/4/07

No Critical Violations

Seven Eleven #21048 E
3359 Kensington Av

Retail Food: General Convenience
Philadelphia, PA 19124445

Inspection Date

10/1/07

7-01 (B) Fruit fly infestation is present. Fruit flies observed on walls and flying in toilet room at time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. A certified person must be present at all time. Management instructed to initiate immediate corrective action.

8/29/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. At time of inspection interior temp of milk stored in a container with ice packs in coffee prep area 64°. Management instructed to initiate immediate corrective action.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. At time of inspection interior temp of hot dog grill unit behind front counter 110° and unit containing hot pocket and other similar food items 112°. Management is instructed to increase temp of units. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Some flies observed in toilet room at time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. A certified person must be present at all time. Information provide to owner. Management instructed to initiate immediate corrective action.

Seven Eleven #21048E
3359 Kensington Av

Retail Food: General Convenience
Philadelphia, PA 19134

Inspection Date

9/19/06

No Critical Violations

8/25/06

7-01 (L) Mouse infestation is present. Fresh mouse droppings observed under equipment in rear storage area at time of inspection. Management instructed to initiate immediate corrective action.

Sherry's Restaurant
3376 Kensington Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Sherry's Restaurant *Retail Food: Restaurant, Eat-in*
3376 Kensington Av *Philadelphia, PA 19134*

Inspection Date

5/27/08

2-10.2 Ice is not protected from contamination due to rusty parts inside ice-maker in basement area. The ice scoop is stored in the ice at the beverage station. Ice scoop stored on top of insanitary surfaces of ice machine in basement.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. The counter refrigerator, with milk, butter and cheese cakes, is recorded at 65° F. Potentially hazardous food items removed while present. This refrigerator is not approved for use for potentially hazardous foods until the temperature is maintained below 41° F. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair at the dishwasher sink.
9-02.2 (A) Employee hand wash frequency is inadequate. Waitresses are not able to wash hands at prep/serving counter due to inoperable hand sink under counter.
12-01.5.B (4) Cold water at hand washing sink is not provided at hand washing sink under front serving counter.
12-01.5.B (5) Hot water at hand washing sink is not provided under serving/prep front counter. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Owner's son stated that he is currently enrolled in course, June 2008.

4/1/08

2-10.2 Ice is not protected from contamination due to rusty parts inside ice-maker in basement area. The ice scoop is stored in the ice at the beverage station.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. The counter refrigerator, with milk, butter and cakes, is recorded at 57° F. Potentially hazardous food items removed while present. This refrigerator is not approved for use for potentially hazardous foods until the temperature is maintained below 41° F. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse droppings observed on counter shelves, under potatoes, on shelf with rice, on shelf below hot holding unit and along perimeters in the kitchen. Mouse feces observed on the floor along the perimeters and under shelving in the basement. Eliminate mouse infestation. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair at the dishwasher sink.
9-02.2 (A) Employee hand wash frequency is inadequate. Waitress observed coming into kitchen and not washing hands prior to making toast.
12-01.5.B (5) Hot water at hand washing sink is not provided behind the counter. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Attend an approved food safety class and obtain a City of Philadelphia Food Safety Certificate. Provider list and application issued.

1/2/08

2-10.2 Ice is not protected from contamination. Due to old stains and rusty part inside ice-maker in basement area.
5-01.1 Food is not protected from contamination. Due to critical violations observed at this time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on floor under and on food shelving in basement and under some food equipment in kitchen andin basement floor perimeters at time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner, 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. None present or valid certificate posted. Providers information issued at this time.
4-01.1 (A) Food/Food service article storage does not provide protection. Assorted foods in walk-ins and on food prep counters in kitchen areas noted not provided with protective lids/covers at the time of this inspection.

Sherry's Restaurant *Retail Food: Restaurant, Eat-in*
3376 Kensington Av *Philadelphia, PA 19134*

Inspection Date

2/7/07

3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Observed cooked bacon and potatoes stored at 65° inside of non-working refrigeration unit at time of inspection. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Observed cats sitting and walking on bags of ingredients and food in basement at time of inspection. Observed employees do continues food prep without washing hands at time of inspection. Management instructed to initiate immediate corrective action.
5-01.8 Live animals or fowl are not excluded from food establishment preparation areas. Observed cats in basement sitting and walking on bags of ingredients and food at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on floor under and on food shelving in basement and under some food equipment in kitchen at time of inspection. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided, at hand sink in kitchen and behind front counter at time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Observed no hand washing by employee at time of inspection. No soap, hot water or sanitary towels at hand sinks. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Observed no hand washing by employees at time of inspection. No hot water, sanitary towels or soap at hand sinks. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner, not stored in sanitizing solution. Management instructed to initiate immediate corrective action.

9/28/06

5-01.1 Food is not protected from contamination. Cover all uncovered food at grill, in walk-in boxes and refrigeration units throughout. Observed uncovered bacon at grill and food in walk-in boxes an refrigeration units at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh droppings observed on floor under/behind equipment in kitchen, on shelving in basement and kitchen at time of inspection. Management instructed to initiate immediate corrective action.

9/28/06

7-01 (L) Mouse infestation is present. Fresh mouse droppings observed on floor under food equiment in kitchen, on shelving in basement and kitchen at time of inspection. Management instructed to initiate immediate corrective action.

7/27/06

7-01 (D) Roach infestation is present: a German roach observed in the storage room. Management instructed to initiate immediate corrective action.

Poo Lun Deli, Inc. *Retail Food: Prepared Food Take-Out*
3468 Kensington Av *Philadelphia, PA 19134*

Inspection Date

12/18/07

No Critical Violations

11/15/07

5-01.1 Food is not protected from contamination. Mainly, due to roach infestation.
7-01 (D) Roach infestation is present. Several roaches at various life stages observed on glue trap on countertop next to meat slicer.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Poo Lun Deli, Inc. *Retail Food: Prepared Food Take-Out*
3468 Kensington Av *Philadelphia, PA 19134*

Inspection Date

11/1/06

No Critical Violations

10/17/06

4-01.1 (A) Food/Food service article storage does not provide protection, bread thongs stored improperly. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required. Sneeze guard needed at scale. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh & old droppings observed along perimeters, under display shelving, behind reach-in refrigeration units and on floor in basement at time of inspection. Management instructed to initiate immediate corrective action.

China King *Retail Food: Prepared Food Take-Out*
3503 Kensington Av *Philadelphia, PA 19134*

Inspection Date

4/3/08

4-01.1 (A) Food/Food service article storage does not provide protection. Beverages containers are stored in employee's toilet room. Uncovered food items observed in refrigeration units.
7-01 (D) Roach infestation is present. Roaches observed in the prep area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Several fresh and old mouse droppings noted on kitchen shelves and basement floor perimeters and storage shelving. Eliminate mouse infestation. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloth is not stored in sanitizing solution.
10-02.2 (B) Food equipment and utensils are improperly sanitized. No sanitizer is provided. Provide on EPA approved sanitizer. Management instructed to initiate immediate corrective action.

2/2/08

4-01.1 (A) Food/Food service article storage does not provide protection. Beverages note stored in employee's toilet room.
7-01 (L) Mouse infestation is present. Several fresh and old mouse droppings noted on floor perimeters and storage shelvings in ktchen and basement areas at this time.
8-06.1.1 (A) Liquid waste is not disposed of properly. Heavy accumulations of grease noted in basement area noted at this time. Note: No pickup contract provided.
9-02.1 Employee hands are not washed prior to food handling activities. Food handlers observed using bear hands to wipe off dusts and old food debris on food repararion tables and countertops without washing hands between preparing and serving patrons.
9-02.2 (A) Employee hand wash frequency is inadequate. Kitchen handwashing/garbage disposal and food preparation sinks observed completely blocked at the time of this inspection.
9-02.4 Employees are eating or drinking in unapproved areas. Food handlers observed eating in kitchen area while preparing and serving patrons.
9-04 (B) Wiping cloths are used in an unapproved manner. 3 dirty wet wiping cloths noted sitting in 3 bay sink observed not stored in sanitizing solution between use.
10-02.1 Food equipment needs cleaning. Due to mouse feces on food storage shelvings/exterior and interior of all kitchen cooking and storage equipment/handle areas of kitchen storage equipment.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. 3 bay not set up at this time.
10-02.2 (B) Food equipment and utensils are improperly sanitized. Sanitizers not provided.

4/4/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Morhaf's Pizzeria *Retail Food: Restaurant, Eat-in*
3507 Kensington Av *Philadelphia, PA 19134*

Inspection Date

1/9/08

No Critical Violations

8/10/06

7-01 (A) Fly infestation is present: several flies observed. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present: feces observed on floor perimeters and shelving. Management instructed to initiate immediate corrective action.

Pizza Time #1, Inc. *Retail Food: Restaurant, Eat-in*
3507 Kensington Av *Philadelphia, PA 19134*

Inspection Date

6/17/08

8-01.2 (A) An adequate supply of hot water is not provided. Hot water temperature was observed at 74° F at utensil sink, and 80°F at hand sink (sinks were elevating slowly from noted temperatures). Polit want out before water temperature was taken, landlord of building attempted to service hot water heater by end of inspection.
8-06.1.1 (A) Liquid waste is not disposed of properly. Leak observed oil drum leak in outside alley. Not proof of approved used oil disposal company was present at time of inspection.
9-04 (B) Wiping cloths are used in an unapproved manner. Observed soiled clothes not stored in sanitizing solution.

Dunkin Donuts *Retail Food: Restaurant, Eat-in*
3905 Kensington Av *Philadelphia, PA 19124*

Inspection Date

9/7/07

5-01.1 Food is not protected from contamination. Due to fly infestation.
7-01 (A) Fly infestation is present. Flies still observed flying in establishment front food prep/serving and rear storage areas at time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. Valid Serv Safe still provided, but must obtain City Food Safety Certificate. Manager states payment has been made to EHS. Payment receipt for City Food Safety Certficate not provided at this time.

8/6/07

7-01 (A) Fly infestation is present. Flies observed flying in establishment at time of inspection. Dead flies also observed. Fly tape was observed hanging in customer area, but management remove tape immediately after instructed by sanitarian.
19-01.1 Food establishment personnel food safety certified individual is not present. Valid Serv Safe, but must obtain City of Phila certificate. Application provided to person-in-charge.

8/24/06

No Critical Violations

Spring Chinese Restaurant *Retail Food: Prepared Food Take-Out*
3905 Kensington Av *Philadelphia, PA 19124*

Inspection Date

Spring Chinese Restaurant *Retail Food: Prepared Food Take-Out*
3905 Kensington Av *Philadelphia, PA 19124*

Inspection Date

2/3/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Several ready-to-eat cooked foods at ambient temperature of 79°F noted sitting on top countertops/food tables in kitchen area at this time.
3-03.2 (B) Frozen food is improperly thawed. About 20 lbs of raw frozen beef noted sitting under 3 bay sink. Interview with ownerfood handler revealed that said beef is being thawed.
9-02.2 (A) Employee hand wash frequency is inadequate. Hand washing sink noted blocked by kitchen utensils at this time/interior of hand washing sink is old debris stained. Management instructed to initiate immediate corrective action.
9-02.3 (A) Employee observed not following good hygienic personal practices. Owner/food handler noted spitting into trash can in kitchen food preparation and serving area at time of this inspection.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution, sitting on contact surfaces. Management instructed to initiate immediate corrective action.

5/16/07

5-01.1 Food is not protected from contamination. At time of inspection chicken observed stored in 3 compartments sink. A male employee attempted to wash hands without soap in 3 compartment sink over chicken. 2 large open bags of rice and uncovered flour in prep area. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Male employee attempted to wash hands without soap in 3 compartment sink over raw chicken stored in sink. No hand washing observed by other employees. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution, sitting on contact surfaces. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

4/14/07

4-01.1 (A) Food/Food service article storage does not provide protection. Several foods in containers stored in baine-marie observed not covered at the time of this inspection.
5-01.1 Food is not protected from contamination. Due to foods observed not covered.
9-02.2 (A) Employee hand wash frequency is inadequate. Kitchen handsink observed blocked and not in use at time of this inspection.
19-01.1 Food establishment personnel food safety certified individual is not present: management has contacted a school and is waiting for a class date.

3/6/06

No Critical Violations

2/1/06

No Critical Violations

Wish Well Laundromat *Retail Food: Vending Machine*
3905 Kensington Av *Philadelphia, PA 19124*

Inspection Date

10/15/07

No Critical Violations

9/26/06

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

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Wishing Well Laundromat — *Retail Food: Vending Machine*
3905 Kensington Av — *Philadelphia, PA 19124*

Inspection Date

7/9/07

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

Blockbuster Video — *Retail Food: General Convenience*
3908 Kensington Av — *Philadelphia, PA 19124*

Inspection Date

9/22/06

No Critical Violations

Church's Chicken — *Retail Food: Restaurant, Eat-in*
3908 Kensington Av — *Philadelphia, PA 19124*

Inspection Date

2/3/08

No Critical Violations

6/29/07

No Critical Violations

6/28/07

5-01.1 Food is not protected from contamination. Self service soda system lacking push button levers. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated, garbage grinder in 3 basin sink. 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 not posted. Management instructed to initiate immediate corrective action.

Dollar Crazy — *Retail Food: General Convenience*
3908 Kensington Av — *Philadelphia, PA 19124*

Inspection Date

8/9/07

No Critical Violations

Juniata Meats — *Retail Food: Prepared Food Take-Out*
3908 Kensington Av — *Philadelphia, PA 19124*

Inspection Date

2/25/08

No Critical Violations

1/10/08

4-01.1 (A) Food/Food service article storage does not provide protection, splash guard lacking between garbage grinder sink and 3 compartment sink.
8-06.1.1 (A) Liquid waste is not disposed of properly, garbage grinder drain line thru grease trap.

12/17/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Juniata Meats *Retail Food: Prepared Food Take-Out*
3908 Kensington Av *Philadelphia, PA 19124*

Inspection Date

11/26/07

2-01.1 (D) Defective food containers are present. Dented Goya food containers observed in front retail area. Management initiated immediate corrective action.
7-01 (L) Mouse infestation is present. Mice droppings observed in rear storage area and in utility closet. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Moist sponge observed at 3 basin sink. Sponge observed in basket at front deli area. Prepackaged sponges observed in rear storage area. Management initiated immediate corrective action. Management threw away the moist sponge at 3 basin sink and the sponge at front deli area.

10/24/07

2-01.1 (B) Adulterated or unwholesome food is present. At time of inspection (6) 5lb boxes of Topp Patties were observed stored in reach-in freezer unit in establishment rear. Topp brand beef patties were recalled several weeks ago. The patties were ordered to be immediately discarded by management. Management initiated immediate corrective action.
2-01.1 (C) Spoiled food is present. At time of inspection a quarter of garlic and cheddar cheese (in deli display case) was ordered to be immediatey discarded by management due to molding.
9-02.1 Employee hands are not washed prior to food handling activities. No hand washing observed by employees at time of inspection.

9/24/07

2-01.1 (C) Spoiled food is present. At time of inspection several of the food items that were ordered to be discarded during the inspection conducted on 9/10/07 were observed stored in crates in meat walk-in box. Several of the food items had visible mold on them. Ordered discarded were serveral packs and containers of Heluva Good cheese, Penn Maid cheeses and cream cheese, Parkay butter, Tropicana orange and fruit juices, Sommer Maid butter, Pillsbury bread products, Dew Fresh margrine, Ida Mae gelatine, Jello products, White Rose cheeses and a quarter of garlic and cheddar cheese (in deli display case) were ordered to be immediatey discarded by management. Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sinks are not provided. Install in rear prep area. Management instructed to initiate immediate corrective action.

9/12/07

No Critical Violations

Juniata Meats *Retail Food: Prepared Food Take-Out*
3908 Kensington Av *Philadelphia, PA 19124*

Inspection Date

9/10/07

2-01.1 (C) Spoiled food is present. At time of inspection a half of a 5lb Dietz & Watson NY Jalapeno & Cayenne Cheese was ordered to be immediatey discarded by management due to molding. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. (6) packs of mozzarella, (15) packs 8oz of sharp cheddar (7) packs of mild cheddar and (6) packs of low fat Penn Maid Cheese, (6) boxes of lFC Lasagna, (30) pack of extra sharp cheddar New York Cheese, (5) packs of cheddar (6) pacs of american slices and (12) packs of monterey jack w/ jalapeno Heluva Good Cheese, (4) 8oz containers of whipped butter salted Penn Maid, (14) 8oz packs of cheddar cheese White Rose, (5) one pint containers of half and half Crowley, (5) bottles of cheese sause Penn Maid, (25) 1lb packs of vegetable margarine Dew Fresh, (6) lb packs of butter State Brand, (40) 1lb packs of Sommer Maid, (12) 1lb twin packs of Parkay, (6) 1lb containers of butter Taste Like, (2) 16oz and 8oz containers of sour cream Penn Maid, (20) containers of Axelrod, (7) 6oz containers of Yo Crunch, (19) 8oz packs and (11) 8oz containers of Philadelphia Cream Cheese, (2) 8oz containers of french onion dip Penn Maid, (8) packs of chocolate & vanilla Swiss Miss, (8) packs of original rice pudding Kozy Stick, (6) 5oz packs of Jello, (4) 16oz containers of fruited gelatine Ida Mae, (5) 15oz containers of Parfait, (2) 9.3 oz cans of light whipped cream Penn Maid, (49) 2quart containers of Tropicana Juices, (24) 12oz bottles of Tropicana Juices, (24) 11oz bottles of Fruit Smoothie, (11) 1lb containers of ranch dip Lakeview Farms, (10) 1lb containers of French Onion Dip, (9) 15.2oz bottles Naked, and 10 dozen of Eggs were odered to be immediately discarded by management due to evidence of molding and due to unit being out of temp for extended period of time. Management initiated immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. At timeof inspection interior temp of reach-in refrigeration unit in customer area 62°. Refrigeration repaired unit during time of inspection.
5-01.1 Food is not protected from contamination. At time of inspection an accumulation of flies to numerous to count were observed landing on prep tables, slicers, knive and breads in rear and front prep areas. Fruit flies observed on interior of bread box at time of inspection. Management instructed to discard of bread and properly clean an sanitize all utensils and prep areas. Properly cover cheeses in deli display case. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. A severe accumulation of flies to numerous to count were observed throughout establishment flying around and landing food equipment and contact surfaces in rear areas and front areas. Flies observed landing on uncovered loaves of bread in customer, shelving, racks, on prep table, cutting boards, knives, single service items, slicers on walls and ceiling. Flies observed around service sinks, boxed good, on ceilings, on walls and shelving in rear area. Flies in toilet room. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Fruit flies observed insde bread bin, boxes of bananas and onions. Management instructed to discard of breads. Management instructed to initiate immediate corrective action.

7/6/07

No Critical Violations

12/18/06

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. Mouse feces observed on floor under display shelves at time of inspection. Management instructed to initiate immediate corrective action.

Juniata Meats *Retail Food: Prepared Food Take-Out*
3908 Kensington Av *Philadelphia, PA 19124*

Inspection Date

10/23/06

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. Mouse feces observed on floor under display shelves at time of inspection. Management instructed to initiate immediate corrective action.
9-02.3 (B) Employees are smoking in uapproved areas, observed a female employee smoking over bain marie (deli prep unit) at time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner, not stored in sanitizing solution.

9/22/06

5-04.2 (A) Approved sneeze guards are not provided as required, at scales. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed flying throughout establishment at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh dropping observed on floor of meat walk-in box, under prep tables & grill in rear prep area and under display shelves at time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner, not stored in sanitizing solution.

Universal Dollar *Retail Food: General Convenience*
3908 Kensington Av *Philadelphia, PA 19124*

Inspection Date

8/9/07

No Critical Violations

7/9/07

2-01.1 (A) Food is not from an approved source. Tide detergent written in chinese letters.
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

12/8/06

No Critical Violations

10/25/06

7-01 (L) Mouse infestation is present. Fresh droppings observed on floors in rear storage area under pallets, behind & under reach-in refrigeration units and under display shelving at time of inspection. Management instructed to initiate immediate corrective action.

9/22/06

7-01 (L) Mouse infestation is present. Fresh droppings observed on floors in rear storage area under pallets, behind & under reach-in refrigerator units and under display shelves at time of inspection. Management instructed to initiate immediate corrective action.

8/29/06

No Critical Violations

Wings N Thangs *Retail Food: Restaurant, Eat-in*
3910 Kensington Av *Philadelphia, PA 19124*

Inspection Date

5/6/07

No Critical Violations

Taco Bell/KFC #12
3981 Kensington Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

6/29/08

No Critical Violations

3/13/08

No Critical Violations

11/15/07

5-01.1 Food is not protected from contamination. Condensate noted in cold food holding units.
7-01 (L) Mouse infestation is present. Mouse droppings noted on and underneath storage equipment.
19-01.1 Food establishment personnel food safety certified individual is not present. City Food Safety Certificate not posted.

12/13/06

No Critical Violations

12/7/06

No Critical Violations

12/6/06

No Critical Violations

12/14/05

No Critical Violations

10/24/05

7-01 (A) Fly infestation is present: sewer flies observed near inoperable warmer/refrigeration unit at kitchen front. Management instructed to initiate immediate corrective action.

Walgreens #3569
4001 Kensington Av

Retail Food: General Convenience
Philadelphia, PA 19124

Inspection Date

8/28/07

No Critical Violations

8/31/06

No Critical Violations

Barney Roth Co.
4150 Kensington Av

Wholesale: Warehouse
Philadelphia, PA 19124

Inspection Date

2/22/06

7-01 (L) Mouse infestation is present: feces observed on floor under shelving where food products were located. Management instructed to initiate immediate corrective action.

Sunrise Deli
4200 Kensington Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

1/14/08

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Sunrise Deli — *Retail Food: Restaurant, Eat-in*
4200 Kensington Av — *Philadelphia, PA 19124*

Inspection Date

12/12/07

4-01.1 (A) Food/Food service article storage does not provide protection. Provide sneeze guard around slicer on top of deli display case at time of inspection.
5-01.1 Food is not protected from contamination. Due to lack of hand washing and changing of gloves.
8-06.1.1 (A) Liquid waste is not disposed of properly. Provide metal drum or proof of licensed oil recycling company. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. No hand washing observed by owner at time of inspection. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Discontinue use of sponges.
9-04 (B) Wiping cloths are used in an unapproved manner. No properly stored in santizing solution.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Owner unable to demonstrate proper technique stated that 3 bay sink is for washing, sanitizing and drying. 3 bay sink is for the washing, rinsing and sanitizing of multi-use utensils. No sanitizer present. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. No city of Phila. certificate observed at time of inspection. Management instructed to initiate immediate corrective action.

M & M Food Market — *Retail Food: Grocery Market*
6301 Keystone St — *Philadelphia, PA 1913533(*

Inspection Date

5/30/07

No Critical Violations

5/25/07

No Critical Violations

12/1/05

No Critical Violations

Dunkin' Donuts — *Retail Food: Restaurant, Eat-in*
6343 Keystone St — *Philadelphia, PA 1913533(*

Inspection Date

5/30/07

No Critical Violations

5/25/07

No Critical Violations

9/28/05

No Critical Violations

9/26/05

4-01.1 (A) Food/Food service article storage does not provide protection.splash guard lacking between hand wash sink and food equipment. Management instructed to initiate immediate corrective action.

Planet Abacus Charter School — *Institution: School, Charter*
6660 Keystone St — *Philadelphia, PA 19135*

Inspection Date

3/24/08

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Planet Abacus Charter School — *Institution: School, Charter*
6660 Keystone St — *Philadelphia, PA 19135*

Inspection Date

10/1/07

19-01.1 Food establishment personnel food safety certified individual is not present. Note: Presently, students bring their own lunch bags but establishment plans to have prepackaged foods delivered from the Archdioces of Philadelphia.

Tacony Palmyra Billiards Club — *Retail Food: Restaurant, Eat-in*
6201 N Keystone St — *Philadelphia, PA 19135*

Inspection Date

5/30/07

No Critical Violations

5/24/07

No Critical Violations

Muhamad Reheel Shankad NEW STAND — *Retail Food: Mobile Food Vendor*
6650 Kinbred St — *Philadelphia, PA 19149220*

Inspection Date

2/9/07

No Critical Violations

Early Learning Center — *Institution: Child, Family Day Care Homes*
6724 Kindred St — *Philadelphia, PA 19149000*

Inspection Date

10/24/05

No Critical Violations

SOFT ICE CREAM #842 — *Retail Food: Mobile Food Vendor*
6926 KINDRED St — *Philadelphia, PA 19149172*

Inspection Date

7/31/07

No Critical Violations

Anita Brown's Family Day Care — *Institution: Child, Family Day Care Homes*
1705 Kinsey St — *Philadelphia, PA 19124*

Inspection Date

6/1/07

No Critical Violations

9/14/06

No Critical Violations

Northeast Frankford Boys & Girls Club — *Institution: Child, Child Care Centers*
1709 Kinsey St — *Philadelphia, PA 19124*

Inspection Date

Northeast Frankford Boys & Girls Club *Institution: Child, Child Care Centers*
1709 Kinsey St *Philadelphia, PA 19124*

Inspection Date

11/21/07

7-01 (L) Mouse infestation is present. Mouse feces and 2 dead mice observed in cabinets in kitchen at time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. No hand sink in kitchen.
12-02.1 (B) Required hand washing sinks are not provided. Install hand sink in kitchen. 3 compartment sink only sink observed in kitchen at time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.
3270.69(b) Hot water temperature, in areas accessible to children, exceeds 110 degree F hot water recorded between 120°-130° F in pre-school classroom. Management instructed to reduce water temp.
3270.67(c) Evidence of infestation of insects or rodents in the facility. Mouse feces observed in cubby hole in preschool classroom at time of inspection.

4/13/06

9-02.1 Employee hands are not washed prior to food handling activities: no hand sink in kitchen.

Bastista Grocery *Retail Food: Prepared Food Take-Out*
1901 Kinsey St *Philadelphia, PA 19124*

Inspection Date

7/3/07

No Critical Violations

5/29/07

2-01.1 (C) Spoiled food is present. At time of inspection 5 loaves of molded bread observed stored on shelf in prep area. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. At time of inspection 1 open 20lb bag of Canilla rice observed stored under grill in prep area, properly cover food in deli display case and plantain/bananas stored on floor in rear storage area. Management instructed to initiate immediate corrective action.
13-01.1 (A) Floor is not clean. Clean floor under retail shelving throughout establishment of large accumulation of old mouse feces. Clean floor in basement of water, dead insects and debris. Clean floor in prep under cooking equipment of food debris and grease accumulation. Clean floor under hand sink of mouse feces. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. Application provided to owner. Management instructed to initiate immediate corrective action.

Chany Mini Market *Retail Food: Prepared Food Take-Out*
1901 Kinsey St *Philadelphia, PA*

Inspection Date

2/8/06

7-01 (D) Roach infestation is present: a German roach nymph was observed near the deli case. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present: feces observed on shelving and floor perimeters. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly: no contract used cooking oil recycler/collection service. Management instructed to initiate immediate corrective action.

Fernandez Grocery *Retail Food: Prepared Food Take-Out*
1901 Kinsey St *Philadelphia, PA 19124*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Fernandez Grocery — *Retail Food: Prepared Food Take-Out*
1901 Kinsey St — *Philadelphia, PA 19124*

Inspection Date

7/27/06

No Critical Violations

7/20/06

8-01.2 (C) Hot water is not provided: hot water heater is not operating properly. Food service operation immediately discontinued until hot water is provided (deli, sandwiche, hoagie, and food handling is prohibited).

6/1/06

No Critical Violations

Tineo Grocery — *Retail Food: Prepared Food Take-Out*
1901 Kinsey St — *Philadelphia, PA 19124*

Inspection Date

8/1/07

No Critical Violations

Kinsey Street Cafe — *Retail Food: Restaurant, Eat-in*
1923 Kinsey St — *Philadelphia, PA 19124402*

Inspection Date

10/16/06

No Critical Violations

9/29/06

2-01.1 (C) Spoiled food is present. Spoiled food in deli prep unit and refrigerator at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh droppings observed on floor under/behind refrigerator, freezer chest, deli prep unit and 3 compartment sinks at time of inspection. Management instructed to initiate immediate corrective action.
12-01.5.B (4) Cold water at hand washing sink is not provided, at hand wash sink in behind bar at time of inspection. Management instructed to initiate immediate corrective action.

Emili's Grocery Store — *Retail Food: Prepared Food Take-Out*
4537 Knorr St — *Philadelphia, PA 19135*

Inspection Date

5/29/07

No Critical Violations

Erie Beer And Beverage — *Retail Food: General Convenience*
3774 L St — *Philadelphia, PA 19124*

Inspection Date

2/13/08

No Critical Violations

1/11/08

9-02.3 (B) Employees are smoking in uapproved areas. Cigarette ashes are observed in the soiled ashtray in front of the walk-in refrigeration unit. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Valentino's II *Retail Food: Prepared Food Take-Out*
3871 L St *Philadelphia, PA 19124*

Inspection Date

3/25/08

No Critical Violations

3/21/08

No Critical Violations

3/17/08

No Critical Violations

2/15/08

19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila cert. Serv Safe cert is available and owner applied for city certification. Management instructed to initiate immediate corrective action.

1/17/08

2-01.1 (D) Defective food containers are present. At time of inspection (4) 6lb dented cans of Full Red pizza sause where observed stored on shelf in basement storage area. 1 of the cans of pizza sause appeared to have burst open. Cans must immediately be discarded. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Replace missing splash guard between hand sink and 3 compartment sink. Open bags of ingredients should be stored in properly labeled containers with lids. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. At time of inspection flies were observed in basement and in rear of food prep area. Management instructed to initiate immediate corrective action.
8-01.2 (A) An adequate supply of hot water is not provided. At time inspection temp of hot water throughout establishment 98°. Sanitarian will return to check hot water temp. on 1/18/2008.
9-02.3 (B) Employees are smoking in uapproved areas. At time of inspection a Malboro cigarette butt was observed in toilet. Ticket issued.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila cert. Serv Safe cert is available and owner applied for city certification. Management instructed to initiate immediate corrective action.

12/14/07

19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila cert. Serv Safe cert is available and owner applied for city certification. Management instructed to initiate immediate corrective action.

12/4/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. At time of inspection internal temp of bacon, mayo and raw chicken breast stored in bain marie in kitchen 52°. Internal temp of 2 large buckets of raw wings stored walk-in box between 45-47°.
3-02.1 Refrigeration system does not maintain proper temperatures. At time of inspection interior temp of bain marie 54° and walk-in box 47°.
5-01.1 Food is not protected from contamination. At time of inspection male cook observed preping raw and ready to eat foods without properly washing hands and changing gloves in between.
7-01 (A) Fly infestation is present. At time of inspection flies were observed in basement around sump pump, soiled linen and in rear of kitchen prep where sinks and walk-in box are located.
9-02.2 (A) Employee hand wash frequency is inadequate. No hand washing observed at time of inspection.
10-04.0 Oversized equipment is not properly washed or sanitized. Clean large mixer stand of encrusted food debris.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila cert. Serv Safe cert. present. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Valentino's II *Retail Food: Prepared Food Take-Out*
3871 L St *Philadelphia, PA 19124*

Inspection Date

10/29/07

5-01.1 Food is not protected from contamination. At time of inspection a strong insecticide odor present throughout establishment. Owner unable produce receipt for exterimination company states that uncle's company exterminated establishment. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair drain line at hand sink, leaking at time of inspection. Management instructed to initiate immediate corrective action.
10-04.0 Oversized equipment is not properly washed or sanitized. Clean large mixer stand of encrusted food debris.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila cert. Serv Safe cert. present. Management instructed to initiate immediate corrective action.

10/22/07

2-01.1 (D) Defective food containers are present. At time of inspection 3 large dented cans were observed on shelf in basement. Management was instructed to discard of the cans.
4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard needed between hand sink and 3 bay sink.
7-01 (D) Roach infestation is present. At time of inspection live adult roaches observed crawling in inseams of shelving in basement, non-working deep freezer chest and in area around grease trap in basement. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila cert. Serv Safe cert. present. Management instructed to initiate immediate corrective action.

8/18/07

No Critical Violations

8/16/07

No Critical Violations

8/16/07

No Critical Violations

8/15/07

No Critical Violations

8/14/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Valentino's II *Retail Food: Prepared Food Take-Out*
3871 L St *Philadelphia, PA 19124*

Inspection Date

8/13/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. At time of inspection interior temp of bain marie 54°. 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 3 bay sink.
5-01.1 Food is not protected from contamination. Observed garbage grinder in 3 compartment sink, no hand washing observed by employees and large accumulation of flies observed flying around and landing on food contact surfaces throughout prep area at time of inspection. Drain line of fan in walk-in leaking into bucket stored on shelf over food items and 1 large open bag of Gold Medal flour stored on shelf in prep area. Female employee observed scratching head while preping food at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. A large accumulation of large flies observed throughout prep area flying around and landing on food equipment (large mixer, milk shake machine, hand sink, 3 bay, prep tables) and food cotact surfaces at time of inspection.
7-01 (D) Roach infestation is present. At time of inspection a large accumulation of live adult and nymphs observed in inseams/on shelving in basement, in mop head, on floor around 3 bay sink, in inseams and floor under stairwell. Several roach eggs observed in inseams of shelving in basement and in wall behind 3 bay sink at time of inspection. A large accumulation of dead roaches observed under stairwell at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Some mouse feces observed under slicer and on dough prep unit and live mouse observed entering rear door at time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair drain line in walk-in box leaking into a bucket stored on top shelf over food items at time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Observed no hand washing before putting on gloves by employees conducting food preparation activites at time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. At time of inspection 3 bay sink observed set-up as follows 1st compartment empty, 2nd for washing and 3rd for sanitizing. 3 bay sink shouldbe filled-up 1st compartment for washing, 2nd for rinsing and 3rd for sanitizing. Management instructed to initiate immediate corrective action.
10-04.0 Oversized equipment is not properly washed or sanitized. Clean large mixer and stand due to accumulation of flies observed landing on unit at time of inspection. Clean dough prep of mouse feces. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Information provided to owner. Management instructed to initiate immediate corrective action.

2/20/07

5-01.1 Food is not protected from contamination. Observed garbage grinder in 3 compartment sink and no hand washing observed by employees at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Feces observed on pizza pan shelving in kitchen, behind reach-in freezer & refrigerator and in basement behind freezer chest at time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Observed no hand washing by employees conducting food preparation activites at time of inspection. Management instructed to initiate immediate corrective action.

Valentino's II — *Retail Food: Prepared Food Take-Out*
3871 L St — *Philadelphia, PA 19124*

Inspection Date

5/26/06

5-01.8 Live animals or fowl are not excluded from food establishment preparation areas: a cat observed in the basement where items are stored. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities: no hand sink available in food prep areas. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures: bain marie recorded at 51° F. Food items relocated to properly working refrigerator. Food service equipment use discontinued until repaired.

Valentinos Pizza — *Retail Food: Prepared Food Take-Out*
3871 L St — *Philadelphia, PA 19124*

Inspection Date

7/14/08

7-01 (A) Fly infestation is present ; numerous live flies observed in the kitchen.
7-01 (D) Roach infestation is present ; live roaches observed in the basement.
9-02.2 (A) Employee hand wash frequency is inadequate ; no hand soap provided in the bathroom.
19-01.1 Food establishment personnel food safety certified individual is not present.

4/9/08

No Critical Violations

Baez Grocery — *Retail Food: Grocery Market*
4062 L St — *Philadelphia, PA 19124*

Inspection Date

7/2/07

No Critical Violations

5/9/07

19-01.1 Food establishment personnel food safety certified individual is not present: list of providers given to owner.

El Deli-cioso & Grocery — *Retail Food: Grocery Market*
4062 L St — *Philadelphia, PA 19124*

Inspection Date

3/28/06

No Critical Violations

Rosado Grocery — *Retail Food: Grocery Market*
4062 L St — *Philadelphia, PA 19124*

Inspection Date

4/23/08

No Critical Violations

4/16/08

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Rosado Grocery — *Retail Food: Grocery Market*
4062 L St — *Philadelphia, PA 19124*

Inspection Date

4/14/08

2-01.1 (C) Spoiled food is present ; cooked food products in the refrigerator in basement.
Items not permitted to be sold or given away.
Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit ;several pounds of cooked products in the deli case observed at 52F .
Potentially hazardous food were observed at improper temperatures in deli case at 52 F .
these items are condemned and retained due to lack of temperature control for unknown period of time . Items not permitted to be sold or given away.

Discontinue use of deli for potentially hazardous food until is 41 or lower.
9-02.2 (A) Employee hand wash frequency is inadequate ; no hand washing observed being conducted, nosoap and paper towels at the hand sinks.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized ; the kithen utensils.No approved sanitizer and sink stoppers observed in the utensils sink in kitchen. Management instructed to initiate immediate corrective action.

Little Bear Day Care — *Institution: Child, Family Day Care Homes*
4132 L St — *Philadelphia, PA 19124*

Inspection Date

7/3/08

No Critical Violations

7/17/07

No Critical Violations

Red Central Jiang Restaurant — *Retail Food: Restaurant, Eat-in*
3776 E L St — *Philadelphia, PA 19124*

Inspection Date

2/20/08

5-01.1 Food is not protected from contamination. Noodles and chicken observed being preped in 3 basin sink at time of inspection. Chicken observed being preped in 2 basin garbage grinder sink. Cover all food items in refrigeration units. Food items is not protected from overhead leakage or condensation in the walk-in refrigeration unit, during time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths are not stored in a properly labeled container of sanitizer solution. Cloths observed sitting on food contact surfaces at time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Male employee observed attempting to clean food equipment with a soiled cloth and no cleaning solution. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Owner unable to demonstrate appropriate technique. 3 basin sink when in use is for the washing, rinsing and sanitizing of food equipment only. Discontinue for food preparation.
19-01.1 Food establishment personnel food safety certified individual is not present. Owner presented stamped and signed receipt from Office of Food Protection.

Red Central Jiang Restaurant *Retail Food: Restaurant, Eat-in*
3776 E L St *Philadelphia, PA 19124*

Inspection Date

1/11/08

2-01.1 (D) Defective food containers are present. Damaged canned foods items are in the dry storage room and in the food prep area, during time of inspection. All damaged products was removed from use, during time of inspection.
2-01.1 (C) Spoiled food is present. Several cans of soy sauce began to expand, during time of inspection. All of the damage can food products was removed from use.
2-01.4 Food is not properly labeled/packaged. Homemade pre-packaged ice tea, lemonade and pink lemonade is not labeled. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Cooked rice temperature range is 82°-102°, fried chicken temperature is 68°, shrimp/egg roll temperature is 68° and raw shrimp temperature is 50°, ambient temperature of the food prep area is 74°, during time of inspection. Cooked rice, egg/shrimp rolls and fried chicken will need to be reheated to proper temperature before it is sold and if it is not eaten in one hour, listed food items will be discarded.
5-01.1 Food is not protected from contamination. Food items is not protected from cross-contamination between raw and prepared foods in the walk-in refrigerator, reach-in freezer unit and in the small refrigerator/food prep unit, during time of inspection. Food items is not protected from overhead leakage or condensation in the walk-in refrigeration unit, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mice droppings on the floor and on the shelves in the establishment. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Drain line is leaking under the large wok in the food prep area, during time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths are not stored in a properly labeled container of sanitizer solution, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Food equipments are not properly washed, rinsed and sanitized in the 3-basin sink, during time of inspection. Management instructed to initiate immediate corrective action, the Sanitarian informed the owner proper way to use the 3-basin sink.
10-02.4 Unapproved sanitizer is being used. Unapproved sanitizer used: This establishment is using unapproved bleach to sanitize. This method of sanitizing operation will immediately be discontinued.
19-01.1 Food establishment personnel food safety certified individual is not present. Owner is missing certificate from Dept. of Public Health, owner has application. Management instructed to initiate immediate corrective action.

4/12/06

No Critical Violations

2/28/06

7-01 (L) Mouse infestation is present: a live mouse observed in rear storage room and feces observed on shelving in kitchen and storage room. Management instructed to initiate immediate corrective action.

2/16/06

No Critical Violations

Family Day Care *Institution: Child, Family Day Care Homes*
719 Landis St *Philadelphia, PA 19124*

Inspection Date

12/19/05

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Carrie's Kidz Family Day Care
1437 Lardner St

Institution: Child, Family Day Care Homes
Philadelphia, PA

Inspection Date

12/1/05

No Critical Violations

Tyesha McLaughlin Family Day Care
1437 Lardner St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19149

Inspection Date

11/19/07

19-01.3 Food establishment personnel food safety certificate is not posted. Management instructed to initiate immediate corrective action.

11/21/06

No Critical Violations

Aunt Edie's Family Center
1444 Lardner St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19149

Inspection Date

6/11/07

No Critical Violations

5/5/06

No Critical Violations

Pub At Large
5450 Large St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

7/31/08

No Critical Violations

5/29/08

8-06.1.1 (A) Liquid waste is not disposed of properl ; provide drum or proof of recycling (cooking oil). Management instructed to initiate immediate corrective action.
11-03.0 Equipment design does not preclude food contamination.
Rusted and damaged surfaces observed in the interior of the beer/beberage dispensing unit.
Damaged and deteriorated wooden surfaces in the interior of the walk-in box (peeling paint, moldy walls and ceiling).
Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Pub At Large *Retail Food: Restaurant, Eat-in*
5450 Large St *Philadelphia, PA 19124*

Inspection Date

12/12/07

2-10.2 Ice is not protected from contamination. Provide separation between drink ice and cold plate at bar. Properly store ice scoops. Remove ice scoop stored on top of ice machine in basement. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Oil in fryer not properly cover at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Observed around catch basin in basement at time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Dirt mop water and mop sitting in center of floor in kitchen at time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair drain line on interior of walk-in box. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. At time of inspection establishment had no hand sink in the kitchen or behind bar. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Provide stoppers and sanitizer for 3 compartment sink in kitchen. Management instructed to initiate immediate corrective action.
11-01.2 (A) Food equipment is defective. Repair interior surfaces of walk-in box. Replace lid of deep freezer chest behind bar and defrost. Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sinks are not provided. Install at bars and kitchen. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. Management instructed to initiate immediate corrective action.

5/31/07

2-10.2 Ice is not protected from contamination. Provide separation between drink ice and cold plate at bar. Properly store ice scoops. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed in kitchen area along floor perimeters. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair overhead leak from piping at front of basement at time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. At time of inspection establishment had no hand sink in the kitchen or behind bar. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Drying rack w/ multi-use utensils stored on bay of 3 bay kitchen sink prevent proper sanitizing of utensils. Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sinks are not provided. Install at bars and kitchen. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. Management instructed to initiate immediate corrective action.

Pub At Large *Retail Food: Restaurant, Eat-in*
5450 Large St *Philadelphia, PA 19124*

Inspection Date

3/10/07

2-10.2 Ice is not protected from contamination: ice scoop, soda lines, and soda plate stored with serving ice. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed in kitchen area on floor and counter. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities: no hand sink in the kitchen or at bar areas. Management instructed to initiate immediate corrective action.
9-02.3 (B) Employees are smoking in uapproved areas. Numerous cigarette butts and burns in floor observed in kitchen. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Drying rack w/ multi-use utensils stored on bay of 3 bay kitchen sink prevent proper sanitizing of utensils. Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sinks are not provided: at bars and kitchen. 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.

Elia Rodriguez Food Cart *Retail Food: Mobile Food Vendor*
4244 Lawndale St *Philadelphia, PA 19124*

Inspection Date

4/23/07

No Critical Violations

1/23/07

No Critical Violations

Elia Rodriguez Mobile Vending Unit -755 *Retail Food: Mobile Food Vendor*
4244 Lawndale St *Philadelphia, PA 19124*

Inspection Date

4/23/07

No Critical Violations

9/12/06

No Critical Violations

8/1/06

No Critical Violations

Junior & Family Grocery *Retail Food: Grocery Market*
2875 N Lee St *Philadelphia, PA 19134*

Inspection Date

1/27/08

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized ; kitchen utensils and slicer machine parts. No sanitizer and sink stoppers observed. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

Nina's Grocery *Retail Food: Grocery Market*
2875 N Lee St *Philadelphia, PA 19134*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Nina's Grocery — *Retail Food: Grocery Market*
2875 N Lee St — *Philadelphia, PA 19134*

Inspection Date

5/8/06

No Critical Violations

Beverly Cambpell — *Institution: Child, Family Day Care Homes*
2668 Lefevre St — *Philadelphia, PA 19137*

Inspection Date

11/6/06

No Critical Violations

Ozzie,s Corner Tavern — *Retail Food: Restaurant, Eat-in*
2678 Lefevre St — *Philadelphia, PA 19137*

Inspection Date

6/19/08

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

3/25/08

5-01.1 Food is not protected from contamination ; dust and debris onto the beer boxes in the basement. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

1/15/08

12-01.5.B (5) Hot water at hand washing sink is not provided, ladies' rest room.

New Frankford Community Y — *Institution: Child, Child Care Centers*
4700 Leiper St — *Philadelphia, PA 19124*

Inspection Date

1/9/08

7-01 (L) Mouse infestation is present. At time of inspection mouse feces were observed on floor perimeters and inside of cabinet in small food prep area. Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sinks are not provided. No hand sink present in area where food prep is being conducted.
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

6/22/06

7-01 (L) Mouse infestation is present: feces observed on floor perimeters of small kitchen. Management instructed to initiate immediate corrective action.

Nicole's Family Day Care — *Institution: Child, Family Day Care Homes*
2623 Levick St — *Philadelphia, PA 19149*

Inspection Date

11/9/06

No Critical Violations

Express Pizza Plus — *Retail Food: Prepared Food Take-Out*
2701 Levick St — *Philadelphia, PA 19149*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Express Pizza Plus
2701 Levick St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19149

Inspection Date

4/28/06

No Critical Violations

Little Frankie's Deli
2749 Levick St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19149294

Inspection Date

3/17/08

No Critical Violations

Revere My Place Deli
2749 Levick St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19149294

Inspection Date

5/23/07

No Critical Violations

New Manhattan Pizza & Grill
2900 Levick St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19149

Inspection Date

3/17/08

19-01.1 Food establishment personnel food safety certified individual is not present. Note: The owner's son is currently taking a food safety class. Management instructed to initiate immediate corrective action.

10/11/07

2-10.2 Ice is not protected from contamination. Scoop observed stored in ice without handle up at time of inspection.
5-01.1 Food is not protected from contamination. Remove thawing chicken and garbage grinder from 3 compartment sink.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. At time of inspection mayo recored at 75° and cheese stored in non-working bain marie. Remove and do not store any perishable items in bain marie until properly repaired. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on floor and pallet in rear prep area and on shelving in front food prep area. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. No hand washing observed by employee at time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Cloths observed in prep areas not stored in sanitizing solution. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. At time of inspection chicken wings observed thawing and garbage grinder observed stored in 3 compartment sink. 3 compartment sink is for the washing, rinsing and sanitizing of multi-use utensils. Remove garbage grinder. 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.

8/15/07

No Critical Violations

New Manhattan Pizza & Grill — *Retail Food: Restaurant, Eat-in*
2900 Levick St — *Philadelphia, PA 19149*

Inspection Date

5/23/07

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.
3-02.1 Refrigeration system does not maintain proper temperatures. Basement chest freezer recorded at 15°F.
7-01 (L) Mouse infestation is present. Mouse feces observed on floor and shelving primarily in front food prep area. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present in rear prep area; hovering throughout. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Moist cloth observed in rear prep area not stored in sanitizing solution. Management instructed to initiate immediate corrective action.

St. Timothy School — *Institution: School, Archdiocese*
3033 Levick St — *Philadelphia, PA 19149*

Inspection Date

12/15/06

No Critical Violations

Player Sports Bar & Grille — *Retail Food: Restaurant, Eat-in*
4731 Levick St — *Philadelphia, PA 19149*

Inspection Date

9/8/06

No Critical Violations

8/30/06

10-02.3 Equipment used for cleaning/sanitizing is improperly operated, 3 compartment sink, was set up wrong for proper sanitizing glass ware.
7-01 (B) Fruit fly infestation is present, at bar.

7/10/06

7-01 (A) Fly infestation is present: flies observed inside the establishment. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination: soda lines are in direct contact with ice in bin. Management instructed to initiate immediate corrective action.
10-01.1 (A) An approved equipment and utensil washing sink is not provided: non NSF approved 3 basin sink behind bar(rusted square corner sinks). Management instructed to initiate immediate corrective action.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided: no 3 basin sink in the kitchen to wash and sanitize dishes and utensils. Management instructed to initiate immediate corrective action.

Bexaiba Bermudez Family Day Care — *Institution: Child, Family Day Care Homes*
2083 E Lippincott St — *Philadelphia, PA 19134*

Inspection Date

2/7/07

No Critical Violations

2/13/06

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Pena, Maria
187 W Lippincott 1/2 St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19134

Inspection Date

5/4/07

No Critical Violations

Regina's day care
3211 Longshore Av

Institution: Child, Family Day Care Homes
Philadelphia, PA 19149

Inspection Date

5/15/08

No Critical Violations

Liberato Food Market
4715 Longshore Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19135

Inspection Date

1/9/08

No Critical Violations

12/6/07

2-01.1 (D) Defective food containers are present. Dented cans of Hunt's tomatoe sause and Glory greens observed on retail shelving. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. At time of inspection mouse feces were observed on retail shelving, food items and on floor under retail kick plates. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Discontinue use of sponges in establishment.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Owner unable to demonstrate proper technique when using 3 compartment sink. Clorox Bleach used as a sanitizer in 3 compartment sink. Wiping cloth and sponges stored in Clorox and water 3 compartment sink.

10/24/07

2-01.1 (B) Adulterated or unwholesome food is present. At time of inspection (4) 5lb bags of Gold Medal all purpose flour and (1) 5lb bag of Aunt Jemima flour were observed on retail shelf gnawed and littered with mouse feces. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. At time of inspection interior temp of deli display case containing mayo, deli meat, eggs, bacon, butter and vegs. 55-57°.
7-01 (D) Roach infestation is present. At time of inspection live adult and nymphs observed in inseam of bare wooden prep table, under slicer and unapproved grille in prep area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. At time of inspection mouse feces were observed on retail shelving, food items and on floor under retail kick plates. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Owner and employee unable to demonstrate proper technique when using 3 compartment sink. Replace defective stopper in middle compartment.
19-01.1 Food establishment personnel food safety certified individual is not present. Owner was unable to demostrate an knowledge of food safety at time of inspection.

2/21/07

No Critical Violations

Peking Duck Chinese Take Out
4832 Longshore Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19135

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Peking Duck Chinese Take Out — *Retail Food: Prepared Food Take-Out*
4832 Longshore Av — *Philadelphia, PA 19135*

Inspection Date

10/1/07

No Critical Violations

6/21/06

7-01 (L) Mouse infestation is present: feces observed on shelving and floor perimeters. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination: raw and uncovered roast placed over shrimp. Fried noodles drained inside an empty box. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner: used rags are not stored in a sanitizing solution. Management instructed to initiate immediate corrective action.

12/9/05

No Critical Violations

Twistee Treat — *Retail Food: Prepared Food Take-Out*
3401 Longshore St — *Philadelphia, PA 19135*

Inspection Date

5/10/06

No Critical Violations

Fred's Market — *Retail Food: Grocery Market*
5501 Loretto Av — *Philadelphia, PA 19124*

Inspection Date

6/11/07

No Critical Violations

7/15/05

No Critical Violations

Little Tots Safe Haven — *Institution: Child, Family Day Care Homes*
5545 Loretto Av — *Philadelphia, PA 19124*

Inspection Date

9/12/05

No Critical Violations

Jay's Circle Market — *Retail Food: Grocery Market*
5601 Loretto Av — *Philadelphia, PA 19124*

Inspection Date

7/3/08

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.
4-01.1 (A) Food/Food service article storage does not provide protection -- Splash guard is not provided between 3-basin and hand washing sinks. Management instructed to initiate immediate corrective action.

Jay's Circle Market *Retail Food: Grocery Market*
5601 Loretto Av *Philadelphia, PA 19124*

Inspection Date

5/30/08

10-01.1 (B) An approved sink for manual washing and sanitization is not provided -- 3 basin utensil sink is inoperable. ORDERS: Establishment must immediately discontinue all cold sandwich preparation & deli slicing until repaired. Management instructed to initiate immediate corrective action.
11-09.2 Equipment is located under an unprotected source of contamination -- AC unit waste drain line runs directly into the 3-basin utensil sink.
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.
4-01.1 (A) Food/Food service article storage does not provide protection -- Splash guard is not provided between 3-basin and hand washing sinks. Management instructed to initiate immediate corrective action.

7/23/07

4-01.1 (A) Food/Food service article storage does not provide protection: splash protection is not provided between 3-basin and hand washing sinks. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized: three basin sink is not operating. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present: list of course providers issued. Management instructed to initiate immediate corrective action.

6/22/07

4-01.1 (A) Food/Food service article storage does not provide protection: splash protection is not provided between 3-basin and hand washing sinks.
7-01 (L) Mouse infestation is present. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized: three basin sink is not operating. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present: list of course providers issued. Management instructed to initiate immediate corrective action.

Kandie Hut *Retail Food: Other*
5704 Loretto Av *Philadelphia, PA 19124*

Inspection Date

9/14/05

No Critical Violations

The Little's Haven Family Day Care *Institution: Child, Family Day Care Homes*
5931 Loretto Av *Philadelphia, PA 19149*

Inspection Date

7/19/07

No Critical Violations

Iyessia Gardner *Institution: Child, Family Day Care Homes*
5921 Loretto St *Philadelphia, PA 19149*

Inspection Date

8/3/06

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Mambo Lunch Trailer
6000 Loretto St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19149

Inspection Date

7/29/08

No Critical Violations

Little Debby's Day Care
1444 Luzerne St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19124

Inspection Date

8/9/07

No Critical Violations

6/23/06

No Critical Violations

Minsec Companies/Luzerne Campus
600 E Luzerne St

Institution: MHMR, Community Living Arrangement
Philadelphia, PA 19124

Inspection Date

4/20/08

No Critical Violations

4/10/07

No Critical Violations

5/23/06

No Critical Violations

4/28/06

7-01 (B) Fruit fly infestation is present: 2nd building kitchen areas. Management instructed to initiate immediate corrective action.

Empire Lounge
849 E Luzerne St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

9/20/05

No Critical Violations

7/28/05

7-01 (L) Mouse infestation is present, fresh droppings in ist floor closet, on floor

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Philly Empire Lounge
849 E Luzerne St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

5/31/07

7-01 (L) Mouse infestation is present. Several fresh and old mouse droppings under and behind storage equipment.
9-02.2 (A) Employee hand wash frequency is inadequate. Kitchen hand sinks noted blocked.
19-01.3 Food establishment personnel food safety certificate is not posted.

Luzerne Mini Market
1126 E Luzerne St

Retail Food: Grocery Market
Philadelphia, PA 19124

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Luzerne Mini Market *Retail Food: Grocery Market*
1126 E Luzerne St *Philadelphia, PA 19124*

Inspection Date

5/13/08

No Critical Violations

2/4/08

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

2/4/08

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

1/7/08

No Critical Violations

1/4/08

4-01.1 (A) Food/Food service article storage does not provide protection. Sneeze guard needed at scale on deli display case.
8-01.2 (C) Hot water is not provided at 3 compartment sink at time of inspection. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Discontinue use of sponges in food prep area. Sponges observed in 3 compartment sink at time of inspection.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Owner unable to demonstrate proper technique. 3 compartment sink should be filled-up at all time for the washing, rinsing and sanitizing of multi-use utensils.
10-02.4 Unapproved sanitizer is being used. Discontinue use of Clorox bleach as sanitizer in 3 compartment.
12-01.5.B (5) Hot water at hand washing sink is not provided at hand sinks throughout establishment at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

New Ocean Chinese Restaurant *Retail Food: Restaurant, Eat-in*
1128 E Luzerne St *Philadelphia, PA 19124*

Inspection Date

1/22/08

5-01.1 Food is not protected from contamination. At time of inspection males employee observed cooking food and slicing raw meat without washing hands in between food prep activities. Properly cover flour/batter and open bag of ingredients in prep area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. At time of inspection mouse feces observed on and under shelving in kitchen and basement. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair drain line at 3 bay sink observed leaking at time of inspection.
9-02.2 (A) Employee hand wash frequency is inadequate. No hand washing observed at time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. At time of inspection several cloths observed sitting on food contact surfaces not stored in sanitizing solution.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. 3 bay sink is for the washing, rinsing and sanitizing of multi-use utensil. Discontinue food prep in 3 bay sink. Raw shrimp observed thawing in 3 bay at time of inspection. 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.

New Ocean Chinese Restaurant *Retail Food: Restaurant, Eat-in*
1128 E Luzerne St *Philadelphia, PA 19124*

Inspection Date

1/3/08

2-01.1 (D) Defective food containers are present. At time of inspection dented and rusted cans observed on canned good shelving in prep area. Management must discard cans.
5-01.1 Food is not protected from contamination. At time of inspection males employee observed preping large accumulation of chicken in 3 bay sink. No hand wash observed by male employee preping raw chicken and then preping a plater for a customer. Cover all uncovered food in walk-in refrigeration and bain marie unit. Properly cover all ingredients mouse feces observed on shelving and lids at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. At time of inspectio a large accumulation of mouse feces observed on shelving, on food equipment and floor throughout food prep area and basement. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. At time of inspection a bucket of dirty mop water observed sitting in prep area.
9-02.2 (A) Employee hand wash frequency is inadequate. No hand washing observed at time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. At time of inspection several cloths observed sitting on food contact surfaces not stored in sanitizing solution.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. 3 bay sink is for the washing, rinsing and sanitizing of multi-use utensil. Discontinue food prep in 3 bay 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.

4/10/07

No Critical Violations

9/21/05

7-01 (A) Fly infestation is present: several flies observed in kitchen from rear yard. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present: German roaches observed in basement and kitchen areas. Management instructed to initiate immediate corrective action.

Family Tavern *Retail Food: Restaurant, Eat-in*
1130 E Luzerne St *Philadelphia, PA 19124*

Inspection Date

3/28/08

No Critical Violations

1/3/08

7-01 (L) Mouse infestation is present. At time of inspection fresh and old feces observed on food equipment kitchen and on floor around cash machine.
8-06.1.1 (C) Drain line is in need of repair. Repair drain line of ice machine observed leaking in kitchen at time of inspection.
8-06.1.1 (D) Soil line is in need of repair. Seal open soil line in men's toilet room where urinal was removed.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. 3 bay sink at bar observed filled-up for washing, sanitizing and rinsing. 3 bay sink is to be filled-up for washing, rinsing and sanitizing.

5/31/07

7-01 (L) Mouse infestation is present. Fresh and old mouse noted on floor perimeter under and behind storage equipment mostly in kitchen.

7-Eleven Store 1408-20452D *Retail Food: Grocery Market*
1190 E Luzerne St *Philadelphia, PA 19124*

Inspection Date

4/3/08

No Critical Violations

4/3/08

No Critical Violations

3/31/08

No Critical Violations

3/28/08

19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. Owner states that he is enrolled in class. Certified person must be present at all times and more then one person needs to be certified.

3/28/08

8-01.2 (C) Hot water is not provided; at all the food equipment sinks and bathrooms sinks. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. Owner states that he is enrolled in class. Certified person must be present at all times and more then one person needs to be certified.

9/17/07

5-01.1 Food is not protected from contamination. At time of inspection bulk of flies observed landing and flying around hot dog warming unit, uncovered condiments, nacho cheese machine, uncovered salt and uninverted hot dog boxes at front counter. Management was instructed to cover condiments.
7-01 (A) Fly infestation is present. A large accumulation obsevered landing and flying around hot dog warming unit, uncovered salt and condiment unit at front counter at time of inspection. Flies also observed flying around and on walls in customer area and rear storage at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. Owner states that he is enrolled in class. Certified person must be present at all times and more then one person needs to be certified.

Seven Eleven #20452 *Retail Food: Grocery Market*
1190 E Luzerne St *Philadelphia, PA 19124*

Inspection Date

8/17/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. At time of inspection interior temp of small milk cooler sitting on coffee prep unit 60°. Ice packs are used in an attempt to keep unit cool. Refrigerate individual containers of Leigh Valley half and half not properly refrigerated at time of inspection.
5-01.1 Food is not protected from contamination. Due to mouse infestation.
7-01 (A) Fly infestation is present. Flies observed flying and landing on food contact surfaces and food equipment. Flies observed landing on soda dispenser in rear, on milk display in coffee prep area, on refrigeration unit doors and on food items on retail shelving in customer area at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. Owner states that he is enrolled in class. Certified person must be present at all times and more then one person needs to be certified.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Seven Eleven #20452 *Retail Food: Grocery Market*
1190 E Luzerne St *Philadelphia, PA 19124*

Inspection Date

5/31/07

5-01.1 Food is not protected from contamination. Due to mouse infestation.
7-01 (A) Fly infestation is present. In customer's and rear storage areas.
7-01 (L) Mouse infestation is present. Live mice noted running wild in walk-in refrigerator at the time of this inspection.
19-01.1 Food establishment personnel food safety certified individual is not present.

2/13/06

No Critical Violations

Romano Grocery II *Retail Food: Grocery Market*
1219 E Luzerne St *Philadelphia, PA 19124*

Inspection Date

4/20/08

5-01.1 Food is not protected from contamination. Food items in freezers observed unwrapped and covered with frost. 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. Glill utensils observed stored oiled with food debris, then scraped off before reuse. Management instructed to initiate immediate corrective action. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse droppings observed on floor behind freezer and on materal on top of grease trap. Management instructed to initiate immediate corrective action.

ELIMINATE MOUSE INFESTATION IMMEDIATELY!
19-01.1 Food establishment personnel food safety certified individual is not present: Juan Carlos Romano is enrolled in course.

2/6/07

No Critical Violations

Francis Hopkinson Little School House *Institution: School, Public*
1301 E Luzerne St *Philadelphia, PA 19124*

Inspection Date

5/5/08

No Critical Violations

10/30/07

No Critical Violations

3/28/07

No Critical Violations

10/25/06

No Critical Violations

5/11/06

No Critical Violations

9/21/05

No Critical Violations

Francis Hopkinson School *Institution: School, Public*
1301 E Luzerne St *Philadelphia, PA 19124*

Inspection Date

5/5/08

No Critical Violations

10/30/07

No Critical Violations

3/28/07

No Critical Violations

10/25/06

7-01 (A) Fly infestation is present. Flies observed flying around soiled linen bin in kitchen at time of inspection. Management instructed to initiate immediate corrective action.

5/11/06

7-01 (I) Ant infestation is present: ants observed on wall near hand sink. Management instructed to initiate immediate corrective action.

9/21/05

No Critical Violations

H & M Beer *Retail Food: Grocery Market*
1344 E Luzerne St *Philadelphia, PA 19124*

Inspection Date

9/25/06

No Critical Violations

9/19/06

4-01.1 (A) Food/Food service article storage does not provide protection, splash guard lacking between hand wash sink and 3 comparment sink.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit, reach in 65°

6/21/06

No Critical Violations

6/21/06

No Critical Violations

C & R Caterers *Retail Food: Caterer*
1401 E Luzerne St *Philadelphia, PA 19124*

Inspection Date

4/14/08

19-01.1 Food establishment personnel food safety certified individual is not present. Serv Safe cert. observed. Application for City of Phila. cert. provided.

1/24/08

7-01 (L) Mouse infestation is present. At time of inspection mouse feces were observed n floor perimeters under food equipment in kitchen, on and under shelving at front counter. Dead mouse observed on floor in basement near furness.
9-04 (A) Sponges are used in an unapproved manner. Discontinue use of sponges on food equipment. Discard of sponges observed in 3 basin sink at time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. Serv Safe cert. observed. Application for City of Phila. cert. provided.

4/11/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

DeJesus Restaurant — *Retail Food: Restaurant, Eat-in*
1437 E Luzerne St — *Philadelphia, PA 19124*

Inspection Date

8/29/07

No Critical Violations

K.E. & J. Mini Market — *Retail Food: Grocery Market*
1443 E Luzerne St — *Philadelphia, PA 19124*

Inspection Date

7/30/08

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit.Deli case observed at 50°F where eggs, ham and cheese are stored.

NOTE: DISCONTINUE USE OF DEFECTIVE DELI CASE REFRIGERATOR OBSERVED AT 50°F UNTIL IT IS REPAIRED AND CAN MAINTAIN 41°F. 1 MILK CONTAINER, 5 POUNDS OF HAM AND CHEESE DISCARDED WHILE PRESENT.
Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Sneeze guard not observed between the scale and customer area. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present.Flies observed at prep area and toilet room. Management instructed to initiate immediate corrective action.ELIMINATE FLY INFESTATION.

5/6/08

4-01.1 (A) Food/Food service article storage does not provide protection. Sneeze guard not observed between the scale and customer area. Management instructed to initiate immediate corrective action.

1/24/08

9-04 (A) Sponges are used in an unapproved manner. Discontinue use of sponges on food equipment.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Owner unable to demonstrate appropriate technique for operating 3 basin sink. 3 basin sink to be used for washing rinsing and sanitizing. Provide sanitizer missing at time of inspection.
12-02.1 (B) Required hand washing sinks are not provided. No hands in prep area and hand sink in toilet room has no been no connected. Install hand sink in food prep area. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Owner states that first class is scheduled for Monday, Jan. 28.

My Bar — *Retail Food: Restaurant, Eat-in*
1537 E Luzerne St — *Philadelphia, PA 19124*

Inspection Date

3/28/08

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

5/25/07

7-01 (L) Mouse infestation is present. Fresh and old mouse droppings noted on floor perimeters under and behind storage equipment.
8-06.1.1 (A) Liquid waste is not disposed of properly. Condensate noted in beer cooler.
19-01.1 Food establishment personnel food safety certified individual is not present. Utilizes microwave oven to prep/serve canned or prepackaged food and hotdog.

La Parada Take Out Restaurant II *Retail Food: Restaurant, Eat-in*
1543 E Luzerne St *Philadelphia, PA 19124*

Inspection Date

4/20/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Pork roast held at 120°F Food heated.
5-01.1 Food is not protected from contamination. Pan of food item observed stored on top of cooked pork roast in refrigertion unit. Fryer grease over used. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Employee observed returning to cooking duies after returning from cellar, prior to washing hands. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Utensils observed being washed in food prep. sink. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. 3 basin sink observed used for storage of kitchen ware, 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

No Critical Violations

1/24/07

No Critical Violations

Juanita Beer Dist. *Retail Food: General Convenience*
1062 E Lycoming Av *Philadelphia, PA 19124*

Inspection Date

12/31/07

4-01.1 (A) Food/Food service article storage does not provide protection. Beverages in walk-in and retail area not properly elevated and beveages in walk-in stored under accumulation mold observed on ceiling at time of inspection.
7-01 (L) Mouse infestation is present. Mouse feces observed on floor under hand sink and on shelf in toilet room.

11/6/07

4-01.1 (A) Food/Food service article storage does not provide protection. Beverages in walk-in refrigerator.
5-01.1 Food is not protected from contamination. Due to mold-like ceiling stains in walk-in refrigerator.
12-01.5.B (5) Hot water at hand washing sink is not provided. Management instructed to initiate immediate corrective action.
12-01.5.E (3) Toilet room fixtures are not clean. Hand sink observed severely stained.
13-02 (A) Ceiling is not clean. Due to severe moldy-like stains over walk-in ceiling panels and cooling fan.

5/26/07

4-01.1 (A) Food/Food service article storage does not provide protection. Beverages in walk-in refrigerator.
5-01.1 Food is not protected from contamination. Due to mold-like ceiling stains in walk-in refrigerator.
12-01.5.B (5) Hot water at hand washing sink is not provided. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Juanita Beer Dist. *Retail Food: General Convenience*
1062 E Lycoming Av *Philadelphia, PA 19124*

Inspection Date

8/7/06

7-01 (L) Mouse infestation is present: feces observed on pallets and floor perimeters 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.

3/7/06

7-01 (L) Mouse infestation is present: feces observed on floor perimeters 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.

Juniata Beer Dist. *Retail Food: General Convenience*
1062 E Lycoming Av *Philadelphia, PA 19124*

Inspection Date

6/18/08

No Critical Violations

5/21/08

No Critical Violations

Juniata Super Market *Retail Food: Prepared Food Take-Out*
1054 E Lycoming St *Philadelphia, PA 19124*

Inspection Date

12/31/07

2-01.1 (C) Spoiled food is present. At time of inspection spoiled heads of lettuce in bain marie, peppers and tomatoes in retail area were observed. Management instructed to initiate immediate corrective action.
2-01.1 (D) Defective food containers are present. At time of inspection dentd cans of Chef Boyardee, Denty Moore, Homel chili, Delmonte and Goya corn beef were ordered to be immediately discarded by management.
2-01.4 Food is not properly labeled/packaged. Properly label prepackaged meat, fish and sliced vegetables/fruit items observed stored in refrigeration units in retail area at time of inspection. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Due to cat observed in 2nd floor storage area at time of inspection. A number of food items noted stored in area.
5-01.1 Food is not protected from contamination. At time of inspection uncovered deli meats were observed in deli display case. Single service glove observed wrapped around uncovered cheese in unit also.
9-02.2 (A) Employee hand wash frequency is inadequate. No hand sink in prep area. Only hand sink located in 2nd floor toilet room. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Discontinue use of sponges. Sponge observed at 3 compartment sink at time of inspection.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Provide stopper and repair faucet neck at 3 compartment sink.
12-02.1 (B) Required hand washing sinks are not provided. Install a hand sink in prep area.
19-01.1 Food establishment personnel food safety certified individual is not present. Course certificate present. Must obtain City of Phila. certificate.

11/6/07

19-01.1 Food establishment personnel food safety certified individual is not present. None. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Juniata Super Market *Retail Food: Prepared Food Take-Out*
1054 E Lycoming St *Philadelphia, PA 19124*

Inspection Date

5/26/07

5-01.1 Food is not protected from contamination. Due to cat in food storage and preparation/serving area.
19-01.1 Food establishment personnel food safety certified individual is not present. None. Management instructed to initiate immediate corrective action.

3/7/06

7-01 (L) Mouse infestation is present: mouse feces observed on cabinet under hand sink. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair: water dripping from 3 basin sink.

Juniata Supermarket *Retail Food: Supermarket*
1054 E Lycoming St *Philadelphia, PA 19124*

Inspection Date

7/30/08

4-01.1 (A) Food/Food service article storage does not provide protection ; sneeze guard or partiton not observed between the bainmarie in prep area and customer area.
7-01 (B) Fruit fly infestation is present ; numerous live fruit flies observed in the storage room 2nd floor. Management instructed to initiate immediate corrective action.

2/1/08

2-01.1 (C) Spoiled food is present. At time of inspection spoiled cheese and lettuce observed in bain marie. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Install a splash guard between hand sink and 3 basin sink. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Provide overhead protection for fruit observed stored for sale on exterior front of establishment. Fruit getting wet due to raining at time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair drain line under 3 basin sink observed leaking at time of inspection.
9-04 (A) Sponges are used in an unapproved manner. Discontinue use of sponges. Sponge observed at 3 basin sink at time of inspection.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution when not in use at time of inspection.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Provide stoppers and sanitizer for 3 basin sink. Defective stopper and no sanitizer observed at time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. Course certificate present. Must obtain City of Phila. certificate.

Wick's Tavern *Retail Food: Restaurant, Eat-in*
1352 E Lycoming St *Philadelphia, PA 19124*

Inspection Date

10/30/07

No Critical Violations

3/22/06

No Critical Violations

1/20/06

No Critical Violations

Ying's Grocery *Retail Food: Grocery Market*
1356 E Lycoming St *Philadelphia, PA 19124*

Inspection Date

5/16/08

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard needed between hand sink and slicer prep area.
5-01.1 Food is not protected from contamination. Due to mouse feces observed on food item shelving in basement.
7-01 (L) Mouse infestation is present; numerous mouse feces observed on the food shelving and floor in basement. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Owner unable to demonstrate proper technique for operating 3 compartment sink. 3 compartment sink is for the washing, rinsing and sanitizing of multi-use utensils.
Two sink stoppers only and no sanitizer present in the utensils sink.

12/21/07

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard needed between hand sink and slicer prep area.
5-01.1 Food is not protected from contamination. Due to mouse feces observed on food item shelving.
7-01 (L) Mouse infestation is present. At time of inspection numerous fresh and old feces observed on food shelving behind front counter and in basement. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Owner unable to demonstrate proper technique for operating 3 compartment sink. 3 compartment sink is for the washing, rinsing and sanitizing of multi-use utensils. Provide stoppers, sanitizer and extend faucet neck.

10/30/07

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 noted on storage shelvings mostly in basement area.

9/27/06

No Critical Violations

Love & Care Day Care Center *Institution: Child, Child Care Centers*
1360 E Lycoming St *Philadelphia, PA 19124*

Inspection Date

2/28/07

No Critical Violations

1/19/06

No Critical Violations

10/20/05

3270.69(b) Hot water temperature, in areas accessible to children, exceeds 110 degree F: hot water temperature recorded at 140° F in toilet rooms.

George's Original Pizza Shop *Retail Food: Prepared Food Take-Out*
1363 E Lycoming St *Philadelphia, PA 19124*

Inspection Date

7/1/08

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

George's Original Pizza Shop *Retail Food: Prepared Food Take-Out*
1363 E Lycoming St *Philadelphia, PA 19124*

Inspection Date

6/24/08

19-01.1 Food establishment personnel food safety certified individual is not present. Owner showed sanitarian money order receipt food safety certificate application and serv-safe cert.

3/6/08

19-01.1 Food establishment personnel food safety certified individual is not present. Owner showed sanitarian enrollment form to take food safety certification.

2/12/08

5-01.1 Food is not protected from contamination. At time of inspection cook observed preping raw and ready to eat food items without gloves and hand washing. Provide containers with lids for large bags of ingredients once opened. Management initiated immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. No hand washing observed at time of inspection.
9-04 (A) Sponges are used in an unapproved manner. Discontinue use of sponges in food establishment.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths should be stored in sanitizing solution not sitting on food contact surfaces when not in use.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Provide stoppers for 3 basin sink.
19-01.1 Food establishment personnel food safety certified individual is not present. Information provided.

5/26/07

4-01.1 (A) Food/Food service article storage does not provide protection. Various soupscondimnts placed on food warmer and lowboy in kitchen observed not covered.
19-01.1 Food establishment personnel food safety certified individual is not present.

Tai Won *Retail Food: Prepared Food Take-Out*
1401 E Lycoming St *Philadelphia, PA 19124*

Inspection Date

3/12/07

No Critical Violations

M & M Lycoming Day Care *Institution: Child, Family Day Care Homes*
1454 E Lycoming St *Philadelphia, PA 19124*

Inspection Date

10/20/05

No Critical Violations

Quick Six Tavern *Retail Food: Restaurant, Eat-in*
1458 E Lycoming St *Philadelphia, PA 19124*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Quick Six Tavern *Retail Food: Restaurant, Eat-in*
1458 E Lycoming St *Philadelphia, PA 19124*

Inspection Date

5/21/08

2-10.2 Ice is not protected from contamination ; ice scoop with not handle stored on the ice bin. Prepacked drinking ice stored on the bottom of the feezer with dust and dirt . Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Install a splash guard between hand sink and ice food preparation table.
5-01.1 Food is not protected from contamination .
Beer boxes stored on the floor in walk-in with interior mold and condensation build-up on walls, floor, ceiling and fan of unit.
Dirt accumulation observed on the bottom of the beer storage refrigerator in customer area.
Fruit flies surronding food equipment in the basement.
Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Fruit flies observed in basement.
8-06.1.1 (C) Drain line is in need of repair. Repair drain line, water leaking into floor in basement (stagnant water on the basement floor).
9-02.2 (A) Employee hand wash frequency is inadequate ; no hand soap, paper towels observed in the employees bathrooms.
13-01.1 (B) Floor is not in good repair. Repair sinking floor at bar around and under all food equipment. Repair floor in rear pool table area and where needed throughout 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.

1/2/08

2-10.1 Ice is not obtained from an approved source. At time of inspection large unlabeled bags of ice observed in deep freezer chest in basement. Establishment is hereby ordered to discontinue the use of the ice due to lack of proper sourcing labeling. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination. Provide separation betweeen drink ice and cold plate ice at bar. Properly stored ice scoop to provide protection from contamination. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Install a splash guard between hand sink and ice bin at bar.
5-01.1 Food is not protected from contamination. At time of inspection stained boxes of noodles observed stored on shelf and beer kegs on floor in walk-in with interior overhead leakage, mold and condensation build-up on walls, floor, ceiling and fan of unit. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Fruit flies observed in basement around stained floor and bucket used to catch condensation from overhead drain line leak.
8-06.1.1 (C) Drain line is in need of repair. Repair drain line observed leaking into bucket in basement at time of inspection.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. At time of inspection bartender had 3 bay sink filled-up for washing, sanitizing and rinsing. 3 bay sink is to be filled-up for washing, rinsing and sanitizing.
13-01.1 (B) Floor is not in good repair. Repair sinking floor at bar around and under all food equipment. At time of inspection floor at bar felt as if it would cave in at anytime. Repair floor in rear pool table area and where needed throughout 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.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Quick Six Tavern — *Retail Food: Restaurant, Eat-in*
1458 E Lycoming St — *Philadelphia, PA 19124*

Inspection Date

11/6/07

2-10.2 Ice is not protected from contamination: soda placed in serving ice. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Ice chiller plate in ice bin observed heavily stained by mold-like debris.
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

5/26/07

2-10.2 Ice is not protected from contamination: soda placed in serving ice. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Ice chiller plate in ice bin observed heavily stained by mold-like debris.
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

3/7/06

No Critical Violations

Pizza Shoppe — *Retail Food: Prepared Food Take-Out*
1500 E Lycoming St — *Philadelphia, PA 19124*

Inspection Date

4/11/07

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

All J's Deli — *Retail Food: Prepared Food Take-Out*
1558 E Lycoming St — *Philadelphia, PA 19124*

Inspection Date

7/7/08

No Critical Violations

4/1/08

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

11/16/07

5-01.1 Food is not protected from contamination. Condensate from interior ceiling of walk-in box dripping unto two plastic container placed on the floor of walk-in box. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must be present at all times. Information provided. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

All J's Deli — *Retail Food: Prepared Food Take-Out*
1558 E Lycoming St — *Philadelphia, PA 19124*

Inspection Date

7/27/07

5-01.1 Food is not protected from contamination. Remove garbage grinder stored in 3 compartment sink. Condensate from interior ceiling of walk-in box dripping onto food items in walk-in box. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on candy shelving behind front counter, behind grille and on beverage shelf in basement. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. 3 compartment sink observed improperly filled up sanitize, wash and rinse. The 3 compartment sink should be filled up at all times for washing, rinsing and sanitizing. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must be present at all times. Information provided. Management instructed to initiate immediate corrective action.

6/19/07

5-01.1 Food is not protected from contamination. Remove garbage grinder stored in 3 compartment sink. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Some roaches observed crawling under prep table behind front counter at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (J) Other insect infestation is present. Drain flies observed flying around improperly covered sump pump in basement at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. A large accumulation of fresh and old feces observed on and under retail shelving, on prep table, on grille stand, inside cabinets and on floor behind front counter at time of inspection. Management instructed to initiate immediate corrective action.
12-01.5.B (4) Cold water at hand washing sink is not provided, at hand sink in toilet room at time of inspection. 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 toilet room at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must be present at all times. Management instructed to initiate immediate corrective action.

5/15/07

No Critical Violations

3/12/07

No Critical Violations

Awilda's Loving Family Day Care — *Institution: Child, Family Day Care Homes*
6826 Lynford St — *Philadelphia, PA 19149*

Inspection Date

3/10/06

No Critical Violations

Pat's Pub — *Retail Food: Restaurant, Eat-in*
3884 M St — *Philadelphia, PA 19124*

Inspection Date

6/23/08

No Critical Violations

Pat's Pub *Retail Food: Restaurant, Eat-in*
3884 M St *Philadelphia, PA 19124*

Inspection Date

4/14/08

4-01.1 (A) Food/Food service article storage does not provide protection.
Splashguard lacks between the hand sink and storage shelve at thebar area.
Splashguard lacks between the utensils sink compartment and the slicer machine.
Management instructed to initiate immediate corrective action.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided ; non-NSF approved squared corner 3 basin sink observed in the bar .
19-01.1 Food establishment personnel food safety certified individual is not present.
School certificate provided but not city food safety yet.

1/23/08

8-06.1.1 (A) Liquid waste is not disposed of properly. Provide metal drum or proof of oil recycling company where oil is being recycled.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided. Replace non-NSF approved squared corner 3 basin sink observed behind bar at time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. Not present at time of inspection.

Save A Lot #253 *Retail Food: Grocery Market*
3901 M St *Philadelphia, PA 19124*

Inspection Date

2/8/07

No Critical Violations

12/12/06

No Critical Violations

10/10/06

No Critical Violations

10/10/06

No Critical Violations

9/18/06

4-01.1 (A) Food/Food service article storage does not provide protection, splash guard lacking between hand wash sink and produce prep area. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed flying around fruit display in store front and around trash cans in rear storage area at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Fruit flies observed flying around fruit display in store front and around trash cans in rear storage area at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present, fresh droppings observed on floors, pallets and inside food storage boxes in rear storage areas at time of inspection. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided, at hand wash sink in meat prep area at time of inspection. Management instructed to initiate immediate corrective action.

11/28/05

7-01 (L) Mouse infestation is present, fresh droppings on floor, rear areas. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection, splash guard lacking between hand wash sink and produce prep area, meat area hand wash sink, both sides. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Little Lamb FDC
4113 M St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19124

Inspection Date

12/13/07

No Critical Violations

11/21/06

No Critical Violations

Delgado Grocery
1900 E Madison St

Retail Food: Grocery Market
Philadelphia, PA 19134

Inspection Date

4/28/08

19-01.1 Food establishment personnel food safety certified individual is not present.
9-04 (A) Sponges are used in an unapproved manner. Moist sponge use on food contact surfaces is prohibited.
9-04 (B) Wiping cloths are used in an unapproved manner. not stored in sanitizing solution Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair ; hand sink damaged drain line in the employees bathroom. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Splashguard lacks between the hand sink and the utensils sink also for prep table. Management instructed to initiate immediate corrective action.

2/23/06

No Critical Violations

Nativity B.V.M. School
2541 E Madison St

Institution: School, Archdiocese
Philadelphia, PA 19134

Inspection Date

5/4/07

No Critical Violations

10/27/06

No Critical Violations

5/15/06

7-01 (L) Mouse infestation is present: feces observed on floor perimeters. Management instructed to initiate immediate corrective action.

3/9/06

12-01.5.B (5) Hot water at hand washing sink is not provided: in employee toilet rooms. Management instructed to initiate immediate corrective action.

Nativity BVM School
2541 E Madison St

Institution: School, Archdiocese
Philadelphia, PA 19134

Inspection Date

11/27/07

2-10.2 Ice is not protected from contamination. Black mold noted on inside pannel of ice bin. Management instructed to initiate immediate corrective action.

Mayfair Corner Market
3001 Magee Av

Retail Food: General Convenience
Philadelphia, PA 19149253

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Mayfair Corner Market
3001 Magee Av

Retail Food: General Convenience
Philadelphia, PA 19149253

Inspection Date

12/5/06

No Critical Violations

Meathead's Deli
3001 Magee Av

Retail Food: General Convenience
Philadelphia, PA 19149253

Inspection Date

6/17/08

7-01 (L) Mouse infestation is present. Fresh mouse droppings observed under front counter. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. The hot water is shut off at the grinder/ hand sink. Management instructed to initiate immediate corrective action.

4/29/08

12-01.5.B (5) Hot water at hand washing sink is not provided. The hot water is shut off at the hand 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 instructed to initiate immediate corrective action.

2/5/08

3-02.1 Refrigeration system does not maintain proper temperatures. Two refrigerators in prep area observed at 50° F during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh mice droppings observed in bathroom . 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.

Smart kids day care
2912 E Magee Av

Institution: Child, Family Day Care Homes
Philadelphia, PA 19149

Inspection Date

5/14/08

No Critical Violations

Trina's Young Einsteins
885 Marcella St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19124

Inspection Date

10/1/07

19-01.1 Food establishment personnel food safety certified individual is not present.(Sanitarian will fax the owner of the establishment the list of providers.)

9/8/06

No Critical Violations

Philly Champs
899 Marcella St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

12/11/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Philly Champs — *Retail Food: Restaurant, Eat-in*
899 Marcella St — *Philadelphia, PA 19124*

Inspection Date

5/30/06

8-06.1.1 (A) Liquid waste is not disposed of properly: pooled water on basement floor.
*** Note: Air conditioning unit drains to basement floor. It should be directed to a drain.***
9-02.1 Employee hands are not washed prior to food handling activities: hand washing sink is not in working condition (no drain line is attached).
12-02.2 (A) Hand washing sink is not readily available for use: no drain line is currently attached to the bar hand washing sink.

Pizza Supreme — *Retail Food: Prepared Food Take-Out*
901 Marcella St — *Philadelphia, PA 19124*

Inspection Date

7/3/08

No Critical Violations

5/28/08

7-01 (L) Mouse infestation is present -- Fresh mouse feces observed on kitchen & basement floors, behind equipment.

4/28/08

7-01 (L) Mouse infestation is present -- Fresh mouse feces observed on kitchen & basement floors, behind cooking equipment & on paper good storage shelving.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided -- Missing faucet (1 of 2) on 3 basin utensil sink requires that employees must manually transfer water to the 3rd sink basin for use. Management instructed to initiate immediate corrective action.

7/19/07

7-01 (D) Roach infestation is present: live roaches observed in basement. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities: hands not washed after handling money. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Needs the city of Philadelphia certificate. Management instructed to initiate immediate corrective action.

Whitehall Apartments — *Institution: Adult, Adult Day Care*
1923 Margaret St — *Philadelphia, PA 19124*

Inspection Date

12/28/07

No Critical Violations

Margaret Mini Market — *Retail Food: Grocery Market*
2300 Margaret St — *Philadelphia, PA 19137*

Inspection Date

4/12/07

No Critical Violations

ABC & Dee's of Learning — *Institution: Child, Family Day Care Homes*
5205 Marlow St — *Philadelphia, PA 19124*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

ABC & Dee's of Learning
5205 Marlow St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19124

Inspection Date

1/7/08
No Critical Violations

7/25/06
No Critical Violations

Kelly's Daycare
7039 Marsden St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19135

Inspection Date

8/29/07
No Critical Violations

7/9/07
19-01.1 Food establishment personnel food safety certified individual is not present: list of course providers issued. Call office of food protection at 215-685-7342 for more info.

Teresa's Family Day Care
7154 Marsden St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19135

Inspection Date

10/17/07
19-01.3 Food establishment personnel food safety certificate is not posted.

10/16/07
No Critical Violations

10/11/06
No Critical Violations

M Jones Family Day Care
7217 Marsden St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19135

Inspection Date

10/2/07
No Critical Violations

10/20/06
No Critical Violations

Little angels family day care
4047 Maywood St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19124

Inspection Date

4/8/08
No Critical Violations

Dita's Home Child Care
2929 McKinley St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19149

Inspection Date

11/6/07
No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Dita's Home Child Care
2929 McKinley St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19149

Inspection Date

11/5/07

3290.69 Hot water pipes and other sources of heat exceeding 110 degree F that are accessible to children are not equipped with protective guards or are not insulated to prevent direct contact. At time of inspection temp of hot water at hand sink in children's toilet room 121°. Management must reduce hot water temp. Management may contact undersigned to schedule an inspection when hot water is at proper temp.

Little peoples day care
4420 Mckinley St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19135

Inspection Date

3/6/08

No Critical Violations

Brightside Academy
1627 Meadow St

Institution: Child, Child Care Centers
Philadelphia, PA 19124

Inspection Date

2/20/07

No Critical Violations

2/1/06

No Critical Violations

9/19/05

No Critical Violations

Manna Head Start
1730 Meadow St

Institution: Child, Child Care Centers
Philadelphia, PA 19124

Inspection Date

2/20/07

No Critical Violations

I Believe In Angels
2849 Memphis St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19134

Inspection Date

6/12/06

No Critical Violations

Jones Middle School
2950 Memphis St

Institution: School, Public
Philadelphia, PA 19134

Inspection Date

5/2/08

No Critical Violations

5/2/08

No Critical Violations

10/3/07

No Critical Violations

Jones Middle School *Institution: School, Public*
2950 Memphis St *Philadelphia, PA 19134*

Inspection Date

5/1/07

10-01.1 (B) An approved sink for manual washing and sanitization is not provided: non NSF approved 4 basin sink. Management instructed to initiate immediate corrective action.

11/10/06

10-01.1 (B) An approved sink for manual washing and sanitization is not provided: non NSF approved 4 basin sink. Management instructed to initiate immediate corrective action.

5/15/06

7-01 (L) Mouse infestation is present: feces observed on floor perimeters of dining areas and behind vending machines. Management instructed to initiate immediate corrective action.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided: non NSF approved 4 basin sink. Management instructed to initiate immediate corrective action.

10/21/05

7-01 (L) Mouse infestation is present: feces observed on floor perimeters behind vending machines in dining area. Management instructed to initiate immediate corrective action.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided: non NSF approved 4 basin sink. Management instructed to initiate immediate corrective action.

Rumors Cafe *Retail Food: Restaurant, Eat-in*
2981 Memphis St *Philadelphia, PA 19134*

Inspection Date

5/6/08

No Critical Violations

5/5/08

8-02.1 (A) An approved backflow prevention device is not installed at water meter.

Rome Pizzeria *Retail Food: Restaurant, Eat-in*
3300 Memphis St *Philadelphia, PA 19134*

Inspection Date

4/10/07

No Critical Violations

4/10/07

No Critical Violations

Mary Ann's Tastes of Philadelphia *Retail Food: Prepared Food Take-Out*
3306 Memphis St *Philadelphia, PA 19134*

Inspection Date

5/25/07

No Critical Violations

5/13/06

No Critical Violations

My Little Teddy Bears *Institution: Child, Family Day Care Homes*
6207 Mershon St *Philadelphia, PA 19149*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

My Little Teddy Bears
6207 Mershon St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19149

Inspection Date

9/19/06

No Critical Violations

8/10/05

No Critical Violations

Nina and Nino's Day Care
4549 Milnor St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19124

Inspection Date

7/24/08

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

3/21/07

No Critical Violations

3/7/06

No Critical Violations

St. Vincent's-Tacony Day Care
7201 Milnor St

Institution: Child, Child Care Centers
Philadelphia, PA 19135

Inspection Date

2/4/08

3-02.1 Refrigeration system does not maintain proper temperatures. Refrigerator in day care facility observed at 50° F during time of inspection.

1/9/08

8-02.2 An approved air gap is not present. Air gap not observed for food prep sink. Food prep sink must have an indirect waste connection. Management instructed to initiate immediate corrective action.

8/1/06

No Critical Violations

8/1/05

No Critical Violations

Pearce Progressive Learning
5656 Miriam Rd

Institution: Child, Family Day Care Homes
Philadelphia, PA 19124

Inspection Date

1/10/06

No Critical Violations

The Family Deli
2633 Monmouth St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19134

Inspection Date

5/4/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Mother of Divine Grace School *Institution: School, Archdiocese*
2612 E Monmouth St *Philadelphia, PA 19134*

Inspection Date

5/4/07

No Critical Violations

5/15/06

7-01 (L) Mouse infestation is present: feces observed on shelving and floor perimeters of storage area. Management instructed to initiate immediate corrective action.

3/9/06

7-01 (L) Mouse infestation is present: feces observed on lower shelving in kitchen and floor perimeters of storage areas. Management instructed to initiate immediate corrective action.

Jude's Grocery *Retail Food: Grocery Market*
5232 Montour St *Philadelphia, PA 19124*

Inspection Date

12/3/07

No Critical Violations

6/9/07

3-08.1 Food is improperly reheated. Frozen precooked beef/chicken patties are reheated in hot holding unit for consumption/sale. 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.
19-01.1 Food establishment personnel food safety certified individual is not present. Call 215.685.7405 for provider list. Management instructed to initiate immediate corrective action.
12-02.2 (A) Hand washing sink is not readily available for use in toilet room. Not operating due to leak. Management instructed to initiate immediate corrective action.

Primos grocery store *Retail Food: Grocery Market*
5232 Montour St *Philadelphia, PA 19124*

Inspection Date

5/30/08

4-01.1 (A) Food/Food service article storage does not provide protection . Sneeze guard not provided between the slicer machine , scale and wrapping paper and customer area.
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.

5/8/08

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

Gonzalez Grocery *Retail Food: Prepared Food Take-Out*
4801 Mulberry St *Philadelphia, PA 19124*

Inspection Date

Gonzalez Grocery *Retail Food: Prepared Food Take-Out*
4801 Mulberry St *Philadelphia, PA 19124*

Inspection Date

8/27/07

5-01.1 Food is not protected from contamination. At time of inspection live roaches observed crawling on onions stored in crate on floor in prep area and flies observed landing on food equipment and contact surfaces in prep area. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. At time of inspection flies observed flying around and landing on food equipment and food contact surfaces in prep area. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. At time of inspection live nymphs observed crawling in crates of onions on floor in prep area, on floor around deli display case and in inseams of retail shelvng. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Provide a used cooking oil collection/recycling service. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. At time of inspection hand sink used for storage of rolls. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution observed sitting on grill stand at time of inspection.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. At time of inspection cook unable to demontrate proper way to operate 3 compartment sink. 3 compartment sink is to filled up for washing, rinsing and sanitizing. Faucet neck not long enough to fill outer 2 compartments of sink. Management instructed to initiate immediate corrective action.
13-01.1 (A) Floor is not clean. Clean floor under all retail shelving, reach-in refrigeration units, basement and all food equipment in kitchen of live/dead roaches, old mouse feces, poison, dirt accumulatin, dust accumulation, encrusted grease, encrusted food debris observed throughout establishment at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila certificate. Information provided to person-in-charge. Management instructed to initiate immediate corrective action.

6/23/06

7-01 (D) Roach infestation is present: 2 small German roaches observed inside the defective hand sink. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly: no used cooking oil collection/recycling service. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities: the hand sink in the kitchen area is turned off and used to store rolls. Management instructed to initiate immediate corrective action.

Eva's Child Care Service *Institution: Child, Family Day Care Homes*
4013 Neilson St *Philadelphia, PA 19124*

Inspection Date

6/14/07

No Critical Violations

Primeras Memorias Day Care *Institution: Child, Family Day Care Homes*
4266 N Neilson St *Philadelphia, PA 19124*

Inspection Date

1/23/07

No Critical Violations

Little Pete's Steaks — *Retail Food: Prepared Food Take-Out*
6701 New State Rd — *Philadelphia, PA 19135*

Inspection Date

3/8/07

8-06.1.1 (C) Drain line is in need of repair. Repair drain line under 3 compartment sink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain city certificate.

Santucci Pizza — *Retail Food: Restaurant, Eat-in*
4019 O St — *Philadelphia, PA 19124*

Inspection Date

3/12/07

No Critical Violations

Oak Bridge Bar & Grill — *Retail Food: Restaurant, Eat-in*
5301 Oakland St — *Philadelphia, PA 19124*

Inspection Date

2/25/08

No Critical Violations

2/19/08

7-01 (B) Fruit fly infestation is present. At time of inspection fruit flies observed in bar area and in ladies toilet room. Management instructed to initiate immediate corrective action.
7-01 (K) Rat infestation is present. Feces observed on floor in basement at time of inspection.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Owner unable to demonstrate appropriate technique. 3 basin sink is to be set-up when in use for washing, rinsing and sanitizing. Not washing, sanitizing and rinsing.
19-01.1 Food establishment personnel food safety certified individual is not present. Serv Safe cert. observed at time of inspection. Application for City of Phila. cert. provided.

3/22/07

19-01.1 Food establishment personnel food safety certified individual is not present: provider list issued. (the city of Philadelphia food safety certificate is required of all food establishments).

Maria's Fashion Looks — *Retail Food: General Convenience*
5400 Oakland St — *Philadelphia, PA 19124*

Inspection Date

5/2/07

No Critical Violations

Hudgins, Jeanette — *Institution: Child, Family Day Care Homes*
5428 Oakland St — *Philadelphia, PA 19124*

Inspection Date

6/12/06

No Critical Violations

Little Voices Family Day Care — *Institution: Child, Family Day Care Homes*
6746 Oakland St — *Philadelphia, PA 19124*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Little Voices Family Day Care
6746 Oakland St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19124

Inspection Date

10/1/07

No Critical Violations

4/27/06

No Critical Violations

Gina Mia Pizzeria
115 E Ontario St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

1/5/07

No Critical Violations

New Shanghai Restaurant
115 E Ontario St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19134

Inspection Date

2/21/08

9-02.2 (A) Employee hand wash frequency is inadequate; hand sink next not in use. Food products stored in it. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized ; kitchen utensils.
Sanitizer not present . Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.
Expired food safety observed (2006).

12/23/07

9-02.2 (A) Employee hand wash frequency is inadequate; hand sink next to service sink observed not in use. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized ; kitchen utensils.
Missing sink stoppers and non approved sanitizer observed also process of sanitization not observed being conducted as required.
Management instructed to initiate immediate corrective action.
10-02.4 Unapproved sanitizer is being used. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.
Expired food safety observed.

6/23/06

No Critical Violations

6/17/06

4-01.1 (A) Food/Food service article storage does not provide protection.°
- No splash guard observed as required to prevent splashing from hand wash sink and utensils sink also for ice cream freezer adjacent food preparation sink and utensils sink.
Management instructed to initiate immediate corrective action.

11/18/05

No Critical Violations

11/16/05

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

J M Grocery — *Retail Food: Grocery Market*
116 E Ontario St — *Philadelphia, PA 19134*

Inspection Date

7/30/08

2-01.1 (D) Defective food containers are present. Several dents cans are observed on the shelves in the retail area. Damaged product will need to be removed from sale, immediately.
7-01 (D) Roach infestation is present. Live adult and nymphs roaches are observed in the establishment, during time of inspection. Management instructed to initiate immediate corrective action.
8-01.2 (B) Cold water is not provided. No running cold water at the handsink in the food prep area. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Missing certified from Dept. of Public Health owner has copy of application. Management instructed to initiate immediate corrective action.

4/14/08

8-06.1.1 (C) Drain line is in need of repair ; damaged hand sink drain line at the kitchen. Management instructed to initiate immediate corrective action.

12/17/07

19-01.1 Food establishment personnel food safety certified individual is not present. Attend an approved food safety course and obtain a city of Philadelphia food safety certificate. Management instructed to initiate immediate corrective action.

10/31/07

7-01 (D) Roach infestation is present. Numerous live roaches observed in the kitchen. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

10/4/07

4-01.1 (A) Food/Food service article storage does not provide protection ; no splash guardobserved as required to prevent splashing from hand wash sink adjacent utensils sink.
12-01.5.B (5) Hot water at hand washing sink is not provided ; at hand sink in bathroom.
19-01.1 Food establishment personnel food safety certified individual is not present.

Matos Grocery — *Retail Food: Grocery Market*
116 E Ontario St — *Philadelphia, PA*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Matos Grocery — *Retail Food: Grocery Market*
116 E Ontario St — *Philadelphia, PA*

Inspection Date

5/20/06

4-01.1 (A) Food/Food service article storage does not provide protection.
- no splash guardobserved as required to prevent splashing from hand wash sink adjacent utensils sink

Management instructed to initiate immediate corrective action.
4-03.4 Food is stored beneath unprotected sewer lines or dripping water lines
- exposed sewer lines/bathroom drain line above prep area ; missing ceiling tiles stained tiles observed , possible from drain lines .

Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination.
- cracked /broken sliding door glass for ice cream freezer and bainmarie , with possible glass particles into foof products
- mold and dirt in contact with sandwich meats from aluminium foil used as shelf liner in bainmarie.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized.
- kitchen utensils, slicer machine
- no sink stoppers and sanitizer observed

- process of sanitization was not observed being done as required.
Provide for the required washing,rinsing,and sanitizing of the multi utensils and food equipment.
Use and approved sanitizer according to the instructions and concentrations indicated on the lebel

Management instructed to initiate immediate corrective action.

Garcia Grocery — *Retail Food: Grocery Market*
177 E Ontario St — *Philadelphia, PA 19134*

Inspection Date

2/21/08

No Critical Violations

12/29/07

4-01.1 (A) Food/Food service article storage does not provide protection.Splashguard lacks between the utensils sink and bainmarie. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination ; sandwich bread stored in the utensils sink.
Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. No hot water provided at the hand wash sinks in kitchen and bathroom. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized ; kitchen utensils.
The sanitization process and was not observed being done as required.
No hot water with soap and sanitizer provided at the time of washing and sanitizing kitchen utensils.
Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided ; at the hand sink in bathroom and kitchen. Management instructed to initiate immediate corrective action.

8/14/06

No Critical Violations

Garcia Grocery *Retail Food: Prepared Food Take-Out*
177 E Ontario St *Philadelphia, PA 19134*

Inspection Date

7/28/06

7-01 (B) Fruit fly infestation is present - numerous live fruit flies observed in soda storage room
Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided - for hand wash sink in food preparation sink.
Management instructed to initiate immediate corrective action.

4/6/06

5-01.1 Food is not protected from contamination - Food is not protected from broken sliding door glass in freezer at customer area
- frozen prepacked food products in freezer ; exposed to glass particles from damaged sliding door creating a hazard for customers.
- Discontinue sale of frozen products until freezer is repaired.

Management instructed to initiate immediate corrective action.

3/23/06

5-01.1 Food is not protected from contamination - Food is not protected from broken glass in freezer at customer area ; food products exposed to broken glass particles creating a hazard for customers.
Management instructed to initiate immediate corrective action.

3/3/06

4-01.1 (A) Food/Food service article storage does not provide protection.
- provide splash guard for hand wash sink adjacent utensils sink
- provide sneeze guard for slicer machine on deli case and customer area
-provide partition for food prep area and customer area; food equipment exposed to customer area
Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized.
- nives, plastic containers, slicer machine
- no sanitizer observed
- hand wash sink is being conducted in utensils sink
process of sanitization was not observed being done as required.
Provide for the required washing,rinsing,and sanitizing of the multi utensils and food equipment.
Use and approved sanitizer according to the instructions and concentrations indicated on the lebel

Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided - for hand wash sink in kitchen

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V and V Deli *Retail Food: Restaurant, Eat-in*
208 E Ontario St *Philadelphia, PA 19134*

Inspection Date

12/23/07

No Critical Violations

6/25/06

No Critical Violations

Little Feet *Institution: Child, Family Day Care Homes*
236 E Ontario St *Philadelphia, PA 19134*

Inspection Date

5/23/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Little Feet
236 E Ontario St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19134

Inspection Date

5/23/07

No Critical Violations

3/23/06

No Critical Violations

Overtime Bar
300 E Ontario St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

1/25/08

19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. Information provided. Management instructed to initiate immediate corrective action.

12/26/07

7-01 (D) Roach infestation is present. Several roaches of various life stages noted crawling in and around license posting board behind bar service counter.
4-01.1 (A) Food/Food service article storage does not provide protection. Due to heavy deposits of moldy on top ceiling areas of walk-in refrigerator.
5-01.1 Food is not protected from contamination. Due to moldy deposits observed in walk-in refrigerator.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. Information provided. Management instructed to initiate immediate corrective action.
19-04 Food establishment personnel food safety certificate is expired.

6/13/07

2-01.1 (B) Adulterated or unwholesome food is present. At time of inspection (1) box containing 4 cups of chicken flavored noddles stored on a file cabinet behind bar was ordered to be immediately discarded by due evidence of gnawing and feces inside of box. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination. A bottle a Deer Park water observed stored inside of ice machie at time of inspection.
5-01.1 Food is not protected from contamination. At time of inspection (1) box containing 4 cups of chicken flavored noddles was observed gnawed and feces were observed inside of box. Management was ordered to immediately discard.
7-01 (L) Mouse infestation is present. Mouse feces observed on floor and food equipment in kitchen and around file cabinet at bar at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. Information provided. Management instructed to initiate immediate corrective action.
19-04 Food establishment personnel food safety certificate is expired.

5/5/07

2-10.2 Ice is not protected from contamination. Scoop handle noted touch ice in ice bin.
5-01.1 Food is not protected from contamination. Due to scoop in direct contact with ice and fly infestation.
7-01 (A) Fly infestation is present: observed several flies. Management instructed to initiate immediate corrective action.
19-04 Food establishment personnel food safety certificate is expired.

Overtime Bar *Retail Food: Restaurant, Eat-in*
300 E Ontario St *Philadelphia, PA 19134*

Inspection Date

4/11/06

7-01 (A) Fly infestation is present: observed several flies. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present: a live mouse observed inside the trash container in the kitchen.

Panda Kitchen *Retail Food: Prepared Food Take-Out*
301 E Ontario St *Philadelphia, PA 19134*

Inspection Date

12/26/07

4-01.1 (A) Food/Food service article storage does not provide protection. Assorted foods observed not covered in baine-marie.
5-01.1 Food is not protected from contamination. Properly cover all uncovered food in bain marie, large MSG container in basement and open bag of rice on shelf near prep sink.
7-01 (L) Mouse infestation is present. Mouse droppings noted on floor perimeter in kitchen and basement area.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution at time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. Application provided to owner.

9/18/07

5-01.1 Food is not protected from contamination. Properly cover all uncovered food in bain marie, large MSG container in basement and open bag of rice on shelf near prep sink.
9-02.2 (A) Employee hand wash frequency is inadequate. No hand washing observed and no soap and towels at hand sinks at time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution, observed sitting on prep table and front counter at time of inspection.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. At time of inspection when asked proper technique for operating 3 bay sink. Owner and male employee stated that 1st (comp.) washing, 2nd (comp.) soaking and 3rd (comp) rinsing. 3 bay sink is for the washing, rinsing and sanitizing of multi-use utensils. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. Application provided to owner.

4/22/07

5-01.1 Food is not protected from contamination. Due to rat infestation and handsink noted blocked at this time of inspection.
7-01 (K) Rat infestation is present. Rat feces noted under and behind storage equipment in basement food storage area.
9-02.2 (A) Employee hand wash frequency is inadequate. Kitchen hand washing sink noted blocked and not in use at this time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present.

Martinez Supermarket *Retail Food: Grocery Market*
315 E Ontario St *Philadelphia, PA 19134*

Inspection Date

3/27/08

No Critical Violations

3/26/08

No Critical Violations

Martinez Supermarket *Retail Food: Grocery Market*
315 E Ontario St *Philadelphia, PA 19134*

Inspection Date

9/18/07

5-01.1 Food is not protected from contamination. Mouse feces observed on/inside of food boxes in rear storage area, dead roaches in box of bananas, open bags of sugar in prep area and flies landing on food equipment and surfaces in prep area at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed landing and flying in rear storage room and prep area at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Fruit flies observed flying and landing in rear storage area and in box of bananas in customer area at time of inspection.
7-01 (L) Mouse infestation is present. Mouse feces observed on boxes in rear storage area and on floor perimeters in basement at time of inspection. Live mouse observed in basement by male employee and sanitarian at time of inspection. Management instructed to initiate immediate corrective action.

7/25/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. At time of inspection interior temp of bain marie 60°. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. At time of inspection fly observed inside of deli display case and on potatoes and bananas in retail area. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed flying throughout establishment at time of inspection. Fly observed inside deli display case and on potatoes and bananas. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed under retail shelving and on floor perimeters of rear storage room. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must be present at all times.

Paulino Grocery *Retail Food: Grocery Market*
315 E Ontario St *Philadelphia, PA 19134*

Inspection Date

9/22/06

No Critical Violations

9/7/06

8-06.1.1 (C) Drain line is in need of repair, uncovered hole in basement.

K and D Deli *Retail Food: Grocery Market*
600 E Ontario St *Philadelphia, PA 19134*

Inspection Date

10/31/07

No Critical Violations

Tapia Brothers And Deli, Inc. *Retail Food: Grocery Market*
600 E Ontario St *Philadelphia, PA 19134*

Inspection Date

Tapia Brothers And Deli, Inc. *Retail Food: Grocery Market*
600 E Ontario St *Philadelphia, PA 19134*

Inspection Date

1/5/06

7-01 (L) Mouse infestation is present: feces observed on floor perimeters and on cabinets on the 2nd floor. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required: at scale. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided: missing handle at toilet hand sink. Management instructed to initiate immediate corrective action.
12-01.5.B (4) Cold water at hand washing sink is not provided: missing handle in toilet room. Management instructed to initiate immediate corrective action.

Tapia Brothers Grocery And Deli *Retail Food: Grocery Market*
600 E Ontario St *Philadelphia, PA 19134*

Inspection Date

5/5/07

No Critical Violations

Bonifacio Grocery *Retail Food: Grocery Market*
701 E Ontario St *Philadelphia, PA 19134*

Inspection Date

1/9/08

No Critical Violations

5/5/07

No Critical Violations

2/28/06

No Critical Violations

2/2/06

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

Kitchen Express *Retail Food: Prepared Food Take-Out*
719 E Ontario St *Philadelphia, PA 19134*

Inspection Date

4/4/08

No Critical Violations

5/18/07

5-01.1 Food is not protected from contamination. Uncovered food observed in refrigeration units throughout establishment. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on floor perimeters behind refrigeration units, under food equipment in prep areas, on shelving and under/behind soda crates used for shelving in basement. Management instructed to initiate immediate corrective action.

4/7/07

5-01.1 Food is not protected from contamination. Due to mouse infestation.
7-01 (L) Mouse infestation is present. Fresh and old ouse droppings noted under and behind refrigerator and other food equipment at rear and basement food stoage areas.

P. H. Sheridan Elementary School *Institution: School, Public*
800 E Ontario St *Philadelphia, PA 19134*

Inspection Date

5/1/08

No Critical Violations

11/8/07

No Critical Violations

5/1/07

7-01 (L) Mouse infestation is present: droppings observed in kitchen area near walk in box. Management instructed to initiate immediate corrective action.

10/26/06

No Critical Violations

5/12/06

No Critical Violations

4/18/06

7-01 (L) Mouse infestation is present: feces observed on floor perimeters (near walk-in box and storage area). Management instructed to initiate immediate corrective action.

Nguyen's Hot Dogs - #840 *Retail Food: Mobile Food Vendor*
819 E Ontario St *Philadelphia, PA 19134130*

Inspection Date

5/6/08

No Critical Violations

6/26/07

No Critical Violations

6/21/07

No Critical Violations

6/13/06

No Critical Violations

Ken-Crest Kensington Center *Institution: Child, Child Care Centers*
901 E Ontario St *Philadelphia, PA 19134*

Inspection Date

3/19/08

No Critical Violations

10/2/07

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

6/28/06

No Critical Violations

Kensington Wilkey Mem. Church *Institution: Child, Child Care Centers*
900 E Ontario St *Philadelphia, PA 19134*

Inspection Date

1/17/08

7-01 (L) Mouse infestation is present. Fresh mouse droppings noted under and behind storage shelvngsin kitchen and in classrooms.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Kensington Wilkey Mem. Church
900 E Ontario St

Institution: Child, Child Care Centers
Philadelphia, PA 19134

Inspection Date

12/20/06

No Critical Violations

Evelyn Grocery
942 E Ontario St

Retail Food: Grocery Market
Philadelphia, PA 19134

Inspection Date

7/26/06

No Critical Violations

6/30/06

7-01 (L) Mouse infestation is present: observed a live mouse in rear kitchen area. Management instructed to initiate immediate corrective action.

6/23/06

9-02.1 Employee hands are not washed prior to food handling activities: the plumbing for the hand sink has been disconnected. Management instructed to initiate immediate corrective action.

Joel Grocery
942 E Ontario St

Retail Food: Grocery Market
Philadelphia, PA 19134

Inspection Date

6/27/08

19-01.1 Food establishment personnel food safety certified individual is not present.
7-01 (A) Fly infestation is present.Flies observed at rear area. ELIMINATE FLY INFESTATION.
8-01.2 (C) Hot water is not provided.

ORDERS TO OWNER: YOU ARE REQUIRED TO HAVE HOT WATER AVAILABLE FOR HANDWASHING AND SANITIZATION PURPOSES.

ESTABLISHMENT IS SELLING PREPACKAGED FOOD ONLY. 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.

Santos Grocery
965 E Ontario St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19134

Inspection Date

3/28/08

3-02.1 Refrigeration system does not maintain proper temperatures. Refrigeration unit including bain marie was observed at 63°F. ORDERS: Discard contents and discontinue use until repaired.
5-01.1 Food is not protected from contamination due to defective ceiling above prep table. Dry wall material was observed hanging from ceiling including holes with stains surrounding defective area also are present above prep table; all food items must be covered inside refrigeration.
8-01.2 (A) An adequate supply of hot water is not provided at utensil sink in rear of establishment. Hot water temperature was observed at 83°F (minimum required is 110°F). due to large amounts of water used previously before time of inspection.
Note: Other service sinks were observed with adequate hot water temperatures.
19-01.1 Food establishment personnel food safety certified individual is not present. None present at time. Expired city food safety certificate observed posted.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Santos Grocery
965 E Ontario St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19134

Inspection Date

1/9/08

5-01.1 Food is not protected from contamination. Due to critical violations observed at this time.
9-04 (B) Wiping cloths are used in an unapproved manner. 2 wet wiping cloths observed on food preparation table in rear area.
19-01.1 Food establishment personnel food safety certified individual is not present. None present at time. Expired city food safety certificate observed posted.

1/26/07

No Critical Violations

Aloha Restaurant & Tavern
1946 E Ontario St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

10/9/07

No Critical Violations

4/1/07

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

Home Style Pizza
2000 E Ontario St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19134

Inspection Date

4/11/08

3-02.1 Refrigeration system does not maintain proper temperatures in bain marie unit used to stored sandwich condiments (51°F) -Open bucket of raw chicken stored in this unit. Seal is broken on small "pepsi" refrigeration unit stored near cookline used to stored deli meats and cheeses (54°F). ORDERS: Discard all perishable food items immediately.
5-01.1 Food is not protected from contamination inside freezer units with defective lid and exposed insulated foam material. Food observed uncovered inside this unit. Observed bucket of uncovered raw chicken observed inside out of temp bain marie unit.
11-01.2 (A) Food equipment is defective. Repair lids of freezer chest secured with tape and exposed foam material; replace seals of refrigerations units, bain marie, rear prep table and out of temp bain marie unit.
19-01.1 Food establishment personnel food safety certified individual is not present. Certified person was not present at time it inspection.

1/24/08

No Critical Violations

12/26/07

7-01 (L) Mouse infestation is present. Several fresh and old mouse feces observed on floor perimeter under and behind kitchen equipment in prep areas and on floor in basement at time of inspection. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present. Under rear food prep sink.

Home Style Pizza *Retail Food: Prepared Food Take-Out*
2000 E Ontario St *Philadelphia, PA 19134*

Inspection Date

6/13/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. At time of inspection internal temp of steak 60°. Management ordered to immediately discard of steaks. Management initiated immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. At time of inspection temp of bain marie unit 60° and internal temp of steak 60°. Management ordered to remove all items from unit until it is at proper temperature. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. At time of inspection several flies observed flying throughout establishment and landing on food equipment and contact surfaces, uncovered flour on rear prep table and raw chicken stored on shelf above ready to eat food in walk-in box. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed flying throughout prep areas and basment at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Live roches observed crawling on floor under equipment in front prep area at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Several fresh and old mouse feces observed on floor perimeter under and behind food equipment in prep areas and on floor in basement at time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. No hand washing observed by employees at time of inspection. A male employee observed attempting to wash hands, but no soap was used. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. 3 compartment sink should be filled up at all times for the washing, rinsing and sanitizing of food equipment. Manager unaware of proper way to clean and sanitize equipment. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must be present at all times.

6/13/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. At time of inspection internal temp of steak 60°. Management was ordered to immediately discard of steaks. Management initiated immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. At time of inspection temp of bain marie unit 60° and internal temp of steaks 60°. Management ordered to removed all items from unit until it is at proper temperature. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. At time of inspection serveral flies observed flying throughout establishment and landing on food equipment and contact surfaces, uncovered flour on rear prep table and raw chicken observed stored on shelf above ready to eat food in walk-in box. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed flying in throughout prep areas and basement at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Several fresh and old mouse feces observed on floor perimeter under and behind kitchen equipment in prep areas and on floor in basement at time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. No hand washing observed by employees at time of inspetion. A male employee attempted to wash his hands in 3 compartment sink, but no soap was used. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution. Management instructed to initiate immediate corrective action.

Home Style Pizza *Retail Food: Prepared Food Take-Out*
2000 E Ontario St *Philadelphia, PA 19134*

Inspection Date

5/5/07

5-01.1 Food is not protected from contamination. Due to mouse infestation.
7-01 (A) Fly infestation is present. Domestic type flies noted in customer waiting and service area.
7-01 (L) Mouse infestation is present. Several fresh and old mouse feces noted on floor perimeter under and behind kitchen food storage and prep equipment at rear, base food preparation areas.

4/24/06

No Critical Violations

2/22/06

No Critical Violations

2/6/06

7-01 (L) Mouse infestation is present: old feces observed on basement floor perimeters, kitchen floor, office room shelves, on shelves in rear kitchen, and on basement steps. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present: a German roach observed under the prep sink. Management instructed to initiate immediate corrective action.

1/9/06

7-01 (L) Mouse infestation is present: feces observed on basement floor perimeters, rear kitchen floor, walk-in box floor, office room floor, on shelves in rear kitchen, toilet room shelves, and on/under basement steps. Management instructed to initiate immediate corrective action.

12/23/05

7-01 (L) Mouse infestation is present: several feces observed on floor perimeters throughout the establishment, on shelves, toilet room shelves, office room, and basement surfaces (pallets). Management instructed to initiate immediate corrective action.
8-06.1.1 (D) Soil line is in need of repair: sewer line piping in basement is not connected/capped/and or missing. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided: sink handle turned off. Management instructed to initiate immediate corrective action.

Joan Grocery *Retail Food: Grocery Market*
2023 E Ontario St *Philadelphia, PA 19134*

Inspection Date

6/11/08

No Critical Violations

Ramon Grocery *Retail Food: Grocery Market*
2023 E Ontario St *Philadelphia, PA 19134*

Inspection Date

3/28/08

19-01.1 Food establishment personnel food safety certified individual is not present. Valid serv safe present. City of Phila. food safety is required. Management instructed to initiate immediate corrective action.

1/4/08

19-01.1 Food establishment personnel food safety certified individual is not present. Note: Providers' Information issued to person-in-charge at this time. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Ramon Grocery — *Retail Food: Grocery Market*
2023 E Ontario St — *Philadelphia, PA 19134*

Inspection Date

5/17/07

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

4/1/07

8-01.2 (C) Hot water is not provided. At tiolet room handsink at the time of this inspection.

19-01.1 Food establishment personnel food safety certified individual is not present. Note: Expired Servsafe Certificate observed posted at the time of this inspection.

Ontario Grocery — *Retail Food: Grocery Market*
2101 E Ontario St — *Philadelphia, PA 19134*

Inspection Date

3/25/08

9-04 (B) Wiping cloths are used in an unapproved manner. Wiping clothes must be stored in sanitizing solution before and after use.

10-02.4 Unapproved sanitizer is being used. Non-commercial bleach is currently used as a sanitizer. Provide commercial sanitizer for cleaning food equipment.

19-01.1 Food establishment personnel food safety certified individual is not present. Food safety course taken 2/28/08. City of Phila. certificate is required.

1/26/08

5-01.1 Food is not protected from contamination. Due to critical violations currently noted.

9-04 (B) Wiping cloths are used in an unapproved manner. 2 stained moist wiping cloths noted sitting on top food cutting board and on meat slicer in kitchen area respectively observed not stored in sanitizing solution between use.

19-01.1 Food establishment personnel food safety certified individual is not present. None.

5/9/07

No Critical Violations

3/30/07

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

Cathy's Crossing Bar & Grill — *Retail Food: Restaurant, Eat-in*
2537 E Ontario St — *Philadelphia, PA 19134*

Inspection Date

1/26/08

No Critical Violations

11/13/06

No Critical Violations

Ontario Food Market — *Retail Food: Grocery Market*
2568 E Ontario St — *Philadelphia, PA 19134*

Inspection Date

Ontario Food Market *Retail Food: Grocery Market*
2568 E Ontario St *Philadelphia, PA 19134*

Inspection Date

3/31/08

10-01.1 (B) An approved sink for manual washing and sanitization is not provided. Install a 3 compartment sink. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Multi-use utensils washed and rinsed in fiberglass prep area sink, no sanitization. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Sanitarian was informed that employee is enrolled in course and scheduled to complete within next two weeks. Management instructed to initiate immediate corrective action.

1/8/08

10-01.1 (B) An approved sink for manual washing and sanitization is not provided. Install a 3 compartment sink. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Multi-use utensils washed and rinsed in fiberglass prep area sink, no sanitization. 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.

5/17/07

5-01.1 Food is not protected from contamination. Uncovered donuts and pretzels displayed at front counter. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution. Management instructed to initiate immediate corrective action.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided. Install a 3 compartment sink. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Multi-use utensils washed and rinsed in fiberglass prep area sink, no sanitization. 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.

3/30/07

5-01.1 Food is not protected from contamination. Uncovered donuts displayed at service counter. 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. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Multi-use utensils washed and rinsed in fiberglass prep area sink; no sanitization. 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.

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3 Brothers Pizza *Retail Food: Restaurant, Eat-in*
2621 E Ontario St *Philadelphia, PA 19134533*

Inspection Date

3/27/08

No Critical Violations

1/8/08

19-01.1 Food establishment personnel food safety certified individual is not present. Information provided to person-in-charge.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

3 Brothers Pizza — *Retail Food: Restaurant, Eat-in*
2621 E Ontario St — *Philadelphia, PA 19134533*

Inspection Date

5/17/07

9-02.1 Employee hands are not washed prior to food handling activities. At time of inspection no hand washing observed by employees. A female employee observed putting on gloves to prep a hoagie, but hands were not washed prior. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution. Management instructed to initiate immediate corrective action.
10-04.0 Oversized equipment is not properly washed or sanitized. Large floor mixer is not clean, during time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Information provided to person-in-charge.

12/26/06

5-01.1 Food is not protected from contamination. Frozen pasta in the 2-door frezzer unit is not covered,during time of inspection. Grease is dark in both fryer units,during time of inspection. Management instructed to initiate immediate corrective action.
8-01.2 (B) Cold water is not provided. No running cold water at the handsink in the food prep area, during time of inspection. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided. No running hot water at the handsink in the food prep area, during time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Drain line is in need of repair at the handsink in the food prep area, during time of inspection. Management instructed to initiate immediate corrective action.
10-04.0 Oversized equipment is not properly washed or sanitized. Large floor mixer is not clean, during time of inspection. Management instructed to initiate immediate corrective action.

Chos Market — *Retail Food: Prepared Food Take-Out*
231 W Ontario St — *Philadelphia, PA 19134*

Inspection Date

12/22/07

No Critical Violations

6/25/06

No Critical Violations

9/2/05

5-01.1 Food is not protected from contamination - White powder observed interior of deli case on condensation water line (catch drain) .
Management instructed to initiate immediate corrective action.

Elis & Danny Kitchen #883 — *Retail Food: Mobile Food Vendor*
4207 N Orchard St — *Philadelphia, PA 19124*

Inspection Date

4/25/06

No Critical Violations

Elis & Danny's Kitchen — *Retail Food: Mobile Food Vendor*
4207 N Orchard St — *Philadelphia, PA 19124601*

Inspection Date

4/23/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Elis & Danny's Kitchen
4207 N Orchard St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19124601

Inspection Date

3/27/07

No Critical Violations

Elis + Danny Kitchen #883
4207 N Orchard St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19124

Inspection Date

8/23/05

No Critical Violations

Gigunitos Italian Sandwiches
2200 W Oregon Av

Retail Food: Mobile Food Vendor
Philadelphia, PA 19124

Inspection Date

5/8/07

8-01.2 (A) An adequate supply of hot water is not provided. Hot water of at least 110°F not to exceed 125°F MUST be provided at all times of operation. Management instructed to initiate immediate corrective action.

Gigunito's Italian Sandwiches
2200 W Oregon Av

Retail Food: Mobile Food Vendor
Philadelphia, PA 19124

Inspection Date

6/17/08

19-01.1 Food establishment personnel food safety certified individual is not present.
5-01.1 Food is not protected from contamination. Sliced onions on a black trash bag, grill located at opened, unscreened window (screen is on the side), where customers order from------ no sneeze protection from taller customers: no protection from wind-generated contamination
Management instructed to initiate immediate corrective action.

1/23/08

No Critical Violations

1/22/08

8-01.2 (C) Hot water is not provided -- Hot water is not provided throughout this establishment due to frozen water lines. Management instructed to initiate immediate corrective action.
3-08.1 Food is improperly reheated -- Meatballs reheated by means of a crockpot only. *This method of reheating potentially hazardous items is unapproved and must be discontinued. Management initiated immediate corrective action.
19-01.3 Food establishment personnel food safety certificate is not posted -- Required city certificate is not provided as required. *Application issued. Management instructed to initiate immediate corrective action.

5/9/07

No Critical Violations

Gil's Grocery
1816 E Orleans St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19134

Inspection Date

5/14/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Romano Grocery
2000 E Orleans St

Retail Food: Grocery Market
Philadelphia, PA 19134

Inspection Date

7/14/08

3-02.1 Refrigeration system does not maintain proper temperatures. Deli case refrigeration unit where deli meats, cheeses, and prepackaged meats are stored was observed at 51°F due to continuos open and closing of sliding doors on unit.
ORDERS: Remove and relocate to operable unit which maintains proper air temperature of 41°F or below until unit is repaired.
7-01 (B) Fruit fly infestation is present. Numerous fruit flies were observed swarming throughout food prep area and in rear storage area where trash is stored.
ORDERS: Eliminate fruit fly infestation immediately.
19-01.1 Food establishment personnel food safety certified individual is not present. Sanitarian was informed that owner has applied for city certificate. No proof of payment to Office of Food Prot. was available at time of inspection.

5/29/08

3-02.1 Refrigeration system does not maintain proper temperatures. Reach-in cooler where milk is stored was observed at 51°F. Remove and relocate to operable unit which maintains proper air temperature of 41°F or below until unit is repaired.
7-01 (L) Mouse infestation is present. Observed numerous mouse droppings in rear storage areas, along walls and corners of kitchen and retail isle shelving areas.
19-01.1 Food establishment personnel food safety certified individual is not present. Non-city food safety certificate present at time of inspection. Application for city certification was issued at time of inspection.

12/4/07

No Critical Violations

8/13/07

7-01 (D) Roach infestation is present. Some live adult roaches observed crawing in and out of inseam under retail shelving and on non-working bain in prep area laying an egg. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Some fresh and old feces observed on floor perimeters, on/under retail shelving and beverage shelving in basement at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. Information provided. Management instructed to initiate immediate corrective action.

5/8/07

2-01.1 (A) Food is not from an approved source. At time of inspection the above establishment was observed selling chicken and beef patties. The patties were stored in a warming unit at the front counter. The establishment has no way to fry the patties in the store due to not having a fryer. A female employee stated that the patties were fried at home and brought into the stored, placed in the warming unit and sold. The establishment is hereby ordered to discontinue the selling of the patties until the proper equipment is installed for the patties to be prepared on site. Management instructed to initiate immediate corrective action.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. At time of inspection temp of hot holding unit where beef patties were stored 120°. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. At time of inspection cat observed living in establishments basement where bulk of food items area stored. Cat feces and food observed on shelving. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. Information provided. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Romano Grocery
2000 E Orleans St

Retail Food: Grocery Market
Philadelphia, PA 19134

Inspection Date

3/30/06

No Critical Violations

3/14/06

No Critical Violations

Norma's Family Day Care
3028 Ormes St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19134

Inspection Date

2/6/07

No Critical Violations

1/6/06

No Critical Violations

Little Debby's Day Care
4218 Ormond St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19124

Inspection Date

8/1/06

No Critical Violations

K-Mart #3454
900 Orthodox St

Retail Food: Grocery Market
Philadelphia, PA 19124

Inspection Date

5/21/08

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

5/15/08

3-02.1 Refrigeration system does not maintain proper temperatures. Reach-in refrigeration unit was observed at 51°F at time of inspection. Remove all perishable items to non-defective refrigeration unit.

2/4/08

4-01.1 (A) Food/Food service article storage does not provide protection. Install a splash between hand/service sink and counter in cafe.
5-01.1 Food is not protected from contamination. Provide proper covering for fryer in cafe area. Area closed at time of inspection, but oil in fryer not covered.
7-01 (L) Mouse infestation is present. At time of inspection mouse feces observed on floor under retail shelving and in cabinets in cafe.

1/3/08

2-01.1 (B) Adulterated or unwholesome food is present. At time of inspection gnawed bags of Cheerios snack mix and TGI Friday's snacks were observed on retail shelving. Management initiated immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard needed at small hand/sevice sink in cafe.
7-01 (L) Mouse infestation is present. At time of inspection mouse feces observed on floor under retail shelving.
12-01.5.B (5) Hot water at hand washing sink is not provided in toilet rooms throughout establishment at time of inspection. Management instructed to initiate immediate corrective action.

3/5/07

No Critical Violations

Supremo Food Market *Retail Food: Supermarket*
900 Orthodox St *Philadelphia, PA 19124*

Inspection Date

4/21/08

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 ; the kitchen utensils.
No sink stoppers and sanitizer present in the utensils sink at the fish and produce department .
One basin sink of the utensils sink has severe dirt accumulation in the deli department.
Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized ; the kitchen tensils.
Employee could not demonstrate proper sanitization method. Employees have no knowledge of sanitization procedure.
Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate ; no hand soap provided at the hand sinks in the fish department, produce department and mens bathrooms.
Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection.
Splashguard observed missing between hand sink and the utensils sink in meat department.
Splashguard not provided between the food preparation sink and the utensils sink in the fish department
Sneeze guards not observed for scales and wrapping paper at the refrigerator cases units (meat, fish and deli department).
Condensation water dripping onto the storage display shelves in the meat case.
Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures ; fish display case recorded 53F.
Management instructed to initiate immediate corrective action.

1/29/08

5-01.1 Food is not protected from contamination. One pan of chicken and pans of beef were observed stored uncovered in wak-in refrigeration unit. Condensation was observed leaking on beef.

Orders: Contaminated food items must be discarded.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed along with live mouse. Mouse droppings were observed in deli prep area, deli line area, broken walk-in refrigeration unit, and on floors in multiple areas throughout store. Management instructed to initiate immediate corrective action. ELIMINATE MOUSE INFESTATION INMEDIATELY.
10-02.2 (B) Food equipment and utensils are improperly sanitized. Employee could not demonstrate proper sanitization method. When asked to demonstrate use of 3-bain sink, employee demonstrated sanitization before wash and rinse.

Employees have no knowledge of sanitization procedure.

3/20/07

No Critical Violations

Neuman after school program *Institution: After School Program*
1000 Orthodox St *Philadelphia, PA 19124*

Inspection Date

3/10/08

No Critical Violations

Frankford Friends School *Institution: School, Private*
1500 Orthodox St *Philadelphia, PA 19124*

Inspection Date

Frankford Friends School *Institution: School, Private*
1500 Orthodox St *Philadelphia, PA 19124*

Inspection Date

2/20/07

No Critical Violations

SPIN Frankford *Institution: Child, Child Care Centers*
1642 Orthodox St *Philadelphia, PA 19124*

Inspection Date

2/20/07

No Critical Violations

12/22/05

No Critical Violations

Hector's Grocery and Deli *Retail Food: Prepared Food Take-Out*
1661 Orthodox St *Philadelphia, PA 19124*

Inspection Date

5/27/08

7-01 (D) Roach infestation is present. Live roaches observed on kitchen floor and harboring in ceiling corners of rest room.

ELIMINATE ROACH INFESTION AT ONCE. Management instructed to initiate immediate corrective action.

4/11/07

No Critical Violations

Rodriguez Grocery *Retail Food: Prepared Food Take-Out*
1801 Orthodox St *Philadelphia, PA 19124*

Inspection Date

7/25/08

19-01.1 Food establishment personnel food safety certified individual is not present. School certificate only.
5-01.1 Food is not protected from contamination ; water condensate onto the food boxes in the refrigerator due to frost accumulation. Plastic observed covering the food boxes.

3/27/08

4-01.1 (A) Food/Food service article storage does not provide protection ; splashguard lacks between the utensils sink and the prep storage table. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized ; kitchen utensils.
Garbage disposal installed in the 1st compartment sink.
Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. School certificate only.

1/29/08

19-01.1 Food establishment personnel food safety certified individual is not present: Inspector provided owner with scheduling information and phone number to food protection office.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Rodriguez Grocery
1801 Orthodox St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19124

Inspection Date

6/21/07

19-01.1 Food establishment personnel food safety certified individual is not present: city of Philadelphia food safety certificate.
8-06.1.1 (A) Liquid waste is not disposed of properly: dirty mop water.

Lloyd C Wilson Jr Post #224
2006 Orthodox St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

3/22/07

No Critical Violations

Sunny Take-Out Restaurant
2032 Orthodox St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19124

Inspection Date

5/25/07

No Critical Violations

Old London Style Pizza
2047 Orthodox St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19124

Inspection Date

1/27/07

No Critical Violations

My Girls Bar and Grill
2121 Orthodox St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

2/20/07

No Critical Violations

2/8/07

4-01.1 (A) Food/Food service article storage does not provide protection, splash guard lacking between hand wash sink, and food equipment.

Melrose Pub
2332 Orthodox St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19137

Inspection Date

4/17/07

No Critical Violations

Angel's Deli
2350 Orthodox St

Retail Food: Grocery Market
Philadelphia, PA 19137

Inspection Date

3/12/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Shooters
2359 Orthodox St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19137

Inspection Date

5/6/07

No Critical Violations

Boleslaw Grochowski American Legion
2369 Orthodox St

Retail Food: Restaurant, Private Club
Philadelphia, PA 19137

Inspection Date

6/5/07

No Critical Violations

3/23/07

No Critical Violations

Boncela's Cafe
2372 Orthodox St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19137

Inspection Date

4/17/07

No Critical Violations

Regency Caterers II
2378 Orthodox St

Retail Food: Caterer
Philadelphia, PA 19124

Inspection Date

3/31/08

8-06.1.1 (C) Drain lines are in need of repair under 3 bay sink and mop sink; leaks present. Properly install walk-in indirect line above drain between gap; currentlydrains on rusty shelving. Seal/Clean warewashing machine grease trap; close/cap open areas on drain line. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Food posted; obtain City cert. call 215.685.7498 for application. Management instructed to initiate immediate corrective action.

5/6/07

19-01.1 Food establishment personnel food safety certified individual is not present. Expired servsafe certificate provided[expired since 1996]

Robert Lachowicz Quality Foods
2582 Orthodox St

Retail Food: Grocery Market
Philadelphia, PA 19137

Inspection Date

5/29/08

2-01.4 Food is not properly labeled/packaged. Bakery food items, displayed in front of store, are not labled. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Employee obseved handling multiple laoves of bread after returning from outside rear of store, prior to washing hands. Management instructed to initiate immediate corrective action.

8/9/05

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Renzi's Pizzeria — *Retail Food: Restaurant, Eat-in*
2728 Orthodox St — *Philadelphia, PA 19137*

Inspection Date

11/13/07

No Critical Violations

5/6/07

2-10.2 Ice is not protected from contamination. Scoop handle in direct contact with ice in ice-machine.
4-01.1 (A) Food/Food service article storage does not provide protection. Ready-to-eat foods noted not provided with protective covers.
9-04 (B) Wiping cloths are used in an unapproved manner. Moist wipping cloths noted sitting on food preparation table and counters. Store in sanitizing solution between use.
19-01.1 Food establishment personnel food safety certified individual is not present.

Old English Style Pizza — *Retail Food: Prepared Food Take-Out*
2765 Orthodox St — *Philadelphia, PA 19137*

Inspection Date

5/6/07

No Critical Violations

Old English Style Pizza — *Retail Food: Restaurant, Eat-in*
2767 Orthodox St — *Philadelphia, PA 19137*

Inspection Date

11/13/07

No Critical Violations

5/6/07

2-10.2 Ice is not protected from contamination. Scoop in direct contact with ice in ice-machine.

Overington House — *Institution: Adult, Personal Care Boarding Home*
1528 Overington St — *Philadelphia, PA 19124*

Inspection Date

1/16/08

10-05.1 (B) Warewasher does not maintain proper washing and sanitizing temperatures. At time of inspection the sanitizer concentration of warewasher in kitchen was recorded at below 10 p.p.m. Machine is only used for sanitizing. The sanitizer concentration should be at or above 50 p.p.m. The establishment is hereby ordered to discontinue use of warewasher machine until it has been properly serviced.
19-01.1 Food establishment personnel food safety certified individual is not present. Course certificate observed posted in kitchen at time of inspection. Application for City of Phila. certificate provided.

4/13/06

No Critical Violations

Donuts Queen — *Retail Food: Prepared Food Take-Out*
4706 Oxford Av — *Philadelphia, PA 19124*

Inspection Date

Donuts Queen *Retail Food: Prepared Food Take-Out*
4706 Oxford Av *Philadelphia, PA 19124*

Inspection Date

10/9/07

2-10.2 Ice is not protected from contamination. At time of inspection beverages and ice scoop without handle up observed stored in drink ice inside of ice machine. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Properly cover sugar observed stored in old country crock containers in cabinet at front counter without lids at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed landing and flying around hand sink in prep area and trash in toilet room at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. At time of inspection mouse feces observed on floor under 3 bay sink, on shelf under front counter, on stairs leading to basement on floor perimters behind deep freezer chest, cooking equipment and on/under beverages shelving in prep area. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. No hand washing observed at time of inspection.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution at time of inspection.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. At time of inspection large wooden shelf observed stored on and plunger sitting inside 3 compartment. 3 compartment sink is for the washing, rinsing and sanitizing of multi-use utensils only. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

7/10/07

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

12/13/05

No Critical Violations

11/30/05

3-01.1 (A) Potentially hazardous food is stored at improper temperature: 5 boxes with 15 dozen eggs each are stored at room temperature. Remove product from sale/use, because it is not being refrigerated(41°F or less).

Kee Ju Market *Retail Food: Grocery Market*
4708 Oxford Av *Philadelphia, PA 19124*

Inspection Date

4/19/08

No Critical Violations

8/28/06

No Critical Violations

Happy Garden Restaurant *Retail Food: Prepared Food Take-Out*
4710 Oxford Av *Philadelphia, PA 19124*

Inspection Date

11/26/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Happy Garden Restaurant *Retail Food: Prepared Food Take-Out*
4710 Oxford Av *Philadelphia, PA 19124*

Inspection Date

9/26/07

5-01.1 Food is not protected from contamination. Frozen food items are not properly covered in the 2-door residental freezer unit, during time of inspection. Container of gravey is stored and is in contact of cooked rice, during time of inspection. Cooked rice was removed from use,during time of inspection.
9-02.3 (A) Employee observed not following good hygienic personal practices. Soiled toilet paper is in the trash can in the employee restroom, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Food equipments are not properly washed, rinsed and sanitized in the 3-basin sink, Sanitarian informed the owners how to properly wash, rinse and sanitize the 3-basin sink, during time of inspection. Management instructed to initiate immediate corrective action.

8/21/07

5-01.1 Food is not protected from contamination. Male owner observed preping a large accumlation of chicken wings in 3 compartment sink at time of inspection. 3 compartment sink is only for the washing, rinsing and sanitizing of food equipment. Management initiated immediate corrective action.
7-01 (A) Fly infestation is present. Some live flies observed on flying around and landing on food equipment and food contact surfaces in prep area and on walls in toilet room at time of inspectin.
7-01 (B) Fruit fly infestation is present. Some fruit flies observed flying around a large bag of onions in storage room and around 3 compartment sink at time of inspection.

6/12/07

5-01.1 Food is not protected from contamination. At time of inspection raw meat and raw seafood observed stored on top of ready to eat food items inside of walk-in box and condensate from fan inside of bain marie dripping onto food items inside unit. Management initiated immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair drain line leaking at sink in prep area at time of inspection.

12/27/06

5-01.1 Food is not protected from contamination, uncovered flour/batter and chicken in prep areas. Management instructed to initiate immediate corrective action.

9/18/06

5-01.1 Food is not protected from contamination, uncovered food in walk in box, uncovered flour/batter and chicken in prep areas. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed on food & ingredients in prep area at time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Store wiping cloths in sanitizing solution. Management instructed to initiate immediate corrective action.

8/28/06

4-01.1 (A) Food/Food service article storage does not provide protection. Invert food containers. Splash guard needed between prep sink and prep table. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Cover uncovered food in walk in box & deep freezer. Cover rice, flour & sugar and cover vegetables & ingredients in prep areas. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed on food & ingredients in prep area at time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Store wiping cloths in sanitizing solution. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Haitian, West Indies & American Food *Retail Food: Grocery Market*
4714 Frankford Av *Philadelphia, PA 19124*

Inspection Date

12/27/06

No Critical Violations

Happy Hearts Child Care Center *Institution: Child, Group Day Care Homes*
4724 Oxford Av *Philadelphia, PA 19124*

Inspection Date

5/5/06

No Critical Violations

Knight's of Armor Child Care & Learning *Institution: Child, Child Care Centers*
4724 Oxford Av *Philadelphia, PA 19124*

Inspection Date

2/28/08

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

11/20/07

19-01.1 Food establishment personnel food safety certified individual is not present. Information provided to owner.

10/3/06

No Critical Violations

Chicken on the Run *Retail Food: Prepared Food Take-Out*
4728 Oxford Av *Philadelphia, PA 19124*

Inspection Date

7/11/08

No Critical Violations

New Oxford Pizza *Retail Food: Prepared Food Take-Out*
4728 Oxford Av *Philadelphia, PA 19124*

Inspection Date

1/8/08

No Critical Violations

9/24/07

4-03.4 Food is stored beneath unprotected sewer lines. Remove freezer in basement and work tables in rear prep area stored directly under unprotected sewer line and indirect waste drain. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. At time of inspection male employee observed changing gloves, but hands were not washed prior to putting on clean gloves. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate and person must be present at all times. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

New Oxford Pizza
4728 Oxford Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19124

Inspection Date

9/16/07

4-03.4 Food is stored beneath unprotected sewer lines . freezer in basement is directly under unprotected sewer line and indirect waste drain . work tables at lower level area.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate and person must be present at all times. Management instructed to initiate immediate corrective action.

9/14/07

No Critical Violations

9/13/07

No Critical Violations

9/10/07

5-01.1 Food is not protected from contamination. At time of inspection fly observed on pizzaa dough in pan being preped by male employee and flies observed landing on prep tables in front and rear prep areas. Male employee ordered to immediately discard of pizza dough. Male employee also observed preping raw and prepared food without washing hands in between and no gloves worn. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. At time of inspection interir temp of bain marie 51°. Management removed all perishable food items. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed flying and landing on food equipment and contact surface in rear and front prep areas at time of inspection. Fly observed on pizza dough male employee was preping at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed along perimeters of basement behind refrigeration units, under dough prep unit, on dirt food equipment stored on prep table in rear and perimeters of electrical room. Dead mouse observed on floor under trap door in basement. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. No hand washing observed by male employee preping food and no gloves worn at time of inspection.
9-04 (B) Wiping cloths are used in an unapproved manner. Not used at time of inspection. Male employee using napkins to wipe down prep tables. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate and person must be present at all times. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

New Oxford Pizza
4728 Oxford Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19124

Inspection Date

9/10/07

5-01.1 Food is not protected from contamination. At time of inspection fly observed on pizza dough in pan being prep by male employee and flies observed landing on prep tables in front and rear prep areas. Male employee was ordered to immediately discard of pizza dough. Male employee also observed prep raw and prepared food without washing hands in between and no gloves were worn. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. At time of inspection interior temp of bain marie 51°. Management immediately removed all perishable food items. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed flying and landing on food equipment and contact surface in rear and front prep areas at time of inspection. Fly observed on pizza dough male employee was preping at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed along perimeters of basement behind refrigeration units, under dough prep, on dirt food equipment stored on prep table in rear and perimeters of electrical room. Dead mouse observed on floor under trap door in basement. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. No hand washing observed by male employee preping food and no gloves worn at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate and person must be present at all times. Management instructed to initiate immediate corrective action.

8/21/07

7-01 (A) Fly infestation is present. Flies observed flying and landing on food equipment and contact surface in rear and front prep areas at time of inspection. Large accumulation of dead flies observed on floor in basement at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed along perimeters of basement behind shelving and food equipment basement and on dough prep machine at time of inspection. 3 dead mice observed on floor in basement. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair at hand sink in front prep area, leaking at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate and person must be present at all times. Information provided to person-in-charge. Management instructed to initiate immediate corrective action.

8/1/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. At time of inspection interior temp of bain marie 50°.
7-01 (A) Fly infestation is present. Flies observed flying and landing on food equipment and contact surface throughout establishment at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed along perimeters of basement behind shelving and food equipment basement at time of inspection. 3 dead mice observed on floor in basement. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate and person must be present at all times. Information provided to person-in-charge. Management instructed to initiate immediate corrective action.

6/30/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

New Oxford Pizza
4728 Oxford Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19124

Inspection Date

6/29/07

No Critical Violations

6/27/07

No Critical Violations

6/25/07

5-01.1 Food is not protected from contamination. Cover pizza stored on top of oven without protection at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Several live adult roaches observed crawling in and out of inseams around 3 compartment sink, shelving where food equipment is stored and behind reach-in box at bottom of basement stair to immediate left. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Some fruit flies observed flying in rear prep area and toilet room at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed along perimeters of basement behind shelving and food equipment and on some shelving in basement at time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. At time of inspection overhead drain line from apartment above establishment leaking in food stoage containers used to catch water in rear prep area. Water slashing onto large mixer and dough prep machine. Management has been ordered to immediately discontinue use of food equipment in rear prep area until overhead leak is repair. Management instructed to initiate immediate corrective action.
10-04.0 Oversized equipment is not properly washed or sanitized. Large mixer and dough prep unit must be properly washed, rinsed ad sanitized prior to using due to water from overhead drain line leak splashing onto equipment. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate and person must be present at all times. Information provided to person-in-charge. Management instructed to initiate immediate corrective action.

10/5/06

7-01 (A) Fly infestation is present. Flies observed flying in rear and front prep areas at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh droppings observed on floors behind equipment in rear prep area and basement. Management instructed to initiate immediate corrective action.

9/15/06

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit, at time of inspection deli prep unit temp 60°.
4-01.1 (A) Food/Food service article storage does not provide protection, non inverted food containers and pizza pans stored in area with mouse droppings. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination, uncovered food in walk-in box, uncovered flour in rear prep area and pizza on oven.
7-01 (A) Fly infestation is present, observed flies flying throughout establishment at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present, dead mouse observed on trap in basement and fresh droppings observed on floors, shelving and food equipment throughout establishment at time on inspection. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present, observed inside open box of tooth picks in front prep area, on walls in rear and front prep areas. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Commissary Food Market — *Retail Food: Prepared Food Take-Out*
5255 Ridge Av — *Philadelphia, PA 19128*

Inspection Date

3/8/06

No Critical Violations

Frankford Mini Market — *Retail Food: Grocery Market*
4820 Oxford Av — *Philadelphia, PA 19124*

Inspection Date

4/16/08

No Critical Violations

2/11/08

19-01.1 Food establishment personnel food safety certified individual is not present. Not present at time of inspection. Waiting for results from test.

1/8/08

4-03.4 Food is stored beneath unprotected sewer lines or dripping water lines Remove beverages in basement observed stored under soil line at time of inspection.
9-02.2 (A) Employee hand wash frequency is inadequate. No hand washing observed by male employee preping food at time of inspection.
9-04 (A) Sponges are used in an unapproved manner. Discontinue use of sponges in 3 compartment sink and food prep area.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution observed sitting on slice prep table and used by male employee to wipe hands.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Provide stoppers and sanitizer for 3 compartment sink.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila cert. and be present. Application provided.

Sweet Haven For Assisted Living — *Institution: Adult, Personal Care Boarding Home*
4827 Oxford Av — *Philadelphia, PA 19124*

Inspection Date

2/28/08

19-01.1 Food establishment personnel food safety certified individual is not present. Course cert. observed, but must obtain City of Phila. cert. and be present. Application provided.

1/15/08

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Remove air dry rack observed stored in 3 compartment sink at time of inspection. 3 compartment sink to be accessible for washing, rinsing and sanitizing.
19-01.1 Food establishment personnel food safety certified individual is not present. Course cert. observed, but must obtain City of Phila. cert. and be present. Application provided.

7/26/06

No Critical Violations

5/9/06

7-01 (L) Mouse infestation is present: feces observed on floor perimeters of kitchen and basement areas. Management instructed to initiate immediate corrective action.

Frankford Child Development — *Institution: Child, Child Care Centers*
4900 Oxford Av — *Philadelphia, PA 19124*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Frankford Child Development *Institution: Child, Child Care Centers*
4900 Oxford Av *Philadelphia, PA 19124*

Inspection Date

6/22/06

No Critical Violations

Frankford High School *Institution: School, Public*
4900 Oxford Av *Philadelphia, PA 19124*

Inspection Date

5/2/08

No Critical Violations

12/10/07

No Critical Violations

4/25/07

No Critical Violations

10/23/06

7-01 (D) Roach infestation is present. Live roaches observed behind beverage vending machines in student dining area at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on floor perimeters behind storage cabinets and warmers and refrigeration units in serving area. Management instructed to initiate immediate corrective action.

5/12/06

7-01 (D) Roach infestation is present: a live German roach observed behind vending machines in dining area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present: mouse feces observed on floor perimeters of employee toilet room (Mens room). Management instructed to initiate immediate corrective action.

12/19/05

No Critical Violations

Independence House LTSR COMHAR *Institution: MHMR, Community Living Arrangement*
5116 Oxford Av *Philadelphia, PA 19124*

Inspection Date

5/19/08

No Critical Violations

1/10/08

2-01.1 (D) Defective food containers are present. Dented cans observed on shelving in basement. Management instructed to discontinue use of cans.
8-02.2 An approved air gap is not present. Air gap needed at food prep sink in kitchen.
19-01.1 Food establishment personnel food safety certified individual is not present. Valid Serv-Safe observed. Application for city certificate provided.

1/10/08

8-02.2 An approved air gap is not present. Air gap needed at food preparation sink in kitchen.
19-01.1 Food establishment personnel food safety certified individual is not present. Valid Serv-safe observed. Applications for city certificate provided.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Independence House LTSR COMHAR *Institution: MHMR, Community Living Arrangement*
5116 Oxford Av *Philadelphia, PA 19124*

Inspection Date

9/24/07

7-01 (L) Mouse infestation is present. At time of inspection some mouse feces observed on food items/shelving and perimeters of food storage room in basement.
19-01.1 Food establishment personnel food safety certified individual is not present. Information provided to person-in-charge.

12/8/05

No Critical Violations

Grace Day Care & After School Program *Institution: Child, Child Care Centers*
5200 Oxford Av *Philadelphia, PA 19124*

Inspection Date

11/20/07

10-01.1 (B) An approved sink for manual washing and sanitization is not provided. Not 3 compartment sink present in kitchen. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. No 3 compartment sink present. Management instructed to initiate immediate corrective action.
No hot water present at hand sinks in basement toilet rooms at time of inspection.
Remove sponge used and reseal hand sink to wall in infant classroom.
3270.66(b) Cleaning materials and other toxic materials are not stored in an original labeled container or in a container that specifies the content. Toxics are not stored away from food, food preparation areas and child care spaces. At time of inspection 2 bottles of cleaning solution observed stored on shelf in toddler area in basement.
3270.106(a) Individual, clean, age-appropriate rest equipment is not provided for preschool, toddler and infant children as agreed between the child's parent and the operator. The rest equipment is not labeled for the use of a specific child and is not used only by the specified child. At time of inspection torn cots and cots containing more than one child's name observed. Replace cots.

Grace-Trinity After school program *Institution: After School Program*
5200 Oxford Av *Philadelphia, PA 19124*

Inspection Date

5/20/08

No Critical Violations

Laverock Cleaners *Retail Food: Vending Machine*
5201 Oxford Av *Philadelphia, PA 19124*

Inspection Date

4/19/08

No Critical Violations

11/15/06

No Critical Violations

Joe Parcella Exxon *Retail Food: General Convenience*
5203 Oxford Av *Philadelphia, PA 19124*

Inspection Date

1/27/08

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Joe Parcella Exxon — *Retail Food: General Convenience*
5203 Oxford Av — *Philadelphia, PA 19124*

Inspection Date

8/22/06

No Critical Violations

Harrison Heart Day Care — *Institution: Child, Child Care Centers*
5233 Oxford Av — *Philadelphia, PA 19124*

Inspection Date

11/20/07

19-01.1 Food establishment personnel food safety certified individual is not present. Must be present at all times.

Care Land Day Care Center — *Institution: Child, Child Care Centers*
5239 Oxford Av — *Philadelphia, PA 19124*

Inspection Date

11/20/07

19-01.1 Food establishment personnel food safety certified individual is not present. Information provided.
3270.67(c) Evidence of infestation of insects or rodents in the facility. At time of inspection mouse feces were observed inside of child's cubby hole, on floor perimeters in children play area and behind trash can in toilet room.

9/27/06

No Critical Violations

7/21/05

No Critical Violations

Seven Eleven #21218 — *Retail Food: Grocery Market*
5259 Oxford Av — *Philadelphia, PA 19124*

Inspection Date

Seven Eleven #21218 *Retail Food: Grocery Market*
5259 Oxford Av *Philadelphia, PA 19124*

Inspection Date

1/27/08

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Fat free milk temperature is 50° F and other milk products has a temperature range of 54° F to 59° F, ambient temperature is 74° F, during time of inspection. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Half & half and other dairy products temperature range is 50° F to 52° F, ambient temperature is 74° F, during time of inspection. The food items will need to be removed from use.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Sausage, egg and cheese sandwich is stored in the hot holding unit temperature is 122° F. The food product will need to be removed from sale.
3-06.1 Proper cooking temperature is not achieved. Big bites hot dogs temperature is 127° F and buffalo chicken bite temperature is 119° F, both food items where for sale during time of inspection. All hazardous food product will need to be removed from sale, as a result of the establishment no being able to provide a thermometer to taking the interior temperature of the hazardous food has it is being preped.
5-01.1 Food is not protected from contamination. Food items is not protected from overhead leakage or condensation in the 2-door reach-in freezer unit, during time of inspection. The food items which is stored under the leaking cooling unit will need to be removed from under the damaged unit until the proper repairs are made.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Food equipments are not properly washed, rinsed and sanitized in the 3-basin sink, food equipment is stored in the 3-basin sink, during time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. No one is certified in the establishment, during time of inspection. Management instructed to initiate immediate corrective action.

8/18/06

No Critical Violations

Eastern 99 Cents & Up LLC *Retail Food: General Convenience*
5301 Oxford Av *Philadelphia, PA 19124*

Inspection Date

4/19/08

7-01 (L) Mouse infestation is present. Mouse droppings observed on floor in rest room and cellar and radiators throughout establishment. Management instructed to initiate immediate corrective action. Management instructed to hire professional pest control.

ELIMINATE MOUSE INFESTATION IMMIDIATELY!
8-06.2.3 (A) Refuse is improperly stored. Large pile of cat feces observed stored on cellar floor. Management instructed to initiate immediate corrective action.

6/25/07

No Critical Violations

China House *Retail Food: Prepared Food Take-Out*
5317 Oxford Av *Philadelphia, PA 19124*

Inspection Date

7/13/07

No Critical Violations

China House *Retail Food: Prepared Food Take-Out*
5317 Oxford Av *Philadelphia, PA 19124*

Inspection Date

6/13/07

7-01 (L) Mouse infestation is present. Mouse feces observed on floor perimeter under/behind shelving and food equipment in basement and kitchen at time of inspection. Management instructed to initiate immediate corrective action.

11/15/05

No Critical Violations

9/29/05

7-01 (D) Roach infestation is present: 2 live German roaches observed in basement. Management instructed to initiate immediate corrective action.

8/2/05

7-01 (D) Roach infestation is present: several German roaches observed in basement and kitchen. Management instructed to initiate immediate corrective action.

Original Champion Pizza *Retail Food: Restaurant, Eat-in*
5321 Oxford Av *Philadelphia, PA 19124*

Inspection Date

1/27/08

4-01.1 (A) Food/Food service article storage does not provide protection. Ice cream in the reach-in freezer is not protected from splash contamination from the hand sink. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mice droppings on the floor in the food prep area and in the basement, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Owner explained the improper order of operation in the 3-basin sink, during time of inspction. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Certified individual is not present in the establishment, during time of inspection. Management instructed to initiate immediate corrective action.

12/6/06

No Critical Violations

9/15/06

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guards lacking between hand wash sink and milkshake prep area. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed in prep areas at time of inspection. Management instructed to initiate immediate corrective action.

8/21/06

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guards lacking between hand wash sinks and prep areas. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed in prep areas at time of inspection. Management instructed to initiate immediate corrective action.

Original George's Famous Pizza *Retail Food: Restaurant, Eat-in*
5355 Oxford Av *Philadelphia, PA 19124*

Inspection Date

Original George's Famous Pizza *Retail Food: Restaurant, Eat-in*
5355 Oxford Av *Philadelphia, PA 19124*

Inspection Date

1/28/08

3-02.1 Refrigeration system does not maintain proper temperatures. Temperature in the small refrigeration/food prep unit is 49° F, during time of inspection. Hazardous food items in this refrigeration unit should be moved to a refrigeration unit which meet proper cooling requirements.
5-01.1 Food is not protected from contamination. Food items in the reach-in freezer is not covered, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mice droppings is on the floor in the food prep area and on the shelves in the basement, during time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Condensation drain line at the walk-in refrigeration drains into white bucket which is located beside the walk-in refrigeration unit in the basement. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Drain line under the 3-basin sink is damaged, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Improper order of operation is taking place in the 3-basin sink, during time of inspection. Management instructed to initiate immediate corrective action, by properly washing, rinsing and sanitizing the food equipments in the 3-basin sink.
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 providers and application from Dept. of Public Health, during time of inspection. Management instructed to initiate immediate corrective action.

9/15/06

No Critical Violations

8/21/06

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard needed between hand wash sink and prep area. Provide covers for uncovered food items in refrigerators/freezers throughout store. Management instructed to initiate immediate corrective action.

All My Children Academy *Institution: Child, Child Care Centers*
5357 Oxford Av *Philadelphia, PA 19124*

Inspection Date

3/27/07

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

H.Y. Deli *Retail Food: Restaurant, Eat-in*
5359 Oxford Av *Philadelphia, PA 19124*

Inspection Date

4/19/08

No Critical Violations

9/15/06

No Critical Violations

8/21/06

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard needed between handwash sink and sandwich prep unit.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Yee Garden
5361 Oxford Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19124

Inspection Date

2/28/08

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit ; bainmarie recorded 47F. Unit not approved to be in use until temperature is 40F or lower. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate ; no hand soap provided at the hand sink in kitchen.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized ; kitchen utensils.
The food equipments are not properly washed, rinsed and sanitized in the 3-basin sink, during time of inspection.
Two sink stoppers present only.
Management instructed to initiate immediate corrective action.

1/29/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature. The following hazardous food items is stored at room the kitchen, during time of inspection:
* chicken pieces temperature is 63° F
* cooked rice temperature is 79° F
* pizza rolls temperature is 60° F
* steak rolls temperature is 61° F
* vegetable rolls temperature is 62° F
* shrimp rolls temperature is 58° F

NOTE: The ambient temperature is 66° F in the kitchen area, during time of inspection. All of the listed food items will need to be recooked to 165° F and held at that temperature for 15 seconds, as soon as possible.
5-01.1 Food is not protected from contamination. Food items is not protected from cross-contamination between raw and prepared foods in the walk-in refrigerator unit and in the walk-in freezer unit, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.4 Unapproved sanitizer is being used. Unapproved sanitizer used: Unapproved bleach which is used for all purpose cleaning, is used as sanitizer. That product will need to be removed from use.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. The food equipments are not properly washed, rinsed and sanitized in the 3-basin sink, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. No sink stoppers are provided for all three sinks at the 3-basin sink. Employee explained improper order of operation in the 3-basin sink to the Sanitarian, 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 indiviual is not present, during time of inspection. Employee has list of providers and application from the Dept. of Public Health. Management instructed to initiate immediate corrective action.

10/23/06

No Critical Violations

9/15/06

5-01.1 Food is not protected from contamination, observed uncovered raw food in prep area with flies on & around it at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present, observed flies flying throughtout establishment at time of inspection. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Yee Garden — *Retail Food: Prepared Food Take-Out*
5361 Oxford Av — *Philadelphia, PA 19124*

Inspection Date

8/18/06

5-01.1 Food is not protected from contamination. At time of inspection observed flies on raw uncovered shrimp and chicken. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed in prep areas at time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Management instructed to initiate immediate corrective action.

Oxford 99 Cent Store — *Retail Food: General Convenience*
5401 Oxford Av — *Philadelphia, PA 19124*

Inspection Date

11/19/07

No Critical Violations

7/17/07

No Critical Violations

Regal Ballroom — *Retail Food: Restaurant, Eat-in*
5413 Oxford Av — *Philadelphia, PA 19124*

Inspection Date

4/19/08

4-01.1 (A) Food/Food service article storage does not provide protection. Ice scoop observed stored on top of ice machine. Utensils observed stored in container under counter in kitchen and in storage area, unprotected from contamination. Plates observed stored with food-contact surface facing up. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Beverage syrup observed stored on shelf with paint and painting materials. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Employee observed handling materials in various areas of estblishment, and then returning to meat prep. without first washing hands. employee had to be instructed by sanitarian to use soap and to wash hands at hand sink, instead of food prep sink.
9-02.3 (B) Employees are smoking in uapproved areas. Employee observed smoking behindCurtis Room Bar kitchen. Management instructed to initiate immediate corrective action.

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

12/29/06

No Critical Violations

9/6/06

7-01 (L) Mouse infestation is present. Fresh mouse droppings observed on floor under equipment throughout and inside work table cabinets in establishment at time of inspection. Management instructed to initiate immediate corrective action.

8/30/06

5-01.1 Food is not protected from contamination. Remove beverages stored in ice machine. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh mouse droppings observed on floor in storage area, bar area, under grill, inside work table cabinets, in employee restroom and on floors throughout rear of establishment at time of inspection. Management instructed to initiate immediate corrective action.

Old English Style Pizza *Retail Food: Prepared Food Take-Out*
5421 Oxford Av *Philadelphia, PA 19124*

Inspection Date

4/20/08

4-01.1 (A) Food/Food service article storage does not provide protection. Pizza pans are not stored inverted. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Raw chicken observed stored in blood and water in walk-in and line refrigeration units. Cooked chicken observed stored under raw hamburger and next to raw steak. 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.

1/24/07

No Critical Violations

8/23/06

No Critical Violations

Checkers #482 *Retail Food: Prepared Food Take-Out*
5427 Oxford Av *Philadelphia, PA 19124*

Inspection Date

1/21/08

No Critical Violations

12/14/07

No Critical Violations

12/7/07

2-01.1 (D) Defective food containers are present. Dented food container (cheese sauce) observed in storage area. Management initiated immediate corrective action.
2-10.2 Ice is not protected from contamination. Metal container observed in direct contact with ice made for human consumption during time of inspection. Management initiated immediate corrective action.
5-01.1 Food is not protected from contamination. Front refrigeration unit interior observed leaking during time of inspection. Note: Cheese packages and an open bag of hot dogs observed stored inside refrigerator. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present. Ice line from ice machine in kitchen observed inside drain during time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Employees observed not washing hands before and after using single use gloves during time of inspection. 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. Wiping cloths observed stored on counter top and at sink. Management initiated immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present for Sean Brett. Serv Safe certificate was present during time of inspection. Management could not provide a paid reciept for the city certificate during time of inspection. Management instructed to initiate immediate corrective action.

10/5/07

No Critical Violations

9/24/07

7-01 (L) Mouse infestation is present. At time of inspection mouse feces observed on cash register shelving and in drawer of prep table. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must be present during all hours of operation. Application provided to person in charge.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Checkers #482 — *Retail Food: Prepared Food Take-Out*
5427 Oxford Av — *Philadelphia, PA 19124*

Inspection Date

12/29/06

7-01 (L) Mouse infestation is present. Feces observed on floor in storage room, under 3 compartment sink and on shelving at time of inspection.
Management instructed to initiate immediate corrective action.

5/25/06

7-01 (L) Mouse infestation is present: feces observed on closet and storage room floors. Management instructed to initiate immediate corrective action.

Mcdonald's — *Retail Food: Restaurant, Eat-in*
5498 Oxford Av — *Philadelphia, PA 19124*

Inspection Date

5/29/08

10-02.3 Equipment used for cleaning/sanitizing is improperly operated ; the utensils sink observed in use as mop sink. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized ; plastic containers, trays.kitchen utensils and food storage containers.

- The sanitization process and was not observed being done as required an not observed being conducted.
Provide for the required washing,rinsing,and sanitizing of the multi utensils and food equipment.
Use and approved sanitizer according to the instructions and concentrations indicated on the lebel
Items must be air dried after sanitizing.
Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly ; mop waste water into the utensils basin sink.
Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present ; ice machine water condensate drain lines.
7-01 (A) Fly infestation is present ; numerous live fruit flies in the basement area. Management instructed to initiate immediate corrective action.

Mcdonald's #02092 — *Retail Food: Restaurant, Eat-in*
5498 Oxford Av — *Philadelphia, PA 19149*

Inspection Date

12/12/07

7-01 (D) Roach infestation is present observed on interior of cabinets at front counter at time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair drain line in basement and at 3 compartment sink both observed leaking at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must be present at all times. Supervior states that there are employees enrolled in class at present time. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Mcdonald's #02092 — *Retail Food: Restaurant, Eat-in*
5498 Oxford Av — *Philadelphia, PA 19149*

Inspection Date

11/6/07

2-10.2 Ice is not protected from contamination. Ice scoop on top of machine without proper protective covering at time of inspection.
4-01.1 (A) Food/Food service article storage does not provide protection. Remove boxes of single service items observed stored on shelving in basement under soil line at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. At time of inspection fruit flies observed flying around in soda dispenser area in basement and on stained piping under soda fountain at front counter. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair drain line at 3 compartment sink observed leaking into a container at time of inspection. Management instructed to initiate immediate corrective action.
13-02 (B) Ceiling is not in good repair. Repair damaged/leaking ceiling over 3 compartment sink, observed at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must be present at all times.

11/22/06

4-01.1 (A) Food/Food service article storage does not provide protection, observed soil line leaking on single service storage item shelving at time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair, observed soil line leaking over single service item storage shelving in basement at time of inspection. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided, at hand wash sink in ladies toilet room at time of inspection. Management instructed to initiate immediate corrective action.

2/3/06

7-01 (D) Roach infestation is present: a German roach was observed inside cabinet at service line area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present: feces observed inside cabinet of service line area, on floor perimeters of kitchen and basement. Management instructed to initiate immediate corrective action.

Wonder Hostess Thrift Shop — *Wholesale: Warehouse*
5710 Oxford Av — *Philadelphia, PA 19149*

Inspection Date

6/1/08

No Critical Violations

Oxford Circle Produce — *Retail Food: Grocery Market*
5711 Oxford Av — *Philadelphia, PA 19149372*

Inspection Date

Oxford Circle Produce *Retail Food: Grocery Market*
5711 Oxford Av *Philadelphia, PA 19149372*

Inspection Date

6/1/08

4-03.4 Food is stored beneath unprotected sewer lines or dripping water lines. Boxes of food items observed stored under unprotected sewage pipe. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Grapes and strawberrys observed sored uncovered in walk-in refrigeratin unit. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse droppings and smudge marks observed at base of doors to eletrical box on front east side wall. Management instructed to initiate immediate corrective action.

Eliminate Mouse Infestation At Once
8-01.4 Non-potable water is in contact with food or food service articles. Condensation observed leakng on boxes of vegitables in walk-in. 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.

Sanitarian was presented with copy certification with no cert # nor an expiration date.
Name: Elwira Romaniuk

2/28/06

No Critical Violations

Vincenzo Pizza *Retail Food: Restaurant, Eat-in*
5711 Oxford Av *Philadelphia, PA 19149372*

Inspection Date

5/21/06

7-01 (D) Roach infestation is present. (Live roaches are observed in food prep area.) Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. (Wiping cloths in food prep area 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.(During time of inspection, owner has list of providers, 2ND warning.) Management instructed to initiate immediate corrective action.

2/28/06

5-01.1 Food is not protected from contamination. (Food is not protected from cross-contamination between raw and prepared foods in walk-in refrigerator unit.) Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. (Live roaches are observed in food prep area.) Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. (Live mice are observed on glue trap in food prep area.) Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. (Wiping cloths in food prep area are not stored in sanitizing solution.) Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. (Food equipments are not properly sanitized and cleaned.) Management instructed to initiate immediate corrective action.

Eckerd Drugs #8780 *Retail Food: General Convenience*
5719 Oxford Av *Philadelphia, PA 19149*

Inspection Date

2/28/06

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Family Dollar Store # 7559
5719 Oxford Av

Retail Food: General Convenience
Philadelphia, PA 19149

Inspection Date

6/1/08

No Critical Violations

3/8/07

No Critical Violations

Pagano's Circle Deli
5759 Oxford Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19149372

Inspection Date

6/25/07

No Critical Violations

12/15/06

4-01.1 (A) Food/Food service article storage does not provide protection. Food items are not protected from splash contamination in the food prep sink in the rear storage, during time of inspection. Food items on shelves are not protected from mice contamination in food prep area. Management instructed to initiate immediate corrective action.
5-01.2 Unnecessary bare hand contact of ready to eat food is observed. Employee are preping sandwiches without gloves. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Live flies are observed in front and rear food prep area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on storage shelves and on floor under food equipment throughout establishment. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Liquid waste from refrigerator display unit is draining into open container which is located under the refrigerated display unit.
8-02.2 An approved air gap is not present. No air gap at 2-basin sink in rear storage area. 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, during timeof inspection. Management instructed to initiate immediate corrective action.

7/10/06

3-01.1 (A) Potentially hazardous food is stored at improper temperature.(Chicken wings in hot food holding unit storing temperature is 135°, during time of inspection.) 07/10/2006 1:20 PM
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit.(Display refrigerator is not working properly during time of inspection, lunchmeat was moved to walk-in refrigrator unit.) 07/10/2006 1:15 PM Food service equipment use is discontinued until repairs are made during time of inspection.
4-01.1 (A) Food/Food service article storage does not provide protection. (Food items on shelves are not protected from mice contamination in food prep area.) Management instructed to initiate immediate corrective action.
5-01.2 Unnecessary bare hand contact of ready to eat food is observed.(Owner & employee are preping sandwiches without gloves.) Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. (Live flies are observed in front and rear food prep area.) Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed on storage shelves and on floor under food equipment throughout establishment.) Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. (Liquid waste from refrigerator display unit is draining into open container which is located under the refrigerated display unit.)
8-02.2 An approved air gap is not present. (No air gap at 2-basin sink in rear storage area.) 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, during timeof inspection.) Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Pagano's Circle Deli
5759 Oxford Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19149372

Inspection Date

5/21/06

No Critical Violations

2/28/06

2-01.4 Food is not properly labeled/packaged.(Pre-packed sliced beef and graded cheese not properly labeled.) Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. (Food items on shelves are not protected from mice contamination.) Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed on storage shelves and on floor throughout establishment.) Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. (Liquid waste from refrigerator display unit is disposed of improperly.)
8-02.2 An approved air gap is not present. (No air gap at 2-basin sink in rear storage area.) 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.) Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. (Food equipment is not properly cleaned and sanitized in 3-basin sink.) Management instructed to initiate immediate corrective action.

Oxford Circle Distributors
5800 Oxford Av

Retail Food: Grocery Market
Philadelphia, PA 19149372

Inspection Date

5/21/06

No Critical Violations

BP/Amoco
5801 Oxford Av

Retail Food: General Convenience
Philadelphia, PA 19149

Inspection Date

1/29/08

No Critical Violations

8/23/06

No Critical Violations

Oxford Stop and Go
5801 Oxford Av

Retail Food: Grocery Market
Philadelphia, PA 19149

Inspection Date

7/19/07

No Critical Violations

T.D.'s Lounge
5872 Oxford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19149

Inspection Date

6/24/08

No Critical Violations

T.D.'s Lounge *Retail Food: Restaurant, Eat-in*
5872 Oxford Av *Philadelphia, PA 19149*

Inspection Date

2/14/08

2-10.2 Ice is not protected from contamination. Scoop with handle touching patron's ice; storing beverage bottles in the ice. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Brooms/mops stored outside.
8-06.1.1 (A) Liquid waste is not disposed of properly Stagnet water in under the counter refrigerators in the bar area. One with water build up and the other with frozen ice on the bottom. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair (leak under three tier sink). Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner(cloths must be stored in sanitizer). Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. 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.
10-02.2 (B) Food equipment and utensils are improperly sanitized. The establishment is not using a sanitizer for dishes. 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/sanitizer Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Provider list issued. Management instructed to initiate immediate corrective action.

6/28/07

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

10/11/06

No Critical Violations

11/29/05

No Critical Violations

Heron's Tavern *Retail Food: Restaurant, Eat-in*
5990 Oxford Av *Philadelphia, PA 19149*

Inspection Date

7/23/07

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

A Laundromat *Retail Food: General Convenience*
6010 Oxford Av *Philadelphia, PA 19149362*

Inspection Date

5/21/06

No Critical Violations

Oxford Ave. Food Market *Retail Food: General Convenience*
6010 Oxford Av *Philadelphia, PA 19149362*

Inspection Date

2/9/07

No Critical Violations

Oxford Ave. Food Market — *Retail Food: General Convenience*
6010 Oxford Av — *Philadelphia, PA 19149362*

Inspection Date

2/7/07

4-01.1 (A) Food/Food service article storage does not provide protection, splash guard lacking between hand wash sink, and 3 compartment sink.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated, garbage grinder installed in the 3 compartment sink.
5-04.2 (A) Approved sneeze guards are not provided as required for the scale on top of front refrigerated case.

9/11/06

5-04.2 (A) Approved sneeze guards are not provided as required for the hot dog roller.
12-02.1 (B) Required hand washing sinks are not provided at deli.
9-02.1 Employee hands are not washed prior to food handling activities. No hand washing sink is present at the deli area.

Grace-Trinity Day Care Center & After P. — *Institution: Child, Child Care Centers*
5200 Oxford St — *Philadelphia, PA 19124*

Inspection Date

6/4/08

No Critical Violations

6/4/08

No Critical Violations

Grace-Trinity Day Center — *Institution: Child, Child Care Centers*
5200 Oxford St — *Philadelphia, PA 19124*

Inspection Date

5/19/08

No Critical Violations

11/8/07

10-01.1 (A) An approved equipment and utensil washing sink is not provided. A non comercial shallow sink is provided. Management instructed to initiate immediate corrective action.

11/8/07

10-01.1 (A) An approved equipment and utensil washing sink is not provided. A non comercial shallow sink is provided. Management instructed to initiate immediate corrective action.

8/29/07

10-01.1 (A) An approved equipment and utensil washing sink is not provided. A non comercial shallow sink is provided. Management instructed to initiate immediate corrective action.
10-02.4 Unapproved sanitizer is being used. A non EPA bleach is used as a sanitizer. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Cleaning cloth noted stored on sink. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Management instructed to initiate immediate corrective action.
3280.67(c) Evidence of infestation of insects or rodents in the facility. Roach with eggs noted on refrigerator's door during time of inspection.

Ariel Grocery — *Retail Food: Grocery Market*
2090 E Pacific St — *Philadelphia, PA 19134*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Ariel Grocery
2090 E Pacific St

Retail Food: Grocery Market
Philadelphia, PA 19134

Inspection Date

2/15/08

No Critical Violations

Arturo Grocery
2090 E Pacific St

Retail Food: Grocery Market
Philadelphia, PA 19134

Inspection Date

8/3/07

7-01 (A) Fly infestation is present. Flies observed flying and landing on food equipment and contact surfaces at time of inspection.
7-01 (B) Fruit fly infestation is present. Fruit flies observed flying and landing on food equipment, contact surfaces and crate of onions in prep area at time of inspection.
7-01 (D) Roach infestation is present. Live roaches observed crawling on walls, floor and food contact surfaces in prep area at time of inspection. An accumulation of dead roaches observed on basement floor.
8-06.1.1 (C) Drain line is in need of repair. Repair under 3 compartment sink, leaking at time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. New owner has valid course certificate. States application and money order for City of Phila certificate has been mailed.

3/12/07

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

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Arturo Grocery — *Retail Food: Grocery Market*
2090 E Pacific St — *Philadelphia, PA 19134*

Inspection Date

3/6/07

2-01.1 (B) Adulterated or unwholesome food is present. At time of inspection observed gnawing food items on retail shelving throughout establishment. (2) 16oz bags of Goya redd kidney bean, (2) 16oz bags of Goya medium grain rice, (1) 16oz and (5) 3lb bags of Camilla white rice, (3) 2lb bags of God Medal flour, (3) 3oz packs of Top Ramen chicken vegetable flavor and (3) 1lb bags of yellow corn meal were ordered discarded at time of inspection. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Food/food items stored in basement have an accumulation of dust and dirt on them. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Food being sold and stored on shelving with mouse and rat feces on and around them at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Live roaches observed on floor bhind reach-in boxes and under beverages shelving at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (K) Rat infestation is present. Rat feces observed on retail shelving at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed under retail shelving, along floor perimeters of basement, on retail shelving, under food equipment in kitchen and on food items at time of inspection. Management instructed to initiate immediate corrective action.
10-02.1 Food equipment needs cleaning. Clean inside bottom of deli case of food debris. Clean retail shelving throughout of food debris, dead roaches, mouse and rat feces. Clean shelving basement of mouse feces, rat feces and dust/dirt accumulation. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. At time inspection observed female employee not properly cleaning and sanitizing multi-use untensils. 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.

10/21/05

No Critical Violations

7/13/05

10-01.1 (A) An approved equipment and utensil washing sink is not provided: old 3 basin sink is not NSF approved. Management instructed to initiate immediate corrective action.

My Blue Heaven — *Retail Food: Restaurant, Eat-in*
2762 E Pacific St — *Philadelphia, PA 19134*

Inspection Date

5/17/07

7-01 (B) Fruit fly infestation is present. Fruit flies observed in basement around and inside recycling can and on walls and urinals in men's toilet room at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain city certificate.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

My Blue Heaven — *Retail Food: Restaurant, Eat-in*
2762 E Pacific St — *Philadelphia, PA 19134*

Inspection Date

4/2/07

7-01 (B) Fruit fly infestation is present. Fruit flies observed flying in basement around recycling cans at time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair drain line under 3 compartment sink, leaking at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain city certificate.

Luz Grocery — *Retail Food: Grocery Market*
4201 Paul St — *Philadelphia, PA 19124*

Inspection Date

4/24/07

No Critical Violations

East Frankford Day Care Center — *Institution: Child, Child Care Centers*
4229 Paul St — *Philadelphia, PA 19124*

Inspection Date

12/7/05

No Critical Violations

Zeigler School Annex — *Institution: School, Public*
4254 Paul St — *Philadelphia, PA 19124*

Inspection Date

5/7/08

12-01.5.B (5) Hot water at hand washing sink is not provided.Only cold water faucets observed at students toilet rooms. Management instructed to initiate immediate corrective action.

11/21/07

No Critical Violations

5/3/07

No Critical Violations

11/17/06

No Critical Violations

5/16/06

No Critical Violations

Garden of Children Day Care — *Institution: Child, Group Day Care Homes*
4505 Paul St — *Philadelphia, PA 19124*

Inspection Date

5/3/07

No Critical Violations

Ginette Detres' Family Day Care Home — *Institution: Child, Family Day Care Homes*
4505 Paul St — *Philadelphia, PA 19124*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Ginette Detres' Family Day Care Home
4505 Paul St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19124

Inspection Date

1/10/07

No Critical Violations

1/10/06

No Critical Violations

Frankford Beverage Distributor
4655 Paul St

Retail Food: General Convenience
Philadelphia, PA 19124

Inspection Date

6/30/08

No Critical Violations

6/30/08

12-01.5.B (5) Hot water at hand washing sink is not provided ; at the hand sink in the bathroom.

Angela's Educational Early Learning
4327 Penn St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19124

Inspection Date

7/11/08

No Critical Violations

7/11/08

No Critical Violations

4/28/08

7-01 (L) Mouse infestation is present. Fresh mouse droppings were observed inside bottom kitchen cabinets. Remove mouse droppings, clean and sanitize all interior surfaces and stored equipment.
19-01.1 Food establishment personnel food safety certified individual is not present.

Nuts - To - You Warehouse
4454 Penn St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19124

Inspection Date

11/14/07

No Critical Violations

10/10/07

No Critical Violations

Darrabie, Denyse Williams
5100 Penn St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19124

Inspection Date

4/27/06

No Critical Violations

Annmarie Quamina Family Day Care
5116 Penn St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19124

Inspection Date

3/12/08

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

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Annmarie Quamina Family Day Care
5116 Penn St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19124

Inspection Date

10/12/07

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

6/27/06

No Critical Violations

Donnamarie Ferguson Family Day Care
5911 Penn St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19149

Inspection Date

1/7/08

No Critical Violations

6/12/06

No Critical Violations

Leticia child day care
4981 Pennway St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19124

Inspection Date

4/9/08

No Critical Violations

Yum Yum's Family Day Care
5063 Pennway St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19124

Inspection Date

7/16/08

No Critical Violations

7/11/08

7-01 (D) Roach infestation is present ; live roaches observed in the kitchen. Management instructed to initiate immediate corrective action.

9/15/06

No Critical Violations

10/3/05

No Critical Violations

9/30/05

No Critical Violations

Fernandez Grocery
5100 Pennway St

Retail Food: Grocery Market
Philadelphia, PA 19124

Inspection Date

4/24/07

No Critical Violations

Lucila Perez Grocery
5100 Pennway St

Retail Food: Grocery Market
Philadelphia, PA 19124

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Lucila Perez Grocery — *Retail Food: Grocery Market*
5100 Pennway St — *Philadelphia, PA 19124*

Inspection Date

4/17/08

No Critical Violations

4/11/08

7-01 (D) Roach infestation is present ; live roaches observed in the basement. Management instructed to initiate immediate corrective action.

1/2/08

2-01.1 (D) Defective food containers are present. Numerous rust canned goods observed on shelving in retail area at time of inspection.
5-01.1 Food is not protected from contamination. At time of inspection cat andcat feces observed in basement of establishment. Basement is establishment's only food storage area. Management instructed to initiate immediate corrective action.
5-01.8 Live animals or fowl are not excluded from food establishment preparation areas. Remove cat observed roaming freely throughout basement at time of inspection. Management instructed to initiate immediate corrective action.

Lucila Perze Grocery — *Retail Food: Grocery Market*
5100 Pennway St — *Philadelphia, PA 19124*

Inspection Date

10/29/07

No Critical Violations

10/26/07

5-01.1 Food is not protected from contamination. At time of inspection beverages were observed stored on floor in basement in area of damaged soil line. Management instructed to initiate immediate corrective action.
5-01.8 Live animals or fowl are not excluded from food establishment preparation areas. Remove cat observed roaming freely throughout establishment at time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (D) Soil line is in need of repair. At time of inspection the establishment had a damaged soil line in the basement. Propery repair damaged soil line.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided. No 3 compartment sink present in establishment at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Information provided to person-in-charge.

Mi Tierra Restaurant — *Retail Food: Restaurant, Eat-in*
5100 Pennway St — *Philadelphia, PA 19124*

Inspection Date

4/11/08

4-01.1 (A) Food/Food service article storage does not provide protection ; splash guard lacks between 3 basin sink and hand sink.
Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized ; the kitchen utensils and dinnerware . No sink stoppers and sanitizer present . Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Information provided.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Mi Tierra Restaurant *Retail Food: Restaurant, Eat-in*
5100 Pennway St *Philadelphia, PA 19124*

Inspection Date

2/21/08

4-01.1 (A) Food/Food service article storage does not provide protection. Install a splash guard between 3 basin sink and hand sink. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Hand sink in operable. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Discontinue use of sponges in food prep area. Sponge observed in 3 basin sink at time of inspection.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution sitting on food contact surface at time of inspection.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. 3 basin sink when is use is for the washing, rinsing and sanitizing of multi-use utensils. Remove clean utensils observed stored in sink at time of inspection. Provide stoppers. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. No sanitizer present at time of inspection.
12-01.5.B (4) Cold water at hand washing sink is not provided at hand sink in kitchen at time of inspection.
12-01.5.B (5) Hot water at hand washing sink is not provided at hand sink in kitchen at time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. Information provided.

12/9/05

No Critical Violations

10/5/05

7-01 (D) Roach infestation is present: observed live roaches under steam table in kitchen and on basement floor. Management instructed to initiate immediate corrective action (management has service records from an exterminator).
12-01.5.B (5) Hot water at hand washing sink is not provided: no hot water at toilet room hand sink. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner: used cloths not stored in sanitizing solution.

Nuevo Ambiete Restaurant *Retail Food: Restaurant, Eat-in*
5100 Pennway St *Philadelphia, PA 19124*

Inspection Date

1/2/08

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. 3 compartment should be accessible at all times for the washing, rinsing and sanitizing of muti-use utensils. Management instructed to initiate immediate corrective action.
12-01.5.B (4) Cold water at hand washing sink is not provided at hand sink in kitchen.
12-01.5.B (5) Hot water at hand washing sink is not provided at hand sink in kitchen.
12-02.1 (B) Required hand washing sinks are not provided. Install a hand sink in kitchen. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Information provided during inspection on 10/26/07.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Nuevo Ambiete Restaurant — *Retail Food: Restaurant, Eat-in*
5100 Pennway St — *Philadelphia, PA 19124*

Inspection Date

10/26/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. At time of inspection meat stored in freezer no frozen due to unit improperly working. Remove meat until unit is properly repaired.
7-01 (D) Roach infestation is present. At time of inspection roaches observed crawling out of door gaskets of improperly working freezer in kitchen. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. 3 compartment should be accessible at all times for the washing, rinsing and sanitizing of muti-use utensils. 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 toilet room.
12-02.1 (B) Required hand washing sinks are not provided. Install a hand sink in kitchen. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Information provided.

Grandma's Day Care — *Institution: Child, Group Day Care Homes*
5243 Pennway St — *Philadelphia, PA 19124*

Inspection Date

7/26/06

No Critical Violations

Iris Lopez Group Day Care — *Institution: Child, Group Day Care Homes*
5243 Pennway St — *Philadelphia, PA 19124*

Inspection Date

4/11/08

No Critical Violations

1/8/08

19-01.1 Food establishment personnel food safety certified individual is not present. Owner has course certificate. Application for City of Phila. certificate provided.

Adelso Grocery — *Retail Food: Grocery Market*
3099 Potter St — *Philadelphia, PA 19134*

Inspection Date

11/6/06

No Critical Violations

Adelso Grocery, Inc. — *Retail Food: Grocery Market*
3099 Potter St — *Philadelphia, PA 19134*

Inspection Date

11/3/06

4-01.1 (A) Food/Food service article storage does not provide protection. Food items on the grill is not protected from splash contamination from the handsink in the food prep area. Food items on shelves are not protected from mice contamination. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Adelso Grocery, Inc.
3099 Potter St

Retail Food: Grocery Market
Philadelphia, PA 19134

Inspection Date

8/25/06

4-01.1 (A) Food/Food service article storage does not provide protection. (Food items on shelves are not protected from mice contamination.) Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. (Live flies are observed in food prep area.) Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. (Live roaches are observed in closet in food prep area and in basement area.) Management instructed to initiate immediate corrective action.
7-01 (J) Other insect infestation is present.(Drain flies in basement area near stagnet waste water in floor drain sump pump.) Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on shelves in retail area and on floor in food prep area and in closet in food prep area.) Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly.(Stagnet waste water from soil line is sitting in floor drain in basement area.) Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner.(Wiping cloths are not stored in a sanitizing solution in food prep unit.)
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. (Food equipment in 3-basin sink is not properly washed, rinsed and sanitized.) Management instructed to initiate immediate corrective action.

8/2/06

No Critical Violations

8/2/06

8-01.2 (C) Hot water is not provided: the hot water heater is not operating. Food service operation immediately discontinued until hot water is provided.
7-01 (A) Fly infestation is present: several flies observed. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present: feces observed on floor perimeters of 1st floor. Management instructed to initiate immediate corrective action.
8-06.1.1 (D) Soil line is in need of repair: plastic hose directed into basement piping(spilling has occurred on the floor). Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner: used rags are not stored in a sanitizing solution.

Echavarria Grocery
3099 Potter St

Retail Food: Grocery Market
Philadelphia, PA 19134

Inspection Date

7/28/08

7-01 (A) Fly infestation is present. Numerous flies observed swarming throughout prep area and retail food storage areas.
7-01 (D) Roach infestation is present. Observed several live roaches in prep table; dead roaches observed on retail isle shelving and on canned food items on shelving under prep table in kitchen.
19-01.1 Food establishment personnel food safety certified individual is not present at time of inspection.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Echavarria Grocery *Retail Food: Grocery Market*
3099 Potter St *Philadelphia, PA 19134*

Inspection Date

6/17/08

3-02.1 Refrigeration system does not maintain proper temperatures. Bain Marie unit was observed at 73°F on top of unit and 62°F inside of unit.
ORDERS: All perishable food items must be discarded and others relocated to deli case unit observed operating at proper temperature (40°F) at time of inspection.
5-01.1 Food is not protected from contamination. Food items inside deli case unit and domestic freezer was observed uncovered. Sanitary covering or lids are required.
7-01 (A) Fly infestation is present. Numerous flies observed swarming throughout prep area and retail food storage areas.
10-02.4 Unapproved sanitizer is being used. No sanitizer was available at time of inspection. Owner was ordered to use domestic bleach until proper sanitizer is obtained.

5/31/08

No Critical Violations

Potter Mini Market *Retail Food: Grocery Market*
3099 Potter St *Philadelphia, PA 19134*

Inspection Date

12/16/05

No Critical Violations

10/26/05

7-01 (D) Roach infestation is present: roaches observed in basement.
5-04.2 (A) Approved sneeze guards are not provided as required: at scale.

The Pratt Street Learning Center *Institution: Child, Child Care Centers*
899 Pratt St *Philadelphia, PA 19124*

Inspection Date

5/16/08

No Critical Violations

Irish Kitchen Tavern *Retail Food: Restaurant, Eat-in*
1257 Pratt St *Philadelphia, PA 19124*

Inspection Date

7/21/08

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

Quick Stop *Retail Food: Grocery Market*
1532 Pratt St *Philadelphia, PA 19124*

Inspection Date

12/11/06

No Critical Violations

Pagano's Meats And Deli *Retail Food: Prepared Food Take-Out*
1540 Pratt St *Philadelphia, PA 19124*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Pagano's Meats And Deli — *Retail Food: Prepared Food Take-Out*
1540 Pratt St — *Philadelphia, PA 19124*

Inspection Date

2/27/07

No Critical Violations

12/11/06

No Critical Violations

Tasty Donuts — *Retail Food: Restaurant, Eat-in*
1552 Pratt St — *Philadelphia, PA 19124*

Inspection Date

6/4/08

No Critical Violations

5/8/08

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized ; the kitchen utensils.
No sink stoppers and approved sanitizer present. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit ; milk storage refrigerators (2) recorded 45F, 47F, 49F, 53F.

3/22/07

No Critical Violations

Donut Making — *Retail Food: Prepared Food Take-Out*
1601 Pratt St — *Philadelphia, PA 19124*

Inspection Date

6/17/08

8-06.1.1 (A) Liquid waste is not disposed of properly. No recycling plan for cooking oil.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized ; the kitchen utensils.
No sink stoppers present.
Storage refrigerator blocking the 1st basin sink.
Management instructed to initiate immediate corrective action.

3/14/07

No Critical Violations

Lo's Chinese Restaurant — *Retail Food: Prepared Food Take-Out*
1613 Pratt St — *Philadelphia, PA 19124*

Inspection Date

Lo's Chinese Restaurant *Retail Food: Prepared Food Take-Out*
1613 Pratt St *Philadelphia, PA 19124*

Inspection Date

6/23/08

4-01.1 (A) Food/Food service article storage does not provide protection.
Splashguard lacks between the hand sink and storage shelves .
Splashguard lacks for the food prep table adjacent the utensils sink.
Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present ; numerous live flies observed in the kitchen. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate ; hand sink in kitchen not available for hand washing, defective handle faucets observed. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. not stored in detergent and sanitizing solution.
12-01.5.B (5) Hot water at hand washing sink is not provided ; at the hand sinks in kitchen and bathroom. Management instructed to initiate immediate corrective action.

5/8/07

No Critical Violations

3/23/06

No Critical Violations

2/21/06

7-01 (L) Mouse infestation is present: a live mouse observed in basement and feces observed on floor perimeters in basement. Management instructed to initiate immediate corrective action.

2/14/06

7-01 (L) Mouse infestation is present: feces observed on shelving and on shelving of kitchen areas. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner: used rags not stored in sanitizing solution.

1/17/06

7-01 (L) Mouse infestation is present: feces observed on bare wood shelving at store front, on shelving of kitchen areas, and on floor perimeters throughout the establishment. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner: used rags not stored in sanitizing solution.

Yolanda Renee Family Child Care *Institution: Child, Family Day Care Homes*
1945 Princeton Av *Philadelphia, PA 19149*

Inspection Date

5/9/06

No Critical Violations

Famous Food Market *Retail Food: General Convenience*
2100 Princeton Av *Philadelphia, PA 19149132*

Inspection Date

1/24/06

No Critical Violations

St. Stephen's Day Care/After School Prog *Institution: Child, Child Care Centers*
4201 Princeton Av *Philadelphia, PA 19135*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

St. Stephen's Day Care/After School Prog
4201 Princeton Av

Institution: Child, Child Care Centers
Philadelphia, PA 19135

Inspection Date

2/20/07

No Critical Violations

1/25/06

7-01 (L) Mouse infestation is present: feces observed on shelving of cabinets inside kitchen areas.

Empire Chinese Restaurant
4216 Princeton Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19135

Inspection Date

7/14/06

No Critical Violations

Ruchimela
4216 Princeton Av

Retail Food: Caterer
Philadelphia, PA 19135

Inspection Date

6/8/07

No Critical Violations

Fink's
4218 Princeton Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19135

Inspection Date

7/14/06

No Critical Violations

Family Day Care
4308 Princeton Av

Institution: Child, Family Day Care Homes
Philadelphia, PA 19135

Inspection Date

6/6/07

No Critical Violations

5/1/06

No Critical Violations

Kiddie Kottage
4343 Princeton Av

Institution: Child, Child Care Centers
Philadelphia, PA 19135

Inspection Date

10/15/07

No Critical Violations

4/4/07

No Critical Violations

Marguerite Moyer Group Day Care
4343 Princeton Av

Institution: Child, Group Day Care Homes
Philadelphia, PA 19135

Inspection Date

12/27/06

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Marguerite Moyer Group Day Care
4343 Princeton Av

Institution: Child, Group Day Care Homes
Philadelphia, PA 19135

Inspection Date

12/29/05
No Critical Violations

Rose's Deli
4419 Princeton Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19135

Inspection Date

4/4/07
No Critical Violations

Anna's Variety Store
4424 Princeton Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19135

Inspection Date

4/4/07
No Critical Violations

Helene's Home Day Care
4610 Princeton Av

Institution: Child, Family Day Care Homes
Philadelphia, PA 19135

Inspection Date

7/25/07
No Critical Violations

6/20/06
No Critical Violations

6/13/06
No Critical Violations

Concetta's Pizzeria & Grill
4625 Princeton Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19135

Inspection Date

12/29/05
No Critical Violations

Venerdi's Deli
4633 Princeton Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19135

Inspection Date

5/31/07
No Critical Violations

Prince Cafe
4717 Princeton Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19135

Inspection Date

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

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Prince Cafe
4717 Princeton Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19135

Inspection Date

3/29/07

2-10.2 Ice is not protected from contamination. No separation between drink ice and cold plate behind bar at time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present.

Pasiano's Italian Restaurant
4831 Princeton Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19135

Inspection Date

2/17/08

No Critical Violations

Our Lady of Consolation School
4816 Princeton St

Institution: School, Archdiocese
Philadelphia, PA 19135

Inspection Date

11/8/07

171.11 Vector control: Adequate measures for the control of arthropods and rodents which the Department deems a public health hazard are not taken in a manner satisfactory to the Department. At time of inspection drain flies were observed on and flying around urinal in boys toilet room and clogged toilet in girls toilet room in basement.

4/17/07

No Critical Violations

10/30/06

No Critical Violations

5/18/06

No Critical Violations

3/10/06

171.7(c) Each lavatory on the premises having running water under pressure is not supplied with hot and cold water: no hot water in student toilet rooms.

Won Home Day Care
3104 Reach St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19134

Inspection Date

8/9/07

No Critical Violations

8/1/06

No Critical Violations

Rozzie Little Angels
3105 Reach St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19134241

Inspection Date

10/23/06

No Critical Violations

10/18/05

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

A1 Family Day Care
3125 Reach St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19124

Inspection Date

5/7/08

7-01 (A) Fly infestation is present. Several flies were observed in kitchen. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh mouse droppings were observed on counter ledge behind sink and on floor to left of range. Management instructed to initiate immediate corrective action.

4/3/08

7-01 (L) Mouse infestation is present. Fresh mouse droppings were observed inside the cabinet under the kitchen sink Management instructed to initiate immediate corrective action.

4/3/08

7-01 (L) Mouse infestation is present. Fresh mouse droppings were observed inside the cabinet under the kitchen sink Management instructed to initiate immediate corrective action.
10-01.1 (A) An approved equipment and utensil washing sink is not provided. Single bay domestic utensil sink is not approved due to the child enrollment being six children. An NSF three bay utesil sink is required due to food preperation and utensil washing.

12/13/07

19-01.1 Food establishment personnel food safety certified individual is not present: one may obtain food safety training from the Phila. Health Dept.(215-685-7495).

4/5/06

No Critical Violations

Association of Child Day Care Providers
3130 Reach St

Institution: Child, Group Day Care Homes
Philadelphia, PA 19134

Inspection Date

2/28/07

No Critical Violations

12/9/05

No Critical Violations

China Cafe
3169 Reach St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19134

Inspection Date

4/12/07

No Critical Violations

Maria Vega Group Day Care
3421 Reach St

Institution: Child, Group Day Care Homes
Philadelphia, PA 19134

Inspection Date

3/31/08

No Critical Violations

11/14/07

19-01.1 Food establishment personnel food safety certified individual is not present. Mrs. Vega states that she is enrolled and 1st class is on 11/19/07. Application for City of Phila cert. provided.

7/27/06

No Critical Violations

Sam's Water Ice *Retail Food: Prepared Food Take-Out*
2946 Richmond St *Philadelphia, PA 19134*

Inspection Date

7/23/08

5-04.2 (A) Approved sneeze guards are not provided as required. Hot dog cooked on warming unit has no covering or protective barrier; unit is stored on window ledge of establishment.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided. Faucet unit is not installed on 3 compartment sink for proper washing, rinsing, and sanitizing procedures. Hose unit is only available- not adequate for total emersion procedures during utensil cleaning processes.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. No sanitizer was observed in use at time of inspection; only dish detergent is currently used. Sanitarian explained utensil cleaning procedures and bleach was obtained for temporary use at time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present.

5/23/08

No Critical Violations

5/23/07

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

6/5/06

No Critical Violations

Richmond Check Cashing *Retail Food: General Convenience*
2990 Richmond St *Philadelphia, PA 19134*

Inspection Date

5/21/08

No Critical Violations

4/3/07

No Critical Violations

6/5/06

No Critical Violations

Bear Cave Child Care *Institution: Child, Child Care Centers*
3020 Richmond St *Philadelphia, PA 19134*

Inspection Date

10/1/07

No Critical Violations

5/2/06

No Critical Violations

Lynne's Day Care *Institution: Child, Family Day Care Homes*
3033 Richmond St *Philadelphia, PA 19134*

Inspection Date

10/23/06

No Critical Violations

10/28/05

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Szypula's Bakery — *Retail Food: Prepared Food Take-Out*
3050 Richmond St — *Philadelphia, PA 19134*

Inspection Date

3/14/08

8-01.2 (A) An adequate supply of hot water is not provided at hand washing sink in restroom, in rear office area, also at front serving counter. TemperatureS observed at 74°F-76°F.*Hot water available in bakery area (135°F).
19-01.1 Food establishment personnel food safety certified individual is not present. City of Phila. food safety certificate is required. Management instructed to initiate immediate corrective action.

5/4/07

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.

10/28/05

7-01 (L) Mouse infestation is present: feces observed inside cabinets and floor perimeters throughout establishment. Management instructed to initiate immediate corrective action.

The Corner Bar — *Retail Food: Restaurant, Eat-in*
3066 Richmond St — *Philadelphia, PA 19134*

Inspection Date

5/29/07

No Critical Violations

4/2/07

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

2/22/07

10-01.1 (B) An approved sink for manual washing and sanitization is not provided. 3 compartment sinks behind the bar are not NSF approved. Management instructed to initiate immediate corrective action.

6/5/06

8-06.1.1 (A) Liquid waste is not disposed of properly: used cooking oil is not collected by a recycler. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair: hand sink in kitchen. Management instructed to initiate immediate corrective action.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided: 2 of the 3 compartment sinks behind the bar are not NSF approved. Management instructed to initiate immediate corrective action.

Richmond St. Variety — *Retail Food: General Convenience*
3136 Richmond St — *Philadelphia, PA 19134*

Inspection Date

3/16/07

No Critical Violations

Krakus Market — *Retail Food: Grocery Market*
3148 Richmond St — *Philadelphia, PA 19134*

Inspection Date

Krakus Market *Retail Food: Grocery Market*
3148 Richmond St *Philadelphia, PA 19134*

Inspection Date

1/22/08

5-01.1 Food is not protected from contamination: Due critical violations observed at this time of inspection.
7-01 (A) Fly infestation is present. Flies noted in rear kitchen food preparation area at this time.
7-01 (D) Roach infestation is present. Several roaches at various life stages observed on glue traps in chocolate boxes storage room by steps behind kitchen walk-in refrigerators.
7-01 (L) Mouse infestation is present: numerous fresh and old mouse feces still observed on floor perimeters throughout establishment in rear kitchen, toilet, food storage, and basement areas. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. None still present at this time.

11/8/07

7-01 (L) Mouse infestation is present: numerous fresh and old mouse feces observed on floor perimeters throughout establishment in rear kitchen, storage, and basement areas. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination: Due critical violations observed.
19-01.1 Food establishment personnel food safety certified individual is not present.

4/1/07

7-01 (L) Mouse infestation is present: numerous fresh and old mouse feces observed on floor perimeters throughout establishment in rear kitchen, storage, and basement areas. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination: many raw or processed meats are uncovered inside walk-in boxes and supported and surrounded by bare wood surface racks that can easily form mold.
19-01.1 Food establishment personnel food safety certified individual is not present.

9/7/05

7-01 (L) Mouse infestation is present: feces observed on floor perimeters of rear kitchen, storage, and basement areas. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present: several flies observed in rear storage area(where boxes are stored). Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature: smoked and uncooked sausages observed curing at room temperature.
5-01.1 Food is not protected from contamination: many raw or processed meats are uncovered inside walk-in boxes and supported and surrounded by bare wood surface racks that can easily form mold.

SMYK Learning Center *Institution: Child, Child Care Centers*
3161 Richmond St *Philadelphia, PA 19134*

Inspection Date

10/1/07

19-01.1 Food establishment personnel food safety certified individual is not present. Information provided to person-in-charge.

6/5/06

No Critical Violations

Syrenka Restaurant *Retail Food: Restaurant, Eat-in*
3173 Richmond St *Philadelphia, PA 19134*

Inspection Date

Syrenka Restaurant *Retail Food: Restaurant, Eat-in*
3173 Richmond St *Philadelphia, PA 19134*

Inspection Date

1/29/08

19-01.1 Food establishment personnel food safety certified individual is not present. None still present at thisime. Expired Servsafe Certificates observed posted at the time of this inspection.
7-01 (L) Mouse infestation is present. Several fresh and old mouse droppings still noted on floor perimeter under and behind kitchen storage eoquipment /on beverage storage shelving in front customer's service area.

11/8/07

19-01.1 Food establishment personnel food safety certified individual is not present. Expired Servsafe Certificates observed posted at the time of this inspection.
7-01 (L) Mouse infestation is present. Several fresh and old mouse droppings noted on floor perimeter under and behind kitchen storage equipment/on top storage counters.

4/3/07

4-01.1 (A) Food/Food service article storage does not provide protection. About 15 lbs of cold ready-to-eat tuna salads in plastic container in walk-in refrigerator observed without protective cover at the time of this inspection.
5-01.1 Food is not protected from contamination. Due to ready-to-eat food observed not covered and non-availability of city food safety certificate holder at the time of this inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. Expired Servsafe Certificates observed posted at the time of this inspection.

6/5/06

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

Tattle Tales South *Retail Food: Restaurant, Eat-in*
3182 Richmond St *Philadelphia, PA 19134*

Inspection Date

5/24/07

No Critical Violations

Sunoco A Plus Mini Market #7200 *Retail Food: Grocery Market*
3200 Richmond St *Philadelphia, PA 19134*

Inspection Date

7/22/08

19-01.1 Food establishment personnel food safety certified individual is not present at time of inspection.

5/5/08

19-01.1 Food establishment personnel food safety certified individual is not present. Valid serv safe onsite. City certificate is required.

9/19/06

No Critical Violations

Wawa Food Market #119 *Retail Food: Grocery Market*
3230 Richmond St *Philadelphia, PA 19134*

Inspection Date

5/13/08

19-01.1 Food establishment personnel food safety certified individual is not present. Valid serv safe certificate is present. Must obtain City of Phila. food safety certificate.

Wawa Food Market #119 *Retail Food: Grocery Market*
3230 Richmond St *Philadelphia, PA 19134*

Inspection Date

4/8/08

19-01.1 Food establishment personnel food safety certified individual is not present. Valid serv safe certificate is present. Must obtain City of Phila. food safety certificate.
4-01.1 (A) Food/Food service article storage does not provide protection.
Provide partition for bainmarie with open food products and counter self service area .
Management instructed to initiate immediate corrective action.

2/27/08

19-01.1 Food establishment personnel food safety certified individual is not present. Valid serv safe certificate is present. Must obtain City of Phila. food safety certificate.

4/1/07

19-01.1 Food establishment personnel food safety certified individual is not present. None. Note: Expired Servsafe Certificates posted at the time of this inspection.

11/4/05

No Critical Violations

11/3/05

4-01.1 (A) Food/Food service article storage does not provide protection, splash guard lacking between hand wash sink and food prep area, both sides. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required, open seam between horizontal/vertical glass at front counter; open side protection of same. Management instructed to initiate immediate corrective action.

Byrne's Tavern *Retail Food: Restaurant, Eat-in*
3301 Richmond St *Philadelphia, PA 19134*

Inspection Date

4/3/07

No Critical Violations

9/9/05

2-10.2 Ice is not protected from contamination: serving ice at bar is not separated from soda plate and lines. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present: several flies observed in rear prep areas (because door is left open). Management instructed to initiate immediate corrective action.

AMY at James Martin Alternative *Institution: School, Public*
3380 Richmond St *Philadelphia, PA 19134*

Inspection Date

5/6/08

No Critical Violations

10/22/07

No Critical Violations

4/30/07

No Critical Violations

11/6/06

No Critical Violations

5/16/06

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

AMY at James Martin Alternative
3380 Richmond St

Institution: School, Public
Philadelphia, PA 19134

Inspection Date

4/19/06

No Critical Violations

Daniel's Diner
3461 Richmond St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

1/13/06

No Critical Violations

9/12/05

No Critical Violations

8/29/05

7-01 (A) Fly infestation is present: flies observed in kitchen, dining, storage, and basement areas. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present: feces observed on floor perimeters of rear storage room and inside cabinet. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present: pipe inside catch basin under prep sink. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner: rags not stored in sanitizing solution.

Richmond Diner
3447 Richmond St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

5/2/07

No Critical Violations

3/20/07

8-02.2 An approved air gap is not present. Piping is installed below flood rim level of indirect plumbing fixture in Basement

1/24/07

No Critical Violations

Bonks Bar & Grille
3467 Richmond St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

4/23/08

No Critical Violations

4/1/08

No Critical Violations

1/27/08

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

Bonk's Tavern
3467 Richmond St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

4/5/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Milano's
3571 Richmond St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19134

Inspection Date

4/9/07

No Critical Violations

10/25/05

No Critical Violations

Crazy Leprechaun
3589 Richmond St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

4/1/08

2-10.2 Ice is not protected from contamination, stored in cold plate bin at bar.

5/2/07

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

Mary's Luncheonette
3600 Richmond St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

5/13/08

No Critical Violations

2/28/08

19-01.1 Food establishment personnel food safety certified individual is not present. Owner did not have proof of taking course for recertification; however should proof of payment of application to EHS for city certificate.

5/2/07

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

6/6/06

No Critical Violations

A Plus Sunoco Mini Market #8268
3670 Richmond St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19134

Inspection Date

5/20/08

7-01 (D) Roach infestation is present. Observed live roaches crawling on coffee self-service line.
9-04 (B) Wiping cloths are used in an unapproved manner. Ohserved soiled wiping clothes used to clean counter surfaces. Store clothes in sanitizing solution before and after each use.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided. Employees only utilize hand washing sink to clean food equipment and utensils.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Approved sanitizer is not in use when cleaning utensils for self-service hotdog station w/condiments (e.g relish and sourkraut) and for coffee pots cleaning.

9/19/06

No Critical Violations

Plunketts Place
4254 Richmond St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19137

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Plunketts Place
4254 Richmond St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19137

Inspection Date

2/5/08

8-06.1.1 (D) Soil line is in need of repair, open soil line 2 caps lacking.
4-01.1 (A) Food/Food service article storage does not provide protection, splash guard lacking between hand wash sink/3 comparment sink.

A & C Deli & Produce
4259 Richmond St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19137

Inspection Date

4/9/07

No Critical Violations

Wawa #252
4371 Richmond St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19137

Inspection Date

4/9/07

No Critical Violations

8/19/05

No Critical Violations

Rite Aid #1754
4390 Richmond St

Retail Food: General Convenience
Philadelphia, PA 19137

Inspection Date

4/30/08

No Critical Violations

8/29/06

No Critical Violations

Bridesburg Elementary School
4701 Richmond St

Institution: School, Public
Philadelphia, PA 19137

Inspection Date

5/13/08

No Critical Violations

10/22/07

No Critical Violations

4/19/07

No Critical Violations

11/6/06

No Critical Violations

5/16/06

No Critical Violations

12/22/05

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

The Blue Moon Cafe — *Retail Food: Restaurant, Eat-in*
4744 Richmond St — *Philadelphia, PA 19137*

Inspection Date

4/30/08

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

Bridesberg Pizza — *Retail Food: Prepared Food Take-Out*
4776 Richmond St — *Philadelphia, PA 19137*

Inspection Date

1/17/08

No Critical Violations

1/15/08

4-01.1 (A) Food/Food service article storage does not provide protection. At time of inspection no spacing or splash guard between hand sink and 3 compartment sink in rear food prep area.

Kambo's Italian Pizza — *Retail Food: Prepared Food Take-Out*
4776 Richmond St — *Philadelphia, PA 19137*

Inspection Date

6/6/06

4-01.1 (A) Food/Food service article storage does not provide protection:food items not covered inside walk-in box. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present: flies observed in prep and basement areas. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present: feces observed on shelving and floor periemeters of kitchen and basement areas. Management instructed to initiate immediate corrective action.

Mona Lisa Fine Mediterranean Cuisine — *Retail Food: Prepared Food Take-Out*
3747 Ridge Av — *Philadelphia, PA 19137*

Inspection Date

1/25/08

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

Rose's Real Italian Ice- 000754 — *Retail Food: Mobile Food Vendor*
9999 Roamer St — *Philadelphia, PA 19124*

Inspection Date

5/1/07

No Critical Violations

6/6/06

No Critical Violations

Tynetta's Tiny Tots Family Day Care — *Institution: Child, Family Day Care Homes*
1456 Robbins Av — *Philadelphia, PA 19149275*

Inspection Date

10/16/07

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

9/20/06

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Jean Guevarra
2026 Robbins Av

Institution: Child, Family Day Care Homes
Philadelphia, PA 19135

Inspection Date

6/12/06

No Critical Violations

Nick A Lou's
4101 Robbins Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19135

Inspection Date

5/29/07

No Critical Violations

Joanie's Deli
4155 Robbins Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19135

Inspection Date

3/8/07

No Critical Violations

2/8/07

5-04.2 (A) Approved sneeze guards are not provided as required: at scale. Management instructed to initiate immediate corrective action.

Greenman's Deli
2900 Robbins St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19149

Inspection Date

5/10/07

No Critical Violations

Chickie & Pete's Cafe
4010 Robbins St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19135

Inspection Date

6/23/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Assorted containers of potentially hazardous foods were observed with core temps of 49-55°F. Since it is unclear as to how long these foods were out of temp, they must be discarded. 1/2 lb ranch dressing, 1 lb horseradish, 1 lb honey mustard, 1 1/4 lb mayonnaise, 1 lb blue cheese, 1/4 lb casar. All items on this list require refrigeration by label directions. Management instructed to initiate immediate corrective action. (corrected).
3-02.1 Refrigeration system does not maintain proper temperatures. Walk-in #1 was observed with an internal air temp of 55°F. Management instructed to initiate immediate corrective action. Owner had refrigeration tech on site while inspection was conducted(corrected).
5-01.1 Food is not protected from contamination. Containers of foods were observed with condensate from an evaporator unit in walk-in #1 dripping and pooling of condensate on these food containers. 1 box of 140 lemons, 1box of 31.3 lbs of celery and containers of total of 28.7 lbs of pickles. These foods must be discarded. Management instructed to initiate immediate corrective action.(corrected).
7-01 (A) Fly infestation is present. Flies observed in flight in prep area. Flies were also in flight in even larger numbers in the basement. Management instructed to initiate immediate corrective action.
8-01.4 Non-potable water is in contact with food or food service articles. Walk-in box#1 see-(5-01.1). Management instructed to initiate immediate corrective action.(Refrigeration tech working on problem).
9-02.1 Employee hands are not washed prior to food handling activities. None observed. Single use gloves were used instead. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Chickie & Pete's Cafe — *Retail Food: Restaurant, Eat-in*
4010 Robbins St — *Philadelphia, PA 19135*

Inspection Date

6/16/08

7-01 (A) Fly infestation is present. Flies observed in flight in prep area. Flies were also buzzing around customers at the bar. 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 the wiping cloths must be stored in asanitizing solution. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. The three bay utensil sink in the kitchen was observed set up to rinse-wash-sanitize. The sink must be set up to WASH--RINSE--SANITIZE and then air dry the utensils. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

6/25/07

No Critical Violations

5/25/07

2-10.2 Ice is not protected from contamination:
-Provide partitions between beverage lines and drinking ice at bar areas.
-Ice scoop stored in ice at 2nd floor bar area.
Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided: auto sensor hand washing sinks on 2nd floor (only cold water running from faucet).
19-01.1 Food establishment personnel food safety certified individual is not present: provider list issued.

Sunoco A Plus — *Retail Food: General Convenience*
3951 Roosevelt Bl — *Philadelphia, PA 19124*

Inspection Date

10/11/06

7-01 (D) Roach infestation is present. Live roaches observed in coffee bean cabinet, on counter top and in sink in store front at time of inspection. Management instructed to initiate immediate corrective action.

Charlie's Pizzeria — *Retail Food: Restaurant, Eat-in*
4300 Roosevelt Bl — *Philadelphia, PA 19124*

Inspection Date

Charlie's Pizzeria *Retail Food: Restaurant, Eat-in*
4300 Roosevelt Bl *Philadelphia, PA 19124*

Inspection Date

12/17/07

2-10.2 Ice is not protected from contamination. 16 oz. of Wild Cherry Pepsi is stored in drink ice in the ice machine, during time of inspection.
5-01.1 Food is not protected from contamination. Stacked of uncovered slice cheese is stored on the shelves (cheese is in direct contact with shelves) in the 3-door refrigeration unit, during time of inspection. Sliced cheese that was in direct contact with the shelves are removed from use, during time of inspection. Uncovered containers of sliced tomatos, chopped ham and chopped broccli in the 3-door refrigerator unit, during time of inspection.
9-02.1 Employee hands are not washed prior to food handling activities. Employee hands are not washed with soap at the handwashing station, during time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths are not stored in a properly labeled sanitizer container with sanitize solution, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Food equipments is not properly washed, rinsed and sanitized in the 3-basin sink, during time of inspection. Management instructed to initiate immediate corrective action.
10-04.0 Oversized equipment is not properly washed or sanitized. Large floor mixer is in unsanitary condition, during time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Lorraine Wienckowski and Patricia H. Villorelli certificates has expired, during time of inspection, Ms. Wienckowski has list of providers and application to apply. Management instructed to initiate immediate corrective action.

12/15/05

No Critical Violations

Great Wall Chinese Buffet *Retail Food: Restaurant, Eat-in*
4302 Roosevelt Bl *Philadelphia, PA 19124*

Inspection Date

11/21/05

No Critical Violations

IHOP Restaurant *Retail Food: Restaurant, Eat-in*
4310 Roosevelt Bl *Philadelphia, PA 19124*

Inspection Date

12/28/07

No Critical Violations

12/27/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

IHOP Restaurant
4310 Roosevelt Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

5/4/07

4-01.1 (A) Food/Food service article storage does not provide protection. Food items on the prep table is not protected from splash contamination from the handsink in the server prep area. Ice stored in the ice bin at the beverage station is not protected from splash contamination and/or drainage from counter top, during time of inspection. The ice bin use will be discontinued until the situation can be resolved.
5-01.1 Food is not protected from contamination. Open bag of granola on the dry storage shelf, during time of inspection. Open box of vanilla cream french toast, blueberries, banana caramel cheesecake, turkey sauage, beef patties, chocalate chips and a open container of ice cream in the walk-in refrigeration unit. Food is not protected from hazardous substances. Food Items is not protected from cross-contamination between raw and prepared foods in the small refrigeration/food prep unit, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (I) Ant infestation is present. Live ants are observed in the establishment, during time ofinspection. Management initiated immediate corrective action.
10-02.1 Food equipment needs cleaning. Prep tables are not clean in the server prep area. Lower shelves in the server prep area is not clean, where it is needed. Lower cabinet under the ice bin at coffee prep station is not clean. Metal support shelves for the grill units are not clean in the kitchen. Floor is not clean in the walk-in refrigerator unit, during time of inspection. Handsinks is not clean, where i is needed, during time of inspection.
10-05.1 (B) Warewasher does not maintain proper washing and sanitizing temperatures. No hot water in the establishment, during time of inspection. Management instructed to initiate immediate corrective action.
19-01.3 Food establishment personnel food safety certificate is not posted fromthe Dept of Public Health.

IHOP Restaurant
4310 Roosevelt Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

1/26/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Bacon temperature is 50°, during time of inspection. Pre-packaged steaks temperature is 49°,during time of inspection. Mayonnaise temperture is 52°, during time of inspection. Stuffed french toast temperture is 63°, during time of inspection. Listed food products was removed from use, during time of inspection.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Cold food items in the small refrigeraor/food prep unit temperature is 50°, during time of inspection. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. Small refrigerator/food prep unit temperature is 50° which is located near the walk-in refrigerator. Food service equipment use discontinued until repaired.
5-01.1 Food is not protected from contamination. Food items is not protected from cross-contamination between raw and prepared foods in the small refrigeration units and in the walk-in refrigerator unit, during time of inspection. Several containers of hash brown is not protected from cross-contamination between raw and prepared foods inthe walk-in refrigeration. Open canned of ketup is left on food shelf in the walk-in refrigerator unit, duing time of inspection. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided. There is no hot water in the establishment, during time of inspection. Management initiated immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Employee hands are not washed properly: no soap, no towels at the handstation near the ice machine; no hot water in the establishment, during time time of inspection. 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 in the food prep area. Wiping cloths are not stored in a properly labeled container inthe food prep area, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.1 Food equipment needs cleaning. Prep tables are not clean in the server prep area. Lower shelves in the server prep area is not clean. Lower cabinet under the ice bin at coffee prep station is not clean. Metal support shelves for the grill units are not clean in the kitchen. Floor is not clean in the walk-in refrigerator unit, during time of inspection. Handsink near the ice machine is dirty, during time of inspection.
10-05.1 (B) Warewasher does not maintain proper washing and sanitizing temperatures. No hot water in the establishment, during time of inspection. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. In the restrooms, during time of inspection.

12/8/05

No Critical Violations

Dollar Tree
4600 Roosevelt Bl

Retail Food: General Convenience
Philadelphia, PA 19149

Inspection Date

12/20/07

No Critical Violations

12/18/07

8-01.2 (C) Hot water is not provided. No hot water in the establishment, during time of inspection. Management initiated immediate corrective action by calling for service during time of inspection.

10/15/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Dollar Tree
4600 Roosevelt Bl

Retail Food: General Convenience
Philadelphia, PA 19149

Inspection Date

7/31/07

No Critical Violations

7/20/07

7-01 (L) Mouse infestation is present. Fresh and old mice droppings are observed on single service item shelving in retail and rear storage area, on the floor under retail shelving and along perimeter of rear storage area, during time of inspection.
7-01 (I) Ant infestation is present. Live ants are observed in the rear storage area, during time of inspection. Management instructed to initiate immediate corrective action.

7/12/07

No Critical Violations

7/11/07

No Critical Violations

7/10/07

2-01.1 (B) Adulterated or unwholesome food is present. Several 4 oz. frozen pre-packaged CENTER CUT BONELESSPORK LOIN and one 4 oz. frozen pre-packaged Filet of Beef Steak (TENDOR RANCH FOODS) are discolored, during time of inspection. Listed food products are removed from sale, during time of inspection.
2-01.1 (D) Defective food containers are present. Several damaged can food items are located on the shelves on the in the retail area, during time of inspection.
7-01 (L) Mouse infestation is present. Fresh mice droppings are observed on the retail shelves, on the floor under and/or behind the shelves in the rear area and in the retail area throughout the establishment, during time of inspection.
7-01 (I) Ant infestation is present. Live ants are observed in the rear storage area, during time of inspection. Management instructed to initiate immediate corrective action.

6/19/07

7-01 (L) Mouse infestation is present, fresh droppings observed on retail shelves, on floor, in rear area, throughout.

6/19/07

7-01 (L) Mouse infestation is present, fresh droppings observed on retail shelves, on floor, in rear area, throughout.

3/20/07

2-01.1 (B) Adulterated or unwholesome food is present, candy products on retail shelving are hereby condemned not for sale, use, or give away, due to contamination of product by mouse urination on packages, and or fresh droppings on shelving as well as on products.
7-01 (L) Mouse infestation is present, fresh droppings observed on retail shelves, on floor, in rear area, throughout.

1/17/07

7-01 (L) Mouse infestation is present, fresh droppings observed on floor, in rear area, throughout.
7-01 (B) Fruit fly infestation is present, at mop sink.

9/29/06

7-01 (L) Mouse infestation is present, dead mouse on glue board on floor, fresh droppings on floor, rear area.

9/14/06

7-01 (L) Mouse infestation is present, fresh droppings on floor, rear area.

11/21/05

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Subway
4600 Roosevelt Bl

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19149

Inspection Date

1/27/06

No Critical Violations

10/24/05

5-01.1 Food is not protected from contamination, soda dispensor/ice,stems support for cups. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required, front and side. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present.

Subway In Philly, Inc.
4600 Roosevelt Bl

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19124

Inspection Date

1/23/07

No Critical Violations

Dicks Sporting Goods
4640 Roosevelt Bl

Retail Food: General Convenience
Philadelphia, PA 19124000

Inspection Date

3/28/06

No Critical Violations

Gigunito's Italian Sandwiches
4640 Roosevelt Bl

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19124

Inspection Date

7/7/08

19-01.3 Food establishment personnel food safety certificate is not posted -- City issued certificate is not provided as required. Management instructed to initiate immediate corrective action.

4/23/07

No Critical Violations

GNC
4640 Roosevelt Bl

Retail Food: Grocery Market
Philadelphia, PA 19124234

Inspection Date

6/23/08

No Critical Violations

4/2/07

No Critical Violations

4/19/06

No Critical Violations

3/29/06

No Critical Violations

3/28/06

8-01.2 (C) Hot water is not provided.(At handsink in employee restroom.) Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Mandee's #174
4640 Roosevelt Bl

Retail Food: Other
Philadelphia, PA 19124230

Inspection Date

12/18/07

No Critical Violations

3/29/06

No Critical Violations

Old Country Buffet
4640 Roosevelt Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

12/21/07

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

12/17/07

8-06.1.1 (C) Drain line is in need of repair. Handsink next to walk-in refrigeration unit is leaking, during time of inspection. Management instructed to initiate immediate corrective action.

8/23/06

No Critical Violations

7/20/06

7-01 (B) Fruit fly infestation is present. (Live fruit flies are observed in food prep and dry storage area.) Management initiated immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair.(4-Basin sink is leaking in dishwashing area.) Management instructed to initiate immediate corrective action.

6/8/06

2-10.2 Ice is not protected from contamination.(Moldy ice machine.) Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination.(Dry storage containers under prep tables are not covered, where needed; food items in walk-in freezer unit, where needed.)
7-01 (B) Fruit fly infestation is present. (Live fruit flies are observed in food prep and dry storage area.) Management initiated immediate corrective action.

Staples
4640 Roosevelt Bl

Retail Food: General Convenience
Philadelphia, PA 19124

Inspection Date

12/18/07

No Critical Violations

3/29/06

No Critical Violations

The Home Depot
4640 Roosevelt Bl

Retail Food: General Convenience
Philadelphia, PA 19124

Inspection Date

2/12/07

No Critical Violations

12/15/05

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Wal-Mart #5103
4640 Roosevelt Bl

Retail Food: General Convenience
Philadelphia, PA 19124

Inspection Date

12/19/07

7-01 (L) Mouse infestation is present. Mice dropping are observed on the shelves in the retail area and on the floor under and/or behind the shelves, during time of inspection. Management instructed to initiate immediate corrective action.

6/8/06

2-01.1 (D) Defective food containers are present.(Several damaged canned food items on shelves in retail area.) Management initiated immediate corrective action.
7-01 (I) Ant infestation is present. (Live ants are observed in rear storage area.) Management instructed to initiate immediate corrective action.

3/28/06

2-01.1 (D) Defective food containers are present.(Several damaged canned food items on shelves in retail area; damaged cotainer of KRAFT Parmesan Grated Cheese Topping on dry storage shelf in retail area.) Products will need to be removed from sale.

11/30/05

No Critical Violations

Friends Hospital
4641 Roosevelt Bl

Institution: Hospital
Philadelphia, PA 19124

Inspection Date

6/4/08

7-01 (B) Fruit fly infestation is present. Large numbers of fruit flies observed in all areas of prep,storage and dishwashing of (cafe) and main kitchen. Fruit flies around self service soda units in cafe warrant units not be used due to nozzles from which sodas are dispensed were where the fruit fly activity was heaviest. Mgt agreed to keep units out of service until the fruit fly problem is cleared up. New area affect by fruit fies is the soda syrup/carbonator area in the dry food storage room. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Due to some food handling employees not washing hands after changing single service gloves. Management instructed to initiate immediate corrective action.

6/4/08

7-01 (B) Fruit fly infestation is present. Large numbers of fruit flies observed in all areas of prep,storage and dishwashing of (cafe) and main kitchen. Fruit flies around self service soda units in cafe warrant units not be used due to nozzles from which sodas are dispensed were where the fruit fly activity was heaviest. Mgt agreed to keep units out of service until the fruit fly problem is cleared up. New area affect by fruit fies is the soda syrup/carbonator area in the dry food storage room. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. An employee was observed doing her food handling task, but then removed her single service gloves, ran her hand through her hair and returned to her food handling task without first washing hands. Management instructed to initiate immediate corrective action.

Friends Hospital *Institution: Hospital*
4641 Roosevelt Bl *Philadelphia, PA 19124*

Inspection Date

5/21/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature. A tray of sausage and peppers wrapped in plastic wrap was observed in a turned off warmer unit. The product was left in the warmer overnigt. The core temperature of the food was 69°F. ORDERS:- Discard food. Management instructed to initiate immediate corrective action.(Corrected).

7-01 (B) Fruit fly infestation is present. Large numbers of fruit flies observed in all areas of prep,storage and dishwashing of (cafe) and main kitchen. Management instructed to initiate immediate corrective action.

8-01.2 (A) An adequate supply of hot water is not provided. The in house plumber found the problem was faulty mixing valves which prevented hot water at proper temperatures from being maintained in all areas. A by-pass was opened, which evened out the hot wter supply to all areas. Hot water is now being provided in all prep, hand washing and utensil washing areas. The new mixing valves have been ordered and will be installed in the next couple days. The only reusable items are prep utensil and equipment and serving trays for the cafe and for patients. All other wares are single service for the cafe and hospital. Management instructed to initiate immediate corrective action.

9-02.2 (A) Employee hand wash frequency is inadequate. An employee was observed doing her food handling task, but then removed her single service gloves, ran her hand through her hair and returned to her food handling task without first washing hands. Management instructed to initiate immediate corrective action.

6/11/07

5-01.1 Food is not protected from contamination (scoops handle in food contains).

3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit (chix and beets 110°). Management instructed to initiate immediate corrective action.

10-02.3 Equipment used for cleaning/sanitizing is improperly operated (employee not using sanitizer). Management instructed to initiate immediate corrective action.

1/27/06

No Critical Violations

10/31/05

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guards lacking at hand washing sink in cafeteria.

5-04.2 (A) Approved sneeze guards are not provided as required. Sneeze guards at salad bar are not adequate.

St, Martin of Tours School *Institution: School, Archdiocese*
5450 Roosevelt Bl *Philadelphia, PA 19124*

Inspection Date

9/26/07

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 establishment does not use 3 basin sink for washing trays etc. Management instructed to initiate immediate corrective action.

Sunoco A Plus Mini Market *Retail Food: General Convenience*
5801 Roosevelt Bl *Philadelphia, PA 19149*

Inspection Date

1/8/08

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Sunoco A Plus Mini Market *Retail Food: General Convenience*
5801 Roosevelt Bl *Philadelphia, PA 19149*

Inspection Date

12/12/07

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Owner (certified person) unable to demonstrate proper technique for operating 3 compartment sink. Clorox bleach used for sanitizing in 3 compartment sink. Provide stoppers for all 3 compartments. Management instructed to initiate immediate corrective action.
10-02.4 Unapproved sanitizer is being used. Discontinue use of Clorox in 3 compartment sink. 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 not present, during time of inspection. A certified individual must be present during all hours of operation. Management instructed to initiate immediate corrective action.

8/7/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. At time of internal temp of hot dog unit between 100°-104°. Management states that hot dogs are only prepared on front of grill. Management was instructed to turn on rear of grill to help unit reach proper holding temperature.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. At time of inspection temp of reach-in refrigeration unit in customer area and bain marie in prep area was 65°. Management was instructed to remove milks and items in bain marie to another unit.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. At time of inspection interior temp of hot dog unit 100°-104°.
19-01.1 Food establishment personnel food safety certified individual is not present. Certified individual is not present, during time of inspection. Management instructed to initiate immediate corrective action.

7/9/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. CITY DELI Products: Crissant, egg, ham and cheese sandwich temperature is 124°; Biscuit, egg, sauage and cheese sandwich temperature is 120°, during time of inspection. CITY DELI Products is removed from sale, during time of inspection.
3-01.1.B Food removed from temperature control is not served within four hours. CITY DELI breakfast sandwiches are stored in the hot holding unit since morning hours, no temperature control is taken by the establishment, during time of inspection. CITY DELI breakfast sandwiches products was removed from sale.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. CITY DELI products are stored in the hot holding unit ambient temperature is 120°-124°, during time of inspection. Management instructed to initiate immediate corrective action.
3-06.1 Proper cooking temperature is not achieved. Missing thermometer to take internal temperatures of the food items (hot dogs, chicken & cheese taquito and beef & cheese taquito) on the hot dog rollers, during time of inspection. Food products on the hot dog roller unit was removed from sale, during time of inspection.
7-01 (L) Mouse infestation is present. Fresh mouse feces observed inside of storage cabinets at 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 is not present, during time of inspection. Management instructed to initiate immediate corrective action.

12/5/06

7-01 (L) Mouse infestation is present. Fresh mouse feces observed inside of storage cabinets at time of inspection.
Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Sunoco A Plus Mini Market
5801 Roosevelt Bl

Retail Food: General Convenience
Philadelphia, PA 19149

Inspection Date

9/12/06

7-01 (L) Mouse infestation is present. Fresh mouse droppings observed at time of inspection in storage cabinets, under display shelves, on counter tops and on floors throughout store. Management instructed to initiate immediate corrective action.

8/22/06

7-01 (L) Mouse infestation is present. Fresh mouse dropping observed during inspection in storage cabinets and under display shelves throughout store. Management instructed to initiate immediate corrective action.

Hess #38519
6215 Roosevelt Bl

Retail Food: General Convenience
Philadelphia, PA 19149

Inspection Date

4/30/08

No Critical Violations

2/17/08

4-01.1 (A) Food/Food service article storage does not provide protection. Prepackaged foods surrounded by mous feces in storage shed. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Prepackaged beverages stored outside without approved overhead and surrounding protection. Mouse surrounding prepackaged beverages in outside shed. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Large accumulation of mouse feces observed in outside shed on floor and food shelving. Management instructed to initiate immediate corrective action.

9/6/06

No Critical Violations

Boston Market
6350 Roosevelt Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19149

Inspection Date

Boston Market
6350 Roosevelt Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19149

Inspection Date

12/18/07

2-01.4 Food is not properly labeled/packaged. Pre-packed browies are not labeled, during time of inspection.
2-10.2 Ice is not protected from contamination. Ice scoop is storedon top of the ice machine, during time of inspection. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. Small refrigerator/prep unit temperatue is 73°, during time of inspection. This small refrigerator/food prep unit use will discontinued until repaired.
5-01.1 Food is not protected from contamination. Food is not protected from hazardous substances. Bottle of degreaser is stored on top of the cutting board, which is stored on top of the 2-basin sink, during time of inspection. Food items is not protected from unclean potato slicer which is over the 2-basin sink. Pre-washed perishable food items is not protected from unclean dispensing hose at the 2-basin sink, during time of inspection. The knives and the cutting board operation immediately discontinued and will be washed, rinesd and sanitized, during time of inspection.
7-01 (D) Roach infestation is present. Live adult and nymphs roaches are observed in both food prep area, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mice droppings are on the floor and on the food equipment, during time of inspection.
9-02.1 Employee hands are not washed prior to food handling activities. Several employee hands are not washed before food preparation. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Certified individual is missing certificate from Dept. of Public Health, manager has application.

10/18/06

No Critical Violations

4/12/06

No Critical Violations

2/16/06

8-06.1.1 (A) Liquid waste is not disposed of properly: large buckets of waste water from disconnected grinder drain line (at 3-basin sink) and in basement (catching overflow).
8-06.1.1 (C) Drain line is in need of repair: open/disconnected drain line where grinder unit was.

Blockbuster Video #42105
6351 Roosevelt Bl

Retail Food: General Convenience
Philadelphia, PA 19149

Inspection Date

5/3/08

No Critical Violations

9/6/06

No Critical Violations

Boulevard Social & Athletic Club
6351 Roosevelt Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19149

Inspection Date

5/3/08

No Critical Violations

10/6/05

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Boulevard Social & Athletic Club
6351 Roosevelt Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19149

Inspection Date

8/1/05

No Critical Violations

7/11/05

7-01 (L) Mouse infestation is present: feces observed on wood structure supporting 3 compartment sink and chewed paper and aluminum foil observed behind vending machines (both were cleaned up while on site and contract with Terminix was shown). Management instructed to initiate immediate corrective action.

Frank's Nursery & Crafts
6351 Roosevelt Bl

Retail Food: General Convenience
Philadelphia, PA 19149

Inspection Date

5/7/07

No Critical Violations

Boulevard Amoco
6400 Roosevelt Bl

Retail Food: General Convenience
Philadelphia, PA 19149

Inspection Date

12/20/07

No Critical Violations

12/8/06

No Critical Violations

Dunkin Donuts
6401 Roosevelt Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19149

Inspection Date

1/30/08

No Critical Violations

11/13/06

No Critical Violations

Club Lyrics
6527 Roosevelt Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19149

Inspection Date

3/31/08

8-06.1.1 (C) Drain line is in need of repair. The basement catch basin is leaking. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Attend an approved food safety course and obtain a City of Phiadelphia Food Safety Certificate. Provider list and application issued. Management instructed to initiate immediate corrective action.

Club Lyrics *Retail Food: Restaurant, Eat-in*
6527 Roosevelt Bl *Philadelphia, PA 19149*

Inspection Date

3/31/08

10-02.2 (B) Food equipment and utensils are improperly sanitized.
Management stated that the 3-basin sink and dishwasher are not being used.

Hot water is not provided at the 3 basin sink. The ceiling tiles above the 3-basin sink are defective and/or missing exposing the sewer line. 3 sink stoppers are needed.

* ** You are required to use the 3-basin sink to wash-rinse-sanitize kitchen dishware and utensils. ***

- Discontinue use of the kitchen for food preparation until the 3-basin sink is in working condition, with hot and cold water, and ceiling tiles are replaced. -
4-03.4 Food is stored beneath unprotected sewer lines or dripping water lines. The 3-basin sink is below exposed sewer line. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided at the 3-basin sink and basement toilet room sink. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. The basement catch basin is leaking. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Attend an approved food safety course and obtain a City of Phiadelphia Food Safety Certificate. Provider list and application issued. Management instructed to initiate immediate corrective action.

Lyrics *Retail Food: Restaurant, Eat-in*
6527 Roosevelt Bl *Philadelphia, PA 19149*

Inspection Date

10/3/05

No Critical Violations

Spanish Island Restaurant *Retail Food: Prepared Food Take-Out*
6539 Roosevelt Bl *Philadelphia, PA 19149*

Inspection Date

6/11/08

3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Cooked chickens (4) were observed with core temps of 121°F. Since it is unclear as to how long the chickens were out of temp they are to be discarded. 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.
11-01.1 (B) Food equipment is improperly operated. Hot holding unit was used to warm up a previously cooked pork shoulder that had come out of the refrigerator in put in the hot holding unit had a core temp of 55°F. Since it is unclear as to how long this food was out of temp, it is to be discarded. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

7/12/07

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. I observed employee loading foog items from her car and returned to cutting raw chichen. 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. I observed employee cutting chicken on a cutting board that was drity and stored on it's side on the floor. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Spanish Island Restaurant *Retail Food: Prepared Food Take-Out*
6539 Roosevelt Bl *Philadelphia, PA 19149*

Inspection Date

6/11/07

5-01.1 Food is not protected from contamination(scoop handle contact with food).
19-01.1 Food establishment personnel food safety certified individual is not present.
5-03.2 (B) Hazardous chemicals are not properly used. Chemicals and food stored on same area co mingled. Management instructed to initiate immediate corrective action.

10/3/05

No Critical Violations

Chinese Garden Inn *Retail Food: Restaurant, Eat-in*
6571 Roosevelt Bl *Philadelphia, PA 19149*

Inspection Date

5/8/07

No Critical Violations

Saigon II *Retail Food: Restaurant, Eat-in*
6571 Roosevelt Bl *Philadelphia, PA 19149*

Inspection Date

8/15/07

No Critical Violations

Family Dollar Store #6422 *Retail Food: General Convenience*
6587 Roosevelt Bl *Philadelphia, PA 19149*

Inspection Date

9/6/06

No Critical Violations

Denny's Beverages *Retail Food: General Convenience*
6597 Roosevelt Bl *Philadelphia, PA 19149*

Inspection Date

7/12/07

No Critical Violations

6/11/07

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

Our Lady of Ransom School *Institution: School, Archdiocese*
6740 Roosevelt Bl *Philadelphia, PA 19149*

Inspection Date

9/27/07

No Critical Violations

9/13/07

8-06.1.1 (C) Drain line is in need of repair. Drain line is leaking under the water fountain outside of the boys restroom in the gym, during time of inspection. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

BingoRama Snack Bar — *Retail Food: Restaurant, Eat-in*
7015 Roosevelt Bl — *Philadelphia, PA 19149*

Inspection Date

3/30/07

No Critical Violations

Joe's Six Pack — *Retail Food: Restaurant, Eat-in*
7015 Roosevelt Bl — *Philadelphia, PA 19149*

Inspection Date

5/3/08

No Critical Violations

3/3/06

No Critical Violations

Jamz Roller-Skating Center — *Retail Food: Restaurant, Eat-in*
7017 Roosevelt Bl — *Philadelphia, PA 19149*

Inspection Date

4/30/08

4-01.1 (A) Food/Food service article storage does not provide protection. Prepackaged foods stored on shelving surrounded by mouse feces. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on shelving at the counter area. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Note: Employees are signed up for a class next week. Upon completion of the food safety course, obtain a City ofPhiladelphia Food Safety Certificate. Management instructed to initiate immediate corrective action.

2/17/08

4-01.1 (A) Food/Food service article storage does not provide protection. Prepackaged foods stored on shelving and floors surrounded by mouse feces. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Large accumulation of mouse feces observed on floors throughout food prep and storage areas; mouse feces observed on food prep shelving. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Cert. posted; call 215.685.7498 for City cert. application. Management instructed to initiate immediate corrective action.

1/3/06

No Critical Violations

12/14/05

No Critical Violations

12/14/05

7-01 (L) Mouse infestation is present: feces observed on kitchen floor perimeters and inside cabinets near service area.

K-Mart #3527 — *Retail Food: Grocery Market*
7101 Roosevelt Bl — *Philadelphia, PA 19149*

Inspection Date

1/17/08

No Critical Violations

11/13/06

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Northeast Central Christian School-Kind *Institution: Child, Group Day Care Homes*
7200 Roosevelt Bl *Philadelphia, PA 19149*

Inspection Date

12/5/07

No Critical Violations

8/30/07

8-01.2 (A) An adequate supply of hot water is not provided. Handwashing sink hot water at both male/female and classrooms measured at 70° F at the time of this inspection.
Note: hot water must always adequately be provided on presemises but not to exceeed 110° F.

Office Max #359 *Retail Food: General Convenience*
7231 Roosevelt Bl *Philadelphia, PA 19149*

Inspection Date

1/17/08

No Critical Violations

11/13/06

No Critical Violations

Cottman Avenue BP *Retail Food: General Convenience*
7261 Roosevelt Bl *Philadelphia, PA 19149*

Inspection Date

3/6/06

No Critical Violations

Sunoco *Retail Food: General Convenience*
7261 Roosevelt Bl *Philadelphia, PA 19149*

Inspection Date

5/3/08

No Critical Violations

4090 SNY. Inc. *Retail Food: General Convenience*
4090 E Roosevelt Bl *Philadelphia, PA 19124*

Inspection Date

11/27/07

No Critical Violations

Hi Tech Car Wash *Retail Food: General Convenience*
4090 Roosevelt Bl *Philadelphia, PA 19124*

Inspection Date

2/20/07

7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the floor in the lobby area. Management instructed to initiate immediate corrective action.

11/22/06

7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the floor in the lobby area. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided. No running hot water in the patron/employee restroom, during time of inspection. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Regan's on the Blvd.
4149 E Roosevelt Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

4/25/08

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

1/23/07

No Critical Violations

KB Toy
4640 E Roosevelt Bl

Retail Food: Grocery Market
Philadelphia, PA

Inspection Date

5/26/06

No Critical Violations

3/28/06

7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed in establishment.)

KB Toys #2506
4640 E Roosevelt Bl

Retail Food: General Convenience
Philadelphia, PA 19124

Inspection Date

7/14/08

No Critical Violations

5/12/08

8-01.2 (C) Hot water is not provided -- No hot water provided at toilet room handsinks. Management instructed to initiate immediate corrective action.

8/14/06

No Critical Violations

Petsmart
4640 E Roosevelt Bl

Retail Food: General Convenience
Philadelphia, PA

Inspection Date

5/30/06

No Critical Violations

5/30/06

No Critical Violations

3/27/06

7-01 (L) Mouse infestation is present.(Mouse droppings observed on food shelves where pet food is stored.)
7-01 (J) Other insect infestation is present.(Drain flies in mens restroom.) Management instructed to initiate immediate corrective action.

12/12/05

7-01 (L) Mouse infestation is present.(Mouse droppings observed on many shelves containing dry cat and dog food and cat litter; gnawed paper observed on some shelves.)

Ross Dress For Less
4640 E Roosevelt Bl

Retail Food: General Convenience
Philadelphia, PA 19124

Inspection Date

Ross Dress For Less — *Retail Food: General Convenience*
4640 E Roosevelt Bl — *Philadelphia, PA 19124*

Inspection Date

6/26/07

No Critical Violations

Burger King #1657 — *Retail Food: Restaurant, Eat-in*
5822 E Roosevelt Bl — *Philadelphia, PA 19149371*

Inspection Date

6/12/08

8-06.1.1 (A) Liquid waste is not disposed of properly. Used grease filtered through filtration system hose fixture is defective allowing leakage on equipment (located inside utility room). Ordered to be replaced.
12-01.5.B (5) Adequate hot water at hand washing sink in patron/employee restroom. Temperature observed at 105°F in men's restroom, and 106°F in women's restroom. Temperature of water observed to decline to lower temperatures at time of inspection (101°F, 102°F respectively)
19-01.1 Food establishment personnel food safety certified individual is not present. Serv safe certification present. City of Phila certification is required.

1/19/07

No Critical Violations

10/20/06

No Critical Violations

3/17/06

3-01.1 (A) Potentially hazardous food is stored at improper temperature.(Cooked chicken strips left out on pep table in prep area, temp. 76°.)
5-01.1 Food is not protected from contamination.(Frozen food items in walk-in freezer unit are not properly covered; open bucket of pickels in food prep area.) Management instructed to initiate immediate corrective action.

Shining Stars Child Care Center — *Institution: Child, Family Day Care Homes*
5841 E Roosevelt Bl — *Philadelphia, PA 19149*

Inspection Date

4/30/08

No Critical Violations

4/25/08

No Critical Violations

4/25/08

No Critical Violations

Precious Children's Learning Center — *Institution: Child, Child Care Centers*
7200 E Roosevelt Bl — *Philadelphia, PA 19149*

Inspection Date

3/18/08

19-01.1 Food establishment personnel food safety certified individual is not present.
Note: Interview revealed that the parents of the children will provide their own children's lunch. No food preparation and serving. If a child do not bring or forget their lunch the day care will provide prepackaged snack, for example, crackers.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Precious Children's Learning Center — *Institution: Child, Child Care Centers*
7200 E Roosevelt Bl — *Philadelphia, PA 19149*

Inspection Date

12/5/07

Note: Interview revealed that the parents of the children will provide their own children's lunch. No food preparation and serving. If a child do not bring or forget their lunch the day care will provide prepackaged snack, for example, crackers.

8/30/07

8-01.2 (A) An adequate supply of hot water is not provided. Handwashing sink hot water at both male/female and classrooms measured at 70° F at the time of this inspection.
Note: hot water must always adequately be provided on presemises but not to exceeed 110° F.
Note: Interview revealed that the parents of the children will provide their own children's lunch. No food preparation and serving. If a child do not bring or forget their lunch the day care will provide prepackaged snack, for example, crackers.

7/20/06

No Critical Violations

Amoco — *Retail Food: General Convenience*
7261 E Roosevelt Bl — *Philadelphia, PA 19149143*

Inspection Date

5/31/07

No Critical Violations

3000 Rorer, Inc. — *Retail Food: Restaurant, Eat-in*
3000 Rorer St — *Philadelphia, PA 19134*

Inspection Date

5/31/08

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

3/15/06

No Critical Violations

Herrera Grocery — *Retail Food: Grocery Market*
3101 Rorer St — *Philadelphia, PA 19134*

Inspection Date

2/27/08

5-01.1 Food is not protected from contamination including food items not covered inside refrigeration units. Management instructed to initiate immediate corrective action.
10-02.4 Unapproved sanitizer is being used. Non-commercial bleach is currently used as a sanitizer. Must provide approved sanitizer for cleaning food equipment.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. Provide certification providers at time of inspection. Management instructed to initiate immediate corrective action.

7/25/07

No Critical Violations

7/20/07

No Critical Violations

7/19/07

No Critical Violations

Herrera Grocery *Retail Food: Grocery Market*
3101 Rorer St *Philadelphia, PA 19134*

Inspection Date

7/18/07

No Critical Violations

7/16/07

No Critical Violations

7/15/07

No Critical Violations

7/12/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. At time of inspection internal temp of deli display case 67°. Management was ordered to discard of all food in unit. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination due to mouse feces and roaches on retail shelving. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Live roaches observed crawling in and out of floor drain in rear prep area, on and under retail shelving, on beverage shelving in basement, on floor and wall (inseams) around 3 compartment sink in establishment rear, around rear door and in door of deli prep unit. A large accumulation of dead roaches observed in ceiling light shields. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. At time of inspection feces observed on and under retail shelvings. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. 3 compartment sink is to be accessible at all times for the washing, rinsing and sanitizing of multi-use utensils. At time of inspection sink full of dirt dishes. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. Information provided to person-in-charge. Management instructed to initiate immediate corrective action.

6/1/07

No Critical Violations

2/8/06

7-01 (L) Mouse infestation is present: feces observed on shelving and floor perimeters of rear prep areas. Management instructed to initiate immediate corrective action.

9/6/05

7-01 (A) Fly infestation is present: flies observed throughout establishment (especially in rear where door was left open). Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present: feces oberved on floor perimeters of rear prep areas. Management instructed to initiate immediate corrective action.

7/29/05

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit: deli case recorded at 55° F. Food refrigerated to meet cooling requirements. Food service equipment use discontinued until repaired. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present: flies observed throughout establishment. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present: feces oberved on floor perimeters of rear prep areas. Management instructed to initiate immediate corrective action.

Fulgencia Grocery *Retail Food: Grocery Market*
3259 Rorer St *Philadelphia, PA 19134*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Fulgencia Grocery *Retail Food: Grocery Market*
3259 Rorer St *Philadelphia, PA 19134*

Inspection Date

3/17/06

2-01.1 (A) Food is not from an approved source: prepared hot food stored in warmer is from a residence. Management instructed to initiate immediate corrective action.
5-01.8 Live animals or fowl are not excluded from food establishment preparation areas: a cat observed walking through the establishment.
9-02.1 Employee hands are not washed prior to food handling activities: no hand sink. Management instructed to initiate immediate corrective action.

Rodriguez Grocery *Retail Food: Grocery Market*
3259 Rorer St *Philadelphia, PA 19134*

Inspection Date

11/17/06

No Critical Violations

11/14/06

No Critical Violations

Gina's Pizzeria *Retail Food: Prepared Food Take-Out*
1050 Rosalie St *Philadelphia, PA 19149*

Inspection Date

5/11/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Cheese used for pizza temperature is 76°, sauage temperature is 78° and pepperoni temperature is 72° the food items where stored in the food prep/small refrigerator unit, during time of inspection. Listed food products will need to be removed from use.
4-01.1 (A) Food/Food service article storage does not provide protection. Food items on the counter tops and on the food prep table are not protected from roaches and mice contamination, during time of inspection. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Pizza pie is not protected from contamination from live roaches in the food prep area, during time of inspection. Food items is not covered in the refrigeration units, during time of inspection. Management initiated immediate corrective action, the pizza was relocated to a different area.
7-01 (D) Roach infestation is present. Several live roaches are observed in the food prep area, counter top area, between the walls panels and throughout the establishment. Management instructed to initiate immediate corrective action.
12-02.1 (A) Hand washing sink is not located for convenient use. No handsink in the front food prep area, during time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. No one is certified in the establishment, during time of inspection. Management instructed to initiate immediate corrective action.

7/6/06

No Critical Violations

6/8/06

3-02.1 Refrigeration system does not maintain proper temperatures: pizza prep unit is 50°F.

12/5/05

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Summerdale Pizza
1050 Rosalie St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19149

Inspection Date

12/6/07

No Critical Violations

12/6/07

No Critical Violations

11/15/07

No Critical Violations

10/29/07

7-01 (L) Mouse infestation is present. Mice droppings observed in utility closet. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Cty certificate not present during time of inspection. Management instructed to initiate immediate corrective action.

10/22/07

3-02.1 Refrigeration system does not maintain proper temperatures. Refrigeration unit observed at 53° F during time of inspection.
7-01 (A) Fly infestation is present. Flies observed in prep area and service area during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mice droppings observed in utility closet. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. Stoppers for three basin sink not provided during time of inspection. Garbage grinder installed at three basin sink.
19-01.1 Food establishment personnel food safety certified individual is not present. Cty certificate not present during time of inspection. Management instructed to initiate immediate corrective action.

Edgar Mini Market
2970 N Rosehill St

Retail Food: Grocery Market
Philadelphia, PA 19134

Inspection Date

4/1/08

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized.
-flat grill stored on 3 bay sink
-stoppers not provided
-faucet neck not long enough to fill 2 outer compartments of 3 compartment sink Management instructed to initiate immediate corrective action.
10-02.4 Unapproved sanitizer is being used. Non-commercial sanitizer is present. The use of a commercial sanitizer is required.

Edgar Mini Market *Retail Food: Grocery Market*
2970 N Rosehill St *Philadelphia, PA 19134*

Inspection Date

8/28/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Deli display case recorded at 58°F; ~15lb deli meats,12 dozen eggs, hot dogs and other various foods. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. Deli display case recorded at 58°F. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. At time of inspection live roaches observed crawling in inseams of retai shelving. One roach observed laying egg in inseam of retail shelving. Dead roaches observed on floor and retail shelving. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair at hand sink in prep area, leaking at time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. No soap and sanitary towels at hands sinks and prep area hand sink hot and cold water shut off by valve under sink. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Flat grill stored on 3 bay sink, stoppers not provided and faucet neck not long enough to fill 2 outer compartments of 3 compartment sink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila certificate. Owner has course certificate. Management instructed to initiate immediate corrective action.

6/6/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Deli display case recorded at 46°F; ~15lb deli meats, 12 dozen eggs, hot dogs and other various foods. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. Deli display case recorded at 46°F. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Flat grill stored on 3 bay sink and stoppers not provided. Management instructed to initiate immediate corrective action.
12-01.5.B (4) Cold water at 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 food prep area. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Call 215.685.7405 for provider list. Management instructed to initiate immediate corrective action.

Ameenah's Knowledgable *Institution: Child, Family Day Care Homes*
1521 Ruan St *Philadelphia, PA 19124*

Inspection Date

1/9/07

No Critical Violations

1/12/06

No Critical Violations

Mater Dolorosa Comp. Daycare *Institution: Child, Child Care Centers*
1676 Ruan St *Philadelphia, PA 19124*

Inspection Date

11/21/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Mater Dolorosa Comp. Daycare
1676 Ruan St

Institution: Child, Child Care Centers
Philadelphia, PA 19124

Inspection Date

3/1/07

No Critical Violations

Lucas Grocery
875 E Russell St

Retail Food: Grocery Market
Philadelphia, PA 19134

Inspection Date

6/1/07

No Critical Violations

Sam's Pizza
5450 Rutland St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

4/9/08

No Critical Violations

11/5/07

2-01.1 (D) Defective food containers are present. At time of inspection (2) 6lb dented cans of Lucky cheddar cheese sause were ordered to be discarded by management.
4-01.1 (A) Food/Food service article storage does not provide protection. Splash guards needed between hand sink, 3 compartment sink and prep sink.
5-01.1 Food is not protected from contamination. Cover all uncovered food items in refrigeration units throughout.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Multi-use utensils observed being washed in food prep sink by female employee at time of inspection.
10-04.0 Oversized equipment is not properly washed or sanitized. Clean encrusted food debris observed on mixer stand.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. Information provided.

6/13/07

5-01.1 Food is not protected from contamination. At time of inspection garbage grinder stored in 3 compartment sink. Remove grinder from sink. Cover pizza stored on top of pizza oven due flies observed in establishment. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed flying in kitchen at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on and around mixer stand at time of inspection. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. At time of inspection 1 male employee observed attempting to wash hands, but on 1st attempt no soap was used. 2nd male employee not observed washing hands at all during inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. The 3 compartment sink is to be filled up at all time for washing, rinsing and sanitizing of food equipment. 3 compartment is not for hand washing. Management instructed to initiate immediate corrective action.
10-04.0 Oversized equipment is not properly washed or sanitized. At time of inspection mouse feces and encrusted food debris observed on mixer stand. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Rose's Real Italian Ices
5451 Rutland St

Retail Food: Commissary
Philadelphia, PA 19124

Inspection Date

6/1/06

No Critical Violations

5/24/06

8-06.1.1 (C) Drain line is in need of repair: at hand sink in basement near toilet room. Management instructed to initiate immediate corrective action.

Rose's Real Italian Ices 000762
5451 Rutland St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19124

Inspection Date

9/7/07

No Critical Violations

Chef Ted's Mobile Food Cart - # 813
6646 Rutland St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19149

Inspection Date

8/29/07

No Critical Violations

John's Hot Dog Cart
6605 Horrocks St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19149

Inspection Date

6/13/06

No Critical Violations

Awilda's Loving Family Child Care
6811 Rutland St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19149

Inspection Date

12/12/07

No Critical Violations

12/5/06

No Critical Violations

Linda Williams Family Day Care
6930 Rutland St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19124

Inspection Date

6/14/07

No Critical Violations

3/22/06

No Critical Violations

Tony's Place
6324 Sackett St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19149

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Tony's Place
6324 Sackett St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19149

Inspection Date

4/15/08

No Critical Violations

1/8/07

No Critical Violations

11/6/06

No Critical Violations

9/6/06

8-06.1.1 (A) Liquid waste is not disposed of properly. (Liquid waste from the refrigeration units is disposed of improperly in basement.) 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 solutionin food prep area and in bar area.) Management instructed to initiate immediate corrective action.

9/2/06

No Critical Violations

9/1/06

No Critical Violations

8/29/06

No Critical Violations

8/21/06

2-10.2 Ice is not protected from contamination. (Insanitary beverage cold plate stored in drink ice at bar. The cold plate is stored in the ice bin at the bar side near the PEPSI soda dispener unit.) Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature.(Several veal patties temperature is 87° and are stored uncovered on prep table in kitchen area, ambient temperture is 85°, during time of inspection.) Veal patties are removed from use.
5-01.1 Food is not protected from contamination. Food is not protected from cross-contamination between raw and prepared foods in refrigeration units. Food items is not protected from contamination from insects. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. (Live flies are observed in food prep areas.) Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. (Feces were observed on shelves in dry storage area in basement.) Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. (Liquid waste from the refrigeration units is disposed of improperly in basement.) Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. (Live roaches are observed on shelves, food prep table in kitchen area and on shelves, prep table and on the floor in the basement area.) Management initiated immediate corrective action.
9-02.3 (B) Employees are smoking in uapproved areas. (Soiled ashtray is observed in food prep area.)
9-04 (B) Wiping cloths are used in an unapproved manner. (Wiping cloths are not stored in sanitizing solutionin food prep area and in bar area.) Management instructed to initiate immediate corrective action.
10-04.0 Oversized equipment is not properly washed or sanitized. Large floor mixer in basement.

4/3/06

7-01 (L) Mouse infestation is present. Feces were observed on floor perimeters of new kitchen area, on, under, and behind equipment in basement areas (throughout entire basement). A dead mouse was also observed on the floor of the new kitchen area. Management instructed to initiate immediate corrective action.
10-04.0 Oversized equipment is not properly washed or sanitized. Large floor mixer in basement.

Dollar Tree
6429 Sackett St

Retail Food: General Convenience
Philadelphia, PA 19149

Inspection Date

2/3/08

2-01.1 (B) Adulterated or unwholesome food is present. Several bags of snack products observed gnawed open and partially consume by mouse infestation. Several packs of hotdogs observed in walk-in refrigeration unit, spoiled with mold and discoloration.

ORDERS TO OWNER: DISCARD AND DO NOT SELL FOOD ITEMS CONTAMINATED BY MOUSE INFESTATION. Product removed from sale/use.
7-01 (L) Mouse infestation is present. Fresh mouse droppings observed on floor of walk-in refrigeration unit and on retail shelving throughout snack aisle. Management instructed to initiate immediate corrective action.

ELIMINATE INFSTATION IMMEDIATELY.
8-06.1.1 (C) Drain line is in need of repair. Drain line under utility sink in employee rest room observed leaking. Management instructed to initiate immediate corrective action.

10/16/06

No Critical Violations

7/26/06

2-01.1 (B) Adulterated or unwholesome food is present, 2 swollen cans taken off retail shelving, not for sale or use.
7-01 (L) Mouse infestation is present, fresh droppings observed on floor and retail shelving.

4/20/06

7-01 (L) Mouse infestation is present, dead mouse on glue trap, fresh droppings on floor and retail shelving.
2-01.1 (B) Adulterated or unwholesome food is present, assorted candy on retail shelves found with droppings on boxes, wrappers, are hereby condemned, not for sale or use.

Dollar Tree #1613
6429 Sackett St

Retail Food: General Convenience
Philadelphia, PA 19149

Inspection Date

4/17/08

2-01.1 (B) Adulterated or unwholesome food is present. Several bags of cookies observed gnawed open and partially consumed by mice.

ORDERS TO OWNER: DISCARD AND DO NOT SELL FOOD ITEMS CONTAMINATED BY MOUSE INFESTATION. Product removed from sale/use.
7-01 (L) Mouse infestation is present. Mouse droppings observed on the cookie shelves. Elimnate mouse infestation. Management instructed to initiate immediate corrective action.

K.B. Toys #1264
6431 Sackett St

Retail Food: General Convenience
Philadelphia, PA 19149311

Inspection Date

5/3/08

No Critical Violations

8/21/06

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Ruth's Hallmark
6431 Sackett St

Retail Food: General Convenience
Philadelphia, PA 19149

Inspection Date

2/3/08

No Critical Violations

9/5/06

No Critical Violations

Philly Wings & Other Things
6443 Sackett St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19149

Inspection Date

9/19/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. At time of inspection management was instructed to remove mayo and containers of honey mustard stored inside of improperly functioning bain marie. No items are to be stored in unit until properly functioning.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. At time of inspection interior temp of bain marie 66°.
5-01.1 Food is not protected from contamination. Properly stored open bag of flour stored on shelf in rear at time of inspection.
7-01 (A) Fly infestation is present. At time of inspection flies observed flying around and landing on sinks, oil cans and surfaces in rear. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Mop water discarded is same sink chicken preparation is conducted. Management instructed to initiate immediate corrective action.
9-02.3 (B) Employees are smoking in uapproved areas. At time of inspection 4 cigarette butts observed on floor in prep area. Ticket issued. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution. Must be stored in sanitizing solution when not in use.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. At time of inspection owner (certified) was asked proper way to operate 3 bay sink, washing and rinsing was response. 3 bay sink is for the wash, rinsing and sanitizing of multi-use utensils only. Management instructed to initiate immediate corrective action.

6/14/07

5-01.1 Food is not protected from contamination: flour/ batter in rear area not covered.

5/15/07

3-02.1 Refrigeration system does not maintain proper temperatures: bain marie unit. Not to be used for holding cold food until fixed. Manager removed products from unit and put in walk-in.

Montesini Pizza
6456 Sackett St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19149

Inspection Date

2/3/08

2-10.2 Ice is not protected from contamination. Ice storage case was observed open to contamination. Product removed from sale/use.
3-02.4 Refrigeration ice is used for human consumption. Ice used to refrigerate lemons, is also used for consumption. Product removed from sale/use.
6-01.2 (B) Food utensils and contact surfaces are not cleaned and sanitized. Produce cutting knives are not cleaned and sanitized before use. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Employees were observed returning to line duties with-out first washing hands. 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.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Montesini Pizza
6456 Sackett St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19149

Inspection Date

1/31/07

No Critical Violations

Shop N Bag #0024
6499 Sackett St

Retail Food: Supermarket
Philadelphia, PA 19149

Inspection Date

6/6/08

No Critical Violations

4/21/08

No Critical Violations

2/5/08

5-01.1 Food is not protected from contamination. Meat, for hamburger, observed stored in walk-in refrigeration unit uncovered. Several cheeses observed stored under bucket of water leaking from deli walk-in compressor. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required at deli scales. Management instructed to initiate immediate corrective action.
6-01.2 (B) Food utensils and contact surfaces are not cleaned and sanitized. Deli utensiles are washed in hand wash sinks in deli area. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Drain line of deli walk-in observed leaking. Management instructed to initiate immediate corrective action.

1/31/07

No Critical Violations

National Wholesale Liquidators #19
2842 Saint Vincent St

Retail Food: General Convenience
Philadelphia, PA 19149

Inspection Date

7/18/07

No Critical Violations

7/3/07

7-01 (L) Mouse infestation is present: mouse feces observed on food shelving throughout retail area. Management instructed to initiate immediate corrective action.
2-01.1 (B) Adulterated or unwholesome food is present: food items gnawed by mice must be discarded immediately. Management instructed to initiate immediate corrective action.

8/10/05

7-01 (L) Mouse infestation is present: feces observed on shelving of pet aisle. Management instructed to initiate immediate corrective action.

Marinucci's Deli
2852 Saint Vincent St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19149

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Marinucci's Deli — *Retail Food: Prepared Food Take-Out*
2852 Saint Vincent St — *Philadelphia, PA 19149*

Inspection Date

5/5/08

4-01.1 (A) Food/Food service article storage does not provide protection. Soft pretzels, on the counter, are not kept covered. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Food is not protected from unnecessary handling. Employees observed making hoagie sandwiches, picking up sandwich meat, onions and lettuce with bare hands. Gloves or utensils should be used for handling ready to eat food items. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Attend an approved food safety course and obtain a City of Phildelphia Food Safety Certificate. Provider list and application issued. Management instructed to initiate immediate corrective action.

3/10/08

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. No sink stoppers are available. Provide 3 sink stoppers for the proper wash-rinse-sanitize procedure. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Attend an approved food safety course and obtain a City of Phildelphia food safety certificate. Management instructed to initiate immediate corrective action.

4/3/07

No Critical Violations

Schaaf's Market — *Retail Food: Grocery Market*
3301 Saint Vincent St — *Philadelphia, PA 19149*

Inspection Date

6/16/08

7-01 (A) Fly infestation is present. Moisture flies were observed on walls of toilet room in basement. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Hands were not always washed, gloves were more often changed instead. 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 application. Management instructed to initiate immediate corrective action.

5/3/08

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

1/19/06

No Critical Violations

10/25/05

8-06.1.1 (C) Drain line is in need of repair, basement floor drain clogged, stagnant water on basement floor. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly, basement stagnant rain water. Management instructed to initiate immediate corrective action.

10/25/05

No Critical Violations

Bella Noche Restaurant — *Retail Food: Restaurant, Eat-in*
2100 E Saint Vincent St — *Philadelphia, PA 19149133*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Bella Noche Restaurant
2100 E Saint Vincent St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19149133

Inspection Date

5/1/07

No Critical Violations

11/27/06

No Critical Violations

ORourke's Pub and Grub
4501 Salmon St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19137

Inspection Date

1/23/07

No Critical Violations

McKee's Tavern
898 Sanger St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

4/12/07

2-10.2 Ice is not protected from contamination. Insanitary beverage cold plate stored in drink ice in the ice bin in the bar area, during time of inspection. Insanitary ice handling utensil used, ice scoop is stored on top of the dirty ice machine in the basement, during time of inspection. Insanitary ice holding equipment used, inside the ice machine in the basement, during time of inspection. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Drinking glasses at the 3-basin sink is not protected from splash contamination from the handsink in the bar. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Drain lines is leaking in the walk-in refrigerator unit, during time of inspection. Management instructed to initiate immediate corrective action.
9-02.3 (B) Employees are smoking in uapproved areas. Several books of matches in the establishment, during time of inspection. Cigarette butts are observed in the establishment, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.1 Food equipment needs cleaning. Inside and outside of the ice machine is not clean. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Drinking glasses are not sanitized in the 3-basin sink in the bar area. Management instructed to initiate immediate corrective action.
12-01.5.E (2) Toilet room surfaces are not in good repair. Ceiling and wall is damaged in the women restroom. Management instructed to initiate immediate corrective action.
13-01.1 (A) Floor is not clean. Floor is not clean in the basement. Water on the floor in the basement from the ceiling leak in the front of the basement and water on the floor in the rear of the basement from the trap door not properly sealed, during time of inspection. Management instructed to initiate immediate corrective action.
13-02 (B) Ceiling is not in good repair. Ceiling is leaking in the hallway to the men's restroom. Ceiling is leaking in the basement behind the stairs, during time of inspection. Hole in the ceiling in the small room where the smaal refrifrigerator unit is located. Management instructed to initiate immediate corrective action.
17-0 (B) Exterior premises provide rodent or insect attraction or harborage. Refuse is present in the rear of the establishment, during time of inspection. Management instructed to initiate immediate corrective action. (1ST WARNING)
19-01.1 Food establishment personnel food safety certified individual is not present. During time of inspection, employee has list of providers and application for certificate from Dept. of Public Health. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

McKee's Tavern
898 Sanger St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

3/30/07
No Critical Violations

AMI Food Market
899 Sanger St

Retail Food: Grocery Market
Philadelphia, PA 19124

Inspection Date

6/18/08
No Critical Violations

6/12/07
No Critical Violations

11/28/05
No Critical Violations

Summerdale Pharmacy
900 Sanger St

Retail Food: General Convenience
Philadelphia, PA 19124

Inspection Date

3/16/07
No Critical Violations

Katrina's Babyland
919 Sanger St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19124

Inspection Date

6/7/07
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

5/9/06
No Critical Violations

Francisco Mini Market
948 Sanger St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19124

Inspection Date

2/20/08
No Critical Violations

Happy Smiles Family Day Care
1143 Sanger St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19124

Inspection Date

6/6/07
No Critical Violations

5/31/06
No Critical Violations

5/25/06
No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

L & J Grocery — *Retail Food: Grocery Market*
995 E Sanger St — *Philadelphia, PA 19124*

Inspection Date

12/14/06
No Critical Violations

William Ziegler Elementary — *Institution: School, Public*
5900 Saul St — *Philadelphia, PA 19149*

Inspection Date

11/20/07
No Critical Violations

4/13/07
No Critical Violations

11/14/06
No Critical Violations

5/12/06
7-01 (L) Mouse infestation is present: feces observed on floor perimeters, shelving, and inside closet. Management instructed to initiate immediate corrective action.

12/19/05
No Critical Violations

William H. Ziegler Elementary School — *Institution: School, Public*
5935 Saul St — *Philadelphia, PA 19149*

Inspection Date

5/13/08
No Critical Violations

12/28/07
No Critical Violations

12/12/07
4-01.1 (A) Food/Food service article storage does not provide protection, splash guards lacking between hand wash sinks and designated areas.
12-01.5.B (5) Hot water at hand washing sink is not provided.

American Auto Wash/Gentle Touch Car Wash — *Retail Food: General Convenience*
2113 Scattergood St — *Philadelphia, PA 19124*

Inspection Date

7/2/07
No Critical Violations

Remberto Food Market — *Retail Food: Grocery Market*
1872 Schiller St — *Philadelphia, PA 19134*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Remberto Food Market — *Retail Food: Grocery Market*
1872 Schiller St — *Philadelphia, PA 19134*

Inspection Date

7/5/07

2-01.1 (C) Spoiled food is present. At time of inspection (1) 13lb Hormel cooked ham was ordered to be immediately discarded by management. Management initiated immediate corrective action.
7-01 (L) Mouse infestation is present. Some mouse feces observed under/on retail shelving at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. Information provided to person-in-charge. Management instructed to initiate immediate corrective action.

Torres Food Market — *Retail Food: Grocery Market*
1872 Schiller St — *Philadelphia, PA 19134*

Inspection Date

12/10/07

No Critical Violations

8/10/07

19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. Information provided to person-in-charge. Management instructed to initiate immediate corrective action.

6/1/07

7-01 (L) Mouse infestation is present. Mouse feces observed under retail shelving kick plates and along perimeters of retail area. Management instructed to initiate immediate corrective action.
8-01.2 (B) Cold water is not provided. At time of inspection no cold running water present at 3 compartment sink. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair at catch bain in basement, leaking at time of inspection. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. At time of inspection male employee observed conducting prep activites, stacking soda, moving mop and bucket, straighting retail shelving and then returned to prep area. No hand washing washing was conducted and gloves were not changed. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. At time of inspection establishment had no cold running water at 3 comparment sink and 1 of compartment was being used for the storage of food utensils and equipment. No air dry rack present. 3 compartment sink shoud be accessible at all time for the washing, rinsing and sanitizing of food untensil and equipment. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Information provided to person-in-charge. Management instructed to initiate immediate corrective action.

Rosie's Day Care — *Institution: Child, Family Day Care Homes*
1818 E Schiller St — *Philadelphia, PA 19134*

Inspection Date

2/6/07

No Critical Violations

2/2/07

No Critical Violations

1/11/06

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Juniata Park Older Adult Center *Retail Food: Community Service*
1251 E Sedgley Av *Philadelphia, PA 19134*

Inspection Date

6/18/07

No Critical Violations

2/9/06

No Critical Violations

Valerio Food Market *Retail Food: Grocery Market*
1500 Sellers St *Philadelphia, PA 19124*

Inspection Date

11/5/07

No Critical Violations

10/16/07

9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths need to e stored in a sanitizing solution. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies on food prep tables,food,in open trash can. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present (noted in cornors, and basement area. Pest control is acrowder's pest once a month. 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 pot sink and the hand 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 the proper washing precedures. Management instructed to initiate immediate corrective action.

10/15/07

9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths need to e stored in a sanitizing solution. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies on food prep tables,food,in open trash can. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present (noted in cornors, and basement area. Pest control is acrowder's pest once a month. 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 pot sink and the hand 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 the proper washing precedures. Management instructed to initiate immediate corrective action.

6/5/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature: eggs, meats, and cheese items are measured at 60°F in bain marie unit. Sanitarian instructed management to discard all items that are potentially hazardous. Management initiated immediate corrective action.

3/5/07

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

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Valerio Food Market — *Retail Food: Grocery Market*
1500 Sellers St — *Philadelphia, PA 19124*

Inspection Date

1/31/07

5-01.1 Food is not protected from contamination. Observed garbage grinder stored in 3 compartment sink and bag of onions stored on floor in prep area at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Observed roach crawling out of from under retail shelving at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on floor under retail shelving and on floor/shelving in basement at time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized, no knowledge of appropriate sanitization procedure - sanitizer not in use MANAGEMENT INSTRUCTED TO INITIATE IMMEDIATE CORRECTIVE ACTION.
*******Action*******
Demonstrated proper sanitization procedure
*******Orders*******
Provide restaurant bleach

Tony's Eatery — *Retail Food: Prepared Food Take-Out*
3700 Sepviva St — *Philadelphia, PA 19137*

Inspection Date

6/19/07

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

6/13/07

No Critical Violations

We Care Learning Center — *Institution: Child, Child Care Centers*
1837 Somerset St — *Philadelphia, PA 19134*

Inspection Date

5/19/08

No Critical Violations

Cruz Grocery — *Retail Food: Grocery Market*
329 E Somerset St — *Philadelphia, PA 19134*

Inspection Date

3/28/08

No Critical Violations

8/15/07

5-01.1 Food is not protected from contamination. At time of inspection a cat observed living in and roaming freely in basement of establishment where bulk of establishments food is stored. Cat feces observed on floor around food items and litter box stored near food items. Remove cat from establishment. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Remove food items and non-food items observed stored in 3 bay sink at time of inspetion. 3 bay sink is not for storage, but for the washing, rinsing and sanitizing of multi-use utensils and food equipment.
19-01.1 Food establishment personnel food safety certified individual is not present. Information provided to owner. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Cruz Grocery — *Retail Food: Grocery Market*
329 E Somerset St — *Philadelphia, PA 19134*

Inspection Date

4/14/07

19-01.1 Food establishment personnel food safety certified individual is not present. None present. Prep/serve cold sandwiches and coffee.

2/14/06

No Critical Violations

Paisano #3 — *Retail Food: Grocery Market*
351 E Somerset St — *Philadelphia, PA 19134*

Inspection Date

8/15/07

7-01 (L) Mouse infestation is present. Some mouse feces observed under unused deep freezer chest in establishment rear, under retail shelving kick plates and behind/in between improperly installed reach-in refrigeration units. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. No hand sink present. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. At time of inspection clean multi-use utensils observed stored in 3 compartment sink. Clean utensils should be stored on an air dry rack. 3 compartment sink is for the washing, rinsing and sanitizing of multi-use utensils and food equipment only. Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sinks are not provided. Hand sink needed in food prep area. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate and be present at all times. Information provided to owner. Management instructed to initiate immediate corrective action.

10/2/06

No Critical Violations

We Care Learning Center — *Institution: Child, Child Care Centers*
1827 E Somerset St — *Philadelphia, PA 19134*

Inspection Date

5/19/08

19-01.1 Food establishment personnel food safety certified individual is not present. Incorrect family daycare food cert. passed while appropriate food course failed. Appropriate food cert. course will be rescheduled. Management instructed to initiate immediate corrective action.

3/28/08

19-01.1 Food establishment personnel food safety certified individual is not present. Incorrect family daycare food cert. passed while appropriate food course failed. Appropriate food cert. course will be rescheduled. Management instructed to initiate immediate corrective action.

3/26/08

19-01.1 Food establishment personnel food safety certified individual is not present. Bishop Nash has list of providers and application from Dept. of Public Health, during time of inspection. Management instructed to initiate immediate corrective action.

9/17/07

7-01 (L) Mouse infestation is present. Mouse feces observed cabinets (interior) in kitchen at time of inspection. 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.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

We Care Learning Center — *Institution: Child, Child Care Centers*
1827 E Somerset St — *Philadelphia, PA 19134*

Inspection Date

6/5/07

7-01 (L) Mouse infestation is present. Mouse feces observed on floor perimeters, cabinets (interior) and counter in kitchen. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Call 215.685.7405 for provider list or application. Management instructed to initiate immediate corrective action.

Aneldy Food Market — *Retail Food: Grocery Market*
1835 E Somerset St — *Philadelphia, PA 19134*

Inspection Date

11/17/05

No Critical Violations

We Care Learning Center — *Institution: Child, Child Care Centers*
1835 E Somerset St — *Philadelphia, PA 19134*

Inspection Date

5/19/08

19-01.1 Food establishment personnel food safety certified individual is not present. Establishment currently has incorrect city certification for in-home family day care. Must obtain city food safety certification. Management instructed to initiate immediate corrective action.

5/19/08

19-01.1 Food establishment personnel food safety certified individual is not present. Establishment currently has incorrect city certification for in-home family day care. Must obtain city food safety certification. Management instructed to initiate immediate corrective action.

3/28/08

No Critical Violations

9/17/07

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

6/5/07

19-01.1 Food establishment personnel food safety certified individual is not present. Call 215.685.7405 for provider list or application. Management instructed to initiate immediate corrective action.

Moreno's Grocery — *Retail Food: Prepared Food Take-Out*
1924 E Somerset St — *Philadelphia, PA 19134*

Inspection Date

12/5/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Moreno's Grocery — *Retail Food: Prepared Food Take-Out*
1924 E Somerset St — *Philadelphia, PA 19134*

Inspection Date

7/10/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. At time of inspection internal temp of bain marie unit 51°. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Remove garbage grinder stored in 3 compartment sink. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair at hand sink in toilet room, leaking at time of inspection.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. Information provided. Management instructed to initiate immediate corrective action.

5/9/07

No Critical Violations

5/8/07

5-01.1 Food is not protected from contamination. Remove garbage grinder stored in 3 compartment sink. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided. At time of inspection no hot water present at sinks throughout establishment. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. No hot running water at 3 compartment sink at time of inspection. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. At time of inspection no hot water present at hand sinks throughout establishment. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. Information provided. Management instructed to initiate immediate corrective action.

11/8/05

No Critical Violations

Old London Pizza — *Retail Food: Prepared Food Take-Out*
2347 E Somerset St — *Philadelphia, PA 19134*

Inspection Date

12/5/07

No Critical Violations

11/24/06

No Critical Violations

Xin Ying Restaurant — *Retail Food: Prepared Food Take-Out*
2403 E Somerset St — *Philadelphia, PA 19134*

Inspection Date

3/27/08

No Critical Violations

Xin Ying Restaurant *Retail Food: Prepared Food Take-Out*
2403 E Somerset St *Philadelphia, PA 19134*

Inspection Date

6/20/07

5-01.1 Food is not protected from contamination. At time of inspection condensate from fan in walk-in box leaking onto cases of vegetables, eggs, noddles and sause stored under leak and two large open bags of ingredients observed in prep area. Flies observed on large bowl of uncovered chicken stored on shelf near rear door. Management ordered to immediately remove food item stored under leak in walk-in box. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Some flies observed flying in establisjment and in and out of open rear door at time of inspetion. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on shelving in basement and on floor perimeters of basement and kitchen at time of inspection. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided. At time of inspection establishment had no hot running water at 3 compartment sink. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. At time of inspection no hand washing was observed by any employee or the owner. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. At time of inspection 3 compartment sink had no hot running water and fan was hanging over one of the compartments. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate.

5/1/07

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

1/4/06

No Critical Violations

11/23/05

No Critical Violations

Belgrade Tavern *Retail Food: Restaurant, Eat-in*
2537 E Somerset St *Philadelphia, PA 19134*

Inspection Date

12/5/07

No Critical Violations

5/8/07

12-01.5.B (5) Hot water at hand washing sink is not provided. At toilet room in establishment rear at time of inspection.
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.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution, observed sitting on contact surfaces.

4/4/07

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.
9-02.3 (B) Employees are smoking in uapproved areas. Ash tray with cigarette butts observed in kitchen. 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.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Nick's Variety
2600 E Somerset St

Retail Food: General Convenience
Philadelphia, PA 19134

Inspection Date

12/5/07

No Critical Violations

10/19/06

No Critical Violations

Hinge Cafe
2652 E Somerset St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

3/28/08

4-01.1 (A) Food/Food service article storage does not provide protection. Food items on the food prep unit is not protected from splash contamination from the handsink in the food prep area, during time of inspection. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Food items is not protected from overhead leakage or condensation in the walk-in freezer unit, during time of inspection. Sanitarian observed an employee lick his finger prior to dispensing seasoning in the salad, during time of inspection. The food item the employee was preping will need to be removed from use immediately.
7-01 (L) Mouse infestation is present. Mice droppings are observed on the floor in the basement, duringvtime of inspection.
9-02.3 (A) Employee observed not following good hygienic personal practices. Employee licked his finger prior hand dispensing seasoning into the salad, during time of inspection. Management instructed to initiate immediate corrective action. Sanitarian advised the employee to properly wash his hands and person in charge is advised to properly dispose of the salad, immediately, duringtime of inspection.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths are not stored in a properly labeled container of sanitizer in the food prep area, duringtime of inspection. Management instructed to initiate immediate corrective action.

6/20/07

7-01 (L) Mouse infestation is present. Mouse feces observed on floor perimeters of basement, on landing along basement steps and under shelving near rear door at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. Information provided.

5/1/07

7-01 (L) Mouse infestation is present.
MOUSE DROPPINGS OBSERVED ON BASEMENT STEPS. Management instructed to initiate immediate corrective action.
19-01.3 Food establishment personnel food safety certificate is not posted: city certificate- (application & self-inspection form) issued.

Kitty's Luncheonette
2721 E Somerset St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

3/26/08

No Critical Violations

Kitty's Luncheonette *Retail Food: Restaurant, Eat-in*
2721 E Somerset St *Philadelphia, PA 19134*

Inspection Date

5/14/07

2-10.2 Ice is not protected from contamination. At time of inspection establishment had drink ice stored in cooler at front counter. Drink ice must be stored in an ice bin with a drain line. Remove ice scoop from ice. 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 stove in kitchen. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. At time of inspection establishments warewashing machine was not properly sanitizing. The sanitarian took a reading of the machine using Precision Chlorine Test Paper. A reading of 10 p.p.m. was recorded, but should be 50 p.p.m. Management is ordered to immediately discontinue use of warewashing machine unit it is properly serviced. Management was attempting to reach company via phone during inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. Information provided to person-in-charge. Management instructed to initiate immediate corrective action.

4/4/07

8-02.2 An approved air gap is not present at kitchen food prep sink drain line. Provide t least a one inch gap between drain line and catch basin. 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.

Nicole's Family Day Care *Institution: Child, Family Day Care Homes*
7121 Souder St *Philadelphia, PA 19149*

Inspection Date

6/22/07

No Critical Violations

5/9/06

No Critical Violations

Lenny's Cart # 000709 *Retail Food: Mobile Food Vendor*
6000 State Rd *Philadelphia, PA 19135*

Inspection Date

4/24/08

No Critical Violations

4/23/08

8-01.2 (C) Hot water is not provided. At sinks in the the hot dog cart. Management instructed to initiate immediate corrective action.

5/31/07

No Critical Violations

Curran's Irish Inn *Retail Food: Restaurant, Eat-in*
6900 State Rd *Philadelphia, PA 19135*

Inspection Date

3/6/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Curran's Irish Inn
6900 State Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19135

Inspection Date

2/6/07

7-01 (L) Mouse infestation is present: mouse droppings observed in rear storage area. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination: serving ice not separated from cooling plate and soda lines.

Nicoletti Beer Distributor
7040 State Rd

Retail Food: General Convenience
Philadelphia, PA 19135

Inspection Date

5/22/07

No Critical Violations

Heaven's Hoagies Plus
4824 Summerdale Av

Retail Food: Grocery Market
Philadelphia, PA 19124

Inspection Date

2/12/08

5-01.1 Food is not protected from contamination. Due to mouse in the back room. Droppings noted edges of the room, on the ledges of light wires, and electrical outlets.
7-01 (L) Mouse infestation is present. Numerous fresh and old mouse droppings noted on floor perimeters, particularly on floor corners of rare food storage area, and food prep area beteen display cases.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated (used for storage and blocked to prevent use. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.
7-01 (D) Roach infestation is present. Raches noted crowling on slicer, roach eggs on food prep table, live roach noted in wiping cloth solution in food prep area. Management instructed to initiate immediate corrective action.

12/6/07

5-01.1 Food is not protected from contamination. Due to mouse in the back room. Droppings noted edges of the room, on the ledges of light wires, and electrical outlets.
7-01 (L) Mouse infestation is present. Numerous fresh and old mouse droppings noted on floor perimeters, particularly on floor corners of rare food storage area, and food prep area beteen display cases.
9-04 (B) Wiping cloths are used in an unapproved manner. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated (used for storage and blocked to prevent use. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Photocopied colored [fake?] valid?? city food safety certificate noted posted. Holder of colored copied certificate not present.

Heaven's Hoagies Plus *Retail Food: Grocery Market*
4824 Summerdale Av *Philadelphia, PA 19124*

Inspection Date

9/6/07

19-01.1 Food establishment personnel food safety certified individual is not present. Photocopied colored [fake?] valid?? city food safety certificate noted posted. Holder of colored copied certificate not present.
5-01.1 Food is not protected from contamination. Due to mouse and fly infestations
7-01 (L) Mouse infestation is present. Numerous fresh and old mouse droppings noted on floor perimeters, particularly on floor corners of rare food storage area.
7-01 (A) Fly infestation is present. Several domestic type flies noted throughout establishment.

1/9/07

No Critical Violations

8/28/06

No Critical Violations

8/16/06

No Critical Violations

7/13/06

3-02.1 Refrigeration system does not maintain proper temperatures:
-bain marie is 65°F
-top row of deli case is 48°F
7-01 (L) Mouse infestation is present: mouse droppings observed on the storage shelves in rear storage room.

12/5/05

No Critical Violations

9/12/05

No Critical Violations

J H Moore School *Institution: School, Public*
6900 Summerdale Av *Philadelphia, PA 19124*

Inspection Date

4/29/08

No Critical Violations

10/23/07

No Critical Violations

10/22/07

7-01 (L) Mouse infestation is present. Fresh mice droppings observed in the main building kitchen.
12-01.5.B (5) Hot water at hand washing sink is not provided. Hot water temperature observed at 75° F in hand washing sinks in the main building. 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 was issued an application and a list of providers. Management instructed to initiate immediate corrective action.

4/26/07

No Critical Violations

10/25/06

No Critical Violations

5/12/06

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

J H Moore School
6900 Summerdale Av

Institution: School, Public
Philadelphia, PA

Inspection Date

10/24/05

No Critical Violations

Little People's Day Care
5345 Sylvester St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19124111

Inspection Date

10/23/06

No Critical Violations

Lakim Weekes
5439 Sylvester St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19124

Inspection Date

9/19/06

No Critical Violations

8/4/05

No Critical Violations

Little People's Learning Place
6337 Sylvester St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19149

Inspection Date

9/18/07

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

9/19/06

No Critical Violations

9/13/05

No Critical Violations

Gerri's Day Care
4646 Tackawanna Av

Institution: Child, Child Care Centers
Philadelphia, PA 19124

Inspection Date

11/21/07

No Critical Violations

6/28/06

No Critical Violations

Minnie Mee's Child Care
6242 Tackawanna St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19135

Inspection Date

11/14/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

First Phila. Charter School For Literacy
4300 Tacony St

Institution: School, Public
Philadelphia, PA 19124

Inspection Date

5/1/08

No Critical Violations

11/16/07

No Critical Violations

5/3/07

No Critical Violations

11/15/06

No Critical Violations

5/16/06

No Critical Violations

KC's Kitchen
4583 Tacony St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

9/25/07

5-01.1 Food is not protected from contamination. Due to fly infestation.
7-01 (A) Fly infestation is present. Still noted in food prep/serve and rear dumpster areas.
19-01.1 Food establishment personnel food safety certified individual is still not present: management has enrolled for a certification course.

8/8/07

5-01.1 Food is not protected from contamination. Due to fly infestation and moist wiping cloth on food prep counter.
7-01 (A) Fly infestation is present.
9-04 (B) Wiping cloths are used in an unapproved manner. One wiping cloth noted on top white cutting board on top food prep counter in kitchen area observed not stored in sanitizing solution between use.
19-01.1 Food establishment personnel food safety certified individual is not present: management has enrolled for a certification course.

Mo's Pizza
4583 Tacony St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

7/29/08

No Critical Violations

6/25/08

4-01.1 (A) Food/Food service article storage does not provide protection. Mechanical ventilation for installed fan above compartment sink does not allow protection from debris contact with utensil cleaning.
8-06.1.1 (A) Liquid waste is not disposed of properly. Provide licensed company to remove used oil present in rear of establishment including any used grease present in oil drums.
11-01.2 (A) Food equipment is defective. Lamination on prep table above reach-in unit is chipping at surfaces. Replace on repair to prevent food contamination. Defective freezer unit observed with rusted and cracked surfaces. (Discard and replace with new unit).
Replace missing fan guard in walk-in unit above shelving units.
19-01.1 Food establishment personnel food safety certified individual is still not present.
Establishment is currently waiting for city certificate from EHS.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Boat House Bar — *Retail Food: Restaurant, Eat-in*
4768 Tacony St — *Philadelphia, PA 19137*

Inspection Date

8/4/06

No Critical Violations

Lukoil Gas Station — *Retail Food: General Convenience*
4813 Tacony St — *Philadelphia, PA 19124*

Inspection Date

4/15/08

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

1/17/08

8-06.1.1 (C) Drain line is in need of repair. Repair drain line at 3 compartment sink. Observed leaking at time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. Information provided.

9/17/06

8-06.1.1 (C) Drain line is in need of repair. Waste water is backing up into 3-basin sink. (Food prep. is limited to coffee.) Management instructed to initiate immediate corrective action.

Cafe L' La Carte — *Retail Food: Restaurant, Eat-in*
5301 Tacony St — *Philadelphia, PA 19137*

Inspection Date

3/27/08

2-01.1 (C) Spoiled food (vegatable, prepared salads, previously catered foods) is present in walk-in box. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair under food prep area hand sink; detached. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. One moist white wiping cloth noted sitting on 3 bay sink observed not stored in sanitizing solution between use at the time of this inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. ServSafe posted and individual not present; call 215.685.7498 for application. Management instructed to initiate immediate corrective action.

11/5/07

9-04 (B) Wiping cloths are used in an unapproved manner. One moist white wiping cloth noted sitting on ready-to-eat food countertop observed not stored in sanitizing solution between use at the time of this inspection.
9-02.2 (A) Employee hand wash frequency is inadequate. Handwashing sink observed not in good working condition at this time of inspection--pipe under sink noted not connected to sink.
19-01.1 Food establishment personnel food safety certified individual is not present. Valid Servsafe observed posted at this time. Must obtain the city food safety certification and have it posted. Note: Application form and instruction information issued.

Franklin Towne Charter High School — *Institution: School, Charter*
5301 Tacony St — *Philadelphia, PA 19137*

Inspection Date

5/21/08

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Franklin Towne Charter High School *Institution: School, Charter*
5301 Tacony St *Philadelphia, PA 19137*

Inspection Date

11/5/07
No Critical Violations

4/30/07
No Critical Violations

11/15/06
No Critical Violations

5/18/06
No Critical Violations

2/17/06
No Critical Violations

Dietz and Watson *Wholesale: Processor*
5701 Tacony St *Philadelphia, PA 19137*

Inspection Date

9/13/05
4-03.4 Food is stored beneath unprotected sewer lines or dripping water lines. Drainage lines from drip pans of refrigeration units in processing areas are not protected.

Dangerous Curves *Retail Food: Restaurant, Eat-in*
5921 Tacony St *Philadelphia, PA 19135431*

Inspection Date

4/3/07
No Critical Violations

3/14/06
No Critical Violations

12/22/05
4-01.1 (A) Food/Food service article storage does not provide protection. Splash guards lacking at hand washing sink at back bar.

New Super Kitchen *Retail Food: Prepared Food Take-Out*
701 E Thayer St *Philadelphia, PA 19134*

Inspection Date

3/16/06
No Critical Violations

1/13/06
7-01 (L) Mouse infestation is present: feces observed on shelving, near grease trap, floor perimeters in kitchen, and basement. Management instructed to initiate immediate corrective action.

12/5/05
7-01 (L) Mouse infestation is present: feces observed on floor perimeters and on shelving. Management instructed to initiate immediate corrective action.

Casbah Caterers *Retail Food: Caterer*
3461 E Thompson St *Philadelphia, PA 19134*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Casbah Caterers — *Retail Food: Caterer*
3461 E Thompson St — *Philadelphia, PA 19134*

Inspection Date

4/4/08

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. 3 bay sinks not provided both 2nd fl. bars. Sinks have square corners as do the 3bay bar sinks at the 1st floor bar. Management instructed to initiate immediate corrective action.

4/5/07

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. 3 bay sink not provided in 2nd fl. bar area. Management instructed to initiate immediate corrective action.

American Legion Post 152 — *Retail Food: Restaurant, Private Club*
3524 E Thompson St — *Philadelphia, PA 19134*

Inspection Date

4/11/07

No Critical Violations

Fine Food Market, Inc. — *Retail Food: Grocery Market*
4500 E Thompson St — *Philadelphia, PA 19137*

Inspection Date

7/17/07

No Critical Violations

What Is Name Bar — *Retail Food: Restaurant, Eat-in*
4650 E Thompson St — *Philadelphia, PA 19137*

Inspection Date

6/19/08

19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate ; 2 bay sink present not operating Note: Have available one compartment for hand washing.
12-01.5.B (4) Cold water at hand washing sink is not provided ; hand sink in bar.
12-01.5.B (5) Hot water at hand washing sink is not provided ; hand sink in bar.

3/25/08

19-01.1 Food establishment personnel food safety certified individual is not present. Call 215.685.7495 for provider list; cert. posted person deceased. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate ; 2 bay sink present not operating and present with ice and cold plate.
12-01.5.B (4) Cold water at hand washing sink is not provided ; hand sink in bar.
12-01.5.B (5) Hot water at hand washing sink is not provided ; hand sink in bar.

4/20/07

12-02.1 (B) Required hand washing sink is not provided in bar service area. 2 bay sink present not operating and present with ice and cold plate. 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; cert. posted person deceased. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

El Pollo Grocery — *Retail Food: Grocery Market*
118 E Tioga St — *Philadelphia, PA 19134*

Inspection Date

2/21/08

No Critical Violations

12/29/07

7-01 (D) Roach infestation is present ; numerous live roaches observed in the basement. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

7/2/07

No Critical Violations

3/9/07

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

San Miguel Grocery — *Retail Food: Restaurant, Eat-in*
118 E Tioga St — *Philadelphia, PA 19134*

Inspection Date

4/24/06

No Critical Violations

Rodriguez Food Market — *Retail Food: Prepared Food Take-Out*
126 E Tioga St — *Philadelphia, PA 19134*

Inspection Date

2/19/08

5-01.1 Food is not protected from contamination ; cat sitting on the food boxes in the kitchen . Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

12/29/07

7-01 (D) Roach infestation is present ; numerous roaches observed on the storage shelves in kitchen and customer area. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate ; no hand soap, paper towels observed at the hand sink in bathroom and kitchen. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

Kay's Beer Distributor — *Retail Food: General Convenience*
231 E Tioga St — *Philadelphia, PA 19134*

Inspection Date

5/27/06

No Critical Violations

S & A Classic Pizza — *Retail Food: Prepared Food Take-Out*
748 E Tioga St — *Philadelphia, PA 19134*

Inspection Date

1/18/08

No Critical Violations

4/24/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

S & A Classic Pizza
748 E Tioga St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19134

Inspection Date

2/17/06

No Critical Violations

12/23/05

No Critical Violations

Hoagies Plus
752 E Tioga St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19134

Inspection Date

12/21/07

No Critical Violations

10/4/06

No Critical Violations

Tran, Anna
832 E Tioga St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19134

Inspection Date

6/13/06

No Critical Violations

Premium II Pizza.
953 E Tioga St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19134

Inspection Date

4/29/07

19-01.1 Food establishment personnel food safety certified individual is not present. None present.

Premium Pizza 2 Inc
953 E Tioga St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19134

Inspection Date

1/11/08

No Critical Violations

8/1/07

7-01 (A) Fly infestation is present. Flies observed flying and landing on food equipment and contact surfaces at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on floor perimeters under some food equipment at time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. No hand washing observed by employees at time of inspection. Management instructed to initiate immediate corrective action.
9-02.3 (B) Employees are smoking in uapproved areas. Ashes observed in and around hand sink in toilet room at time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing at time of inspection sitting on contact services. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Information provided to person-in-charge.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Tioga Express Pizza *Retail Food: Prepared Food Take-Out*
953 E Tioga St *Philadelphia, PA 19134*

Inspection Date

1/20/06

No Critical Violations

Karnas Prime Meats *Retail Food: Grocery Market*
962 E Tioga St *Philadelphia, PA 19134*

Inspection Date

4/29/07

No Critical Violations

Ta Lee Chinese Restaurant *Retail Food: Prepared Food Take-Out*
1000 E Tioga St *Philadelphia, PA 19134*

Inspection Date

4/2/08

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized ; kitchen utensils.
No sanitizer present.
Food equipments are not properly washed, rinsed and sanitized in the 3-basin sink.
Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Certified individual is not present in the establishment, during time of inspection. Owner and employee has list of providers during time of inspection.

3/31/08

4-01.1 (A) Food/Food service article storage does not provide protection. Assorted uncooked and cooked foods in walk-in observed not covered at this time. Ice cream and food items on the food prep table are not protected from splash contamination from the hand sink in the food prep area, during time of inspection.
4-03.4 Food is stored beneath unprotected sewer lines or dripping water lines. Food items on the basement shelves are stored under sewer lines in thebasement, during time of inspection. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Uncovered raw and preped food items is observed in the walk-in refrigerator and reach-in refrigerator units, during time ofinspection.
7-01 (L) Mouse infestation is present. Several fresh and old mouse droppings noted on floor perimeters in food prep area and basement food storage areas undr ad/or behind the food equipments, during time o inspection.
9-02.1 Employee hands are not washed prior to food handling activities. The Sanitarian observed the employee hands not washed prior to food preping, during time of inspection. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Handsink in kitchen area noted blocked at this time.
9-02.3 (A) Employee observed not following good hygienic personal practices. Floss/teeth pick is stored on food prep table, during time of inspection.
9-04 (B) Wiping cloths are used in an unapproved manner. Several wiing cloths are not stored in a properly labeled container with sanitizer solution,during time of inspection.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Food equipments are not properly washed, rinsed and sanitized in the 3-basin sink, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. No sink stoppers are provided in the 3-basin sink. Owner explained the improper order of operation in the 3-basin sink (no knowedge of wash, rinse and sanitize), during time of inspection. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Ta Lee Chinese Restaurant *Retail Food: Prepared Food Take-Out*
1000 E Tioga St *Philadelphia, PA 19134*

Inspection Date

12/21/07

4-01.1 (A) Food/Food service article storage does not provide protection. Assorted uncooked and cooked foods in walk-in observed not covered at this time.
5-01.1 Food is not protected from contamination. Due to critical violations observed.
7-01 (L) Mouse infestation is present. Several fresh and old mouse droppings noted on floor perimeters particularly in rear and basement food storage areas.
9-02.2 (A) Employee hand wash frequency is inadequate. Handsink in kitchen area noted blocked at this time.
9-04 (B) Wiping cloths are used in an unapproved manner. 2 moist wiping cloths noted on food prep/serving counter observed not stored in sanitizing solution between use.

10/2/06

No Critical Violations

Taco Grill & Mexican Food *Retail Food: Prepared Food Take-Out*
1001 E Tioga St *Philadelphia, PA 19134*

Inspection Date

10/4/06

No Critical Violations

Tioga Beverage *Retail Food: General Convenience*
1100 E Tioga St *Philadelphia, PA 19134*

Inspection Date

4/14/08

No Critical Violations

5/3/07

No Critical Violations

Franchesca Grocery *Retail Food: Prepared Food Take-Out*
1901 E Tioga St *Philadelphia, PA 19134*

Inspection Date

6/4/08

No Critical Violations

5/22/08

3-02.1 Refrigeration system does not maintain proper temperatures. Deli case refrigeration unit was observed at 63°F. All potentially hazardous food must be removed and discarded from unit (eggs, deli meats and cheeses). Cold food items temperature must be at 41°F or below.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping clothes must be stored in sanitizing solution before and after use.
12-02.1 (B) Required hand washing sinks are not provided in kitchen area.
Note: Owner stated that she only uses kitchen to slice deli meats, no food preparation is conducted.

Santos Grocery *Retail Food: Prepared Food Take-Out*
1901 E Tioga St *Philadelphia, PA 19134*

Inspection Date

1/28/08

No Critical Violations

Santos Grocery *Retail Food: Prepared Food Take-Out*
1901 E Tioga St *Philadelphia, PA 19134*

Inspection Date

12/7/07

5-01.1 Food is not protected from contamination. Due to critical violations noted.

5-01.8 Live animals or fowl are not excluded from food establishment preparation areas. Cat and cat feces noted in basement area at this time of inspection.

7-01 (A) Fly infestation is present. Flies noted in kitchen and rear storage areas.

7-01 (B) Fruit fly infestation is present. Several fruitflies noted in rear kitchen and storage area.

7-01 (D) Roach infestation is present. Roaches at various life stages observed crawing on kitchen floor area at time of this inspection

12/5/06

No Critical Violations

10/4/06

7-01 (A) Fly infestation is present. Flies observed flying in deli prep area and basement at time of inspection. Management instructed to initiate immediate corrective action.

7-01 (B) Fruit fly infestation is present. Fruit flies observed flying around trash can in deli prep area at time of inspection. Management instructed to initiate immediate corrective action.

7-01 (L) Mouse infestation is present. Fresh droppings observed on floors under shelving in basment and display shelves at time of inspection. Management instructed to initiate immediate corrective action.

No.1 Kitchen *Retail Food: Prepared Food Take-Out*
1918 E Tioga St *Philadelphia, PA 19134*

Inspection Date

4/4/08

7-01 (L) Mouse infestation is present. Numerous mouse droppings noted on shelving in basement food storage area where paper goods for food use are stored.

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. Utensils were observed being washed and rinsed in the wash basin of the 3 basin utensil sink and were not sanitized. Utensils must be washed/rinsed/sanitized and then air dried. All 3 basins must be used as instructed. Management instructed to initiate immediate corrective action.

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

12/21/07

5-01.1 Food is not protected from contamination. Due to critical violations observed.

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

9-04 (B) Wiping cloths are used in an unapproved manner. Stained/ moist wiping cloths observed not stored in sanitizing solution between use.

10/10/06

No Critical Violations

10/4/06

4-01.1 (A) Food/Food service article storage does not provide protection. Open bag of flour & sugar, uncovered fried chicken in prep area observed at time of inspection. Management instructed to initiate immediate corrective action.

7-01 (L) Mouse infestation is present. Fresh droppings observed on floors under & on food equiment & shelving at time of inspection. Management instructed to initiate immediate corrective action.

9-04 (B) Wiping cloths are used in an unapproved manner, not stored in sanitizing solution. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Romano Grocery I
1940 E Tioga St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19134

Inspection Date

12/7/07

No Critical Violations

12/5/06

No Critical Violations

Kenny's Place
1949 E Tioga St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19134

Inspection Date

1/28/08

19-01.1 Food establishment personnel food safety certified individual is not present. Providers' list issued.

12/7/07

2-10.2 Ice is not protected from contamination. Dust buildup and stains on exterior areas of ice maker machine.
5-01.1 Food is not protected from contamination. Due to critical violations.
7-01 (L) Mouse infestation is present. Several fresh and old mouse droppings noted on floor perimeters and storage counters
19-01.1 Food establishment personnel food safety certified individual is not present. Providers' list issued.

8/25/06

No Critical Violations

8/2/06

No Critical Violations

Peralta Grocery
2029 E Tioga St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19134

Inspection Date

5/13/08

19-01.1 Food establishment personnel food safety certified individual is not present. Food safety person must be present during food preparation hours.

5/1/08

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

Torres Payano Grocery
2029 E Tioga St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19134

Inspection Date

2/27/07

No Critical Violations

Colorado Beef Company
2060 E Tioga St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19134

Inspection Date

10/3/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Colorado Beef Company *Retail Food: Prepared Food Take-Out*
2060 E Tioga St *Philadelphia, PA 19134*

Inspection Date

4/30/07

10-01.1 (B) An approved sink for manual washing and sanitization is not provided. Provide and install 3 compartment sink large enough to contain large reusable food utensils and meat slicing equipment completely submerge for proper washing and sanitization. Note: Presently, using beer food service type 3 bay.
10-02.2 (B) Food equipment and utensils are improperly sanitized: no sanitizer present for equipment and utensils used to prepare and serve food. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Note: Valid city food safety certificate observed posted but hold not present at this time of inspection.

Fresh Start Now *Institution: Adult, Boarding Home*
2067 E Tioga St *Philadelphia, PA 19134*

Inspection Date

4/1/08

No Critical Violations

10/3/07

5-01.1 Food is not protected from contamination. Due to moist wiping cloth observed improperly stored.
9-04 (B) Wiping cloths are used in an unapproved manner. Stained moist white wiping cloth observed sitting on food prep/serving countertop at the time of this inspection noted not stored in sanitizing solution between use.

4/13/06

No Critical Violations

Chuckie's Place *Institution: Child, Family Day Care Homes*
2079 E Tioga St *Philadelphia, PA 19134265*

Inspection Date

9/26/06

No Critical Violations

Melissa Delgado *Institution: Child, Family Day Care Homes*
2079 E Tioga St *Philadelphia, PA 19134265*

Inspection Date

10/3/07

No Critical Violations

Trenton Inn *Retail Food: Restaurant, Eat-in*
2116 E Tioga St *Philadelphia, PA 19134*

Inspection Date

3/21/07

No Critical Violations

You Ring We Bring *Retail Food: Prepared Food Take-Out*
2256 E Tioga St *Philadelphia, PA 19134*

Inspection Date

You Ring We Bring *Retail Food: Prepared Food Take-Out*
2256 E Tioga St *Philadelphia, PA 19134*

Inspection Date

7/2/08

No Critical Violations

4/3/08

No Critical Violations

12/21/07

7-01 (L) Mouse infestation is present. Mouse droppings noted on floor perimeters under steps in basement storage area.

8/7/06

No Critical Violations

7/12/06

12-01.5.B (5) Hot water at hand washing sink is not provided: faucet handle in toilet room was turned off. Management instructed to initiate immediate corrective action.

7/7/06

No Critical Violations

7/6/06

8-01.2 (A) An adequate supply of hot water is not provided: the hot water heater is defective, but hot water is currently available. Once the hot water is no longer available, management must cease and desist the food service operations, until the hot water is restored.
7-01 (A) Fly infestation is present: flies observed in food preparation areas.
7-01 (L) Mouse infestation is present: feces observed on floor perimeters of kitchen. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided: water turned off. Management instructed to initiate immediate corrective action.

5/26/06

No Critical Violations

2/25/06

No Critical Violations

2/22/06

7-01 (L) Mouse infestation is present: feces observed on shelving and on floor perimeters of toilet room, kitchen, inside walk-in box, storage areas, and basement. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair: at 3 basin sink.

11/29/05

7-01 (L) Mouse infestation is present: live mouse observed on glue trap, feces observed on shelving in basement, on floor perimeters of toilet room, kitchen areas, inside walk-in box, storage areas, and basement areas. Management instructed to initiate immediate corrective action.

National Wholesale Liquidators *Retail Food: General Public Establishment*
2401 E Tioga St *Philadelphia, PA 19134*

Inspection Date

7/7/08

No Critical Violations

1/30/08

7-01 (L) Mouse infestation is present, fresh droppings observed in rear storage area

11/29/07

7-01 (L) Mouse infestation is present, dead mice on glue trap.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

National Wholesale Liquidators — *Retail Food: General Public Establishment*
2401 E Tioga St — *Philadelphia, PA 19134*

Inspection Date

7/17/07

No Critical Violations

Casa Bella Pizzeria — *Retail Food: Restaurant, Eat-in*
2625 E Tioga St — *Philadelphia, PA 19134*

Inspection Date

4/12/07

19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate.

1/2/07

4-01.1 (A) Food/Food service article storage does not provide protection, observed open bag of flour on shelf in kitchen and pizza equipment stored on glue trap at time of inspection.
Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner, not stored in sanitizing solution.
Management instructed to initiate immediate corrective action.

Amoco — *Retail Food: General Convenience*
1803 Torresdale Av — *Philadelphia, PA 19124*

Inspection Date

1/15/08

No Critical Violations

12/24/07

4-01.1 (A) Food/Food service article storage does not provide protection. Rear beverage storage area due to heavy dust accumulation and mouse feces.
7-01 (L) Mouse infestation is present. At time of inspection mouse feces were observed of floor perimeters of beverage storage area.
8-01.2 (C) Hot water is not provided throughout establishment at time of inspection. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. No hot water present at hand sink in tolilet room at time of inspection. Management instructed to initiate immediate corrective action.

1/27/07

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. No hot water 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.

Mcdonald's #08261 — *Retail Food: Restaurant, Eat-in*
1803 Torresdale Av — *Philadelphia, PA 19124210*

Inspection Date

6/2/08

2-10.2 Ice is not protected from contamination ; missing ice bin sliding door at the customer service window; the ice is exposed to posibble contamination(dust) from open window. Management instructed to initiate immediate corrective action.
12-01.5.B (4) Cold water at hand washing sink is not provided ;hand sink in kitchen.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Mcdonald's #08261 *Retail Food: Restaurant, Eat-in*
1803 Torresdale Av *Philadelphia, PA 19124210*

Inspection Date

3/13/08

4-01.1 (A) Food/Food service article storage does not provide protection.
Splasguard not provided between the service sink and soda syrup storage containers.
Peeling paint and mold observed above the utensils sink compartments.
Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination ; soda syrup containers stored adjacent the mop service sink , not protected from mopp water splashing. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. No valid city food safety certificate holder present or certificate observed posted at this time of inspection.

10/31/07

2-10.2 Ice is not protected from contamination. Some amount of debris/dusts noted on top lid of ice machine/scoop handle noted in direct contact with ice. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Live flies are observed throughout the establishment. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Water noted dripping from knob behind unto a translucent plastic container placed on the floor.
19-01.1 Food establishment personnel food safety certified individual is not present. No valid city food safety certificate holder present or certificate observed posted at this time of inspection.

9/12/07

2-10.2 Ice is not protected from contamination. Some amount of debris/dusts noted on top lid of ice machine. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Live flies are observed throughout the establishment. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Live fruit flies are observed in the food prep area and in dining area. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Grease noted on floor underneath grill and deep fryer Management initiated immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. one moist white wiping cloth noted on food prepserving countertop in front area observed not stored in sanitizing solution between use

7/14/06

8-06.1.1 (A) Liquid waste is not disposed of properly. (Grease from the grill unit is leaking into a single service cup in food prep area.) Management initiated immediate corrective action.
2-10.2 Ice is not protected from contamination.(Ice scoops stored in ice bin in ice machine and in ice bin in drive-thru food prep area.) Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair.(3-Basin sink is leaking.)
7-01 (A) Fly infestation is present. (Live flies are observed throughout the establishment.) Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. (Live fruit flies are observed in the food prep area and in dining area). Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. (Seveal live roaches are observed in the food prep area, during time of inspection.) Management instructed to initiate immediate corrective action.
7-01 (J) Other insect infestation is present. (Several live phorid flies are observed in the establishment, during time of inspection.) Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Mcdonald's #08261 — *Retail Food: Restaurant, Eat-in*
1803 Torresdale Av — *Philadelphia, PA 19124210*

Inspection Date

5/13/06

3-02.1 Refrigeration system does not maintain proper temperatures.(Walk-in refrigeration unit temp. 51°, during time of inspection.) Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. (Mop water is disposed of improperly.) Management initiated immediate corrective action.
2-10.2 Ice is not protected from contamination.(Ice scoops stored in ice bin in ice machine and in ice bin in drive-thru food prep area.) Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair.(3-Basin sink is leaking.)

Northeast Catholic High School — *Institution: School, Archdiocese*
1842 Torresdale Av — *Philadelphia, PA 19124*

Inspection Date

2/15/07

7-01 (L) Mouse infestation is present: mouse feces observed on floor perimeters in storage room, and on on storage shelves. Management instructed to initiate immediate corrective action.

2/16/06

7-01 (L) Mouse infestation is present: mouse feces observed on floor perimeters throughout kitchen areas, in storage room, on shelves, in employee toilet room, and under hot food holders. Management instructed to initiate immediate corrective action.

Seven Eleven #15706 — *Retail Food: General Convenience*
3967 Torresdale Av — *Philadelphia, PA 19124*

Inspection Date

12/24/07

3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. At time of inspection interior temp. of hot holding breakfast sandwich unit 120°. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. At time of inspection lower rows of reach-in refrigeration unit next to slurpee and beverage units in customer area temp. between 54°-64°. Row contained microwaveable sandwiches, butter, cream cheese, lunchables and cakes.
8-06.1.1 (C) Drain line is in need of repair. Repair drain line at hand sink in toilet room, leaking at time of inspection.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Provide stoppers and remove comet from 3 bay sink.
19-01.1 Food establishment personnel food safety certified individual is not present. Must be present during all hours of operation. Information provided to person-in-charge during inspection conducted on 9/26/2007. Management instructed to initiate immediate corrective action.

9/26/07

3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. At time of inspection hot holding sandwich unit 130° and taquito unit 120. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must be present during all hours of operation. Information provided to person-in-charge. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Seven Eleven #15706
3967 Torresdale Av

Retail Food: General Convenience
Philadelphia, PA 19124

Inspection Date

1/27/07

3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Hot holding sandwich unit recorded at 120°F; 4 sandwiches present. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided throughout establisment; recorded @77°F. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. No hot water 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 and food prep area. Management instructed to initiate immediate corrective action.

CVS Pharmacy #3140
4035 Torresdale Av

Retail Food: General Convenience
Philadelphia, PA 19124

Inspection Date

7/16/08

No Critical Violations

9/12/07

No Critical Violations

8/21/06

No Critical Violations

7/19/06

4-01.1 (A) Food/Food service article storage does not provide protection. (Food item on shelves in rear storage area are not protected from mice contamination.)
7-01 (L) Mouse infestation is present. (Dead mouse are observed in rear storage area. Mice droppings along the the perimeter in rear storage area.) Management instructed to initiate immediate corrective action.

DiPinto's
4070 Torresdale Av

Retail Food: Caterer
Philadelphia, PA 19124

Inspection Date

1/13/08

No Critical Violations

7/25/05

No Critical Violations

City Slickers Restaurant
4104 Torresdale Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

10/12/05

No Critical Violations

8/23/05

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit, sandwich unit 50°.
8-01.2 (C) Hot water is not provided.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Platinum Restaurant & Sports Bar — *Retail Food: Restaurant, Eat-in*
4104 Torresdale Av — *Philadelphia, PA 19124*

Inspection Date

11/16/07

No Critical Violations

6/2/07

2-10.2 Ice is not protected from contamination. Employee bottled beverage stored in soda dispenser ice bin with drinking ice. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. Walk-in freezer (37°F), prep area bainemarie(50°F). Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Call 215.685.7405 for provider list. Management instructed to initiate immediate corrective action.

La Esmeralda — *Retail Food: Restaurant, Eat-in*
4565 Torresdale Av — *Philadelphia, PA 19124*

Inspection Date

5/2/07

10-01.1 (B) An approved sink for manual washing and sanitization is not provided: non-NSF square cornered 3 bay sink in kitchen. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

Aurelia's Food Market — *Retail Food: Prepared Food Take-Out*
4600 Torresdale Av — *Philadelphia, PA*

Inspection Date

10/28/05

No Critical Violations

9/29/05

7-01 (A) Fly infestation is present.
8-06.1.1 (D) Soil line is in need of repair, in basement floor.
7-01 (L) Mouse infestation is present, fresh droppings on floor, shelves, ledges.
10-01.1 (A) An approved equipment and utensil washing sink is not provided, 3 compartment sink non nsf, square cornered.

Sanchez Grocery — *Retail Food: Grocery Market*
4600 Torresdale Av — *Philadelphia, PA 19124*

Inspection Date

4/7/08

No Critical Violations

Sanchez Grocery *Retail Food: Grocery Market*
4600 Torresdale Av *Philadelphia, PA 19124*

Inspection Date

12/24/07

2-01.1 (D) Defective food containers are present. At time of inspection 3 can of juice and 2 cans of vegetarian beans were ordered to be immediately discarded by management due to denting.
8-06.1.1 (A) Liquid waste is not disposed of properly. Provide a metal oil drum and recycling company for used deep fryer cooking oil.
9-04 (A) Sponges are used in an unapproved manner. Discontinue use of sponges. Sponge observed in 3 compartment sink at time of inspection.
9-04 (B) Wiping cloths are used in an unapproved manner. Stored in Clorox solution at time of inspection.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Provide stoppers and discontinue use of Clorox as sanitizer in 3 compartment sink. Management instructed to initiate immediate corrective action.
10-02.4 Unapproved sanitizer is being used. Discontinue use of Clorox in 3 compartment sink.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain city of Phila certificate. Application provided.

9/13/07

4-01.1 (A) Food/Food service article storage does not provide protection. At time of inspection dead insects and dust were observed on lids of Juciy Juice Cans and boxes of Betty Crocker Cake Mix. A large accumulation of dust was observed on and inside of boxes of potatoe chips, cookies and crackers stored on bottom shelf of retail shelving at time of inspection.
8-06.1.1 (A) Liquid waste is not disposed of properly. Provide a metal oil drum 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. At time of inspection manager was asked by sanitarian to demonstrate proper way to operate 3 bay sink. Manager stated that sanitizing was done in 2 compartment. 3 bay sink should be filled-up for washing, rinsing and sanitizing in that order. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must be present at all times. Management instructed to initiate immediate corrective action.

6/2/07

8-01.2 (C) Hot water is not provided throughout establishment (77°F). Management initiated immediate corrective action and elevate temp. at hot water tank.
8-06.1.1 (A) Liquid waste is not disposed of properly. Provide a metal oil drum 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 215.685.7405 for provider list. Management instructed to initiate immediate corrective action.

1/11/06

No Critical Violations

Doo Little's Pub *Retail Food: Restaurant, Eat-in*
4669 Torresdale Av *Philadelphia, PA 19124*

Inspection Date

11/7/07

2-10.2 Ice is not protected from contamination. Ice scoop must be stored to provide protecton. Separation between drink ice and cold plate must be properly sealed in place. Non-moving.
19-01.1 Food establishment personnel food safety certified individual is not present. A certified person must be present at all times. Information provided. Management instructed to initiate immediate corrective action.

1/27/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Doolittles Pub — *Retail Food: Restaurant, Eat-in*
4669 Torresdale Av — *Philadelphia, PA 19124*

Inspection Date

12/14/07

No Critical Violations

12/12/07

19-01.1 Food establishment personnel food safety certified individual is not present. A certified person must be present at all times. Information provided duing 11/07/07 inspection. Management instructed to initiate immediate corrective action.

Cross Deli — *Retail Food: Grocery Market*
4670 Torresdale Av — *Philadelphia, PA 19124*

Inspection Date

7/2/08

No Critical Violations

4/4/08

No Critical Violations

Cross's Deli — *Retail Food: Grocery Market*
4670 Torresdale Av — *Philadelphia, PA 19124*

Inspection Date

12/27/07

No Critical Violations

12/14/07

8-06.1.1 (A) Liquid waste is not disposed of properly. Provide metal drum for used grease. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. At time of inspection certified person unable to demonstrate knowledge of how to properly use 3 bay sink and stated that only 2 compartment are used. 3 bay sink is for the washing, rinsing and sanitizing of multi-use utensils. Trash can lid also observed in sink. Provide sanitizer. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required (over meat scae and meat slicer). Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner (wipping clots noted on laying in sink area, table tops and counter). Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination(bread rolls, and philly steak slice meat is stored on top of ice). Management instructed to initiate immediate corrective action.

12/5/07

8-06.1.1 (A) Liquid waste is not disposed of properly. Provide metal drum for used grease. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair under 3 compartment sink, leaking at time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. At time of inspection certified person unable to demonstrate knowledge of how to properly use 3 bay sink and stated that only 2 compartment are used. 3 bay sink is for the washing, rinsing and sanitizing of multi-use utensils. Trash can lid also observed in sink. Provide sanitizer. Management instructed to initiate immediate corrective action.
10-04.0 Oversized equipment is not properly washed or sanitized. A bottle with a mixture of soap and water used to clean slicer, but no sanitizer. Provide sanitizer.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Cross's Deli
4670 Torresdale Av

Retail Food: Grocery Market
Philadelphia, PA 19124

Inspection Date

1/27/07
No Critical Violations

Terry's Place
4727 Torresdale Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

4/2/07
No Critical Violations

Harding Middle School
5000 Torresdale Av

Institution: School, Public
Philadelphia, PA 19124

Inspection Date

4/30/08
No Critical Violations

12/6/07
No Critical Violations

3/27/07
No Critical Violations

11/6/06
No Critical Violations

5/12/06
No Critical Violations

9/28/05
No Critical Violations

Xing Wong House
5041 Torresdale Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19124

Inspection Date

9/21/07
No Critical Violations

9/13/07
5-01.1 Food is not protected from contamination. Due to fly infestation.
7-01 (A) Fly infestation is present. Several flies noted in kitchen food prep/ storage and in backyard dumpster areas.
19-01.1 Food establishment personnel food safety certified individual is not present. Note: Posted a vaild Servsafe Certificate at this time.

4/20/07
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Approx 20lbs of cooked brown rice stored at room temp. in prep area; internal temp. 54°F. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Approx 300lbs on raw meats and other foods stored uncovered in walk-in box and freezers. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Miscelaneous items stored in 3 bay sink compartment; prevents proper setup. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Xing Wong House
5041 Torresdale Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19124

Inspection Date

10/20/05

No Critical Violations

Eddy's Corner
5045 Torresdale Av

Retail Food: Grocery Market
Philadelphia, PA 19124224

Inspection Date

8/8/07

No Critical Violations

6/2/07

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

2/17/06

No Critical Violations

2/9/06

No Critical Violations

Chicken Express
5121 Torresdale Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19124

Inspection Date

1/16/07

No Critical Violations

Rita's Water Ice
5127 Torresdale Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19124

Inspection Date

5/9/08

19-01.1 Food establishment personnel food safety certified individual is not present: only Rita's Certificate is available. A provider list was given to the manager.
9-04 (A) Sponges are used in an unapproved manner ; sponge observed in the hand sink. Moist sponge use on food contact surfaces is prohibited.
Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. not stored in sanitizing solution
Management instructed to initiate immediate corrective action.

4/2/07

19-01.1 Food establishment personnel food safety certified individual is not present: only Rita's Certificate is available. A provider list was given to the manager.

9/20/05

No Critical Violations

Bridges Cafe
5136 Torresdale Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

Bridges Cafe — *Retail Food: Restaurant, Eat-in*
5136 Torresdale Av — *Philadelphia, PA 19124*

Inspection Date

5/20/08

4-01.1 (A) Food/Food service article storage does not provide protection ; no splash guard separating hand sink from 3 basin sink.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized; the kitchen utensils.
The utensils sink in kitchen observed not in use and not available for use due to prep table is blocking the 2 basin 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.

11/23/07

2-10.2 Ice is not protected from contamination. Still due to stains and duct taping of upper front lid and moldy-like stains inside ice-maker machine in basement.
19-01.1 Food establishment personnel food safety certified individual is not present. Note: Must obtain a city food safety certication and/ or have someone with a city food safety certification present

10/15/07

2-10.2 Ice is not protected from contamination. due to stains and duct taping of upper front lid of ice-maker machine in basement.
7-01 (A) Fly infestation is present. several domestic flies noted in kitchen
19-01.1 Food establishment personnel food safety certified individual is not present.

9/30/06

No Critical Violations

Timmy's Bar — *Retail Food: Restaurant, Eat-in*
5216 Torresdale Av — *Philadelphia, PA 19124*

Inspection Date

9/12/07

No Critical Violations

11/29/05

7-01 (K) Rat infestation is present: a large dead rat observed in the basement, a chewed bag of 'Lipton Onion Soup Mix', a large chewed up box, several droppings observed on floor perimeters of basement, 1st floor(lounge, storage, and kitchen areas), and shelving in basement areas (near beverage dispensers). Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination: serving ice is stored in a 3 basin sink, which is also used as a hand sink, and a beverage plate cooler (ice placed over it). Management instructed to initiate immediate corrective action.

Crown Fried Chicken & Pizza — *Retail Food: Restaurant, Eat-in*
5232 Torresdale Av — *Philadelphia, PA 19124*

Inspection Date

5/1/07

No Critical Violations

Original Brothers — *Retail Food: Restaurant, Eat-in*
5232 Torresdale Av — *Philadelphia, PA 19124*

Inspection Date

10/30/05

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Dunkin Donuts — *Retail Food: Restaurant, Eat-in*
5233 Torresdale Av — *Philadelphia, PA 19124*

Inspection Date

1/18/08

8-01.2 (B) Cold water is not provided at garbage grinder sink.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths observed not properly stored in sanitizing solution. 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.
19-04 Food establishment personnel food safety certificate is expired. Food Safety Certificate expired 2004. Management was issued application and provider list.

12/24/07

5-01.1 Food is not protected from contamination. Uncovered food items observed in walk in refrigerator unit. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths observed not properly stored in sanitizing solution. 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.
19-04 Food establishment personnel food safety certificate is expired. Food Safety Certificate expired 2004. Management was issued application and provider list.

9/30/06

No Critical Violations

Torresdale Quik Mart & Pizza — *Retail Food: Prepared Food Take-Out*
5234 Torresdale Av — *Philadelphia, PA 19124*

Inspection Date

2/4/08

No Critical Violations

1/25/08

No Critical Violations

1/25/08

No Critical Violations

11/7/07

No Critical Violations

9/5/07

19-01.1 Food establishment personnel food safety certified individual is not present. Must be present during all hours of business. Management instructed to initiate immediate corrective action.

6/26/07

No Critical Violations

6/26/07

8-06.1.1 (C) Drain line is in need of repair. Repair at hand sink behind front counter, leaking at time of inspection. Management instructed to initiate immediate corrective action.

Torresdale Quik Mart & Pizza *Retail Food: Prepared Food Take-Out*
5234 Torresdale Av *Philadelphia, PA 19124*

Inspection Date

3/1/07

7-01 (L) Mouse infestation is present. Mouse feces observed under and behind retail shelving at time of inspection. Management instructed to initiate immediate corrective action.
8-01.2 (B) Cold water is not provided. At hand sink in basement toilet room at time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Owner states that mop water is disgarded in 3 compartment sink. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. 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.

7/14/06

7-01 (L) Mouse infestation is present: mouse feces on shelving in basement, a dead mouse on basement floor, and feces observed on floor perimeters on 1st and basement floors. Management instructed to initiate immediate corrective action.

4/3/06

8-01.2 (C) Hot water is not provided: the hot water heater was turned off. Food handling practice immediately discontinued until hot water is provided. Sales of coffee, deli items, and sandwiche/hoagie is prohibited until hot water is provided.
7-01 (L) Mouse infestation is present: mouse feces on shelving in basement, a dead mouse on basement floor, and feces observed on floor perimeters on 1st and basement floors. Management instructed to initiate immediate corrective action.

Pantry 1 Food Mart *Retail Food: Grocery Market*
5240 Torresdale Av *Philadelphia, PA 19124*

Inspection Date

6/5/08

19-01.1 Food establishment personnel food safety certified individual is not present. None present at this time; call 215.685.7498 for provider list. Management instructed to initiate immediate corrective action.

3/24/08

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. No sanitizer for 3 bay sink; employee stated that they will receive bottles on 3/26/08. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. None present at this time; call 215.685.7498 for provider list. Management instructed to initiate immediate corrective action.

11/23/07

5-01.1 Food is not protected from contamination. Due to cello/duct-taped edges of food prep/serving countertop area.
19-01.1 Food establishment personnel food safety certified individual is not present. None present at this time.

9/15/06

No Critical Violations

8/4/06

7-01 (A) Fly infestation is present: several flies observed. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Exxon
5250 Torresdale Av

Retail Food: Grocery Market
Philadelphia, PA 19124

Inspection Date

4/20/08

4-01.1 (A) Food/Food service article storage does not provide protection. Mouse feces present on floor perimeters in walk-in box and storage room; beverages present on floor. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Mouse feces present on floor perimeters in walk-in box and storage room; beverages present on floor. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on floor perimeters (walk-in box, storage room) and on office desk. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. ServSafe posted; obtain City cert. call 215.684.7498 for application. Management instructed to initiate immediate corrective action.

Northeast Gas Mart
5250 Torresdale Av

Retail Food: Grocery Market
Philadelphia, PA 19124

Inspection Date

12/8/06

No Critical Violations

10/11/06

8-01.2 (C) Hot water is not provided.
Food prep. is limited to coffee.
DISCONTINUE PREP. UNTIL HOT WATER CAN BE PROVIDED AT 110°-120° F.
Management instructed to initiate immediate corrective action.

9/17/06

8-01.2 (C) Hot water is not provided. Employee stated that heater is defective.
Food prep. is limited to coffee.
DISCONTINUE PREP. UNTIL HOT WATER CAN BE PROVIDED AT 110°-120° F.
Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies present in back room. Management instructed to initiate immediate corrective action.

Rite Aid #2252
5272 Torresdale Av

Retail Food: General Convenience
Philadelphia, PA 19124

Inspection Date

9/12/07

No Critical Violations

8/30/06

No Critical Violations

Fabric care laundromat
5419 Torresdale Av

Retail Food: Vending Machine
Philadelphia, PA 19124

Inspection Date

4/7/08

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Catalina's Grocery
5434 Torresdale Av

Retail Food: General Convenience
Philadelphia, PA 19124

Inspection Date

5/3/08

No Critical Violations

3/24/08

19-01.1 Food establishment personnel food safety certified individual is not present. Waiting for City cert.; mailed 2/08. Management instructed to initiate immediate corrective action.

1/13/08

19-01.1 Food establishment personnel food safety certified individual is not present. None.

4/12/07

7-01 (L) Mouse infestation is present.
Mouse droppings observed on basement floor by water heater. Management instructed to initiate immediate corrective action.

12/6/05

No Critical Violations

12/6/05

8-06.1.1 (C) Drain line is in need of repair, garbage grinder indirectly connected. Management instructed to initiate immediate corrective action.
8-06.1.1 (D) Soil line is in need of repair, hole.

McCarron's First Inn
5500 Torresdale Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

1/13/08

No Critical Violations

1/16/07

No Critical Violations

New Valentino Pizza #1
5536 Torresdale Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19124

Inspection Date

5/5/08

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

New Valentino Pizza #1
5536 Torresdale Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19124

Inspection Date

4/23/08

9-02.2 (A) Employee hand wash frequency is inadequate . Soap and paper towels are not provided for hand sink in basement.
4-01.1 (A) Food/Food service article storage does not provide protection.
Adequate sneeze guard not observed for pizza storage shelving.
Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit.
Bainmaries recorded 45F,47F.
Reach in refrigerator recorded 67F.
Storage refrigerator in main kitchen recorded 65F.

Several pounds of potentially hazardous food recorded 63F , 65F (raw chicken, sandwich meats and cheese cake).
Food items not permitted to be sold due to lack of temperature control for unknown period of time or inability of establishment to provide proper temperature control ,subject food items are not permitted to be sold or given away.
Owner agreed to discard food products.
Management instructed to initiate immediate corrective action.

3/10/08

No Critical Violations

1/14/08

2-01.4 Food is not properly labeled/packaged. Deserts in the reach-in refrigerator unit is not labeled in the retail area, during time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths are not stored in a properly labeled container with sanitizer solution in the food prep area, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Unapproved sanitizer is being used in the 3-basin sink and sink plugs (stoppers) are missing in the 3-basin sink, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.4 Unapproved sanitizer is being used. The establishment is using unapproved bleach in the 3-basin sink, during time of inspection. Management instructed to initiate immediate corrective action, the Sanitarian advised the contact person to remove the bleach and water for the sink, during time of inspection and is advised to used an approved sanitizer.

10/30/07

No Critical Violations

9/25/07

3-02.1 Refrigeration system does not maintain proper temperatures. Both small refrigerator/food prep units temperature is 50°, during time of inspection. Food service equipment use discontinued until repaired. Management instructed to initiate immediate corrective action, repair the refrigeration.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Philadelphia certificate. Application provided to owner.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

New Valentino Pizza #1
5536 Torresdale Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19124

Inspection Date

8/31/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Cheese for pizza temperature is 55°, the ambient temperture in the food prep area is 85°, during time of inspection.
3-02.1 Refrigeration system does not maintain proper temperatures. Small refrigerator unit where pizza is preped temperature is 49°, during time of inspection. Food service equipment use discontinued until repaired. Management instructed to initiate immediate corrective action, repair the refrigeration.
5-01.1 Food is not protected from contamination. Food is not protected from contamination from insects or rodents. Food items is not protected from cross-contamination between raw and prepared foods in the single door and double door refrigerator units in the food prep area, during time of inspection. Food items is not protected from overhead leakage or condensation in the 2-door reach-in refrigeration unit, during time of inspection.
11-01.2 (A) Food equipment is defective. Cooling unit is leaking in the 2-door reach-in refrigeration unit, during time of inspection. Missing sink stopper in the 3-basin sink, during time of inspection. Missing door handle on the microwave unit.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Philadelphia certificate. Application provided to owner.

8/24/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

New Valentino Pizza #1
5536 Torresdale Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19124

Inspection Date

8/21/07

2-01.1 (D) Defective food containers are present. Several damaged canned products are stored on the shelves in the basement, during time of inspection. Damaged canned food products was removed from use, during time of inspection.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Cheese for pizza temperature is 65°; pepperoni temperature is 62°; sausage temperature is 64°and sliced ham temerature is 63° is stored in the sandwich prep area, the ambient temperture in the food prep area is 91°, during time of inspection. Listed food products was removed from use.
3-02.1 Refrigeration system does not maintain proper temperatures. Small refrigerator/food prep unit temperature is 51° and small refrigerator unit where pizza is preped temperature is 56°, during time of inspection. Listed small refrigerator/food prep units use is advised to be discontinued until it is properly repaired.
4-01.1 (A) Food/Food service article storage does not provide protection. At time of inspection (9) 7 lb cans of Musselman Vanilla Pudding, (7) 3lb cans of Golden Harvest Slice Ripe Olives, (5) cans of Campbell's soup, (2) 66oz cans of Port Royal Tuna, (2) 29oz cans of Dole Pinapples, (4) 48oz of College Inn Beef Broth, (3) gallons of Olive Oil, (4) 6lb cans of 7/11 Ground Tomatoes, (6) 6lb cans of tomatoe sause, where ordered to be immediately cleaned and sanitized by management due to large accumulation of dust observed on items from recent cement work done in basement. Management initiated immediate corrective action.
5-01.1 Food is not protected from contamination. Food items is not protected from contamination from flies in the food prep area, duringtime of inspection. Food items is not protected from unnecessary handling with unwashed bare hands by the employee, during time of inspection.
7-01 (A) Fly infestation is present. Live flies are observed throughout the food prep area, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Live roach is observed carrying egg in the establishment, during time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Employee hands are not washed properly before preping food items, missing handsoap and towels at the handsink, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. 3 compartment sink should be operated 1st compartment for washing, 2nd compartment for rinsing and 3rd compartment for sanitizing. 2 Male employee observed both at 3 compartment sink at time of inspection 1 wash and 1 rinsing, but no sanitizing observed. Management instructed to initiate immediate corrective action. The Sanitarian explained the proper wash, rinse and sanitizer procedure to the employee, during time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Philadelphia certificate. Application provided to owner.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

New Valentino Pizza #1
5536 Torresdale Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19124

Inspection Date

8/16/07

2-01.1 (C) Spoiled food is present. At time of inspection 1 large pan of mac & cheese, 4 whole raw chickens, about 60 raw chicken wing, about 20 individual containers of coleslaw, a medium container of cooked spaghetti, 2 large containes of pizza sause, 3 large containers pizza cheese, 1 open can of cheese whiz, about 20 individual wrapped packages of provolone & swiss cheese, 2 large containers of mayo, about 30 heads of lettuce, about 20 heads of cabbage, medium containers of tuna salad & chicken salad, about 40 small containers of salad dressing, pizza dough (5), 1 medium container of sausage, pepperoni & anchovy, 1 gallon of pizza sause (walk-in), 1 medium container prep-cooked bacon were all ordered to be immediately discarded by management due to evidence of molding and spoiled odor. Management initiated immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. At time of inspection (9) 7 lb cans of Musselman Vanilla Pudding, (7) 3lb cans of Golden Harvest Slice Ripe Olives, (5) cans of Campbell's soup, (2) 66oz cans of Port Royal Tuna, (2) 29oz cans of Dole Pinapples, (4) 48oz of College Inn Beef Broth, (5) 1 gallon bottles of Original Pit BBQ sause, (8) 32oz bottles of Natural Lemon Juice, (3) gallons of Olive Oil, (4) 6lb cans of 7/11 Ground Tomatoes, (6) 6lb cans of tomatoe sause, about 40 assorted 2 liter sodas and about 30 small bottles sodas where ordered to be immediately cleaned and sanitized by management due to large accumulation of dust/sut observed on items from recent cement work done in basement. Also about 200 large clear plastic food containers, about 200 aluminum food containers, about 150 plastic food container lids, about 200 brown paper hoagie bags, about 200 large brown paper bags and about 50 french fry bags a large where ordered to be immediately discarded by management due to a large accumulation of dust/sut from recent cement work done in basement covering items. Above items were not properly covered before work was started. Management initiated immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. 3 compartment sink should be operated 1st compartment for washing, 2nd compartment for rinsing and 3rd compartment for sanitizing. 2 Male employee observed both at 3 compartment sink at time of inspection 1 wash and 1 rinsing, but no sanitizing observed. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Philadelphia certificate. Application provided to owner.

8/14/07

No Critical Violations

8/12/07

No Critical Violations

8/12/07

No Critical Violations

8/10/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

New Valentino Pizza #1
5536 Torresdale Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19124

Inspection Date

8/7/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. At time of inspection interior temp of walk-in box 54° and bain marie 54°. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. At time of inspection a large accumulation on live roaches, including on white roach observed crawling in and out of (1) 22.7lb bag of Tender Love and Care onions and (1) 22 lb bag of Suawnee Valley potatoes. Management was ordered to immediately discard of the above items. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed flying in basement, in prep area, in and out of rear door at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. At time of inspection an accumulation of live roaches to numerous to count were observed crawling in and out of bags of onions and potatoes, on wall in basement, on floor in basement, on floor next to two door reach-in in kitchen, in inseam around 3 compartment sink, in 3 compartment sink, on milkshake mixer shelf and in and out of bare wood shelving in basement at time of inspection. One white roach observed. Dead roaches also observed at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on shelf under front counter at time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. No hand washing observed at time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. 3 compartment sink should be operated 1st compartment for washing, 2nd compartment for rinsing and 3rd compartment for sanitizing. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Philadelphia certificate. Application provided to owner.
3-02.1 Refrigeration system does not maintain proper temperatures. At time of inspection interior temp of walk-in freezer 28°, walk-in refrigerator 54° and bain marie 54°.

7/9/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature: bacon stored in refrigerator measuring at 66°F. No food is to be stored in defective refrigerator. Management initiated immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed flying in basement and around 3 compartment sink at time of inspection. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated: garbage grinder in three bay sink.

10/18/06

5-01.1 Food is not protected from contamination, observed garbage grinder installed in 3 compartment sink at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed flying in basement and around 3 compartment sink at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Live roaches observed on floor and wall in basement at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh droppings observed on shelving and floors and throughout establishment at time of inspection Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

New Valentino Pizza #1 — *Retail Food: Prepared Food Take-Out*
5536 Torresdale Av — *Philadelphia, PA 19124*

Inspection Date

10/11/06

4-01.1 (A) Food/Food service article storage does not provide protection. Uncovered chicken in walk-in box at time of inspection. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Flies observed on uncovered broccoli, celery and croutons and pizza boxes stored on top of dough in bottom of pizza prep unit at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed flying throughout establishment at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Live roaches observed throughout establishment at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh droppings observed on shelving, floors and food equipment throughout establishment at time of inspection Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate, no hand wash sink in prep area.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized, 2 compartment sink used for cleaning and sanitizing, but 3 compartment sink required. Management instructed to initiate immediate corrective action.

D & S Traders — *Retail Food: Grocery Market*
5537 Torresdale Av — *Philadelphia, PA 19124*

Inspection Date

2/20/07

No Critical Violations

D & S Traders Inc — *Retail Food: Grocery Market*
5537 Torresdale Av — *Philadelphia, PA 19124*

Inspection Date

12/22/06

No Critical Violations

Lucky House Restaurant — *Retail Food: Prepared Food Take-Out*
5543 Torresdale Av — *Philadelphia, PA 19124*

Inspection Date

10/16/07

No Critical Violations

9/11/07

5-01.1 Food is not protected from contamination. At time of inspection (1) 25lb bag of open bread crumbs observed stored on shelf over front counter. Once bags of ingredients are open they must be stored inside of properly labled containers with a lid.
7-01 (J) Other insect infestation is present. At time of inspection drain flies observed in and around uncovered sump pump in basement.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. 3 compartment sink is for the washing, rinsing and sanitizing of multi-use utensils. At time of inspection proper technique was not demonstrated or translated by owners son. Prep sink was being used for cleaning and sanitizing of multi-use utensils. Prep sink is for food prep only. Management instructed to initiate immediate corrective action.

7/9/07

No Critical Violations

Lucky House Restaurant *Retail Food: Prepared Food Take-Out*
5543 Torresdale Av *Philadelphia, PA 19124*

Inspection Date

12/15/06

9-04 (B) Wiping cloths are used in an unapproved manner, not stored in sanitizing solution. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh droppings observed on floors and shelving in prep area and basement at time of inspection. Management instructed to initiate immediate corrective action.

10/18/06

5-01.1 Food is not protected from contamination, uncovered cooked rice, open bags of rice & sugar and uncovered broccoli in prep area at time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Sanitizing solution is not provided. Wiping cloths present on prep surfaces. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh droppings observed on floors and shelving in prep area and basement at time of inspection. Management instructed to initiate immediate corrective action.

10/18/06

5-01.1 Food is not protected from contamination, uncovered cooked rice, open bags of rice & sugar and uncovered broccoli in prep area at time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Sanitizing solution is not provided. Wiping cloths present on prep surfaces. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh droppings observed on floors and shelving in prep area and basement at time of inspection. Management instructed to initiate immediate corrective action.

9/17/06

2-01.4 Food is not properly labeled. "No MSG" symbol present on menu. Monosodium Glutamate in use at wok.
REMOVE SYMBOL FROM MENU.

Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Beverage bottle on food in prep unit. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies present at 3-basin sink. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Sanitizing solution is not provided. Wiping cloths present on prep surfaces. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. No sanitizer present. Management instructed to initiate immediate corrective action.

Juliano's Deli *Retail Food: Prepared Food Take-Out*
5558 Torresdale Av *Philadelphia, PA 19124*

Inspection Date

11/23/07

No Critical Violations

10/15/07

7-01 (A) Fly infestation is present. Domestic type flies noted at this time of inspection.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. 3 bay not properly setup.
19-01.1 Food establishment personnel food safety certified individual is not present.

9/30/06

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Lous Sportsman's Cafe — *Retail Food: Restaurant, Eat-in*
5800 Torresdale Av — *Philadelphia, PA 19135*

Inspection Date

7/10/07

2-10.2 Ice is not protected from contamination. Proper separation needed between drink ice and cold plate ice behind bar. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate and be present at all times. Information provided to person-in-charge. Management instructed to initiate immediate corrective action.

1/5/07

2-10.2 Ice is not protected from contamination. Observed edible ice stored with beverage line/cold plate and ice scoop stored on top of ice machine in basement without protection at time of inspection. 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.
12-02.1 (B) Required hand washing sinks are not provided at bar service area.

Star Pizza — *Retail Food: Restaurant, Eat-in*
5801 Torresdale Av — *Philadelphia, PA 19135*

Inspection Date

4/23/08

No Critical Violations

1/9/08

No Critical Violations

2/8/07

7-01 (L) Mouse infestation is present. Mouse feces observed on floor under shelving in rear storage area and on shelving under grill at time of inspection. Management instructed to initiate immediate corrective action.

1/5/07

7-01 (L) Mouse infestation is present. Mouse feces observed on floor under shelving in rear storage area, along perimeters of kitchen under food equipment and on shelving under grill at time of inspection. Management instructed to initiate immediate corrective action.

Kristy's Place — *Retail Food: Restaurant, Eat-in*
5802 Torresdale Av — *Philadelphia, PA 19135*

Inspection Date

3/24/08

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.

1/9/08

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

2/8/07

No Critical Violations

1/5/07

7-01 (L) Mouse infestation is present. Mouse feces observed along perimeter of kitchen under food equipment at time of inspection. Dead mice on trap under bain marie unit. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Produce Stop
5803 Torresdale Av

Retail Food: General Convenience
Philadelphia, PA 19135

Inspection Date

1/9/08

No Critical Violations

12/27/06

No Critical Violations

Family Dollar Store #6496
5807 Torresdale Av

Retail Food: General Convenience
Philadelphia, PA 19135

Inspection Date

10/9/07

No Critical Violations

8/30/06

No Critical Violations

NAFC, Inc.
5815 Torresdale Av

Retail Food: General Convenience
Philadelphia, PA 19135

Inspection Date

1/13/08

No Critical Violations

1/4/07

No Critical Violations

Twin Donuts
5826 Torresdale Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19135

Inspection Date

7/25/08

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized ; no sink stoppers present. 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.

3/26/08

9-04 (B) Wiping cloths are used in an unapproved manner. Moist cloths observed at 3 bay sink not stored in sanitizing solution. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Stopper(1) missing and interview revealed improper utensil cleaning (rinse->wash->rinse); provide wash->rinse->sanitize->air dry at 3 bay sink. Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sink is not provided in front food prep area (main). 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.

1/9/08

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

3/22/07

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

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

All About Me Day Care — *Institution: Child, Child Care Centers*
5828 Torresdale Av — *Philadelphia, PA 19135*

Inspection Date

6/5/08

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 ; the childrens cups and baby bottles . Items observed washed in the diapering station hand sink in the bathoom.
Note: a utensils sink is needed if childrens platic cups and bottles are being washed or return items to be washed at their parents homes.
Violation noted on the inspection report conducted on 01/11/2008.

3/18/08

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

1/11/08

9-04 (A) Sponges are used in an unapproved manner. Discontinue use of sponges on food equipment.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided. No 3 comartment sink present at time of inspection.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Children's cups and bowls are washed in hand sinks in toilet rooms. These utensils must be properly washed, rinsed and sanitized.
19-01.1 Food establishment personnel food safety certified individual is not present.

12/21/06

No Critical Violations

12/28/05

No Critical Violations

C & K Food Market — *Retail Food: Prepared Food Take-Out*
5836 Torresdale Av — *Philadelphia, PA 19135*

Inspection Date

1/13/08

No Critical Violations

9/30/06

No Critical Violations

King Wok's Restaurant — *Retail Food: Prepared Food Take-Out*
5901 Torresdale Av — *Philadelphia, PA 19135*

Inspection Date

1/13/08

No Critical Violations

2/8/07

No Critical Violations

1/5/07

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard needed between 3 compartment sink and hand sink.
7-01 (L) Mouse infestation is present. Mouse fece observed on shelving, behind/under food equipment, on floor in rear storage area and basement. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner, not stored in sanitizing solution. Management instructed to initiate immediate corrective action.

8/15/05

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

King Wok's Restaurant *Retail Food: Prepared Food Take-Out*
5901 Torresdale Av *Philadelphia, PA 19135*

Inspection Date

7/12/05

12-01.5.B (5) Hot water at hand washing sink is not provided: no hot water provided for toilet room hand sink (Hot water heater has been purchased, but has not been installed.Management claims to use toilet room and hand sink on 2nd floor only). Management has initiated corrective action (not completed).
9-04 (B) Wiping cloths are used in an unapproved manner: used cloths are not stored in a sanitizing solution. Management instructed to initiate immediate corrective action.

Marino's Deli *Retail Food: Prepared Food Take-Out*
5910 Torresdale Av *Philadelphia, PA 19135*

Inspection Date

3/14/07

No Critical Violations

Hermano's Pizza & Grill *Retail Food: Prepared Food Take-Out*
5925 Torresdale Av *Philadelphia, PA 19135*

Inspection Date

4/15/08

4-01.1 (A) Food/Food service article storage does not provide protection .
Splashguard lacks between the hand sink and the two basin sink.
Splashguard lacks between the utensils sink and food preparation table. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present ; live mouse in the utensils sink and fresh mouse droppings under the food preparation table. Management instructed to initiate immediate corrective action.
8-01.2 (B) Cold water is not provided. At time of inspection an amply supply of cold running water not present at 3 compartment sink.
8-01.2 (C) Hot water is not provided. At time of inspection an amply supply of hot running water not present at 3 compartment.

Hermano's Pizza & Grill *Retail Food: Prepared Food Take-Out*
5925 Torresdale Av *Philadelphia, PA 19135*

Inspection Date

11/26/07

2-01.1 (D) Defective food containers are present. At time of inspection 6lb dented cans of 7/11 ground tomatoes, Bonta pizza sause w/basil, Sysco spaghetti sause were observed on shelving in establishment rear. Management must discard of cans.
5-01.1 Food is not protected from contamination. At time of inspection condensation from fan on interior of walk-in box dripping into a pan stored on shelf over food items. Remove all food items stored under leak until properly repaired. Properly store large open bag of Pillsbury flour stored on prep table in rear. Garbage grinder stored in 2 bay prep sink. Management instructed to initiate immediate corrective action.
8-01.2 (B) Cold water is not provided. At time of inspection an amply supply of cold running water not present at 3 compartment sink.
8-01.2 (C) Hot water is not provided. At time of inspection an amply supply of hot running water not present at 3 compartment.
9-02.2 (A) Employee hand wash frequency is inadequate. Male employee observed handling pizza slice then conducting business at front counter then handling a second pizza slice without 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 at time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Due to lack of amply supply of hot and cold running water at 3 compartment sink at time of inspection. Management instructed to initiate immediate corrective action.
10-04.0 Oversized equipment is not properly washed or sanitized. Clean large mixer and slicer.
19-01.1 Food establishment personnel food safety certified individual is not present at time of inspection. Must be present at all times. Management instructed to initiate immediate corrective action.

11/26/07

2-01.1 (D) Defective food containers are present. At time of inspection 6lb dented cans of 7/11 ground tomatoes, Bonta pizza sause w/basil, Sysco spaghetti sause were observed on shelving in establishment rear. Management must discard of cans.
5-01.1 Food is not protected from contamination. At time of inspection condensation from fan on interior of walk-in box dripping into a pan stored on shelf over food items. Remove all food items stored under leak until properly repaired. Properly store large open bag of Pillsbury flour stored on prep table in rear. Garbage grinder stored in 2 bay prep sink. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. At time of inspection flies observed flying and landing on food equipment in establishment.
8-01.2 (B) Cold water is not provided. At time of inspection an amply supply of cold running water not present at 3 compartment sink.
8-01.2 (C) Hot water is not provided. At time of inspection an amply supply of hot running water not present at 3 compartment.
9-02.2 (A) Employee hand wash frequency is inadequate. Male employee observed handling pizza slice then conducting business at front counter then handling a second pizza slice without 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 at time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Due to lack of amply supply of hot and cold running water at 3 compartment sink at time of inspection. Management instructed to initiate immediate corrective action.
10-04.0 Oversized equipment is not properly washed or sanitized. Clean large mixer and slicer.
19-01.1 Food establishment personnel food safety certified individual is not present at time of inspection. Must be present at all times. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Hermano's Pizza & Grill — *Retail Food: Prepared Food Take-Out*
5925 Torresdale Av — *Philadelphia, PA 19135*

Inspection Date

2/9/07

5-01.1 Food is not protected from contamination. Observed no hand washing by employees in between food preparation activites, using equipment and touching of contact surfaces at time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Observed no hand washing by emloyees handling food at time of inspection. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Observed no hand washing by employees handling food at time of inspection. Management instructed to initiate immediate corrective action.
9-02.3 (A) Employee observed not following good hygienic personal practices. Observed soiled toilet paper in trash can in employee toilet room at time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner, not stored in sanitizing solution at time of inspection. Management instructed to initiate immediate corrective action.

1/4/07

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard needed between hand sink in front prep area and prep table. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh feces observed shelving in rear prep area, on mixer stand, walk-in refrigerator floor and along floor perimeters at time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner, not stored in sanitizing solution at time of inspection. Management instructed to initiate immediate corrective action.
9-01.1.2 (A) Food handler with unprotected skin cuts, sores, or infections is present. Observed sore on chin of employee at time of inspection. Management instructed to initiate immediate corrective action.

Grimm's Variety Plus — *Retail Food: General Convenience*
5930 Torresdale Av — *Philadelphia, PA 19135*

Inspection Date

5/1/07

No Critical Violations

1/27/06

No Critical Violations

Yorty's Deli — *Retail Food: Restaurant, Eat-in*
5932 Torresdale Av — *Philadelphia, PA 19135*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Yorty's Deli *Retail Food: Restaurant, Eat-in*
5932 Torresdale Av *Philadelphia, PA 19135*

Inspection Date

5/20/08

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized ; kitchen utensils and slicer machine parts. Utensils sink observed not in use. No sanitizer and sink stoppers present. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Moist sponge use on food contact surfaces is prohibited.
4-03.4 Food is stored beneath unprotected sewer lines or dripping water lines ; soda and beer boxes stored next to the sewer lines in basement. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection.
Splashguard not provided between the hand sink and slicer machine .
Splashguard not provided between the utensils sink and beer boxes.
Management instructed to initiate immediate corrective action.

4/15/08

2-10.1 Ice is not obtained from an approved source : drinking ice is made in the ice machine and for retail. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection.
Splashguard not provided between the hand sink and slicer machine.
Beer stored adjacent /surronding the utentils sink.
Management instructed to initiate immediate corrective action.
4-03.4 Food is stored beneath unprotected sewer lines or dripping water lines ; soda and beer boxes stored next to sewer lines in basement. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized ; kitchen utensils and slicer machine parts. Utensils sink observed not in use. No sanitizer and sink stoppers preset. Management instructed to initiate immediate corrective action.

3/11/08

2-10.1 Ice is not obtained from an approved source : drinking ice is made in the ice machine and for retail. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection.
Splashguard not provided between the hand sink and slicer machine.
Sodas stored adjacent the utentils sink.
Management instructed to initiate immediate corrective action.
4-03.4 Food is stored beneath unprotected sewer lines or dripping water lines ; soda and beer boxes stored next to sewer lines in basement. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized ; kitchen utensils and slicer machine parts. Utensils sink observed not in use. No sanitizer and sink stoppers preset. Management instructed to initiate immediate corrective action.

1/7/08

2-10.2 Ice is not protected from contamination. Employee's food item observed stored in ice mahine/ scoop handle noted in direct contact with ice for patron's use in ice-maker
5-01.1 Food is not protected from contamination. Due to critical violations observed at this time.
7-01 (L) Mouse infestation is present. Mouse droppings noted under and behind storage equipment/ on shelving in both customer's service and basement food storage areas,
9-04 (B) Wiping cloths are used in an unapproved manner. 2 wet white wiping cloths noted on food preparation table observed not stored in sanitizing solution between use at this time.

1/4/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Sweet Creations Unlimited
5940 Torresdale Av

Retail Food: Grocery Market
Philadelphia, PA 19135

Inspection Date

1/9/08

No Critical Violations

1/4/07

No Critical Violations

Comly Cafe
5944 Torresdale Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19135412

Inspection Date

10/10/07

No Critical Violations

9/11/07

7-01 (A) Fly infestation is present. Several domestic type flies noted mostly in rear kitchen area.
5-01.1 Food is not protected from contamination. Due to fly infestation.

1/4/07

No Critical Violations

Benny's Meat Market
6017 Torresdale Av

Retail Food: Grocery Market
Philadelphia, PA 19135371

Inspection Date

1/2/07

No Critical Violations

Chen's Fresh Market
6017 Torresdale Av

Retail Food: Grocery Market
Philadelphia, PA 19135371

Inspection Date

6/18/07

No Critical Violations

5/29/07

No Critical Violations

Marabello's Pizza
6019 Torresdale Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19135373

Inspection Date

10/10/07

19-01.1 Food establishment personnel food safety certified individual is not present. Expired [since 1999] Servsafe Certificated noted provided Management instructed to initiate immediate corrective action.

9/13/07

7-01 (A) Fly infestation is present. Several domestic type flies noted in food prep/serving kitchen, rear dumpster and customers' waiting areas.
5-01.1 Food is not protected from contamination. Due to fly infestation and one can opener noted encrusted with old food particles.

3/30/06

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Marabello's Pizza
6019 Torresdale Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19135373

Inspection Date

3/23/06

No Critical Violations

3/3/06

No Critical Violations

Chink's Steaks
6030 Torresdale Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19135

Inspection Date

1/7/08

No Critical Violations

10/16/06

No Critical Violations

Brant Beverage Co.
6100 Torresdale Av

Retail Food: General Convenience
Philadelphia, PA 19135

Inspection Date

5/20/08

No Critical Violations

4/12/07

No Critical Violations

Darlene's Little Darlings
6123 Torresdale Av

Institution: Child, Family Day Care Homes
Philadelphia, PA 19135

Inspection Date

12/27/06

No Critical Violations

Quality Pizza
6146 Torresdale Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19135371

Inspection Date

11/20/07

No Critical Violations

9/19/07

7-01 (A) Fly infestation is present. Several flies noted in rear dumpster and in rear food preparation areas.
5-01.1 Food is not protected from contamination. Due to fly infestation.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Quality Pizza — *Retail Food: Prepared Food Take-Out*
6146 Torresdale Av — *Philadelphia, PA 19135371*

Inspection Date

1/2/07

4-01.1 (A) Food/Food service article storage does not provide protection. Mouse feces observed on/inside pizza pan shelving and on ingredient shelving in rear prep area at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Heavy mouse infestation observed at time of inspection. Mouse feces observed on floor, inside dirt linen and on shelving throughout basement, on floor behind/under food equipment in prep area, on mixer stand, shelving and prep tables in rear prep area. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner, not stored in sanitizing solution at time of inspection. Management instructed to initiate immediate corrective action.

Fat's Deli & Seafood — *Retail Food: Prepared Food Take-Out*
6169 Torresdale Av — *Philadelphia, PA 19135*

Inspection Date

1/2/07

No Critical Violations

Fat Pete's — *Retail Food: Restaurant, Eat-in*
6171 Torresdale Av — *Philadelphia, PA 19135371*

Inspection Date

6/7/07

19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certiicate. Information provided to owner. Management instructed to initiate immediate corrective action. Note: manager has enrolled at the community college.

6/4/07

No Critical Violations

5/11/07

2-10.2 Ice is not protected from contamination. Separation is required between cold plate and drink ice in ice bins at bar. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Splash guards needed between hand sink and 3 compartment sink in kitchen and hand sink and ice bin at bar.
5-01.1 Food is not protected from contamination. At time of inspection grease in fryer not properly covered and open bag of salt stored on shelf in kitchen with mouse feces observed in kitchen at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Some feces observed under/on food equipment in kitchen at time of inspection. Management instructed to initiate immediate corrective action.
12-01.5.B (4) Cold water at hand washing sink is not provided. No cold running water present at hand sink in kitchen at time of inspection. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. No hot running water present at hand sink in kitchen at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certiicate. Information provided to owner. Management instructed to initiate immediate corrective action.

10/19/05

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Produce City — *Retail Food: Grocery Market*
6300 Torresdale Av — *Philadelphia, PA 19135333*

Inspection Date

10/9/07

No Critical Violations

9/13/07

5-01.1 Food is not protected from contamination. Due to fly infestation. Observed mouse feces inside box of cauliflower, on floor around food items not properly elevated off floors and on pallets in walk-in box at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Several domestic type flies noted in establishment in customer service and rear food display/storage areas.
7-01 (B) Fruit fly infestation is present. Noted around onions bags stored by walk-in refrigerator exterior door area.

2/8/07

5-01.1 Food is not protected from contamination. Observed mouse feces inside box of cauliflower, on floor around food items not properly elevated off floors and on pallets in walk-in box at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed around food items not properly elevated off floor, inside box of cauiflower, on floor perimeters and pallets in walk-in box at time of inspection. Management instructed to initiate immediate corrective action.

1/8/07

7-01 (L) Mouse infestation is present. Heavy mouse infestation observed feces on floor of walk-in box, toilet room, on pallets and on floors under food storage shelving at time of inspection. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Food items not properly elevated off floors surrounded by and stored on top of mouse feces. Management instructed to initiate immediate corrective action.

Quik Stop — *Retail Food: General Convenience*
6301 Torresdale Av — *Philadelphia, PA 19135330*

Inspection Date

10/9/07

No Critical Violations

9/8/06

No Critical Violations

Eckerd Drugs #6198 — *Retail Food: General Convenience*
6327 Torresdales Av — *Philadelphia, PA 19135330*

Inspection Date

9/8/06

No Critical Violations

Rite Aid — *Retail Food: General Convenience*
6327 Torresdale Av — *Philadelphia, PA 19135330*

Inspection Date

11/23/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Danny Boy's III
6378 Torresdale Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19135

Inspection Date

6/27/08

19-01.1 Food establishment personnel food safety certified individual is not present. Serv safe present, Sanitarian was informed that employee has taken course on 6/8/2008. City food safety certification is required. Application issued at time of inspection.

5/28/08

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized ; dinnerware.
- no approved sanitizer present in the utensils sink compartment .
Employees have no knowledge of the sanitization process and was not observed being done as required.

Provide for the required washing- rinsing- sanitizing of the multi utensils and dinneware.
Use and approved sanitizer according to the instructions and concentrations indicated on the lebel
Items must be air dried after sanitizing.
Management instructed to initiate immediate corrective action.

4/7/08

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. *Bartender is currently awaiting course certification 4/30/08.

3/4/08

19-01.1 Food establishment personnel food safety certified individual is not present. There was no proof of valid serv safe certificate at time of inspection.

1/7/08

19-01.1 Food establishment personnel food safety certified individual is not present. Information provided to person-in-charge during previous inspection.

1/7/08

19-01.1 Food establishment personnel food safety certified individual is not present. Information provided to person-in-charge during previous inspection.

11/26/07

2-10.2 Ice is not protected from contamination. At time of inspection drink ice behind bar not properly covered to prevent contamination from fruit flies and a bottle of Mountain Dew stored in ice. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. At time of inspection fruit flies observed landing on and flying around food equipment and trash cans behind bar. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Observed sitting on drain board of 3 compartment sink behind bar. Not stored in sanitizing solution at time of inspection. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. At time of inspection no running hot water was present at hand in ladies toilet room. Management instructed to initiate immediate corrective action.
12-01.5.E (2) Toilet room surfaces are not in good repair. Repair damaged ceiling, walls and missing window in men's toilet room. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Information provided to person-in-charge during previous inspection.

Danny Boy's III *Retail Food: Restaurant, Eat-in*
6378 Torresdale Av *Philadelphia, PA 19135*

Inspection Date

10/15/07

7-01 (A) Fly infestation is present. At time of inspection flies observed flying around and landing in bar area and in men's toilet room. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Observed sitting on drain board of 3 compartment sink behind bar. Not stored in sanitizing solution at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. At time of inspection fruit flies observed landing on and flying around behind bar and men's toilet room. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. At time of inspection there was no sanitizer present for use at 3 compartment sink behind bar. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. At time of inspection temp inadequate at hand sink in men's toilet room and no running hot water at hand sink behind bar and in ladies toilet room. Management instructed to initiate immediate corrective action.
12-01.5.E (2) Toilet room surfaces are not in good repair. Repair damaged ceiling And missing window in men's toilet room. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Information provided to person-in-charge.

3/8/07

12-01.5.E (2) Toilet room surfaces are not in good repair. Repair damaged ceiling in men's toilet room. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

1/8/07

2-10.2 Ice is not protected from contamination. Observed beer stored in drink ice at time of inspection. Management instructed to initiate immediate corrective action.
12-01.5.E (2) Toilet room surfaces are not in good repair. Repair leaking ceiling in men's toilet room. Management instructed to initiate immediate corrective action.

Wawa Food Market #218 *Retail Food: Prepared Food Take-Out*
6400 Torresdale Av *Philadelphia, PA 19135*

Inspection Date

7/17/08

9-02.2 (A) Employee hand wash frequency is inadequate. Hands are not always being washed. Gloves were observed being used instead of washing hands in most cases. Management instructed to initiate immediate corrective action.

7/17/08

9-02.2 (A) Employee hand wash frequency is inadequate. Hands are not always being washed. Gloves were observed being used instead of washing hands in most cases. Management instructed to initiate immediate corrective action.

3/18/08

No Critical Violations

1/7/08

5-01.1 Food is not protected from contamination. Due to critical violations noted at this time.
8-02.2 An approved air gap is not present. For soda and ice-maker machines drain pipes. Provide a minimum of 1" between mouth of pipe and floor drain to prevent back-syphoning of sewage or waste water into ice-maker or soda mahine's pipe connection system or storge units..
19-01.1 Food establishment personnel food safety certified individual is not present. Valid City Food Safety Certificate observed not presented or posted at this time.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Wawa Food Market #218
6400 Torresdale Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19135

Inspection Date

1/8/07

No Critical Violations

Dunkin Donuts
6409 Torresdale Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19135

Inspection Date

1/18/08

No Critical Violations

5/31/07

No Critical Violations

Delorenzo's Water Ice & Ice Cream
6425 Torresdale Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19135

Inspection Date

8/14/07

No Critical Violations

Mcdonald's #01879
6470 Torresdale Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19135

Inspection Date

3/29/07

No Critical Violations

3/14/07

No Critical Violations

3/12/07

No Critical Violations

1/16/07

4-01.1 (A) Food/Food service article storage does not provide protection. Observed cups stored in dirt cup holder not elevated 6 inches off floor and leak at front counter stained bags and box of sugar. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair drain line under hand sink in men's toilet room. Management instructed to initiate immediate corrective action.

McDonald's Restaurant
6470 Torresdale Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19135

Inspection Date

5/22/08

No Critical Violations

McDonald's Restaurant *Retail Food: Restaurant, Eat-in*
6470 Torresdale Av *Philadelphia, PA 19135*

Inspection Date

4/20/08

4-01.1 (A) Food/Food service article storage does not provide protection. Frozen condensation observed on closed and open prepackaged foods in walk-in freezer. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination due to uncovered food in walk-in freezer, ice accumulation on uncovered foods/packaged foods, vent cover missing above main food prep area (heavy dust accumulation observed), barehand contact of ready to eat foods w/o hand washing and dirty broom on hamburger bun rack above prepackaged buns. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair for salad prep sink; drain line detached. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Hand washing was not conducted after sweeping food prep area and the utilizing single service gloves. Management instructed to initiate immediate corrective action.

New Star Restaurant *Retail Food: Restaurant, Eat-in*
6550 Torresdale Av *Philadelphia, PA 19135*

Inspection Date

7/5/07

5-01.1 Food is not protected from contamination. At time of inspection condensate from fan inside walk-in refrigeration unit observed leaking onto uncovered food items stored on shelving under fan. Management initiated immediate corrective action.
7-01 (L) Mouse infestation is present. Some mouse feces observed on and under shelvig in ingredient storage room and on prep table in establisment rear at time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair drain line under 3 compartment sink, leaking at time of inspection. Management instructed to initiate immediate corrective action.

1/11/07

4-01.1 (A) Food/Food service article storage does not provide protection. Observed open bags of ingredients stored on floor in rear storage area with mouse feces and mouse feces on top of bulk food containers. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Observed open bags of food stored on floor in rear storage area with mouse feces, mouse feces on top of bulk storage containers and uncovered food in walk-in boxes at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Heavy mouse infestation observed at time of inspection. Mouse feces observed on floor under/on food equipment, shelving in kitchen and rear storage areas on floor and inside cabinet in toilet room at time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair drain line under hand sink in toilet room. Management instructed to initiate immediate corrective action.

8/4/06

7-01 (A) Fly infestation is present: observed throughout establishment. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present: feces observed on shelving and floor perimeters. Management instructed to initiate immediate corrective action.

Brook's Pharmacy *Retail Food: General Convenience*
6552 Torresdale Av *Philadelphia, PA 19135282*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Brook's Pharmacy
6552 Torresdale Av

Retail Food: General Convenience
Philadelphia, PA 19135282

Inspection Date

10/9/07

No Critical Violations

9/8/06

No Critical Violations

The Queen Grocery
6559 Torresdale Av

Retail Food: Grocery Market
Philadelphia, PA 19135

Inspection Date

1/18/08

No Critical Violations

11/5/07

7-01 (L) Mouse infestation is present. At time of inspection mouse feces were observed under/on some retail shelving in customer area.

7/5/07

7-01 (B) Fruit fly infestation is present. Some fruit flies observed inside of bucket where water ice scoop was stored at time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate.

3/29/07

8-01.2 (B) Cold water is not provided. At hand sink in prep area at time of inspection. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided. At hand sink in prep area at time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain city certificate.

1/11/07

7-01 (L) Mouse infestation is present. Feces observed on shelving, floor in basement and under display shelving at time of inspection. Management instructed to initiate immediate corrective action.

Friends Dollar Store
6602 Torresdale Av

Retail Food: General Convenience
Philadelphia, PA 19135

Inspection Date

4/20/08

No Critical Violations

3/6/06

No Critical Violations

11/14/05

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

Tacony Food Mart
6648 Torresdale Av

Retail Food: Grocery Market
Philadelphia, PA 19135

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Tacony Food Mart — *Retail Food: Grocery Market*
6648 Torresdale Av — *Philadelphia, PA 19135*

Inspection Date

10/10/07

7-01 (D) Roach infestation is present. Several roaches of various life stages noted on 4 glue boards placed around floor perimeters in customer's and rear foods storage areas.
19-01.1 Food establishment personnel food safety certified individual is not present. None present. Note: Make and serve coffee and cold sandwiches/meat lunch meat.

9/11/07

7-01 (L) Mouse infestation is present. Fresh and old mouse droppings noted on floor perimeters in food storage areas.
5-01.1 Food is not protected from contamination. Due to mouse droppings.
19-01.1 Food establishment personnel food safety certified individual is not present. None present. Note: Make and serve coffee and cold sandwiches/meat lunch meat.

7/26/06

No Critical Violations

Bravos Pizza — *Retail Food: Prepared Food Take-Out*
6702 Torresdale Av — *Philadelphia, PA 19135*

Inspection Date

10/10/07

19-01.1 Food establishment personnel food safety certified individual is not present. None present. Servsafe Certificate noted posted at this time. Management refused to initiate immediate corrective action.

9/11/07

5-01.1 Food is not protected from contamination. Mainly, due to critical violations noted.
7-01 (A) Fly infestation is present. Several domestic type flies noted inside trash can in ktchen food prep/serving area.
7-01 (D) Roach infestation is present. Roaches at various life stages noted on floor perimeter of the basement area.
7-01 (L) Mouse infestation is present. Fresh and old mouse droppings noted on floor perimeters in kitchen and basement areas.
9-04 (B) Wiping cloths are used in an unapproved manner. Moist white wiping cloths noted sitting on food prep/serving countertops in kitchen area observed not stored in sanitizing solution between use at this time of inspection.
9-02.2 (A) Employee hand wash frequency is inadequate. Handsink noted blocked with kitchen utensils at this time of inspection. Use of 3 bay as handwashing sink observed.
19-01.1 Food establishment personnel food safety certified individual is not present. Servsafe Certificate noted posted at this time. Management refused to initiate immediate corrective action.

3/17/06

12-01.5.B (5) Hot water at hand washing sink is not provided: hand sink in prep area. Management instructed to initiate immediate corrective action.

Athenian Restaurant — *Retail Food: Restaurant, Eat-in*
6824 Torresdale Av — *Philadelphia, PA 19135231*

Inspection Date

4/2/07

No Critical Violations

Michelle's 99 Cent Store *Retail Food: General Convenience*
6832 Torresdale Av *Philadelphia, PA 19135*

Inspection Date

7/2/08
No Critical Violations

6/27/08
No Critical Violations

4/25/08
No Critical Violations

7/24/07
7-01 (L) Mouse infestation is present, fresh droppings at wall area, rear of establishment.
12-01.5.B (5) Hot water at hand washing sink is not provided, at time of inspection electric hot water heater turned off.

4/11/07
7-01 (L) Mouse infestation is present, fresh droppings at wall area.

1/24/07
12-01.5.B (5) Hot water at hand washing sink is not provided.

1/6/06
12-01.5.B (5) Hot water at hand washing sink is not provided.

Pumpkin Patch Day Care *Institution: Child, Group Day Care Homes*
6833 Torresdale Av *Philadelphia, PA 19135*

Inspection Date

10/31/07
No Critical Violations

9/11/07
No Critical Violations

9/7/07
19-01.1 Food establishment personnel food safety certified individual is not present. Amber K. Millman has ServSafe certificate, missing certificate from Philla. Dept. of Public Health. Sanitarian gave owner plan review package information to receive certifcate. Management instructed to initiate immediate corrective action.

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786 Grocery Stores, Inc. *Retail Food: Grocery Market*
6837 Torresdale Av *Philadelphia, PA 19135*

Inspection Date

5/10/07
No Critical Violations

Fu Mei Supermarket LLC *Retail Food: General Convenience*
6900 Torresdale Av *Philadelphia, PA 19135*

Inspection Date

3/18/08
No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Fu Mei Supermarket LLC — *Retail Food: General Convenience*
6900 Torresdale Av — *Philadelphia, PA 19135*

Inspection Date

9/21/07

10-01.1 (B) An approved sink for manual washing and sanitization is not provided. No 3 compartment sink present.
19-01.1 Food establishment personnel food safety certified individual is not present. Must be present at all times. Information provided.

Tai Wah Supermarket Inc. — *Retail Food: General Convenience*
6900 Torresdale Av — *Philadelphia, PA 19135*

Inspection Date

10/16/06

No Critical Violations

New Station Pizza II — *Retail Food: Restaurant, Eat-in*
6904 Torresdale Av — *Philadelphia, PA 19135*

Inspection Date

7/30/07

5-01.1 Food is not protected from contamination. At time of inspection a steady flow of water from fan inside walk-in box leaking into bucket with food items stored around some covered and uncovered and water leaking on interior of bain marie with uncovered food items stored inside. Flies observed landing on food contact surface while food prep was being conducted. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed flying around and landing on food equipment throughout establishment including in customer seating area. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair at non-NSF 3 compartment sink, leaking at time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. At time of inspection no hand washing observed by employees. Hands should be washed prior to putting on gloves and after gloves are removed. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution. Management instructed to initiate immediate corrective action.
10-01.1 (A) An approved equipment and utensil washing sink is not provided. Establishment's 3 compartment sink in not NSF approved. Management instructed to initiate immediate corrective action.
10-02.1 Food equipment needs cleaning. Clean interior and exterior of all cooking equipment, prep tables and refrigeration units of encrusted and accumulation of food debris and grease. Clean dipper well, walk-in box and ice machine. Management instructed to initiate immediate corrective action.
10-04.0 Oversized equipment is not properly washed or sanitized. Clean mixed stand of encrusted food debris. Management instructed to initiate immediate corrective action.
13-01.1 (A) Floor is not clean. Clean floor under/behind throughout establishment of encrusted food debris, grease and dead and live roaches. Clean floor in basement of water and items soaked by rain. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila certificate.

New Station Pizza II — *Retail Food: Restaurant, Eat-in*
6904 Torresdale Av — *Philadelphia, PA 19135*

Inspection Date

5/29/07

2-01.1 (C) Spoiled food is present. At time of inspection 1 loaf (48oz) of Moish's Jewish Rye stored in refrigeration unit in front prep area was discarded due to molding. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination. Ice scoop handle touching ice. Scoop should be stored with handle up.
7-01 (D) Roach infestation is present. Live and dead roaches observed on floor under refrigration unit, hand sink and prep table in front prep area at time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. At time of inspection no hand washing observed, no soap and towels at an hand sinks and water pressure inadequte at hand sink in prep area. Management instructed to initiate immediate corrective action.
9-02.3 (B) Employees are smoking in uapproved areas. At time of inspection an ash tray with several butts observed on floor behind trash can in rear prep area and 2 packs of cigarettes on prep table. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution. Management instructed to initiate immediate corrective action.
10-01.1 (A) An approved equipment and utensil washing sink is not provided. Establishment's 3 compartment sink in not NSF approved. Management instructed to initiate immediate corrective action.
10-02.1 Food equipment needs cleaning. Clean interior and exterior of all cooking equipment, prep tables and refrigeration units of encrusted and accumulation of food debris and grease. Clean dipper well, walk-in box and ice machine. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. At time of inspection sanitarian asked owner and cashier method to cleaning and sanitizing multi-use utensils. Sanitarian was informed that equipment is washed and rinsed, but not sanitized. NSF approved 3 compartment sink should be filled at all times for washing, rinsing and sanitizing of equipment. Management instructed to initiate immediate corrective action.
10-04.0 Oversized equipment is not properly washed or sanitized. Clean mixed stand of encrusted food debris. Management instructed to initiate immediate corrective action.
13-01.1 (A) Floor is not clean. Clean floor under/behind throughout establishment of encrusted food debris, grease and dead and live roaches. Clean floor in basement of water and items soaked by rain. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Information provided to owner. Management instructed to initiate immediate corrective action.

12/30/05

7-01 (B) Fruit fly infestation is present: flies observed near bag of onions. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair: water leak at 3 basin sink. Management instructed to initiate immediate corrective action.

Los Compadres Restaurant & Pizzeria — *Retail Food: Restaurant, Eat-in*
6905 Torresdale Av — *Philadelphia, PA 19135*

Inspection Date

2/15/07

No Critical Violations

Magic Wok — *Retail Food: Prepared Food Take-Out*
6916 Torresdale Av — *Philadelphia, PA 19135*

Inspection Date

Magic Wok *Retail Food: Prepared Food Take-Out*
6916 Torresdale Av *Philadelphia, PA 19135*

Inspection Date

10/9/07

No Critical Violations

4/2/07

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

Seven Eleven #01101 *Retail Food: Prepared Food Take-Out*
6919 Torresdale Av *Philadelphia, PA 19135*

Inspection Date

4/17/08

No Critical Violations

2/1/08

3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Ready to serve hot dogs observed at 109° F during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh mice droppings observed on floor in rear storage area, inside walk in unit. and in retail area. Live mouse observed inside walk in unit during time of inspection.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths observed 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. A food safety certified individual must be present during times of operation and preparation .

12/4/06

No Critical Violations

Brooklyn NY Bakery *Retail Food: Prepared Food Take-Out*
6942 Torresdale Av *Philadelphia, PA 19135*

Inspection Date

4/25/07

No Critical Violations

Denofa Homemade Sausage *Retail Food: Prepared Food Take-Out*
6946 Torresdale Av *Philadelphia, PA 19135*

Inspection Date

4/2/07

5-01.1 Food is not protected from contamination.
Keep all olives covered, to prevent human contamination. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

Diston Manor Personal Care Home *Institution: Adult, Personal Care Boarding Home*
6948 Torresdale Av *Philadelphia, PA 19135*

Inspection Date

10/11/07

No Critical Violations

12/29/05

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

DeJesus Family Food Market
7048 Torresdale Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19135

Inspection Date

10/25/07

No Critical Violations

P & S Ravioli
7051 Torresdale Av

Retail Food: General Convenience
Philadelphia, PA 19135

Inspection Date

5/22/08

No Critical Violations

4/20/08

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Fresh pasta commercial refrigerator recorded at 52°F; approx 20 boxes present. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. Commercial refrigerator recorded at 52°F. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. No hot water. 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.

P And S Ravioli
7051 Torresdale Av

Retail Food: General Convenience
Philadelphia, PA 19135

Inspection Date

4/3/07

No Critical Violations

Esposito's Wholesale Italian Ices
7133 Torresdale Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19135

Inspection Date

7/16/08

7-01 (L) Mouse infestation is present. Numerous fresh mouse droppings were observed on front full service counter. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.
19-04 Food establishment personnel food safety certificate is expired; 1/07. Call 215.685.7498 for provider list. Management instructed to initiate immediate corrective action.

4/20/08

19-04 Food establishment personnel food safety certificate is expired; 1/07. Call 215.685.7498 for provider list. Management instructed to initiate immediate corrective action.

Galati Bros. Sunoco
7150 Torresdale Av

Retail Food: General Convenience
Philadelphia, PA 19135

Inspection Date

10/25/07

No Critical Violations

9/8/06

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

New Pizza Villa
7159 Torresdale Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19135132

Inspection Date

2/11/08

19-01.1 Food establishment personnel food safety certified individual is not present. Valid Serv Safe observed. Application for City of Phila. cert provided. Course was taken in Bucks County and owner filled out app. and paid fee for Bucks County cert.

12/10/07

9-02.1 Employee hands are not washed prior to food handling activities. No hand washing observed by male employees prior to preping food at time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. Not present during time of inspection.

10/5/07

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Stoppers not provided for each compartment of 3 compartment sink. Sink should be used for the washing rinsing and sanitizing of multi-use utensils/food equipment.
19-01.1 Food establishment personnel food safety certified individual is not present. Information provided to person-in-charge.

7/30/07

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Stoppers not provided for each compartment of 3 compartment sink. Sink should be used for the washing rinsing and sanitizing of multi-use utensils/food equipment.
19-01.1 Food establishment personnel food safety certified individual is not present. Information provided to person-in-charge.

6/22/07

No Critical Violations

6/18/07

4-01.1 (A) Food/Food service article storage does not provide protection. At time of inspection extermely dusty uncovered pizza boxes, hoagie/steak boxes, and several stacks of paper bags were ordered to immediately discarded by management. It appears as if some work was done in basement, but items listed above were not properly covered prior to work beginning. Male owner was given orders to immediately discard, but prior to completion of inspection items had not been discarded. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. At time of inspection rust colored water on lid of deep freezer chest observed leaking into box when lid was opened by sanitarian to take temperature. Interior of box appeared to have been stained with rust colored water prior to inspection. Fly observed flying inside of walk-in box and open pack of Prudue raw chicken observed stored directed on top of lunchmeat in walk-in box. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Some flies observed flying in prep and customer area at time of inspection. Fly observed flying inside of walk-in box. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. At time of inspection a large accumulation of fresh and old mouse fecss observed on floor perimeters behind food equipment in prep area and on shelving, pallets and floor perimeters behind food equipment in basement. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. At time of inspection large mixing bowl stored in compartment of 3 bay sink. 3 compartment sink should be filled at all times for washing rinsing and sanitizing of food equipment.
19-01.1 Food establishment personnel food safety certified individual is not present. Information provided to person-in-charge.

New Pizza Villa — *Retail Food: Prepared Food Take-Out*
7159 Torresdale Av — *Philadelphia, PA 19135132*

Inspection Date

12/4/06

7-01 (L) Mouse infestation is present. Fresh droppings observed on floor in toilet room, behind reach-in refrigeration unit, mixer stand, deep freezer chest and shelving in basement. Management instructed to initiate immediate corrective action.

10/10/06

5-01.1 Food is not protected from contamination. Splash guard needed between hand wash sink and prep table. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed flying throughout prep areas at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh droppings observed on floors, under & on food equipment and on shelving throughout establishment at time of inspection. Management instructed to initiate immediate corrective action.

9/13/06

5-01.1 Food is not protected from contamination, uncovered pizza prep unit. Splash guard needed between hand wash sink and prep table. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present, observed throughout establishment at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present, fresh droppings observed on floors, under & behind food equipment and on shelving throughout establishment at time of inspection. Management instructed to initiate immediate corrective action.

Tygh's Pub II — *Retail Food: Restaurant, Eat-in*
7162 Torresdale Av — *Philadelphia, PA 19135*

Inspection Date

6/8/07

No Critical Violations

5/9/07

7-01 (A) Fly infestation is present. Flies observed flying in bar area at time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. Information provided to person-in-charge.

5/9/07

7-01 (A) Fly infestation is present. Flies observed flying in bar at time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present.

Cafe Palermo — *Retail Food: Restaurant, Eat-in*
7163 Torresdale Av — *Philadelphia, PA 19135000*

Inspection Date

2/1/08

No Critical Violations

10/11/06

No Critical Violations

Caffe Euro — *Retail Food: Restaurant, Eat-in*
7163 Torresdale Av — *Philadelphia, PA 19135000*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Caffe Euro
7163 Torresdale Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19135000

Inspection Date

3/10/08

No Critical Violations

Joe Magee's
7165 Torresdale Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19135

Inspection Date

6/8/07

2-10.2 Ice is not protected from contamination. Bottled beverages stored in drink ice at bar service area. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Drain flies in basement near sump pump pit. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Call 215.685.7405 for provider list. Management instructed to initiate immediate corrective action.

Tacony Taven Mizia's Place
7165 Torresdale Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19135

Inspection Date

3/26/08

19-01.1 Food establishment personnel food safety certified individual is not present. Attend an approved food safety course and obtain a City of Philadelphia Food Safety Certificate. Provider list and application issued. Management instructed to initiate immediate corrective action.

11/1/07

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

Farmer's Snacks & more
7207 Torresdale Av

Retail Food: Grocery Market
Philadelphia, PA 19135

Inspection Date

5/26/06

No Critical Violations

Yik-Yak
7215 Torresdale Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19135131

Inspection Date

6/19/08

2-10.2 Ice is not protected from contamination. Ice scoop is sitting out on the unsanitary exterior of the ice machine. Provide an approved holster for the ice scoop. 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.

Yik-Yak
7215 Torresdale Av

Retail Food: Restaurant, Private Club
Philadelphia, PA 19135131

Inspection Date

4/20/08

4-01.1 (A) Food/Food service article storage does not provide protection. 4 bay sink provided hand washing and utensil cleaning; wash/sanitizer water not protected. Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sink is not provided in 1st floor bar area; provide a separate standing sink. **4 bay sink provided; 1 bay used to hand washing.** 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.

China Rainbow Restaurant
7217 Torresdale Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19135

Inspection Date

4/25/07

No Critical Violations

Hanuman Newstand
7220 Torresdale Av

Retail Food: Mobile Food Vendor
Philadelphia, PA 19135

Inspection Date

4/20/07

No Critical Violations

4/17/06

No Critical Violations

Dunkin Donuts
7221 Torresdale Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19135

Inspection Date

10/25/07

No Critical Violations

9/29/06

No Critical Violations

9/7/06

5-01.1 Food is not protected from contamination, uncovered donuts/bagels in walk-in freezer and refrigerator.

Boston Market #0381
7240 Torresdale Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19135

Inspection Date

4/10/08

No Critical Violations

Boston Market #0381 *Retail Food: Restaurant, Eat-in*
7240 Torresdale Av *Philadelphia, PA 19135*

Inspection Date

1/16/08

2-10.2 Ice is not protected from contamination. Plastic container observed in direct contact with ice. Management instructed to initiate immediate corrective action.
2-01.1 (C) Spoiled food is present. Discolored lettuce observed in refrigeration unit in front prep area.
3-02.1 Refrigeration system does not maintain proper temperatures. Refrigeration unit in front customer service area observed at 50° F during time of inspection.
4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard not present between food table and food prep sink. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Uncovered food items observed in refrigeration units. Soda syrup bag observed in direct contact with the floor. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Drain lines observed leaking at sinks. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Both hand washing sinks were turned off during time of inspection. Employees are not washing their hands during time of inspection.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths observed not stored in sanitizing solution. Management instructed to initiate immediate corrective action.
11-01.2 (A) Food equipment is defective. Both hand washing sinks observed turned off 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. Management instructed to initiate immediate corrective action.

10/11/06

No Critical Violations

A Plus Mini Market #060252 *Retail Food: Prepared Food Take-Out*
7241 Torresdale Av *Philadelphia, PA 19135*

Inspection Date

12/18/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Hot dogs on hot dog roller observed at 128° F during time of inspection. Management initiated immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloth observed not properly stored in an identifiable container of sanitizing solution. 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 hand Sink in retail 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 in bathroom hand washing sink. Hand washing is to be conducted in sink, where hot water is present, until repairs are made. 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 informed the sanitarian that the application was sent to the office of Food Protection.

10/15/07

7-01 (A) Fly infestation is present. Noted in rear sink/storage room.
19-01.1 Food establishment personnel food safety certified individual is not present.

9/8/06

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Dominic's
8600 Torresdale Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19135000

Inspection Date

7/13/07

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: approved sanitizer not provided at three basin sink. Management instructed to initiate immediate corrective action.
11-09.3 Food equipment is not properly installed: splash protection lacking between three basin sink and garbage grinder sink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. List of providers issued. Management instructed to initiate immediate corrective action.

Payan's Grocery
2916 Tulip St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19134

Inspection Date

5/14/07

No Critical Violations

12/28/06

7-01 (B) Fruit fly infestation is present: in deli area. Management instructed to initiate immediate corrective action.

1/4/06

No Critical Violations

Peralta Grocery
2916 Tulip St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19134

Inspection Date

1/2/08

No Critical Violations

Wilson Blue Ribbon Beverages
3625 Tulip St

Retail Food: General Convenience
Philadelphia, PA 19134

Inspection Date

5/25/07

No Critical Violations

5/13/06

No Critical Violations

The Chateau (bakery)
5117 Tulip St

Retail Food: Caterer
Philadelphia, PA 19124

Inspection Date

3/25/08

No Critical Violations

The Chateau (bakery) *Retail Food: Caterer*
5117 Tulip St *Philadelphia, PA 19124*

Inspection Date

5/2/07

9-04 (B) Wiping cloths are used in an unapproved manner. Moist cloths observed not stored in sanitizing solution. Moist cloth reused/shared for drying hands at 2 bay sink. 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. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. 3 bay sink not provided. Multi-use containers observed being washed and rinsed; 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.
19-01.1 Food establishment personnel food safety certified individual is not present at tim of inspection. Management instructed to initiate immediate corrective action.

The Chateau *Retail Food: Caterer*
5121 Tulip St *Philadelphia, PA 19124*

Inspection Date

3/25/08

19-04 Food establishment personnel food safety certificate is expired; 1/08. Call 215.685.7498 for provider list. Management instructed to initiate immediate corrective action.

5/2/07

10-05.1 (B) Warewasher does not maintain proper washing and sanitizing temperatures: minimum wash and rinse temperatures were not obtained (160° & 180°F). The maximum temperature recorded was 156° F.**Unable to inspect do water shut-off due to work being conducted** Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sink is not provided in small bar service area. Dedicate one 3 bay sink at other bar service areas as a hand washing with soap and paper towels. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. ServSafe posted; obtain Phila. Food Cert. call 215.685.7495 for application. Management instructed to initiate immediate corrective action.

5/31/06

5-01.1 Food is not protected from contamination: open clam shells are reused and served with other contents (observed clam shells inside tray of walk-in box). Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present: feces observed on shelving and basement floor perimeters of Bakery(5117 Tulip St.). Management instructed to initiate immediate corrective action.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided: both kitchens at 3121 Tulip St. have non NSF approved 2 basin sinks used to wash pots and pans. Sink is not 3 compartment. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized: no sanitizer available. Management instructed to initiate immediate corrective action.
10-05.1 (B) Warewasher does not maintain proper washing and sanitizing temperatures: minimum wash and rinse temperatures were not obtained (160° & 180°F). The maximum temperature recorded was 156° F. Management instructed to initiate immediate corrective action.

St. Leo School *Institution: School, Archdiocese*
6649 Tulip St *Philadelphia, PA 19135*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

St. Leo School
6649 Tulip St

Institution: School, Archdiocese
Philadelphia, PA 19135

Inspection Date

10/1/07

No Critical Violations

Tulip Day Care Center
6959 Tulip St

Institution: Child, Child Care Centers
Philadelphia, PA 19135

Inspection Date

3/25/08

19-01.1 Food establishment personnel food safety certified individual is not present. Note: Children's parents provides lunch while establishment provides snacks[cookies, etc]. Owner may wish to apply for exemption from city food safety certification through the Office of Food Protection, EHS.

10/1/07

19-01.1 Food establishment personnel food safety certified individual is not present. Note: Children's parents provides lunch while establishment provides snacks[cookies, etc]. Owner may wish to apply for exemption from city food safety certification through the Office of Food Protection, EHS.

6/28/06

No Critical Violations

Patoruzu Pizza
1515 Tyson Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19149171

Inspection Date

8/31/05

No Critical Violations

Solis Cohen School
1701 Tyson Av

Institution: School, Public
Philadelphia, PA 19149

Inspection Date

4/30/08

No Critical Violations

10/23/07

19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Application was given to the kitchen manager. Management instructed to initiate immediate corrective action.

4/26/07

No Critical Violations

10/26/06

No Critical Violations

5/12/06

No Critical Violations

9/19/05

No Critical Violations

Rib Rack
2100 Tyson Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19149

Inspection Date

Rib Rack *Retail Food: Restaurant, Eat-in*
2100 Tyson Av *Philadelphia, PA 19149*

Inspection Date

7/13/07

No Critical Violations

6/13/07

3-07.1 (A) Potentially hazardous food is improperly cooled. Observed ribs cooling down in deep pans,and foil wrappped. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair (walk-in refrigerator water drain to floor).
5-01.1 Food is not protected from contamination (light shield are in disrepair in the kitchen).

Patel Grocery Store *Retail Food: Grocery Market*
2825 Tyson Av *Philadelphia, PA 19149*

Inspection Date

4/30/08

4-01.1 (A) Food/Food service article storage does not provide protection. Prepackaged foods surrounded by mouse feces on patron area shelving. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on floor perimeters and shelving in the customer area. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. ServSafe posted. Obtain a City of Philadelphia Food Safety Certificate. Application issued. Management instructed to initiate immediate corrective action.

2/17/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature. 60lbs whole tomatoes stored at room temp in service area (62°F) and walk-in box (45°F). Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. Walk-in box recorded at 45°F; vegetables and tomatoes present. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Prepackaged foods surrounded by mouse feces on patron area shelving. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Prepackaged foods surrounded by mouse feces on patron area shelving. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on floor perimeters and shelving throughout establishment. 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.

12/4/06

No Critical Violations

Leneghan's Irish Pub *Retail Food: Restaurant, Eat-in*
2837 Tyson Av *Philadelphia, PA 19149*

Inspection Date

6/4/08

19-04 Food establishment personnel food safety certificate is expired; New valid Serv/Safe cerificate has been obtained. Application for new Food establishment personnel food safety certificate was sent out approx 2 weeks ago. Waiting to receive new certificate. Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Leneghan's Irish Pub
2837 Tyson Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19149

Inspection Date

2/17/08

2-10.2 Ice is not protected from contamination. Obtain a NSF approved ice bucket; currently using marred 5 gallon paint bucket. Management instructed to initiate immediate corrective action.
19-04 Food establishment personnel food safety certificate is expired; 6/06. Call 215.685.7498 for provider list. Management instructed to initiate immediate corrective action.

1/23/07

No Critical Violations

Dragon Phoenix House
2839 Tyson Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19149

Inspection Date

5/28/08

No Critical Violations

12/4/06

No Critical Violations

Scottos Pizza
2843 Tyson Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19149141

Inspection Date

4/3/07

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

Wawa Food Market #114
2845 Tyson Av

Retail Food: General Convenience
Philadelphia, PA 19149

Inspection Date

2/17/08

No Critical Violations

12/4/06

No Critical Violations

Seven Eleven / #2385B/1408
3301 Tyson Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19149

Inspection Date

12/4/06

No Critical Violations

Over The Rainbow
4301 Tyson Av

Institution: Child, Child Care Centers
Philadelphia, PA 19149

Inspection Date

1/11/08

7-01 (L) Mouse infestation is present. Fresh mice droppings observed in kitchen area. Management instructed to initiate immediate corrective action.

12/21/06

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Over The Rainbow *Institution: Child, Child Care Centers*
4301 Tyson Av *Philadelphia, PA 19149*

Inspection Date

12/19/05

No Critical Violations

Solis Cohen Bright Futures *Institution: Child, Child Care Centers*
1701 Tyson St *Philadelphia, PA 19149*

Inspection Date

11/8/07

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

4/26/07

No Critical Violations

10/26/06

No Critical Violations

5/16/06

No Critical Violations

Yandel Food Market *Retail Food: Grocery Market*
1362 Unity St *Philadelphia, PA 19124*

Inspection Date

3/10/08

No Critical Violations

2/4/08

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. At time of inspection interior temp of bain marie containing mayo, vegetables and prepackage lunch meat 46-47°.
4-01.1 (A) Food/Food service article storage does not provide protection. Install bain marie between 3 basin sink and mop sink.
9-04 (A) Sponges are used in an unapproved manner. Discontinue use of sponges in establishment.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. No sanitizer present at time of inspection. Discontinue use of hand sink for cleaning of utensils at front counter.
19-01.1 Food establishment personnel food safety certified individual is not present. Course cert. observed.

10/29/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. At time of inspection interior temp of bain marie containing mayo and prepackage lucnh meat 52°. Management instructed to initiate immediate corrective action.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided. No 3 compartment sink present in the establishment for washing, rinsing and sanitizing of food equipment. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Information provided.

A Taste of Heaven *Retail Food: Prepared Food Take-Out*
1639 Unity St *Philadelphia, PA 19124*

Inspection Date

2/4/08

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

A Taste of Heaven — *Retail Food: Prepared Food Take-Out*
1639 Unity St — *Philadelphia, PA 19124*

Inspection Date

6/6/07

No Critical Violations

Stearne Elementary School — *Institution: School, Public*
1641 Unity St — *Philadelphia, PA 19124*

Inspection Date

5/23/08

7-01 (L) Mouse infestation is present. Noted on shelving in school supply room in the gym area. There was mouse gnawed paper mixed with fresh mouse droppings. Remove paper and mouse droppings, clean and sanitize affected shelving. Please note that the gym area is where the childen eat their lunches. Management instructed to initiate immediate corrective action.

3/26/08

7-01 (L) Mouse infestation is present. Noted on shelving in school supply room in the gym area. There was mouse gnawed paper mixed with fresh mouse droppings. This sanitarian brought it to the attention of the school district pest control person who was on site. Remove paper and mouse droppings, clean and sanitize affected shelving. Management instructed to initiate immediate corrective action.

11/21/07

7-01 (L) Mouse infestation is present. Noted on floor perimeters.

4/19/07

No Critical Violations

11/8/06

No Critical Violations

5/12/06

No Critical Violations

9/22/05

No Critical Violations

Stearne School Head Start — *Institution: Child, Child Care Centers*
1641 Unity St — *Philadelphia, PA 19124*

Inspection Date

11/21/07

No Critical Violations

4/19/07

No Critical Violations

11/8/06

No Critical Violations

9/22/05

No Critical Violations

Temple cornerstone newstand — *Retail Food: Mobile Food Vendor*
4509 N Unruh Av — *Philadelphia, PA 19135*

Inspection Date

4/2/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Chris Deli & Grocery
4620 Unruh St

Retail Food: Grocery Market
Philadelphia, PA 19135

Inspection Date

2/8/07

No Critical Violations

Two Boys & One Girl Grocery
4620 Unruh St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19135

Inspection Date

7/24/06

3-02.1 Refrigeration system does not maintain proper temperatures: deli case at 58°F and display case recorded at 47° F. Food items relocated to properly working refrigerator maintaining 41° F(or lower). Food service equipment use discontinued until repaired.
9-02.1 Employee hands are not washed prior to food handling activities: no hand sink provided in food prep area and plumbing of hand sink in basement toilet room is not available(clogged). Management instructed to initiate immediate corrective action.

Daydreams
5200 Unruh St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19135

Inspection Date

6/27/07

No Critical Violations

Doughboy Pizza
1059 Van Kirk St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19149

Inspection Date

6/3/08

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.

Doughboy Pizza *Retail Food: Prepared Food Take-Out*
1059 Van Kirk St *Philadelphia, PA 19149*

Inspection Date

6/1/08

2-01.1 (B) Adulterated or unwholesome food is present. Mouse droppings observed in bulk flour. Food service operation immediately discontinued.

Owner closed operation without dispute. Adulturated food items weremarked with sanitarian's name and an x. Owner was advised by sanitarian to discard food items and not to sell in any compasity.
5-01.1 Food is not protected from contamination. Multiple food items observed uncovered in freezers, walk-in refrigeration unit and line reach-in refrigerator. Management instructed to initiate immediate corrective action.
6-01.2 (B) Food utensils and contact surfaces are not cleaned and sanitized. Utensil holder and dry rack observe soiled with food debris and grease build-up. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse droppings observed in bulk flour, on shelving under grill, on floor behind prep table and freezers, grossly built-up on ledges on sides of prep taple, on over-head shelving at threashold in rear of kitchen and various other places in store. Food service operation immediately discontinued.
9-02.1 Employee hands are not washed prior to food handling activities. Employee observed handling ready-to-eat food items whithout first washing hands. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Employee observed conducting several tasks, other than food prep, and returning to food prep duties with-out washing hands.
9-02.3 (B) Employees are smoking in uapproved areas. Ashes from cigarett obsrved on floor infront of fryers. 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.

11/29/05

No Critical Violations

Quality Kids Family Day Care *Institution: Child, Family Day Care Homes*
1460 Van Kirk St *Philadelphia, PA*

Inspection Date

11/29/05

No Critical Violations

Joseph's Food Market *Retail Food: Grocery Market*
1601 Van Kirk St *Philadelphia, PA 19149*

Inspection Date

9/24/07

No Critical Violations

8/21/07

7-01 (A) Fly infestation is present. Noted in rear storage area.
7-01 (L) Mouse infestation is present. Fresh and old mouse droppings noted in rear beverage storage walk-in.
19-01.1 Food establishment personnel food safety certified individual is not present. Valid Servsafe Certificate provided.

4/11/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Day Day Family Day Care
1635 Van Kirk St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19149

Inspection Date

10/12/07

No Critical Violations

9/6/06

No Critical Violations

Felicia Devine
5735 Vandike St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19135

Inspection Date

7/25/07

No Critical Violations

Curran's Bar
6558 Vandike St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19135

Inspection Date

2/23/07

No Critical Violations

VanKirk Food Market
4400 VanKirk St

Retail Food: Grocery Market
Philadelphia, PA 19135

Inspection Date

2/15/07

No Critical Violations

Rodriguez Grocery
1860 E Venango St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19134

Inspection Date

5/22/08

No Critical Violations

3/20/08

8-06.1.1 (A) Liquid waste is not disposed of properly. Observed used oil stored in re-use cartons stored under utensil sink. No proof of an approved method of used oil disposal by licensed company provided at time of inspection.
10-02.4 Unapproved sanitizer is being used. "Clorox" bleach is currently used as a sanitizer. Must utilize a commercial sanitizer for cleaning food equipment.
19-01.1 Food establishment personnel food safety certified individual is not present. Food safety certificate expired 11/1/2007.

3/31/07

5-01.1 Food is not protected from contamination. Due to cat in basement food storage area.
19-01.1 Food establishment personnel food safety certified individual is not present.

5/18/06

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Rodriguez Grocery — *Retail Food: Prepared Food Take-Out*
1860 E Venango St — *Philadelphia, PA 19134*

Inspection Date

5/16/06

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit, display case 61°.
4-01.1 (A) Food/Food service article storage does not provide protection, splash guard lacking between hand wash sink and 3 compartment sink.
5-04.2 (A) Approved sneeze guards are not provided as required: at scale.

2/2/06

8-06.1.1 (A) Liquid waste is not disposed of properly: used cooking oil is not collected by a recycler. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required: at scale.

Macko's Cafe — *Retail Food: Restaurant, Eat-in*
1861 E Venango St — *Philadelphia, PA 19134*

Inspection Date

6/6/07

19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate.

6/6/07

19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate.

4/26/07

8-06.1.1 (C) Drain line is in need of repair. Repair under 3 compartment sink behind bar, leaking at time of inspection. Management instructed to initiate immediate corrective action.
13-02 (B) Ceiling is not in good repair. Repair ceiling in kitchen where damaged and molding from leak. Replace stained tiles in bar area where needed. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate.

6/6/06

19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate.

F & M Food Market — *Retail Food: Prepared Food Take-Out*
2000 E Venango St — *Philadelphia, PA 19134*

Inspection Date

3/20/08

No Critical Violations

1/27/08

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

12/21/06

No Critical Violations

Side Street Cafe — *Retail Food: Restaurant, Eat-in*
2300 E Venango St — *Philadelphia, PA 19134*

Inspection Date

Side Street Cafe *Retail Food: Restaurant, Eat-in*
2300 E Venango St *Philadelphia, PA 19134*

Inspection Date

6/9/08

19-01.1 Food establishment personnel food safety certified individual is not present. Owner showed proof of taking food safety training but she still waiting for test results to send food safety certificate application. Management instructed to initiate immediate corrective action.

4/4/08

12-01.5.B (4) Cold water at hand washing sink is not provided. The handle is missing at the bar hand sink.

19-01.1 Food establishment personnel food safety certified individual is not present. Attend an approved food safety course and obtain a City of Philadelphia Food Safety Certificate. Provider list and application issued. Management instructed to initiate immediate corrective action.

5/1/07

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

3/12/07

8-06.1.1 (C) Drain line is in need of repair. Repair drain line at hand sink behind bar. Management instructed to initiate immediate corrective action.

12-01.5.B (4) Cold water at hand washing sink is not provided. At hand sink in ladies room at time of inspection. 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.

Obadiah's B.B.Q. *Retail Food: Mobile Food Vendor*
2301 E Venango St *Philadelphia, PA 19134*

Inspection Date

11/29/06

No Critical Violations

Apple King Farm Market *Retail Food: Grocery Market*
2313 E Venango St *Philadelphia, PA 19134*

Inspection Date

2/1/08

5-01.1 Food is not protected from contamination. Due to critical violations observed at this time of reinpection.

8-01.2 (C) Hot water is not provided. Hot water in men's toilet room deliberately cutoff by owner.

8-01.2 (B) Cold water is not provided. Cold water in men's toilet room deliberately cutoff by owner.

9-02.2 (A) Employee hand wash frequency is inadequate. Employee's men toilet room hand wasing sink noted blocked at this time of inspection.

11/28/07

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

7-01 (L) Mouse infestation is present. Mouse feces noted under and behind storage equipment, especially at rear food storage and packaging area.

9-02.2 (A) Employee hand wash frequency is inadequate. Noted blocked at this time of inspection.

13-01.1 (A) Floor is not clean: due to mouse feces, old food debris and stains under shelving and throughout storage and prep areas.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Apple King Farm Market — *Retail Food: Grocery Market*
2313 E Venango St — *Philadelphia, PA 19134*

Inspection Date

4/29/07

5-01.1 Food is not protected from contamination. Due to mouse infestation, flies and mold like stains.
7-01 (A) Fly infestation is present: large flies in base of widows(2). Management instructed to initiate immediate corrective action.
7-01 (J) Other insect infestation is present. Due to several dead waterbugs noted onfloor perimeters.
7-01 (L) Mouse infestation is present. Mouse feces notedunder and behind storage equipment, especially at rear food storage and packaging area.
8-06.1.1 (C) Drain line is in need of repair: toilet room sink. Management instructed to initiate immediate corrective action.
10-02.1 Food equipment needs cleaning: Moldy like stains around walk-in door and handle, debris on shelving and old mouse droppings on rear shelf.
13-01.1 (A) Floor is not clean: due to mouse feces, dead waterbugs, flies, old food debris and stains under shelving and throughout storage and prep areas.
19-01.1 Food establishment personnel food safety certified individual is not present.

11/28/05

7-01 (A) Fly infestation is present: large flies in base of widows(2). Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair: toilet room sink. Management instructed to initiate immediate corrective action.

Ba-Bam ! — *Retail Food: General Convenience*
2313 E Venango St — *Philadelphia, PA 19134*

Inspection Date

1/27/08

No Critical Violations

12/5/06

No Critical Violations

Dairy Queen — *Retail Food: Restaurant, Eat-in*
2313 E Venango St — *Philadelphia, PA 19134*

Inspection Date

3/24/08

2-10.2 Ice is not protected from contamination. Ice scoop observed submerged in ice bin at front counter. Must provide separate storage for ice scoop be prevent contamination.
19-01.1 Food establishment personnel food safety certified individual is not present. Cityof Phila. food safety certificate is required.

1/27/08

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

4/29/07

No Critical Violations

5/13/06

No Critical Violations

Santucci's Square Pizza — *Retail Food: Restaurant, Eat-in*
2313 E Venango St — *Philadelphia, PA 19134*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Santucci's Square Pizza — *Retail Food: Restaurant, Eat-in*
2313 E Venango St — *Philadelphia, PA 19134*

Inspection Date

7/23/08

No Critical Violations

3/14/08

19-01.1 Food establishment personnel food safety certified individual is not present. Manager took servsafe course; no proof present at time of inspection. Manangment must obtain city food safety certificate in addition to serv safe training certificate. Application was issued at time of inspection.

1/27/08

7-01 (L) Mouse infestation is present. Fresh and old mouse droppings noted on floor perimeters under and behind food storage equipment in kitchen and rear food storage areas.
5-01.1 Food is not protected from contamination. Due to critical volations presently observed.
19-01.1 Food establishment personnel food safety certified individual is not present. None present at this time.

11/16/06

No Critical Violations

10/2/06

7-01 (L) Mouse infestation is present. Fresh droppings observed on floor under storage shelving, on storage shelving and on soda storage in rear at time of inspection. Management instructed to initiate immediate corrective action.

10/2/06

7-01 (L) Mouse infestation is present. Fresh droppings observed on floor under storage shelving, on storage shelving and on soda storage in rear at time of inspection. Management instructed to initiate immediate corrective action.

Wok and Roast Chinese Take-Out — *Retail Food: Prepared Food Take-Out*
2313 E Venango St — *Philadelphia, PA 19134*

Inspection Date

6/24/08

4-01.1 (A) Food/Food service article storage does not provide protection. Cooked and ready-to-eat food observed in walk-in refrigerator not covered. Cooked chicken wings observed on low shelf of storage unit uncovered near fryer.
5-01.1 Food is not protected from contamination. Soiled non-approved beverage carton used to scoop cooked rice into wok pan. ORDERS: Discard immediately.
7-01 (D) Roach infestation is present. Observed numerous live roaches in prep sink.
ORDERS: Sanitize prep sink before future use; Eliminate roach infestation immediately.
7-01 (L) Mouse infestation is present. Numerous mouse droppings observed inside fryer bottom compartment unit; observed feces behind hot water heater.

5/17/08

2-01.4 Food is not properly labeled/packaged - lemon aid observed in unlabeled individual containers in front reach in display refrigerator intended for customer self service.
4-01.1 (A) Food/Food service article storage does not provide protection. bagged onions stored outside rear door of establishment - moved while present.
8-02.2 An approved air gap is not present - rubber hose laying in sink basin.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Wok and Roast Chinese Take-Out *Retail Food: Prepared Food Take-Out*
2313 E Venango St *Philadelphia, PA 19134*

Inspection Date

5/15/08

9-02.2 (A) Employee hand wash frequency is inadequate. Handwashing sink in kitchen area noted at this time. Handwashing sink observed blocked with large equipment in prep area; bottled of chemicals stored in sink of employee restroom.
2-01.1 (A) Food is not from an approved source. Raw chicken observed brought in establishment uncovered in soiled pans transported via employee's/owner's vehicle.
ORDERS: Discard immediately.
4-01.1 (A) Food/Food service article storage does not provide protection. Cooked and ready-to-eat food observed in walk-in refrigerator and lowboy not covered/ several trays of red meats noted stored above ready-to-eat vegetable food items in walk-in refrigerator.
5-01.1 Food is not protected from contamination. Raw chicken stored in soiled container transported in employee/owner's vehicle without lids or sanitary covering; uncovered containers of dry bulk foods (rice, flour) observed with unknown infestation inside of flour containers, containers observed soiled.
ORDERS: Discard immediately
7-01 (A) Fly infestation is present. Observed flies swarming throughout establishment in prep kitchen area.
7-01 (L) Mouse infestation is present. Numerous mouse droppings observed inside fryer bottom compartment unit.
9-04 (B) Wiping cloths are used in an unapproved manner. Observed not stored in sanitizing solution before and after use.
10-02.5 (B) An approved method of determining sanitizer concentration is not provided.

2/1/08

9-02.2 (A) Employee hand wash frequency is inadequate. Handwashing sink in kitchen area noted at this time.
4-01.1 (A) Food/Food service article storage does not provide protection. Cooked/read-to-eat food observed in walk-in refrigerator and lowboy not covered/ several trys of red meats noted stored above ready-to-eat vegetable food items in walk-in refrigerator/employee's toilet room door handle area noted duct-taped at this time, this is a potential source of cross-contamination.
5-01.1 Food is not protected from contamination. Employee's toilet room door handle area noted duct-taped at this time.This is a potential source of cross-contamination.

11/28/07

4-01.1 (A) Food/Food service article storage does not provide protection. Cooked/read-to-eat food observed in walk-in refrigerator and lowboy not covered.
5-01.1 Food is not protected from contamination. Due to mouse infestation and other critical violations.
7-01 (L) Mouse infestation is present. Due to fresh and old mouse feces observed under and behind kitchen storage equipment.
7-01 (D) Roach infestation is present. Due to dead roaches at various life stage noted on glue board sitting behind refrigerator front cashier/customer counter floor areas.

4/29/07

4-01.1 (A) Food/Food service article storage does not provide protection. Cooked/read-to-eat food observed in walk-in refrigerator and lowboy not covered.
5-01.1 Food is not protected from contamination. Due to mouse infestation and other critical violations.
7-01 (L) Mouse infestation is present. Due to fresh and old mouse feces observed under and behind kitchen storage equipment.
7-01 (D) Roach infestation is present.Due to live roaches at various life stage noted on glue board sitting behind refrigerator by rear door.
7-01 (J) Other insect infestation is present. Water bugs noted on glue boards.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Wok and Roast Chinese Take-Out *Retail Food: Prepared Food Take-Out*
2313 E Venango St *Philadelphia, PA 19134*

Inspection Date

10/12/05

No Critical Violations

8/24/05

7-01 (L) Mouse infestation is present: live mouse on glue trap,feces observed behind equipment on floor perimeters, on shelving, and inside box of canned vegetables. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present: German roach observed in kitchen and on glue trap. Management instructed to initiate immediate corrective action.

Wilson's Blue Ribbon Meats *Retail Food: Grocery Market*
2325 E Venango St *Philadelphia, PA 19134*

Inspection Date

6/19/08

3-02.1 Refrigeration system does not maintain proper temperatures. Deli case observed at 49°F and 53°F respectively at each end of unit. Defective sliding door and constant opening and closing of doors by food handlers contribute to loss of proper air temperature (41°F or below).
5-01.1 Food is not protected from contamination. Food observed uncovered in deli case.
7-01 (A) Fly infestation is present. Observed numerous flies swarming in retail food isle areas; large amounts of flies observed swarming in deli prep areas.
11-01.2 (A) Food equipment is defective:
-Repair interior surfaces of walk-in units, walls and floor.
-Cabinetry along deli storage area lamination are chipping at surfaces; doors on cabinets are missing.
-Air gap is present along perimeter of deli case causing the loss of air temperature on far left corner of unit
-reseal back of utensil sink to wall

5/14/08

5-01.1 Food is not protected from contamination. Loosely tied bags of raw chicken ready for sale was observed in meat packaging area with raw beef scraps present on top of chicken bags. ORDERS: Discard immediately
5-01.2 Unnecessary bare hand contact of ready to eat food is observed. Gloves were observed not worn by food handlers in deli preparation area at start of inspection.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Due to soiled tape used to secure gooseneck of faucet of 3 bay sink and water leakage; contamination occurs during utensil wash, rinse, and sanitizing procedures. ORDERS: repair immediately before future use.
11-01.2 (A) Food equipment is defective.
-Gooseneck of faucet unit on 3 bay sink is currently secured with soiled tape.
-Repair interior surfaces of walk-in units, walls and floor.
-Cabinetry along deli storage area lamination are chipping at surfaces; doors on cabinets are missing.
-Air gap is present along perimeter of deli case causing the loss of air temperature on far left corner of unit

11/28/07

No Critical Violations

4/12/07

8-06.1.1 (C) Drain line is in need of repair. Repair drain line under 3 compartment and hand sink in deli prep area. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Establishment has serveral Serv Safe certificates. Must obtain City of Phila. certificate.

Wilson's Blue Ribbon Meats *Retail Food: Grocery Market*
2325 E Venango St *Philadelphia, PA 19134*

Inspection Date

11/28/06

8-06.1.1 (A) Liquid waste is not disposed of properly. Mop water and ice used for chicken is disposed of in storm drain under loading dock.
Management instructed to initiate immediate corrective action.

10/2/06

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard needed between hand wash sink & deli prep table and 3 compartment sink & hand wash sink in deli area. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required, at hot dog display in deli area and at scale in meat prep area in walk-in refrigerator. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed in employee restroom & locker room area and in deli area at time of inspection. Management instructed to initiate immediate corrective action.

9/8/06

5-01.1 Food is not protected from contamination, open boxes of chicken in walk-in refrigerator, uncovered bread tongs, uncovered ice with scoop stored insided, inverted food containers in deli area, garbage grinder and hand wash sink installed in 3 compartment sink. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required, at hot dog display in deli area and at scale in meat prep area in walk-in refrigerator. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present, flies observed throughout establishment at time of inspection.
7-01 (L) Mouse infestation is present, fresh & old droppings observed on floors throughout establishment at time of inspection.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated, 3 compartment sink used as hand wash sink and garbage disposal. Management instructed to initiate immediate corrective action.

11/18/05

No Critical Violations

9/12/05

7-01 (A) Fly infestation is present: flies observed near deli areas. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination: no splash guard protection at food prep sink with adjacent hand sink, Management instructed to initiate immediate corrective action.

Eckerd Drugs #6264 *Retail Food: General Convenience*
2401 E Venango St *Philadelphia, PA 19134*

Inspection Date

4/29/07

No Critical Violations

4/5/06

No Critical Violations

Rib Ranch *Retail Food: Restaurant, Eat-in*
2401 E Venango St *Philadelphia, PA 19134*

Inspection Date

4/17/08

No Critical Violations

Rib Ranch *Retail Food: Restaurant, Eat-in*
2401 E Venango St *Philadelphia, PA 19134*

Inspection Date

3/18/08

5-01.1 Food is not protected from contamination. Soda lines are soiled with grease and other debris due to fryer unit extension beyond ventilation system and improper storage located for soda lines/rack units.
8-01.2 (A) An adequate supply of hot water is not provided. Hot water at kitchen hand sink was observed at 86°F, women's restroom at 100° F, and utensil sink at 96°F. All hot water temperatures must reach minimum of 110°F at all service sink units.

8/29/07

3-02.1 Refrigeration system does not maintain proper temperatures. At time of inspection interior temp of bain marie 52°. Management removed all perishable item from unit as instructed by sanitarian. Perishable food tems cannot be placed in unit until properly services. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. At time of inspection a rack containing some individual servings of cole slaw and racks of ribs observed stored directly under leaking fan in walk-in box. A container being used to catch water from leak observed sitting on top of individual servings of cole slaw. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed flying around and landing on soil linen basket, rear door and in 3 compartment sink area at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Some mouse feces observed on floor around boxes of beverage used for dispening in soda machine stored in kitchen near rear door at time of inspection. Boxes were not properly elevated off floor. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Information provided to owner. Management instructed to initiate immediate corrective action.

4/29/07

No Critical Violations

4/5/06

No Critical Violations

Rite Aid #11134 *Retail Food: General Convenience*
2401 E Venango St *Philadelphia, PA 19134*

Inspection Date

5/30/08

No Critical Violations

J C Tavern *Retail Food: Restaurant, Eat-in*
2601 E Venango St *Philadelphia, PA 19134*

Inspection Date

10/2/06

No Critical Violations

McWhitey's *Retail Food: Restaurant, Eat-in*
2617 E Venango St *Philadelphia, PA 19134*

Inspection Date

1/27/08

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

McWhitey's *Retail Food: Restaurant, Eat-in*
2617 E Venango St *Philadelphia, PA 19134*

Inspection Date

12/29/06

7-01 (B) Fruit fly infestation is present. Fruit flies observed flying around trash can at bar at time of inspection.
7-01 (L) Mouse infestation is present. Mouse feces observed on/under shelving and food equipment in basement and kitchen at time of inspection.
Management instructed to initiate immediate corrective action.

10/25/06

2-10.2 Ice is not protected from contamination, observed ice scoop stored inside ice at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed along perimeters of basement and kitchen at time of inspection. Management instructed to initiate immediate corrective action.

Hecker's Deli *Retail Food: Prepared Food Take-Out*
2620 E Venango St *Philadelphia, PA 19134*

Inspection Date

12/17/07

No Critical Violations

10/17/07

No Critical Violations

10/17/07

5-01.1 Food is not protected from contamination. At time of inspection a container of soft pretzels observed sitting on front counter without proper covering. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate.

7/16/07

5-01.1 Food is not protected from contamination. At time of inspection a container of soft pretzels observed sitting on front counter without proper covering. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution at time of inspection sitting on the cutting board of bain marie. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

6/12/07

7-01 (L) Mouse infestation is present. Mouse feces observed on floor perimeters under/behind food equipment in kitchen and under display shelves at time inspection. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. At time of inspection a container of soft pretzels observed sitting on front counter without proper covering. There are no tongs or plastic paper observed on counter for customer to take pretzel. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. No hand washing observed by employee preping food prior to putting on single service gloves or after taking gloves off. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

Hecker's Deli — *Retail Food: Prepared Food Take-Out*
2620 E Venango St — *Philadelphia, PA 19134*

Inspection Date

6/12/07

7-01 (L) Mouse infestation is present. Mouse feces observed on floor perimeters under/behind food equipment in kitchen and under display shelves at time of inspection. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. No hand washing observed by employee preping food prior to putting on single service gloves or after taking gloves off. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

10/25/06

7-01 (L) Mouse infestation is present. Mouse feces observed on floor behind items stored on floor in kitchen and under display shelves at time of inspection. Management instructed to initiate immediate corrective action.

10/2/06

7-01 (A) Fly infestation is present. Flies observed flying in kitchen area at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh droppings and dead mouse observed on floor under display shelves at time of inspection. Management instructed to initiate immediate corrective action.

St. George School — *Institution: School, Archdiocese*
2700 E Venango St — *Philadelphia, PA 19134*

Inspection Date

4/30/07

No Critical Violations

Margaret's Infants & Toddlers Day Care — *Institution: Child, Family Day Care Homes*
1523 Wakeling St — *Philadelphia, PA 19124*

Inspection Date

8/20/07

No Critical Violations

6/15/06

No Critical Violations

Saleem Supermarket — *Retail Food: Prepared Food Take-Out*
1701 Wakeling St — *Philadelphia, PA 19124*

Inspection Date

3/7/07

9-02.1 Employee hands are not washed prior to food handling activities. At time of inspection male employee was observed on two seperate occasions not properly washing hands. Male employee was attempting to wash hands without soap and then drying hands on dirt towel. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner, not stored in sanitizing solution and used for hand drying by male employee at time of inspection. 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.

Sellen Supermarket *Retail Food: Prepared Food Take-Out*
1701 Wakeling St *Philadelphia, PA 19124*

Inspection Date

5/1/08

No Critical Violations

4/16/08

7-01 (L) Mouse infestation is present; numerous fresh mouse droppings on the soda storage shelves in back room.

6/6/07

No Critical Violations

Torres Grocery *Retail Food: Prepared Food Take-Out*
1701 Wakeling St *Philadelphia, PA 19124*

Inspection Date

3/23/06

No Critical Violations

Junior Grocery *Retail Food: Grocery Market*
1829 Wakeling St *Philadelphia, PA 19124*

Inspection Date

3/4/08

4-01.1 (A) Food/Food service article storage does not provide protection.
Splashguard not observed between the food preparation table and hand sink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

2/13/08

9-04 (B) Wiping cloths are used in an unapproved manner. Must be stored in a sanitizing solution when not in use. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Provide stoppers and sanitizer. Food equipment is not properly washed, rinsed and sanitized in the 3-basin sink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Information provided.

1/6/08

9-02.1 Employee hands are not washed prior to food handling activities. Employee hands are no washed properly no soap in soap dispenser and no hand towel at handsink, during time of inspection. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Moist sponge use on food contact surfaces is prohibited. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths are not stored in a properly labeled container with sanitizer solution in the food prep area, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Food equipments are not properly washed, rinsed and sanitized in the 3-basin sink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. No one is certified in the establishment, employee has list of providers and application from Dept. of Public Health. Management instructed to initiate immediate corrective action.

9/25/07

19-01.1 Food establishment personnel food safety certified individual is not present: provider list issued.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Junior Grocery
1829 Wakeling St

Retail Food: Grocery Market
Philadelphia, PA 19124

Inspection Date

1/10/07

No Critical Violations

Los manueles grocery
1829 Wakeling St

Retail Food: Grocery Market
Philadelphia, PA 19124

Inspection Date

6/16/08

No Critical Violations

4/16/08

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

Oropeza Grocery
1829 Wakeling St

Retail Food: Grocery Market
Philadelphia, PA 19124

Inspection Date

1/23/06

No Critical Violations

Sugar Ray's
1858 Wakeling St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

1/22/08

8-06.1.1 (C) Drain line is in need of repair. Repair drain line of ice machine in kitchen. Observed leaking into a bucket at time of inspection.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. 3 compartment sink at bar observed set-up for washing and sanitizing. Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sinks are not provided. Install hand 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.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Sugar Ray's
1858 Wakeling St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

1/15/08

2-10.2 Ice is not protected from contamination. At time of inspection a large accumulation of mold observed on interior of ice machine in kitchen and ice scoop stored on top of machine without proper protection. Ice at bar stored in bucket with scoop inside, ice not properly draining. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Feces observed on items on shelving in storage closet and floor between non-NSF refrigeration unit and wall in kitchen. Management instructed to initiate immediate corrective action.
10-02.1 Food equipment needs cleaning. Clean exterior and interior of food equipment in kitchen including beer refrigeration unit at bar. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. At time of inspection 3 compartment sink in kitchen was observed full of soil dishes. 3 compartment sink should be made acessible for washing rinsing and sanitizing. 3 compartment sink at bar observed set-up for washing and sanitizing. Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sinks are not provided. Install hand 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.
12-01.5.B (5) Hot water at hand washing sink is not provided at hand sink in men's toilet room at time of inspection. Management instructed to initiate immediate corrective action.

6/6/07

7-01 (L) Mouse infestation is present. Feces observed on kitchen shelves, edges of floor behind stove, and storage closet. 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.

3/28/07

No Critical Violations

3/27/07

No Critical Violations

3/27/07

No Critical Violations

3/27/07

7-01 (L) Mouse infestation is present. Feces observed on and under food equipment in kitchen at time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (D) Soil line is in need of repair. Repair in basement, leaking and human feces in bucket at time of inspection. Management instructed to initiate immediate corrective action.
12-01.5.B (4) Cold water at hand washing sink is not provided. At hand sink in ladies room at time of inspection. 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.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Sugar Ray's — *Retail Food: Restaurant, Eat-in*
1858 Wakeling St — *Philadelphia, PA 19124*

Inspection Date

3/6/07

7-01 (A) Fly infestation is present. Flies observed flying in kitchen and men's toilet room at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Fruit flies observed flying in kitchen at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Live roaches observed crawling on floor in kitchen at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Feces observed on and under food equipment in kitchen at time of inspection. 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.

Salma Karim's Family Day Care — *Institution: Child, Family Day Care Homes*
6634 Walker St — *Philadelphia, PA 19135*

Inspection Date

6/11/07

No Critical Violations

5/10/06

No Critical Violations

5/3/06

No Critical Violations

Chickie's Place — *Retail Food: Prepared Food Take-Out*
6663 Walker St — *Philadelphia, PA 19135*

Inspection Date

7/2/07

No Critical Violations

12/15/05

No Critical Violations

Jade Palace — *Retail Food: Prepared Food Take-Out*
3468 N Water St — *Philadelphia, PA 19134*

Inspection Date

2/19/08

No Critical Violations

1/23/08

4-01.1 (A) Food/Food service article storage does not provide protection ; open food storage products in back room exposed to rodents. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present; numerous fresh mouse droppings on the storage shelves in back room. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

8/30/06

No Critical Violations

Jade Palace *Retail Food: Restaurant, Eat-in*
3468 N Water St *Philadelphia, PA 19134*

Inspection Date

8/17/06

4-01.1 (A) Food/Food service article storage does not provide protection.
- provide lids for open food containers exposed to fruit flies and flies in food storage room
Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination
- open food containers exposed to insects and rodents ; live flies observed surronding containers
- 30 lbs of flour observed contaminated with dead fruit flies , not permited to be sold or given away . Ower removed it from storage room and discarded while present.

Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present - numerous live flies observes in kitchen and food storage room.
7-01 (L) Mouse infestation is present - mouse feces observed on the product display shelves of the establishment ; Several mouse droppings observed on candy storage shelving .

Management instructed to initiate immediate corrective action.

5/10/06

7-01 (L) Mouse infestation is present - mouse feces observed on the product display shelves of the establishment ; Several mouse droppings observed on candy storage shelving .

Management instructed to initiate immediate corrective action.

4/24/06

5-03.2 (B) Hazardous chemicals are not properly used - Open rodenticides in basement Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present - Several mouse droppings observed in food storage shelvesin back /storage room
Management instructed to initiate immediate corrective action.

Suburban Food Service & Dee's Kitchen *Retail Food: Caterer*
4939 Wellington St *Philadelphia, PA 19135*

Inspection Date

5/7/07

No Critical Violations

Village Fish Seafood Market *Retail Food: Prepared Food Take-Out*
668 E Wensley St *Philadelphia, PA 19134*

Inspection Date

5/14/08

No Critical Violations

6/23/06

No Critical Violations

Lucky Restaurant *Retail Food: Prepared Food Take-Out*
546 E Westmoreland Av *Philadelphia, PA 19134*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Lucky Restaurant *Retail Food: Prepared Food Take-Out*
546 E Westmoreland Av *Philadelphia, PA 19134*

Inspection Date

12/10/07

4-01.1 (A) Food/Food service article storage does not provide protection. Several assorted foods in food storage refrigerators observed not covered at this time.
5-01.1 Food is not protected from contamination. Due to critical violations noted at this time.
7-01 (L) Mouse infestation is present. Several fresh and old mouse droppings still noted under and behind food and related storage equipment/ front window ledges.

10/19/07

4-01.1 (A) Food/Food service article storage does not provide protection. Several assorted foods in food storage refrigerators observed not covered at this time.
5-01.1 Food is not protected from contamination. Due to critical violations noted at this time.
7-01 (A) Fly infestation is present. Several flies noted in food preparation and serving area
7-01 (L) Mouse infestation is present. Several fresh and old mouse droppings noted under and behind food and related storage equipment.
9-02.2 (A) Employee hand wash frequency is inadequate. Handsink in food preparation observed blocked t this time of inspection.
9-04 (B) Wiping cloths are used in an unapproved manner. 3 stained moist white wiping cloths noted on top food preparation cutting boards in food preparation kitchen observed not stored in sanitizing solution at the time of this inspection.

8/23/06

No Critical Violations

Garcia Grocery *Retail Food: Prepared Food Take-Out*
200 E Westmoreland St *Philadelphia, PA 19134*

Inspection Date

1/5/08

3-02.1 Refrigeration system does not maintain proper temperatures. Deli case recorded 45F, 47F, 52F. Deli case observed overloaded. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination ; numerous elecrical articles stored in the candy storage containers. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized ; kitchen utensils.
No sink stoppers present in the utensils sink.
Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Garcia Grocery
200 E Westmoreland St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19134

Inspection Date

12/30/07

7-01 (D) Roach infestation is present ; numerous dead roach feces surronding hand sink in kitchen. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair ; clogged indirect waste in the basement.
Waste water onto floor. Strong sewer odor noted.
Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided ; at the hand sink in bathroom.
8-06.1.1 (A) Liquid waste is not disposed of properly . Waste water onto floor in basement from clogged indirect waste . Strong sewer odor noted. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Hand washing is not conducted in the sink , kitchen utensils stored in it . No hand soap and paper towels present. Dirt accumulation and mold observed in the hand wash sink in the kitchen.
Management instructed to initiate immediate corrective action.
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 ; kitchen tensils.
No sink stoppers and sanitizer present also numerous articles stored in the sink.
Management instructed to initiate immediate corrective action.

1/5/07

No Critical Violations

5/26/06

No Critical Violations

5/23/06

8-06.1.1 (C) Drain line is in need of repair - For basement sewer line, missing cover
- in basement, strong sewer liquid waste odor noted .

5/3/06

5-01.1 Food is not protected from contamination
- sandwich bread stored on 3 basin sink, waste water from mop bucket is being drained into utensils sink
- condensation waste water into bottom shelf of deli case, milk containers are in contact with stagnant waste water

Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present - several mouse droppings observed on soda storage shelves in back room
Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly - condensation water into bottom shelf of deli case, creating stagnant water
Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate - no soap observed for sink in bathroom.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized.
- slicer machine
- utensils sink is not in use; objets stored in sink.
- no sink stoppers and sanitizer observed

Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided - hand wash sink in employees bathroom at basement

Joy Restaurant *Retail Food: Prepared Food Take-Out*
201 E Westmoreland St *Philadelphia, PA 19134*

Inspection Date

12/30/07

4-01.1 (A) Food/Food service article storage does not provide protection. Splashguard lacks between the service sink and food preparation table. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present ; fresh mouse droppings on the basement floor. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Numerous live german roaches in the kitchen. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair ; open sewer line at the basement area. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate ; no hand soap and paper towels observed at the kitchen hand sink. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized . No sink stoppers and sanitizer present also numerous articles stored in the sink. 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 bathroom. Management instructed to initiate immediate corrective action.

5/26/06

No Critical Violations

5/20/06

2-10.1 Ice is not obtained from an approved source - drinking ice is being made in establishment.

Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present - numerous live german rocahes observed surronding hand wash sink
Management instructed to initiate immediate corrective action.

5/13/06

2-10.1 Ice is not obtained from an approved source -ice is being made at establishment.
Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection.
- No splash guard observed as required to prevent splashing from hand wash sink adjacent rice pot in kitchen, also for service sink and food prep table at utensils room.

Management instructed to initiate immediate corrective action.
4-03.4 Food is stored beneath unprotected sewer lines or dripping water lines
- Sodas stored adjacent catch basin sink creating a possible splashing into sodas storage shelves in basement

Vega's Lounge *Retail Food: Restaurant, Eat-in*
217 E Westmoreland St *Philadelphia, PA 19134*

Inspection Date

1/2/08

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

5/20/06

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Vega's Lounge — *Retail Food: Restaurant, Eat-in*
217 E Westmoreland St — *Philadelphia, PA 19134*

Inspection Date

5/13/06

2-10.2 Ice is not protected from contamination.
- Currently hand wash sink is being used as ice bin

Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection - Inadequate sneeze guard provided for hot dog roller at bar area

Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate - no soap provided for all hand wash sinks , bathooms and bar.
Management instructed to initiate immediate corrective action.

Ozzy's Pizza Shop — *Retail Food: Prepared Food Take-Out*
301 E Westmoreland St — *Philadelphia, PA 19134*

Inspection Date

1/25/08

No Critical Violations

11/27/07

No Critical Violations

10/15/07

2-01.1 (D) Defective food containers are present. At time of inspection (3) 3lb dented cans of Joy Lin mushrooms were observed on shelf in rear prep area. Management is ordered to immediately discard of cans. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. At time of inspection live roaches observed crawling on wall and in and out of inseams in utility closet. Adult roach observed trying to lay egg. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Owner observed attempting to wash hands, but no soap was used. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Replace defective stopper at 3 compartment sink. Management instructed to initiate immediate corrective action.
10-04.0 Oversized equipment is not properly washed or sanitized. Properly clean food debris observed on large mixer stand at time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. Same person can be the certified person for both locations.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Ozzy's Pizza Shop *Retail Food: Prepared Food Take-Out*
301 E Westmoreland St *Philadelphia, PA 19134*

Inspection Date

7/20/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. At time of inspection chicken breast 53°, chicken wings 63°, pizza sausage 51°, pizza pepperoni 55° and cheese 55°. Management was ordered to immediately discard of all food items above. Management initiated immediate corrective action.
5-01.1 Food is not protected from contamination. At time of inspection overhead condensation leaking fron piping in walk-in box onto food items stored directly under leak and uncoverd food items observed in pizza prep and reach-in box in prep area. Management initiated immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. At time of inspection manager and female employee walked in to establishment from outside and began preping food without washing hands. Female employee put on gloves on without washing hands. No frequecy in changing of gloves and hand washing. Hand washing must be take place before putting on gloves and after taking gloves off. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. No stored in sanitizing solution at time of inspectin. Male employee observed wiping down cutting board of bain marie, knives and then tucked cloth back into apron. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. The 3 compartment sink is for the washing, rinsing and sanitizing of food equipment. At time of inspection faucet neck not long enough to fill up 2 of 3 compartments. Male employee observed attempting to wash multi-use utensils with soap and brillo pad. Management was instructed to re-wash all multi-use utensils. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. Milkshake blinder is not properly sanitized after use observed at time of inspection. Management instructed to initiate immediate corrective action.
10-04.0 Oversized equipment is not properly washed or sanitized. At time of inspection large floor mixed observed with encrusted food debris on interior and stand, was not cleaned after use. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. Same person can be the certified person for both locations.

7/2/07

5-01.1 Food is not protected from contamination. At time of inspection 1 large open bag of flour observed stored on shelf in establishment rear and fruit flies observed flying around and landing on and inside of a box of onions stored under rear prep table. Once large bags of ingredients are open they must be stored inside of container with lids and labels. Management initiated immediate corrective action.
7-01 (A) Fly infestation is present. Some flies observed flying in establishment prep areas at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Some fruit flies observed flying in and around a box of onions stored under prep table in establishment rear at time of inspeciton. Management initiated immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. The 3 compartment sink should be accessible at all times for the washing, rinsing and sanitizing of food equipment. At time of inspection 2 of the 3 compartments were full of multi-use utensils preventing the 3 compartment sink from being properly used. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. Same person can be the certified person for both locations.

Ozzy's Pizza Shop *Retail Food: Prepared Food Take-Out*
301 E Westmoreland St *Philadelphia, PA 19134*

Inspection Date

6/11/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature: meat and cheese measured at 60°F in reach in refrigerator. All meat out of temperature must be discarded. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination: uncovered pizza stored under front counter. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present: several flies observed in kitchen and area around three basin sink. Management instructed to initiate immediate corrective action.

1/19/07

5-01.1 Food is not protected from contamination. Observed food in walk-in box stored directly under indirect drain connection in walk-in box, uncovered pizza stored under front counter and bag of sugar stored on floor in rear prep area at time of inspection. Management instructed to initiate immediate corrective action.

10/6/06

4-01.1 (A) Food/Food service article storage does not provide protection, observed uncovered food in refrigeration units, bag of onion's on floor in closet and uncovered pizza's stored under front counter at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed flying in rear and front prep areas at time of inspection. Management instructed to initiate immediate corrective action.

4/11/06

7-01 (L) Mouse infestation is present: feces observed on counter tops, shelves, and floor perimeters. Management instructed to initiate immediate corrective action.

Gang's Market *Retail Food: Grocery Market*
536 E Westmoreland St *Philadelphia, PA 19134*

Inspection Date

4/22/07

No Critical Violations

Luciano Grocery *Retail Food: Grocery Market*
600 E Westmoreland St *Philadelphia, PA 19134*

Inspection Date

12/10/07

No Critical Violations

10/19/07

5-01.1 Food is not protected from contamination. Due to flies.
7-01 (A) Fly infestation is present. Flies noted in customers service area.
19-01.1 Food establishment personnel food safety certified individual is not present.

8/23/06

No Critical Violations

7/24/06

No Critical Violations

7/13/06

No Critical Violations

7/11/06

No Critical Violations

Luciano Grocery *Retail Food: Grocery Market*
600 E Westmoreland St *Philadelphia, PA 19134*

Inspection Date

7/10/06

7-01 (L) Mouse infestation is present: feces on shelving, chewed bags of potatoe chips, and feces observed on card board boxes used to display the snack items. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present: flies observed inside establishment. Management instructed to initiate immediate corrective action.

5/8/06

No Critical Violations

4/17/06

No Critical Violations

12/12/05

7-01 (L) Mouse infestation is present: chewed snack bags and mouse feces observed on the cardboard boxes where the chips are stored. Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sink is not provided: hand sink is not provided in deli area. Management instructed to initiate immediate corrective action.

El Coqui *Retail Food: Restaurant, Eat-in*
700 E Westmoreland St *Philadelphia, PA 19134*

Inspection Date

4/2/08

No Critical Violations

1/15/08

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. 9 trays of raw eggs with ambient temperature reading of 75° F noted sitting on food storage shelving in basement food storage/preparation area. Owner/foodworker states eggs were placed there more than 24 hours ago. No temperature log provided. Owner voluntarily denatured and discarded said eggs.
4-01.1 (A) Food/Food service article storage does not provide protection. Red meat stored next to tray of meat pies in reach-in refrigerator in kitchen area.
9-02.2 (A) Employee hand wash frequency is inadequate. Handwashing sink in rear food preparation area observed blocked.
9-04 (B) Wiping cloths are used in an unapproved manner. One wet wiping cloth noted sitting on top of food cutting board in kitchen area observed not stored in sanitizing solution between use.
19-01.1 Food establishment personnel food safety certified individual is not present.

2/23/07

No Critical Violations

12/19/06

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit, sandwich unit 53°.
7-01 (L) Mouse infestation is present: fresh droppings on floor; chewed wall, hole in storage closet.
8-06.1.1 (C) Drain line is in need of repair: mens' toilet clogged.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit, warming unit 95° at front counter.
8-06.1.1 (D) Soil line is in need of repair, open soil line.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized, manager was instructed how to use a 3 compartment sink.
4-01.1 (A) Food/Food service article storage does not provide protection, splash guard lacking between garbage grinder sink, and prep sink.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

El Coqui — *Retail Food: Restaurant, Eat-in*
700 E Westmoreland St — *Philadelphia, PA 19134*

Inspection Date

12/5/05

7-01 (L) Mouse infestation is present: feces observed on floor perimeters of kitchen and basement areas.
8-06.1.1 (A) Liquid waste is not disposed of properly: used vegetable oil is not collected by a recycler. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair: sink in basement.

Ascension of Our Lord School — *Institution: School, Archdiocese*
735 E Westmoreland St — *Philadelphia, PA 19134*

Inspection Date

10/22/07

7-01 (L) Mouse infestation is present. Mouse droppings noted on floor corner under and behind food storage equipment.
19-01.3 Food establishment personnel food safety certificate is not posted. Food handler must register and be food safety certified. Note: Establishment may wish to apply for city food safety cetification exemption for handling and serving prepacked food only.

5/1/07

No Critical Violations

10/27/06

7-01 (L) Mouse infestation is present: mouse observed in glue trap. Management instructed to initiate immediate corrective action.

5/15/06

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

3/8/06

7-01 (L) Mouse infestation is present: a dead mouse on a wood trap and feces observed on lower shelving in kitchen and in storage shed. Management instructed to initiate immediate corrective action.

Alcontara Grocery — *Retail Food: Prepared Food Take-Out*
927 E Westmoreland St — *Philadelphia, PA 19134*

Inspection Date

1/15/08

No Critical Violations

Luciano Mini Market — *Retail Food: Prepared Food Take-Out*
927 E Westmoreland St — *Philadelphia, PA 19134*

Inspection Date

10/22/07

No Critical Violations

Marte Mini Market — *Retail Food: Prepared Food Take-Out*
927 E Westmoreland St — *Philadelphia, PA 19134*

Inspection Date

5/24/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Marte Mini Market *Retail Food: Prepared Food Take-Out*
927 E Westmoreland St *Philadelphia, PA 19134*

Inspection Date

6/19/06

3-02.1 Refrigeration system does not maintain proper temperatures: residential refrigerator recorded at 63°F. Food items relocated to properly working refrigerator. Food service equipment use discontinued until repaired.
8-06.1.1 (C) Drain line is in need of repair: missing from hand sink of toilet room. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided: hot water handle of hand washing sink is not in good repair (turned off in toilet room). Management instructed to initiate immediate corrective action.
8-01.2 (A) An adequate supply of hot water is not provided: a 40 gallon hot water heater is shared with tenants on the 2nd floor. Management instructed to initiate immediate corrective action.
5-01.8 Live animals or fowl are not excluded from food establishment preparation areas: a black kitten observed near motor of deli case. Management instructed to initiate immediate corrective action.

Fu Li Yuan Chinese Restaurant *Retail Food: Prepared Food Take-Out*
2326 E Westmoreland St *Philadelphia, PA 19134*

Inspection Date

11/27/07

No Critical Violations

10/2/07

No Critical Violations

4/9/07

No Critical Violations

Pizza Perfecto *Retail Food: Prepared Food Take-Out*
2501 E Westmoreland St *Philadelphia, PA 19134*

Inspection Date

4/18/08

3-02.1 Refrigeration system does not maintain proper temperatures. Observed refrigeration unit and bain marie was observed at 50°F. Discard any perishable foods. Unit contained hard cheeses, lettuce, tomatoes, and salad dressings.
19-01.1 Food establishment personnel food safety certified individual is not present. Valid serv safe is present. City certificate is required. Issued application at time of inspection.

2/26/08

8-01.2 (C) Hot water is not provided. Hot water temperatures at all service sinks was observes at 65°F. Hot after temperature must reach a minimum of 110° F for proper hand washing and food preparation. ORDERS: Establishment is ordered to cease all food operations including sales and food preparation activities until hot water is restored.
9-04 (B) Wiping cloths are used in an unapproved manner. One moist white wiping cloth noted sitting on food prep counter and in bucket were observed not stored in sanitizing solution between use.
19-01.1 Food establishment personnel food safety certified individual is not present. No city food safety certificate holder present.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Pizza Perfecto — *Retail Food: Prepared Food Take-Out*
2501 E Westmoreland St — *Philadelphia, PA 19134*

Inspection Date

5/21/07

19-01.1 Food establishment personnel food safety certified individual is not present. No city food safety certificate holder present.
7-01 (J) Other insect infestation is present. Due to watebugs noted on glue traps under pizza oven in food preparation area.
7-01 (L) Mouse infestation is present. Several fresh and old mouse feces noted on floor perimeters under and behind food preparation and storage equipment in kitchen and rear storage areas.
9-04 (B) Wiping cloths are used in an unapproved manner. One moist white wiping cloth noted sitting on food prep counter observed not stored in sanitizing solution between use.
13-01.1 (A) Floor is not clean. Mainly, due to mouse droppings, dead water bugs, open-baites, old food debris and accumulation of old grease.

11/21/05

No Critical Violations

Cheers Cafe — *Retail Food: Restaurant, Eat-in*
2601 E Westmoreland St — *Philadelphia, PA 19134*

Inspection Date

3/16/07

No Critical Violations

Debbie's Place — *Retail Food: Restaurant, Eat-in*
2617 E Westmoreland St — *Philadelphia, PA 19134*

Inspection Date

1/15/08

No Critical Violations

6/6/07

No Critical Violations

5/3/07

8-06.1.1 (A) Liquid waste is not disposed of properly. Provide a metal oil drum 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 215.685.7495 for provider list. Management instructed to initiate immediate corrective action.

Mercer Cafe — *Retail Food: Restaurant, Eat-in*
2619 E Westmoreland St — *Philadelphia, PA 19134*

Inspection Date

4/9/07

No Critical Violations

A & W Pharmacy — *Retail Food: General Convenience*
2623 E Westmoreland St — *Philadelphia, PA 19134*

Inspection Date

1/15/08

No Critical Violations

5/21/07

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

A & W Pharmacy
2623 E Westmoreland St

Retail Food: General Convenience
Philadelphia, PA 19134

Inspection Date

11/28/05

No Critical Violations

Dollar Tree Store
2400 Wheatsheaf Ln

Retail Food: General Convenience
Philadelphia, PA 19137

Inspection Date

4/15/08

No Critical Violations

11/9/06

No Critical Violations

Comhar
3825 Whitaker Av

Institution: Adult, Adult Day Care
Philadelphia, PA 19124

Inspection Date

3/1/07

No Critical Violations

12/6/05

No Critical Violations

Amoco
4131 Whitaker Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19124423

Inspection Date

5/27/08

19-01.1 Food establishment personnel food safety certified individual is not present.
Owner requested exemption letter/application from not having a city food safety certificate.
Serving coffee only at the customer area.
One 3 compartment sink in use for hand wash/preparation sink at the back room;prepacked coffee ready to be open and dispense on the coffee electrical dispensing machine.
No hand sink observed at the customer area/preparation area.
Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair; water dripping onto floor at the bathrooms hallyway /walkway.

4/25/08

19-01.1 Food establishment personnel food safety certified individual is not present.
Owner requested exemption letter/application from not having a city food safety certificate.
Serving coffee only at the customer area.
One 3 compartment sink in use for hand wash/preparation sink at the back room.
No hand sink observed at the customer area/preparation area.
Management instructed to initiate immediate corrective action.

7/19/06

4-01.1 (A) Food/Food service article storage does not provide protection. (Food items in lower shelves under soda dispenser unit is not protected from mice contamination.) Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed in lower cabinet under soda dispenser unit and in office area under and/or behind shelves.) Management instructed to initiate immediate corrective action.

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Amoco *Retail Food: Prepared Food Take-Out*
4131 Whitaker Av *Philadelphia, PA 19124423*

Inspection Date

2/15/06

7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed in retail area and in office area under/behind shelves.) Management instructed to initiate immediate corrective action.

1/11/06

7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed in retail area and in office area under/behind shelves.) Management instructed to initiate immediate corrective action.

McDonald's #23378 *Retail Food: Restaurant, Eat-in*
4131 Whitaker Av *Philadelphia, PA 19124423*

Inspection Date

5/30/08

No Critical Violations

4/25/08

2-10.2 Ice is not protected from contamination .
Employees scooping ice with cup, no ice scoop present in the ice bin at the customer service room.
Ice scoop with handle stored in the ice machine.
Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection.
Splashguard lacks between the hand sink and food boxes.
Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate ; no hot water provided at the hand sink in the kitchen.
12-01.5.B (5) Hot water at hand washing sink is not provided ; no hot water provided at the hot sink in the kitchen.

1/3/07

No Critical Violations

1/3/07

No Critical Violations

1/3/07

No Critical Violations

10/30/06

No Critical Violations

2/15/06

5-01.1 Food is not protected from contamination. (Food items in boxes is not protected from contamnation in walk-in refrigerator unit.) Management initiated immediate corrective action.
7-01 (B) Fruit fly infestation is present. (Live fruit flies are observed.) Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed behind large grease storage tanks and other locations in establishment; dead mouse on trap under soda dispenser in dining area.) Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.(During time of inspection, manager has list of providers.)

McDonald's #23378 *Retail Food: Restaurant, Eat-in*
4131 Whitaker Av *Philadelphia, PA 19124423*

Inspection Date

1/10/06

2-10.2 Ice is not protected from contamination. (Bottles of water is stored in drink ice at beverage dispenser in drive-thru window area). Ice was removed from use by manager.
5-01.1 Food is not protected from contamination. (Food is not protected from unclean utensils, ice scoop stored on top of ice machine; bottles of water stored in ice bin at soda dispenser at drive-thru.) Management initiated immediate corrective action.
7-01 (B) Fruit fly infestation is present. (Live fruit flies are observed.) Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed behind large grease storage tanks.) Management instructed to initiate immediate corrective action.

Casa de Espana Bar & Restaurant *Retail Food: Restaurant, Eat-in*
4210 Whitaker Av *Philadelphia, PA 19124601*

Inspection Date

5/21/08

No Critical Violations

4/11/08

8-06.1.1 (D) Soil line is in need of repair. Discharge from basement sump pump is directed to the rear parking lot to a barrel and then out onto an open lot adjecent to dumpster through plastic piping on to the ground. Waste water lies from known and unknown sources , overhead cast iron piping and lines connected to the grease trap are connected to a line that runs into to the basement sump pump.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. all 3 sink stoppers not provided at kitchen sink , end basin of sink blocked from use with dish rack

10/30/06

No Critical Violations

10/23/06

No Critical Violations

FCM Development Center *Institution: Child, Child Care Centers*
4236 Whitaker Av *Philadelphia, PA 19124601*

Inspection Date

5/11/07

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized ; kitchen utensils.
No utensils sink observed in kitchen. Currenty kitchen utensils are being washed in food preparation sink (two basin sink). Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

5/11/07

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized ; kitchen utensils.
No utensils sink observed in kitchen. Currenty kitchen utensils are being washed in food preparation sink (two basin sink). Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

Special Tot Group Day Care *Institution: Child, Group Day Care Homes*
4535 Whitaker Av *Philadelphia, PA 19124*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Special Tot Group Day Care
4535 Whitaker Av

Institution: Child, Group Day Care Homes
Philadelphia, PA 19124

Inspection Date

10/2/07

No Critical Violations

4/12/06

No Critical Violations

Felicia Scott Family Day Care
5037 Whitaker Av

Institution: Child, Family Day Care Homes
Philadelphia, PA 19124

Inspection Date

6/6/07

No Critical Violations

4/4/06

No Critical Violations

Gonzalez Mini Market
5144 Whitaker Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19124

Inspection Date

9/29/06

No Critical Violations

Park By The Curb
5174 Whitaker Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

4/25/08

No Critical Violations

7/13/06

12-01.5.B (5) Hot water at hand washing sink is not provided: inside toilet room. Management instructed to initiate immediate corrective action.

Little Foot Prints
5229 Whitaker Av

Institution: Child, Family Day Care Homes
Philadelphia, PA 19124

Inspection Date

10/23/06

No Critical Violations

9/30/05

No Critical Violations

JONES DOGS # 000720
5300 Whitaker Av

Retail Food: Mobile Food Vendor
Philadelphia, PA 19141

Inspection Date

4/3/06

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Bach Dat
5520 Whitaker Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

4/11/06

No Critical Violations

Ben City Supermarket
5520 Whitaker Av

Retail Food: Grocery Market
Philadelphia, PA 19124170

Inspection Date

6/5/07

No Critical Violations

5/14/07

2-01.4 Food is not properly labeled/packaged. Pre-packaged yougart in reach-in freezer is not properly labeled. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Cooked chicken temperature is120°, cooked pork temperature is 126° and cooked duck temperature is 124° in the hot food holding unit, during time of inspection. Listed food items will need to be reheated to 165°, before it is served to the public.
4-01.1 (A) Food/Food service article storage does not provide protection. Long food prep table is not protected from splash contamination from the handsink in the kitchen area. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Employees is not properly washing hands in the seafood prep area, during time of inspection. Open containers of dry and salted food items in the open reach-in refrigeration unit, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the shelves in the retail area, during time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Waste water from ice machine drains onto the floor inthe seafood prep area, during time of inspection. Floor drain line is clogged under the 3-basin sink in the seafood prep area. Drain line is leaking at the handsink in the seafood prep area, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Food equipments is not properly washed, rined and sanitized in the 3-basin sinks, during time of inspection. Management instructed to initiate immediate corrective action.

Cafe Chieu Tim
5520 Whitaker Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

11/23/05

No Critical Violations

Cafe Nhu Quynh
5520 Whitaker Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19124

Inspection Date

7/24/08

5-01.1 Food is not protected from contamination. Uncovered food bserved, No visible depth to oil in fryer, newspaper was observed in onion bin. Management instructed to initiate immediate corrective action.
3-07.1 (B) Cooling methods do not promote rapid cooling of food, cooked food observed lying around cooling before being refrigerated.
10-02.4 Unapproved sanitizer is being used, bleach is not labeled.

Cafe Nhu Quynh *Retail Food: Restaurant, Eat-in*
5520 Whitaker Av *Philadelphia, PA 19124*

Inspection Date

10/25/07

2-01.4 Food is not properly labeled/packaged. Labels were not provided for individual packages located in consumer display case. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination. Ice scoop handle observed in direct contact with ice made for human consumption. Management initiated immediate corrective action.
5-01.1 Food is not protected from contamination. Food items in refrigerator were observed uncovered 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 certifed individual must be present during times of operation and preparation. Management instructed to initiate immediate corrective action.

9/6/07

2-01.4 Food is not properly labeled/packaged. Food in display case does not have proper labels. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination. Ice scoop handle observed in direct contact with ice made for human consumption. Management initiated immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection, splash guards at two hand wash sinks.
5-01.1 Food is not protected from contamination. Food items in walk in refrigerator were uncovered during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mice droppings observed in rear kitchen area. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths not stored in sanitized solution, Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. A certifed individual must be present during times of operation and preparation. Management instructed to initiate immediate corrective action.

Kim Kee Noodle Express *Retail Food: Restaurant, Eat-in*
5520 Whitaker Av *Philadelphia, PA 19124*

Inspection Date

4/9/08

7-01 (L) Mouse infestation is present -- Fresh mouse feces observed on kitchen floor perimeter. Management instructed to initiate immediate corrective action.
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. *List of providers issued.
*Management is scheduled for chinese language course certification this summer.

3/10/08

7-01 (L) Mouse infestation is present -- Fresh mouse feces observed on and under equipment in the kitchen. Management instructed to initiate immediate corrective action.
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. *List of providers issued. Management instructed to initiate immediate corrective action.

Kim Kee Noodle Express *Retail Food: Restaurant, Eat-in*
5520 Whitaker Av *Philadelphia, PA 19124*

Inspection Date

12/12/07

3-07.1 (B) Cooling methods do not promote rapid cooling of food (frozen fish and chickenon sink thawing). Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature.Raw shrimp, chicken and variest meats temperature 48° Management instructed to initiate immediate corrective action.
4-02.1 Raw or unwashed food is not stored below ready-to-eat food (walk-in refrigeratoe/freezer cooked and uncooked stored together on same shelf and raw stored over uncooked. 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 in dry storage area, kitchen and walk-ins. not protected from splash contamination Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Food covered with damp cloth,bowels used as scoop for cooked rice. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present: mouse droppings observed on floor along walls in kitchen and on various shelving.
7-01 (A) Fly infestation is present inthe kitchen and retail area. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner (vaiest wiping clothes found laying around on prep tables,counter, and serving areas.
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

4/11/06

4-01.1 (A) Food/Food service article storage does not provide protection: large woks stored on floor below grill.
7-01 (L) Mouse infestation is present: mouse droppings observed on floor along walls in kitchen and on various shelving.

Little Hong Kong Pastry *Retail Food: Restaurant, Eat-in*
5520 Whitaker Av *Philadelphia, PA 19124*

Inspection Date

12/6/05

No Critical Violations

Que Huong Restaurant *Retail Food: Restaurant, Eat-in*
5520 Whitaker Av *Philadelphia, PA 19124*

Inspection Date

4/11/06

No Critical Violations

Kendra Hamilton Family Day Care *Institution: Child, Family Day Care Homes*
4980 N Whitaker Av *Philadelphia, PA 19124351*

Inspection Date

11/6/06

No Critical Violations

10/26/05

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Family Mini Market — *Retail Food: Prepared Food Take-Out*
800 E Willard St — *Philadelphia, PA 19134*

Inspection Date

4/8/08

No Critical Violations

2/29/08

4-01.1 (A) Food/Food service article storage does not provide protection.
Splashguard not provided between the hand sink and utensils sink also for the food preparation table.
Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present ;numerous fresh mouse droppings observed on the storage shelves in basement. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.
School certificate only.

11/6/06

No Critical Violations

Jones Alternative Middle School — *Institution: School, Public*
2041 E Willard St — *Philadelphia, PA 19134*

Inspection Date

5/5/08

No Critical Violations

12/20/07

No Critical Violations

5/4/07

No Critical Violations

11/15/06

No Critical Violations

5/18/06

No Critical Violations

1/27/06

No Critical Violations

Romano's Catering — *Retail Food: Caterer*
1515 E Wingohocking St — *Philadelphia, PA 19124*

Inspection Date

1/12/07

8-06.1.1 (C) Drain line is in need of repair. Repair drain line of warewashing machine in 2nd floor kitchen. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on floor under/behind shelving and food equipment in basement kitchen and storage area at time of inspection. Management instructed to initiate immediate corrective action.

DJ's Deli — *Retail Food: Prepared Food Take-Out*
4320 E Wingohocking St — *Philadelphia, PA 19124*

Inspection Date

9/13/07

No Critical Violations

My Place Tavern — *Retail Food: Restaurant, Eat-in*
4341 E Wingohocking St — *Philadelphia, PA 19124*

Inspection Date

7/6/07

No Critical Violations

Good Taste Chinese Restaurant — *Retail Food: Prepared Food Take-Out*
201 E Wishart St — *Philadelphia, PA 19134*

Inspection Date

8/23/07

No Critical Violations

5/18/07

4-01.1 (A) Food/Food service article storage does not provide proper elvation for protection. Observed open food storage containers. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present; numerous fresh mouse droppings observed along side the wall where the two reach-in freezer are located. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly; waste water from clogged grease trap observed onto basement floor next to several pieces of cardboard (fire hazard). Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Provider list issued.

4/15/07

4-01.1 (A) Food/Food service article storage does not provide protection ; splashguard is not provided to prevent splashing from hand wash sink and open food storage containers. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present; numerous fresh mouse droppings observed on the food prep sink, handwash sink and floor in kitchen.
Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly ; waste water from clogged grease trap onto basement floor. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Provider list issued.

3/13/06

No Critical Violations

2/22/06

5-01.1 Food is not protected from contamination.
- Cover all foods in walk-in box; 5lb bucket of chicken ; dust and dirt on fan blades.
- open bulk food containers in basement exposed to dust ,rodents and insects.
- dirt and grease accumulation dripping from filters above deep fat fryer ; Clean grill exhaust grease filters due to heavy grease accumulation. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present - several mouse droppings observed in food storage shelves at prep table.
Management instructed to initiate immediate corrective action and eliminate mouse infestation.

Christ Independent Baptist Academy — *Institution: School, Private*
1618 Womrath St — *Philadelphia, PA 19124*

Inspection Date

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Christ Independent Baptist Academy *Institution: School, Private*
1618 Womrath St *Philadelphia, PA 19124*

Inspection Date

11/21/07

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

Mike's #001548 *Retail Food: Mobile Food Vendor*
4900 Woodland Av *Philadelphia, PA 19134*

Inspection Date

7/8/08

No Critical Violations

1/29/07

No Critical Violations

S & L Food Market *Retail Food: Grocery Market*
5001 Worth St *Philadelphia, PA 19124*

Inspection Date

4/12/07

No Critical Violations

Eastern Regional Medical Center *Institution: Hospital*
1331 E Wyoming Av *Philadelphia, PA 19124*

Inspection Date

5/19/08

10-05.1 (B) Warewasher does not maintain proper washing and sanitizing temperatures. The Hobart high temp warewashers booster was not observed working. The observed hot water temp was 145°F in both the wash and final rinse cycles. The data plate on the machine requires 160°F in the wash cycle and 180°F at the minifold(160°F at service) in the final rinse cycle. The warewasher can not be used until repaired. ALL food preparing and serving utensils and equipment must be cleaned and sanitized in the 3 bay pot sink provided. All food service wares used in the hospital dietary used to serve the patients ie:- cups, plates, saucers, knives, spoons and forks etc, also must be washed and sanitized in the 3 bay pot sink or single service wares may be used as an option. Please note:- all food and beverage items are served on single service wares in the cafeteria. This sanitarian will return tomorrow morning 5/20/08 to follow up on the warewasher problem. Hobart was notified of the warewasher/booster problem early this morning. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

11/29/07

4-01.1 (A) Food/Food service article storage does not provide protection, splash guards lacking as directed.

5/31/06

No Critical Violations

12/16/05

No Critical Violations

Food Establishment Inspections, Lower Northeast Philadelphia: July, 2005 - July, 2008

Eastern Regional Medical Center *Institution: Hospital*
1331 E Wyoming Av *Philadelphia, PA 19124*

Inspection Date

12/15/05

5-04.2 (A) Approved sneeze guards are not provided as required, at serving line. At time of inspection sneeze guards are not in place, and side protection is not provided. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection, splash guards lacking between hand wash sinks and food equipment, where needed. Management instructed to initiate immediate corrective action.

Smith's Pharmacy *Retail Food: General Convenience*
1331 E Wyoming Av *Philadelphia, PA 19124*

Inspection Date

5/3/07

No Critical Violations

2/8/06

No Critical Violations

12/16/05

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