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

Thomas Holme Head Start — *Institution: Child, Child Care Centers*
9125 Academy Rd — *Philadelphia, PA 19114*

Inspection Date

2/27/08
No Critical Violations

12/21/07
No Critical Violations

11/19/07
7-01 (L) Mouse infestation is present. Fresh mice droppings observed in kitchen prep area.
12-01.5.B (5) Hot water at hand washing sink is not provided. Hot water observed not present for hand washing sink inside the classroom. Staff was instructed to have the children wash their hands in another sink with hot water until repairs are made.

4/18/07
No Critical Violations

11/1/06
No Critical Violations

9/26/05
No Critical Violations

Thomas Holme School — *Institution: School, Public*
9125 Academy Rd — *Philadelphia, PA 19114*

Inspection Date

2/27/08
No Critical Violations

Thomas Holme School Cafeteria — *Institution: School, Public*
3500 Academy Rd — *Philadelphia, PA 19114*

Inspection Date

11/19/07
7-01 (L) Mouse infestation is present. Fresh mice droppings observed in kitchen area. Management instructed to initiate immediate corrective action.

10/30/07
7-01 (L) Mouse infestation is present. Fresh mice droppings observed in kitchen area. Management instructed to initiate immediate corrective action.

4/18/07
No Critical Violations

11/1/06
No Critical Violations

5/17/06
No Critical Violations

9/26/05
No Critical Violations

Cannstater Volkfest Verein — *Retail Food: Restaurant, Eat-in*
9130 Academy Rd — *Philadelphia, PA 19114*

Inspection Date

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

Cannstater Volkfest Verein
9130 Academy Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114

Inspection Date

6/8/07

No Critical Violations

Hess #38500
9451 Academy Rd

Retail Food: General Convenience
Philadelphia, PA 19114000

Inspection Date

6/16/07

No Critical Violations

2/6/06

No Critical Violations

The Farm
9559 Academy Rd

Retail Food: Grocery Market
Philadelphia, PA 19114

Inspection Date

9/13/06

No Critical Violations

USA Auto Parts
9699 Academy Rd

Retail Food: Vending Machine
Philadelphia, PA 19114

Inspection Date

6/16/07

No Critical Violations

Shelly's Pharmacy 3
10101 Academy Rd

Retail Food: General Convenience
Philadelphia, PA 19114112

Inspection Date

1/24/06

No Critical Violations

Archbishop Ryan High School
11201 Academy Rd

Institution: School, Archdiocese
Philadelphia, PA 19154

Inspection Date

11/6/07

3-02.1 Refrigeration system does not maintain proper temperatures. Reach in refrigerator on North Side observed at 49° F during time of inspection.
5-04.2 (A) Approved sneeze guards are not provided as required. Sneeze guards not observed for food service counters.
5-01.1 Food is not protected from contamination. Unprotected/uncovered food observed at food service area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mice droppings observed in dry storage area and behind food equipment (North Side). Management instructed to initiate immediate corrective action.

11/7/06

No Critical Violations

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

St. Martha School — *Institution: School, Archdiocese*
11321 Academy Rd — *Philadelphia, PA 19154*

Inspection Date

11/7/07

19-01.1 Food establishment personnel food safety certified individual is not present. Food Safety certificate not present during time of inspection. A list of providers and application were distributed.

10/1/07

12-01.5.B (5) Hot water at hand washing sink is not provided. Hot water temperature observed at 117° F during time of inspection. Hot water should be between 100° F and 110° F.
19-01.1 Food establishment personnel food safety certified individual is not present. Food Safety certificate not present during time of inspection. A list of providers and application were distributed.

Rite Aid — *Retail Food: Community Service*
12311 Academy Rd — *Philadelphia, PA 19154*

Inspection Date

8/16/07

No Critical Violations

Pat's Pizzeria & Spaghetteria — *Retail Food: Restaurant, Eat-in*
12315 Academy Rd — *Philadelphia, PA 19154192*

Inspection Date

7/20/07

No Critical Violations

7/20/07

19-01.1 Food establishment personnel food safety certified individual is not present. The establishment has three individuals signed up for cass on (07/31/07).

6/16/07

2-10.2 Ice is not protected from contamination.(Ice scoop stored on top of dirty ice macine in rear storage 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 reach-in & walk-in refrigeration units.) 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.)
3-07.1 (B) Cooling methods do not promote rapid cooling of food. A large deep pot of soup in walk-in for cooling down.
7-01 (L) Mouse infestation is present (near rear exit door in storage area. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair.(Drain line from drain table in walk-in refrigerator is leaking.) 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 food prep areas.) Management instructed to initiate immediate corrective action.

Pat's Pizzeria & Spaghetteria *Retail Food: Restaurant, Eat-in*
12315 Academy Rd *Philadelphia, PA 19154192*

Inspection Date

3/2/06

2-10.2 Ice is not protected from contamination.(Ice scoop stored on top of dirty ice macine in rear storage 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 reach-in & walk-in refrigeration units.) Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair.(Drain line from drain table in walk-in refrigerator is leaking.) 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 food prep areas.) Management instructed to initiate immediate corrective action.

Reen's Deli *Retail Food: Prepared Food Take-Out*
12319 Academy Rd *Philadelphia, PA 19154000*

Inspection Date

11/9/07

No Critical Violations

8/30/07

7-01 (A) Fly infestation is present. Flies observed throughout deli and prep areas. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Fruit flies observed in deli area and basement. Management instructed to initiate immediate corrective action.

8/8/07

2-01.1 (C) Spoiled food is present. Frozen "chip steak" was observed spoiled in reach in freezer during time of inspection. Management refused to initiate immediate corrective action.
2-01.4 Food is not properly labeled/packaged. Containers of gravey in retail refrigerator and bagel chips at register were not labeled during time of inspection.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Chicken breast temperature in hot food holding unit was observed at 128'F.
7-01 (A) Fly infestation is present. Flies observed throughout deli and prep areas. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Sponges observed at 3 basin sink and hand wash sink in prep area.

1/11/07

No Critical Violations

9/11/06

No Critical Violations

8/17/06

4-01.1 (A) Food/Food service article storage does not provide protection, splash guard lacking between handwash sink and prep area.
5-04.2 (A) Approved sneeze guards are not provided as required, on cases in front of scales, at sandwich units, openings between refrigerated cases.
8-02.2 An approved air gap is not present, for needed food prep sink.

Zap's Dollar Outlet *Retail Food: General Convenience*
12321 Academy Rd *Philadelphia, PA 19154000*

Inspection Date

1/24/06

No Critical Violations

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

Kim's Hallmark
12327 Academy Rd

Retail Food: General Convenience
Philadelphia, PA 19154

Inspection Date

7/28/08

No Critical Violations

6/16/07

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

6/13/06

No Critical Violations

Entenmann's Outlet
12331 Academy Rd

Retail Food: General Convenience
Philadelphia, PA 19154

Inspection Date

12/28/07

No Critical Violations

7/17/07

No Critical Violations

6/16/07

9-02.3 (B) Employees are smoking in uapproved areas. Soiled ashtray is observed (in bathroom).

1/24/06

No Critical Violations

Golden Wok
12333 Academy Rd

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19154000

Inspection Date

6/16/07

No Critical Violations

3/7/06

3-01.1 (A) Potentially hazardous food is stored at improper temperature.(Cooked rice temp. 85°; cooked chicken and egg rolls left out on counter top 54°.) Food items are refrigerated to meet cooling requirements.
5-01.1 Food is not protected from contamination. (Food is not protected from overhead leakage or condensation in small refrigerator unit in food prep area; food items in walk-in refrigerator unit not cover properly.) Management instructed to initiate immediate corrective action.
6-01.1 Food preparation is not conducted in an approved food preparation sink.(Preping food in 3-basin sink.) Management instructed to initiate immediate corrective action.
6-01.2 (B) Food utensils and contact surfaces are not cleaned and sanitized.(Paper menu and cardboard box used for preping and/or storaging food items.) 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 equipments are not properly cleaned and sanitized in 3-basin sink.) Management instructed to initiate immediate corrective action.

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

Golden Wok
12333 Academy Rd

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19154000

Inspection Date

1/26/06

3-01.1 (A) Potentially hazardous food is stored at improper temperature.(Cooked rice, cooked chicken and egg rolls left out on counter top 75°.) Food items are refrigerated to meet cooling requirements.
5-01.1 Food is not protected from contamination. (Food is not protected from overhead leakage or condensation in small refrigerator unit in food prep area; food items in walk-in refrigerator unit not cover properly.) 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.

Hong Kong Chinese Restaurant
12333 Academy Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19154000

Inspection Date

1/28/08

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

Beertown Beverage
12345 Academy Rd

Retail Food: General Convenience
Philadelphia, PA 19154

Inspection Date

7/28/08

12-01.5.B (5) Hot water at hand washing sink is not provided. Hot not provided for bathroom hand washing sink. Maintain hot water temperature between 110° F and 125° F.

6/8/07

No Critical Violations

3/7/06

No Critical Violations

1/24/06

8-06.1.1 (A) Liquid waste is not disposed of properly. (Food equipment liquid waste is disposed of improperly, waste water from refrigeration unit drains into bucket.) Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair.(Condensation line is broken in walk-in refrigerator unit.) Management instructed to initiate immediate corrective action.

Rite Aid
12353 Academy Rd

Retail Food: General Convenience
Philadelphia, PA 19154

Inspection Date

7/28/08

No Critical Violations

6/11/07

No Critical Violations

1/24/06

No Critical Violations

Philly Soft Pretzel Factory
12363 Academy Rd

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19154

Inspection Date

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

Philly Soft Pretzel Factory *Retail Food: Prepared Food Take-Out*
12363 Academy Rd *Philadelphia, PA 19154*

Inspection Date

7/17/07

No Critical Violations

6/16/07

19-01.1 Food establishment personnel food safety certified individual is not present.
9-02.3 (C) Employee fingernails are not clean and neatly trimmed (employee is wearing fingernail polish)
9-04 (B) Wiping cloths are used in an unapproved manner (santizer containers with wiping cloths is needed).
4-01.1 (A) Food/Food service article storage does not provide protection (soda crates are used for storage).

3/24/06

No Critical Violations

3/23/06

No Critical Violations

Dunkin Donuts *Retail Food: Restaurant, Eat-in*
12375 Academy Rd *Philadelphia, PA 19154192*

Inspection Date

7/8/08

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit.

NOTE: DISCONTINUE USE OF DEFECTIVE PREPARATION REFRIGERATOR OBSERVED AT 47°F UNTIL IT IS REPAIRED AND CAN MAINTAIN 41°F. SAUSAGES AND EGGS PATTIES OBSERVED AT 47°F. REFRIGERATION UNIT LOG BOOK TEMPERATURE RECORDED AT 6:00 AM WAS 39°F.FOOD ITEMS MOVED TO ALTERNATIVE 41° F REFRIGERATION UNIT WHILE PRESENT.
Management instructed to initiate immediate corrective action.

7/20/07

No Critical Violations

6/16/07

9-04 (B) Wiping cloths are used in an unapproved manner (buckets with water but no santizing 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 and certificate application from Phila. Dept. of Public Health.) Management instructed to initiate immediate corrective action.

3/7/06

8-06.1.1 (C) Drain line is in need of repair.(Drain line behind ice macine.) 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 and certificate application from Phila. Dept. of Public Health.) Management instructed to initiate immediate corrective action.

1/24/06

7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed in rear storage area.) 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, waste water from the proofer unit drains into bucket behind the unit in rear storage.) Management instructed to initiate immediate corrective action.

Stephen Decatur School *Institution: School, Public*
12400 Academy Rd *Philadelphia, PA 19114*

Inspection Date

5/5/08
No Critical Violations

10/30/07
No Critical Violations

3/26/07
No Critical Violations

11/3/06
No Critical Violations

5/11/06
No Critical Violations

1/26/06
No Critical Violations

Lehigh Christian Academy *Institution: School, Private*
934 Alburger Av *Philadelphia, PA 19115*

Inspection Date

11/26/07
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

5/11/07
No Critical Violations

Rita's Water Ice *Retail Food: Prepared Food Take-Out*
6200 Algon Av *Philadelphia, PA 19111*

Inspection Date

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

6/20/07
19-01.1 Food establishment personnel food safety certified individual is not present.
7-01 (B) Fruit fly infestation is present (in garage and main serving area). Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present (dropping noted along edge of walls,garage, trash area and storage area). Management instructed to initiate immediate corrective action.

5/30/06
No Critical Violations

Prince Pizza II *Retail Food: Prepared Food Take-Out*
6352 Algon Av *Philadelphia, PA 19111*

Inspection Date

7/19/07
No Critical Violations

Prince Pizza II — *Retail Food: Prepared Food Take-Out*
6352 Algon Av — *Philadelphia, PA 19111*

Inspection Date

6/20/07

19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.
2-01.1 (D) Defective food containers are present. Dented food cans are not removed from use. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Food in freezer must be cover. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse droppings evident on front undercounter shelf, large mixer,along edges of kitchen. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. I observed eployees making a sandwich and operating the cash register. Management instructed to initiate immediate corrective action.

Shanz Convenience — *Retail Food: General Convenience*
7300 Algon Av — *Philadelphia, PA 19111*

Inspection Date

5/2/08

No Critical Violations

9/8/06

3-02.1 Refrigeration system does not maintain proper temperatures. Refrigerator containing Gatorade is 50°F.

Family Day Care — *Institution: Child, Family Day Care Homes*
10236 Ambridge Pa — *Philadelphia, PA 19114*

Inspection Date

1/12/06

No Critical Violations

Stenson Family Day Care — *Institution: Child, Family Day Care Homes*
10236 Ambridge Pa — *Philadelphia, PA 19114*

Inspection Date

2/20/07

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

Gallagher and Sons Irish Treats 000750 — *Retail Food: Mobile Food Vendor*
2960 Arlan St — *Philadelphia, PA 19136*

Inspection Date

4/28/06

No Critical Violations

Winchester Swim Club Snack Bar — *Retail Food: Prepared Food Take-Out*
8841 Ashton Rd — *Philadelphia, PA 19136*

Inspection Date

6/20/06

No Critical Violations

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

Winchester Swim Club Snack Bar — *Retail Food: Prepared Food Take-Out*
8841 Ashton Rd — *Philadelphia, PA 19136*

Inspection Date

7/13/05

No Critical Violations

Little Learners Day Care — *Institution: Child, Child Care Centers*
8962 Ashton Rd — *Philadelphia, PA 19136*

Inspection Date

9/28/07

3270.102(b) Toys soiled by secretion or excretion are not cleaned with soap and water, rinsed and sanitized before being used by a child. Three out door play equipment (near the ack gate under a tree) are covered with bird dropping.

5/8/06

No Critical Violations

Cottage Green — *Retail Food: Caterer*
9001 Ashton Rd — *Philadelphia, PA 19136*

Inspection Date

5/8/06

No Critical Violations

Ashton Pharmacy — *Retail Food: Grocery Market*
9035 Ashton Rd — *Philadelphia, PA 19136103*

Inspection Date

5/22/07

No Critical Violations

4/5/06

No Critical Violations

LKL Deli — *Retail Food: Prepared Food Take-Out*
9037 Ashton Rd — *Philadelphia, PA 19136103*

Inspection Date

8/2/06

2-01.4 Food is not properly labeled/packaged.(Pre-packed nuts and gummie bears at front counter area are not properly labeled.)
5-01.1 Food is not protected from contamination.(Bucket of dry rice is not covered on lower shelf under food prep table. Grease in fryer is not properly covered during time of inspection.) Management instructed to initiate immediate corrective action.

5/25/06

No Critical Violations

Ashton Pub — *Retail Food: Restaurant, Eat-in*
9041 Ashton Rd — *Philadelphia, PA 19136*

Inspection Date

Ashton Pub
9041 Ashton Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19136

Inspection Date

10/10/07

5-01.1 Food is not protected from contamination. Food items observed uncovered in refrigerators. Dark fryer grease observed in fryer that was in operation. Management initiated immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths observed not stored in sanitized solution.
19-01.1 Food establishment personnel food safety certified individual is not present. Certified individual not present during time of inspection. A certified individual must be present during times of preparation and operation.

8/3/07

2-10.2 Ice is not protected from contamination. Soda lines observed in direct contact with ice made for human consumption.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths observed not stored in sanitized solution.
5-01.1 Food is not protected from contamination. Lettuce observed uncovered in refrigerator. Frye grease observed very dark during inspection. Management initiated immediate corrective action. Cook disposed lettuce.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during inspection.Managements is to obtain certificate from the city.

9/26/06

No Critical Violations

9/12/06

5-03.2 (B) Hazardous chemicals are not properly used, rodenticide poisoning out of containers on floor.
7-01 (A) Fly infestation is present, in kitchen area.
9-02.3 (B) Employees are smoking in uapproved areas.

5/8/06

No Critical Violations

Salvito's Pizza
9045 Ashton Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19136

Inspection Date

6/5/07

No Critical Violations

5/22/07

5-01.1 Food is not protected from contamination. Grease in fryer unitis dark, during time of inspection. Management instructed to initiate immediate corrective action. Food items is not protected from cross-contamination between raw and prepared foods in the small refrigeration pizza prep unit.
8-02.2 An approved air gap is not present. Inadequate air gap is present at the drain line under the COCA-COLA soda dispenser unit, during time of inspection. No air gap is present at the drain line behind the ice macine, 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 or towels at the handsink stations, during time of inspection. Management instructed to initiate immediate corrective action.
10-04.0 Oversized equipment is not properly washed or sanitized. Meat slicer in the rear food prep area is not washed, rinised and sanitized, 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. Owner has application and list of providers, during time of inspection. Management instructed to initiate immediate corrective action.

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

Salvito's Pizza
9045 Ashton Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19136

Inspection Date

5/9/06

No Critical Violations

Sunoco Food Market #005002
9200 Ashton Rd

Retail Food: General Convenience
Philadelphia, PA 19114

Inspection Date

7/16/08

7-01 (E) Moth infestation is present. Numerous moths observed on ceiling in retail area of establishment. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. One sink stopper is missing. Stoppers for all 3 bays must be present, so utensils can be washed/rinsed/sanitized. Management instructed to initiate immediate corrective action.

4/18/08

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. No sink stoppers are present. Provide 3 sink stoppers for the 3-basin sink 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. Obtain a City of Philadelphia Food Safty Certificate. Application issued. Management instructed to initiate immediate corrective action.

1/31/08

2-01.4 Food is not properly labeled/packaged. Provide labels for bagel products in retail area.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Hot dogs observed at 104° F during time of inspection. Management instructed to initiate immediate corrective action.
9-02.3 (B) Employees are smoking in uapproved areas. Cigarette butts observed at back door in rear storage area and inside 3 basin sink.
13-01.1 (A) Floor is not clean. Floor is not clean in rear storage area. Debris and stains observed behind and under food equipment. Floor is unsanitary in rear storage area.
19-01.1 Food establishment personnel food safety certified individual is not present. A certified individual must be present during times of operation and preparation. Management instructed to initiate immediate corrective action.
19-04 Food establishment personnel food safety certificate is expired. (Expired 2006)

8/2/06

No Critical Violations

5/19/06

2-01.1 (C) Spoiled food is present.(Moldy WHITE CASTLE CHEESEBURGER; discolor ham, cheese and other lunchmeat items in display refrigerator unit.) Products will need to be removed from sale.
2-01.1 (D) Defective food containers are present.(Damaged canned food items on retail shelves.) Products will need to be removed from sale.
3-01.1.B Food removed from temperature control is not served within four hours. (Tempertature control records are not provided for beakfast sandwiches and hot dogs.) Product removed from sale/use.
7-01 (K) Rat infestation is present. (Burrows are observed behind dumpsters in outside area.) Management instructed to initiate immediate corrective action.
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.
17-0 (B) Exterior premises provide rodent or insect attraction or harborage. (Refuse is present in dumpster area, 2ND WARNING, ticket was issued.)

Sunoco Food Market #005002
9200 Ashton Rd

Retail Food: General Convenience
Philadelphia, PA 19114

Inspection Date

4/5/06

3-01.1 (A) Potentially hazardous food is stored at improper temperature.(Breakfast sandwiches stored at hot holding unit, temp. 98°.) Breakfast sandwiches was removed from sale.
3-01.1.B Food removed from temperature control is not served within four hours. (Tempertature control records are not provided for beakfast sandwiches and hot dogs.) (Breakfast sandwiches was removed from sale and hot dogs are cooked to proper temperature as required.)
3-06.1 Proper cooking temperature is not achieved.(Hot dogs where being served uncooked, temp. 98°.) Hot dogs where recooked until food items reach proper temperature.
5-04.1 (A) Displayed food is not protected from contamination. (Covered containers are not provided for pretzels at front counter area.) Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required. (Sneeze guard is not placed at such an angle as to protect the food from contamination for the customer's mouth or nose at scale unit.) Management instructed to initiate immediate corrective action.
7-01 (K) Rat infestation is present. (Burrows are observed behind dumpsters in outside area.) Management instructed to initiate immediate corrective action.
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.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. (Food equipments are 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 during time of inspection.) Management instructed to initiate immediate corrective action.

Alfred Beverage
9218 Ashton Rd

Retail Food: General Convenience
Philadelphia, PA 1911434(

Inspection Date

9/28/07

5-01.1 Food is not protected from contamination.Beverage refrigerator has numerous bugs and insectson inside bottom shelf. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided (in the bathroom). Management instructed to initiate immediate corrective action.

5/25/06

7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on floor. Dead mice bodies are observed on glue trap on floor. Management instructed to initiate immediate corrective action.

Lee's Chinese Restaurant
9220 Ashton Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114

Inspection Date

2/21/06

No Critical Violations

1/18/06

10-02.3 Equipment used for cleaning/sanitizing is improperly operated, not yet installed. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair, open drain line. Management instructed to initiate immediate corrective action.

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

Lee's Chinese Restaurant *Retail Food: Restaurant, Eat-in*
9220 Ashton Rd *Philadelphia, PA 19114*

Inspection Date

12/30/05

10-02.3 Equipment used for cleaning/sanitizing is improperly operated, not yet installed. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection, splash guard between hand wash sink and prep sink.

Lee's Chinese Restaurant *Retail Food: Restaurant, Eat-in*
9226 Ashton Rd *Philadelphia, PA 19114*

Inspection Date

8/30/06

No Critical Violations

The Village Restaurant *Retail Food: Restaurant, Eat-in*
9226 Ashton Rd *Philadelphia, PA 19114000*

Inspection Date

1/31/07

No Critical Violations

8/23/06

4-01.1 (A) Food/Food service article storage does not provide protection, splash guard lacking between hand wash sink and prep areas, on both sides, splash guard lacking between hand wash sink and dish wash unit.
5-01.1 Food is not protected from contamination, food cartons, supplies stored under soil line in basement, scoops lacking for bulk food storage bins.
7-01 (B) Fruit fly infestation is present, in basement.

5/25/06

No Critical Violations

Frankford Candy & Chocolate Company *Wholesale: Processor*
9300 Ashton Rd *Philadelphia, PA 19114*

Inspection Date

2/1/06

No Critical Violations

9/21/05

5-01.1 Food is not protected from contamination. Guards for processing equipment were not present.

Family Day Care *Institution: Child, Family Day Care Homes*
11012 Audubon Av *Philadelphia, PA 19116*

Inspection Date

10/26/06

No Critical Violations

9/13/05

No Critical Violations

Glendale Kosher Meats & Poultry Market *Retail Food: Grocery Market*
9305 Banes St *Philadelphia, PA 19115*

Inspection Date

5/11/07

No Critical Violations

12/7/05

No Critical Violations

Sierra Pizza *Retail Food: Prepared Food Take-Out*
9309 Banes St *Philadelphia, PA 19115*

Inspection Date

7/2/07

4-01.1 (A) Food/Food service article storage does not provide protection. Food items on the shelves are not protected from mice contamination/droppings on the shelves 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. Dark colored grease is being used in the fryer, during time of inspection. Uncovered canned mushrooms, black lives and cheese is not protected from hazardous substances (food is canned container after it is opened), 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 the food equipments. Mice droppings are on the shelves in the 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. Bucket of stagnet water is under the 3-basin sink. Long single service tray is over-filled with grease which is leaking from the fryer unit. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. 3-Basin sink is leaking at the drain line, 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 bare touching ready-to-eat chicken wings,during time of inspection. Management instructed to initiate immediate corrective action.
10-02.1 Food equipment needs cleaning. Small refrigerator/food prep unit is not clean interior and exterior. Fryer unit, support table under the grill unit is not clean, during time of inspection. 2-Door reach-in freezer unit is not clean. Floor mixer, 3-basin sink, food prep sink, servce sink and the handsink is not clean in the establishment, during time of inspection. All lower cabinets and shelves in the establishment, during time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. Mr. Daniel has list of providers and application from Dept. of Public Health. Management instructed to initiate immediate corrective action.

Cedar Grove Christian Academy School *Institution: School, Private*
6445 Bingham St *Philadelphia, PA 19111*

Inspection Date

4/15/08

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Food equipments is not washed, rinsed and sanitized, there is no 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. The Head Master has the list of providers and application for certificate from Dept. of Public Health. Management instructed to initiate immediate corrective action.

Cedar Grove Christian Academy School *Institution: School, Private*
6445 Bingham St *Philadelphia, PA 19111*

Inspection Date

4/13/07

7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the floor under the shelves and the food equipments in the kitchen 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 washed, rinsed and sanitized, there is no 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. The Head Master has the list of providers and application for certificate from Dept. of Public Health. Management instructed to initiate immediate corrective action.

Crossan Bright Futures *Institution: Child, Child Care Centers*
7350 Bingham St *Philadelphia, PA 19111361*

Inspection Date

3/27/08

No Critical Violations

10/31/07

No Critical Violations

3/30/07

No Critical Violations

11/1/06

No Critical Violations

5/17/06

No Critical Violations

Kennedy Crossan Elementary School *Institution: School, Public*
7350 Bingham St *Philadelphia, PA 19111*

Inspection Date

3/27/08

No Critical Violations

10/31/07

19-01.1 Food establishment personnel food safety certified individual is not present.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided. The establishment use the boiler room for washing of food service equipment (heating racks ,shelving etc). Management instructed to initiate immediate corrective action.

3/30/07

No Critical Violations

11/1/06

No Critical Violations

5/12/06

No Critical Violations

9/16/05

No Critical Violations

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

Tano's Deli
7401 Bingham St

Retail Food: Grocery Market
Philadelphia, PA 19111

Inspection Date

7/27/06

No Critical Violations

Edgemont Catering
2706 Black Lake Pa

Retail Food: Restaurant, Eat-in
Philadelphia, PA 1915412(

Inspection Date

6/8/07

2-10.2 Ice is not protected from contamination. Insanitary beverage cold plate, canned beverages,ice scoops and several containers of condenments for drinks are stored in drink ice at the bar,during time of inspection. All the ice in the ice bins will need to be removed from use.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Small single service plate has cooked shrimp which has a temperature of 84° and a beef or pork sandwich which has a temperature of 85° is stored on the prep table next to the meat slicer in the kitchen area, during time of inspection. Listed food items will need to be properly disposed from use,as soon as possible.
5-01.1 Food is not protected from contamination. Food items is not protected from overhead leakage or condensation from the cooling unit in the single door freezer 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. No one has valid food certification at this establishment, during time of inspection, contact person has list of providers and aplication from Dept. of Public Health. Management instructed to initiate immediate corrective action.

4/5/07

7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the floor, during time of inspection. Management instructed to initiate immediate corrective action.
9-02.3 (B) Employees are smoking in uapproved areas. Several soiled ashtrays is observed on the strap table near the dishwashing unit and at 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 present. No one has valid food certification at this establishment, during time of inspection, contact person has list of providers and aplication from Dept. of Public Health. Management instructed to initiate immediate corrective action.

P & P Catering Inc.
2706 Black Lake Pa

Retail Food: Restaurant, Eat-in
Philadelphia, PA 1915412(

Inspection Date

10/11/07

No Critical Violations

Dumplings Grounds Day Care
4508 Blakiston Rd

Institution: Child, Child Care Centers
Philadelphia, PA 19136

Inspection Date

2/28/07

No Critical Violations

Broken Yolk Deli
1342 Bleigh Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19111

Inspection Date

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

Broken Yolk Deli — *Retail Food: Prepared Food Take-Out*
1342 Bleigh Av — *Philadelphia, PA 19111*

Inspection Date

4/4/08

No Critical Violations

9/17/07

8-02.2 An approved air gap is not present for food prep sink in kitchen.

9/10/07

5-04.2 (A) Approved sneeze guards are not provided as required. Sneeze guard is not provided for scale at deli counter. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Sponges observed at 3 basin sink. Management instructed to initiate immediate corrective action. Management initiated immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths observed not stored in sanitized solution Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Food certified individual must be present during times of operation and preparation. Management instructed to initiate immediate corrective action.

Kenny Cares Deli — *Retail Food: Prepared Food Take-Out*
1342 Bleigh Av — *Philadelphia, PA 19111*

Inspection Date

3/6/06

No Critical Violations

AMC Theatres (Orleans) — *Retail Food: Prepared Food Take-Out*
2247 Bleigh St — *Philadelphia, PA 19152*

Inspection Date

6/18/08

No Critical Violations

Dunkin Donuts — *Retail Food: Restaurant, Eat-in*
9490 Blue Grass Rd — *Philadelphia, PA 19114*

Inspection Date

8/3/07

No Critical Violations

3/2/06

8-01.2 (D) Hot water temperature is above 125 degrees Fahrenheit.(Hot water temp. 185°.) Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair.(Indirect drain line is not provided at proofer unit in food prep unit.)

LA SALLE LUNCH TRUCK #879 — *Retail Food: Mobile Food Vendor*
7749 BRADFORD St — *Philadelphia, PA 19153*

Inspection Date

12/27/05

No Critical Violations

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

The Learing Playhouse
907 Brighton St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19111

Inspection Date

2/6/07

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

12/27/05

No Critical Violations

Sophia's Family Day Care
1018 Brighton St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19111

Inspection Date

10/23/07

No Critical Violations

10/9/07

3-02.1 Refrigeration system does not maintain proper temperatures. Kitchen refrigerator observed at 49° F during time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. Food safety certificate not present during time of inspection Management instructed to initiate immediate corrective action.

9/17/07

3-02.1 Refrigeration system does not maintain proper temperatures. kitchen refrigerator observed at 46° F during time of inspection.
8-01.2 (C) Hot water is not provided. Water temperature observed at 94° F. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Sponge observed in kitchen sink during time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. Food safety certificate not present during time of inspection Management instructed to initiate immediate corrective action.

Labrum Middle School
3500 Brookview Rd

Institution: School, Public
Philadelphia, PA 19154

Inspection Date

5/6/08

19-01.1 Food establishment personnel food safety certified individual is not present. This lunch program is a Satellite(modified) feeding facility.

10/24/07

No Critical Violations

4/27/07

No Critical Violations

11/2/06

No Critical Violations

5/17/06

No Critical Violations

9/28/05

No Critical Violations

Fox Chase Cancer Center *Retail Food: Restaurant, Eat-in*
7701 Burholme Av *Philadelphia, PA 19111*

Inspection Date

1/18/07

No Critical Violations

Pizza Roma *Retail Food: Restaurant, Eat-in*
7300 Bustleton Av *Philadelphia, PA 19152*

Inspection Date

7/16/07

9-02.1 Employee hands are not washed prior to food handling activities(observed employee not washing hands after coming off of break).
9-04 (B) Wiping cloths are used in an unapproved manner (cloths need to be stored in sanitizing soluion).
9-02.3 (C) Employee fingernails are not clean and neatly trimmed. Iobserved emplyee wearing green finger nail polish. Management instructed to initiate immediate corrective action.

7/16/07

9-02.1 Employee hands are not washed prior to food handling activities(observed employee not washing hands after coming off of break).
9-04 (B) Wiping cloths are used in an unapproved manner (cloths need to be stored in sanitizing soluion).
9-02.3 (C) Employee fingernails are not clean and neatly trimmed. Iobserved emplyee wearing green finger nail polish. Management instructed to initiate immediate corrective action.

6/13/07

9-02.1 Employee hands are not washed prior to food handling activities(observed employee not washing hands prior to putting on gloves).
9-02.3 (B) Employees are smoking in uapproved areas. Cigarette butts are observed.
5-01.1 Food is not protected from contamination (no hair covering).
9-04 (B) Wiping cloths are used in an unapproved manner (observed rinsing off cloth).
10-02.4 Unapproved sanitizer is being used (non-germicidal bleach is being used).
19-01.1 Food establishment personnel food safety certified individual is not present.

2/6/06

No Critical Violations

Blockbuster Video *Retail Food: General Convenience*
7390 Bustleton Av *Philadelphia, PA 19152*

Inspection Date

3/8/07

No Critical Violations

2/17/06

No Critical Violations

Movie Stop *Retail Food: General Convenience*
7390 Bustleton Av *Philadelphia, PA 19152*

Inspection Date

6/24/08

12-01.5.B (5) Hot water at hand washing sink is not provided in men's restroom.

Quiznos Subs #4202
7390 Bustleton Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19152

Inspection Date

6/24/08

No Critical Violations

7/16/07

No Critical Violations

6/13/07

9-02.1 Employee hands are not washed prior to food handling activities (observed employee not washing hands prior to putting on gloves).
9-02.3 (B) Employees are smoking in uapproved areas. Cigarette butts are observed and ashes. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination (no hair coverings).
9-04 (B) Wiping cloths are used in an unapproved manner (need to be in santizing fluid at work station).
10-02.4 Unapproved sanitizer is being used (non-germicidal bleach is being used).

6/8/06

No Critical Violations

Hollywood Bistro
7400 Bustleton Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19152431

Inspection Date

2/27/07

2-10.2 Ice is not protected from contamination. Insanitary beverage cold plates stored in drink ice in the ice bins, 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.
12-01.5.B (4) Cold water at hand washing sink is not provided. Missing cold water handle in women's toilet room. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Missing certificate from the Dept. of Public Health, manager has applicaion. Management instructed to initiate immediate corrective action.

8/17/06

No Critical Violations

Abe's And Son Inc
7410 Bustleton Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19152

Inspection Date

8/22/06

No Critical Violations

9/9/05

No Critical Violations

Lee's Hoagie House
7414 Bustleton Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19152

Inspection Date

1/23/08

No Critical Violations

Lee's Hoagie House *Retail Food: Restaurant, Eat-in*
7414 Bustleton Av *Philadelphia, PA 19152*

Inspection Date

8/22/06

No Critical Violations

Jo-Ann Fabrics & Crafts #1336 *Retail Food: General Convenience*
7416 Bustleton Av *Philadelphia, PA 19152*

Inspection Date

2/1/07

No Critical Violations

The Pep Boys-Mannny, Moe&Jack#7 *Retail Food: General Convenience*
7424 Bustleton Av *Philadelphia, PA 19152*

Inspection Date

2/22/07

9-02.3 (B) Employees are smoking in uapproved areas. Pack of cigarette (MARLBORO) and four book of matches are observed are in the medicine cabinet in the employee women restroom, during time of inspection. Management instructed to initiate immediate corrective action, a ticket will be issused to the establishment.
13-01.1 (A) Floor is not clean. Water is on the floor from the leaking roof in the rear stockroom, 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 stockroom, during time of inspection.

12/27/06

12-01.5.E (1) Toilet room surfaces are not clean. Debris on the floor in all the restrooms, during time of inspection. Walls are not clean in the patron restroom,during time of inspection. Management instructed to initiate immediate corrective action.
12-01.5.E (3) Toilet room fixtures are not clean. Handsink and toilet is dirty in the customer toilet room, during time of inspection. Management instructed to initiate immediate corrective action.

7/15/05

No Critical Violations

Dunkin Donuts *Retail Food: Restaurant, Eat-in*
7512 Bustleton Av *Philadelphia, PA 19152*

Inspection Date

5/1/08

No Critical Violations

4/28/08

No Critical Violations

3/18/08

No Critical Violations

1/23/08

2-01.1 (B) Adulterated or unwholesome food is present. Large box of Dunkin shorting was sawed in half (cut through the card board box and linner) and stored on shelf with paper covering contents. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloth noted in hand sink at the front retail area. Management instructed to initiate immediate corrective action.

11/13/06

No Critical Violations

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

CVS Pharmacy
7720 Bustleton Av

Retail Food: General Convenience
Philadelphia, PA 19152

Inspection Date

6/5/08

No Critical Violations

6/6/07

No Critical Violations

4/27/06

No Critical Violations

Taste of Europe
7734 Bustleton Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19152

Inspection Date

12/16/05

No Critical Violations

Glendale Uptown Home
7800 Bustleton Av

Institution: Nursing and Convalescent Home
Philadelphia, PA 19152

Inspection Date

7/8/08

7-01 (B) Fruit fly infestation is present -- Several live fruit flies observed in 2nd floor shower area. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures -- Dessert & dairy walk-in units do not maintain adequate temperatures during periods of peak useage (52°F & 48°F) Management instructed to initiate immediate corrective action.

10/18/07

No Critical Violations

7/16/07

7-01 (B) Fruit fly infestation is present, kitchen, storage areas.

Golden Slipper Club Uptown Home
7800 Bustleton Av

Institution: Nursing and Convalescent Home
Philadelphia, PA 19152

Inspection Date

9/27/06

No Critical Violations

6/8/06

7-01 (B) Fruit fly infestation is present. Fruit flies noted in several areas of kitchen.
5-01.1 Food is not protected from contamination, desserts in walkin, pretzels in gift shop.

Mini Market & Grocery
7913 Bustleton Av

Retail Food: Grocery Market
Philadelphia, PA 19152000

Inspection Date

7/16/07

No Critical Violations

4/5/06

No Critical Violations

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

Bargain Island
7915 Bustleton Av

Retail Food: General Convenience
Philadelphia, PA 19152

Inspection Date

6/5/08
No Critical Violations

5/24/07
No Critical Violations

1/3/06
No Critical Violations

Pat's Sports Bar
7915 Bustleton Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19152

Inspection Date

2/2/07
No Critical Violations

1/3/06
No Critical Violations

Ven & Van's Asian Imports
7925 Bustleton Av

Retail Food: Grocery Market
Philadelphia, PA 19152

Inspection Date

7/22/08
No Critical Violations

6/5/08
12-01.5.B (5) Hot water at hand washing sink is not provided -- Hot water faucet at employee toilet room is stripped. Management instructed to initiate immediate corrective action.

1/25/06
No Critical Violations

Bustleton Square Pizza
7927 Bustleton Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19152

Inspection Date

2/27/06
No Critical Violations

Gina and Sons
7930 Bustleton Av

Retail Food: Caterer
Philadelphia, PA 19141

Inspection Date

1/6/06
No Critical Violations

Zorbas
7930 Bustleton Av

Retail Food: Caterer
Philadelphia, PA 19152

Inspection Date

2/23/06
No Critical Violations

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

Green Papaya Cafe
7933 Bustleton Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19152

Inspection Date

7/17/07

No Critical Violations

6/14/07

5-01.1 Food is not protected from contamination (chicken stock, fruit, etal left in open can uncovered)

2/7/06

No Critical Violations

Sunoco
7937 Bustleton Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19111

Inspection Date

7/17/07

19-01.1 Food establishment personnel food safety certified individual is not present.
5-04.2 (A) Approved sneeze guards are not provided as required (near coffee pot station 's sink). Management instructed to initiate immediate corrective action.
5-04.1 (A) Displayed food is not protected from contamination. Hot dogs are in need of an protective shield. 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.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated (brooms and mops are not elevated to prevent insect and rodent harborage). Management instructed to initiate immediate corrective action.

6/14/07

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

11/3/05

No Critical Violations

8/23/05

5-01.1 Food is not protected from contamination, tongs for hot dogs.
4-01.1 (A) Food/Food service article storage does not provide protection, splash guard lacking between hand wash sink/coffee set up.
12-01.5.B (5) Hot water at hand washing sink is not provided.

New Supreme Pizza
7950 Bustleton Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19152332

Inspection Date

1/29/08

No Critical Violations

3/3/06

No Critical Violations

Mediterranean 2000
8026 Bustleton Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19152

Inspection Date

6/16/08

No Critical Violations

6/16/08

No Critical Violations

Mediterranean 2000
8026 Bustleton Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19152

Inspection Date

7/5/06

No Critical Violations

5/23/06

7-01 (B) Fruit fly infestation is present.(In men's restroom in bar area and in basement area.) Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

4/24/06

9-02.1 Employee hands are not washed prior to food handling activities: no handwashing sink at basement bar.
19-01.1 Food establishment personnel food safety certified individual is not present.

1/5/06

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 and in food prep unit; food items in walk-in freezer are not protected from over head leakage; open food containers on shelves in kitchen and prep area.) Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. (Live fruit flies are observed in basement area.) Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. (Handsink in kitchen is not in use, storing dirty food equipment; no ruunnning water at handsink in bar.) Management instructed to initiate immediate corrective action.
12-01.5.B (4) Cold water at hand washing sink is not provided.(Cold water is not on at handsink in bar area.) Management initiated immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. (Hot water is not on at handsink in bar 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, employee/manager has list of providers.)
8-06.1.1 (A) Liquid waste is not disposed of properly.(Large containers of water left in basement area.)

China One Restaurant
8033 Bustleton Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19152281

Inspection Date

2/3/06

No Critical Violations

1/30/06

No Critical Violations

12/23/05

No Critical Violations

Yum Yum Cafe
8033 Bustleton Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19152281

Inspection Date

Yum Yum Cafe *Retail Food: Prepared Food Take-Out*
8033 Bustleton Av *Philadelphia, PA 19152281*

Inspection Date

5/15/08

7-01 (L) Mouse infestation is present -- Fresh mouse feces observed on dry storage shelf.
10-02.4 Unapproved sanitizer is being used -- Household bleach lacking necessary concentration directions for sanitization of utensils in use. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination -- Uncovered food stored in refrigerators / freezers Management instructed to initiate immediate corrective action.

4/4/08

7-01 (L) Mouse infestation is present -- Fresh mouse feces observed on kitchen, basement and storage area floors. Dead mouse observed in the basement.
10-02.4 Unapproved sanitizer is being used -- Household bleach lacking necessary concentration directions for sanitization of utensils in use. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination -- Uncovered food on trays stacked atop one another in freezers. Management instructed to initiate immediate corrective action.

Stanwood Pharmacy *Retail Food: General Convenience*
8035 Bustleton Av *Philadelphia, PA 19152*

Inspection Date

8/1/07

7-01 (L) Mouse infestation is present. Fresh mouse droppings observed in back corner of pharmacy. Eliminate mouse infestation. Management instructed to initiate immediate corrective action.

7/18/07

7-01 (L) Mouse infestation is present. Fresh mouse droppings observed in back corner of pharmacy. Eliminate mouse infestation. Management instructed to initiate immediate corrective action.

11/21/05

No Critical Violations

Northeast Older Adult Center *Institution: Adult, Adult Day Care*
8101 Bustleton Av *Philadelphia, PA 19152*

Inspection Date

6/13/08

No Critical Violations

6/11/08

No Critical Violations

4/24/08

5-04.2 (A) Approved sneeze guards are not provided as required: lacking at steam table in front of serving line.

Emilio's Pizza *Retail Food: Prepared Food Take-Out*
8108 Bustleton Av *Philadelphia, PA 19152*

Inspection Date

5/23/07

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

11/4/05

No Critical Violations

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

Beautiful Beginnings Child Care — *Institution: Child, Child Care Centers*
8120 Bustleton Av — *Philadelphia, PA 19111*

Inspection Date

6/6/08
No Critical Violations

7/17/07
No Critical Violations

4/11/07
19-01.1 Food establishment personnel food safety certified individual is not present.

Nutty Irishmen — *Retail Food: Restaurant, Eat-in*
8138 Bustleton Av — *Philadelphia, PA 19152*

Inspection Date

1/25/06
No Critical Violations

Metro Tobacco Junction — *Retail Food: Other*
8259 Bustleton Av — *Philadelphia, PA 19152242*

Inspection Date

6/14/07
No Critical Violations

1/4/06
No Critical Violations

New Oriental Chinese Restaurant — *Retail Food: Prepared Food Take-Out*
8261 Bustleton Av — *Philadelphia, PA 19152*

Inspection Date

7/17/07
10-02.2 (B) Food equipment and utensils are improperly sanitized (establishment is using a nongermical bleach as an santizer). 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.

7/17/07
10-02.2 (B) Food equipment and utensils are improperly sanitized (establishment is using a nongermical bleach as an santizer). Management instructed to initiate immediate corrective action.

6/14/07
7-01 (L) Mouse infestation is present: mouse droppings observed on floor in storage area.
5-01.1 Food is not protected from contamination (raw chicken uncovered in refrigerator).
10-02.2 (B) Food equipment and utensils are improperly sanitized (establishment is using a nongermical bleach as an santizer). Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly (oil drum need a lid lock).

8/2/06
3-02.1 Refrigeration system does not maintain proper temperatures: mini-fridge (glass-front) and bain marie are 55°F.
Note: All perishable items kept in these units must be used within 4 hours. ff any perishable item stored in either of these units is not used up within 4 hours, it must be discarded.
7-01 (L) Mouse infestation is present: mouse droppings observed on floor around water heater and on rack containing bulk storage.

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

Dunkin Donuts
8298 Bustleton Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19152

Inspection Date

2/27/08

No Critical Violations

1/24/08

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

Dollar Mania
8320 Bustleton Av

Retail Food: General Convenience
Philadelphia, PA 19152

Inspection Date

12/12/06

No Critical Violations

Bell's Market
8330 Bustleton Av

Retail Food: Supermarket
Philadelphia, PA 19152

Inspection Date

6/28/08

5-01.1 Food is not protected from contamination. Numerous food items, observed in all walk-in freezers and refrigeration units and several reach-in units, observed uncovered. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present in dumpster area.
8-06.1.1 (A) Liquid waste is not disposed of properly. Dirty mop water observed stored in a bucket in custodial closet. Management initiated immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized in bakery.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated in bakery. Sanitizer observed used in wash 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.

5/24/07

No Critical Violations

10/5/05

No Critical Violations

Paradise Restaurant
8336 Bustleton Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19152

Inspection Date

Paradise Restaurant *Retail Food: Restaurant, Eat-in*
8336 Bustleton Av *Philadelphia, PA 19152*

Inspection Date

6/28/08

7-01 (A) Fly infestation is present. Flys observed in kitchen and heavier in cellar food prep area. Management instructed to initiate immediate corrective action.

ELIMINATE FLY INFESTATION IMMEDIATELY
8-06.1.1 (C) Drain line is in need of repair. Open sewage pipe located above employee toilet. Management instructed to initiate immediate corrective action. Drain should be sealed/closed off at once
9-02.3 (B) Employees are smoking in uapproved areas. Employee observed smoking in kitchen. Management instructed to initiate immediate corrective action.

VIOLATION MAILED
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Scewers observed stored in clean area while soiled with grease and burne on materiel.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths observed stored on counter tops dirty.

6/22/06

No Critical Violations

Pepperidge Farm Bakery Outlet *Retail Food: Grocery Market*
8348 Bustleton Av *Philadelphia, PA 19152*

Inspection Date

7/9/08

No Critical Violations

6/28/08

No Critical Violations

6/28/08

No Critical Violations

8/16/06

No Critical Violations

Dollar Expo *Retail Food: General Convenience*
8350 Bustleton Av *Philadelphia, PA 19152*

Inspection Date

5/2/08

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

Rite Aid #0830 *Retail Food: General Convenience*
8358 Bustleton Av *Philadelphia, PA 19152*

Inspection Date

6/28/08

7-01 (L) Mouse infestation is present. Numerous mouse droppings observed on floor in ladys room in cellar. Management instructed to initiate immediate corrective action.

ELIMINTE MOUSE INFESTATION IMMEDIATELY!

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

Rite Aid #0830
8358 Bustleton Av

Retail Food: General Convenience
Philadelphia, PA 19152

Inspection Date

6/14/07

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

5/20/06

9-02.3 (B) Employees are smoking in uapproved areas. (Cigarette butts are observed on floor in basement.) Management instructed to initiate immediate corrective action.

1/4/06

7-01 (L) Mouse infestation is present. (Burrows are observed in basement area and mice dropping are observed in basement area.) Management instructed to initiate immediate corrective action.
13-01.1 (A) Floor is not clean.(Floor is dirty in rear storage area and in basement area; mice droppings on floor in basement area.)

Jack's Delicatessen
8500 Bustleton Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19152

Inspection Date

7/9/08

3-02.1 Refrigeration system does not maintain proper temperatures. Front deli case internal air temperature was observed in several areas of unit at 51°F, 61°F,49°F, respectively. Foods stored in unit consisted of deli meats and cheeses, cold salads (tuna, chicken), salmon, lox, and whitefish. Sanitarian was informed that unit was serviced before inspection; however, ordered manager to relocate foods mentioned to walk-in unit until defective unit operated at proper temperature (41°F or below).

Refrigeration unit on cold sandwich prep line (bain marie) was observed at 63°F. Foods consisted of deli meats and cheeses. Sanitarian was informed by owner that deli meat was stored in unit for a minimum for hour, then replaced with additional from walk-in or deli case.
ORDERS: Unit must provide minimum air temperature of 41°F or below.
7-01 (A) Fly infestation is present. Observed numerous flies swarming in prep/storage areas, landing on food prep surfaces in kitchen.
10-02.1 Food equipment needs cleaning including:
-shelves are not clean throughout the establishment and inside refrigerators and freezers -floor is not clean in the walk-in refrigerator and walk-in freezer units under rack shelving -shelves at server station where soda dispenser and coffee are present
-all surfaces of reach-in refrigeration units
-fan guards in walk-in units have dust accumilation present
-along all equipment along cookline
-grease trap near dish washer Management instructed to initiate immediate corrective action.
17-0 (B) Exterior premises provide rodent or insect attraction or harborage. Food/liquid waste and refuse is present in dumpster 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. National Food safety cert. is present/obtained by owner. City certificateis required. Application from Dept. of Public Health was issued at time of inspection. Management instructed to initiate immediate corrective action.

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

Jack's Delicatessen
8500 Bustleton Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19152

Inspection Date

2/6/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature.Salmon temperature is 75° front deli area, chicken soup 90°° and lox temperature is 60° in the food prep unit in the cooking area, ambient temperature in the cooking area is 70° during time of inspection. Listed food products was removed from use.
5-01.1 Food is not protected from contamination. Pastrys and buns on front display case uncovered. Meats stored on top of towel in display case Food is not protected from flooding, draining, overhead leakage or condensation. Food is not protected from cross-contamination between raw and prepared foods. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse droppings noted on floor in deli area (on side near deli refrigerators, and under wooden slack floor). Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths are not stored in labeled sanitizing solution container in the food prep areas, during time of inspection. I observed cooks using wiping cloths in his belt around waist; laying on counters. Management instructed to initiate immediate corrective action.
10-02.1 Food equipment needs cleaning. Shelves are not clean throughout the establishment, during time of inspection. Refrigerators and freezers are not clean and/or has water in the refrigeration units, during time of inspection. beverages has mice Floor is not clean in the walk-in refrigerator and walk-in freezer units, during time of inspection. Shelves at server station where soda dispenser and coffees is stored are not clean in the dining area, during time of inspection. Management instructed to initiate immediate corrective action.
17-0 (B) Exterior premises provide rodent or insect attraction or harborage. Food waste and refuse is present in dumpster area, during time of inspection. (2nd WARNING) Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Employees observed eating and returning to work without washing hands. 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 and application from Dept. of Public Health. Management instructed to initiate immediate corrective action.

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

Jack's Delicatessen
8500 Bustleton Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19152

Inspection Date

7/18/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Tuna fish temperature is 75°, cornbeef temperature is 75° and roastbeef temperature is 60° in the food prep unit in the cooking area, ambient temperature in the cooking area is 80°, during time of inspection. Listed food products was removed from use.
5-01.1 Food is not protected from contamination. Lunchmeat is not protected from unnecessary handling, during time of inspection. Food is not protected from flooding, draining, overhead leakage or condensation. Food is not protected from cross-contamination between raw and prepared foods. Food is not protected from unclean equipment or utensils. Soups in server station area is not covered. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse droppings noted on floor in deli area (on side near deli refrigerators, and under wooden slack floor). Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths are not stored in labeled sanitizing solution container in the food prep areas, during time of inspection. I observed cooks using wiping cloths in his belt around waist; laying on counters. Management instructed to initiate immediate corrective action.
10-02.1 Food equipment needs cleaning. Shelves are not clean throughout the establishment, during time of inspection. Refrigerators and freezers are not clean and/or has water in the refrigeration units, during time of inspection. beverages has mice Floor is not clean in the walk-in refrigerator and walk-in freezer units, during time of inspection. Shelves at server station where soda dispenser and coffees is stored are not clean in the dining area, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. All cleaning product is empty. Management instructed to initiate immediate corrective action.
17-0 (B) Exterior premises provide rodent or insect attraction or harborage. Food waste and refuse is present in dumpster area, during time of inspection. (1ST WARNING) Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. I observed employee eatting sandwich then returning to work without washing hands 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 and application from Dept. of Public Health. Management instructed to initiate immediate corrective action.

Jack's Delicatessen
8500 Bustleton Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19152

Inspection Date

6/13/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Tuna fish temperature is 53°, cornbeef temperature is 61° and roastbeef temperature is 67° in the food prep unit in the cooking area, ambient temperature in the cooking area is 87°, during time of inspection. Listed food products was removed from use.
5-01.1 Food is not protected from contamination. Lunchmeat is not protected from unnecessary handling, during time of inspection. Food items is not protected from overhead leakage or condensation in the reach-in refrigeration unit with sliding doors near cooking area. Food items is not protected from cross-contamination between raw and prepared foods in the reach-in and walk-in refrigeration units, during time of inspection. Uncovered chopped lettuce stored in brown containers is not protected from bottom of stacked coontainers, during time of inspection. Soups in server station area is not covered. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the floor and on the shelves where beverages are stored, 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 leaking under the handsink station next to the ice cream freezer. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths are not stored in labeled sanitizing solution container in the food prep areas, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.1 Food equipment needs cleaning. Shelves are not clean throughout the establishment, during time of inspection. Refrigerators and freezers are not clean and/or has water in the refrigeration units, during time of inspection. Shelves used to elevated beverages has mice droppings, during time of inspection. Floor is not clean in the walk-in refrigerator and walk-in freezer units, during time of inspection. Shelves at server station where soda dispenser and coffees is stored are not clean in the dining area, during time of inspection. Management instructed to initiate immediate corrective action.
17-0 (B) Exterior premises provide rodent or insect attraction or harborage. Food waste and refuse is present in dumpster area, during time of inspection. (1ST WARNING) 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 and application from Dept. of Public Health. Management instructed to initiate immediate corrective action.

Bell's Pharmacy
8508 Bustleton Av

Retail Food: General Convenience
Philadelphia, PA 19152

Inspection Date

6/1/07

No Critical Violations

1/3/06

No Critical Violations

Best Value Kosher Meats
8556 Bustleton Av

Retail Food: Grocery Market
Philadelphia, PA 19152

Inspection Date

2/17/06

2-01.4 Food is not properly labeled/packaged.(Several pre-packaged food items in reach-in refrigerator is not labeled and/or dated properly.) Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. (Dead mouse body are observed on mouse trap in deli area; mice droppings on floor throughout establishment.)

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

Chris' non Stop - Chris Peltekis - #850
8581 Bustleton Av

Retail Food: Mobile Food Vendor
PA 19152

Inspection Date

6/12/06

No Critical Violations

Hanuman News Stand
9200 Bustleton Av

Retail Food: Mobile Food Vendor
Philadelphia, PA 19115

Inspection Date

11/7/05

No Critical Violations

Circle of Friends Adult Day Health Cente
9405 Bustleton Av

Institution: Adult, Adult Day Care
Philadelphia, PA 19115430

Inspection Date

11/14/07

19-01.1 Food establishment personnel food safety certified individual is not present during the time of inspection. The foodservice manager was off on the day of inspection. Management instructed to initiate immediate corrective action.

10/20/06

No Critical Violations

9/28/06

7-01 (B) Fruit fly infestation is present. (Live fruit flies are observed in dry storage closet and in small area outside of the dry storage closet area in food prep area, during time of inspection.) Management initiated immediate corrective action.

9/20/05

No Critical Violations

Grant Avenue Luk Oil
9418 Bustleton Av

Retail Food: General Convenience
Philadelphia, PA 19115

Inspection Date

12/6/06

No Critical Violations

7/26/05

No Critical Violations

7/11/05

No Critical Violations

Bustleton United Methodist Child Care
9707 Bustleton Av

Institution: Child, Child Care Centers
Philadelphia, PA 19115

Inspection Date

7/7/08

19-01.1 Food establishment personnel food safety certified individual is not present -- Certified individual to be present during all hours of food service operation is required.

2/13/07

No Critical Violations

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

Bustleton United Methodist Child Care — *Institution: Child, Child Care Centers*
9707 Bustleton Av — *Philadelphia, PA 19115*

Inspection Date

2/27/06

No Critical Violations

Green Farmers Market — *Retail Food: Grocery Market*
9708 Bustleton Av — *Philadelphia, PA 1911500(*

Inspection Date

7/5/07

No Critical Violations

11/4/05

No Critical Violations

Penny Pack Flowers — *Retail Food: General Convenience*
9708 Bustleton Av — *Philadelphia, PA 19115*

Inspection Date

11/4/05

No Critical Violations

Real Garden Fruit & Vegetable — *Retail Food: Grocery Market*
9708 Bustleton Av — *Philadelphia, PA 19116*

Inspection Date

11/4/05

No Critical Violations

Shell — *Retail Food: General Convenience*
9801 Bustleton Av — *Philadelphia, PA 19115*

Inspection Date

7/25/07

5-04.2 (A) Approved sneeze guards are not provided as required. A splash guard is need in cashier's room for between sink and retail items. Management instructed to initiate immediate corrective action.

8/16/06

2-01.1 (C) Spoiled food is present: ice cream bars.
Employee present has been instructed to remove these products from sale/use.
5-04.2 (A) Approved sneeze guards are not provided as required: for hot dog roller.
Note: Not being used at time of inspection.

Dollar General Store #10788 — *Retail Food: General Convenience*
9808 Bustleton Av — *Philadelphia, PA 1911500(*

Inspection Date

6/27/08

No Critical Violations

7/20/07

No Critical Violations

Dollar General Store #10788
9808 Bustleton Av

Retail Food: General Convenience
Philadelphia, PA 19115000

Inspection Date

3/27/07

5-01.1 Food is not protected from contamination. Frozen food items in the 2-door freezer unit is not protected from overhead leakage or condensation, during time of inspection. Management instructed to initiate immediate corrective action.

Petrovsky Market
9808 Bustleton Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19115

Inspection Date

7/7/08

No Critical Violations

5/29/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature -- Various prepared foods stored in defective refrigeration unit @ 53°F. Soup stored at room temperature for serving to customers.
3-02.1 Refrigeration system does not maintain proper temperatures -- Reach in refrigeration unit in the kitchen does not hold adequate temperature during peak useage. Unit recorded at 53°F. <also see 3-02.1>
4-01.1 (A) Food/Food service article storage does not provide protection -- Splash guard not provided between kitchen sinks.
5-01.1 Food is not protected from contamination -- Containers holding various pickled fruits & vegetables for self service are not provided with sanitary covering.
10-02.4 Unapproved sanitizer is being used -- Household bleach lacking the necessary concentration directions for sanitization of food equipment/utensils in use.
7-01 (D) Roach infestation is present -- Several live german roaches observed under kitchen prep tables.

8/21/06

7-01 (A) Fly infestation is present.
3-01.1 (A) Potentially hazardous food is stored at improper temperature: various foods displayed in unheated/unrefrigerated case on top of deli case ranging in temperature from 80-100°F.
3-02.1 Refrigeration system does not maintain proper temperatures: produce walkin box is 60°F.
5-01.1 Food is not protected from contamination:
-unprotected breads offered for self-service
-large barrels containing various vegetables and fruit in brine for self-service lack lids/covers

---

China Fun
9813 Bustleton Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19115321

Inspection Date

8/16/06

No Critical Violations

Health Food International
9817 Bustleton Av

Retail Food: Grocery Market
Philadelphia, PA 19115

Inspection Date

1/8/07

No Critical Violations

Fish & Grill Mediterranian Restaurant *Retail Food: Restaurant, Eat-in*
9825 Bustleton Av *Philadelphia, PA 19115*

Inspection Date

6/13/07

No Critical Violations

6/12/07

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

Mega Quality Pizza *Retail Food: Restaurant, Eat-in*
9829 Bustleton Av *Philadelphia, PA 19115321*

Inspection Date

3/11/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Chopped bacon temperature is 59°, lunchmeat temperature is 50°, sausage for pizza temperature is 60°, during time of inspection. Listed food products was removed from use.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Cold food items in the pizza prep/refrigerator unit temperature range from 59°- 64°, small refrigerator/prep unit temperature is 50° and reach-in refrigeration units 54°- 56°, during time of inspection. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. The refrigeration units in the food prep area will need to serviced. 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 the refrigeration units, during time ofinspection. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Live roache are observed in the 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 under and/or behind the food equipments in the food prep area and in the basement area. Mice droppings on the shelves under the front counter area, during time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (D) Soil line is in need of repair. Soil line next to the hot water tank in the basement is not capped properly, it is stuffed with a white cloth, 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. Adequate cardborad recyclable storage is not provided. 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 is not properly washed, rinsed and sanitized in the 3-basin sink, during time 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 it is used, duing time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Missing certification from Dept. of Public Health, manager has application. Management instructed to initiate immediate corrective action.

11/4/05

No Critical Violations

11/4/05

No Critical Violations

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

Advance Auto Parts #6396
9830 Bustleton Av

Retail Food: Other
Philadelphia, PA 19115

Inspection Date

8/3/06

No Critical Violations

Dunkin Donuts & Baskin Robbins
9834 Bustleton Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19115210

Inspection Date

6/18/07

No Critical Violations

6/18/07

No Critical Violations

6/9/06

No Critical Violations

Stolovaya
9846 Bustleton Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19115

Inspection Date

8/21/06

10-02.2 (B) Food equipment and utensils are improperly sanitized: dishwasher is not sanitizing.

Pizza Hut / Wing Street
9850 Bustleton Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19115

Inspection Date

4/23/07

No Critical Violations

3/23/07

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

11/28/05

No Critical Violations

Dollar Wise
9852 Bustleton Av

Retail Food: General Convenience
Philadelphia, PA 19115

Inspection Date

8/21/06

No Critical Violations

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

Dollar Wise — *Retail Food: General Convenience*
9852 Bustleton Av — *Philadelphia, PA 19115*

Inspection Date

6/9/06

2-01.1 (B) Adulterated or unwholesome food is present.(Tastykake Products.) Products will need to be removed from sale.
2-01.1 (D) Defective food containers are present.(Damaged can food items on shelves in retail area.) (Damage products will need to be removed from sale.)
4-01.1 (A) Food/Food service article storage does not provide protection. (Food items on shelves in retail area are not protected from mice contamination.) Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. (Live roaches are observed in rear storage area.)
7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed on shelves in retail area and on floor.)

AMV Variety Store — *Retail Food: Grocery Market*
9855 Bustleton Av — *Philadelphia, PA 19115*

Inspection Date

7/22/08

19-01.3 Food establishment personnel food safety certificate is not posted -- City issued certificate is not provided as required. Application issued.

5/29/08

19-01.1 Food establishment personnel food safety certified individual is not present -- Food safety certified individual to be present during all hours of operation is required. Management instructed to initiate immediate corrective action.

Margin Free Variety Store — *Retail Food: Grocery Market*
9855 Bustleton Av — *Philadelphia, PA 19115*

Inspection Date

1/8/07

No Critical Violations

Palace Royal — *Retail Food: Restaurant, Eat-in*
9859 Bustleton Av — *Philadelphia, PA 19115*

Inspection Date

4/19/06

No Critical Violations

4/19/06

No Critical Violations

3/3/06

2-01.1 (B) Adulterated or unwholesome food is present, fish on floor of kitchen, condemned, thrown out by owner.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit, fish stored on floor of kitchen room temperature. 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 prep sink, 3 compatment sink/ prep sink.
8-02.2 An approved air gap is not present, food prep sink. Management instructed to initiate immediate corrective action.

Post 162 A.M.D.G. Catholic War Veterans *Retail Food: Restaurant, Private Club*
9859 Bustleton Av *Philadelphia, PA 19115261*

Inspection Date

6/6/07

No Critical Violations

4/5/07

2-10.2 Ice is not protected from contamination. Insanitary beverage cold plate is stored in drink ice at both ice bins at the bars inthe establishment. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Food equipment in the 3-basin sink is not protected from splash contamination from the handsink in the kitchen area. 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. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Drain line from the handsink in the bar is not connected,during tme of inspection. Drain line is leaking at the 3-basin sink in the kitchen. 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 before handling food items at the bar area, large hole in the residental handsink in the bar, during time of nspection. Management instructed to initiate immediate corrective action.
9-02.3 (B) Employees are smoking in uapproved areas. Soiled ash tray with several cigarettes buds is observed in the louge area of the bar, 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, 3-basin sink is used to stored items duringtime of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. Contact person has list of providers and application from the Dept. of Public Health,during time of inspection. Management instructed to initiate immediate corrective action.

3/27/07

No Critical Violations

JinJin Chinese Takeout *Retail Food: Prepared Food Take-Out*
9865 Bustleton Av Suite: A *Philadelphia, PA 19115*

Inspection Date

7/2/08

7-01 (L) Mouse infestation is present -- Fresh mouse feces observed on storage area, utility closet, toiletroom floors. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present -- Several live german roaches observed between storage shelving and kitchen wall. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present -- Several live flies observed in the establishment. Management instructed to initiate immediate corrective action.

JinJin Chinese Takeout
9865 Bustleton Av Suite: A

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19115

Inspection Date

5/29/08

7-01 (L) Mouse infestation is present -- Fresh mouse feces observed on kitchen floors and inside bulk flour container. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination -- Uncovered refrigerated & frozen product observed. No visible depth to cooking oil. Management instructed to initiate immediate corrective action.
2-01.1 (B) Adulterated or unwholesome food is present -- Feces contaminated bulk flour observed. Product must be immediately discarded. Management instructed to initiate immediate corrective action.
8-01.2 (A) An adequate supply of hot water is not provided -- Hot water recorded at 103°F (minimum 110°F is required). 30 gallon water heater provided. Minimum 40 gallon heater required.
7-01 (A) Fly infestation is present -- Several live flies observed in the establishment. Management instructed to initiate immediate corrective action.
10-02.4 Unapproved sanitizer is being used -- Household bleach lacking the necessary concentration requirements in use.
9-02.3 (A) Employee observed not following good hygienic personal practices -- Soiled toilet tissue observed in trash receptacle. *Utilize toilet flush Management instructed to initiate immediate corrective action.

7/21/06

3-01.1 (A) Potentially hazardous food is stored at improper temperature. (Fried chicken pieces temperature is 81° and the ambient temperture in food prep area is 109°, during ime of inspection.) The container of pieces of chicken will need to be rethermalized to properly temperature, before it is sold.
5-01.1 Food is not protected from contamination.(Food items are not properly covered in walk-in refrigerator and in small refrigerator/food prep unit in kitchen aea. Frozen food items in freezer chest is not properly covered and/or is not placed in any container or storage equipment during time of inspection.) 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.
9-02.3 (A) Employee observed not following good hygienic personal practices.(Used toilet paper is place in trash can in employee 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 sanitizing solution in kitchen area.) Management instructed to initiate immediate corrective action.

1/25/06

No Critical Violations

New England Pizza
9867 Bustleton Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19115000

Inspection Date

New England Pizza
9867 Bustleton Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 1911500(

Inspection Date

9/6/07

7-01 (L) Mouse infestation is present. Live mice are observedrunning across dining room floor. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. I observed employee performing variest actives and resuming food preparation actives. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. I observed dirty bloddy sheet pan used as a protective cover for grated cheese.
9-04 (B) Wiping cloths are used in an unapproved manner. Cleaning cloths must be stored in a sanitizing solution. Management instructed to initiate immediate corrective action.
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 hazardous substances. Cleaning chemicals on counter top along side of food in the front patron area.
6-01.2 (B) Food utensils and contact surfaces are not cleaned and sanitized. Cutting boards are not cleaned between use in the food prep areas (grill, sandwich station, and fryer area). Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Thie establishment does not have knowledge of proper sanitizing and cleaning of pots and utensiles.
10-02.2 (B) Food equipment and utensils are improperly sanitized. Large equipment is not b eing sanitized. Management instructed to initiate immediate corrective action.
10-02.4 Unapproved sanitizer is being used. Unapproved bleach is being used as a sanitizing agent. Management instructed to initiate immediate corrective action.

1/25/07

7-01 (L) Mouse infestation is present: mouse droppings observed in storage area. Management instructed to initiate immediate corrective action.

1/8/07

7-01 (L) Mouse infestation is present: mouse droppings observed in storage area. Management instructed to initiate immediate corrective action.

New England Pizzeria of Bustleton Ave.
9867 Bustleton Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 1911500(

Inspection Date

5/5/08

No Critical Violations

3/13/08

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

CVS Pharmacy #0660
9875 Bustleton Av

Retail Food: General Convenience
Philadelphia, PA 19115

Inspection Date

6/9/07

5-01.1 Food is not protected from contamination, 1st floor storage area, package food is stored under water lines. Management instructed to initiate immediate corrective action.

6/9/06

No Critical Violations

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

Paul's Run — *Institution: Nursing and Convalescent Home*
9896 Bustleton Av — *Philadelphia, PA 19115*

Inspection Date

9/5/07

7-01 (B) Fruit fly infestation is present in variest life stages in the utility room. Management instructed to initiate immediate corrective action.

7/21/06

4-01.1 (A) Food/Food service article storage does not provide protection. Provide splash guards between the handwashing sink and the prep table and between the drain line of the handwashing sink and the lower shelf of the prep table in the prep area of the kitchen .
205.63(c) Hot water outlets accessible to residents are not controlled so that the water temperature of the outlets does not exceed 110 degrees F. The hot water temperature at several handwashing sinks was found to be 122° F.

7/29/05

No Critical Violations

Mama Duke's — *Retail Food: Restaurant, Eat-in*
9900 Bustleton Av — *Philadelphia, PA 19115*

Inspection Date

5/11/07

No Critical Violations

Rite Aid #4988 — *Retail Food: General Convenience*
9920 Bustleton Av — *Philadelphia, PA 19115*

Inspection Date

6/9/07

7-01 (L) Mouse infestation is present. Observed mouse dropping outside of pharmacy area. CORRECTIVE ACTION WAS NOTED.

8/8/06

No Critical Violations

Zep's Pizza & Kabobs — *Retail Food: Restaurant, Eat-in*
9965 Bustleton Av — *Philadelphia, PA 19115*

Inspection Date

6/18/07

9-02.3 (C) Employee fingernails are not clean and neatly trimmed. I observed employee with nail polish. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Mops, brooms and beverages are stored on the floor (in front and in back of store).

6/7/06

No Critical Violations

Happy Panda — *Retail Food: Restaurant, Eat-in*
9969 Bustleton Av — *Philadelphia, PA 19115*

Inspection Date

Happy Panda *Retail Food: Restaurant, Eat-in*
9969 Bustleton Av *Philadelphia, PA 19115*

Inspection Date

6/18/07

9-02.3 (B) Employees are smoking in uapproved areas. Cigarette butts are observed.
7-01 (L) Mouse infestation is present. Droppings behind freezer,prep tables and along edges of store.
10-02.4 Unapproved sanitizer is being used. Bleach with scent is being used. Management instructed to initiate immediate corrective action.

6/7/06

No Critical Violations

Panda Garden *Retail Food: Restaurant, Eat-in*
9969 Bustleton Av *Philadelphia, PA 19115*

Inspection Date

3/27/06

No Critical Violations

Mcdonald's #00583 *Retail Food: Restaurant, Eat-in*
9970 Bustleton Av *Philadelphia, PA 19115*

Inspection Date

6/24/07

No Critical Violations

8/8/06

3-02.1 Refrigeration system does not maintain proper temperatures.(Small refrigerator between fryer unit and grill unit temperture is 62°, during time of inspection.) Salads is stored in small refrigerator unit and will continue that use until repairs are made on the unit. Management instructed to initiate immediate corrective action.

6/12/06

5-01.1 Food is not protected from contamination. (Food items is not protected from overhead leakage in walk-in refrigeration unit; food items are not properly covered in walk-in freezer unit.)
8-06.1.1 (A) Liquid waste is not disposed of properly. (Mop water is disposed of improperly in basement.) Management instructed to initiate immediate corrective action.
10-02.1 Food equipment needs cleaning.(Shelves in food prep area; handsink in food prep area; floor under shelves in walk-in refrigerator unit; ice build-up in walk-in freezer unit; grill units.)
13-01.1 (A) Floor is not clean.(Dirty floor under and/or behind food equipment in food prep area; in basement area under storage shelves.)

Subway *Retail Food: Restaurant, Eat-in*
9977 Bustleton Av *Philadelphia, PA 19115*

Inspection Date

6/18/07

19-01.1 Food establishment personnel food safety certified individual is not present. This establishment will need at least two people certified due to hours and availablity.

6/7/06

No Critical Violations

Red Lion Deli *Retail Food: Grocery Market*
9983 Bustleton Av *Philadelphia, PA 19115*

Inspection Date

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

Red Lion Deli
9983 Bustleton Av

Retail Food: Grocery Market
Philadelphia, PA 19115

Inspection Date

1/25/06

No Critical Violations

Benny The Bum's Crab House and Bar
9991 Bustleton Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19115

Inspection Date

2/19/08

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.
4-01.1 (A) Food/Food service article storage does not provide protection. Food items at steam table and food prep/small refrigerator unit is not protected from splash contamination from food prep sink in kitchen area. not protected from other contamination Food items on the prep table is not protected from splash contamination from the handsink near the grill unit in the kitchen, during time of inspection.
3-02.1 Refrigeration system does not maintain proper temperatures. 2-Door reach-in refrigrator unit next to the 2-basin sink has a temperature of 64°, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Droppings noted on shelves in dry storage area and on floor around hot water heater. Management instructed to initiate immediate corrective action.
2-01.1 (B) Adulterated or unwholesome food is present. Mouse droppings noted in the crackal barrow bulk food. Management initiated immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Leaking drain lines at the three tier sink, food prep sink near the hooded area, and sink in the bar area.
19-01.1 Food establishment personnel food safety certified individual is not present. The food certified person was off during this day.
9-02.2 (A) Employee hand wash frequency is inadequate. Management instructed to initiate immediate corrective action.

3/8/07

4-01.1 (A) Food/Food service article storage does not provide protection. Food items at steam table and food prep/small refrigerator unit is not protected from splash contamination from food prep sink in kitchen area. not protected from other contamination Food items on the prep table is not protected from splash contamination from the handsink near the grill unit in the kitchen, during time of inspection.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Cold food in the single door reach-in refrigerator unit and the 2-door reach-in refrigerator unit is not maintained below 41°, during time of inspection. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. 2-Door reach-in refrigrator unit next to the 2-basin sink has a temperature of 64°, during time of inspection. Single door reach-in refrigerator unit has a temperature of 51°, 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 cross-contamination between raw and prepared foods in walk-in refrigeration units and at reach-in refrigeration units, during time of inspection. White towels and stainless-steel bowl is stored on top of preped salad in the food prep/small refrigeration unit, during time of inspection. Management instructed to initiate immediate corrective action.

Benny The Bum's Crab House and Bar *Retail Food: Restaurant, Eat-in*
9991 Bustleton Av *Philadelphia, PA 19115*

Inspection Date

12/13/06

2-01.1 (D) Defective food containers are present.(Canned food items on kitchen shelves are damaged.) Damaged canned food items will need to be removed from use.
2-10.2 Ice is not protected from contamination. (Insanitary beverage cold plate stored in drink ice at several ice bins at the bar area. Open Container of ice left at server station without a lid during time of inspection. Tall can of ice tae stored in the ice bin in the server station, during time of inspection.) Food service equipment use discontinued until the proper repairs are made.
3-01.1 (A) Potentially hazardous food is stored at improper temperature.(Prime rib temp. is stoerd in stagnet water inthe 3-basin sink in the kitchen 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 at steam table and food prep/small refrigerator unit is not protected from splash contamination from food prep sink in kitchen area. Food items are not protected from mice contamination on the shelves, during time of inspection.
5-01.1 Food is not protected from contamination. Food is not protected from overhead leakage or condensation in walk-in freezer unit. Food is not protected from cross-contamination between raw and prepared foods in walk-in refrigeration units and at reach-in refrigeration units. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed mice dropping on shelves and on the floor under and/or behind the food equipment in the kitchen and bar area,duringtime of inspection.
9-02.1 Employee hands are not washed prior to food handling activities. Employee hands are not washed properly at the handwashing stations. Handsinks are missing soap and handtowels, during time of inspection. Management instructed to initiate immediate corrective action.
9-02.3 (B) Employees are smoking in uapproved areas. Cigarette ashes are observed in the handsink in the employee restroom in the kitchen 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 server station,during time of inspection. Management instructed to initiate immediate corrective action.

8/10/06

2-01.1 (D) Defective food containers are present.(Canned food items on kitchen shelves are damaged.) Damaged canned food items will need to be removed from use.
2-10.2 Ice is not protected from contamination. (Insanitary beverage cold plate stored in drink ice at several ice bins at the bar area.) Food service equipment use discontinued until the proper repairs are made.
3-01.1 (A) Potentially hazardous food is stored at improper temperature.(Raw shrimps temp. is 59°, raw chicken temp. is 61°, cole slaw temp. is 51° and the abient temperature in the kitchen is 106°, 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 at steam table and food prep/small refrigerator unit is not protected from splash contamination from food prep sink in kitchen area.)
3-02.1 Refrigeration system does not maintain proper temperatures.(Small refrigerator/food prep unit across from 12-burner stove temp. is 57° ambient temperature in kitchen is 106°, during time of inspection. Single door refrigerator unit temp. is 67°, during time of inspection.) 08/10/2006 3:55 PM Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Food is not protected from overhead leakage or condensation in walk-in refrigerator unit. Food is not protected from cross-contamination between raw and prepared foods in walk-in refrigeration units and at reach-in refrigeration units. Management instructed to initiate immediate corrective action.

Exxon Station *Retail Food: Grocery Market*
9996 Bustleton Av *Philadelphia, PA 19115214*

Inspection Date

8/8/06

7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed on shelves in lower cabinets in retail area and on floor in retail area.)

Einstein Bagels *Retail Food: Restaurant, Eat-in*
9997 Bustleton Av *Philadelphia, PA 19115*

Inspection Date

4/18/06

No Critical Violations

Walgreens *Retail Food: General Convenience*
10000 Bustleton Av *Philadelphia, PA 19116*

Inspection Date

6/9/07

7-01 (L) Mouse infestation is present, in storage area. Observed mouse dropping in multiple cornners in storage area. Management instructed to initiate immediate corrective action.

8/11/06

No Critical Violations

Eckerd Drug #6325 *Retail Food: General Convenience*
10101 Bustleton Av *Philadelphia, PA 19116000*

Inspection Date

7/23/07

7-01 (L) Mouse infestation is present. Mouse droppings along edges in the back storage area. Feces contaminated surfaces are observed. Management instructed to initiate immediate corrective action. 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.

6/21/07

7-01 (L) Mouse infestation is present. Mouse droppings along edges in the back storage area. Feces contaminated surfaces are observed. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.
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.

2/16/07

7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the floor in the rear storage area and under the sink in the employee breakroom, during time of inspection.

10/11/06

7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed on the floor in the rear storage area and under the sink in the employee breakroom, during time of inspection.) Management instructed to initiate immediate corrective action.

Casa DiNapoli Pizza *Retail Food: Prepared Food Take-Out*
10184 Bustleton Av *Philadelphia, PA 19116370*

Inspection Date

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

Casa DiNapoli Pizza — *Retail Food: Prepared Food Take-Out*
10184 Bustleton Av — *Philadelphia, PA 1911637(*

Inspection Date

7/23/07

No Critical Violations

6/21/07

9-04 (B) Wiping cloths are used in an unapproved manner. Santizing containers are needed for wiping cloths. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Cooked bacon sitting in plate over stone. Management instructed to initiate immediate corrective action.

2/3/06

No Critical Violations

Cafe Zohar — *Retail Food: Restaurant, Eat-in*
10186 Bustleton Av — *Philadelphia, PA 1911637(*

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.

6/21/07

10-02.4 Unapproved sanitizer is being used.
5-01.1 Food is not protected from contamination. Food stored on the floor in the freezer Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Pots, and pans need to be inverted to prevent contamination. Management instructed to initiate immediate corrective action.

Laromme — *Retail Food: Restaurant, Eat-in*
10186 Bustleton Av — *Philadelphia, PA 1911637(*

Inspection Date

1/25/06

No Critical Violations

Bustleton Astro — *Retail Food: General Convenience*
10188 Bustleton Av — *Philadelphia, PA 1911637(*

Inspection Date

10/23/06

7-01 (E) Moth infestation is present. Live moths are observed in the food prep areanear the cappuccino dispenser unit, during time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Old mop water is disposed of improperly and waste water from the leaking 3-basin sink in the office area,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 office area.

Aldo's Pizzarama — *Retail Food: Restaurant, Eat-in*
10201 Bustleton Av — *Philadelphia, PA 19116*

Inspection Date

10/31/07

No Critical Violations

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

Aldo's Pizzarama *Retail Food: Restaurant, Eat-in*
10201 Bustleton Av *Philadelphia, PA 19116*

Inspection Date

9/10/07

3-02.1 Refrigeration system does not maintain proper temperatures. Refrigeration unit in front service area was observed at 45° F. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Hand washing not observed 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. 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. Managements is to obtain certificate from the city. Application and list of providers were given to the manager.

1/14/07

No Critical Violations

George Washington High School *Institution: School, Public*
10201 Bustleton Av *Philadelphia, PA 19116*

Inspection Date

5/27/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Assorted potentially hazardous foods had core temps of 57°F. Since it is unclear as to how long these foods were out of temperature these foods must be discarded. Foods discarded were:- 6 chicken fajita salads, 5 tuna salads and 1 (5lb) package of american cheese. Management instructed to initiate immediate corrective action. (corrected)
3-02.1 Refrigeration system does not maintain proper temperatures. A four door Victory reach-in refrig unit had an internal air temperature of 57°F. This refrig unit must be repaired before it can be put back into use. Use other available refrig units until the Victory unit has been repaired Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present: IN CLASSROOM #153 mouse droppings observed in cabinet under waterglass/ice bin unit and on floor in storage room. In classroom#155 A dead mouse(fresh kill) was caught on a glue board and mouse droppings in area of the glue board along the wall to right of room door. Management instructed to initiate immediate corrective action.

4/22/08

7-01 (D) Roach infestation is present. Numerous live and dead roaches were observed on glue boards in room #155. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present: IN CLASSROOM #153 mouse droppings observed in cabinet under waterglass/ice bin unit. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Food handling employees were removing gloves without washing hands, prior to returning to food prep. Management instructed to initiate immediate corrective action.

George Washington High School *Institution: School, Public*
10201 Bustleton Av *Philadelphia, PA 19116*

Inspection Date

10/23/07

3-02.1 Refrigeration system does not maintain proper temperatures. The line refrigerator in the sandwich station broken, removed food to another refrigerator. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Shelves in walk-in freezer, walk-in refrigerator are using milk crts for elevation. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Deep fat fryer with drty, smelly ,smokey oil cross contaminating food. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present: IN CLASSROOM #155 mouse droppings observed in the storage closets,along the entire wall in the culinary kitchen . Room 154 classroom mouse infestation is present alon edges of the floor. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Cloths must be stored in a sanitizing soution. Cloths stored on tables ,shelves,and sinks.
9-02.2 (A) Employee hand wash frequency is inadequate. I observed employees removing gloves without washing hands, prior to returning to food prep. Management instructed to initiate immediate corrective action.

3/28/07

7-01 (L) Mouse infestation is present: IN CLASSROOM #155 mouse droppings observed in the storage closets in the culinary classroom. Management instructed to initiate immediate corrective action.

10/23/06

4-01.1 (A) Food/Food service article storage does not provide protection. Food items are not protected from mice contamination in the dry storage closet in Room #155, 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 dry storage closet and on the storage shelves in the dry storage closet, during time of inspection. Management instructed to initiate immediate corrective action.

5/16/06

2-01.1 (D) Defective food containers are present.(Damaged canned food items on shelves in dry storage area.) Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Pretzels in walk-in refrigerator unit is not covered. Food is not protected from overhead leakage or condensation in walk-in freezer unit..
7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed under and/or behind food equipment.)
8-06.1.1 (A) Liquid waste is not disposed of properly. (Dirty mop water is disposed of improperly.) Management instructed to initiate immediate corrective action.

12/16/05

No Critical Violations

J.J. Stokes *Retail Food: Restaurant, Eat-in*
10253 Bustleton Av *Philadelphia, PA 19116*

Inspection Date

9/4/07

No Critical Violations

8/27/07

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

J.J. Stokes
10253 Bustleton Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19116

Inspection Date

4/30/07

2-10.2 Ice is not protected from contamination. Insanitary beverage cold plate stored in drink ice at the ice bins in the bar. Food service equipment use discontinued until it is properly repaired.
5-01.1 Food is not protected from contamination. Food items is not protected from leakage from the condensation drain line in the 2-dor reach-in refrigeration unit in the food prep area, during time of inspection. Uncovered frozen hamburger patties is not protected from unclean metal shelves in the single door reach-in freezer unit across from the meat slicer, during time of inspection. Employee initiated immediate corrective action.
7-01 (B) Fruit fly infestation is present. Live fruit flies are observed in the bar area, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Several roach eggs are observed on the floor in the basement area, during time of inspection. Dead body parts are observed on the floor and on the shelves in the basement area, during time of inspection. Several live roaches are observed by the Sanitarian in the food prep area and 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 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. Serving glasses are not properly sanitized at the 3-basin sink in the bar, 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 basin used to sanitizer the glasses in 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 present, during time of inspection, employee has list of providers and appliction.

J.J. Stokes
10253 Bustleton Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19116

Inspection Date

2/28/07

2-01.1 (D) Defective food containers are present. Damaged canned food items on the shelves in the basement, where it is needed, during time of inspection. Damaged canned products will need to be removed from use.
2-10.2 Ice is not protected from contamination. Insanitary beverage cold plate stored in drink ice at the ice bins in the bar. Food service equipment use discontinued until it is properly repaired.
7-01 (D) Roach infestation is present. Several roach eggs are observed on the shelves and on the floor in the basement area, during time of inspection. Dead body parts are observed on the floor and on the shelves in the basement area, duringtime of inspection. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Live fruit flies are observed in the basement area, during time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (E) Catch basin is in need of cleaning. Catch basin is moldy and smells in the basement, 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 provided at the drain line from the ice machine in the basement, 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 a soiled ash tray in the basement area, during time of inspection. Management instructed to initiate immediate corrective action. (TICKET ISSUSED)
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.
10-02.1 Food equipment needs cleaning. Shelf over the pizza oven is not clean in the kitchen. Shelves in the basement has dead roache body parts, roach eggs and other debris, during time of inspection. Soda-gun holders is moldy at the bar area.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Serving glasses are not properly sanitized at the 3-basin sink in the bar, 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: Final rinse temperature is 163°, during time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present, during time of inspection, employee has list of providers and appliction.

2/10/06

No Critical Violations

O'Mare's Irish Pub
10253 Bustleton Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19116

Inspection Date

2/4/08

No Critical Violations

2/4/08

No Critical Violations

2/4/08

No Critical Violations

2/4/08

No Critical Violations

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

O'Mare's Irish Pub *Retail Food: Restaurant, Eat-in*
10253 Bustleton Av *Philadelphia, PA 19116*

Inspection Date

11/6/07

4-02.3 Animal origin food is not stored separate from other ready-to-eat food. Bloody roast beef stored above ready to eat food in the walk-in refrigerator. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Heavy droppings noted in the basement areas around the edges of the wall, on storage shelves, heave in walk-in vegetable refrigerator, and under wooden creates used as storage shelves. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present (in the basement catch sink area). Note heavy fruit flies infestation on the walls, ceiling, inside dirty catch basin, and flying area in the area. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Certified person was on vacation during the time of inspection.

Wawa Food Market #069 *Retail Food: General Convenience*
10690 Bustleton Av *Philadelphia, PA 19116*

Inspection Date

6/21/07

No Critical Violations

3/3/06

No Critical Violations

New Hope Adult Day Care *Institution: Adult, Adult Day Care*
10750 Bustleton Av *Philadelphia, PA 19116332*

Inspection Date

3/7/08

No Critical Violations

2/22/07

No Critical Violations

1/25/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Temperature in the single door refrigerator unit is 51°, during time of inspection. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. Single door refrigeration unit temperature is 51°, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed along the perimeter of the walls and behind the food equipments in the kitchen 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. Dishwashing unit is not properly sanitizing the food equipments, during time of inspection. Management initiated immediate corrective action, manager called to request service, during time of inspection.

9/28/06

7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed under and/or behind food equipment in the food prep area, during time of inspection). Management instructed to initiate immediate corrective action.

9/20/05

No Critical Violations

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

Taste King Chinese Restaurant — *Retail Food: Restaurant, Eat-in*
10763 Bustleton Av — *Philadelphia, PA 19116*

Inspection Date

1/8/07

No Critical Violations

Russell Anthony Florist — *Retail Food: Grocery Market*
10783 Bustleton Av — *Philadelphia, PA 19116*

Inspection Date

2/10/06

No Critical Violations

Nuts To You — *Retail Food: Grocery Market*
10837 Bustleton Av — *Philadelphia, PA 19116*

Inspection Date

2/22/07

No Critical Violations

Malik's Mini Market — *Retail Food: Restaurant, Eat-in*
10841 Bustleton Av — *Philadelphia, PA 19116*

Inspection Date

6/11/08

19-01.3 Food establishment personnel food safety certificate is not posted -- City issued certificate is not provided as required.

6/9/08

No Critical Violations

12/24/07

2-01.4 Food is not properly labeled/packaged. Small pint containers of saucesnot labeled. Management instructed to initiate immediate corrective action.
3-07.1 (A) Potentially hazardous food is improperly cooled. Large pot of onin gravy storedon the floor for cooling (87°). Management instructed to initiate immediate corrective action.
3-07.1 (B) Cooling methods do not promote rapid cooling of food Several deep pots of fod and sauces noted in the refrigerator during the time of inspection. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required. Food prep table next to dishmachine area, drying shelves next to dirty side of dishmachine and at the scale and meat slicer area in the kitchen. Management instructed to initiate immediate corrective action.
6-01.2 (B) Food utensils and contact surfaces are not cleaned and sanitized. I observed employee cutting chinken ,beef, lamb and never washed equipment . Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair.(3-Basin sink in pot room area is leaking). Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. (Food equipsments are not properly washed, rinsed and sanitized in the 3-basink sink.) 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.) Management instructed to initiate immediate corrective action.

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

Malik's Mini Market
10841 Bustleton Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19116

Inspection Date

12/21/07

Malik's Mini Market *Retail Food: Restaurant, Eat-in*
10841 Bustleton Av *Philadelphia, PA 19116*

Inspection Date

2-01.4 Food is not properly labeled/packaged. Small pint containers of saucesnot labeled. Management instructed to initiate immediate corrective action.
2-01.1 (B) Adulterated or unwholesome food is present. Raw chicken and other meats contaiminated with liquid drippings from condenser in freezer. Instructed management to remove meats from use. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination. Scoop with handal contaiminating ice. Management instructed to initiate immediate corrective action.
3-07.1 (A) Potentially hazardous food is improperly cooled. Large pot of onin gravy storedon the floor for cooling (87°). Management instructed to initiate immediate corrective action.
3-07.1 (B) Cooling methods do not promote rapid cooling of food Several deep pots of fod and sauces noted in the refrigerator during the 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 storage shelves in basement area, boxes of mango juice and other food items where not protected from mice contamination in basement and in food prep area, during time of inspection. Several bags of onions on pallets are not protected from mice contamination in the basement area. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required. Food prep table next to dishmachine area. Drying shelves next to dirty side odf dishmachine. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Food items is not protected from contamination from mice in the basement area, during time of inspection. Food items (unwraped bread) not protected from contaimnation mice droppings in bread bin. Management instructed to initiate immediate corrective action.
6-01.2 (B) Food utensils and contact surfaces are not cleaned and sanitized. I observed employee cutting chinken ,beef, lamb and never washed equipment . 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.
7-01 (D) Roach infestation is present. (Live roaches are observed in the basement area, and food prep area during time of inspection.) Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. (Contaminated/ storage bins withdroppgs on topof lids, stored on a shelves in the basement area,during time of inspection.) Boxes of mango juices removed from use, the boxes of .
8-06.1.1 (C) Drain line is in need of repair.(2-Basin sink near dishwashing machine is leaking.) 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, used grease is stored in several small open containers in the basement area, during time of inspection. Used grease is illegal dumped down into the storm drain, a tickect will be issued to the establishment.) 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.) 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. Management instructed to initiate immediate corrective action.
10-02.1 Food equipment needs cleaning. (Mice droppings are on the tables in the basement area, during time of inspection. Mice droppings are on top of the food storage containers which are located on the shelves in the basement area, during time of inspection.)
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. (Food equipsments are not properly washed, rinsed and sanitized in the 3-basink sink.) Management instructed to initiate immediate corrective action.

Malik's Mini Market *Retail Food: Restaurant, Eat-in*
10841 Bustleton Av *Philadelphia, PA 19116*

Inspection Date

19-01.1 Food establishment personnel food safety certified individual is not present.(Manager has list of providers.) Management instructed to initiate immediate corrective action.

9/7/07

2-01.1 (B) Adulterated or unwholesome food is present.(30 to 40 boxes of mango juices where contaminated by mice droppings and the food containers where gnawed by mice during time of inspection.) Products was disposed of in the dumpster during time of inspection.
3-01.1 (A) Potentially hazardous food is stored at improper temperature.(uncovered cooked chicken temperature is 121° is left on lower shelf under prep table, during time of inspection. Ccoked rice temperature is 99°, 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 storage shelves in basement area, boxes of mango juice and other food items where not protected from mice contamination in basement and in food prep area, during time of inspection. Several bags of onions on pallets are not protected from mice contamination in the basement area. Mice droppings on the table in the basement 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 contamination from mice in the basement area, during time of inspection. Food items on front conter is not protected from contamination from flies. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. (Contaminated/damaged are boxes of mango juices stored on a pallet in the basement area,during time of inspection.) Boxes of mango juices removed from use, the boxes of .
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.
7-01 (D) Roach infestation is present. (Live roaches are observed in the dishwashing room, during time of inspection.) Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair.(2-Basin sink near dishwashing machine is leaking.) 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, used grease is stored in several small open containers in the basement area, during time of inspection. Used grease is illegal dumped down into the storm drain, a tickect will be issued to the establishment.) 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.) Management instructed to initiate immediate corrective action.
10-02.1 Food equipment needs cleaning. (Mice droppings are on the tables in the basement area, during time of inspection. Mice droppings are on top of the food storage containers which are located on the shelves in the basement area, during time of inspection.)
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. (Food equipsments are not properly washed, rinsed and sanitized in the 3-basink sink.) 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.) Management instructed to initiate immediate corrective action.

Malik's Mini Market
10841 Bustleton Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19116

Inspection Date

10/4/06

2-01.1 (B) Adulterated or unwholesome food is present.(30 to 40 boxes of mango juices where contaminated by mice droppings and the food containers where gnawed by mice during time of inspection.) Products was disposed of in the dumpster during time of inspection.
3-01.1 (A) Potentially hazardous food is stored at improper temperature.(uncovered cooked chicken temperature is 121° is left on lower shelf under prep table, during time of inspection. Ccoked rice temperature is 99°, 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 storage shelves in basement area, boxes of mango juice and other food items where not protected from mice contamination in basement and in food prep area, during time of inspection. Several bags of onions on pallets are not protected from mice contamination in the basement area. Mice droppings on the table in the basement 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 contamination from mice in the basement area, during time of inspection. Food items on front conter is not protected from contamination from flies. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. (Contaminated/damaged are boxes of mango juices stored on a pallet in the basement area,during time of inspection.) Boxes of mango juices removed from use, the boxes of .
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.
7-01 (D) Roach infestation is present. (Live roaches are observed in the dishwashing room, during time of inspection.) Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair.(2-Basin sink near dishwashing machine is leaking.) 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, used grease is stored in several small open containers in the basement area, during time of inspection. Used grease is illegal dumped down into the storm drain, a tickect will be issued to the establishment.) 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.) Management instructed to initiate immediate corrective action.
10-02.1 Food equipment needs cleaning. (Mice droppings are on the tables in the basement area, during time of inspection. Mice droppings are on top of the food storage containers which are located on the shelves in the basement area, during time of inspection.)
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. (Food equipsments are not properly washed, rinsed and sanitized in the 3-basink sink.) 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.) Management instructed to initiate immediate corrective action.

Dimitri's Italiano Restaurant
10849 Bustleton Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19116

Inspection Date

7/23/07

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

Dimitri's Italiano Restaurant — *Retail Food: Restaurant, Eat-in*
10849 Bustleton Av — *Philadelphia, PA 19116*

Inspection Date

6/21/07

7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed(in basement ,around large mixer and edges of the floor). Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Santizing containers are needed tostore wiping cloths. Management instructed to initiate immediate corrective action.

4/4/06

No Critical Violations

2/27/06

7-01 (L) Mouse infestation is present: mouse droppings observed under storage racks in area beside kitchen.

Old London Pizza — *Retail Food: Restaurant, Eat-in*
10849 Bustleton Av — *Philadelphia, PA 19116*

Inspection Date

4/18/06

No Critical Violations

Somerton Deli — *Retail Food: Grocery Market*
10855 Bustleton Av — *Philadelphia, PA 19116*

Inspection Date

9/10/07

2-01.4 Food is not properly labeled/packaged. Food items in refrigerator and in retail area are not labeled. Food items in retail area were not labeled in English during inspection.
5-01.1 Food is not protected from contamination. Food was observed uncovered in walk in refrigerator . Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed in basement and deli area. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Fruit flies observed in retail area near produce section. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mice droppings observed in retail area by fruit, behind deli counter, and in basement 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. Management instructed to initiate immediate corrective action.

7/31/07

2-01.4 Food is not properly labeled/packaged. Food items in refrigerator and in retail area are not labeled. Food items in retail area were not labeled in English during inspection.
5-01.1 Food is not protected from contamination. Food was observed uncovered in walk in refrigerator under ventilation fan. Food items were uncovered in deli case during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present: especially prevalent in basement.
Note: Obtaining an NSF-approved fly light trap is recommended to aide in fly control.
19-01.1 Food establishment personnel food safety certified individual is not present. Certified individuals were not present at establishment during time of inspection. A certified individual must be present during time of operation. Management instructed to initiate immediate corrective action.

8/1/06

7-01 (A) Fly infestation is present: especially prevalent in basement.
Note: Obtaining an NSF-approved fly light trap is recommended to aide in fly control.

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

Somerton Deli — *Retail Food: Grocery Market*
10855 Bustleton Av — *Philadelphia, PA 19116*

Inspection Date

4/24/06

7-01 (L) Mouse infestation is present: mouse droppings observed throughout establishment on shelves.

Taj India Vegetarian Cuisine — *Retail Food: Restaurant, Eat-in*
10863 Bustleton Av — *Philadelphia, PA 19116*

Inspection Date

7/25/07

19-01.1 Food establishment personnel food safety certified individual is not present.
5-01.1 Food is not protected from contamination. A bug zapper is noted in kitchen- cross contamination.
7-01 (L) Mouse infestation is present. Feces in basement on surrounding edges of the floor. Management instructed to initiate immediate corrective action.
4-03.4 Food is stored beneath unprotected sewer lines or dripping water lines. Food prep is performed in basement with unprotected ceiling covering. Management instructed to initiate immediate corrective action.

6/22/07

2-01.1 (D) Defective food containers are present. Open boxes of food on shelf. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. Pots and pans are not sanitized. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.
5-01.1 Food is not protected from contamination. Bulk carrots onn floor. A bug zapper is noted in kitchen- cross contamination
7-01 (L) Mouse infestation is present. Feces in basement on shelves and edges of floor. Management instructed to initiate immediate corrective action.
4-03.4 Food is stored beneath unprotected sewer lines or dripping water lines. Food prep is performed in basement with unprotected ceiling covering. Management instructed to initiate immediate corrective action.

11/23/05

No Critical Violations

11/17/05

No Critical Violations

Addison Bakery — *Wholesale: Processor*
10865 Bustleton Av — *Philadelphia, PA 19116*

Inspection Date

2/27/06

No Critical Violations

Cafe Nostalgie — *Retail Food: Restaurant, Eat-in*
10865 Bustleton Av — *Philadelphia, PA 19116*

Inspection Date

6/30/06

No Critical Violations

Cafe Nostalgie *Retail Food: Restaurant, Eat-in*
10865 Bustleton Av *Philadelphia, PA 19116*

Inspection Date

2/14/06

7-01 (L) Mouse infestation is present, dead mouse, fresh droppings in adjacent basement.
8-02.2 An approved air gap is not present, ice machine, coffee unit.
5-04.2 (A) Approved sneeze guards are not provided as required, at food prep at counter, dish storage, at couner.
4-01.1 (A) Food/Food service article storage does not provide protection, splash guard lacking between hand wash sink, and 3 compartment sink.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit, refrigerator. Management instructed to initiate immediate corrective action.

Suburban Pharmacy *Retail Food: General Convenience*
10875 Bustleton Av *Philadelphia, PA 19116*

Inspection Date

1/29/07

No Critical Violations

CVS Pharmacy #0740 *Retail Food: General Convenience*
10901 Bustleton Av *Philadelphia, PA 1911600(*

Inspection Date

7/25/07

No Critical Violations

6/22/07

8-06.1.1 (A) Liquid waste is not disposed of properly.Wall refrigerators drain to a non evaporating pan.
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 presen (Feces contaminated surfaces are observed in rear storage area.)

3/3/06

5-01.1 Food is not protected from contamination. (Food is not protected from overhead leakage or condensation in reach-in freezer unit in rear retail area.)
7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed in rear storage area.)

Press Box News *Retail Food: General Convenience*
10901 Bustleton Av *Philadelphia, PA 19116*

Inspection Date

1/25/06

No Critical Violations

Shell *Retail Food: General Convenience*
10960 Bustleton Av *Philadelphia, PA 1911600(*

Inspection Date

7/25/07

No Critical Violations

6/22/07

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

Shell
10960 Bustleton Av

Retail Food: General Convenience
Philadelphia, PA 19116000

Inspection Date

4/10/06

No Critical Violations

4/10/06

No Critical Violations

3/27/06

8-01.2 (C) Hot water is not provided: in establishment.

William N Loesche School
11000 Bustleton Av

Institution: School, Public
Philadelphia, PA 19116

Inspection Date

5/27/08

No Critical Violations

4/21/08

7-01 (L) Mouse infestation is present. Live mouse caught on glue board in kitchen under 3 bay utensil sink. Management instructed to initiate immediate corrective action.

10/23/07

No Critical Violations

3/28/07

No Critical Violations

10/20/06

No Critical Violations

10/20/06

No Critical Violations

5/16/06

2-01.1 (D) Defective food containers are present.(Damaged canned food items in dry storage closet.) Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit.(Milks in small refrigerator unit is not stored at proper temp.) (Milks will be removed from use in small refrigerator unit.)
3-02.1 Refrigeration system does not maintain proper temperatures.(Smalll refrigerator unit temp. is 51°.) .Milks will need to be removed from use in small refrigerator unit.
5-01.1 Food is not protected from contamination. (Food is not protected from overhead leakage or condensation in walk-in refigerator unit.) Management instructed to initiate immediate corrective action.

4/18/06

No Critical Violations

William N. Loesche
11000 Bustleton Av

Institution: Child, Child Care Centers
Philadelphia, PA 19116

Inspection Date

10/23/07

No Critical Violations

3/28/07

No Critical Violations

10/20/06

No Critical Violations

William N. Loesche *Institution: Child, Child Care Centers*
11000 Bustleton Av *Philadelphia, PA 19116*

Inspection Date

5/16/06

No Critical Violations

Net Cost Market *Retail Food: Supermarket*
11701 Bustleton Av *Philadelphia, PA 19116*

Inspection Date

7/22/08

7-01 (L) Mouse infestation is present -- Fresh mouse feces observed in walk-in unit#AIII, storage area floors & bakery prep area. Management instructed to initiate immediate corrective action.
19-01.3 Food establishment personnel food safety certificate is not posted -- City certificate is not provided as required. AFSI certificate expires 7/25/09 posted. Application sent by management.
5-04.2 (A) Approved sneeze guards are not provided as required -- Inadequate sneeze guard protection provided for ready to eat foods at "Pickles & Salad" department. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner -- Sponges are used in every department for cleaning utensils & surfaces: Moist sponge use on food contact surfaces is prohibited.

6/5/08

7-01 (L) Mouse infestation is present -- Fresh mouse feces observed on floors in preparation & storage areas throughout the store. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection -- Splash guards are not provided between handsinks & equipment/surfaces in the following areas:
* Deli area handsink & work surface
* Main pot washing area & clean utensil storage shelf
* Bakery area handsink & utensil sink
* Smoked fish area handsink & utensil sink
Management instructed to initiate immediate corrective action.
19-01.3 Food establishment personnel food safety certificate is not posted -- City certificate is not provided as required. AFSI certificate expires 7/25/09 posted.
5-04.2 (A) Approved sneeze guards are not provided as required -- Inadequate sneeze guard protection provided for ready to eat foods at "Pickles & Salad" department. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner -- Sponges are used in every department for cleaning utensils & surfaces: Moist sponge use on food contact surfaces is prohibited.

1/14/07

No Critical Violations

Burger King #2190 *Retail Food: Restaurant, Eat-in*
11703 Bustleton Av *Philadelphia, PA 19116*

Inspection Date

2/15/07

8-06.1.1 (C) Drain line is in need of repair. Water from the grease trap has leaked out and is setting stragnet on top of grease trap under the 3-basin sink,during time of inspection. Management initiated immediate corrective action, manager called for service to be made to the gease trap, during time of inspection.

Great Traditions *Retail Food: Prepared Food Take-Out*
11704 Bustleton Av *Philadelphia, PA 19116*

Inspection Date

Great Traditions
11704 Bustleton Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19116

Inspection Date

5/31/07

No Critical Violations

Squire Tavern
11708 Bustleton Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19116251

Inspection Date

7/23/07

No Critical Violations

7/23/07

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

6/22/07

2-10.2 Ice is not protected from contamination. (Scoop handle emerged in ice) Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination (in basement prep area). Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized (sanitizer was not being used in bar area and in kitckin) Management instructed to initiate immediate corrective action.
9-02.3 (C) Employee fingernails are not clean and neatly trimmed.
7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed in food prep area and in basement area.) Management instructed to initiate immediate corrective action.

5/25/06

2-10.2 Ice is not protected from contamination. (Insanitary beverage cold plate stored in drink ice.) Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. (Feces contaminated surfaces 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 are not stored in sanitizing solution.) Management instructed to initiate immediate corrective action.

Jagielky's Home Made Candies
11710 Bustleton Av

Retail Food: Grocery Market
Philadelphia, PA 19116251

Inspection Date

5/25/06

5-04.1 (A) Displayed food is not protected from contamination. (Protective packaging is not provided for candy on top of display counter.) Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required. (Sneeze guard is not placed at such an angle as to protect the food from contamination for the customer's mouth or nose at scale.) Management instructed to initiate immediate corrective action.

The Home Depot
11711 Bustleton Av

Retail Food: General Convenience
Philadelphia, PA 19115

Inspection Date

5/25/07

No Critical Violations

5/4/07

No Critical Violations

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

Costa's Pizza & Grill
11716 Bustleton Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19116

Inspection Date

1/14/07

No Critical Violations

Beer Express
11718 Bustleton Av

Retail Food: General Convenience
Philadelphia, PA 19116

Inspection Date

6/1/07

No Critical Violations

Kin Wha Gardens
11720 Bustleton Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19116

Inspection Date

1/29/07

No Critical Violations

1/14/07

5-01.1 Food is not protected from contamination: food items in walk in box are not covered. Management refused to initiate immediate corrective action.
7-01 (L) Mouse infestation is present: mouse droppings observed in employee restroom. Management instructed to initiate immediate corrective action.

Green Farmer's Market
11724 Bustleton Av

Retail Food: Grocery Market
Philadelphia, PA 19116251

Inspection Date

5/24/06

No Critical Violations

Dunkin Donuts
11725 Bustleton Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19116

Inspection Date

7/21/08

19-01.3 Food establishment personnel food safety certificate is not posted -- City certificate is not provided as required. Application issued.

6/5/08

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.
8-06.1.1 (C) Drain line is in need of repair -- Grinder sink drain line disconnected. Utensil sink drain line leaking into a bucket.

Best Taste of Asia Inc.
11728 Bustleton Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19116

Inspection Date

Best Taste of Asia Inc. *Retail Food: Prepared Food Take-Out*
11728 Bustleton Av *Philadelphia, PA 19116*

Inspection Date

1/8/08

19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.
2-01.4 Food is not properly labeled/packaged. Large food containers are not clean and labeled. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Scoop with handel in food item; cups used as scoops. Management instructed to initiate immediate corrective action.
6-01.2 (B) Food utensils and contact surfaces are not cleaned and sanitized. The establishment is not familiar with wash /rinse/sanitize. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present. At food prep sink. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. The establishment need a vender for iol removal service. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair (in the baement area water leak to floor). Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required (at the hand sink near the food prep table).
11-09.2 Equipment is located under an unprotected source of contamination.Bathtube in storage area. Management instructed to initiate immediate corrective action.
11-03.0 Equipment design does not preclude food contaminatio (bug zaper in food prep area). Management instructed to initiate immediate corrective action.

Punjabi Dhaba *Retail Food: Prepared Food Take-Out*
11728 Bustleton Av *Philadelphia, PA 19116*

Inspection Date

12/26/07

No Critical Violations

6/26/07

19-01.1 Food establishment personnel food safety certified individual is not present.
3-07.1 (A) Potentially hazardous food is improperly cooled (large deep pots areused to cool down hot food). 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.
4-01.1 (A) Food/Food service article storage does not provide protection. not protected from splash contamination
4-03.4 Food is stored beneath unprotected sewer lines or dripping water lines (basement kitchen throught and prep tables). Management instructed to initiate immediate corrective action.
10-02.4 Unapproved sanitizer is being used (non germical bleach is being used). Management instructed to initiate immediate corrective action.

10/17/05

No Critical Violations

Melody Restaurant *Retail Food: Restaurant, Eat-in*
11749 Bustleton Av *Philadelphia, PA 19116*

Inspection Date

9/5/07

No Critical Violations

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

Melody Restaurant
11723 Bustleton Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19116

Inspection Date

7/24/07

10-02.4 Unapproved sanitizer is being used. Lysol is being used . It can not be used for food contact surfaces. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. This establishment hours of operation is from 8 a.m. to 8 p.m. . Therefore it is required to have two certified food safety individuals. Management instructed to initiate immediate corrective action.
11-02.1 Unapproved solder is used for food equipment or utensil construction. On the wall of walk in refrigerator soldered metal plate with screws
7-01 (A) Fly infestation is present. The back door was open during the time of inspection.
10-02.2 (E) Exposure time to sanitizer is inadequate. Unapproved sanitizer reqiures 10 mins to activate. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Sanitizer containers are needed to store cleaning Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination. Mold and slime on the inside ledges of ice bin.

Rite Aid #0852
11750 Bustleton Av

Retail Food: General Convenience
Philadelphia, PA 19116

Inspection Date

7/18/07

No Critical Violations

12/12/06

No Critical Violations

Hong Kong Super Buffet
11801 Bustleton Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19116253

Inspection Date

5/15/08

No Critical Violations

4/11/08

5-04.2 (A) Approved sneeze guards are not provided as required -- Side protection lacking at buffet islands.

8/8/07

5-01.1 Food is not protected from contamination. Food is not protected from cross-contamination between raw and prepared foods (in the wak in rfrigerators
9-04 (B) Wiping cloths are used in an unapproved manner: wiping cloths observed not being stored in sanitizing solution.
11-02.4 Re-use of mollusk or crustacea shells is unapproved: re-use of mussel shells and crab shells observed.
6-01.2 (B) Food utensils and contact surfaces are not cleaned and sanitized prep tables, are not sanitized prior to uses. Management instructed to initiate immediate corrective action.

Hong Kong Super Buffet *Retail Food: Restaurant, Eat-in*
11801 Bustleton Av *Philadelphia, PA 19116253*

Inspection Date

6/26/07

5-01.1 Food is not protected from contamination. Food is not protected from cross-contamination between raw and prepared foods (in the wak in rfrigerators
9-04 (B) Wiping cloths are used in an unapproved manner: wiping cloths observed not being stored in sanitizing solution.
11-02.4 Re-use of mollusk or crustacea shells is unapproved: re-use of mussel shells and crab shells observed.
6-01.2 (B) Food utensils and contact surfaces are not cleaned and sanitized prep tables, are not sanitized prior to uses. Management instructed to initiate immediate corrective action.

5/24/06

2-06.4 Shellfish Purchase records/tags are not kept for 90 days.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit: foods on fried food buffet (against wall) are observed between 110°F and 130°F.
9-04 (B) Wiping cloths are used in an unapproved manner: wiping cloths observed not being stored in sanitizing solution.
11-02.4 Re-use of mollusk or crustacea shells is unapproved: re-use of mussel shells and crab shells observed.

Cafe Michelangelo *Retail Food: Restaurant, Eat-in*
11901 Bustleton Av *Philadelphia, PA 19116254*

Inspection Date

1/19/07

No Critical Violations

Uzbekistan *Retail Food: General Convenience*
11903 Bustleton Av *Philadelphia, PA 19116*

Inspection Date

8/2/07

No Critical Violations

6/29/07

5-01.1 Food is not protected from contamination. Food is not protected from cross-contamination between raw and prepared foods.
9-02.3 (B) Employees are smoking in uapproved areas. Cigarette butts are observed (food prep area)
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. not properly 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.

Ristorante Valentina's *Retail Food: Restaurant, Eat-in*
12012 Bustleton Av *Philadelphia, PA 19116*

Inspection Date

10/25/07

No Critical Violations

Ristorante Valentina's *Retail Food: Restaurant, Eat-in*
12012 Bustleton Av *Philadelphia, PA 19116*

Inspection Date

9/20/07

2-10.2 Ice is not protected from contamination. Soda line observed in direct contact with ice made for human consumption.

5-01.1 Food is not protected from contamination. Food items observed not covered in refrigerator during time of inspection. Management instructed to initiate immediate corrective action.

5/11/07

No Critical Violations

Uzbekistan Restaurant *Retail Food: Restaurant, Eat-in*
12012 Bustleton Av *Philadelphia, PA 19116*

Inspection Date

2/27/08

No Critical Violations

Good Fellas Pizza *Retail Food: Restaurant, Eat-in*
12029 Bustleton Av *Philadelphia, PA 19116*

Inspection Date

8/6/07

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

9-02.1 Employee hands are not washed prior to food handling activities. Management instructed to initiate immediate corrective action.

6/29/07

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

2-01.4 Food is not properly labeled/packaged. Food in refrigerator is not labeled or dated.

5-01.1 Food is not protected from contamination. Food is not protected from cross-contamination between raw and prepared foods. Management instructed to initiate immediate corrective action.

9-04 (B) Wiping cloths are used in an unapproved manner. not stored in sanitizing solution

9-02.1 Employee hands are not washed prior to food handling activities. Management instructed to initiate immediate corrective action.

6/29/07

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

2-01.4 Food is not properly labeled/packaged. Food in refrigerator is not labeled or dated.

5-01.1 Food is not protected from contamination. Food is not protected from cross-contamination between raw and prepared foods. Management instructed to initiate immediate corrective action.

9-04 (B) Wiping cloths are used in an unapproved manner. not stored in sanitizing solution

9-02.1 Employee hands are not washed prior to food handling activities. Management instructed to initiate immediate corrective action.

Northeast Philly's Best *Retail Food: Restaurant, Eat-in*
12029 Bustleton Av *Philadelphia, PA 19116*

Inspection Date

5/10/06

3-02.1 Refrigeration system does not maintain proper temperatures: pizza prep unit is 60°F.

Walgreens #1255 *Retail Food: General Convenience*
12050 Bustleton Av *Philadelphia, PA 19116*

Inspection Date

7/24/07

5-01.1 Food is not protected from contamination. Food is not protected from unclean equipment or utensils (ice stored on floor).
8-06.1.1 (C) Drain line is in need of repair (need a floor drain in lady's room). Management instructed to initiate immediate corrective action.

6/23/07

5-01.1 Food is not protected from contamination. Food is not protected from unclean equipment or utensils (ice stored on floor).
8-06.1.1 (C) Drain line is in need of repair (need a floor drain in lady's room). 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.

8/15/05

No Critical Violations

Sunoco Aplus #0363132202 *Retail Food: Grocery Market*
13000 Bustleton Av *Philadelphia, PA 19116*

Inspection Date

1/19/07

No Critical Violations

Bustleton East Coast Gas *Retail Food: Grocery Market*
13001 Bustleton Av *Philadelphia, PA 19116*

Inspection Date

6/1/07

No Critical Violations

12/8/05

No Critical Violations

11/16/05

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

Adriano's Cucina Italiana *Retail Food: Restaurant, Eat-in*
13023 Bustleton Av *Philadelphia, PA 19116*

Inspection Date

8/28/07

2-10.2 Ice is not protected from contamination. Ice scoop handle observed in contact with ice made for human consumption during time of inspection. Management initiated immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate is not present at establishment during time of inspection Management is to obtain certificate from the city.

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

Adriano's Cucina Italiana
13023 Bustleton Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19116

Inspection Date

7/24/07

2-01.1 (C) Spoiled food is present. Spoiled lettuce observed on shelf in walk in refrigerator. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths observed in prep area not stored in sanitized solution.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate is not present at establishment during time of inspection Management is to obtain certificate from the city.

11/3/06

No Critical Violations

1/3/06

No Critical Violations

Blockbuster Video
13023 Bustleton Av

Retail Food: General Convenience
Philadelphia, PA 19116167

Inspection Date

2/16/07

No Critical Violations

8/15/05

No Critical Violations

Subway
13023 Bustleton Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19116160

Inspection Date

8/16/07

No Critical Violations

7/24/07

9-04 (B) Wiping cloths are used in an unapproved manner (sanitizer container to store wiping cloth is needed). 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.
8-06.1.1 (C) Drain line is in need of repair (ice machine liquid drains directly to floor). Management instructed to initiate immediate corrective action.

8/15/05

No Critical Violations

Fruit For Less
13032 Bustleton Av

Retail Food: General Convenience
Philadelphia, PA 19116

Inspection Date

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

Fruit For Less — *Retail Food: General Convenience*
13032 Bustleton Av — *Philadelphia, PA 19116*

Inspection Date

7/24/08

2-01.1 (C) Spoiled food is present, fruit on retail shelving. Kiwis and plums. Remove damaged fruit from sale. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Numerous fruit flies observed on walls and ceiling, also there were some rotting kiwi fruits and plums on display sheving. Remove damaged fruits and wash any fruit that was near or in contact with damaged fruit. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Numerous fresh mouse droppings were observed on wooden shelf and on floor along walls and in corners all in rear storage room. Note:- infested shelf is a ruff raw wood shelf made fruit crates and in not approved. Discard shelving unit. Management instructed to initiate immediate corrective action.

8/3/07

2-01.1 (C) Spoiled food is present, fruit on retail shelving.
7-01 (B) Fruit fly infestation is present.
12-01.5.B (5) Hot water at hand washing sink is not provided.

Manhattan Bagel — *Retail Food: Restaurant, Eat-in*
13032 Bustleton Av — *Philadelphia, PA 19116*

Inspection Date

7/2/08

7-01 (L) Mouse infestation is present -- Fresh mouse feces observed inside cabinetry under self service coffee counter. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection -- Clean bagel trays stored on the kitchen floor. Splash protection not provided between handsink & bain marie at front service/prep area. Management instructed to initiate immediate corrective action.

6/2/08

7-01 (L) Mouse infestation is present -- Fresh mouse feces observed inside cabinetry under self service coffee counter. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection -- Splash protection not provided between beverage storage shelving & utensil sink wash basin.

8/6/07

2-10.2 Ice is not protected from contamination. Ice scoop stored on top of ice machine. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Old wiping cloths stored around hand sink and on front food prep station. Wiping cloths should be stored in a sanitizer solution. Management instructed to initiate immediate corrective action.

6/29/07

9-02.2 (A) Employee hand wash frequency is inadequate observed employee changing gloves without washing hands.

5/10/06

No Critical Violations

Red Lion Deli — *Retail Food: Grocery Market*
13032 Bustleton Av — *Philadelphia, PA 19116000*

Inspection Date

6/2/08

No Critical Violations

Red Lion Deli
13032 Bustleton Av

Retail Food: Grocery Market
Philadelphia, PA 19116000

Inspection Date

8/6/07

No Critical Violations

6/13/07

10-02.3 Equipment used for cleaning/sanitizing is improperly operated, garbage grinder in 3 compartment sink.

9/25/06

7-01 (B) Fruit fly infestation is present. Management instructed to initiate immediate corrective action.
2-01.1 (B) Adulterated or unwholesome food is present: spoiled fruit, produce, offered for sale.
5-01.1 Food is not protected from contamination:
-bulk nuts and dried fruits for self-service displayed in uncovered bins.
8-06.1.1 (C) Drain line is in need of repair: leaking drain line at 3-basin sink.
9-02.1 Employee hands are not washed prior to food handling activities: no hand washing sink is present.

9/25/06

2-01.1 (B) Adulterated or unwholesome food is present: spoiled fruit, produce, offered for sale.
5-01.1 Food is not protected from contamination:
-bulk nuts and dried fruits for self-service displayed in uncovered bins.
8-01.2 (C) Hot water is not provided: in establishment.
Orders: Discontinue the sale of all items that are not prepackaged. Establishment must obtain written Health Department approval before selling any out-of-packag items, once the hot water is restored.
8-06.1.1 (C) Drain line is in need of repair: leaking drain line at 3-basin sink.
9-02.1 Employee hands are not washed prior to food handling activities: no hand washing sink is present.

2/6/06

2-01.1 (B) Adulterated or unwholesome food is present: rotten oranges and apples offered for sale.
5-01.1 Food is not protected from contamination:
-dried carp displayed in a cardboard box for self -service
-unprotected dried meats displayed on deli case
-bulk nuts and dried fruits for self-service displayed in uncovered bins
-unprotected cakes in self-service refrigerated cases
8-01.2 (C) Hot water is not provided: in establishment.
Orders: Discontinue the sale of all items that are not prepackaged. Establishment must obtain written Health Department approval before selling any out-of-packag items, once the hot water is restored.
8-06.1.1 (C) Drain line is in need of repair: leaking drain line at 3-basin sink.
9-02.1 Employee hands are not washed prior to food handling activities: no hand washing sink is present.

Restaurant Lanjeron
13032 Bustleton Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19116

Inspection Date

7/25/07

No Critical Violations

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

Restaurant Lanjeron
13032 Bustleton Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19116

Inspection Date

6/25/07

9-04 (B) Wiping cloths are used in an unapproved manner. Sanitizer container are not being used to store wiping clothes. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Broken glass bottle in freezer with chars of glass througt freezer. Liquid contents throught freezer. Food discarded. 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.

4/5/06

No Critical Violations

3/3/06

No Critical Violations

To-Yo Japanese Restaurant
13032 Bustleton Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 1911600(

Inspection Date

2/27/08

No Critical Violations

12/26/07

2-01.1 (B) Adulterated or unwholesome food is present. Frozen liquid on chicken in the freezer. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required (needed at both front sinks bar area,and food prep area in the kitchen).
5-01.1 Food is not protected from contamination (scoops with handel in ice,sugar, and flour bin). A container of lemons stored in patron's ice. 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 (bamboo sushi roller) . Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair for wok drainage system; pooled water under wok. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Cloths observed being used as food covers for pre-made bowls of toss salad in kitchen refrigerator. Moist cloths observed in prep areas not stored in sanitizing solution. Management instructed to initiate immediate corrective action.
9-02.3 (B) Employees are smoking in uapproved areas. Butts found in fod prep area near wok, and in dishroom area. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided in kitchen. Management instructed to initiate immediate corrective action.
12-01.5.B (4) Cold water at hand washing sink is not provided 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.

To-Yo Japanese Restaurant *Retail Food: Restaurant, Eat-in*
13032 Bustleton Av *Philadelphia, PA 19116000*

Inspection Date

6/10/07

6-01.3 Food utensils and contact surfaces are not cleaned and sanitized before each change in food processing. Bamboo sushi roller utilzed without plastic wrap. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Cloths observed being used as food covers for pre-made bowls of toss salad in kitchen refrigerator. Moist cloths observed in prep areas not stored in sanitizing solution. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair for wok drainage system; pooled water under wok. Leak present under 3 bay sink. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided in kitchen. Management instructed to initiate immediate corrective action.
12-01.5.B (4) Cold water at hand washing sink is not provided in kitchen. Management instructed to initiate immediate corrective action.

7/14/05

2-10.2 Ice is not protected from contamination: containers of cut lemons stored in ice machine. ***Note: Management removed containers during inspection.***
4-02.1 Raw or unwashed food is not stored below ready-to-eat food: individually wrapped raw chicken fillets stored above cut vegetables in walkin cooler.
9-04 (B) Wiping cloths are used in an unapproved manner: cloths observed being used as food covers at sushi bar and covering pre-made bowls of toss salad in kitchen refrigerator.

Somerton Nursery *Institution: Child, Child Care Centers*
13069 Bustleton Av *Philadelphia, PA 19115*

Inspection Date

6/8/07

No Critical Violations

3/2/07

19-01.1 Food establishment personnel food safety certified individual is not present. Missing certificate from Dept. of Public Health, contact person has application.

9/26/06

No Critical Violations

Somerton Nursery School & Kindergarten *Institution: School, Private*
13069 Bustleton Av *Philadelphia, PA 19116*

Inspection Date

4/18/06

No Critical Violations

Somerton Nursery School and Kindergarten *Institution: Child, Child Care Centers*
13069 Bustleton Av *Philadelphia, PA 19116*

Inspection Date

4/18/06

No Critical Violations

Somerton UMC Child Development Center *Institution: Child, Child Care Centers*
13069 Bustleton Av *Philadelphia, PA 19115*

Inspection Date

Somerton UMC Child Development Center *Institution: Child, Child Care Centers*
13069 Bustleton Av *Philadelphia, PA 19115*

Inspection Date

9/28/07

No Critical Violations

9/7/07

3-02.1 Refrigeration system does not maintain proper temperatures. Refrigeration unit observed at 50° F during time of inspection. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided. Hot water is not present in establishment during tine of inspection.

Somerton Beverage Center *Retail Food: General Convenience*
13510 Bustleton Av *Philadelphia, PA 19116*

Inspection Date

7/25/07

No Critical Violations

6/25/07

5-01.1 Food is not protected from contamination. Scoop for ice handle contaiminate ice Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed.
19-01.1 Food establishment personnel food safety certified individual is not present.

4/18/06

No Critical Violations

Delaware Valley High School- Bustleton *Institution: School, Public*
13550 Bustleton Av *Philadelphia, PA 19116*

Inspection Date

5/6/08

No Critical Violations

9/12/07

No Critical Violations

5/19/06

9-02.1 Employee hands are not washed prior to food handling activities: there is no hand sink located in the kitchen. Management instructed to initiate immediate corrective action.

Student Educational Ctr. Del. Val. HS *Institution: School, Private*
13550 Bustleton Av *Philadelphia, PA 19116*

Inspection Date

4/30/07

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

2/21/07

9-02.1 Employee hands are not washed prior to food handling activities. Employee hands are not washed properly no hot water in the restrooms, 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. No hot water in the men's & women's restrooms, during time of inspection.

Student Educational Ctr. Del. Val. HS *Institution: School, Private*
13560 Bustleton Av *Philadelphia, PA 19116*

Inspection Date

2/15/07

9-02.1 Employee hands are not washed prior to food handling activities. Employee hands are not washed properly no hot water in the restrooms, 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. No hot water in the men's & women's restrooms, during time of inspection.

Whiskey Tango *Retail Food: Restaurant, Eat-in*
14000 Bustleton Av *Philadelphia, PA 19116*

Inspection Date

1/19/07

No Critical Violations

Station Pizza *Retail Food: Restaurant, Eat-in*
14102 Bustleton Av *Philadelphia, PA 19116*

Inspection Date

7/20/07

No Critical Violations

6/10/07

8-06.1.1 (C) Drain line is in need of repair. Rear prep area hand sink sump pump not operating. Management instructed to initiate immediate corrective action.
8-06.1.2 (B) Indirect waste drain is not properly located. Walk-in box condensation line drains into 3 bay sink; prevents proper setup of sink. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Interview revealed that wash & rinse being conducted at 3 bay sink only. Provide Wash->Rinse->Sanitize->Air Dry for all multi-use food equipment. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided in rear prep area; shut-off valve enabled. Management instructed to initiate immediate corrective action.
12-01.5.B (4) Cold water at hand washing sink is not provided in rear prep area; shut-off valve enabled. Management instructed to initiate immediate corrective action.

Wawa Food Market #232 *Retail Food: General Convenience*
14205 Bustleton Av *Philadelphia, PA 19116*

Inspection Date

6/7/07

7-01 (B) Fruit fly infestation is present. Live fruit flies are observed in the rear storage area and in trash room, during time of inspection. Management initiated immediate corrective action, service was taken before the inspection took place.
19-01.1 Food establishment personnel food safety certified individual is not present. Missing certificate from Dept. of Public Health, during time of inspection. Manager has application from Dept. of Public Health. Management instructed to initiate immediate corrective action.
8-06.2.3 (B) Adequate storage capacity for refuse is not provided. Adequate trash receptacles are not provided in the trash storage room, during time of inspection. Adequate recyclable cardboard storage is not provided in the trash storage room, during time of inspection. Management instructed to initiate immediate corrective action.

2/24/06

No Critical Violations

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

Dunkin Donuts — *Retail Food: Restaurant, Eat-in*
14254 Bustleton Av — *Philadelphia, PA 19116*

Inspection Date

3/28/08

No Critical Violations

3/26/08

19-01.3 Food establishment personnel food safety certificate is not posted -- City certificate is not provided as required.

Maita Day and Night Care - At Risk — *Institution: After School Program*
14256 Bustleton Av — *Philadelphia, PA 19116*

Inspection Date

11/14/07

19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided. The establishment requires a three tier sink .
10-02.2 (E) Exposure time to sanitizer is inadequate. The facility does not use a sanitizer. Management instructed to initiate immediate corrective action.

Maita Night Care — *Institution: Child, Child Care Centers*
14256 Bustleton Av — *Philadelphia, PA 19116*

Inspection Date

11/22/06

No Critical Violations

9/20/05

No Critical Violations

Old London Pizza — *Retail Food: Restaurant, Eat-in*
14258 Bustleton Av — *Philadelphia, PA 19116*

Inspection Date

4/19/06

3-02.1 Refrigeration system does not maintain proper temperatures:
-small bain marie is 55°F
-large bain marie is 46°F
Note: Owner stated that no foods remain in these units past 4 hours.
4-02.1 Raw or unwashed food is not stored below ready-to-eat food: raw marinating chicken and raw bacon are stored on racks above lettuce and other ready-to-eat produce.
8-06.1.1 (A) Liquid waste is not disposed of properly: water accumulation in rear of establishment is remnant after 2 clogged drains have been repaired.

La Casa Di Lucia — *Retail Food: Restaurant, Eat-in*
14425 Bustleton Av — *Philadelphia, PA 19116*

Inspection Date

1/29/07

No Critical Violations

Little Wonders Day Care
15100 Bustleton Av

Institution: Child, Child Care Centers
Philadelphia, PA 19116

Inspection Date

5/2/07

No Critical Violations

5/2/07

No Critical Violations

2/27/07

2-01.1 (D) Defective food containers are present. Damaged canned food products on the shelves in the food prep area, where it is needed, during time of inspection. Damaged can food products will need to be removed from use.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. 2-door refrigeration unit temperture is 49°-51°, during time of inspection. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. 2-Door reach-in refrigeration unit temperature is 49°-51°, during time of inspection. 2-Door refrigeration use will need to be discontinued until proper repairs are made.
5-01.1 Food is not protected from contamination. Food is not protected from cross-contamination between raw and prepared foods in the 2-door reach-in refrigeration units, 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. 2-Basin sink in the food prep area for washing, rinsing and sanitizing.
19-01.1 Food establishment personnel food safety certified individual is not present. During time of inspection, during time of inspecton, manager has application. Management instructed to initiate immediate corrective action.

2/15/07

No Critical Violations

4/19/06

No Critical Violations

Quizno's Sub
15200 Bustleton Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19116

Inspection Date

3/28/07

No Critical Violations

2/24/06

No Critical Violations

12/12/05

No Critical Violations

12/7/05

No Critical Violations

CVS #2299
15500 Bustleton Av

Retail Food: General Convenience
Philadelphia, PA 19116

Inspection Date

5/11/07

No Critical Violations

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

Food Basics
15501 Bustleton Av

Retail Food: Supermarket
Philadelphia, PA 19116

Inspection Date

1/22/08

No Critical Violations

12/17/07

2-01.1 (B) Adulterated or unwholesome food is present. Holes observed in a bag of bagels in retail area. Managemen removed the bag from retail shelf.
2-01.1 (D) Defective food containers are present. Various dented cans observed in retail area. Label observed missing for can in retail area. Management removed defective cans from retail area. All cans are to be checked. The manager informed the sanitarian that an employee will check the cans in retail area.

10/22/07

5-01.1 Food is not protected from contamination. Boxed food items on the shelves 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, all boxed or pre-packaged food items which is stored under the leaking cooling units will need to be relocated to another location in the walk-in freezer unit.
8-06.1.1 (C) Drain line is in need of repair. Indirect drain line has backed-up on to the floor under the 3-basin sink in the meat food prep area, during time of inspection. This food prep area will cease all food preping activities, until the drain line is repaired and the floor is properly washed, rinsed and sanitized. Management initiated immediate corrective action, meat food preping area was closed off, during time of inspection.
10-02.1 Food equipment needs cleaning. Floor will need to be washed, rinesd and sanitized in the walk-in refrigeration units and other locations where waste water may have tracked, as advised by the Sanitarian, during time of inspection. Debris and other items are on the floor in the walk-in freezer unit marked (B10), during time of inspection.
11-01.2 (A) Food equipment is defective. Trash compress is leaking on the ground, during time of inspection. Cooling units are leaking in the walk-in freezer, duringtime of inspection. Management initiated immediate corrective action, the establishment contacted the contracting company TECSERV Inc. on 10/15/07 and to provide proper repair and/or cleaning service for the dumpster and the dumpster area.
13-01.1 (A) Floor is not clean. Floors will need to be washed, rinsed and sanitized under and/or behind the food equipments in the meat prep area and properly wash, rinse and sanitized other floor areas where the waste water may haved tracked, where it is needed. Management initiated immediate corrective action.
17-0 (A) Exterior premises are not clean. Excess refuse and waste water is present around the dumpster, during time of inspection. Management initiated immediate corrective action.

8/24/07

No Critical Violations

Food Basics *Retail Food: Supermarket*
15501 Bustleton Av *Philadelphia, PA 19116*

Inspection Date

3/28/07

2-01.1 (C) Spoiled food is present. Pre-packaged pack of OSCAR MEYER, Turkey Meat is molded in the reach-in refrigeration unit, during time of inspection. Several pre-packaged LANDIS BRAND, Sirloin Tip Beef Steak is discolor in the reach-in freezer unit, during time of inspection. Several pre-packages of Pork Lion, Ground Pork Lion 80% Lean and Ground Pork & Veal is discolor in the reach-in refrigeration unit, during time of inspection. Food product removed from sale.
8-01.2 (C) Hot water is not provided. Hot water temperature is 62° in the establishment, during time of inspection.
8-06.1.1 (A) Liquid waste is not disposed of properly. Mop water is left in the mop bucket after it is used at several locations 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, there is no hot water in the establishment, during time of inspection. Food wrapping operation immediately discontinued.
10-02.1 Food equipment needs cleaning. Floor is not clean under the shelves in the walk-in refrigeration unit, during time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. Manager is waiting to began food safety class, during time of inspection.

1/24/07

8-06.1.1 (C) Drain line is in need of repair. The floor drain between the produce walk-in refrigerator unit and the produce food prep area had backed up with waste water from the soil line/grease trap,during time of inspection. Management initiated immediate corrective action, management has a cleaning team set-up to properly clean the contaminated areas, during time of inspection.
10-02.1 Food equipment needs cleaning. The floor will need to be properly cleaned and properly sanitized in the produce walk-in refrigeration unit. All the black plastic shelves in the produce walk-in refrigeration unit will need to be properly washed and properly sanitized. Shelf is not cleanin the pet food aisle, where it is needed.
13-01.1 (A) Floor is not clean. The floor and the floor/wall juncture will need to be properly cleaned and properly sanitized in the produce prep area. Management initiated immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. Reach-in refrigeration unit with dairy products has a temperature of 48°, during time of inspection.

11/28/06

No Critical Violations

Hollywood Video *Retail Food: General Convenience*
15501 Bustleton Av *Philadelphia, PA 19116*

Inspection Date

3/28/07

12-01.5.E (3) Toilet room fixtures are not clean. Human feces is on the toilet seat in the unisex restroom, during time of inspection. Management initiated immediate corrective action, the manager began to clean up the waste, during time of inspection, but the employee or manager will need to properly clean and disinfect the toilet seat in unisex restroom before it is used again. 03/28/2007 02:54 PM

12/12/05

No Critical Violations

Wawa Food Market #107 *Retail Food: Grocery Market*
151 Byberry Rd *Philadelphia, PA 19116*

Inspection Date

Wawa Food Market #107 *Retail Food: Grocery Market*
151 Byberry Rd *Philadelphia, PA 19116*

Inspection Date

9/28/06

No Critical Violations

12/15/05

No Critical Violations

10/26/05

5-04.2 (A) Approved sneeze guards are not provided as required, open seam between horizontal/vertical glass, at front counter.
4-01.1 (A) Food/Food service article storage does not provide protection, splash guard lacking between hand wash sink and coffee unit,right side.

II Illiano's Restaurant *Retail Food: Restaurant, Eat-in*
157 Byberry Rd *Philadelphia, PA 19116*

Inspection Date

1/3/08

2-01.4 Food is not properly labeled/packaged. Number 10 can goods not labled Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination. I observed employee tahe a sterform cup and scoop ice to servce to patron.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Cheese sauce 119. Management instructed to initiate immediate corrective action.
3-08.3 Hot holding equipment is improperly used for food reheating (used to eat up cheese sauce. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Deep fat fryer very dirty,may caused cross contamin. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. I obseved employee reurning from lunch withou washing hands. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. The establihment does not use a sanitizer. 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.
12-01.5.B (5) Hot water at hand washing sink is not provided. Management instructed to initiate immediate corrective action.

6/8/07

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

Sugarush Inc *Retail Food: General Convenience*
163 Byberry Rd *Philadelphia, PA 19116*

Inspection Date

5/23/08

No Critical Violations

Kinder Academy *Institution: Child, Child Care Centers*
701 Byberry Rd *Philadelphia, PA 19116*

Inspection Date

9/13/07

No Critical Violations

Watson T Comly School *Institution: School, Public*
1001 Byberry Rd *Philadelphia, PA 19116*

Inspection Date

4/24/08
No Critical Violations

10/31/07
No Critical Violations

4/12/07
No Critical Violations

10/26/06
No Critical Violations

5/16/06
No Critical Violations

9/23/05
No Critical Violations

MaST Community Charter School *Institution: School, Charter*
1800 Byberry Rd *Philadelphia, PA 19116*

Inspection Date

4/17/08
10-02.2 (E) Exposure time to sanitizer is inadequate. Food utensils and equipment were not air dried as required after being pulled from the sanitizer bay. They were towel dried instead. 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. The manager informed the sanitarian that she will be taking the class in November. An application and a list of providers were given to the manager. Management instructed to initiate immediate corrective action.

10/25/07
19-01.1 Food establishment personnel food safety certified individual is not present. Food safety certificate not present during time of inspection. The manager informed the sanitarian that she will be taking the class in November. An application and a list of providers were given to the manager. Management instructed to initiate immediate corrective action.

4/12/07
No Critical Violations

11/3/06
No Critical Violations

5/18/06
No Critical Violations

4/25/06
No Critical Violations

Byberry Friends *Institution: Child, Child Care Centers*
3001 Byberry Rd *Philadelphia, PA 19154*

Inspection Date

9/24/07
No Critical Violations

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

Byberry Friends
3001 Byberry Rd

Institution: Child, Child Care Centers
Philadelphia, PA 19154

Inspection Date

9/13/07

8-06.1.1 (C) Drain line is in need of repair. Sewer drain pipe under the school house is reportedly broken. Owner is aware and is seeking repair of the broken pipe. The certified plumber is Gerard Bowers Plumbing and Heating. The establishment is given a week notice to resolve the broken pipe issue. I will reinspect at the end of week 09/17/07.
3270.67(c) Evidence of infestation of insects or rodents in the facility. May Flies (nates which live in sewer pipes) heavy infestation noted during the time of inspection. Nates noted in the kitchen (windows ledges,sink counters,and on the floor). Nates noted in both girl's and boy's room (sink counter, dead on the floor, walls toilet stalls. Nates are believed to be coming from a broken sewer drainage pipe under the school house. The establishment has retained a certified pest control individual.

Kinder Academy Day Care
3001 Byberry Rd

Institution: Child, Child Care Centers
Philadelphia, PA 19154

Inspection Date

7/28/06

No Critical Violations

Seven Eleven #11357
3224 Byberry Rd

Retail Food: General Convenience
Philadelphia, PA 19154181

Inspection Date

4/30/07

No Critical Violations

3/12/07

19-01.1 Food establishment personnel food safety certified individual is not present, during time of inspection, owner has list of providers and application. Management instructed to initiate immediate corrective action.

1/9/07

No Critical Violations

3/30/06

5-01.1 Food is not protected from contamination. (Ice buld-up on pre-packaged contains in 3-door reach-in freezer unit.) 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.
19-01.1 Food establishment personnel food safety certified individual is not present.(During time of inspection, manager has list of providers and application for certificate from Dept. of Public Health.) Management instructed to initiate immediate corrective action.

1/26/06

3-02.1 Refrigeration system does not maintain proper temperatures.(Small refrigerator/condiment self-service unit temp. 55°.) Food service equipment use discontinued until repaired.
5-01.1 Food is not protected from contamination. (Large bag of salt is not protected from hazardous substances in rear storage area.) Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair.(Liquid waste tray drain line is leaking at Slurpee dispenser unit.) Management initiated 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.

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

Berean Bible Christian School
3330 Byberry Rd

Institution: School, Private
Philadelphia, PA 19154

Inspection Date

9/13/07
No Critical Violations

Shallcross School
3401 Byberry Rd

Institution: School, Public
Philadelphia, PA 19154

Inspection Date

11/1/07
No Critical Violations

11/3/06
No Critical Violations

5/11/06
No Critical Violations

9/21/05
No Critical Violations

9/21/05
No Critical Violations

Mama Maria's Family Day Care
15104 Carter Rd

Institution: Child, Family Day Care Homes
Philadelphia, PA 19116

Inspection Date

5/3/06
No Critical Violations

Denise's Family Day Care
3984 Carteret Dr

Institution: Child, Family Day Care Homes
Philadelphia, PA 19114

Inspection Date

11/26/07
No Critical Violations

9/21/06
No Critical Violations

Northeast Beverage
7317 Castor Av

Retail Food: General Convenience
Philadelphia, PA 19152420

Inspection Date

7/10/06
No Critical Violations

Weight Watchers
7320 Castor Av

Retail Food: General Convenience
Philadelphia, PA 19152

Inspection Date

1/5/07
No Critical Violations

Wings To Go *Retail Food: Restaurant, Eat-in*
7321 Castor Av *Philadelphia, PA 19152*

Inspection Date

6/18/08

10-02.2 (B) Food equipment and utensils are improperly sanitized.
- Containers utilized to put sauce on wings are not cleaned frequently enough.
Food equipment that has been used to handle potentially hazardous foods are contaminated after 4 hours at room temp.

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

2/25/07

10-02.2 (B) Food equipment and utensils are improperly sanitized.
- Containers utilized to put sauce on wings are not cleaned frequently enough. Containers used and then left at room temp. overnight.
Food equipment that has been used to handle potentially hazardous foods are contaminated after 4 hours at room temp.

Management instructed to initiate immediate corrective action.

12/1/05

No Critical Violations

10/28/05

7-01 (L) Mouse infestation is present: mouse droppings observed in basement along walls (on storage shelves and floor).

Mister P Pizza and Pasta *Retail Food: Restaurant, Eat-in*
7323 Castor Av *Philadelphia, PA 19152*

Inspection Date

3/7/06

7-01 (L) Mouse infestation is present: mouse droppings observed on shelving below front service counter.

3/7/06

7-01 (L) Mouse infestation is present: mouse droppings observed on shelving below front service counter.

1/17/06

7-01 (L) Mouse infestation is present: mouse droppings observed on floor along perimeter of basement and on shelving below front service counter.
8-06.1.1 (D) Soil line is in need of repair: a crack and slow drip was observed at the soil line in the basement.
Note: The area where the soil line is located is separated from any food/food service items. A plumber was contacted to abate this situation during the inspection.

Mister P's Pizza and Pasta *Retail Food: Restaurant, Eat-in*
7323 Castor Av *Philadelphia, PA 19152*

Inspection Date

10/18/06

No Critical Violations

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

N. E. Beer
7324 Castor Av

Retail Food: General Convenience
Philadelphia, PA 19152

Inspection Date

12/7/07

No Critical Violations

12/6/07

No Critical Violations

Northeast Beer Distributor
7324 Castor Av

Retail Food: General Convenience
Philadelphia, PA 19152

Inspection Date

7/10/06

No Critical Violations

7/10/06

No Critical Violations

Jenny Craig
7325 Castor Av

Retail Food: General Convenience
Philadelphia, PA 1915242(

Inspection Date

1/5/07

No Critical Violations

Dragon Garden
7326 Castor Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19152

Inspection Date

1/18/08

No Critical Violations

7/10/06

No Critical Violations

Lee's Hoagie House
7328 Castor Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19152

Inspection Date

6/22/08

3-02.1 Refrigeration system does not maintain proper temperatures. Line dsplay table nable to maintain proper temperature.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Meats and other food items on display table observd atbtemperaturs from 47°F to 67°F. Food refrigerated to meet cooling requirements.
5-04.1 (A) Displayed food is not protected from contamination. Food items in line display case are constantly open to contamination. 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.

8/10/07

No Critical Violations

Padaria and Pizzaria Brasil
7514 Castor Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19152400

Inspection Date

6/17/08

No Critical Violations

5/22/08

No Critical Violations

2/29/08

12-01.5.B (5) Hot water at hand washing sink is not provided -- Bakery handsink recorded at 85°F. *Owner adjusted water heater during inspection.

1/30/08

3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Hotdog /pastry,in front counter display case 127°. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Food is washed in three tier sink for pots/pans.; wooden rollen pin, and scoops with handel touching product. Cloth used as a cover on proofing dough. 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.
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.
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.

12/18/06

No Critical Violations

10/16/06

4-01.1 (A) Food/Food service article storage does not provide protection, splash guard lacking between hand wash sink and 3 compartment sink, hand wash sink/mixer in bakery prep area
12-01.5.B (5) Hot water at hand washing sink is not provided, in 2nd toilet room (new bakery prep area, hand wash sink in new bakery prep area.

2/22/06

3-01.1 (A) Potentially hazardous food is stored at improper temperature: two boxes of 30 dozen eggs left out over night in basement area.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit: potentially hazardous hot displayed foods observed at various temperatures below 140°F.
-egg and cheese 75°F
-chicken croquette 115°F
Note: These items are to be removed from sale and discarded after 3 hours, since owner stated that these items we fried approximately one hour prior to inspection.
4-01.1 (A) Food/Food service article storage does not provide protection: bags of flour in basement are not protected from mice contamination.
5-01.1 Food is not protected from contamination: unprotected rolls (in basement) and bulk items (in basement and kitchen); open bag of salt in basement area.
7-01 (L) Mouse infestation is present: droppings observed on floor throughout establishment.
8-06.1.1 (C) Drain line is in need of repair: in front basement area.
9-04 (B) Wiping cloths are used in an unapproved manner: wiping cloths are not stored in sanitizing solution.

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

Padaria and Pizzaria Brasil
7514 Castor Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19152400

Inspection Date

11/23/05

3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit: potentially hazardous hot displayed foods (pizza, meat rolls) observed at 80-107°F.
Note: These items are to be removed from sale and discarded after 4 hours.
5-01.1 Food is not protected from contamination: unprotected rolls (in basement) and bulk items (in basement and kitchen).
7-01 (L) Mouse infestation is present: droppings observed on floor throughout establishment.

Guatemala Restorante
7518 Castor Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19152

Inspection Date

7/19/06

No Critical Violations

Kerala Kitchen Catering, Inc.
7518 Castor Av

Retail Food: Caterer
Philadelphia, PA 19152

Inspection Date

2/29/08

No Critical Violations

2/4/08

3-02.1 Refrigeration system does not maintain proper temperatures. 2-Door reach-in refrigeration unit (TRUE) has temperature of 56°, during time of inspection. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present. No air gap is present at the food prep 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 from Dept. of Public Health, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present (noted in the kitchen and basement). Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Droppings noted on the kitchen closet floor, in the basement closet area. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly (in the two door refrigetor). Management instructed to initiate immediate corrective action.

Kerala Kitchen Catering, Inc. *Retail Food: Caterer*
7518 Castor Av *Philadelphia, PA 19152*

Inspection Date

6/28/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Home-made yogart temperature is 96°, ambient temperature in storage area is 101°, during time of inspection. Moru temperature is 74°, ambient in the kitchen is 102°,during time of inspection. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Food items in the 2-door reach-in refrigeration has temperature of 56°, during time of inspection. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. 2-Door reach-in refrigeration unit (TRUE) has temperature of 56°, during time of inspection. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present. No air gap is present at the food prep sink, 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 handsoap and towels at the handsinks in the kitchen, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.1 Food equipment needs cleaning. Shelves are not clean in the kitchen area, where it is needed, during time of inspection. 2-door reach-in refrigeration unit(TRUE) is not clean, during time of inspection. Floor is not clean in the walk-in refrigeration unit in the basement, during time of inspection. Single door reach-in freezer unit is not clean in the basement located across from the walk-in refrigeration unit, during time of inspection.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Food equipsments are not properly wased,rinsed and sanitized in the 3-basin sink, 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. No running hot water in the handsink in the restroom near the kitchen on the 1st floor, during time of inspection. Management instructed to initiate immediate corrective action.
16-0 Process controls are inadequate. The estblishment process a food item called MORU which has yogart, pepper, chile, garlic and other food items:

1) one day to make the milk into yogart
2) then add spices then cook for 20 mins. to 30 mins.
3) after cooking process is complete, let sit to cool off then place in refrigerator unit for 1 to 3 days.

NOTE: HAACP Plans may need to be submited to the Plan Reveiw Office.
19-01.1 Food establishment personnel food safety certified individual is not present. No one is certified from Dept. of Public Health, during time of inspection. Management instructed to initiate immediate corrective action.

Northeast Older Adult Center *Institution: Adult, Adult Day Care*
7522 Castor Av *Philadelphia, PA 19152*

Inspection Date

3/7/08

No Critical Violations

2/13/07

No Critical Violations

2/16/06

No Critical Violations

No 1 House Restaurant
7530 Castor Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19152400

Inspection Date

7/11/08

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized -- Owner could not properly demonstrate sanitization procedure. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination, uncooked raw food placed over uncovered vegetables in basement walk in box.

4/15/08

7-01 (L) Mouse infestation is present -- Fresh mouse feces observed on basement floor and shelving. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized -- At the time of inspection, no sanitizer was present. Management purchased sanitizer during inspection. ORDERS: All equipment & utensils are to be properly sanitized prior to use in the 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. 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 & food prep sink.

2/29/08

7-01 (L) Mouse infestation is present -- Fresh mouse feces observed on basement & kitchen floors. 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 scheduled for course certification on 3/21/08. Management instructed to initiate immediate corrective action.

1/30/08

5-01.1 Food is not protected from contamination. Scoops touching flour, and uncooked meat stored on pot/pan sink). 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.
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.
9-02.2 (A) Employee hand wash frequency is inadequate. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The esalishment is not familiar with wash rinse and sanitize. Management instructed to initiate immediate corrective action.

9/8/06

7-01 (L) Mouse infestation is present. Mouse droppings observed on floor in utility closet, below compressors and on paper-goods storage shelf in basement.

7/7/05

No Critical Violations

Dona Benta Cafe
7532 Castor Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19152

Inspection Date

2/29/08

No Critical Violations

Dona Benta Cafe *Retail Food: Restaurant, Eat-in*
7532 Castor Av *Philadelphia, PA 19152*

Inspection Date

4/4/07

No Critical Violations

Brasil Market *Retail Food: Grocery Market*
7534 Castor Av *Philadelphia, PA 19152*

Inspection Date

2/29/08

No Critical Violations

3/12/07

No Critical Violations

2/12/07

7-01 (L) Mouse infestation is present, dead mouse, on glue trap, in retail area. Fresh droppings on floor of retail area, basement.

12/11/06

No Critical Violations

11/27/06

7-01 (L) Mouse infestation is present. Mouse droppings observed on basement floor and in retail area.
8-01.2 (C) Hot water is not provided. The establishment has no hot water during time of inspection. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. There is no hot water or handsoap in the employee restroom, during time of inspection. Management instructed to initiate immediate corrective action.

5/22/06

7-01 (L) Mouse infestation is present: mouse droppings observed on basement floor.

2/16/06

7-01 (L) Mouse infestation is present: mouse droppings observed on basement floor.
12-01.5.B (4) Cold water at hand washing sink is not provided.
12-01.5.B (5) Hot water at hand washing sink is not provided.

Cantinho Braslero *Retail Food: Restaurant, Eat-in*
7536 Castor Av *Philadelphia, PA 19152*

Inspection Date

4/15/08

7-01 (L) Mouse infestation is present -- Fresh mouse feces observed behind equipment in the kitchen, on pallets & shelving in the basement. Management instructed to initiate immediate corrective action.
19-01.3 Food establishment personnel food safety certificate is not posted -- Required city certificate has not yet been obtained. Prometric cert#1504520 exp2/13 posted Management instructed to initiate immediate corrective action. Application issued.

2/29/08

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. *Owner is currently scheduled for recertification. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present -- Fresh mouse feces observed behind equipment in the kitchen, on pallets in the basement. Management instructed to initiate immediate corrective action.

Cantinho Braslero *Retail Food: Restaurant, Eat-in*
7536 Castor Av *Philadelphia, PA 19152*

Inspection Date

1/18/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Chicken wings,stored near deep fryer 78°. Manager discarded chicken. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Mice dropings noted on top of oil cntainer,shelves,lids of stored foods. Management instructed to initiate immediate corrective action.
6-01.2 (B) Food utensils and contact surfaces are not cleaned and sanitized. The esablishment does not use a sanitizer. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present: mouse droppings observed on shelves,on top of food bins,under steps and corners of the in basement.
7-01 (B) Fruit fly infestation is present. Fruit flies noted on top of bananas, walls, air born and throught the basement. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Water flooded on basement floor. 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. Management instructed to initiate immediate corrective action.

3/10/06

7-01 (L) Mouse infestation is present: mouse droppings observed on shelves in basement.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit: 8 dozen eggs observed on storage shelves in basement at 62°F. Product removed from sale/use.

Long Shot Lounge *Retail Food: Restaurant, Eat-in*
7540 Castor Av *Philadelphia, PA 19152400*

Inspection Date

6/6/07

2-10.2 Ice is not protected from contamination. Insanitary beverage cold plate stored in drink ice in the bar 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, Ms. Fox has list of providers and application from Dept. of Public Health.

3/17/06

2-10.2 Ice is not protected from contamination. (Insanitary beverage cold plate stored in drink ice in both ice bin behind bar; ice scoop stored on top of ice machine in basement.) Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit.(Food item at 2-door reach-in refrigerator unit in kitchen area.) Products will be removed from use.
3-02.1 Refrigeration system does not maintain proper temperatures.(2-door reach-in refrigerator unit temp. 52°.) Food service equipment use discontinued until repaired.
8-06.1.1 (A) Liquid waste is not disposed of properly.(Liquid waste left in blue bucket in basement under white catch basin.)
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized.(First basin to the left is used to store food equipment.) 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.
13-01.1 (A) Floor is not clean.(In utility closet; floor dirty in basement area; in walk-in refrigerator in basement.)

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

Glendale Prescription Center
7601 Castor Av

Retail Food: General Convenience
Philadelphia, PA 19111

Inspection Date

11/29/06
No Critical Violations

9/14/06
No Critical Violations

Frank's Spaghetti House
7602 Castor Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19152402

Inspection Date

7/18/07
No Critical Violations

10/25/05
No Critical Violations

MCDONALD'S #02825
7613 Castor Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19152400

Inspection Date

7/9/08
8-01.2 (A) An adequate supply of hot water is not provided. Primarily observed in the bathroom areas.

4/10/07
No Critical Violations

9/29/05
5-01.1 Food is not protected from contamination. Boxes of food items in walk-in freezer unit is left open on storage shelves. Management initiated immediate corrective action.
7-01 (A) Fly infestation is present. Live flies are observed in the establishment durng time of inspection.

8/14/05
No Critical Violations

8/13/05
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Unable to access walk-in freezer and refrigerator. Provide access to units so that equipent can be checked to see if it is properly operating.

8/5/05
4-01.1 (A) Food/Food service article storage does not provide protection. No splash guard between food prep sink and hand wash sink.

Discount Market
7614 Castor Av

Retail Food: Grocery Market
Philadelphia, PA 19152

Inspection Date

10/25/05
No Critical Violations

Itsik Glatt
7614 Castor Av

Retail Food: Grocery Market
Philadelphia, PA 19152

Inspection Date

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

Itsik Glatt
7614 Castor Av

Retail Food: Grocery Market
Philadelphia, PA 19152

Inspection Date

7/16/07

No Critical Violations

2/27/06

No Critical Violations

Gaeta's Italian Bakery
7616 Castor Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19152

Inspection Date

7/27/07

19-01.1 Food establishment personnel food safety certified individual is not present: provides list issued.

12/16/05

No Critical Violations

10/28/05

7-01 (L) Mouse infestation is present: droppings observed on floor along perimeter of establishment, on shelving and on equipment.

10/26/05

No Critical Violations

Castor Beverage & Tobacco
7618 Castor Av

Retail Food: General Convenience
Philadelphia, PA 19152402

Inspection Date

6/30/08

No Critical Violations

6/29/07

8-01.2 (C) Hot water is not provided. No hot water temperature is 73° at the handsink in the employee restroom, during time of inspection. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. No hot water at the handsink in the employee restroom, during time of inspection. No hand soap or paper towels at the handsink in the employee restroom, during time of inspection.

10/25/05

No Critical Violations

The Gan
7622 Castor Av

Institution: Child, Child Care Centers
Philadelphia, PA 19111

Inspection Date

1/4/08

No Critical Violations

Nisenholtz Pharmacy
7624 Castor Av

Retail Food: General Convenience
Philadelphia, PA 19152362

Inspection Date

1/5/07

No Critical Violations

Holy Land Grill *Retail Food: Restaurant, Eat-in*
7628 Castor Av *Philadelphia, PA 19152*

Inspection Date

7/22/08

No Critical Violations

6/13/08

7-01 (D) Roach infestation is present -- Live roaches observed in the basement. Dead roach observed in single service baking pan (Article must be discarded immediately)
7-01 (L) Mouse infestation is present -- Fresh mouse feces observed on basement prep area floors. Dead mouse observed on glueboard.
3-02.1 Refrigeration system does not maintain proper temperatures -- Reach-in refrigerator recorded at 62°F. Bain marie recorded at 64°F. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature -- Meats, prepared foods stored in defective refrigeration units at 62°F - 64°F. Management initiated immediate corrective action.
5-01.1 Food is not protected from contamination -- Uncovered product stored in refrigerators, walk-in. Food stored directly on the ground.

1/5/07

No Critical Violations

11/15/06

2-01.1 (D) Defective food containers are present. Damaged canned food container on floor in basement food prep area. Product will need to be removed from use.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Fried chicken parts temperature is 107° which is stored in a bowl in the food prep sink, during time of inspection. Chicken will need to be reheated to proper temperature before serving. 11/15/2006 01:57 PM
3-02.1 Refrigeration system does not maintain proper temperatures. Small refrigeration/food prep unit temperature is 55° in the kitchen area, 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 overhead leakage or condensation in the reach-in freeezer unit near rear back door. Food is not protected from cross-contamination between raw and prepared foods in walk-in refrigerator unit in the basement and small refrigerator/food prep unit in kitchen area. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Live roaches are observed on can food container in the food prep area in basement. 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. 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 kitchen area, there is no handsink in the kitchen area and in the basement, the handsink has containers stacked in the 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 sanitizing solutionin 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. The establshment is not properly washing, rinsing and sanitizing in the 3-basin sink. Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sinks are not provided. Missing handsink in the kitchen area on the 1st floor during time of inspection. Management instructed to initiate immediate corrective action.

Nicholl's Seafood Restaurant *Retail Food: Restaurant, Eat-in*
7634 Castor Av *Philadelphia, PA 19152*

Inspection Date

Nicholl's Seafood Restaurant
7634 Castor Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19152

Inspection Date

7/23/07

No Critical Violations

10/25/05

No Critical Violations

Dragon Inn Restaurant
7638 Castor Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19152

Inspection Date

9/19/05

No Critical Violations

Restaurante Dutra
7638 Castor Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19152

Inspection Date

8/31/07

2-01.4 Food is not properly labeled/packaged. Self serve repackaged pudden does not provide proper lable information. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Pork 112°, beef 138°, rice 121°establishment was instructed to remove and bring temperature into a safe temperature. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Beets 61°, potatoe salad 70° shreaded greens 70°,management instructed to refrigerate to comply with safe temperature .
5-04.2 (A) Approved sneeze guards are not provided as required. The scale near cashier station requires a protective shield. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies was noted in the food prep area,basement kitchen,and dining area.
7-01 (L) Mouse infestation is present. Mouse droppings noted along edges behind stove in the kitchen, basement area near heater, and under steps behind refrigerators in the basement. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. The grease trap is clogged and over flowing into a open drain area and sump pump. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Cleaning cloths need to be stored in a sanitizing solution.
9-02.2 (A) Employee hand wash frequency is inadequate. I observed employee reporting to work putting gloves on without washing hands Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. The establishment does not use a sanitizer. Management instructed to initiate immediate corrective action.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided. A required 3 basin sink is required in the kitchen for washing rinsing and sanitizing pots,pans,and dishes.
10-02.2 (B) Food equipment and utensils are improperly sanitized. The establishment instructed to use an approved sanitizier.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated.The first floor kitchen has a two basin sink and is used for both cleaning of equipment and food prep. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.This establishment requries two certified individuals due to the hours of operation. Management instructed to initiate immediate corrective action.

Little Learners Learning Center
7701 Castor Av

Institution: Child, Child Care Centers
Philadelphia, PA 19152

Inspection Date

2/29/08
No Critical Violations

2/13/07
No Critical Violations

12/14/05
No Critical Violations

Hesh's Eclair Bake Shop
7721 Castor Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19152

Inspection Date

4/10/07
No Critical Violations

Rhawnhurst Elementary School
7801 Castor Av

Institution: Child, Child Care Centers
Philadelphia, PA 19152

Inspection Date

10/18/07
No Critical Violations

4/27/07
No Critical Violations

10/23/06
No Critical Violations

1/23/06
No Critical Violations

Rhawnhurst Elementary School
7801 Castor Av

Institution: School, Public
Philadelphia, PA 19152

Inspection Date

4/22/08
No Critical Violations

10/18/07
No Critical Violations

4/27/07
No Critical Violations

10/23/06
No Critical Violations

5/12/06
No Critical Violations

1/23/06
No Critical Violations

A Step Ahead Day Care
7802 Castor Av

Institution: Child, Child Care Centers
Philadelphia, PA 19152

Inspection Date

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

A Step Ahead Day Care
7802 Castor Av

Institution: Child, Child Care Centers
Philadelphia, PA 19152

Inspection Date

11/19/07

No Critical Violations

9/8/06

No Critical Violations

8/16/05

No Critical Violations

Espresso Cafe & Sushi
7814 Castor Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19152

Inspection Date

5/15/08

No Critical Violations

4/11/08

7-01 (D) Roach infestation is present -- Numerous live german roaches observed under cooking equipment in the kitchen and inside cabinetry at espresso counter. Management instructed to initiate immediate corrective action.

7/26/06

4-01.1 (A) Food/Food service article storage does not provide protection. (Food items on lower basement shelves are not protected from mice contamination.) Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. (Food items in small refrigrator/food prep unit is not protected from overhead leakage or condensation.) Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Live fruit flies are observed in basement area. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. (Live roaches are observed in kitchen area and basement 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 perimeter of floor 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 sanitizing solution in food prep area during time of inspection.) Management instructed to initiate immediate corrective action.

Espresso Cafe & Sushi
7814 Castor Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19152

Inspection Date

6/30/06

3-01.1 (A) Potentially hazardous food is stored at improper temperature.(Raw eggs temperature 76° stored in barie marie in kitchen area, ambient temperature in kitchen is 80° during time of inspection. Dairy products in sliding drawer refrigeration unit in basement temperature is 61°, during time of inspection.) Food items will need to be removed from use.
3-02.1 Refrigeration system does not maintain proper temperatures.(2-Door refrigeration unit in kitchen area temperature is 51°, 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 lower basement shelves 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 the refrigeration units.) Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Live fruit flies are observed in basement area. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. (Live roaches are observed in kitchen 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 perimeter of floor in basement area.) Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair.(Drain line from ice cream dipping well will need to be repaired.) Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. (Wipig cloths are not stored in sanitizing solution in 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 equipment is not properly wased, rinsed and sanitized in 3-basin sink.) Management instructed to initiate immediate corrective action.

Bellissima Pizza Inc.
7816 Castor Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19152

Inspection Date

5/11/07

No Critical Violations

4/10/07

No Critical Violations

New China Restaurant
7961 Castor Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19152322

Inspection Date

6/13/08

7-01 (L) Mouse infestation is present -- Fresh mouse feces observed on kitchen & storage area floors.
10-02.4 Unapproved sanitizer is being used -- Household bleach used lacking concentration directions for proper sanitization of food contact surfaces &utensils Management instructed to initiate immediate corrective action.

3/15/07

No Critical Violations

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

Best In Town Pizza *Retail Food: Restaurant, Eat-in*
7971 Castor Av *Philadelphia, PA 19152*

Inspection Date

1/7/08

No Critical Violations

1/3/08

No Critical Violations

12/22/07

9-02.1 Employee hands are not washed prior to food handling activities. I observed employees reporting to workand not washing hand prior to beginibg fod 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.
3-08.3 Hot holding equipment is improperly used for food reheating. Tomatoe sauce,cheese sauce, etal. heated in a portable steam bath. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required (garabage disposal sink need splash guard o protect food prep meat slicer area. Management instructed to initiate immediate corrective action.

4/5/06

No Critical Violations

Paisano's Brick Oven Pizza *Retail Food: Restaurant, Eat-in*
7971 Castor Av *Philadelphia, PA 19151322*

Inspection Date

7/22/05

7-01 (A) Fly infestation is present: several flies observed in rear kitchen area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Droppings were observed under, behind equipment. Management instructed to initiate immediate corrective action.
7-01 (K) Rat infestation is present: rat droppings observed on basement floor, on stored equipment, on floor.

7/20/05

7-01 (A) Fly infestation is present: several flies observed in rear kitchen area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Droppings were observed on pallet, floor perimeters of rear closet and stairway area, chewed pieces of paper behind door leading to basement stairway, and feces observed on basement steps. Management instructed to initiate immediate corrective action.
7-01 (K) Rat infestation is present: old rat droppings observed on basement floor and rear steps.

7/14/05

7-01 (L) Mouse infestation is present. Fresh droppings are observed under food equipment, on floor at walls, on ledges of basement stairway. Management instructed to initiate immediate corrective action.
7-01 (K) Rat infestation is present, rat droppings observed on basement floor.
4-01.1 (A) Food/Food service article storage does not provide protection, splash guard lacking between hand wash sink and food storage rack. Management instructed to initiate immediate corrective action.

Rite Aid #4938 *Retail Food: General Convenience*
7972 Castor Av *Philadelphia, PA 19152322*

Inspection Date

10/25/06

No Critical Violations

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

Casa Del Dolce — *Retail Food: Prepared Food Take-Out*
8000 Castor Av — *Philadelphia, PA 19152*

Inspection Date

8/18/06

No Critical Violations

Pizza Hut — *Retail Food: Prepared Food Take-Out*
8001 Castor Av — *Philadelphia, PA 19152*

Inspection Date

7/30/07

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. Cup's (used to scoop the cheese) handle cross contaiminate cheese. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required. A splash guard is neede between veg prep sink and pot/dish sink. Management instructed to initiate immediate corrective action.

6/5/06

No Critical Violations

Quiznos Sub Restaurant — *Retail Food: Restaurant, Eat-in*
8001 Castor Av — *Philadelphia, PA 19152*

Inspection Date

7/28/06

No Critical Violations

Rhawnhurst Cafe — *Retail Food: Restaurant, Eat-in*
8002 Castor Av — *Philadelphia, PA 19152*

Inspection Date

1/23/06

No Critical Violations

Holy Land Pizza — *Retail Food: Restaurant, Eat-in*
8010 Castor Av — *Philadelphia, PA 19152*

Inspection Date

3/24/08

No Critical Violations

3/3/08

No Critical Violations

12/31/07

No Critical Violations

12/11/07

2-01.1 (D) Defective food containers are present. Damaged canned food and flour container are stored on the selves in the rear storage area, during time of inspection.
5-04.2 (A) Approved sneeze guards are not provided as required. Salad display case need sneeze guard on the customer side. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. The two tier sink drain line is clogged. Water flooded the floor during the time of inspection. Management instructed to initiate immediate corrective action.

Holy Land Pizza
8010 Castor Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19152

Inspection Date

12/11/07

2-01.1 (D) Defective food containers are present. Damaged canned food and flour container are stored on the selves in the rear storage area, during time of inspection.
5-04.2 (A) Approved sneeze guards are not provided as required. Salad display case need sneeze guard on the customer side. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. The two tier sink drain line is clogged. Water flooded the floor during the time of inspection. Management instructed to initiate immediate corrective action.

11/13/07

2-01.1 (D) Defective food containers are present. Damaged canned food containers are stored on the selves in the rear storage area, during time of inspection.
7-01 (L) Mouse infestation is present. Fresh mice droppings are observed on the basement stairwell and in the basement area, during time of inspection. Management instructed to initiate immediate corrective action.

9/17/07

No Critical Violations

9/17/07

No Critical Violations

8/6/07

7-01 (L) Mouse infestation is present. Mice droppings observed on floor along walls in basement, dining area and rear dry storage room.

6/13/07

5-01.1 Food is not protected from contamination. Food is not protected from overhead leakage or condensation in the refrigeration unit marked PEPSI inthe food prep area. Food 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 observed on floor along walls in basement, dining area and rear dry storage room.
9-02.1 Employee hands are not washed prior to food handling activities. Employee hands are not washed before preping food in the kitchen area, during time of inspection.

Holy Land Pizza
8010 Castor Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19152

Inspection Date

4/18/07

2-01.1 (D) Defective food containers are present. Damaged canned food items on the dry storage shelves in the rear storage area, during time of inspection.
3-02.1 Refrigeration system does not maintain proper temperatures. Small refrigerator/ food prep unit is not working during time of inspection temperature in unit 99°Fg.
Note: Perishable items have been removed.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Shredded Edam cheese temperature is 70°, during time ofinspection. Chees was removed from use.
5-01.1 Food is not protected from contamination. Food is not protected from overhead leakage or condensation in the refrigeration unit marked PEPSI inthe food prep area. Food 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: mouse droppings observed on floor along walls in basement and rear dry storage room.
9-02.1 Employee hands are not washed prior to food handling activities. Employee hands are not washed before preping food in the kitchen area, during time of inspection.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Food equipments is not properly washed, rinse and sanitized in the 3-basin sink.
11-01.2 (A) Food equipment is defective. Damaged freezer chest in the rear storage area beside the walk-in refrigeration unit. Missing handles on the refrigerations in the establishment. Freezer chest is damaged in the freezer chest in the rear storage area, during time of inspection. Refrigeration unit used as storage for dinner plates and other food equipments is missing door in the kitchen, during time of inspection.

10/20/06

2-01.1 (D) Defective food containers are present. Damaged canned food items on the dry storage shelves in the rear storage area, during time of inspection.
3-02.1 Refrigeration system does not maintain proper temperatures: deli case is 50°F.
Note: Perishable items have been removed.
4-01.1 (A) Food/Food service article storage does not provide protection. Food items on the shelves 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 overhead leakage or condensation in the refrigeration unit marked PEPSI inthe food prep area. Food 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: mouse droppings observed on floor along walls in basement and rear dry storage room.
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 equipments is not properly washed, rinse and sanitized in the 3-basin sink.
13-02 (B) Ceiling is not in good repair. Ceiling is moldy in the rear storage area, during time of inspection. Roof is leaking at several locations in the rear storage area, during time of inspection. Management instructed to initiate immediate corrective action.

Holy Land Pizza *Retail Food: Restaurant, Eat-in*
8010 Castor Av *Philadelphia, PA 19152*

Inspection Date

6/6/06

3-02.1 Refrigeration system does not maintain proper temperatures: deli case is 50°F.
Note: Perishable items have been removed.
7-01 (L) Mouse infestation is present: mouse droppings observed on floor along walls in basement and rear dry storage room.
8-06.1.1 (A) Liquid waste is not disposed of properly: stagnant water observed on floor in areas of rear storage room and basement.
***Note: Origination of water could not be determined.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided: no (working) 3-basin sink is present.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized: no (working) 3-basin sink is present.

Castor Discount *Retail Food: Grocery Market*
8011 Castor Av *Philadelphia, PA 19152*

Inspection Date

4/18/07

No Critical Violations

3/15/07

7-01 (L) Mouse infestation is present: mouse droppings observed on food shelves. Management instructed to initiate immediate corrective action.

Lipkin's & Son Bakery Inc. *Retail Food: Prepared Food Take-Out*
8013 Castor Av *Philadelphia, PA 19152*

Inspection Date

7/14/08

7-01 (L) Mouse infestation is present -- Mouse feces observed behind bakery equipment on first floor. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present -- Live german roach and several nymphs observed on lower level bakery floor underneath water heater. Numerous dead american roaches observed on lower level floors behind equipment. Management instructed to initiate immediate corrective action.
2-01.1 (B) Adulterated or unwholesome food is present -- Swollen & heavily dented cans observed on food storage shelf. Management instructed to initiate immediate corrective action and to immediately discard product.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided -- 3 basin sink for manual washing & sanitization of equipment is not provided. 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 handsink & bakery preparation table on first floor. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination -- Uncovered food in walk-in refrigeration units throughout.
4-03.4 Food is stored beneath unprotected sewer lines -- Soil line is not shielded over food equipment and surfaces in lower level preparation area: Wooden prep table / Dough machine. Management instructed to initiate immediate corrective action.
19-01.3 Food establishment personnel food safety certificate is not posted -- Required city issued certificate has not yet been obtained. Application submitted.

7/12/08

No Critical Violations

Lipkin's & Son Bakery Inc.
8013 Castor Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19152

Inspection Date

7/10/08

7-01 (L) Mouse infestation is present -- Severe mouse infestation is present: Fresh mouse feces observed throughout the establishment on floors, ledges, food equipment, food containers, refrigeration units. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present -- Severe roach infestation is present: Numerous live german roaches observed throughout the establishment on walls, floors and equipment. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present -- Severe fruit fly infestation is present: Numerous live fruit flies observed surrounding sinks & equipment throughout preparation areas. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present -- Live flies observed in the establishment. Management instructed to initiate immediate corrective action.
2-01.1 (B) Adulterated or unwholesome food is present -- Swollen cans observed on shelving, food containers & cans heavily contaminated by mouse feces. Management instructed to initiate immediate corrective action.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided -- 3 basin sink for manual washing & sanitization of equipment is not provided. Management instructed to initiate immediate corrective action.
19-01.3 Food establishment personnel food safety certificate is not posted -- Required city issued certificate has not yet been obtained.
13-02 (C) Walls are not clean -- Thorough cleaning & sanitization is needed throughout the establishment.
10-02.1 Food equipment needs cleaning -- All equipment & surfaces must be cleaned & sanitized due to contamination from numerous vermin infestations.

2/6/08

2-01.1 (B) Adulterated or unwholesome food is present. Open bulk bags of flour, chocolate with mice naw holes through packaging, dented cans with mice droping in the down stair front prep area.
7-01 (L) Mouse infestation is present. Dropings noted in the walk-in refrigerator in the basement, dentedcan area in the front of the basement. Management instructed to initiate immediate corrective action.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided 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.
12-01.5.B (4) Cold water at hand washing sink is not provided. Management instructed to initiate immediate corrective action.

Lipkin's & Son Bakery Inc. *Retail Food: Prepared Food Take-Out*
8013 Castor Av *Philadelphia, PA 19152*

Inspection Date

1/10/08

2-01.1 (D) Defective food containers are present. Lids to food bins are broken, and using tape to hold bins together. Management instructed to initiate immediate corrective action.
2-01.4 Food is not properly labeled/packaged. Bulk food bins not labeled. Baked goods (self service) are not labeled or dated. Management instructed to initiate immediate corrective action. Management instructed to initiate immediate corrective action.
2-01.1 (B) Adulterated or unwholesome food is present. Open bulk bags of flour, sugar sitting on floor, mouse droppings notede inside of flour bin in bake prep area.
4-01.1 (A) Food/Food service article storage does not provide protection. Mouse droppings noted on shelves, in food bins, and display cases. Management instructed to initiate immediate corrective action.
5-04.1 (A) Displayed food is not protected from contamination. Mouse droppings noted in front display case. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Due to critical violations noted (mice and fly infestation). 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.
6-01.2 (B) Food utensils and contact surfaces are not cleaned and sanitized (hooks, paddles, scoops, knives, etc are dirty, laying on tables,and shelves). Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies noted in the back prep rooms, basementg and proofing box. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Numerous mouse droppings noted throughout floor perimeters and under/behind storage equipment,in the front display case, on food prep tables, on top of shelves, in food bins and on top of can goods in the storage area. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Proofing box with slim and debris. Liquid waste notedon the floor of proofing box. Management refused to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided. Hot water is not available at the establishment (in bathrooms, at the wahing sinks and food prep sinks). 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. Not stored in sanitizing solution between use.
9-02.2 (A) Employee hand wash frequency is inadequate. Handsink noted blocked with dirty bucket of water. I observed employees engaging in a variety of food prep duties without washing hands.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Management instructed to initiate immediate corrective action.
10-04.0 Oversized equipment is not properly washed or sanitized. Large equipment with encrusted flour and debris. 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.
12-01.5.B (5) Hot water at hand washing sink is not provided. 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, Northeast Philadelphia: July, 2005 - July, 2008

Lipkin's & Son Bakery Inc.
8013 Castor Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19152

Inspection Date

1/8/08

2-01.1 (D) Defective food containers are present. Lids to food bins are broken, and using tape to hold bins together. Management instructed to initiate immediate corrective action.
2-01.4 Food is not properly labeled/packaged. Bulk food bins not labeled. Baked goods (self service) are not labeled or dated. Management instructed to initiate immediate corrective action. Management instructed to initiate immediate corrective action.
2-01.1 (B) Adulterated or unwholesome food is present. Open bulk bags of flour, sugar sitting on floor, mouse droppings notede inside of flour bin in bake prep area.
4-01.1 (A) Food/Food service article storage does not provide protection. Mouse droppings noted on shelves, in food bins, and display cases. Management instructed to initiate immediate corrective action.
5-04.1 (A) Displayed food is not protected from contamination. Mouse droppings noted in front display case. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Due to critical violations noted (mice and fly infestation). 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.
6-01.2 (B) Food utensils and contact surfaces are not cleaned and sanitized (hooks, paddles, scoops, knives, etc are dirty, laying on tables,and shelves). Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies noted in the back prep rooms, basementg and proofing box. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Numerous mouse droppings noted throughout floor perimeters and under/behind storage equipment,in the front display case, on food prep tables, on top of shelves, in food bins and on top of can goods in the storage area. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Proofing box with slim and debris. Liquid waste notedon the floor of proofing box. Management refused to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided. Hot water is not available at the establishment (in bathrooms, at the wahing sinks and food prep sinks). 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. Not stored in sanitizing solution between use.
9-02.2 (A) Employee hand wash frequency is inadequate. Handsink noted blocked with dirty bucket of water. I observed employees engaging in a variety of food prep duties without washing hands.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Management instructed to initiate immediate corrective action.
10-04.0 Oversized equipment is not properly washed or sanitized. Large equipment with encrusted flour and debris. 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.
12-01.5.B (5) Hot water at hand washing sink is not provided. 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, Northeast Philadelphia: July, 2005 - July, 2008

Lipkin's & Son Bakery Inc.
8013 Castor Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19152

Inspection Date

1/8/08

2-01.1 (B) Adulterated or unwholesome food is present. Open bulk bags of flour, sugar sitting on floor, mouse droppings notede inside of flour bin in bake prep area.
5-01.1 Food is not protected from contamination. Due to critical violations noted (mice and fly infestation). Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies noted in the back prep rooms, basementg and proofing box. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Numerous mouse droppings noted throughout floor perimeters and under/behind storage equipment,in the front display case, on food prep tables, on top of shelves, in food bins and on top of can goods in the storage area. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Handsink noted blocked with dirty bucket of water. I observed employees engaging in a variety of food prep duties without washing hands.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution between use.
2-01.1 (D) Defective food containers are present. Lids to food bins are broken, and using tape to hold bins together. Management instructed to initiate immediate corrective action.
2-01.4 Food is not properly labeled/packaged. Bulk food bins not labeled. Baked goods (self service) are not labeled or dated. Management instructed to initiate immediate corrective action. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Mouse droppings noted on shelves, in food bins, and display cases. Management instructed to initiate immediate corrective action.
5-04.1 (A) Displayed food is not protected from contamination. Mouse droppings noted in front display case. 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.
6-01.2 (B) Food utensils and contact surfaces are not cleaned and sanitized (hooks, paddles, scoops, knives, etc are dirty, laying on tables,and shelves). Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided. Hot water is not available at the establishment (in bathrooms, at the wahing sinks and food prep sinks). Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Proofing box with slim and debris. Liquid waste notedon the floor of proofing box. Management refused 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.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Management instructed to initiate immediate corrective action.
10-04.0 Oversized equipment is not properly washed or sanitized. Large equipment with encrusted flour and debris. 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.
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

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

Lipkin's & Son Bakery Inc.
8013 Castor Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19152

Inspection Date

8/20/07

2-01.1 (B) Adulterated or unwholesome food is present. Mold-like stains noted in foods [baked goods] stored in walk-in refrigerators.
5-01.1 Food is not protected from contamination. Due to critical violations noted.
7-01 (A) Fly infestation is present. Numerous mouse infestation noted throughout establishment--particularly in basement and rear food preparation and storage areas.
7-01 (L) Mouse infestation is present. Numerous mouse droppings noted throughout floor perimeters and under/behind storage equipment.
7-01 (D) Roach infestation is present. One live German roach noted on utensils inside rear 3 bay sink.
9-02.2 (A) Employee hand wash frequency is inadequate. Handsink noted blocked at this time of inspection.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution between use.
9-04 (A) Sponges are used in an unapproved manner.

3/21/07

No Critical Violations

6/6/06

4-01.1 (A) Food/Food service article storage does not provide protection: bakery racks stored out back.
7-01 (L) Mouse infestation is present: mouse droppings observed on floor throughout establishment.

Mario's Full Moon Saloon
8018 Castor Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 1915227(

Inspection Date

10/15/07

No Critical Violations

10/12/07

8-02.2 An approved air gap is not present. No air gap is presented at the drain line from the walk-in refrigeration unit in the basement. Management instructed to initiate immediate corrective action.
12-02.1 (A) Hand washing sink is not located for convenient use. No handsink in the bar area, during time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. Owner has ServSafe certifiate, but is missing certificate from Dept. of Public Health, during time of inspection.
9-02.1 Employee hands are not washed prior to food handling activities. Employee hands are not washed at the bar, missing hand sink. Management instructed to initiate immediate corrective action.

Mario's Full Moon Saloon *Retail Food: Restaurant, Eat-in*
8018 Castor Av *Philadelphia, PA 19152270*

Inspection Date

6/4/07

2-10.2 Ice is not protected from contamination. Insanitary beverage cold plate and condiments for drinks are stored in drink ice at the bar, during time of inspection. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Food equipments are not protected from splash contamination from the handsink in the kitchen 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 reach-in refrigeration unit next to the handsink in the food prep unit, during time of inspection. Grease in the fryer is not covered, during time of inspection. Food items in the reach-in freezer is not covered, 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 basement, during time of inspection.
8-02.2 An approved air gap is not present. No air gap is presented at the drain line from the walk-in refrigeration unit in the basement. 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, during time of inspection, the Own's Wife has list of providers and application from Dept. of Public Health.

Wawa Food Market #181 *Retail Food: Grocery Market*
8160 Castor Av *Philadelphia, PA 19152*

Inspection Date

2/7/08

No Critical Violations

12/11/07

4-01.1 (A) Food/Food service article storage does not provide protection. not protected from splash contamination Management instructed to initiate immediate corrective action.
11-03.0 Equipment design does not preclude food contamination (Mold growing on caulking on the three tier sink). Management instructed to initiate immediate corrective action.

8/18/06

7-01 (B) Fruit fly infestation is present: fruit flies observed around capaccino machine/coffee station area.

Louis Farrell School *Institution: School, Public*
8300 Castor Av *Philadelphia, PA 19152*

Inspection Date

Louis Farrell School *Institution: School, Public*
8300 Castor Av *Philadelphia, PA 19152*

Inspection Date

2/7/08

4-01.1 (A) Food/Food service article storage does not provide protection Mops and brooms stored on the floor or in dirty water. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required (between hand sink and pot sink). Management instructed to initiate immediate corrective action.
10-02.2 (D) Sanitizer concentration is inadequate. The establishment does not have sanitizer. I noted empty area for sanitizer and feed lines with no product in use. 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.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Salibury steak setting out 69° ambient temerture 77.6°.

11/8/07

4-01.1 (A) Food/Food service article storage does not provide protection Mops and brooms stored on the floor or in dirty water. Management instructed to initiate immediate corrective action.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Chicken cutlet 97°, chillie 116° during the time of inspection. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required (between hand sink and pot sink). Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The three tier sink is used as storage area or dirty equipment. Management instructed to initiate immediate corrective action.
171.13.1 The buildings, grounds, play area equipment and appurtenances are not constructed and maintained to minimize health and accident hazards. Large out door oil fill missing lid. A plastic bucket top was placed over to prevent children from falling and hurting themselves.

4/27/07

No Critical Violations

10/23/06

No Critical Violations

5/12/06

No Critical Violations

1/24/06

No Critical Violations

Jeanes Hospital *Institution: Hospital*
7600 Central Av *Philadelphia, PA 19111*

Inspection Date

2/28/08

7-01 (B) Fruit fly infestation is present, At dish machine area. Management instructed to initiate immediate corrective action.

10/3/07

5-04.2 (A) Approved sneeze guards are not provided as required, side and front protection as directed.
7-01 (B) Fruit fly infestation is present, at ice machine area.

10/24/06

No Critical Violations

9/9/05

No Critical Violations

Jeanes Hospital Snack Bar *Retail Food: Restaurant, Eat-in*
7600 Central Av *Philadelphia, PA 19111*

Inspection Date

2/28/08

No Critical Violations

10/3/07

5-01.1 Food is not protected from contamination, unwrapped hard stick pretzel from large container, gift shop.

10/24/06

No Critical Violations

9/9/05

No Critical Violations

Aloysius Fitzpatrick Bright Futures *Institution: School, Public*
4101 Chalfont Rd *Philadelphia, PA 19154*

Inspection Date

5/5/08

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

11/13/07

3-02.1 Refrigeration system does not maintain proper temperatures. The large white refrigerator bottom half does not work. Temperature at 78°. Presently storing cookies,and non perishables foods. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Mops and brooms are stored on the floor in the classroom. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly (leaking water absorbed via the bottom of refrigerator lined with news paper). Management instructed to initiate immediate corrective action.
10-02.2 (D) Sanitizer concentration is inadequate. The establishment does not use a sanitizer. Presently using a toxic conc.ph neurtral floor cleaner to sanitize tables,and utensiles. Management instructed to initiate immediate corrective action.
11-01.2 (A) Food equipment is defective (both refrigerators defective). The yellow refrigerator leaks, and the white refrigerator does not hold acceptables temperatures. 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.

11/2/06

No Critical Violations

5/16/06

No Critical Violations

9/28/05

No Critical Violations

Christ the King School *Institution: School, Archdiocese*
3205 Chesterfield Rd *Philadelphia, PA 19114*

Inspection Date

Christ the King School *Institution: School, Archdiocese*
3205 Chesterfield Rd *Philadelphia, PA 19114*

Inspection Date

11/7/07

7-01 (L) Mouse infestation is present. Fresh mouse droppings observed in boiler room. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Food safety certificate was not present during time of inspection. (Application and list of providers were distributed)

10/1/07

10-01.1 (A) An approved equipment and utensil washing sink is not provided. 3 basin sink is not provided in kitchen.
7-01 (L) Mouse infestation is present. Fresh mouse droppings observed in boiler room. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. Equipment and utensils are not being sanitized. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided. Hot water was observed at 93° F during time of inspection. Hot water should be between 100° F and 110° F. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Sponges observed at sinks in kitchen area. 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 an indentifiable container of sanitized solution.
19-01.1 Food establishment personnel food safety certified individual is not present. Food safety certificate was not present during time of inspection. (Application and list of providers were distributed)

Vuu Stop & Shop *Retail Food: Grocery Market*
4345 Chippendale Av *Philadelphia, PA 19136362*

Inspection Date

1/12/08

No Critical Violations

12/26/06

No Critical Violations

11/15/05

No Critical Violations

10/18/05

4-01.1 (A) Food/Food service article storage does not provide protection. Food items stored on floor 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 in establishment.. Management instructed to initiate immediate corrective action.

Vinces Deli *Retail Food: Prepared Food Take-Out*
4244 Chippendale St *Philadelphia, PA 19136000*

Inspection Date

2/8/07

No Critical Violations

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

Vega Little Stars
7249 Claridge St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19111

Inspection Date

11/18/05

No Critical Violations

Discovery Kidz Family Day Care Home
7250 Claridge St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19111

Inspection Date

5/23/06

No Critical Violations

Little World Family Daycare Learning Cen
10112 Clark St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19116

Inspection Date

2/22/07

No Critical Violations

12/20/05

No Critical Violations

Martin's Day Care
9314 Cloverly Rd

Institution: Child, Child Care Centers
Philadelphia, PA 19114

Inspection Date

11/14/07

No Critical Violations

10/10/07

9-04 (A) Sponges are used in an unapproved manner. Sponge observed in single basin sink. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloth 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. Proper food safety certificate not present during time of inspection. A list of providers and application were distributed to the owner. Management instructed to initiate immediate corrective action.

Prince of Peace After School Program
6001 Colgate St

Institution: Child, Child Care Centers
Philadelphia, PA 19111

Inspection Date

9/18/07

No Critical Violations

Children's Place
6006 Colgate St

Institution: Child, Child Care Centers
Philadelphia, PA 19111

Inspection Date

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

Children's Place
6006 Colgate St

Institution: Child, Child Care Centers
Philadelphia, PA 19111

Inspection Date

9/18/07

10-02.4 Unapproved sanitizer is being used. The establishment is using unapproved bleach (101 crystal bleach). Management instructed to initiate immediate corrective action.
10-06.2 Sanitizing agents are not properly labeled. Spray bottle for santizier is not labled. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. The three year old room sink handle is broken (in the kitchen). The entire establishment do not have hot water. Management instructed to initiate immediate corrective action.

7/26/06

No Critical Violations

The Children's Place Preschool - At Risk
6006 Colgate St

Institution: After School Program
Philadelphia, PA 19111

Inspection Date

9/19/07

No Critical Violations

Children's Place Preschool
6016 Colgate St

Institution: School, Private
Philadelphia, PA 19111

Inspection Date

11/19/07

4-01.1 (A) Food/Food service article storage does not provide protection. Mops and brooms stred on floors. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Dirty wiping cloths drying on sink. Cloths must be 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.
10-01.1 (A) An approved equipment and utensil washing sink is not provided. Management instructed to initiate immediate corrective action.

9/21/06

No Critical Violations

7/26/06

No Critical Violations

Chilly Mc Phill's
2711 Comly Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19154

Inspection Date

6/8/07

9-02.2 (A) Employee hand wash frequency is inadequate: no sink at back bar for adequate hand washing.
9-04 (B) Wiping cloths are used in an unapproved manner: wiping cloths are not stored in sanitizer between uses. 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.

Steve's Prince of Steaks *Retail Food: Restaurant, Eat-in*
2711 Comly Rd *Philadelphia, PA 19154*

Inspection Date

8/18/06

No Critical Violations

Wawa *Retail Food: Grocery Market*
801 Cottman Av *Philadelphia, PA 19111*

Inspection Date

2/6/08

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. Droplets of condensation is observed on the ceiling of the walk-in refrigeration unit and frozen water droplets is located on the fan guard of the cooling unit in the walk-in freezer, 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 is not present, during time of inspection. Management instructed to initiate immediate corrective action, shift manager has application from the Dept. of Public Health.

4/17/06

No Critical Violations

3/21/06

5-01.1 Food is not protected from contamination. (Food is not protected from draining, overhead leakage or condensation, in walk-in refrigerator and walk-in freezer unit; cold salads not covered in 2-door refrigerator where deli products are stored.) Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair.(Drain lines leaking from ceiling in dry storage area near office.) Management instructed to initiate immediate corrective action.

Pathmark #564 *Retail Food: Grocery Market*
840 Cottman Av *Philadelphia, PA 19111*

Inspection Date

2/7/08

8-06.1.1 (C) Drain line is in need of repair. 2-Basin sink is leaking in the seafood 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. Certified individual is not present during time of inspection and certified individual is missing certificated from Dept. of Public Health, managers has application. Management instructed to initiate immediate corrective action.

5/8/06

No Critical Violations

3/21/06

5-01.1 Food is not protected from contamination. (Food is not protected from overhead leakage or condensation in walk-in refrigerator where produce is stored.) Management initiated immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required. (No sneeze guard is provided at scales on top of display units in deli area.) Management instructed to initiate immediate corrective action.

Immanuel Lutheran School *Institution: School, Private*
1015 Cottman Av *Philadelphia, PA 19111*

Inspection Date

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

Immanuel Lutheran School — *Institution: School, Private*
1015 Cottman Av — *Philadelphia, PA 19111*

Inspection Date

2/23/07

No Critical Violations

Timmy D's — *Retail Food: Prepared Food Take-Out*
1108 Cottman Av — *Philadelphia, PA 19111*

Inspection Date

3/15/07

No Critical Violations

T-Mart — *Retail Food: General Convenience*
1219 Cottman Av — *Philadelphia, PA 19111*

Inspection Date

6/11/07

No Critical Violations

Galaxy Pizza — *Retail Food: Prepared Food Take-Out*
1239 Cottman Av — *Philadelphia, PA 19111*

Inspection Date

6/12/07

No Critical Violations

12/7/05

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit: foods in bain marie observed at 56°F.
Note: Any potentially hazardous item in this unit must be discarded within 4 hours.
3-02.1 Refrigeration system does not maintain proper temperatures: bain marie observed at 56°F.
4-01.1 (A) Food/Food service article storage does not provide protection: meat slicer is next to 3-basis sink and splash protection is lacking.
5-01.1 Food is not protected from contamination: cooked bacon observed cooling at 3-basin sink
7-01 (L) Mouse infestation is present: mouse droppings observed below front counter and along walls in kitchen and room containing dough mixer.

China King Restaurant — *Retail Food: Prepared Food Take-Out*
1301 Cottman Av — *Philadelphia, PA 19111*

Inspection Date

China King Restaurant *Retail Food: Prepared Food Take-Out*
1301 Cottman Av *Philadelphia, PA 19111*

Inspection Date

2/5/08

2-01.1 (D) Defective food containers are present. Dented canned food items are shelves in the dry storage area, during time of inspection. Damaged products will need to be removed from use.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Cooked chicken piece temperature range is 61° F to 65° F and cooked rice temperature is 62° F, ambient temperature in the food prep area is 76° F, during time of inspection. Egg rolls temp. is 70° F and pizza rolls temp. is 68° F, both food items was refrigerated over night and removed from the refrigerator and place on prep table, ambient temperature is 76° F. Egg rolls and pizza rolls was disguarded, during time of inspection. The listed food items will have to be recooked to 165° F and held at that temperature for 15 seconds before it is sold or given away.
4-01.1 (A) Food/Food service article storage does not provide protection. Food items on the storage shelves are not protected from mice contamination, 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 small refrigerator/food prep unit. Food is not protected from unclean storage shelves in the food prep area and other locations, where it is needed. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mice droppings are observed on the floor under and/or behind all the food equipments 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. Hand sink in the food prep area is leaking,
9-02.1 Employee hands are not washed prior to food handling activities. Employee was swiping mice droppings from container and began to prep onions, during time of inspection. Employees hands are not washed properly, no hand soap is present at the hand sink station, 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 trash can in the employee restroom, during time of inspection. Management initiated immediate corrective action.
10-02.1 Food equipment needs cleaning. Mice droppings are on the shelves in the food prep area and onthe shelves in the dry storage area, during time of inspection. Mice droppings are on the containers of food, during time ofinspection. Metal shelves are not clean in the food prep area. Interior and exterior of the 2-door freezer unit is not clean. Hand sink, 3-basin sink and food prep sink will need to be properly clean.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Owner explained improper order of operation to the Sanitarian, during time of inspection. No sink stoppers are provided, during time of inspection. Management instructed to initiate immediate corrective action by washing, rinsing nd sanitizing in the 3-basin sink.
10-02.4 Unapproved sanitizer is being used. Bleach for cleaning the floor surface, lanudry and all other cleaning purpose is used as sanitizer, during time of inspection. The bleach product will need to be removed from use.

1/19/06

No Critical Violations

12/7/05

5-01.1 Food is not protected from contamination: large bowls of marinating meat observed on floor and uncovered beneath 3-basin sink.
7-01 (L) Mouse infestation is present: mouse droppings observed along walls in basement area.

Northeast Preparatory School *Institution: School, Private*
1309 Cottman Av *Philadelphia, PA 19111*

Inspection Date

Northeast Preparatory School *Institution: School, Private*
1309 Cottman Av *Philadelphia, PA 19111*

Inspection Date

9/21/07

No Critical Violations

9/20/07

9-02.3 (B) Employees are smoking in uapproved areas. I confronted a individual in principal's office because he was smoking. I noted butts in the kitchen sink near principal's office. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Droppings noted in clost areas, and on top of the stove in the smaller building. The establishment has employed Erlick as their pest control . Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided. Hot water in the smaller building, is not working because the vent stack is not functional. Management instructed to initiate immediate corrective action.

Smegy's Pub Too *Retail Food: Restaurant, Eat-in*
1328 Cottman Av *Philadelphia, PA 19111*

Inspection Date

3/31/08

No Critical Violations

11/30/07

2-10.2 Ice is not protected from contamination. Black mold noted on inside ledge pannel. Ice bin full of black mold on ice throughout storage container.
9-02.1 Employee hands are not washed prior to food handling activities. I observed employee handle money,(and other duties) then serve patron a hot dog without wahing hands. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The establishment is not familiar with the proper wash, rinse, and sanitize of equipment. The establishment set up is wash,sanitize ,rinse. 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.

7/3/07

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

Land Of Happy Kids *Institution: Child, Child Care Centers*
1401 Cottman Av *Philadelphia, PA 19111*

Inspection Date

1/11/08

No Critical Violations

Seven Eleven #27499 *Retail Food: Grocery Market*
1435 Cottman Av *Philadelphia, PA 1911137(*

Inspection Date

6/22/08

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

Seven Eleven #27499 *Retail Food: Grocery Market*
1435 Cottman Av *Philadelphia, PA 19111370*

Inspection Date

5/31/07

2-01.1 (C) Spoiled food is present. OSCAR MAYER pre-package bacon is discolor (brownish color) in the open reach-in refrigeration unit, during time of inspection. Discolor pre-packaged bacon was removed from use.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Containers of milk products temperature ranger from 72°-74° are stored at the coffee prep station, during time of inspection. Management instructed to initiate immediate corrective action. Warm milk was removed from use.
3-06.1 Proper cooking temperature is not achieved. Quarter pound bite hot dog temperture is 119°, during time of inspection. Do not serve/sale hots until the food items are properly heated to proper temperture.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed in the rear storage 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 soiled ash tray, during time of inspection. Management instructed to initiate immediate corrective action. (1ST WARNING)
17-0 (A) Exterior premises are not clean. Excess refuse is present in the dumpster area, during time of inspection. (TICKET ISSUED) Management instructed to initiate immediate corrective action.

2/23/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Containers of milk products temperature ranger from 49°-51° are stored at the coffee prep station, during time of inspection. Management instructed to initiate immediate corrective action.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Big bite hot temperture is 123°, during time of inspection. Hot dogs will need to be recooked to proper temperture before it is served/sold to patrons.
3-06.1 Proper cooking temperature is not achieved. Quarter pound bite hot dog temperture is 119°, during time of inspection. Do not serve/sale hots until the food items are properly heated to proper temperture.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed in the rear storage 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-bsin sink. Management instructed to initiate immediate corrective action.
17-0 (A) Exterior premises are not clean. Excess refuse is present in the dumpster area, during time of inspection. (WARNING) Management instructed to initiate immediate corrective action.

12/13/05

No Critical Violations

Northeast Child Care *Institution: Child, Child Care Centers*
1500 Cottman Av *Philadelphia, PA 19111*

Inspection Date

9/18/07

12-01.5.B (5) Hot water at hand washing sink is not provided. This establishent does not have hot water. Maintance was contacted. The boiler room has one home (sears type) hot waer heater (imput 4000 max:14.0 min:5.0 capacity). 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, Northeast Philadelphia: July, 2005 - July, 2008

China Ruby Restaurant *Retail Food: Prepared Food Take-Out*
1535 Cottman Av *Philadelphia, PA 19111*

Inspection Date

1/26/07

No Critical Violations

John's Sunoco *Retail Food: General Convenience*
1560 Cottman Av *Philadelphia, PA 19111371*

Inspection Date

2/6/08

No Critical Violations

6/23/06

2-01.4 Food is not properly labeled/packaged.(Pre-packed chocolate desert cake is not properly.) Chocolate desert cake was removed from sale.
7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed along perimeter of floor of establishment.) Management instructed to initiate immediate corrective action.

Northeast High School *Institution: School, Public*
1601 Cottman Av *Philadelphia, PA 19111*

Inspection Date

2/13/08

No Critical Violations

2/13/08

No Critical Violations

2/11/08

No Critical Violations

2/11/08

No Critical Violations

1/28/08

2-01.1 (D) Defective food containers are present. Dented canned food containers on the helves in the dry storage room, during time of inspection.
7-01 (L) Mouse infestation is present. Mice droppings on the floor in the kitchen area, during time of inspection. Mice droppings are the shelves in the dry storage room, during time of inspection. Management instructed to initiate immediate corrective action.

10/16/07

No Critical Violations

3/30/07

No Critical Violations

10/25/06

7-01 (L) Mouse infestation is present: feces observed on floor in women's restroom near kitchen. Management instructed to initiate immediate corrective action.

5/12/06

4-01.1 (A) Food/Food service article storage does not provide protection. (Food items in walk-in refrigerator unit and food items on dry storage shelves are not protected from mice contamination.)
2-01.1 (D) Defective food containers are present.(Damaged canned food items in dry storage closet.) Damaged can food products was removed from storage shelves.
7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed on shelf in dry storage; on floor in walk-in refrigerator unit; on floor in dry storage closet and perimeter of walls in food prep area, where needed.) Management instructed to initiate immediate corrective action.

Northeast High School *Institution: School, Public*
1601 Cottman Av *Philadelphia, PA 19111*

Inspection Date

12/12/05

No Critical Violations

Original Ernie's Pizzeria *Retail Food: Restaurant, Eat-in*
1618 Cottman Av *Philadelphia, PA 19111*

Inspection Date

2/28/08

No Critical Violations

2/27/08

No Critical Violations

2/13/08

19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Chicken soup, cheese sauce, and tomato sauce 120°. Steamtabe was turned down too low. Management instructed to initiate immediate corrective action.
3-07.1 (A) Potentially hazardous food is improperly cooled. Deep pots need to be cooled in shallow pans or with a ice paddle. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination. Scoops handle touching patrons ice and storing creamer in the patron's ice. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required. A back splash is needed between the grinder sink and prep table. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Management instructed to initiate immediate corrective action.

11/27/07

No Critical Violations

12/7/06

No Critical Violations

10/26/06

7-01 (L) Mouse infestation is present. Mouse feces observed along perimeters of floor in basement under shelving, under/behind freezer & refrigeration units, mixer, under pizza over and on shelving in kitchen areas at time of inspection. Management instructed to initiate immediate corrective action.

Burger King #2618 *Retail Food: Restaurant, Eat-in*
1624 Cottman Av *Philadelphia, PA 19111*

Inspection Date

6/24/07

No Critical Violations

5/5/06

7-01 (B) Fruit fly infestation is present. (Live fruit flies are observed near front counter area, in hallway leading to restrooms and in mens restroom.) Management instructed to initiate immediate corrective action.

EZ Gas Mini Mart *Retail Food: Prepared Food Take-Out*
1701 Cottman Av *Philadelphia, PA 19111*

Inspection Date

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

EZ Gas Mini Mart *Retail Food: Prepared Food Take-Out*
1701 Cottman Av *Philadelphia, PA 19111*

Inspection Date

7/30/08

No Critical Violations

6/19/08

4-01.1 (A) Food/Food service article storage does not provide protection:
-observed boxes of food items and beverages stored in employee restroom
-splashguard lacking between garbage grinder sink and utensil cleaning sink (2 bay sink)
7-01 (D) Roach infestation is present. Observed numerous live roaches crawling throughout cabinetry under coffee line and hand sink; observed large amounts of roach feces present on plumbing fixtures under hand washing sink on coffee line
ORDERS: Discard all open food boxed items and sanitize all surfaces inside cabinetry and equipment surfaces on coffee line before future use
9-04 (B) Wiping cloths are used in an unapproved manner. Observed wiping clothes not stored in sanitizing solution before and after use.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Sanitarian was informed by manager that coffee pots are not wash, rinse, and sanitized in utensil cleaning sinks in rear utility room. No sanitizer was present at time of inspection for coffee pots.
19-01.1 Food establishment personnel food safety certified individual is not present at time of inspection.

7/28/06

No Critical Violations

Country Club Resturant *Retail Food: Restaurant, Eat-in*
1717 Cottman Av *Philadelphia, PA 1911100(*

Inspection Date

7/14/08

No Critical Violations

7/10/07

No Critical Violations

6/19/07

7-01 (A) Fly infestation is present: several flies observed in basement dry goods storage area.

Harry's Natural Food *Retail Food: Grocery Market*
1805 Cottman Av *Philadelphia, PA 1911138(*

Inspection Date

2/19/08

12-01.5.B (5) Hot water at hand washing sink is not provided (near rear of te store "herb set-up"). Management instructed to initiate immediate corrective action.

3/8/07

No Critical Violations

12/7/05

No Critical Violations

Made in Brasil *Retail Food: General Convenience*
1809 Cottman Av *Philadelphia, PA 1911138(*

Inspection Date

Made in Brasil *Retail Food: General Convenience*
1809 Cottman Av *Philadelphia, PA 19111380*

Inspection Date

7/24/06

No Critical Violations

6/23/06

2-01.4 Food is not properly labeled/packaged.(Frozen pre-package sauage is not properly labeled in small reach-in freezer unit, during time of inspection.)
12-01.5.B (5) Hot water at hand washing sink is not provided. (In employee toilet room.)

Woodrow Wilson Middle School *Institution: School, Public*
1860 Cottman Av *Philadelphia, PA 19111*

Inspection Date

1/28/08

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. All food products will need to removed from being stored under the leaking cooling, until the proper repairs are made.
19-01.1 Food establishment personnel food safety certified individual is not present. No one is certified in the food prep area, during time of inspection. Sanitarian did not observe the certificate from Dept. of Public Health. Management instructed to initiate immediate corrective action.

10/22/07

No Critical Violations

10/22/07

No Critical Violations

3/30/07

No Critical Violations

10/25/06

No Critical Violations

5/16/06

No Critical Violations

2/17/06

7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed in mop closets and through-out school.)

Cafe Italiano *Retail Food: Restaurant, Eat-in*
1871 Cottman Av *Philadelphia, PA 19111*

Inspection Date

1/7/08

9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths must be stored in a sanitizing solution. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The establishment is not familiar with proper wash/rinse/sanitize. 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.

3/3/06

No Critical Violations

12/7/05

No Critical Violations

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

Little Nicky's Grill & Pizza — *Retail Food: Restaurant, Eat-in*
1940 Cottman Av — *Philadelphia, PA 19111*

Inspection Date

6/19/07

No Critical Violations

CJ's Steak & Egg — *Retail Food: Restaurant, Eat-in*
5000 Cottman Av — *Philadelphia, PA 19136*

Inspection Date

6/19/08

5-01.1 Food is not protected from contamination. Sneeze guard missing in front of grill at front counter. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. ServSafe certificate expired in 2007. Attend an approved food safety course and obtain a City of Philadelphia Foo Safety Certificate. Provider list and city application provided. Management instructed to initiate immediate corrective action.

4/16/08

19-01.1 Food establishment personnel food safety certified individual is not present. ServSafe certificate expired in 2007. Attend an approved food safety course and obtain a City of Philadelphia Foo Safety Certificate. Provider list and city application provided. Management instructed to initiate immediate corrective action.

1/26/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Pork srcapple temp. 73° F; pork sausage temp. 65° F; chicken breast temp. 64° and pork roll temp. 52° The listed food items will need to be recooked to 165° and held for 15 seconds before sold to the patron.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Raw eggs temp. 52° and chicken breast temp. 64° Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Food items on food prep table is not protected from splash contamination from the hand sink, during time of inspection. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Dark colored grease is used in the fryer unit, during time of inspection.
7-01 (L) Mouse infestation is present. Mice droppings are observed on the floor in the establishment, during time of inspection. Management instructed to initiate immediate corrective action.
8-01.2 (B) Cold water is not provided. No cold water in the food prep sink, during time of inspection.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths are not stored in a properly labeled container of 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 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. No one is certified in the establishment, during time of inspection, contact person has list of providers and application from Dept. of Public Health. Management instructed to initiate immediate corrective action.

9/16/06

3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Cooked scrapple, meatballs, bacon, chicken, etc...(approx 30lbs food) stored in hot holding display unit at 105°F. Management initiated immediate corrective action and refrigerated foods.
7-01 (A) Fly infestation is present and observed throughout food prep and patron areas hovering and on food equipment. Management instructed to initiate immediate corrective action.

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

Tom's Corner Pizza
7375 Crabtree St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19136000

Inspection Date

7/2/07

No Critical Violations

11/15/05

No Critical Violations

Mary's Munchkinland
8015 Craig St

Institution: Child, Child Care Centers
Philadelphia, PA 19136

Inspection Date

10/11/07

7-01 (B) Fruit fly infestation is present. At time of inspection fruit flies observed inside and flying around trash cans used as recycling bins in food storage areas and in 2 year olds toilet room.
19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate. Application provided to owner.

6/7/06

No Critical Violations

Bushbeck's Gym
8021 Craig St

Retail Food: General Convenience
Philadelphia, PA 19136

Inspection Date

6/28/07

No Critical Violations

Nancy Lee's Day Care
4419 Crosland Rd

Institution: Child, Family Day Care Homes
Philadelphia, PA 19154

Inspection Date

1/12/07

No Critical Violations

12/20/05

No Critical Violations

Apple Tree Child Care/ Learning Center
3665 E Crown Av

Institution: Child, Child Care Centers
Philadelphia, PA 19114

Inspection Date

11/14/07

19-01.1 Food establishment personnel food safety certified individual is not present. Food safety certificate not present during time of inspection. A list of providers and an application were given to the manager. Management informed the sanitarian that they are registered for the food safety class on December 10, 2007. Management instructed to initiate immediate corrective action.

10/10/07

9-04 (A) Sponges are used in an unapproved manner. Sponges observed at sinks during time of inspection. 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. A list of providers and an application were given to the manager. Management instructed to initiate immediate corrective action.

Flyers Skate Zone *Retail Food: Restaurant, Eat-in*
10990 Decatur Rd *Philadelphia, PA 19154*

Inspection Date

2/21/08

19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Management was issued application and provider list. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mice droppings observed on wooden shelf and floor.

1/15/08

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard not present between food prep table and two basin sink.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Sanitizing process is not being conducted. Management informed the sanitarian that equipment is washed and rinsed only. The sanitarian instructed management to properly wash, rinse, and sanitize food equipment. 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 application and provider list. Management instructed to initiate immediate corrective action.

2/12/07

No Critical Violations

DePalma's Italian Bakery Incorporated *Retail Food: Prepared Food Take-Out*
3611 Decatur St *Philadelphia, PA 19136*

Inspection Date

6/28/06

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

5/3/06

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

Mayfair Meadows *Institution: Adult, Personal Care Boarding Home*
4400 Decatur St *Philadelphia, PA 19136*

Inspection Date

10/4/07

No Critical Violations

5/3/06

No Critical Violations

Crayon Corner Learning Center *Institution: Child, Child Care Centers*
4711 Decatur St *Philadelphia, PA 19136330*

Inspection Date

10/10/07

No Critical Violations

10/4/07

No Critical Violations

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

Crayon Corner Learning Center *Institution: Child, Child Care Centers*
4711 Decatur St *Philadelphia, PA 19136330*

Inspection Date

10/3/07

19-01.1 Food establishment personnel food safety certified individual is not present. Provide original.
8-01.2 (C) Hot water is not provided, at sink kitchen at time of inspection. Management instructed to initiate immediate corrective action.

5/3/06

No Critical Violations

Maggie's Waterfront Cafe *Retail Food: Restaurant, Eat-in*
9242 N Delaware Av *Philadelphia, PA 19114*

Inspection Date

2/28/08

No Critical Violations

Trinity's Treasures Family Daycare *Institution: Child, Family Day Care Homes*
605 Devereaux Av *Philadelphia, PA 19111*

Inspection Date

4/24/08

No Critical Violations

Samuel Fels High School *Institution: School, Public*
1001 Devereaux St *Philadelphia, PA 19111*

Inspection Date

4/25/08

No Critical Violations

10/26/07

No Critical Violations

3/29/07

No Critical Violations

10/31/06

No Critical Violations

5/11/06

7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed in food prep area. Kitchen Manager initiated immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. (Food items on shelves in dry storage closet is not protected from mice contamination.) Management initiated immediate corrective action.

Carnell Elementary School *Institution: School, Public*
1100 Devereaux St *Philadelphia, PA 19111*

Inspection Date

4/25/08

7-01 (L) Mouse infestation is present. Numerous new and old mouse droppings were observed on floor along walls and in corners in kitchen. Clean and sanitize floor in affected area. Management instructed to initiate immediate corrective action.

Carnell Elementary School
1100 Devereaux St

Institution: School, Public
Philadelphia, PA 19111

Inspection Date

10/26/07
No Critical Violations

4/24/07
No Critical Violations

10/31/06
No Critical Violations

5/11/06
No Critical Violations

9/19/05
No Critical Violations

Carnell School Annex
1100 Devereaux St

Institution: School, Public
Philadelphia, PA 19111

Inspection Date

4/25/08
No Critical Violations

10/29/07
No Critical Violations

4/24/07
No Critical Violations

10/31/06
No Critical Violations

5/11/06
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed in dry storage closet. Kitchen Manager initiated immediate corrective action.

9/19/05
No Critical Violations

KNT's Bundles of Joy
6400 Dorcas St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19111

Inspection Date

11/19/07
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

12/28/05
No Critical Violations

Debbie Unger
8102 Dorcas St

Institution: Child, Group Day Care Homes
Philadelphia, PA 19152

Inspection Date

5/26/06
No Critical Violations

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

Family Day Care Home
8220 Dorcas St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19111

Inspection Date

1/10/08
No Critical Violations

Ups & Downs Day Care
10521 Drummond Rd

Institution: Child, Child Care Centers
Philadelphia, PA 19154

Inspection Date

4/16/08
19-01.1 Food establishment personnel food safety certified individual is not present.

2/16/07
No Critical Violations

Ups and Downs
10521 Drummond Rd

Institution: School, Private
Philadelphia, PA 19154

Inspection Date

4/16/08
19-01.1 Food establishment personnel food safety certified individual is not present.

2/16/07
No Critical Violations

Joseph's Ice Cream # 000726
7228 Dungan Rd

Retail Food: Mobile Food Vendor
Philadelphia, PA 19111

Inspection Date

7/8/08
No Critical Violations

Storybook Children's Center
7722 Dungan Rd

Institution: Child, Child Care Centers
Philadelphia, PA 19111

Inspection Date

7/16/07
No Critical Violations

2/21/07
No Critical Violations

12/12/05
No Critical Violations

Dollar General
7770 Dungan Rd

Retail Food: General Convenience
Philadelphia, PA 19111

Inspection Date

12/13/06
No Critical Violations

Dollar Mania
7770 Dungan Rd

Retail Food: General Convenience
Philadelphia, PA 19111

Inspection Date

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

Dollar Mania — *Retail Food: General Convenience*
7770 Dungan Rd — *Philadelphia, PA 19111*

Inspection Date

7/16/07

No Critical Violations

Pete's Bargain Outlet — *Retail Food: General Convenience*
7770 Dungan Rd — *Philadelphia, PA 19111*

Inspection Date

5/13/08

No Critical Violations

Time For Tots — *Institution: Child, Child Care Centers*
7770 Dungan Rd — *Philadelphia, PA 19111*

Inspection Date

3/18/08

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

11/19/07

5-01.1 Food is not protected from contamination. Large can opener on counter dirty with caked on grease and debris during the time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wash clothes and wiping cloths air drying. Recommend disposable cloths. 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.
19-01.1 Food establishment personnel food safety certified individual is not present.

11/8/06

No Critical Violations

11/22/05

No Critical Violations

Holiday Market — *Retail Food: Grocery Market*
7938 Dungan Rd — *Philadelphia, PA 19111*

Inspection Date

5/3/07

5-01.1 Food is not protected from contamination. Dairy products is not protected from overhead leakage or condensation in the walk-in refrigerator unit, during time of inspection. Frozen cakes is not protected from overhead leakage or condensation in the reach-in freezer unit, during time of inspection. Management instructed to initiate immediate corrective action, food items are not to be stored under the cooling unit in the reach-in freezer unit and in the walk-in refrigerator unit until it is properly repaired.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed in the rear storage area, during time of inspection.
9-02.1 Employee hands are not washed prior to food handling activities. Employee hands are not washed before wearing single serve gloves in the deli food prep area,during time of inspection. Employye initiated immediate corrective action by washing hands properly than wearing new single servegloves, during time of inspection.

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

Red Rooster Tavern — *Retail Food: Restaurant, Eat-in*
7960 Dungan Rd — *Philadelphia, PA 19111*

Inspection Date

4/21/06

No Critical Violations

Philadelphia Pizza Point — *Retail Food: Restaurant, Eat-in*
7962 Dungan Rd — *Philadelphia, PA 19111*

Inspection Date

5/26/06

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit: lunch meat is 60°F.
Note: Owner discarded out of temperature product.
3-02.1 Refrigeration system does not maintain proper temperatures:
-2-door reach-in refrigerator is 50°F.
-bain marie is 60°F. Food items was removed from use.
7-01 (A) Fly infestation is present: in kitchen area.
7-01 (J) Other insect infestation is present: sewer flies observed in basement toilet room.
8-06.1.1 (C) Drain line is in need of repair: clogged (PVC) drain pipe (used as indirect drain in basement).
Note: Owner says this line is not in use but was formerly the drain for the coffee machine.
Orders: Drain pipe and feeding line must both be capped.
9-02.3 (B) Employees are smoking in uapproved areas. (Cigarette butts and soiled ashtray are observed in food prep area.)
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.

Dunkin Donuts/Baskin Robbins — *Retail Food: Restaurant, Eat-in*
7970 Dungan Rd — *Philadelphia, PA 19111*

Inspection Date

3/20/06

No Critical Violations

3/10/06

No Critical Violations

St. Anselm School — *Institution: School, Archdiocese*
12670 Dunks Ferry Rd — *Philadelphia, PA 19154*

Inspection Date

5/14/08

No Critical Violations

10/18/07

No Critical Violations

9/27/07

8-01.2 (D) Hot water temperature is above 125 degrees Fahrenheit. Hot water observed at 126° F during time of inspection. Hot water must be between 100° F and 110° F.

Barclay Caterers — *Retail Food: Caterer*
10960 Dutton Rd — *Philadelphia, PA 19154*

Inspection Date

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

Barclay Caterers
10960 Dutton Rd

Retail Food: Caterer
Philadelphia, PA 19154

Inspection Date

5/22/08
19-01.1 Food establishment personnel food safety certified individual is not present.

8/17/06
No Critical Violations

2/22/06
No Critical Violations

Somerton Nursing & Convalescent Ctr.
650 Edison Av

Institution: Nursing and Convalescent Home
Philadelphia, PA 19116

Inspection Date

7/29/08
No Critical Violations

11/26/07
No Critical Violations

11/15/06
7-01 (B) Fruit fly infestation is present.

Neli's Deli
15000 Endicott St

Retail Food: Grocery Market
Philadelphia, PA

Inspection Date

5/10/06
No Critical Violations

Pizza Works
15002 Endicott St

Retail Food: Prepared Food Take-Out
Philadelphia, PA

Inspection Date

5/10/06
No Critical Violations

Greer's Nursery
1334 Englewood St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19111

Inspection Date

3/7/07
No Critical Violations

11/15/06
No Critical Violations

Rite Aid Pharmacy
4011 Fairdale Rd

Retail Food: General Convenience
Philadelphia, PA 19154

Inspection Date

7/19/08
No Critical Violations

5/31/07
No Critical Violations

Rite Aid Pharmacy *Retail Food: General Convenience*
4011 Fairdale Rd *Philadelphia, PA*

Inspection Date

10/26/05

No Critical Violations

Juliano's Deli *Retail Food: Grocery Market*
4015 Fairdale Rd *Philadelphia, PA 19154*

Inspection Date

7/19/08

5-01.1 Food is not protected from contamination ; sandwich meats stored on the bottom shelf of the deli case of risk of possible contamination with stagnant condensate water . Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly; condensate water draining onto the bottom shelf of the deli case.
8-06.1.1 (C) Drain line is in need of repair ; utensils sink drain line.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated . At the time of inspection proper technique was not observed done as required wash and sanitize observed only.

6/9/07

No Critical Violations

8/3/06

No Critical Violations

Bons Deli *Retail Food: Prepared Food Take-Out*
4019 Fairdale Rd *Philadelphia, PA 19154*

Inspection Date

1/12/07

No Critical Violations

Phairdale Pharmacy *Retail Food: General Convenience*
4019 Fairdale Rd *Philadelphia, PA 19154*

Inspection Date

7/19/08

No Critical Violations

Cruz Family Day Care *Institution: Child, Family Day Care Homes*
4107 Fairdale Rd *Philadelphia, PA*

Inspection Date

1/12/06

No Critical Violations

New Willits Variety Store *Retail Food: Grocery Market*
3142 Fairfield St *Philadelphia, PA 19152*

Inspection Date

5/22/06

No Critical Violations

5/9/06

No Critical Violations

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

Catholic Home for Destitute Children
8090 Fairview St

Institution: Child, Child Care Centers
Philadelphia, PA 19136

Inspection Date

10/11/07
No Critical Violations

Jalyn's Jubilant Jungle Day Care
1428 Fanshawe St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19111

Inspection Date

4/18/08
No Critical Violations

Family Day Care
7941 Ferndale St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19111

Inspection Date

1/11/07
No Critical Violations

12/19/05
No Critical Violations

Ferndale Candy Store
10007 Ferndale St

Retail Food: Grocery Market
Philadelphia, PA 19116

Inspection Date

7/5/07
No Critical Violations

Herb Scott The Personal Caterer
840 Foulkrod St

Retail Food: Caterer
Philadelphia, PA 19111

Inspection Date

3/28/06
No Critical Violations

Daniel's Newstand
7300 Frankford Av

Retail Food: Mobile Food Vendor
Philadelphia, PA 1913643(

Inspection Date

8/14/07
No Critical Violations

5/24/06
No Critical Violations

Stutz Candies
7306 Frankford Av

Retail Food: General Convenience
Philadelphia, PA 19136

Inspection Date

8/8/07
No Critical Violations

Stutz Candies *Retail Food: General Convenience*
7306 Frankford Av *Philadelphia, PA 19136*

Inspection Date

4/18/06

7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed in establishment.) Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. (Food items on dry storage shelves are not protected from mice contamination.)

Fannie May Candies #816 *Retail Food: General Convenience*
7309 Frankford Av *Philadelphia, PA 19136*

Inspection Date

3/14/07

No Critical Violations

Family Dollar *Retail Food: General Convenience*
7310 Frankford Av *Philadelphia, PA 19136*

Inspection Date

2/4/08

No Critical Violations

1/24/08

No Critical Violations

1/22/08

No Critical Violations

1/20/08

2-01.1 (B) Adulterated or unwholesome food is present. The listed pre-packaged food items was gnawed and/ contaminated from mice, during time of inspection:
* box of NESTLE CRUNCH
* several packs of NOW & LATES
* several packs of REESE BIG CUP
* box of SNICKER
* box of BUTTER CUP
* (40) 4.56 oz. bars of TWIX
* (22) 4.62 oz. bars of MILKY WAY
* (30) 4.06 oz. bars of 3 MUSKETEER All listed food items will be removed from sale, during time of inspection.

4-01.1 (A) Food/Food service article storage does not provide protection. Pre-packaged food items on the shelves are not protected from mice contamination. All damaged pre-packaged food items was removed from sale, during time of inspection.
7-01 (L) Mouse infestation is present. Mice droppings is observed on the floor in the rear stockroom,on the floor in the retail area and mice droppings is on the shelves in the retail area, during time of inspection. Management instructed to initiate immediate corrective action.
8-06.2.3 (A) Refuse is improperly stored. Piles of refuse in the rear stockroom is not contained, 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 trash receptacles are not provided in the employee restroom and in the rear stockroom, during time of inspection. Management instructed to initiate immediate corrective action.
13-01.1 (A) Floor is not clean. Floor in not clean in the rear stockroom and in the retail area. Floor in the utility closet is not clean during time of inspection. Floor is not clean in the basement area.

9/5/06

No Critical Violations

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

Best Food Market — *Retail Food: Prepared Food Take-Out*
7311 Frankford Av — *Philadelphia, PA 19136*

Inspection Date

3/14/07

No Critical Violations

12/30/05

No Critical Violations

12/27/05

7-01 (L) Mouse infestation is present, live mice running wall/floor area. 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 3 compartment sink. 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.
8-02.2 An approved air gap is not present, for food prep sink Management instructed to initiate immediate corrective action.

Emma's Cafe — *Retail Food: Restaurant, Eat-in*
7311 Frankford Av — *Philadelphia, PA 19152*

Inspection Date

2/5/08

No Critical Violations

Dim Sum Garden — *Retail Food: Restaurant, Eat-in*
7313 Frankford Av — *Philadelphia, PA 19136*

Inspection Date

7/17/08

2-10.2 Ice is not protected from contamination. Ice scoop is stored on unsanitary exterior of ice machine. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Cleavers used to cut meat and poultry were observed stored in gap between food preperation equipment. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Heavy fly infestation in kitchen. Flies observed landing and crawling on food contact equipment. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Heavy roach infestation in kitchen. Roaches observed crawling around inside basins of three basin utensil sink. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Small grease trap under three basin utensil sink is discharging on floor and leaking discharge from grease trap is leaking through floor into basement and is being caught in a buss ban. This discgarge is causing a foul odor in the kitchen and basement. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present. Under two basin food preperation sink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

Mayfair Madrid — *Retail Food: Restaurant, Eat-in*
7313 Frankford Av — *Philadelphia, PA 19136*

Inspection Date

7/25/07

No Critical Violations

Mayfair Madrid *Retail Food: Restaurant, Eat-in*
7313 Frankford Av *Philadelphia, PA 19136*

Inspection Date

9/16/05

7-01 (D) Roach infestation is present: German roaches observed in kitchen, storage, and basement areas. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present: feces observed on floor perimeters of kitchen and on shelves in basement. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination: 20 oz. bottle of cola stored inside ice machine.

McKenna's Bar *Retail Food: Restaurant, Eat-in*
7322 Frankford Av *Philadelphia, PA 19136*

Inspection Date

11/7/06

No Critical Violations

Gino's Pizza Cafe *Retail Food: Restaurant, Eat-in*
7326 Frankford Av *Philadelphia, PA 19136*

Inspection Date

5/15/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. At time of inspection raw clams, raw mussel, raw shrimp and lettuce were all ordered to be immediately discarded by management due to temp reading of 80°. 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 raw calms, raw mussels, raw shrimp and lettuce stored in uncovered bain marie was 80°. Management was ordered to immediately discard of all items and to put cover on bain marie. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Remove garbage grinder stored in 3 compartment sink at time of inspection. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present. Air gap needed at food prep sink drain line. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Repair under service sink in basement and 3 compartment sink in kitchen. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. At time of inspection only one employee observed washing hands. None of other employees observed 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. Management instructed to initiate immediate corrective action.

4/17/07

No Critical Violations

Gino's Pizza Cafe *Retail Food: Restaurant, Eat-in*
7326 Frankford Av *Philadelphia, PA 19136*

Inspection Date

4/14/07

5-01.1 Food is not protected from contamination. Remove garbage grinder stored in 3 compartment sink 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 ash trays, buckets of ashes, cigarette butts & boxes observed 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. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. At time of inspection warewashing machine not adequately cleaning and sanitizing multi use utensils. Test strip reading should be 50 p.p.m., but reading 10 p.p.m. Management must discontinue use of warewashing machine until repaired. Washing of multi-use must be conducted in 3 compartment sink. Management instructed to initiate immediate corrective action.
10-05.1 (B) Warewasher does not maintain proper washing and sanitizing temperatures. At time of inspection temp for washing and sanitizing 120° and 135°. Machine reads that washing and sanitizing temps should be 140° and 180°. 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.

11/7/06

No Critical Violations

Torresdale Flower & Gift Shop *Retail Food: General Convenience*
7332 Frankford Av *Philadelphia, PA 19136*

Inspection Date

7/16/07

No Critical Violations

3/14/07

No Critical Violations

That's Nuts and Coffee *Retail Food: Prepared Food Take-Out*
7336 Frankford Av *Philadelphia, PA 19136*

Inspection Date

7/2/07

No Critical Violations

Electric Beach *Retail Food: Other*
7337 Frankford Av *Philadelphia, PA 19136*

Inspection Date

5/23/07

No Critical Violations

Subway *Retail Food: Restaurant, Eat-in*
7339 Frankford Av *Philadelphia, PA 19136*

Inspection Date

8/8/07

No Critical Violations

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

Subway
7339 Frankford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19136

Inspection Date

5/16/07

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.

1/6/06

No Critical Violations

Tacos Lucas
7340 Frankford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19136

Inspection Date

2/15/08

No Critical Violations

1/28/08

5-01.1 Food is not protected from contamination. Uncovered food items observed in refrigerator and inside walk in unit.
8-02.2 An approved air gap is not present. Air gap not present between indirect drain lines and drains in kitchen.
19-01.1 Food establishment personnel food safety certified individual is not present. A certified individual must be present during times of preparation and operation. Management instructed to initiate immediate corrective action.

11/28/07

No Critical Violations

10/22/07

7-01 (L) Mouse infestation is present. Some mouse feces observed on floor in basement under heavy/unused equipment and on floor perimeters in rear of kitchen at time of inspection.

2/16/07

7-01 (L) Mouse infestation is present. Feces observed on floor under shelving in basement at time of inspection. Management initiated immediate corrective action.

12/1/06

7-01 (L) Mouse infestation is present, observed fresh mouse feces on floor and shelving in basement at time of inspection. Management initiated immediate corrective action.

11/7/06

No Critical Violations

9/28/05

No Critical Violations

Butcher Boys Meat Market
7342 Frankford Av

Retail Food: Grocery Market
Philadelphia, PA 19136

Inspection Date

Butcher Boys Meat Market *Retail Food: Grocery Market*
7342 Frankford Av *Philadelphia, PA 19136*

Inspection Date

1/21/08

2-01.4 Food is not properly labeled/packaged. Pot salad, mac salad, soups, and grilled chicken. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. Bleach added to dish detergent. 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/rinse/sanitize. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Self serve roll bin without protective lid (broken). Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. In the base noted several rat borrows . Fill in borrows. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided at hand sink/grinder. Management instructed to initiate immediate corrective action.

12/1/06

No Critical Violations

12/1/06

No Critical Violations

11/7/06

No Critical Violations

Frankfor Family Produce *Retail Food: Grocery Market*
7348 Frankford Av *Philadelphia, PA 19136*

Inspection Date

6/11/07

No Critical Violations

Frankford Family Produce *Retail Food: Grocery Market*
7348 Frankford Av *Philadelphia, PA 19136*

Inspection Date

9/17/07

No Critical Violations

Quick Stop News *Retail Food: General Convenience*
7350 Frankford Av *Philadelphia, PA 19136*

Inspection Date

4/15/08

No Critical Violations

Carvel Ice Cream *Retail Food: Prepared Food Take-Out*
7352 Frankford Av *Philadelphia, PA 19136*

Inspection Date

4/15/08

No Critical Violations

Mayfair Diner *Retail Food: Restaurant, Eat-in*
7353 Frankford Av *Philadelphia, PA 19136*

Inspection Date

3/14/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. At time of inspection temp of lamb soup 117°, chipped beef 122° and onion soup 117°. Management instructed to initiate immediate corrective action.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. At time of inspection sanitarian took temps of few of items on steam table in kitchen. Temps were 117° & 122°. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Observed uncovered food in walk-in refrigeration units and refrigeration units 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 under prep 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. Observed no hand washing by employees in preparing food in kitchen at time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. At time of inspection no compartment in 3 bay sink filled for sanitizing of food equipment. 2 of 3 compartment filled with water only and food preparation sink used for pre-rinsing of food equipment. 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 employee toilet room and ladies customer 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 employee ladies toilet room and men's employee 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.

Mayfair Diner & Restaurant *Retail Food: Restaurant, Eat-in*
7353 Frankford Av *Philadelphia, PA 19136*

Inspection Date

4/13/07

5-01.1 Food is not protected from contamination. Observed uncovered food in walk-in refrigeration unit and refrigeration units in kitchen, (1) larger open bag of bleached wheat flour stored over 3 compartment sink and (1) medium open box of white rice on shelf 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 drain line under prep 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. Observed no hand washing by employees in preparing food in kitchen at time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. 3 compartment sink and food equipment observed being improperly used operated and cleaned 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.

McNoodles Irish Pub *Retail Food: Restaurant, Eat-in*
7358 Frankford Av *Philadelphia, PA 19136*

Inspection Date

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

McNoodles Irish Pub
7358 Frankford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19136

Inspection Date

7/7/08

2-10.2 Ice is not protected from contamination. Ice scoop is sitting out on soiled exterior surface of ice machine and ice scoop lying in cooling bin used for chilling bottled beer. Management instructed to initiate immediate corrective action.

6/12/08

2-10.2 Ice is not protected from contamination. Ice scoop is sitting out on soiled exterior surface of ice machine. Management instructed to initiate immediate corrective action.

2/15/08

No Critical Violations

1/11/08

No Critical Violations

11/13/07

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. Information provided to owner. Management instructed to initiate immediate corrective action.

10/29/07

7-01 (K) Rat infestation is present. At time of inspection rat feces observed on floor under staircase 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. certificate and be present at all times. Information provided to owner. Management instructed to initiate immediate corrective action.

7/10/07

2-10.2 Ice is not protected from contamination. At time of inspection fruit flies observed flying around uncovered ice at bar. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Remove garbage grinder observed in 3 compartment sink and properly cover oil in fryer not properly covered at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Fruit flies observed flying around bar area, in kitchen, in toilet rooms and around trash cans 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.

2/16/07

5-01.1 Food is not protected from contamination. Remove garbage grinder observed in 3 compartment sink at time of inspection. Management instructed to initiate immediate corrective action.

12/1/06

12-02.1 (B) Required hand washing sinks are not provided, inside kitchen. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination, edible ice is stored with beverage line/cold plate(not separated). Management instructed to initiate immediate corrective action.

11/7/06

No Critical Violations

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

McNoodles Irish Pub *Retail Food: Restaurant, Eat-in*
7358 Frankford Av *Philadelphia, PA 19136*

Inspection Date

7/7/06

12-02.1 (B) Required hand washing sinks are not provided: inside kitchen (a service sink is a few feet away) and at 2nd bar (a 3 basin sink @ 2nd bar may be used as a hand sink if glassware is washed/sanitized in the dishwasher located at the primary bar area). Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present: observed at bars and toilet room. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination: edible ice is stored with beverage line/plate(not separated).

Moe's Deli & Restaurant *Retail Food: Restaurant, Eat-in*
7360 Frankford Av *Philadelphia, PA 19136*

Inspection Date

6/13/08

5-01.1 Food is not protected from contamination. Due to potential cross-contamination from improper uses of soiled moist wiping cloths by foordworkers.
7-01 (D) Roach infestation is present. Numerous live and dead roaches on a glue board and several live roaches observed on floor all in basement. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Most food handling emplyees were relying on single service gloves instead of had washing. Management instructed to initiate immediate corrective action.
9-02.3 (A) Employee observed not following good hygienic personal practices. Food handling employee was observed scratching arm with gove covered hand and returning to food handling tasks without first removing soiled glove, washing hands. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Several soiled moist wiping cloths noted on food prep/serving counters in kitchen area observed not stored in sanitizing solution between use.
12-01.5.B (4) Cold water at hand washing sink is not provided. employee toilet room in basement. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. Empoyee toilet room in basement. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. No City Food Certificate provide or posted at this time.
2-10.2 Ice is not protected from contamination. Ice scoop is sitting out on unsanitary exterior of ice machine. Management instructed to initiate immediate corrective action.

9/14/07

4-01.1 (A) Food/Food service article storage does not provide protection. Soiled moist white cloth stored on countertop noted used as food cover on about 5 lbs of sliced lunch meat at time of this inspection, this practice creats a potential source of cross contamination.
5-01.1 Food is not protected from contamination. Due to potential cross-contamination from improper uses of moist wiping cloths by foordworkers.
9-04 (B) Wiping cloths are used in an unapproved manner. About 6 moist wiping cloths still noted on food prep/serving counters in kitchen area observed not stored in sanitizing solution between use.
19-01.1 Food establishment personnel food safety certified individual is not present. No City Food Certificate provide or posted at this time.

Moe's Deli & Restaurant *Retail Food: Restaurant, Eat-in*
7360 Frankford Av *Philadelphia, PA 19136*

Inspection Date

8/14/07

2-10.2 Ice is not protected from contamination, 2 Bottles of beverage noted immersed in ice in ice-maker.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. 2 trays of raw eggs noted on under table-shelvings next to grill observed at ambiant tempeture of 69°F Management instructed to initiate immediate corrective action.
3-01.3 Thermometer is not provided for refrigerated/hot food holding equipment. Inside deli case.
5-01.1 Food is not protected from contamination. Due to flies infestation, soda in ice machine and handsink blocked.
7-01 (A) Fly infestation is present. Several horseflies noted in dumpster at rear dumpster area.
9-04 (B) Wiping cloths are used in an unapproved manner. 2 moist wiping cloths noted on food prep/serving counters in kitchen area observed not stored in sanitizing solution between use.
9-02.2 (A) Employee hand wash frequency is inadequate. Handsink in kitchen food prep/serving area noted blocked at this time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present.

3/13/06

No Critical Violations

9/9/05

7-01 (A) Fly infestation is present, throughout. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination, food not covered, walkin,bread at front counter.
2-10.2 Ice is not protected from contamination, at beverage station, sitting in pan, no proper drainage.

Original Soft Pretzel Factory *Wholesale: Bakery*
7366 Frankford Av *Philadelphia, PA 19136*

Inspection Date

6/13/08

No Critical Violations

9/14/07

No Critical Violations

Shop-N -Go *Retail Food: Grocery Market*
7370 Frankford Av *Philadelphia, PA 19136*

Inspection Date

2/15/08

5-04.2 (A) Approved sneeze guards are not provided as required. Sneeze guard not present for deli scale on top of display case. Management instructed to initiate immediate corrective action.
7-01 (K) Rat infestation is present. Fresh and old rat droppings observed in basement. Management instructed to initiate immediate corrective action.

Shop-N -Go
7370 Frankford Av

Retail Food: Grocery Market
Philadelphia, PA 19136

Inspection Date

1/11/08

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard not present between hand washing sink with garbage grinder and food prep table. Food items in rear storage area are not protected from splash contamination at 3 basin sink.
5-04.2 (A) Approved sneeze guards are not provided as required. Sneeze guards not present for deli scales on top of display case. Management instructed to initiate immediate corrective action.
7-01 (K) Rat infestation is present. Fresh rat droppings observed in basement. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths observed not stored in sanitized solution. Management instructed to initiate immediate corrective action.

5/29/07

19-01.1 Food establishment personnel food safety certified individual is not present. ServSafe posted; obtain City cert. call 215.685.7495/7405 for application. Management instructed to initiate immediate corrective action.

3/10/06

No Critical Violations

Schummers Ultra Center
7401 Frankford Av

Retail Food: General Convenience
Philadelphia, PA 1913639(

Inspection Date

1/24/08

No Critical Violations

12/5/06

No Critical Violations

Leneghan Crusader Inn
7412 Frankford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19136

Inspection Date

2/28/07

No Critical Violations

1/31/07

2-10.2 Ice is not protected from contamination: serving ice not separated from beverage lines/ plate.

Super 7even
7418 Frankford Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19136

Inspection Date

4/3/08

No Critical Violations

1/12/08

19-01.1 Food establishment personnel food safety certified individual is not present.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated The establishment is not familar wth proper wash/rinse/sanitze procedure. It as observed that set-up was rinse/wash/dry labled at the sink. Management instructed to initiate immediate corrective action.

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

Super 7even
7418 Frankford Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19136

Inspection Date

1/12/08

19-01.1 Food establishment personnel food safety certified individual is not present.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated The establishment is not familar wth proper wash/rinse/sanitze procedure. It as observed that set-up was rinse/wash/dry labled at the sink. Management instructed to initiate immediate corrective action.

7/18/06

No Critical Violations

5/24/06

No Critical Violations

4/27/06

No Critical Violations

Mayfair Pizza
7424 Frankford Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19136

Inspection Date

4/14/07

19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain City of Phila. certificate.

See Saw Day Care
7425 Frankford Av

Institution: Child, Child Care Centers
Philadelphia, PA 19136

Inspection Date

1/11/08

3-02.1 Refrigeration system does not maintain proper temperatures. Refrigerator in baby room observed at 47° F during time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Application and provider list issued.

1/2/08

No Critical Violations

6/7/07

19-01.1 Food establishment personnel food safety certified individual is not present: child care centers are required to have a certified food handler. A provider list has been provided.

6/1/06

No Critical Violations

King Food Restaurant
7426 Frankford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19136

Inspection Date

4/4/08

No Critical Violations

King Food Restaurant
7426 Frankford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19136

Inspection Date

1/26/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature. The ambient temp. is 67° F, chicken piece temp. 50° and chicken for sweet and sour temp. 54° F. The listed food will need to be recooked to 165° F and held for 15 seconds before it is used.
4-01.1 (A) Food/Food service article storage does not provide protection. Food items are not protected from mice contamination in the basement. 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 walk-in refrigeration unit, during time of inspection. Dark colored grease in the fryer unit. Food items is not protected from unclean cloths used to cover the food items in the refrigerations, during time of inspection. Management instructed to initiate immediate corrective action.
5-03.2 (B) Hazardous chemicals are not properly used. The use of the cleaning agents which was in use does not prevent contaminatin of foods and/or food contact surfaces. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mice droppings on the shelves in the basement. 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, during time of inspection. No soap at the hand sink in the food prep area, 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. 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 sanitize solution in the food prep area, duringtime 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. 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 3 basins, 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 is not present during time of inspection. Management instructed to initiate immediate corrective action.

1/31/07

No Critical Violations

Torresdale Flower Shop
7332 Frankford Av

Retail Food: General Convenience
Philadelphia, PA 19136

Inspection Date

3/14/07

No Critical Violations

Weight Watchers of Phila., Inc.
7439 Frankford Av

Retail Food: General Convenience
Philadelphia, PA 19136

Inspection Date

12/20/07

No Critical Violations

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

Weight Watchers of Phila., Inc.
7439 Frankford Av

Retail Food: Other
Philadelphia, PA 19136

Inspection Date

2/27/07

No Critical Violations

Dunkin Donuts
7500 Frankford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19136

Inspection Date

1/18/08

No Critical Violations

11/20/06

No Critical Violations

Papa John's Pizza
7518 Frankford Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19136

Inspection Date

9/14/06

No Critical Violations

Mayfair Drug Store
7522 Frankford Av

Retail Food: General Convenience
Philadelphia, PA 19136

Inspection Date

9/14/07

No Critical Violations

3/16/06

No Critical Violations

Juliano's Deli
7536 Frankford Av

Retail Food: Grocery Market
Philadelphia, PA 19136

Inspection Date

2/19/08

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.
5-04.2 (A) Approved sneeze guards are not provided as required. A splash guard is not provided between the hand sink and the baine maria. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination.Tongs used and stored for patron's use left exposed on bread bin uncovered. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. The sanitarian observed employees putting on gloves without washing hands 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.

7/18/06

No Critical Violations

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

Cottman Beverage
7544 Frankford Av

Retail Food: General Convenience
Philadelphia, PA 19136353

Inspection Date

7/25/07

No Critical Violations

Liberty
7601 Frankford Av

Retail Food: General Convenience
Philadelphia, PA 19136

Inspection Date

1/2/08

No Critical Violations

12/20/07

7-01 (L) Mouse infestation is present. Fresh mice droppings observed on floor behind food equipment. Management instructed to initiate immediate corrective action.

6/14/07

No Critical Violations

Callahan's Irish Pub
7681 Frankford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19136

Inspection Date

1/22/07

2-10.2 Ice is not protected from contamination: serving ice on top of soda plates and lines at bar. Management instructed to initiate immediate corrective action.

Smoke Eaters Pub
7681 Frankford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19136

Inspection Date

5/2/08

No Critical Violations

3/19/07

No Critical Violations

J-Laundromat
7800 Frankford Av

Retail Food: Vending Machine
Philadelphia, PA 19136

Inspection Date

1/26/08

No Critical Violations

Sunoco Aplus #8208
7830 Frankford Av

Retail Food: Grocery Market
Philadelphia, PA 19136

Inspection Date

7/16/08

7-01 (L) Mouse infestation is present. Fresh mice droppings observed in rear storage area. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

Sunoco Aplus #8208 *Retail Food: Grocery Market*
7830 Frankford Av *Philadelphia, PA 19136*

Inspection Date

2/19/08

5-01.1 Food is not protected from contamination. Refrigerator observed leaking during time of inspection. Food observed inside refrigerator during time of inspection. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required. Sneeze guard not present for deli scale. Sneeze guard not present for hot dog roller.
7-01 (L) Mouse infestation is present. Fresh mice droppings observed in rear storage area. Management instructed to initiate immediate corrective action.

1/13/08

3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Hot dogs observed at 115° F during time of inspection. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Refrigerator observed leaking during time of inspection. Food observed inside refrigerator during time of inspection. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required. Sneeze guard not present for deli scale. Sneeze guard not present for hot dog roller.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths observed not stored in sanitizing solution during time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. Sanitizer not present during time of inspection. Management informed the sanitarian that equipment is washed and rinsed only.
19-01.1 Food establishment personnel food safety certified individual is not present. A certified individual must be present during times of preparation and operation. (Provider list and application were issued)

1/13/08

3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Hot dogs observed at 115° F during time of inspection. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Refrigerator observed leaking during time of inspection. Food observed inside refrigerator during time of inspection. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required. Sneeze guard not present for deli scale. Sneeze guard not present for hot dog roller.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths observed not stored in sanitizing solution during time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. Sanitizer not present during time of inspection. Management informed the sanitarian that equipment is washed and rinsed only.
19-01.1 Food establishment personnel food safety certified individual is not present. A certified individual must be present during times of preparation and operation. (Provider list and application were issued)

12/5/06

No Critical Violations

Seven Eleven #20006 *Retail Food: Grocery Market*
7901 Frankford Av *Philadelphia, PA 19136*

Inspection Date

Seven Eleven #20006 *Retail Food: Grocery Market*
7901 Frankford Av *Philadelphia, PA 19136*

Inspection Date

6/18/08

3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Hot foods on hot dog roller machine had core temps of 92-121°F The products were hot dog and hot dog related food items. Since it is unclear as to how long these foods were out of temp, they must be discarded. 16 hot dogs, 3 cheese burger bites, 1 smoked sausage, 8 taquitos, 7 snack sticks, and 1 beef asian roller.. Management instructed to initiate immediate corrective action.
3-02.1 Heating system does not maintain proper temperatures. The heating/holding unit was set at the #4 setting. The directions on the unit show proper time/temp settings to reach and maintain 140° F 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 Safety Certificate. Provider list and application issued.

4/10/08

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.

1/13/08

3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Hot dogs observed at 120° F during time of inspection. Management initiated 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/ Provider list issued.

11/20/06

No Critical Violations

Chief's Bar & Grille *Retail Food: Restaurant, Eat-in*
7902 Frankford Av *Philadelphia, PA 19136301*

Inspection Date

5/18/07

No Critical Violations

3/21/07

2-10.2 Ice is not protected from contamination, splash guard between drink ice and cold plate.
8-02.2 An approved air gap is not present, at ice machine; beer tap at bar. Drain line is submerged into indirect drain line connection.
8-06.1.1 (C) Drain line is in need of repair, clogged 2nd 3 compartment sink at bar.
19-01.1 Food establishment personnel food safety certified individual is not present.

2/27/07

No Critical Violations

1/29/07

2-10.2 Ice is not protected from contamination, soda gun holster located over drink ice.
8-02.2 An approved air gap is not present, at ice machine; drain line is submerged into indirect drain line connection, and walkin drain line.

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

Chief's Bar & Grille — *Retail Food: Restaurant, Eat-in*
7902 Frankford Av — *Philadelphia, PA 19136301*

Inspection Date

8/24/06

2-10.2 Ice is not protected from contamination. (Insanitary beverage cold plates stored in drink ice in both ice bins at bar area.)
5-01.1 Food is not protected from contamination.(Cover is missing on ice machine in kitchen area.) Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. (Live fruit flies are observed in bar area.) Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair.(Missing proper drain line connection from ice bin at bar area. 3-Basin sink is leaking in kitchen area.) Management instructed to initiate immediate corrective action.

Guppies Childcare Center — *Institution: Child, Child Care Centers*
7915 Frankford Av — *Philadelphia, PA 19136*

Inspection Date

1/2/08

No Critical Violations

12/15/06

No Critical Violations

12/8/05

No Critical Violations

Shajallal Mini Market — *Retail Food: Grocery Market*
7918 Frankford Av — *Philadelphia, PA 19136*

Inspection Date

4/8/07

No Critical Violations

Holmesburg Bakery — *Retail Food: Prepared Food Take-Out*
7933 Frankford Av — *Philadelphia, PA 19136*

Inspection Date

5/31/07

No Critical Violations

Seafood Bay — *Retail Food: Restaurant, Eat-in*
8006 Frankford Av — *Philadelphia, PA 19136*

Inspection Date

6/14/07

No Critical Violations

Holt Printing Stationary — *Retail Food: General Convenience*
8012 Frankford Av — *Philadelphia, PA 19136*

Inspection Date

5/29/07

No Critical Violations

King's 99 Cents & Up
8014 Frankford Av

Retail Food: General Convenience
Philadelphia, PA 19136

Inspection Date

4/17/08

No Critical Violations

1/26/08

7-01 (L) Mouse infestation is present. Mice droppings on the shelves, 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, during time of inspection. Management instructed to initiate immediate corrective action.

12/15/06

No Critical Violations

9/5/06

No Critical Violations

Amirs Market
8018 Frankford Av

Retail Food: Grocery Market
Philadelphia, PA 19136

Inspection Date

7/7/08

No Critical Violations

6/3/08

No Critical Violations

4/17/08

12-01.5.B (5) Hot water at hand washing sink is not provided. Hot water is not provided at the toilet room and prep area hand sinks. Maintain hot water between 110 - 125° F. Management instructed to initiate immediate corrective action.

1/26/08

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. (1) Quart of milk is left out on the food prep table during time of inspection 64°. This milk product will need to be removed from use.
5-04.2 (A) Approved sneeze guards are not provided as required. No sneeze guard is provided for the scale which is located on top of the refrigerated display unit, during time ofinspection. 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.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. No sink stoppers are provided in the 3-basin sink. Garbage disposal is installed in the 3-basin sink, during time of inspection.

Dollar tree
8045 N Frankford Av

Retail Food: General Convenience
Philadelphia, PA 19115

Inspection Date

12/16/07

No Critical Violations

Dollar Tree Stores #1600
8045 Frankford Av

Retail Food: General Convenience
Philadelphia, PA 19136

Inspection Date

8/21/06

No Critical Violations

Dollar Tree Stores #1600 *Retail Food: General Convenience*
8045 Frankford Av *Philadelphia, PA 19136*

Inspection Date

8/17/06

8-01.2 (C) Hot water is not provided.

Pizza Hut/Wing Street *Retail Food: Prepared Food Take-Out*
8045 Frankford Av *Philadelphia, PA 19136*

Inspection Date

1/4/08

19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. food safety class certificate observed. Manager informed the sanitarian that he sent in application for certificate.

12/16/07

8-06.1.1 (C) Drain line is in need of repair ; damaged hand wash sink drain line observed in employees bathroom. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

7/10/06

No Critical Violations

6/27/06

No Critical Violations

Pizza Hut/Wing Street- Candy Machines *Retail Food: Vending Machine*
8045 Frankford Av *Philadelphia, PA 19114*

Inspection Date

7/24/06

No Critical Violations

Steve's Wildlife Management/Insectarium *Retail Food: General Convenience*
8046 Frankford Av *Philadelphia, PA 19136*

Inspection Date

7/25/07

No Critical Violations

6/9/06

No Critical Violations

Shing Wong Chinese Restaurant *Retail Food: Prepared Food Take-Out*
8052 Frankford Av *Philadelphia, PA 19136261*

Inspection Date

1/12/08

No Critical Violations

9/21/06

No Critical Violations

Pop Pop's Cucina *Retail Food: Prepared Food Take-Out*
8107 Frankford Av *Philadelphia, PA 19136*

Inspection Date

Pop Pop's Cucina *Retail Food: Prepared Food Take-Out*
8107 Frankford Av *Philadelphia, PA 19136*

Inspection Date

8/3/07

No Critical Violations

7/3/07

8-06.1.1 (C) Drain line is in need of repair. I observed content leakagefrom the grease trap.
9-04 (B) Wiping cloths are used in an unapproved manner. All cleaning cloth must be stored in a sanitizing solution. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required. The splash guard is broken at the prep sink. Management instructed to initiate immediate corrective action.

11/17/06

7-01 (L) Mouse infestation is present, observed mouse feces along perimeter behind/on mixer stand at time of inspection. Management instructed to initiate immediate corrective action.

Bill's Family Pizza *Retail Food: Restaurant, Eat-in*
8200 Frankford Av *Philadelphia, PA 19136*

Inspection Date

2/16/07

7-01 (L) Mouse infestation is present. Feces observed along floor perimters behind refrigeration units and on shelving in basement, on floor of walk-in box, under pizza over and on shelving 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 under hand washing sink in kitchen. 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.

11/17/06

7-01 (L) Mouse infestation is present, observed mouse feces on floor along perimters behind refrigeration units and 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. Repair drain line under hand washing sink in kitchen. Management instructed to initiate immediate corrective action.

Gina's Day Care *Institution: Child, Child Care Centers*
8230 Frankford Av *Philadelphia, PA 19136*

Inspection Date

12/27/07

12-01.5.B (5) Hot water at hand washing sink is not provided. Hot not present in 2 of 3 bathrooms. Provide hot water at all hand washing sinks or discontinue use of the bathrooms without hot water. All hand washing sinks must have a hot water temperature between 100° F and 110° F.
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.

12/21/06

No Critical Violations

12/8/05

No Critical Violations

Ham's Friendly Food Mart *Retail Food: Grocery Market*
8234 Frankford Av *Philadelphia, PA 1913623(*

Inspection Date

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

Ham's Friendly Food Mart
8234 Frankford Av

Retail Food: Grocery Market
Philadelphia, PA 19136230

Inspection Date

1/9/06
No Critical Violations

Route 66 Tacos To Go
8405 Frankford Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19136

Inspection Date

10/24/06
No Critical Violations

Frostee's Beverage
8425 Frankford Av

Retail Food: General Convenience
Philadelphia, PA 19136

Inspection Date

7/13/07
No Critical Violations

6/24/07
8-01.2 (C) Hot water is not provided ; at hand wash sink in employees bathroom.

5/4/06
No Critical Violations

Smokin' BBQ and Fish
8425 Frankford Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19136

Inspection Date

7/25/07
No Critical Violations

10/4/05
No Critical Violations

Slack's Hoagie Shack
8439 Frankford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19136

Inspection Date

6/24/07
No Critical Violations

1/13/06
No Critical Violations

China Moon Restaurant
8443 Frankford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19136

Inspection Date

6/24/07
No Critical Violations

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

China Moon Restaurant *Retail Food: Restaurant, Eat-in*
8443 Frankford Av *Philadelphia, PA 19136*

Inspection Date

9/17/06

7-01 (L) Mouse infestation is present.Numerous fresh mouse droppings observed in kitchen floor. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner.Sponges observed in utensils sink Moist sponge use on food contact surfaces is prohibited.
9-02.3 (C) Employee fingernails are not clean and neatly trimmed. Management instructed to initiate immediate corrective action.

New China Moon Restaurant *Retail Food: Restaurant, Eat-in*
8443 Frankford Av *Philadelphia, PA 19136*

Inspection Date

4/18/08

No Critical Violations

8/2/07

No Critical Violations

Blockbuster Video *Retail Food: General Convenience*
8445 Frankford Av *Philadelphia, PA 19135*

Inspection Date

1/20/08

4-01.1 (A) Food/Food service article storage does not provide protection. The brooms and mops are stored on the floor in back storage area. Management instructed to initiate immediate corrective action.

9/5/06

No Critical Violations

Blockbuster Video - #42097 *Retail Food: General Convenience*
8445 Frankford Av *Philadelphia, PA 19136*

Inspection Date

3/19/08

No Critical Violations

Blockbuster Video #42097 *Retail Food: General Convenience*
8445 Frankford Av *Philadelphia, PA 19136242*

Inspection Date

12/16/07

No Critical Violations

6/24/07

7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed on the food storage shelves.
Management instructed to initiate immediate corrective action.

1/18/06

7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed in rear office area.) Management instructed to initiate immediate corrective action.

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

Family Dollar #1932
8445 Frankford Av

Retail Food: General Convenience
Philadelphia, PA 19136000

Inspection Date

6/29/08

No Critical Violations

6/24/07

No Critical Violations

3/10/06

7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed on floor and on food storage sheles in retail area.) Management instructed to initiate immediate corrective action.

Rite Aid #419
8445 Frankford Av

Retail Food: General Convenience
Philadelphia, PA 19136242

Inspection Date

6/24/07

No Critical Violations

11/30/05

No Critical Violations

Save A Lot #265
8445 Frankford Av

Retail Food: Grocery Market
Philadelphia, PA 19136

Inspection Date

6/24/07

No Critical Violations

3/10/06

No Critical Violations

1/18/06

2-01.1 (B) Adulterated or unwholesome food is present.(Several packages of MAGLIO brand hot and mild italian sausage and JENNIEO brand ground turkey meat are discolor.) Products removed from sale and discarded in dumpster.
3-01.1 (A) Potentially hazardous food is stored at improper temperature.(HOLLEY HILLS FRESH FARMS EGGS one dozen temp. 54°, 18 count family pack temp. 55°.) Product removed from sale and discarded in dumpster.
3-02.1 Refrigeration system does not maintain proper temperatures. (Food items from large reach-in refrigerator unit with dairy products are relocated to properly working refrigerator unit.) Food service equipment use discontinued until repaired.
7-01 (D) Roach infestation is present. (Live roaches are observed behind the large cardboard compressor in rear storage area.) Management instructed to initiate immediate corrective action.

11/30/05

7-01 (B) Fruit fly infestation is present. (Live fruit flies are observed between walk-in freezer unit and cardboard compressor unit in rear storage area.) Management instructed to initiate immediate corrective action.

Saint Dominic School
8510 Frankford Av

Institution: School, Archdiocese
Philadelphia, PA 19136

Inspection Date

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

Saint Dominic School — *Institution: School, Archdiocese*
8510 Frankford Av — *Philadelphia, PA 19136*

Inspection Date

9/17/07

19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. The establish does not understand the proper cleaning ,rinsing, and sanitizing of equipment.
7-01 (L) Mouse infestation is present. Droppings noted along the edges in the syrup room , and in the cabinet (pots/pans) area. Management instructed to initiate immediate corrective action.

CVS #2397 — *Retail Food: General Convenience*
8525 Frankford Av — *Philadelphia, PA 19136*

Inspection Date

6/23/07

No Critical Violations

6/8/07

No Critical Violations

12/6/05

No Critical Violations

Ritas Water Ice — *Retail Food: Prepared Food Take-Out*
8601 Frankford Av — *Philadelphia, PA 19136*

Inspection Date

7/25/08

No Critical Violations

Marciano's Pizza & Grill — *Retail Food: Prepared Food Take-Out*
8741 Frankford Av — *Philadelphia, PA 19136000*

Inspection Date

6/23/07

4-01.1 (A) Food/Food service article storage does not provide protection.Provide splashguard at hand wash sink and food prepration table.
Provide partition at kitchen (bainmarie(and customer service area.
Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

Marciano's Pizza & Grill *Retail Food: Prepared Food Take-Out*
8741 Frankford Av *Philadelphia, PA 19136000*

Inspection Date

6/13/06

5-01.1 Food is not protected from contamination. (Food is not protected from cross-contamination between raw and prepared foods in refrigeration units.) Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed in perimeter of walls in establishment.) Management initiated immediate corrective action.
7-01 (A) Fly infestation is present. (Live flies are observed in establishment.) Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. (Food items on prep table are not protected from splash contamination from handwashing sink near grill unit.) Food service equipment use discontinued until repaired.
9-02.3 (B) Employees are smoking in uapproved areas. (Cigarette butts are observed and soiled ashtrays observed 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.

12/6/05

No Critical Violations

Marciano's Pizza and Grill *Retail Food: Prepared Food Take-Out*
8741 Frankford Av *Philadelphia, PA 19136000*

Inspection Date

8/6/07

4-01.1 (A) Food/Food service article storage does not provide protection. Proper food protection is not provided between food prep area and customer waiting area.
7-01 (A) Fly infestation is present. flies observed throughout establishment. Eliminate infestation. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh mice droppings observed by mixing unit and by water heater in rear storage area. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Food certified individuals must be present during times of operation . Management instructed to initiate immediate corrective action.

7/20/07

5-01.1 Food is not protected from contamination. Uncovered food items observed in walk in refrigerator. Uncovered container of meatballs observed in freezer under ice deposit. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. flies observed throughout establishment. Eliminate infestation. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Food certified individuals must be present during times of operation . Management instructed to initiate immediate corrective action.

#1 China *Retail Food: Prepared Food Take-Out*
8743 Frankford Av *Philadelphia, PA 19136*

Inspection Date

6/23/07

No Critical Violations

12/6/05

No Critical Violations

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

#1 China
8743 Frankford Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19136

Inspection Date

11/7/05

7-01 (A) Fly infestation is present.

7-01 (D) Roach infestation is present: nymphs (baby roaches) observed on drain pipe and wall below 3-bay sink.

8-06.1.1 (C) Drain line is in need of repair: leak at 3-bay sink (where bay connects to drain line).

9-04 (B) Wiping cloths are used in an unapproved manner: cloth used as covering over fried chicken stored in "coca-cola" refrigerator.

10/4/05

7-01 (A) Fly infestation is present.

9-04 (B) Wiping cloths are used in an unapproved manner: cloths are used as vegetable covers in walkin box.

China Garden
8756 Frankford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19136

Inspection Date

9/17/07

No Critical Violations

9/17/07

No Critical Violations

8/20/07

5-01.1 Food is not protected from contamination. Employee using a round bowel to scoop out rice. Management instructed to initiate immediate corrective action.

9-02.1 Employee hands are not washed prior to food handling activities. I observed cashier employee returning to work (food prep) without washing hands. Management instructed to initiate immediate corrective action.

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. The establishment is using non-gemicidal bleach . Management instructed to initiate immediate corrective action.

7/9/07

2-01.4 Food is not properly labeled/packaged. Homemade beverages are not label in reach-in refrigerator unit near front counter.

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Raw chicken temperature is 53°, raw shrimp temperature is 55° and raw beef temperature is 54°, which was stored in the small refrigerator/food prep unit, during time of inspection. Management instructed to initiate immediate corrective action.

5-01.1 Food is not protected from contamination. Dark grease in the fryer unit in the food prep area, during time of inspection. Food items are not clean in the small refrigerator/food prep 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. Several employee hands are not washed before preping food items, during time of inspection. Management initiated 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.

China Garden
8756 Frankford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19136131

Inspection Date

6/5/07

2-01.4 Food is not properly labeled/packaged. Homemade beverages are not label in reach-in refrigerator unit near front counter.
5-01.1 Food is not protected from contamination. Dark grease in the fryer unit in the food prep area, during time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (D) Soil line is in need of repair. Open soil line near grease traps needs to be properly sealed in the rear basement.
13-01.1 (A) Floor is not clean. Sticky/dirt, grease accumulation on basement floor. Waste water is leaking from drain lines and the ceiling onto the basement floor. There is sand and dead roaches on the floor in the basement. Mice dropping on floor, where it is needed.
13-02 (D) Walls are not in good repair. Hole in wall in the basement near grease trap, water leaks from outside into basement when it rains.

10/16/06

2-01.4 Food is not properly labeled/packaged. Homemade beverages are not label in reach-in refrigerator unit near front counter.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Cooked rice temperature is 67° and the cooked chicken is 78°, ambient temperture is 72° in the kitchen area, during time of inspection. The food items will need to be recooked to 165° and keep the hot food items at 140° or above at all times.
7-01 (D) Roach infestation is present. Live roaches are observed in the employee restroom in the kitchen area, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed 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. No hot water at the handsink in the employee toilet room in the basement. Management instructed to initiate immediate corrective action.
13-01.1 (A) Floor is not clean. Sticky/dirt, grease accumulation on basement floor. Waste water is leaking from drain lines and the ceiling onto the basement floor. There is sand and dead roaches on the floor in the basement. Mice dropping on floor, where it is needed.
13-02 (A) Ceiling is not clean. Ceiling is leaking in rear corner of basement area near the grease traps, during time of inspection. Stained ceiling tiles in the rear storage area.

9/17/06

2-01.1 (B) Adulterated or unwholesome food is present.Cooking oil in deep fat fryer is in need of changing , green dark color observed.
Management instructed to initiate immediate corrective action.
7-01 (H) Spider infestation is present. Numerous live spiders observed in basement.
Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly.
No recycling plan in establishment . Provide a metal oil drum(s) and recycling company for used deep fryer cooking oil.
Pooled of waste water from grease trap observed on basement floor ,liquid waste is disposed of improperly to basement floor due to clogged grease trap ,liquid waste is emptied on to ground).Strong sewer odor .

Management instructed to initiate immediate corrective action.
12-01.5.E (3) Toilet room fixtures are not clean.Toilets in bathroom extremely unsanitary .
Management instructed to initiate immediate corrective action.

Wendy's #326
8764 Frankford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19136

Inspection Date

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

Wendy's #326 — *Retail Food: Restaurant, Eat-in*
8764 Frankford Av — *Philadelphia, PA 19136*

Inspection Date

11/7/05

No Critical Violations

10/4/05

7-01 (A) Fly infestation is present: around front counter hand washing sink.

Getty Mart #0000 — *Retail Food: Grocery Market*
8789 Frankford Av — *Philadelphia, PA 19136*

Inspection Date

6/29/08

3-02.1 Refrigeration system does not maintain proper temperatures. Refrigeration unit (open display case at front counter) observed at 48°F. Remove and discard butter,milk, and cheeses items from unit until unit is repaired.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided for cleaning of self-service coffee pots.
19-01.1 Food establishment personnel food safety certified individual is not present.

7/13/07

No Critical Violations

6/23/07

7-01 (A) Fly infestation is present; numerous flies observed surronding at coffe preparation area. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided ; at hand wash sink in employees bathroom and food preparation sink . Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate; no hand soap , paper towels, sign provided at all hand wash sinks and observed not in use. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

11/3/05

No Critical Violations

The Dining Car — *Retail Food: Restaurant, Eat-in*
8826 Frankford Av — *Philadelphia, PA 19114*

Inspection Date

2/14/08

4-01.1 (A) Food/Food service article storage does not provide protection. Food items observed stored under soil line in basement area. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Uncovered food items observed in various refrigeration units. Frozen overhead condensation observed inside freezer units. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present. Air gap not present for food prep sink.

The Dining Car
8826 Frankford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114

Inspection Date

1/2/08

2-01.1 (D) Defective food containers are present. Damaged canned food items are on the shelves in the basement area, during time of inspection. Management instructed to initiate immediate corrective action.
2-01.4 Food is not properly labeled/packaged. Pre-packaged baked items are not proerly labeled in the bakery market retail area, during time of inspection. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination. Lid or cover is not provided at the ice bin in the server station in the dining 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. Half & half temperature is 71°, during time of inspection.
3-02.1 Refrigeration system does not maintain proper temperatures. Food items where the deserts are stored in the dining area will need to be relocated to properly working refrigerator, unit temperature is 52°, during time of inspection. Refrigeration/food prep unit next to the kitchen door temperature is 46°. Management instructed to initiate immediate corrective action.
3-07.1 (B) Cooling methods do not promote rapid cooling of food. No water circulation used to properly cool the food items, packaged food items are cooled in the large stagnet water in yellow container, during time of inspection. These food handling practice will need to be immediately discontinued.
4-01.1 (A) Food/Food service article storage does not provide protection. Food items are not protected from splash contamination from the hand sink station in the bakery market area. 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 reach-in refrigrators and walk-in refrigerator in the food prep areas. Containers of food in the dry storage area and in the food prep area are not covered, during time of inspection. Food items is not protected from overhead leakage or condensation in the walk-in freezer unit. Food items and the cutting board is not protected from draining, overhead leakage or condensation from stream table in the food prep area. Rolls is not protected from patrons in the bakery market. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Live roaches are observed under the front counter in the dining area, during time of inspection.
8-06.1.1 (C) Drain line is in need of repair. 3-Basin sink is leaking in the washware 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 before wearing gloves, during time of inspection. No soap or hand towel at the hand wash station in the cooking area, during time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wipng cloths are not stored in sanitizing solution, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.1 Food equipment needs cleaning. Grill unit, fryer unit, floor mixers, microwave, candy cooker, proofer and other cooking are not clean. Floor is not clean in the walk-in refrigeration units, where it is needed. Inside and outside of the reach-in refrigeration units, where it is needed. Shelves under the cooking equipments in the kitchen has grease build-up. Upper and lower cabinets in the server station, where it is needed. 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. Management instructed to initiate immediate corrective action.

9/17/06

No Critical Violations

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

Rosewood Brier Inn
8828 Frankford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19136

Inspection Date

9/17/06

No Critical Violations

Rosewood Caterer
8836 Frankford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19136

Inspection Date

1/24/08

No Critical Violations

Rite Aid Pharmacy
8850 Frankford Av

Retail Food: General Convenience
Philadelphia, PA 19136

Inspection Date

6/16/07

No Critical Violations

11/30/05

No Critical Violations

Dunkin Donuts
8900 Frankford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19136131

Inspection Date

6/8/08

No Critical Violations

6/17/07

No Critical Violations

5/1/06

5-01.1 Food is not protected from contamination. (Toppings for bagels and other food items is not protected from contamination from flies in rear food prep area.) Employees initiated immediate corrective action.

McDonald's
8901 Frankford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19136

Inspection Date

5/21/08

No Critical Violations

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

McDonald's
8901 Frankford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19136

Inspection Date

1/23/08

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard not present between 3 basin sink and garbage grinder sink. Splash guard not present between food prep sink and food prep table.
5-01.1 Food is not protected from contamination. Ice build up observed on ceiling and floor of walk in freezer unit. Note: Food observed stored inside walk in unit during time of inspection. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present. Proper air gap not present for food prep sink. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths observed not stored in sanitizing solution during time of inspection.
12-01.5.B (5) Hot water at hand washing sink is not provided. Adequate hot water temperature not provided for hand washing sinks. Hot water observed at 96° F. Management instructed to initiate immediate corrective action.

12/21/07

5-01.1 Food is not protected from contamination. Wraps observed not protected from water coming from leaking drain. Freezer unit leaking in and on boxes in walk in freezer. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Drain lines observed leaking onto floor. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths observed not stored in sanitizing solution during time of inspection. Management initiated immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. Adequate hot water temperature not provided for bathroom Sinks. Hot water observed at 96° F. Management instructed to initiate immediate corrective action.

12/21/07

5-01.1 Food is not protected from contamination. Wraps observed not protected from water coming from leaking drain. Freezer unit leaking in and on boxes in walk in freezer. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Drain lines observed leaking onto floor. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths observed not stored in sanitizing solution during time of inspection. Management initiated immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. Adequate hot water temperature not provided for bathroom Sinks. Hot water observed at 96° F. Management instructed to initiate immediate corrective action.

McDonald's
8901 Frankford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19136

Inspection Date

11/7/07

2-10.2 Ice is not protected from contamination. Handle of ice scoop embedded in ice. Management instructed to initiate immediate corrective action.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Noted hamburger 120° sitting on counter without a heat source. Corrective action initiated: reheated and maintained meat at safe level. Management initiated immediate corrective action.
4-02.3 Animal origin food is not stored separate from other ready-to-eat food. I observed raw meat laying on top of cooked biscuits in freezer during the time of inspection. Management initiated immediate corrective action.
6-01.2 (B) Food utensils and contact surfaces are not cleaned and sanitized. I observed dirty food trays in clean tray area, ready to be reissued to patrons. Food handling practice immediately discontinued.
7-01 (B) Fruit fly infestation is present. Heavy infestation found in the back storage area near washing machine. Flies found covering walls ,ceiling ,on pipes,and in the air flying . Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. I observed employee using dirty cloths to wipe food contact surfaces. Management initiated immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. The facility will need at least four certified persons due to hours of operation. Management instructed to initiate immediate corrective action.

6/17/07

No Critical Violations

7/11/06

No Critical Violations

5/1/06

8-06.1.1 (C) Drain line is in need of repair.(3-Basin sink is leaking.) Management instructed to initiate immediate corrective action.

1/23/06

4-01.1 (A) Food/Food service article storage does not provide protection. (Food items and single service items in rear storage area are not protected from mice contamination.) Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. (Boxes of food items are not covered in walk-in freezer unit.) Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. (Live roaches are observed on food pep table in drive-thur area and on floor under front counter area.) Management initiated immediate corrective action.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on floor and on shelevs in rear storage area.)
8-01.2 (B) Cold water is not provided.(At handsink outside of office area.)
8-06.1.1 (C) Drain line is in need of repair.(Drain is clogged under ice machine in pep area.) Management instructed to initiate immediate corrective action.

12/5/05

5-01.1 Food is not protected from contamination. (Boxes of food items are not covered in walk-in freezer unit.) Management instructed to initiate immediate corrective action.

Food Basic
8920 Frankford Av

Retail Food: Supermarket
Philadelphia, PA 19136

Inspection Date

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

Food Basic
8920 Frankford Av

Retail Food: Supermarket
Philadelphia, PA 19136

Inspection Date

1/10/08

2-01.1 (D) Defective food containers are present. Various dented food cans observed on shelving units in retail area. Peeling label observed for food can on retail shelf. Label missing for some food containers on retail shelf. Management initiated immediate corrective action.

11/23/07

2-01.1 (D) Defective food containers are present. Various dented food cans observed on shelving units in retail area. Peeling label observed for food can on retail shelf. Management initiated immediate corrective action.

8/29/07

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 floor perimeters in rear storage areas.

8/29/07

7-01 (A) Fly infestation is present. Several fresh and old mouse droppings noted on floor perimeters in rear storage areas.

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

9/17/06

No Critical Violations

Hollywood Video
8920 Frankford Av

Retail Food: General Convenience
Philadelphia, PA 19136

Inspection Date

6/8/08

No Critical Violations

6/16/07

No Critical Violations

11/3/05

No Critical Violations

Domino's Pizza
8932 Frankford Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19136131

Inspection Date

6/8/08

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

6/16/07

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

Quiznos Sub
8944 Frankford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19136

Inspection Date

9/17/06

No Critical Violations

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

Auto Zone
8966 Frankford Av

Retail Food: General Convenience
Philadelphia, PA 19136

Inspection Date

6/8/08
No Critical Violations

6/16/07
No Critical Violations

9/24/06
No Critical Violations

9/24/06
No Critical Violations

Seven Eleven
9001 Frankford Av

Retail Food: Grocery Market
Philadelphia, PA 19114

Inspection Date

6/27/08
No Critical Violations

6/17/07
No Critical Violations

10/6/06
No Critical Violations

8/7/06
No Critical Violations

1/18/06
7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed in rear storage area and near handsink behind counter 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 properly, no soap at handsink behind front counter.) Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present. (Inadequate air gap at floor drain under beverage syrup storage shelves in rear storage area.)
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.

12/1/05
9-02.1 Employee hands are not washed prior to food handling activities. (Employee hands are not washed properly, no soap at handsink behind front counter.) 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.
8-02.2 An approved air gap is not present. (Inadequate air gap at floor drain under beverage syrup storage shelves in rear storage area.)

Kentucky Fried Chicken
9021 Frankford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114

Inspection Date

11/19/07
No Critical Violations

Kentucky Fried Chicken *Retail Food: Restaurant, Eat-in*
9021 Frankford Av *Philadelphia, PA 19114*

Inspection Date

6/16/07

4-01.1 (A) Food/Food service article storage does not provide protection ; splashguard not provided between hand wash sink and soda fountain.
Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

2/2/06

No Critical Violations

1/18/06

5-01.1 Food is not protected from contamination. (Food items in walk-in freezer unit is not protected from overhead leakage from cooling unit in walk-in freezer unit.) Management instructed to initiate immediate corrective action.

11/30/05

5-01.1 Food is not protected from contamination. (Food items in walk-in freezer unit is not covered properly.) Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. (Live fruit flies are observed in establishment.) 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.)

8/10/05

7-01 (A) Fly infestation is present: small flies observed near soda boxes in rear storage area. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair: under hand sink.

LukOil *Retail Food: General Convenience*
9100 Frankford Av *Philadelphia, PA 19114*

Inspection Date

3/18/08

4-01.1 (A) Food/Food service article storage does not provide protection. The soft pretzels must be kept covered.
5-01.1 Food is not protected from contamination. A splash guard is needed between the hand sink and the service sink. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided. Water temperature recorded at 57° F. Discontinue all food handling activities. Maintain hot water between 110° - 125° F. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized - tongs. No 3-basin sink is present. No sanitizer is present. A 3-basin sink is needed. The proper washrinse-sanitize procedure must be followed. Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sinks are not provided in the toilet room. A hand washing sink is also needed for the coffee/ hot dog preparation area in the customer area. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Attend an approved foodsafety course and obtain a City of Philadelphia Food Safety Certificate. Management instructed to initiate immediate corrective action.

1/3/08

No Critical Violations

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

LukOil
9100 Frankford Av

Retail Food: General Convenience
Philadelphia, PA 19114

Inspection Date

12/16/07

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized; Kitchen utensils, water ice pots/parts. 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.

6/16/07

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized; Kitchen utensils, water ice pots/parts. 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.

9/30/06

No Critical Violations

Wawa Food Market #211
9201 Frankford Av

Retail Food: Grocery Market
Philadelphia, PA 19114

Inspection Date

1/29/08

5-01.1 Food is not protected from contamination. Condensation/ice build up observed inside walk in freezer unit. Ice build up observed over food products inside walk in freezer. Ice observed inside open food box. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required. Sneeze guard not present for deli scale during time of inspection.

1/8/08

5-01.1 Food is not protected from contamination. Condensation observed inside walk in freezer unit. Ice build up observed over food products inside walk in freezer. 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.

2/16/07

5-04.2 (A) Approved sneeze guards are not provided as required, open gap between horizontal glass, and vertical glass.

12/1/05

No Critical Violations

Victoria Pizza
9206 Frankford Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19114282

Inspection Date

Victoria Pizza *Retail Food: Prepared Food Take-Out*
9206 Frankford Av *Philadelphia, PA 19114282*

Inspection Date

7/3/07

4-01.1 (A) Food/Food service article storage does not provide protection. Section at 3-basin sink does not protected from splash contamination. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly :dirty water in mop bucket. 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.
9-02.3 (B) Employees are smoking in uapproved areas. Cigarette butts are observed. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present.
2-01.1 (C) Spoiled food is present. Tomate and slice meats spoiled.
4-02.1 Raw or unwashed food is not stored below ready-to-eat food. Management initiated immediate corrective action.

4/28/06

No Critical Violations

11/8/05

7-01 (A) Fly infestation is present. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection, splash guard lacking between hand wash sink, both sides, soda storage.
5-01.1 Food is not protected from contamination, open bag of flour, chicken being prepared on 3 compartment sink.

9/29/05

7-01 (A) Fly infestation is present. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Management instructed to initiate immediate corrective action.

The Ultimate Dollar Store *Retail Food: General Convenience*
9212 Frankford Av *Philadelphia, PA 19114000*

Inspection Date

2/2/06

No Critical Violations

Burger King #00431 *Retail Food: Restaurant, Eat-in*
9220 Frankford Av *Philadelphia, PA 19114282*

Inspection Date

8/29/07

No Critical Violations

8/7/06

No Critical Violations

6/13/06

8-06.1.1 (C) Drain line is in need of repair.(Drain line leaking from drain tray at soda self-service dispenser unit in dining area.) Management instructed to initiate immediate corrective action.

Apollo Pizza *Retail Food: Prepared Food Take-Out*
9227 Frankford Av *Philadelphia, PA 19114*

Inspection Date

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

Apollo Pizza
9227 Frankford Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19114

Inspection Date

4/28/08

No Critical Violations

1/29/08

7-01 (L) Mouse infestation is present. Fresh mice droppings observed in prep areas. Management instructed to initiate immediate corrective action.

1/8/08

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard not present between hand washing sink and food storage/ prep area in kitchen. Splash guard not present between 3 basin sink and hand washing sink in rear prep area.
5-01.1 Food is not protected from contamination. Uncovered food items observed in refrigeration units. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh mice droppings observed in prep areas. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present. Air gap not present for food prep sink. Food prep sink must have an indirect waste drain connection.
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. City certificate not present during time of inspection. Management instructed to initiate immediate corrective action.

7/25/07

No Critical Violations

Apolo Pizza
9227 Frankford Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19114

Inspection Date

6/17/07

4-01.1 (A) Food/Food service article storage does not provide protection.Splashguard not observed for hand wash sink and utensils sink (1st compartment sink) also for storage refrigerator. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

Li's Rice House
9227 Frankford Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19114

Inspection Date

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

Li's Rice House
9227 Frankford Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19114

Inspection Date

6/17/07

4-01.1 (A) Food/Food service article storage does not provide protection. Large rice pot blocking hand wash sink. not protected from splash contamination Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present ; numerous mouse droppings on the storage shelves in back area. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. All of the wiping cloths are not clean. Clean wiping cloths are not stored in sanitizing solution, in the food prep area.
9-04 (A) Sponges are used in an unapproved manner ; sponges observed in utensils sink. Moist sponge use on food contact surfaces is prohibited. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. No sanitizer present and sink stoppers at utensils sink.
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.
19-01.1 Food establishment personnel food safety certified individual is not present. Employee has list of providers.

Li's Rice House
9227 Frankford Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19114

Inspection Date

12/28/06

2-01.4 Food is not properly labeled/packaged. Labeling for the homemade beverages is inaccurate or incomplete. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Egg rolls temperature is 61° and chopped chicken meat temperature is 59°, during time of inspection. Food all listed food items willnneed to be recooked before being served.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Shrimp in the prep table/small refrigerator unit temperature is 50° and Bar-B-Que chopped pork temperature is 50° which is stored in the food prep/small refrigerator unit, 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 overhead leakage or condensation. Condensation drain line is draining into the bucket in the walk-in refrigerator unit, during time of inspection. Food is not protected from cross-contamination between raw and prepared foods in the walk-in refrigerator unit in the prep area. Uncovered pizza rolls is stored in the reach-in refrigeration units where the beverages are stored for the patrons, 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.
8-01.2 (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.
8-06.2.3 (B) Adequate storage capacity for refuse is not provided. Adequate trash receptacles are not provided for outside area. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. All employees engaged in food activities without properly washing their hands, during tme 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 open trashcan in the employee restroom, during time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. All of the wiping cloths are not clean. Clean wiping cloths are not stored in sanitizing solution, in the food prep area.
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.
17-0 (B) Exterior premises provide rodent or insect attraction or harborage. Open liquid waste is present. Refuse is present in the outside area. Management instructed to initiate immediate corrective action.

Villagio
9235 Frankford Av

Retail Food: Grocery Market
Philadelphia, PA 19114

Inspection Date

6/17/07

No Critical Violations

Reedy's Tavern
9245 Frankford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114282

Inspection Date

Reedy's Tavern *Retail Food: Restaurant, Eat-in*
9245 Frankford Av *Philadelphia, PA 19114282*

Inspection Date

1/8/08

4-01.1 (A) Food/Food service article storage does not provide protection. Damaged splashguard observed in kitchen between hand washing sink and 3 basin sink. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths observed not stored in a sanitizing solution during time of inspection. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Sponge observed at 3 basin sink.
19-01.1 Food establishment personnel food safety certified individual is not present. A certified individual must be present during times of operation and preparation. Management instructed to initiate immediate corrective action.

9/5/07

4-01.1 (A) Food/Food service article storage does not provide protection. Dish lowrator dirty with debris. The dishes need to be comvered or inverted. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required. Sneeze guard is broken at the hand sink. 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.
5-01.1 Food is not protected from contamination. Ice bins at the bar area hose's are submerged in the patron's ice. Management instructed to initiate immediate corrective action.
11-09.1 An approved hot surface protective barrier is not provided. A unapproved metel sheet barrier does not provide adaquate protection from the deep fryer's hot elements.

7/5/07

4-01.1 (A) Food/Food service article storage does not provide protection. not protected from other contamination Management instructed to initiate immediate corrective action.

3/1/06

No Critical Violations

2/2/06

2-10.2 Ice is not protected from contamination. Insanitary beverage cold plate stored in drink ice and bottled beverage stored in drank ice in bar.) Management instructed to initiate immediate corrective action.

Alpha House Nursery & Kindergarten *Institution: School, Private*
9700 Frankford Av *Philadelphia, PA 19114*

Inspection Date

9/17/07

No Critical Violations

4/28/06

12-01.5.B (5) Hot water at hand washing sink is not provided: in toilet room in Ms. Cerulli's classroom and staff lunch room.

4/28/06

12-01.5.B (5) Hot water at hand washing sink is not provided: in toilet room in Ms. Cerulli's classroom and staff lunch room.

Holy Family College *Retail Food: Restaurant, Eat-in*
9701 Frankford Av *Philadelphia, PA 19114000*

Inspection Date

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

Holy Family College *Retail Food: Restaurant, Eat-in*
9701 Frankford Av *Philadelphia, PA 1911400(*

Inspection Date

1/23/08

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard not present between hand washing sink and soda storage area. Splash guard not present between garbage grinder sink and food table.
8-02.2 An approved air gap is not present. Provide air gap at ice machine.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths observed not stored in sanitized solution during time of inspection.
12-01.5.B (5) Hot water at hand washing sink is not provided. Hot water at hand washing sink in satellite cafe observed at 91° F during time of inspection.

1/17/07

No Critical Violations

Holy Family University *Retail Food: Restaurant, Eat-in*
9701 Frankford Av *Philadelphia, PA 1911400(*

Inspection Date

5/7/08

No Critical Violations

4/14/08

12-01.5.B (5) Hot water at hand washing sink is not provided. Hot water at hand washing sink in satellite cafe observed at 88° F during time of inspection. Maintain hot water between 110 - 125° F. Management instructed to initiate immediate corrective action.

Torresdale-Frankford Country Club *Retail Food: Restaurant, Private Club*
9800 Frankford Av *Philadelphia, PA 19114*

Inspection Date

2/27/08

No Critical Violations

7/5/07

4-01.1 (A) Food/Food service article storage does not provide protection. not protected from other contamination Management instructed to initiate immediate corrective action(food iteslocated on floor of walk-ins).
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.
3-07.1 (B) Cooling methods do not promote rapid cooling of food. Observed food cooling in deep pot submerged in water. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination. Mold is growing on inside plate of the ice bin. Management instructed to initiate immediate corrective action.

1/10/06

No Critical Violations

Joe Wiz Sunoco *Retail Food: General Convenience*
9900 Frankford Av *Philadelphia, PA 19114*

Inspection Date

4/4/08

No Critical Violations

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

Seven Eleven #29153
9901 Frankford Av

Retail Food: Grocery Market
Philadelphia, PA 1911400(

Inspection Date

7/26/07
No Critical Violations

2/12/07
No Critical Violations

11/3/05
No Critical Violations

Blockbuster Video
9910 Frankford Av

Retail Food: General Convenience
Philadelphia, PA 1911400(

Inspection Date

6/8/08
No Critical Violations

7/5/07
No Critical Violations

2/2/06
No Critical Violations

Dollar Mania
9910 Frankford Av

Retail Food: General Convenience
Philadelphia, PA 1911400(

Inspection Date

2/2/06
No Critical Violations

Eckerd Drugs #6238
9910 Frankford Av

Retail Food: General Convenience
Philadelphia, PA 19114

Inspection Date

1/8/08
No Critical Violations

2/12/07
No Critical Violations

Emperors Garden
9910 Frankford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114

Inspection Date

Emperors Garden
9910 Frankford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114

Inspection Date

12/27/07

2-01.1 (D) Defective food containers are present. Dented food containers observed in storage area. Management initiated immediate corrective action.
2-01.4 Food is not properly labeled/packaged. Ice tea containers in customer waiting area are not 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 stored on floor in walk-in refrigerators and in storeroom. Food is not protected from other contamination Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Numerous food items uncovered in all refrigerators. Food is not protected from leakage in small reach in refrigerator at prep area. Food observed being prepared in sink where garbage grinder is located. Food observed being stored on floor and under unsanitary food equipment.
9-02.1 Employee hands are not washed prior to food handling activities. Proper hand washing not observed during time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping clothes observed not stored in sanitizing solution during time of inspection. Management instructed to initiate immediate corrective action.
10-02.1 Food equipment needs cleaning. Severe food and grease accumulation observed on food equipment. Unsanitary conditions observed inside walk in refrigerator and reach in refrigerator
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Food preparation is being conducted in 3 basin sink. Garbage disposal located inside 3 basin sink. Management instructed to initiate immediate corrective action.
13-01.1 (A) Floor is not clean. Heavy debris observed under and behind food equipment. Clean floor throughout prep and storage areas.
19-01.1 Food establishment personnel food safety certified individual is not present. A certified individual must be present during times of operation and preparation. Management instructed to initiate immediate corrective action.

7/5/07

4-01.1 (A) Food/Food service article storage does not provide protection (Food stored on floor in walk-in refrigerators and in storeroom. not protected from other contamination 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. Sanitizing containers are needed to store wiping cloths. Management instructed to initiate immediate corrective action.

11/3/05

No Critical Violations

Papa Johns Pizza #3003
9910 Frankford Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19114

Inspection Date

11/3/05

No Critical Violations

Rite Aid #11126
9910 Frankford Av

Retail Food: General Convenience
Philadelphia, PA 19114

Inspection Date

5/28/08

No Critical Violations

Victoria's Pizza *Retail Food: Restaurant, Eat-in*
9910 Frankford Av *Philadelphia, PA 19114*

Inspection Date

8/3/07

7-01 (D) Roach infestation is present. Live roaches are observed. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present at the time of inspection.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping clths 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. No one in establishment is food certified; owner has list of providers.

7/3/07

19-01.1 Food establishment personnel food safety certified individual is not present. No one in establishment is food certified; owner has list of providers.

7/3/07

4-01.1 (A) Food/Food service article storage does not provide protection. Section at 3-basin sink does not protected from splash contamination Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly: dirty water in mop bucket. 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. No one in establishment is food certified; owner has list of providers.
9-02.3 (B) Employees are smoking in uapproved areas. Cigarette butts are observed.
7-01 (A) Fly infestation is present.
2-01.1 (C) Spoiled food is present. Tomates molded, slice meats spoiled Management instructed to initiate immediate corrective action.
4-02.1 Raw or unwashed food is not stored below ready-to-eat food.
4-02.3 Animal origin food is not stored separate from other ready-to-eat food.

Dunkin Donuts *Retail Food: Restaurant, Eat-in*
9930 Frankford Av *Philadelphia, PA 19114000*

Inspection Date

6/29/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Dairy whipped cream can observed stored out of refrigeration for unknown period of time at under compartment of frozen beverage station near drive thru window.
Orders: Discard immediately
3-02.1 Refrigeration system does not maintain proper temperatures. Prep line referation unit used to store pre-cooked eggs, bacon, cream cheese, and pizza was observed at 43°F, 44°F respectively.
Orders: Discard all perishable items and relocate others to walk-in until unit is repaired.
7-01 (B) Fruit fly infestation is present. Fruit flies observed in service prep area and storage area. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

8/10/07

7-01 (B) Fruit fly infestation is present. Fruit flies observed in service area, storage area, and patron bathroom. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mice droppings observed in utlity closet and rear storage area during time of inspection. Management instructed to initiate immediate corrective action.

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

Dunkin Donuts — *Retail Food: Restaurant, Eat-in*
9930 Frankford Av — *Philadelphia, PA 19114000*

Inspection Date

7/27/07

7-01 (A) Fly infestation is present. Flies observed throughout establishment. Eliminate infestation. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. A certified individual was not present during time of inspection. A certified individual must be present during tines of operation
9-04 (B) Wiping cloths are used in an unapproved manner. Moist wiping clothes were observed on the counter and not stored in sanitized solution. Management instructed to initiate immediate corrective action.

8/3/06

No Critical Violations

City Line Cafe — *Retail Food: Restaurant, Eat-in*
9961 Frankford Av — *Philadelphia, PA 19114*

Inspection Date

2/12/07

No Critical Violations

St. Katherine of Siena School — *Institution: School, Archdiocese*
9738 Frankford St — *Philadelphia, PA 19114*

Inspection Date

2/13/07

12-01.5.B (5) Hot water at hand washing sink is not provided. No running hot water in the girls and boys restroom on the 1st, 2nd and 3rd floor, during time of inspection. Management instructed to initiate immediate corrective action.

Subway/Walmart — *Retail Food: Restaurant, Eat-in*
1 Franklin Mills Bl — *Philadelphia, PA 19154*

Inspection Date

12/21/07

2-01.1 (B) Adulterated or unwholesome food is present. Package of roast beef observed underneath the 3 basin sink during time of inspection. Management initiated immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard not present at rear hand sink . Management informed the sanitarian that bread is prepared on the table adjacent to the hand sink. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh and old mice droppings observed on the floor in kitchen prep area and back room. 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 a container of sanitizing solution. 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 87° F for front hand washing sink. Hot water temperature for hand sinks in bathroom observed at 83° F. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. a certified individual must be present during times of operation and preparation. Management instructed to initiate immediate corrective action.

Subway/Walmart *Retail Food: Restaurant, Eat-in*
1 Franklin Mills Bl *Philadelphia, PA 19154*

Inspection Date

11/23/07

3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Hot dogs on hot dog roller observed at 131° F and 135° F during time of inspection.
7-01 (L) Mouse infestation is present. Fresh mice droppings observed on the floor in kitchen prep area. 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 a container of sanitizing solution. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Application was issued to the manager. Management instructed to initiate immediate corrective action.

9/30/06

No Critical Violations

Wal-Mart #2650 *Retail Food: Grocery Market*
1 Franklin Mills Bl *Philadelphia, PA 19154*

Inspection Date

5/20/08

No Critical Violations

4/14/08

12-01.5.B (5) Hot water at hand washing sink is not provided. Hot water not present for bathroom hand washing sinks. (1st and 2nd level)

5/27/07

No Critical Violations

3/9/06

No Critical Violations

3/1/06

7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed in under food shelves in retail area & along perimeter of wall in rear storage area.) Management initiated immediate corrective action.

2/1/06

2-01.1 (D) Defective food containers are present.(Damaged can food products in retail area.) Products are removed from sale.
7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed in rear storage area.) Management initiated immediate corrective action.

Dick's *Retail Food: General Convenience*
20 Franklin Mills Bl *Philadelphia, PA 19154*

Inspection Date

7/27/08

No Critical Violations

5/27/07

No Critical Violations

8/3/06

No Critical Violations

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

Dick's — *Retail Food: General Convenience*
20 Franklin Mills Bl — *Philadelphia, PA 19154*

Inspection Date

2/16/06

4-01.1 (A) Food/Food service article storage does not provide protection. (Food items on storage shelves in rear storage area 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 in rear storage area and on floor.) Management instructed to initiate immediate corrective action.

1/23/06

4-01.1 (A) Food/Food service article storage does not provide protection. (Food items on storage shelves in rear storage area 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 in rear storage area.) Management instructed to initiate immediate corrective action.

Super Fresh — *Retail Food: Supermarket*
85 Franklin Mills Bl — *Philadelphia, PA 19154000*

Inspection Date

8/23/07

No Critical Violations

8/3/06

8-06.1.1 (C) Drain line is in need of repair.(Drain line under 3-basin sink is leaking in produce food prep area.) Management instructed to initiate immediate corrective action.

5/3/06

No Critical Violations

Burger King #10740 — *Retail Food: Restaurant, Eat-in*
90 Franklin Mills Bl — *Philadelphia, PA 19154*

Inspection Date

5/27/07

19-04 Food establishment personnel food safety certificate is expired.(Manager informed the sanitarian that he is waiting for certificate.)

2/16/06

No Critical Violations

Big Lots # 1984 — *Retail Food: General Convenience*
161 Franklin Mills Bl — *Philadelphia, PA 19154*

Inspection Date

1/28/08

7-01 (L) Mouse infestation is present. Fresh mice droppings observed on the floor in retail area. Management instructed to initiate immediate corrective action.

1/7/08

2-01.1 (D) Defective food containers are present. Damaged canned food products on the shelves in the retail area, during time of inspection. Labels observed lacking for cans on retail shelf.
7-01 (L) Mouse infestation is present. Fresh mice droppings observed on the floor in retail area. Management instructed to initiate immediate corrective action.

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

Big Lots # 1984 — *Retail Food: General Convenience*
161 Franklin Mills Bl — *Philadelphia, PA 19154*

Inspection Date

1/18/07

2-01.1 (D) Defective food containers are present. Damaged canned food products on the shelves in the retail area, during time of inspection.

11/16/05

No Critical Violations

11/9/05

No Critical Violations

Wendy's #7018 — *Retail Food: Restaurant, Eat-in*
399 Franklin Mills Bl — *Philadelphia, PA 19154*

Inspection Date

5/20/08

No Critical Violations

1/7/08

19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present for manager interviewed. Certified individual with city certificate not present during time of inspection.
19-04 Food establishment personnel food safety certificate is expired. City certificate expired 2004.

12/15/07

4-01.1 (A) Food/Food service article storage does not provide protection.
Provide a splashguard between the trash can and food product storage shelves.
Provide a splashguard between the food preparation table and air drying storage shelves/racks.
Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination ; food debris/waste observed on the prepacked products stored adjacent trash can .
Clean and remove the food debris and sanitize the contaminated products n the storage shelves.
Management instructed to initiate immediate corrective action.
19-04 Food establishment personnel food safety certificate is expired.

9/13/06

7-01 (B) Fruit fly infestation is present around mop sink and ice machine.

Boston Market — *Retail Food: Restaurant, Eat-in*
451 Franklin Mills Ci — *Philadelphia, PA 19154*

Inspection Date

5/27/07

No Critical Violations

10/5/05

No Critical Violations

Mcdonald's #12857 — *Retail Food: Restaurant, Eat-in*
501 Franklin Mills Bl — *Philadelphia, PA 19154310*

Inspection Date

1/5/07

No Critical Violations

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

Cafe R. Antonio
1526 Franklin Mills Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19154

Inspection Date

6/3/07

No Critical Violations

Dollar Tree
101 Franklin Mills Ci

Retail Food: General Convenience
Philadelphia, PA 19154313

Inspection Date

7/27/08

2-01.1 (B) Adulterated or unwholesome food is present. Opened food packages observed in retail area. Moldy pepperoni observed in retail area. Management instructed to initiate immediate corrective action.
2-01.1 (D) Defective food containers are present. Dented food cans observed in retail area. Management instructed to initiate immediate corrective action.

3/26/07

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

1/19/07

No Critical Violations

1/8/07

7-01 (L) Mouse infestation is present. Fresh droppings observed on floor of rear walkin box. Feces observed on contaminated surfaces of lower retail shelves, under retail shelves, floor surfaces in rear room. Management instructed to initiate immediate corrective action.
13-01.1 (A) Floor is not clean.(Dirty floor in rear storage area and in retail area; mice droppings in rear storage.)

4/13/06

3-01.1 (B) Cold food is not maintained below 41 degrees, at time 55°Fahrenheit, potentially hazardous foods moved to other walk-in. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed in rear storage area.) Management instructed to initiate immediate corrective action.
13-01.1 (A) Floor is not clean.(Dirty floor in rear storage area and in retail area; mice droppings in rear storage.)

1/23/06

7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed in rear storage area.) Management instructed to initiate immediate corrective action.
13-01.1 (A) Floor is not clean.(Dirty floor in rear storage area and in retail area; mice droppings in rear storage.)

Toys R Us
201 Franklin Mills Ci

Retail Food: General Convenience
Philadelphia, PA 19154

Inspection Date

7/20/08

7-01 (L) Mouse infestation is present. Fresh mouse droppings observed on candy shelf, behind storage shelves in retail area, and in employee break room. Management instructed to initiate immediate corrective action.

6/9/07

No Critical Violations

1/26/06

No Critical Violations

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

Franklin Mills LukOil *Retail Food: Grocery Market*
220 Franklin Mills Bl *Philadelphia, PA 19154*

Inspection Date

1/14/08

7-01 (L) Mouse infestation is present. Fresh mice droppings observed in rear storage area. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Management is not sanitizing food equipment. Equipment is only being washed and rinsed. Sanitarian explained wash, rinse, and sanitize procedure to management.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection.

12/15/07

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized; no sink stoppers and sanitizer observed .
19-01.1 Food establishment personnel food safety certified individual is not present.

6/3/07

7-01 (L) Mouse infestation is present ; numerous mouse droppings on counter shelve at back area next to soda fountain. 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.

7/8/05

No Critical Violations

LukOil Mini Mart *Retail Food: Grocery Market*
220 Franklin Mills Ci *Philadelphia, PA 19154*

Inspection Date

3/18/08

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. A list of course providerrs and application were issued.
Note: The owner has submitted a variance request for this to the Health Dept. Management instructed to initiate immediate corrective action.

Dynasty Chinese Restaurant *Retail Food: Restaurant, Eat-in*
301 Franklin Mills Ci *Philadelphia, PA 1915400(*

Inspection Date

9/21/07

No Critical Violations

Dynasty Chinese Restaurant *Retail Food: Restaurant, Eat-in*
301 Franklin Mills Ci *Philadelphia, PA 1915400(*

Inspection Date

7/17/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Listed food items are stored at the buffet steam tables and ambient temperature is 73°: chicken kabol temp. is 102°, crab rangoon temp. is 124°, egg roll temp. is 125°, steak roll temp. range is 113°- 121°, baked salmon temp. is 124° and sweet & sour chicken temp. is 128°. Cucumber roll temp. is 60° and deluxe roll temp. is 58° at the self-serve buffet table, during time of inspection. Sushi items at the buffet table is to be properly disposaled, during time of inspection. The establishment was advised to reheat the listed food items to 165° and held for 15 seconds, before it is served to the patrons, during time of inspection.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Listed food items in the food prep unit: Pork dumpling temprature is 52°, yon ton with pork fulling temperature is 52° and squid temperature is 49°, during time of inspection. All listed food products was removed from use, during time of inspection.
5-01.1 Food is not protected from contamination. Food items is not protected from overhead leakage or condensation in the walk-in refrigeration unit, during time of inspection. Food items is not protected from cross-contamination between raw and prepared foods in the walk-in refrigeration units. Management instructed to initiate immediate corrective action by removing all food items from under the leaking cooling unit.
18-01.1 Alteration or construction began prior to plan submission and approval. The establishment will have to submitted HACCP Plans to the Plan Review Section of the Office of Food Protection at 321 University Ave, Phila. P.A. for the sushi food preparation process. Management instructed to initiate immediate corrective action.

6/18/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Listed food items in the food prep unit: Pork dumpling temprature is 57°, yon ton with pork fulling temperature is 50°, raw chicken meat temperature is 50°, raw beef temperature is 51°, raw chicken meat from the leg temperature is 50° and raw shrimp temperature is 51°, during time of inspection. All listed food products was removed from use, during time of inspection.
5-01.1 Food is not protected from contamination. Food items is not protected from overhead leakage or condensation in the walk-in refrigeration unit, during time of inspection. Food items is not protected from cross-contamination between raw and prepared foods in the walk-in refrigeration units. Management instructed to initiate immediate corrective action by removing all food items from under the leaking cooling unit.

4/12/07

No Critical Violations

8/16/05

No Critical Violations

Exxon Station *Retail Food: Grocery Market*
335 Franklin Mills Ci *Philadelphia, PA 1915431(*

Inspection Date

6/29/08

10-02.2 (B) Food equipment and utensils are improperly sanitized. Cleaning of coffee pots are conducted in one basin sink (mop style sink) in rear storage room. 3 compartment sink behind front register counter is currently used for office supplies.
Orders: Utensil sink is required for proper wash, rinse, and sanitizing procedures.
19-01.1 Food establishment personnel food safety certified individual is not present. Serv safe certificate present. City of Phila. certification is required.

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

Exxon Station
335 Franklin Mills Ci

Retail Food: Grocery Market
Philadelphia, PA 19154310

Inspection Date

6/3/07

19-01.1 Food establishment personnel food safety certified individual is not present.(Manager will be participating in class in April 2006.)

3/16/06

No Critical Violations

2/16/06

7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed in rear storage area.)
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.

Farm Buffet
427 Franklin Mills Ci

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19154

Inspection Date

1/3/08

2-01.1 (D) Defective food containers are present. Label observed missing for food can. Dents observed in cans on storage shelf. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. Refrigerator in kitchen area observed at 48° 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 ; frost accumulation all over the food boxes in the walk-in box freezer (walls, floors, ceiling)
Provide splashguard between the hand wash sink and food prepration shelve in frontroom.
Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Uncovered food items observed in refrigeration units. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Hand washing not observed during time of inspection. Employee observed leaving bathroom without washing hands. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Several wiping cloths observed 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.
No sanitzer present in the 3rd basin compartment. Equipment used for cleaning/sanitizing is improperly operated. 3 compartment sink improperly setup wash and rinse observed conducted only. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. Hot water faucet observed missing during time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. A certified individual must be present during times of operation and preparation. Management instructed to initiate immediate corrective action.

Farm Buffet *Retail Food: Restaurant, Eat-in*
427 Franklin Mills Ci *Philadelphia, PA 19154*

Inspection Date

12/15/07

4-01.1 (A) Food/Food service article storage does not provide protection ; frost accumulation all over the food boxes in the walk-in box freezer (walls, floors, ligths, ceiling)
Provide splashguard between the hand wash sink and food prepration shelve in frontroom.
Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate ; no hot water and hand soap provided at hand wash sink in the ice machine room/utensils service room.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized : kitchen utensis.
No sanitzer present in the 3rd basin compartment.
Equipment used for cleaning/sanitizing is improperly operated. 3 compartment sink improperly setup wash and rinse observed conducted only.
Management instructed to initiate immediate corrective action.

9/30/06

No Critical Violations

Pizza Hut #605149 *Retail Food: Restaurant, Eat-in*
477 Franklin Mills Ci *Philadelphia, PA 19154*

Inspection Date

7/18/08

No Critical Violations

11/1/07

7-01 (B) Fruit fly infestation is present. Live fruit flies observed in establishment. (kitchen and bathroom) Management instructed to initiate immediate corrective action.

5/27/07

7-01 (B) Fruit fly infestation is present. (Live fruit flies are observed in establishment at mop storage room). Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present ; numerous live german roaches observed on the floor in womens bathroom.
19-01.1 Food establishment personnel food safety certified individual is not present. City food safety observed but not certified individual present at the time of inspection.

4/18/06

7-01 (B) Fruit fly infestation is present. (Live fruit flies are observed in establishment.) Management instructed to initiate immediate corrective action.

2/1/06

5-01.1 Food is not protected from contamination. (Open food items in food prep area is not protected from contamination from insects.) Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Live roaches are observed crawling into proofing unit in food prep area and on wall in food prep area.) 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 under self-server bar. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair.(Drain line at self-service station drains into bucket under bain marie.) Management instructed to initiate immediate corrective action.

Taco Bell #4092 *Retail Food: Restaurant, Eat-in*
499 Franklin Mills Ci *Philadelphia, PA 19154310*

Inspection Date

1/4/08

No Critical Violations

Taco Bell #4092 *Retail Food: Restaurant, Eat-in*
499 Franklin Mills Ci *Philadelphia, PA 19154310*

Inspection Date

12/15/07

7-01 (B) Fruit fly infestation is present ; numerous live fruit flies observed in the food preparation area. Management instructed to initiate immediate corrective action.

12/13/06

No Critical Violations

12/7/06

No Critical Violations

12/6/06

7-01 (B) Fruit 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 soda system area.

5/23/06

No Critical Violations

KFC Y338170 *Retail Food: Restaurant, Eat-in*
527 Franklin Mills Ci *Philadelphia, PA 19154*

Inspection Date

8/17/07

2-01.1 (B) Adulterated or unwholesome food is present. Sandwich observed stored in broken refrigerator with temperature of 70° F. Management refused to initiate immediate corrective action.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Fried Chicken observed at 127° F and 130°F. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Dark grease observed at fryer station. Soda dispenser does not provide protection from cross contamination.
7-01 (L) Mouse infestation is present. Mice droppings observed in rear storage 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. 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.

6/10/07

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

1/6/06

No Critical Violations

1/6/06

No Critical Violations

12/6/05

7-01 (L) Mouse infestation is present: mouse droppings observed in cabinet below soda fountain at take-out window.

Arby's #6983 *Retail Food: Restaurant, Eat-in*
577 Franklin Mills Ci *Philadelphia, PA 19154*

Inspection Date

2/6/08

19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Management instructed to initiate immediate corrective action.

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

Arby's #6983
577 Franklin Mills Ci

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19154

Inspection Date

1/14/08

2-10.2 Ice is not protected from contamination. Plastic container observed in direct contact with ice made for human consumption. Management initiated immediate corrective action.
5-01.1 Food is not protected from contamination. Uncovered cheese observed in direct contact with refrigerator shelf. Management initiated immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Drain line for hand washing sink observed leaking during time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. A certified individual must be present during times of operation and preparation . Management instructed to initiate immediate corrective action.

3/1/06

5-01.1 Food is not protected from contamination. (Food is not protected from overhead leakage or condensation at small refrigerator unit next to ice machine in food prep area.)
8-06.1.1 (A) Liquid waste is not disposed of properly. Food equipment liquid waste is disposed of improperly, under self-service beverage dispensing unit in dining area; plastic hose stored in stagnet water under shelf where fountain syrup is stored in rear storage area). Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair.(Drain line from dripping tray at self-service beverage dispenser is leaking in lower cabinet.)
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. (Large multi-use metal tray is not properly cleaned, dirty tray place in sanitized water in 3-basin sink.)

Bugaboo
601 Franklin Mills Ci

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19154

Inspection Date

7/25/07

No Critical Violations

9/18/06

No Critical Violations

Pizzeria Uno
789 Franklin Mills Ci

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19154

Inspection Date

7/8/08

No Critical Violations

11/7/07

19-01.1 Food establishment personnel food safety certified individual is not present. Certified individual not present during time of inspection. A certified individual must be present during times of preparation and operation. City certificate not present during time of time inspection. Management instructed to initiate immediate corrective action.

Pizzeria Uno *Retail Food: Restaurant, Eat-in*
789 Franklin Mills Ci *Philadelphia, PA 19154*

Inspection Date

8/30/07

5-01.1 Food is not protected from contamination. Container containing sliced lemons was not covered during time of inspection. Water from freezer unit observed dripping on food boxes in walk in freezer unit. Management initiated immediate corrective action.
7-01 (B) Fruit fly infestation is present. Fruit flies observed in rear storage area (employee storage area). Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mice droppings observed in rear storage area by shelving units. 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. A certified individual must be present during times of preparation and operation. Management instructed to initiate immediate corrective action.

7/25/07

2-10.2 Ice is not protected from contamination. (Handling utensil handle in contact with ice at fountain dispenser and knife stored in container with lemon wedges at server beverage prep station.) (Containers of food is stored in drink ice in ice bin in bar area.) Management refused to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Container with sliced tomato was not covered during time of inspection.Water from freezer unit observed dripping into open food boxes. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Fruit fly infestation was observed in rear storage area and in bar area. Eliminate fruit fly infestation. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink in men's and women's bathroom is not provided. 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 during time of inspection. Management is to obtain certificate from the city.| Management instructed to initiate immediate corrective action.

3/30/06

2-10.2 Ice is not protected from contamination. (Handling utensil handle in contact with ice at fountain dispenser and knife stored in container with lemon wedges at server beverage prep station.) (Containers of food is stored in drink ice in ice bin in bar area.) Management refused 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, metal container stored on top of breadsticks: food items in small refrigerator/food prep units are not covered; fruit condiments at bar area are not covered.) 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, where needed.) Management instructed to initiate immediate corrective action.

Bally's Total Fitness *Retail Food: Prepared Food Take-Out*
851 Franklin Mills Ci *Philadelphia, PA 19154*

Inspection Date

5/1/08

12-01.5.B (4) Cold water at hand washing sink is not provided. The sink is shut off. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. The sink is shut off. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Attend an approved food safet class and obtain a Ciy of Philadelpia Food Safety Certificate. A certified individual must be present during times of operation and preparation. Application and provider list issued. Management instructed to initiate immediate corrective action.

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

Bally's Total Fitness *Retail Food: Prepared Food Take-Out*
851 Franklin Mills Ci *Philadelphia, PA 19154*

Inspection Date

2/21/08

19-01.1 Food establishment personnel food safety certified individual is not present. A certified individual must be present during times of operation and preparation. Application and provider list were issued. Management instructed to initiate immediate corrective action.

1/25/08

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

1/18/07

No Critical Violations

Sam's Club #6332 *Retail Food: Grocery Market*
1000 Franklin Mills Ci *Philadelphia, PA 19154*

Inspection Date

7/24/08

19-01.1 Food establishment personnel food safety certified individual is not present. Jacqueline Nicoletti who has a valid City food safety certificate was not present. More City certified people are needed. Management instructed to initiate immediate corrective action.

5/13/08

No Critical Violations

4/14/08

19-01.1 Food establishment personnel food safety certified individual is not present. A City of Philadelphia Certificate is needed. Application was issued. Management instructed to initiate immediate corrective action.

1/25/08

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard not present between hand washing sink and 3 basin sink in meat area.
8-02.2 An approved air gap is not present. Air gap not present for indirect waste lines in bakery area and rear prep area.
12-01.5.B (5) Hot water at hand washing sink is not provided. Hot water not present at hand washing in women's bathroom. Inadequate hot water temperature observed at hand washing sink in chicken prep area.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Application was issued. Management instructed to initiate immediate corrective action.

5/17/06

No Critical Violations

5/2/06

No Critical Violations

1/9/06

No Critical Violations

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

Sam's Club #6332 — *Retail Food: Grocery Market*
1000 Franklin Mills Ci — *Philadelphia, PA 19154*

Inspection Date

12/8/05

4-01.1 (A) Food/Food service article storage does not provide protection, splash guards lacking between hand wash sinks,/ food equipment.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit, 3 door bev air unit 65°, cafe. Management instructed to initiate immediate corrective action.
10-05.1 (B) Warewasher does not maintain proper washing and sanitizing temperatures, wash temperture guage, not working, final rinse 160°.
5-01.1 Food is not protected from contamination, not adequately covered prepared chicen in walkin. Management instructed to initiate immediate corrective action.

AMC Franklin Mills 14 Theatres — *Retail Food: General Public Establishment*
1149 Franklin Mills Ci — *Philadelphia, PA 19154*

Inspection Date

5/1/08

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. The 3-basin sinks sink stoppers are not functional. Provide 3 working sink stoppers. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Attend an approved food safet class and obtain a Ciy of Philadelpia Food Safety Certificate. Provider list and application issued. Management instructed to initiate immediate corrective action.

2/21/08

7-01 (L) Mouse infestation is present. Mouse droppings observed on floor in stock room. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection.

1/5/07

No Critical Violations

Kay Bee Toys Works — *Retail Food: General Convenience*
1161 Franklin Mills Ci — *Philadelphia, PA 19154*

Inspection Date

1/7/08

7-01 (L) Mouse infestation is present. Fresh mice droppings observed on the floor in rear storage area. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Soap and paper towels are not provided. Employees are not properly washing hands after using the toilet facilities.

12/18/07

7-01 (L) Mouse infestation is present. Fresh mice droppings observed on the floor in rear storage area. Management instructed to initiate immediate corrective action.

9/30/06

No Critical Violations

FYE #1668 — *Retail Food: General Convenience*
1173 Franklin Mills Ci — *Philadelphia, PA 19154*

Inspection Date

7/20/08

No Critical Violations

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

FYE #1668
1173 Franklin Mills Ci

Retail Food: General Convenience
Philadelphia, PA 19154

Inspection Date

6/2/07

No Critical Violations

11/8/05

No Critical Violations

Hunnie's Cinnamon Bakery
1202 Franklin Mills Ci

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19154

Inspection Date

11/21/07

No Critical Violations

11/21/07

No Critical Violations

6/2/07

7-01 (L) Mouse infestation is present ;numerous fresh mouse droppings on the storage shelves.
12-01.5.B (4) Cold water at hand washing sink is not provided ; at hand wash sink in utensils room.
12-01.5.B (5) Hot water at hand washing sink is not provided ; at hand wash sink in utensils room.
19-01.1 Food establishment personnel food safety certified individual is not present.

11/22/05

No Critical Violations

Zack's Salad Bar
1206 Franklin Mills Ci

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19154

Inspection Date

6/2/07

7-01 (L) Mouse infestation is present. Fresh feces observed on the storage shelves in storage room and floor. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided ; at hand wash sinks in employees bathroom.
19-01.1 Food establishment personnel food safety certified individual is not present.
City food safety present bu food safety certified person not present at the time of inspection.

12/19/06

No Critical Violations

12/19/06

7-01 (L) Mouse infestation is present. Fresh feces observed on shelving in kitchen, under front counter, on floor behind ice machine and service sink closet at time of inspection.
Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided, in toilet room at time of inspection.

10/27/05

No Critical Violations

Smoker's Choice
1208 Franklin Mills Ci

Retail Food: General Convenience
Philadelphia, PA 19154

Inspection Date

6/26/08

No Critical Violations

Smoker's Choice
1208 Franklin Mills Ci

Retail Food: General Convenience
Philadelphia, PA 19154

Inspection Date

10/18/07

7-01 (L) Mouse infestation is present. Mice droppings observed behind food equipment. Management instructed to initiate immediate corrective action.

9/27/07

7-01 (L) Mouse infestation is present. Mice droppings observed behind food equipment. Management instructed to initiate immediate corrective action.

8/20/07

No Critical Violations

1/5/07

No Critical Violations

Auntie Anne's
1212 Franklin Mills Ci

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19154

Inspection Date

1/7/08

No Critical Violations

12/18/07

9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths observed not stored in an identifiable container of 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. Management was issued an application and a list of providers. Management instructed to initiate immediate corrective action.

3/2/07

No Critical Violations

10/5/05

No Critical Violations

10/5/05

No Critical Violations

Charlie A's
1218 Franklin Mills Ci

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19154

Inspection Date

6/2/07

No Critical Violations

10/27/05

No Critical Violations

Johnny Rockets
1224 Franklin Mills Ci

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19154

Inspection Date

1/7/08

No Critical Violations

3/2/07

No Critical Violations

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

Johnny Rockets
1224 Franklin Mills Ci

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19154

Inspection Date

11/22/05

No Critical Violations

Japan Express
1226 Franklin Mills Ci

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19154

Inspection Date

5/26/07

7-01 (L) Mouse infestation is present ; numerous mouse droppings observed on the floor in service room/mop storage room, on the mixer and interior of unused refrigerator, hand wash sink. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate ; no hand soap, paper towels provided at hand wash sink in employees bathroom and kitchen .
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 no sanitizer present .
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.

11/22/05

No Critical Violations

Yeung's Lotus Express
1226 Franklin Mills Ci

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19154

Inspection Date

5/26/07

2-10.2 Ice is not protected from contamination ; ice scoop with handle storedin ice bin and bottle water stored in it. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present ; numerous mouse droppings observed on the floor under the storage shelves. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair ; at kitchen hand wash sink. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate ; hand washing are not conducted in sink due to damaged drain line. 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 sanitizer. Management instructed to initiate immediate corrective action.
19-04 Food establishment personnel food safety certificate is expired.
19-01.1 Food establishment personnel food safety certified individual is not present ; certified individual not present at the time of inspection.

2/7/06

No Critical Violations

11/22/05

8-01.2 (A) An adequate supply of hot water is not provided: hot water flow at hand washing sink is a trickle.

10/5/05

No Critical Violations

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

McDonald's
1235 Franklin Mills Ci

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19154310

Inspection Date

11/1/07

3-02.1 Refrigeration system does not maintain proper temperatures. Refrigeration Unit containing salads observed at 52° 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 ; splashguard not provided for service sink and soda syrup storage shelves.
7-01 (A) Fly infestation is present. Flies observed in kitchen and prep areas. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Drain line for hand wash sink in kitchen area observed leaking. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths observed not stored in sanitized solution. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Adequate hand washing not observed during time of inspection.
12-01.5.B (5) Hot water at hand washing sink is not provided . Hot water temperature for hand washing sinks observed at 91° F in men's bathroom, 92° F in women's bathroom, and 89° F for hand wash sink in the kitchen. Management has contacted Hugh's Plumbing (215) 969- 2130.
19-01.1 Food establishment personnel food safety certified individual is not present. City Certificate not present during time of inspection. Application was provided to management.

5/26/07

4-01.1 (A) Food/Food service article storage does not provide protection ; splashguard not provided for service sink and soda syrup storage shelves.
12-01.5.B (5) Hot water at hand washing sink is not provided ; at hand wash sink in employees bathrooms (women and men).
19-01.1 Food establishment personnel food safety certified individual is not present.

12/5/05

2-10.2 Ice is not protected from contamination.(Ice scoop stored on counter at 3-basin sink.) Management instructed to initiate immediate corrective action.

Arthur Treachers
1236 Franklin Mills Ci

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19154

Inspection Date

1/14/08

2-10.2 Ice is not protected from contamination. Pitcher handle observed is direct contact with ice made for human consumption.
5-01.1 Food is not protected from contamination. Freezer leaking on food boxes inside walk in freezer unit. 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.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. 3 compartment sink improperly set up during time of inspection. 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 inspections Manager was issued an application and a list of providers.

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

Arthur Treachers — *Retail Food: Prepared Food Take-Out*
1236 Franklin Mills Ci — *Philadelphia, PA 19154*

Inspection Date

12/18/07

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 inspections Manager was issued an application and a list of providers.

3/2/07

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

10/27/05

No Critical Violations

Arthur Treachers/ Nathans Famous — *Retail Food: Prepared Food Take-Out*
1236 Franklin Mills Ci — *Philadelphia, PA 19154*

Inspection Date

5/29/08

No Critical Violations

5/23/08

No Critical Violations

3/18/08

9-04 (B) Wiping cloths are used in an unapproved manner.
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 Certicate. Manager was issued an application and a list of providers. Management instructed to initiate immediate corrective action.

Subway — *Retail Food: Restaurant, Eat-in*
1238 Franklin Mills Ci — *Philadelphia, PA 19154*

Inspection Date

7/25/08

7-01 (B) Fruit fly infestation is present. Numerous fruit flies observed in prep area. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. None observed. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. The owner is attending the class in June. Obtain a City of Philadelphia certificate. Management instructed to initiate immediate corrective action.

5/23/08

19-01.1 Food establishment personnel food safety certified individual is not present. The owner is attending the class in June. Obtain a City of Philadelphia certificate. Management instructed to initiate immediate corrective action.

3/28/08

19-01.1 Food establishment personnel food safety certified individual is not present. A certificate was not available at the time of inspection. A City f Philadelphia certified individual must be present during times of operation and preparation. Management instructed to initiate immediate corrective action.

Subway *Retail Food: Restaurant, Eat-in*
1238 Franklin Mills Ci *Philadelphia, PA 19154*

Inspection Date

11/21/07

5-01.1 Food is not protected from contamination. Opened onion storage bin observed stored on the floor under grated shelving unit. Opened uncovered bag of jalapeno peppers observed stored inside refrigerator. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Several old and fresh mice droppings observed behind food equipment, in food prep area, on shelving units, and at customer service area. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Fruit flies observed in onion storage bin. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present. Air gap not present for soda lines or ice machine. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Sponge observed at 3 basin sink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. A certified individual was not present during time of inspection. A certified individual must be present during times of operation and preparation.

8/21/07

7-01 (L) Mouse infestation is present. Mice droppings observed behind food equipment in food prep area and at customer service area. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Fruit flies observed at food prep area. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Sponges observed at 3 basin sink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. A certified individual was not present during time of inspection. A certified individual must be present during times of operation and preparation.

5/26/07

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

4/10/06

No Critical Violations

Sbarro *Retail Food: Prepared Food Take-Out*
1244 Franklin Mills Ci *Philadelphia, PA 19154*

Inspection Date

7/25/08

9-02.1 Employee hands are not washed prior to food handling activities. None was observed. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

6/29/07

No Critical Violations

6/2/07

12-01.5.B (5) Hot water at hand washing sink is not provided ; at employees bathrooms located at hallway.
19-01.1 Food establishment personnel food safety certified individual is not present ; city copy observed .

6/1/07

No Critical Violations

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

Sbarro
1244 Franklin Mills Ci

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19154

Inspection Date

4/10/06

No Critical Violations

Gloria Jeans Coffee's
1250 Franklin Mills Ci

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19154

Inspection Date

11/21/07

7-01 (L) Mouse infestation is present. Mice droppings observed behind food equipment and in rear storage area.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths observed not stored in sanitized solution,
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection.

6/2/07

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

9/30/06

No Critical Violations

9/14/05

No Critical Violations

Modell's
1280 Franklin Mills Ci

Retail Food: General Convenience
Philadelphia, PA 19154

Inspection Date

6/2/07

No Critical Violations

9/30/06

No Critical Violations

A Dollar
1281 Franklin Mills Ci

Retail Food: General Convenience
Philadelphia, PA 19154

Inspection Date

6/2/07

No Critical Violations

9/30/06

No Critical Violations

Suncoast Video
1284 Franklin Mills Ci

Retail Food: General Convenience
Philadelphia, PA 19154

Inspection Date

6/7/07

No Critical Violations

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

Dollar Tree
1300 Franklin Mills Ci

Retail Food: General Convenience
Philadelphia, PA 19154

Inspection Date

6/2/07

No Critical Violations

Marshalls
1356 Franklin Mills Ci

Retail Food: General Convenience
Philadelphia, PA 19154

Inspection Date

7/27/08

7-01 (L) Mouse infestation is present. Fresh mouse droppings observed under shelving units in retail area. Management instructed to initiate immediate corrective action.

6/7/07

No Critical Violations

3/9/06

No Critical Violations

Street Corner
1381 Franklin Mills Ci

Retail Food: General Convenience
Philadelphia, PA 19154

Inspection Date

6/3/07

5-01.1 Food is not protected from contamination ; old mouse droppings on the soda boxes, sugar storage container stored adjacent hand wash sink in employees bathroom.
Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.
No city food safety present.

8/28/06

No Critical Violations

5/2/06

No Critical Violations

3/16/06

No Critical Violations

Candy World
1387 Franklin Mills Ci

Retail Food: Grocery Market
Philadelphia, PA 19154

Inspection Date

5/27/07

No Critical Violations

Bed Bath & Beyond
1417 Franklin Mills Ci

Retail Food: General Convenience
Philadelphia, PA 19154

Inspection Date

7/20/08

7-01 (L) Mouse infestation is present. Fresh mouse droppings observed behind shelving units in rear storage and retail areas. Management instructed to initiate immediate corrective action.

1/5/07

No Critical Violations

Puppytown USA INC *Retail Food: General Convenience*
1420 Franklin Mills Ci *Philadelphia, PA 19154*

Inspection Date

1/5/07

No Critical Violations

Claire's #3329 *Retail Food: General Convenience*
1425 Franklin Mills Ci *Philadelphia, PA 19154*

Inspection Date

6/3/07

No Critical Violations

Burlington Coat Factory *Retail Food: General Convenience*
1455 Franklin Mills Ci *Philadelphia, PA 19154*

Inspection Date

7/19/08

No Critical Violations

6/7/07

No Critical Violations

4/18/06

No Critical Violations

Gloria Jean's Coffee *Retail Food: Prepared Food Take-Out*
1502 Franklin Mills Ci *Philadelphia, PA 19154*

Inspection Date

7/24/08

No Critical Violations

5/23/08

19-01.1 Food establishment personnel food safety certified individual is not present . Note: The owner has completed a foodsafety course and mailed in the City application. Management instructed to initiate immediate corrective action.

3/28/08

19-01.1 Food establishment personnel food safety certified individual is not present . A certified individual not present during time of inspection. Attend an approved food safety class and obtain a City of Philadelpha Food Safety Certifcate. Management instructed to initiate immediate corrective action.

11/23/07

7-01 (L) Mouse infestation is present. Fresh mice droppings observed on the floor. 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 sanitized solution. 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. Certified individual not present during time of inspection.

6/3/07

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

4/12/07

19-01.1 Food establishment personnel food safety certified individual is not present: Niraj P. Chinoy not present during inpection.

Lindt Chocolate
1509 Franklin Mills Ci

Retail Food: Grocery Market
Philadelphia, PA 19154

Inspection Date

7/20/08

No Critical Violations

1/5/07

No Critical Violations

Orange Julius/Dairy Queen
1520 Franklin Mills Ci

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19154

Inspection Date

4/12/07

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

3/16/06

No Critical Violations

Ruby Tuesday
1534 Franklin Mills Ci

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19154

Inspection Date

2/6/08

No Critical Violations

1/4/08

7-01 (B) Fruit fly infestation is present. Fruit flies observed at dish washing area and soda dispensing 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 sanitizing solution. Management initiated immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Manager was given application. Management instructed to initiate immediate corrective action.

4/12/07

No Critical Violations

3/16/06

No Critical Violations

2/16/06

5-01.1 Food is not protected from contamination.(Cheesecake in small refrigerator near grill is not protected from other contamination; food items on dry storage shelf is stored in containers with no lids, stacked on top of each other on shelf; open containers of mushrooms stored in 2-door reach-in refrigerator across from dishwashing machine; ice cream not covered in reach-in refrigerator unit.) Mushrooms where removed from use.
8-06.1.1 (A) Liquid waste is not disposed of properly. (Dirty mop water is disposed of improperly.) Management instructed to initiate immediate corrective action.

Limited Too #709
1543 Franklin Mills Ci

Retail Food: General Convenience
Philadelphia, PA 19154

Inspection Date

6/3/07

No Critical Violations

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

Spencer Gifts
1548 Franklin Mills Ci

Retail Food: General Convenience
Philadelphia, PA 19154

Inspection Date

1/31/08

7-01 (L) Mouse infestation is present. Dead mouse and fresh mouse droppings observed on the floor perimeter in rear storage areas. Management instructed to initiate immediate corrective action.

11/21/07

7-01 (L) Mouse infestation is present. Fresh mouse droppings observed on the floor perimeter in rear storage area. Management instructed to initiate immediate corrective action.

6/7/07

No Critical Violations

Ritas Water Ice
1712 Franklin Mills Ci

Retail Food: General Convenience
Philadelphia, PA 19154

Inspection Date

6/9/07

2-10.2 Ice is not protected from contamination ; bucket stored in ice machine in storage room and ice scoop with handle stored in ice. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present ; fresh and old mouse droppings observed under the storage shelves in storage room. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized ; kitchen utensils.
No sanitizer and sink stoppers observed at 3 basin sink.
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.
19-01.1 Food establishment personnel food safety certified individual is not present.
Management instructed to initiate immediate corrective action.

5/26/07

9-04 (A) Sponges are used in an unapproved manner ; sponges observed in utensils sink. Moist sponge use on food contact surfaces is prohibited. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided ; at sink in employees bathroom.
Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.
Servsafe present but not city food safety.

9/30/06

No Critical Violations

Tropik Sun And Fruit
1712 Franklin Mills Ci

Retail Food: General Convenience
Philadelphia, PA 19154

Inspection Date

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

Tropik Sun And Fruit — *Retail Food: General Convenience*
1712 Franklin Mills Ci — *Philadelphia, PA 19154*

Inspection Date

11/9/07

5-03.2 (B) Hazardous chemicals are not properly used, bait blocks observed on the floor.

7-01 (L) Mouse infestation is present ; fresh and old mouse droppings observed under the storage shelves in storage room and in food service area. Management instructed to initiate immediate corrective action.

8-06.1.1 (C) Drain line is in need of repair. Drain line under 3 basin sink observed leaking. 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. Owner informed the Sanitarian that he is in the process of obtaining certificate.Management instructed to initiate immediate corrective action.

8/23/07

5-03.2 (B) Hazardous chemicals are not properly used, bait block on floor.

7-01 (L) Mouse infestation is present ; fresh and old mouse droppings observed under the storage shelves in storage room. 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.

Dollar Source # 1 — *Retail Food: General Convenience*
1745 Franklin mills Ci — *Philadelphia, PA 19154*

Inspection Date

6/9/07

No Critical Violations

Vitamin World — *Retail Food: Other*
1823 Franklin Mills Ci — *Philadelphia, PA 19154*

Inspection Date

5/27/07

No Critical Violations

Nestle Toll House Cafe — *Retail Food: Restaurant, Eat-in*
1827 Franklin Mills Ci — *Philadelphia, PA 19154*

Inspection Date

5/27/07

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

Kelly's Cajun — *Retail Food: Prepared Food Take-Out*
1839 Franklin Mills Ci — *Philadelphia, PA 19154*

Inspection Date

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

Kelly's Cajun *Retail Food: Prepared Food Take-Out*
1839 Franklin Mills Ci *Philadelphia, PA 19154*

Inspection Date

8/17/07

5-01.1 Food is not protected from contamination. Sliced vegetables observed uncovered in walk in refrigeration unit. Food observed stored in a pan on the floor at grill station. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. flies observed in food prep area during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Fruit flies observed in food prep area. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Nymph stage roaches observed at storage rack in center of food prep area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mice droppings observed in food prep area and in employee bathroom. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Several wiping cloths observed 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. City certificate not present during time of inspection.

6/10/07

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

10/27/05

No Critical Violations

Popeyes *Retail Food: Prepared Food Take-Out*
1843 Franklin Mills Ci *Philadelphia, PA 19154*

Inspection Date

11/9/07

No Critical Violations

5/27/07

5-01.1 Food is not protected from contamination. Due to fly infestations.
7-01 (A) Fly infestation is present. In food prep/serving and in restroom.
7-01 (B) Fruit fly infestation is present. Several fruit flies noted in restroom.
19-01.1 Food establishment personnel food safety certified individual is not present. Valid Servesafe Certificate observed posted.

3/16/06

No Critical Violations

3/9/06

3-02.1 Refrigeration system does not maintain proper temperatures:
-small bain marie is 60° F.
Note: Container of tartar sauce stored in this unit was discarded.
-chicken holder at breading station is 50°F.
Note: Items in this unit were discarded during inspection.

Popeyes *Retail Food: Prepared Food Take-Out*
1843 Franklin Mills Ci *Philadelphia, PA 19154*

Inspection Date

1/26/06

3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit: steam table does not achieve proper temperature to hold hot foods at 140°F. Various items were measured at 107-117°F.
Orders: Foods held at intermediate temperatures must be discarded after 4 hours.
3-02.1 Refrigeration system does not maintain proper temperatures:
-small bain marie is 60° F.
Note: Container of tartar sauce stored in this unit was discarded.
-chicken holder at breading station is 50°F.
Note: Items in this unit were discarded during inspection.

12/20/05

3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit: steam table is not in operation but hot items are being stored in it. Various items were measured at 90-96°F.
*** Orders: Foods held at intermediate temperatures must be discarded after 4 hours.***
3-02.1 Refrigeration system does not maintain proper temperatures: bain marie is 58° F.
*** Note: No perishable items are to be placed in this unit.***
8-06.1.1 (C) Drain line is in need of repair: at steam table.

China Buddha Express *Retail Food: Prepared Food Take-Out*
1881 Franklin Mills Ci *Philadelphia, PA 19154*

Inspection Date

5/20/08

No Critical Violations

12/17/07

2-10.2 Ice is not protected from contamination. Ice scoop handles observed in direct contact with ice made for human consumption. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh Mice droppings observed on the floor near the rear door. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Hand washing not observed during time of inspection.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths observed not properly stored in an identifiable container of sanitized solution. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. Employee informed the sanitarian that a sanitizer is not being used. Establishment only washes and rinses utensils.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. T sanitizing process is not being conducted. Employee was instructed how to properly operate the 3 basin sink.
19-01.1 Food establishment personnel food safety certified individual is not present. A certified individual must be present during times of operation and preparation. Management instructed to initiate immediate corrective action.

5/27/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Thermometer not provided monitor food holding temperature. Food items will need o be reheated to the proper temperature.
7-01 (L) Mouse infestation is present. Fresh and old mouse droppings noted on floor perimeters, particularly under and behind tiolet room door area.
9-02.2 (A) Employee hand wash frequency is inadequate. Handwashing sink in food seving area observed blocked.

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

China Buddha Express *Retail Food: Prepared Food Take-Out*
1881 Franklin Mills Ci *Philadelphia, PA 19154*

Inspection Date

3/16/06

3-01.1 (A) Potentially hazardous food is stored at improper temperature.(Boneless ribs temp. 127°; chicken & vegetable temp. 131°.) Food items will need o be reheated to the proper temperature.
8-06.1.1 (A) Liquid waste is not disposed of properly. (Liquid waste from ice macine is disposed of improperly, drain into pan under unit, during time of inspection.) Management instructed to initiate immediate corrective action.

Sbarro Express *Retail Food: Prepared Food Take-Out*
1882 Franklin Mills Ci *Philadelphia, PA 19154000*

Inspection Date

4/29/08

9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths observed not stored in sanitized solution. Management initiated immediate corrective action.
10-06.2 Sanitizing agents are not properly labeled. Label lacking for spray bottle filled with sanitizer.
19-01.1 Food establishment personnel food safety certified individual is not present. Certified individual must be present during times of operation and preparation. Application and provider list were distributed.

4/28/08

No Critical Violations

12/28/07

9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths observed not stored in sanitized solution. Management initiated immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Certified individual must be present during times of operation and preparation. Application and provider list were distributed.

6/29/07

No Critical Violations

6/7/07

7-01 (B) Fruit fly infestation is present. Noted in rear food preparation and storage area.
7-01 (L) Mouse infestation is present. Under and behind rear food preparation area.

5/27/07

No Critical Violations

5/23/06

No Critical Violations

Great Wraps *Retail Food: Prepared Food Take-Out*
1883 Franklin Mills Ci *Philadelphia, PA 19154*

Inspection Date

Great Wraps *Retail Food: Prepared Food Take-Out*
1883 Franklin Mills Ci *Philadelphia, PA 19154*

Inspection Date

12/13/07

2-10.2 Ice is not protected from contamination. Ice scoop handle observed in contact with ice made for human consumption . Management initiated immediate corrective action.

5-01.1 Food is not protected from contamination. Water leakage observed on boxes in walk in freezer unit. Uncovered food containers observed in reach in refrigerator in prep area. Cutting board observed with onions sitting on top of open trash can. Bag of onions observed stored on the floor .Open beverage quarts observed in refrigerator. Moist wiping cloth observed stored inside refrigerator near food.

7-01 (L) Mouse infestation is present. Fresh mouse droppings noted on floor perimeter in rear and front prep/serving area. Management instructed to initiate immediate corrective action.

9-04 (B) Wiping cloths are used in an unapproved manner. Wet wiping cloths not stored in sanitizing solution.

10-02.3 Equipment used for cleaning/sanitizing is improperly operated. 3 basin Sink not properly set up during time of inspection. Items observed stored in the separate compartments. Management instructed to initiate immediate corrective action.

12-01.5.B (5) Hot water at hand washing sink is not provided. Hot water not present for hand washing sink in 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. City certificate not present during time of inspection. Application and provider list were distributed.

5/27/07

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

7-01 (L) Mouse infestation is present. Several fresh and old mouse droppings noted on floor perimeter in rear and front prep/serving 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. Wet wiping cloth noted sitting on food cutting board on top baine-maire observed not stored in sanitizing solution between use.

9/28/06

No Critical Violations

7/26/06

7-01 (L) Mouse infestation is present: mouse droppings observed on floor beside soda syrups and in front end cabinet containing cup lids.

Bavarian Pretzel Bakery *Retail Food: Prepared Food Take-Out*
1885 Franklin Mills Ci *Philadelphia, PA 19154*

Inspection Date

3/28/08

2-10.2 Ice is not protected from contamination. The ice scoop is stored in the ice.

7-01 (B) Fruit fly infestation is present. Fruit flies observed at the 3-basin sink. Management instructed to initiate immediate corrective action.

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Only 2 sink stoppers are present. A total of 3 are needed 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. A ServSafe certificate is present. Certified individual not present during Inspection. Obtain a City of Philadelpha Food Safety Certificate.

Bavarian Pretzel Bakery *Retail Food: Prepared Food Take-Out*
1885 Franklin Mills Ci *Philadelphia, PA 19154*

Inspection Date

11/7/07

7-01 (L) Mouse infestation is present. Numerous fresh and old mouse droppings noted under and behind food storage equipment/under counters.
7-01 (B) Fruit fly infestation is present. Fruit flies observed in rear kitchen area. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Sponges observed in kitchen sink 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 Inspection. City certificate not present during time of inspection.

5/27/07

7-01 (L) Mouse infestation is present. Numerous fresh and old mouse droppings noted under and behind food storage equipment/under counters.
19-01.1 Food establishment personnel food safety certified individual is not present.

9/28/06

No Critical Violations

8/24/06

7-01 (L) Mouse infestation is present: Mouse droppings observed in cabinets in front area.
8-06.1.1 (B) Sink is clogged. Front area handwashing sink is clogged.

8/24/06

7-01 (L) Mouse infestation is present: Mouse droppings observed in cabinets in front area.
8-06.1.1 (B) Sink is clogged. Front area handwashing sink is clogged.

7/26/06

7-01 (B) Fruit fly infestation is present: around soda syrups in back area.
7-01 (L) Mouse infestation is present: excessive mouse droppings observed in cabinets in front area.

China Budda Restaurant *Retail Food: Restaurant, Eat-in*
1920 Franklin Mills Ci *Philadelphia, PA 19154*

Inspection Date

1/5/07

No Critical Violations

Dave and Buster's *Retail Food: Restaurant, Eat-in*
1995 Franklin Mills Ci *Philadelphia, PA 19154*

Inspection Date

11/9/07

19-01.1 Food establishment personnel food safety certified individual is not present. Certified individual not present during time of inspection A certified individual must be present during times of operation and preparation.

Note: The manager (Charles Kess) informed the sanitarian that the kitchen manager is certified but won't be in until 5 pm today. The manager also informed the sanitarian that the other certified individual has the day off today. Management instructed to initiate immediate corrective action.

8/30/07

7-01 (B) Fruit fly infestation is present. Fruit fly infestation observed in kitchen, rear storage, and bar areas. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mice droppings observed in rear storage area. Management instructed to initiate immediate corrective action.

Dave and Buster's — *Retail Food: Restaurant, Eat-in*
1995 Franklin Mills Ci — *Philadelphia, PA 19154*

Inspection Date

7/25/07

2-10.2 Ice is not protected from contamination. Plastic pitcher observed stored in ice dispenser at sports bar. Management initiated immediate corrective action.
7-01 (B) Fruit fly infestation is present. Fruit fly infestation observed in kitchen and bar areas. Eliminate fruit fly infestation.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate was not present during time of inspection, Management is to obtain certificate from the city. Management instructed to initiate immediate corrective action.

9/13/06

No Critical Violations

8/28/06

7-01 (B) Fruit fly infestation is present: Fruit flies were observed at Sports bar, Bowling bar and around bulk flour storage container in kitchen.

Gina Hiem Family Day Care — *Institution: Child, Family Day Care Homes*
12626 Friar Pa — *Philadelphia, PA 19154*

Inspection Date

4/15/08

No Critical Violations

Jeanne Hiem Family Day Care — *Institution: Child, Family Day Care Homes*
12626 Friar Pa — *Philadelphia, PA 19154*

Inspection Date

4/15/08

No Critical Violations

Mr Softee Truck - YVH 9112 — *Retail Food: Mobile Food Vendor*
901 Friendship St — *Philadelphia, PA 19111*

Inspection Date

8/19/07

3-05.0 Food is transported at improper temperatures. Ice cream temper. 47°-49° F in both refrigeration units during time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present, during time of inspection.

5/23/07

No Critical Violations

Yolanda Gregory — *Institution: Child, Family Day Care Homes*
1420 Friendship St — *Philadelphia, PA 1911100(*

Inspection Date

9/19/05

No Critical Violations

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

Brenda,s Pincho Mania 000855 — *Retail Food: Mobile Food Vendor*
2401 N Front St — *Philadelphia, PA 19133*

Inspection Date

7/31/06

No Critical Violations

Susan Baker-Wildsmith FDC — *Institution: Child, Family Day Care Homes*
2330 Fuller St — *Philadelphia, PA 19152*

Inspection Date

4/14/08

No Critical Violations

Home Away From Hone Child Care — *Institution: Child, Family Day Care Homes*
8716 Gillespie St — *Philadelphia, NJ 19136*

Inspection Date

1/13/06

No Critical Violations

J.J. Fish and Meat Market — *Retail Food: Grocery Market*
1801 Glendale Av — *Philadelphia, PA 19111000*

Inspection Date

7/19/07

No Critical Violations

7/5/07

8-01.2 (C) Hot water is not provided: at hand wash sinks, and 3 basin sink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Provider list issued.

ACJ Child Day Care Service — *Institution: Child, Family Day Care Homes*
708 Glenview St — *Philadelphia, PA 19111*

Inspection Date

7/16/08

No Critical Violations

7/3/08

No Critical Violations

Forman Mills, Inc #105 — *Retail Food: General Convenience*
1070 Grant Av — *Philadelphia, PA 19114*

Inspection Date

4/18/08

No Critical Violations

1/31/08

7-01 (L) Mouse infestation is present. Fresh mice droppings observed in storage areas and employee break room. Management instructed to initiate immediate corrective action.

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

Blockbuster Video
1619 Grant Av

Retail Food: General Convenience
Philadelphia, PA 19115

Inspection Date

7/17/07

No Critical Violations

3/24/06

No Critical Violations

Copa Banana
1619 Grant Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19115316

Inspection Date

5/10/08

No Critical Violations

9/4/07

5-01.1 Food is not protected from contamination. Food items is not protected from overhead leakage or condensation in the 2-door small refrigeration/food prep unit, in the walk-in refrigerator unit and in the walk-in freezer unit during time of inspection. Management initiated immediate corrective action, manager called for service during time of inspection.
7-01 (B) Fruit fly infestation is present. Live fruit flies are observed in the food prep area and in the women restroom, during time of inspection. Management initiated immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Drain line is leaking at the bar, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.1 Food equipment needs cleaning. Refrigerator unit used for cold glasses has large amount of water and mold on mouth contact surface of glasses, during time of inspection. Ice bin near patron restroom is not clean, during time ofinspection. Management initiated immediate corrective action.

5/14/07

3-02.1 Refrigeration system does not maintain proper temperatures. Refrigeration unit with sliding drawers has temperature of 47°, during time of inspection. The refrigerationunit with the sliding drawers use will discontinued until it is repaired properly.
19-01.1 Food establishment personnel food safety certified individual is not present, during time of inspection, manager has list of providers and application from Dept. of Public Health.

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

Copa Banana
1619 Grant Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19115316

Inspection Date

3/13/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Raw beef in the refrigeration unit has a temperature of 47°, the raw beef is brown color, during time of inspection. Raw beef was disposed of in the trash can, during time of inspection.
3-02.1 Refrigeration system does not maintain proper temperatures. Refrigeration unit with sliding drawers has temperature of 47°, during time of inspection. The refrigerationunit with the sliding drawers use will discontinued until it is repaired properly.
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 neat the window 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. Old dark color grease in the fryers, during time of inspection. Container of flour on lower prep table shelf is not covered 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. 3-Basin sink is leaking in the dishwashing area. The indirect drain line is clogged under the ice bin/COCA-COLA soda dispenser unit in the server station area, during time of inspection. Drain line is leaking at handwash station near the REDBULL refrigeration unit in the bar area, during time of inspection. Management initiated immediate corrective action, plummer repairs is in progress during time of inspection.
8-06.1.2 (A) An approved indirect waste drain connection is not provided. Proper air break is not provided at the drain line from the ice bin/COCA-COLA soda dispener unit in the server station, 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 at the bar area, no soap and/or towels is present at the handwash stations at the bar, 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.
10-05.1 (B) Warewasher does not maintain proper washing and sanitizing temperatures. Required: 50 P.P.M., the washware unit is not sanitizing the food equipments properly LESS THAN 10 P.P.M., during time of inspection. Washware unit use will discontinued until it is repaired properly. Food equipments will need to washed, rinsed and sanitized in the 3- basin sink until the repairs are made.
19-01.1 Food establishment personnel food safety certified individual is not present, during time of inspection, manager has list of providers and application from Dept. of Public Health.

1/16/07

No Critical Violations

12/12/06

7-01 (B) Fruit fly infestation is present. Live fruit flies are observed in the food prep, in the server station and in the bar area,during time of inspection. Management initiated immediate corrective action.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed under shelves in the walk-in refrigerator unit, during time of inspection.
10-02.1 Food equipment needs cleaning. There is mice droppings on the floor in the walk-in refrigerator unit. The shelves are in need of cleaning in server station, where it is needed, during time of inspection. Soda-gun holders is moldy at the bar area, where it is needed. Management instructed to initiate immediate corrective action.

Copa Banana *Retail Food: Restaurant, Eat-in*
1619 Grant Av *Philadelphia, PA 19115316*

Inspection Date

6/14/06

2-10.2 Ice is not protected from contamination.(Large ice machine is moldy in food prep area.) Ice in ice machine will need to be removed from use.
5-01.1 Food is not protected from contamination. Food items is not protected from overhead leakage from the cooling unit in the walk-in freezer. Food is not protected from cross-contamination between raw and prepared foods in reach-in and walk-in refrigeration units in the food prep area. Food items is not protected from hazardous substances on dry storage shelves and lower shelves under food prep tables. Ice is not protected from unclean ice machine. Food items was removed from use. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature.(Raw hamburgers temperature is 63°, mayonnaise temperature is 61°, american and other cheese temperature is 63° which was stored in the refrigerator/food prep unit in kitchen area.) Food items that was out of temperature was removed from use.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit.(Food items temperature is 55° in long refrigerator at server station area.) Food items was removed from use.
3-02.1 Refrigeration system does not maintain proper temperatures.(Several refrigerations in the main kitchen area and in server station area where out of temperature during time of inspection. Reach-in refrigeration unit in server station temperature is 53°, Refrigeration unit under grill unit 55°, and food prep/refrigerator unit temperature 54°.) Food service equipment use discontinued until repaired.
4-01.1 (A) Food/Food service article storage does not provide protection. Clean glasses at 3-basin sink are not protected from splash contamination from handwashing sink at front bar area. Food items on shelves are not protected from mice contamination in food prep area.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed under shelves in the dry storage area and under shelves in the walk-in refrigerator also on shelves in the server station.)
8-01.2 (B) Cold water is not provided.(No running cold water at handsink in server station.) Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate.(There is due to the misuse of the handwashing stations in the establishment.)
9-04 (B) Wiping cloths are used in an unapproved manner. (Wiping cloths in food prep area and server station are not stored in sanitizing solution.)
10-02.1 Food equipment needs cleaning.(Small refrigerators in front of grill units in food prep unit needs cleaning. Walk-in in freezer unit has ice bulid-up in the unit. There is mice droppings on the floor in the walk-in refrigerator unit. The shelves are in need of cleaning in every server station and in food prep area. The table under the grill unit is in need to cleaning.) Management instructed to initiate immediate corrective action.
10-04.0 Oversized equipment is not properly washed or sanitized.(Large ice machine has mold inside the unit.) Ice machine use is discontinued until the unit is properly washed, rinsed and sanitized.

Dairy Queen *Retail Food: Prepared Food Take-Out*
1619 Grant Av *Philadelphia, PA 19115000*

Inspection Date

4/3/06

5-01.1 Food is not protected from contamination. Food on front counter is not protected from hazardous substances; ice cream in small refrigerator/food prep unit is not covred properly. Food is not protected from overhead leakage or condensation in 2-door reach-in deep freezer unit. 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 equipment is not properly sanitized and cleaned in 3-basin sink.) Management instructed to initiate immediate corrective action.

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

Dunkin Donuts *Retail Food: Restaurant, Eat-in*
1619 Grant Av *Philadelphia, PA 19115*

Inspection Date

1/28/08

19-01.1 Food establishment personnel food safety certified individual is not present.(During time of inspection.)

5/20/06

5-01.1 Food is not protected from contamination.(Food items in small reach-in refrigerator is not covered, during time of inspection.) Management instructed to initiate immediate corrective action.

3/29/06

5-01.1 Food is not protected from contamination.(Food items in small reach-in refrigerator is not covered, during time of inspection.) Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination. (Container of milk stored in ice machine which is used for drink ice.)

Hutchinson's Classic Bakery *Retail Food: Prepared Food Take-Out*
1619 Grant Av *Philadelphia, PA 19115*

Inspection Date

2/12/08

2-01.1 (B) Adulterated or unwholesome food is present. Several dented cans noted near fryer area, leaking water turned into ice on food product in the freezer, baked dounuts stored on top of open trash can filled with trash during the time of inspection. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection (Mold growing on mop in dirty water, shelves in retail area due to mouse droppings, hooks paddle for large mixer stored on the floor. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Uncovered food in walk-in refrigerators/freezers; baked goods loose and scatchered on the floor in freezer, leaking water (ice) on food products in freezer,grease leak to the floor under fryer, dirty stickey cardboard used as flooring for refrigerator/freeezer during the 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 (L) Mouse infestation is present. Droppings noted under the counter of the display case, around edges of the perimeter of the store, near the fryer where grease build -up is noted. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Leaking water in the freezer,and dishmachine. 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 (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. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Theinspector observed employee duing several duties and not washing hand. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The estblishment is not familiar with wash/rinse/sanitize. Management instructed to initiate immediate corrective action.
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.
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

Hutchinson's Classic Bakery
1619 Grant Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19115

Inspection Date

2/12/08

2-01.1 (B) Adulterated or unwholesome food is present. Several dented cans noted near fryer area, leaking water turned into ice on food product in the freezer, baked dounuts stored on top of open trash can filled with trash during the time of inspection. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection (Mold growing on mop in dirty water, shelves in retail area due to mouse droppings, hooks paddle for large mixer stored on the floor. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Uncovered food in walk-in refrigerators/freezers; baked goods loose and scatchered on the floor in freezer, leaking water (ice) on food products in freezer,grease leak to the floor under fryer, dirty stickey cardboard used as flooring for refrigerator/freeezer during the 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 (L) Mouse infestation is present. Droppings noted under the counter of the display case, around edges of the perimeter of the store, near the fryer where grease build -up is noted. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Leaking water in the freezer,and dishmachine. 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 (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. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Theinspector observed employee duing several duties and not washing hand. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The estblishment is not familiar with wash/rinse/sanitize. Management instructed to initiate immediate corrective action.
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.
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

7/12/06

No Critical Violations

Hutchinson's Classic Bakery *Retail Food: Prepared Food Take-Out*
1619 Grant Av *Philadelphia, PA 19115*

Inspection Date

5/24/06

2-01.1 (B) Adulterated or unwholesome food is present.(Rotten bananas on shelves in walk-in refrigerator unit.) Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature.(Butter stored on shelf temp. 79°.) Product removed from use.
5-01.1 Food is not protected from contamination. Food is not protected from contamination from insects. Food is not protected from hazardous substances on top of display refrigerator unit. Food is not protected from cross-contamination between raw and prepared foods in walk-in refrigerator & freezer unit.
5-04.1 (A) Displayed food is not protected from contamination. Sneeze guard protection is not provided for scales on counter area. Management instructed to initiate immediate corrective action. Display case enclosure is not provided for baked products on top of display counters.
7-01 (B) Fruit fly infestation is present. (Live fruit 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 establishment.) Management instructed to initiate immediate corrective action.
10-04.0 Oversized equipment is not properly washed or sanitized.(Large floor mixers and large pot near rear exit door is dirty.) Management instructed to initiate immediate corrective action.
13-01.1 (A) Floor is not clean.(Dirty floor in food prep area under and/or behind food equipments; mice droppings on floor.) 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 & sanitized.) Management instructed to initiate immediate corrective action.
10-05.1 (B) Warewasher does not maintain proper washing and sanitizing temperatures. Management instructed to initiate immediate corrective action.
2-01.1 (D) Defective food containers are present.(Damaged canned food items in food prep area.)

4/3/06

2-01.1 (B) Adulterated or unwholesome food is present.(Rotten bananas on shelves in walk-in refrigerator unit.) Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature.(Butter stored on shelf temp. 79°.) Product removed from use.
5-01.1 Food is not protected from contamination. Food is not protected from contamination from insects. Food is not protected from hazardous substances on top of display refrigerator unit. Food is not protected from cross-contamination between raw and prepared foods in walk-in refrigerator & freezer unit.
5-04.1 (A) Displayed food is not protected from contamination. Sneeze guard protection is not provided for scales on counter area. Management instructed to initiate immediate corrective action. Display case enclosure is not provided for baked products on top of display counters.
7-01 (B) Fruit fly infestation is present. (Live fruit 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 establishment.) Management instructed to initiate immediate corrective action.
10-04.0 Oversized equipment is not properly washed or sanitized.(Large floor mixers and large pot near rear exit door is dirty.) Management instructed to initiate immediate corrective action.
13-01.1 (A) Floor is not clean.(Dirty floor in food prep area under and/or behind food equipments; mice droppings on floor.) Management instructed to initiate immediate corrective action.

LA Weight Loss Center *Retail Food: General Convenience*
1619 Grant Av *Philadelphia, PA 19115*

Inspection Date

LA Weight Loss Center *Retail Food: General Convenience*
1619 Grant Av *Philadelphia, PA 19115*

Inspection Date

6/6/07

No Critical Violations

3/21/06

7-01 (L) Mouse infestation is present. Droppings observed in establishment.

Nate's Bagels *Wholesale: Bakery*
1619 Grant Av *Philadelphia, PA 19115*

Inspection Date

1/28/08

5-01.1 Food is not protected from contamination. Scoop in bin with handel and debris touching product (sugar). Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized (knives stored on top of shelf,wooden trays, and prep tables . Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated (three basin sink is used as storage). Management instructed to initiate immediate corrective action.

3/13/07

No Critical Violations

12/13/06

7-01 (D) Roach infestation is present, observed crawling on side of oven in food prep area at time of inspection. Management initiated immediate corrective action.

11/21/06

7-01 (D) Roach infestation is present. Live roaches are observed at several locations in the food prep area, during time of inspection. Management initiated immediate corrective action.

10/30/06

7-01 (L) Mouse infestation is present. Mouse feces observed inside bottom of refrigeration unit and on floor under counter in store front at time of inspection. Management instructed to initiate immediate corrective action.

10/30/06

7-01 (L) Mouse infestation is present. Mouse feces observed inside bottom of refrigeration unit and on floor under counter in store front at time of inspection. Management instructed to initiate immediate corrective action.

5/24/06

2-01.1 (D) Defective food containers are present.(In food prep area.) Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. (Bagels in bags on floor.)
7-01 (B) Fruit fly infestation is present. (Fruit flies observed in baking 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.
19-01.1 Food establishment personnel food safety certified individual is not present.

3/20/06

4-01.1 (A) Food/Food service article storage does not provide protection. Bagel plat on floor.
7-01 (B) Fruit fly infestation is present. Fruit flies observed in baking area. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Roaches noted on outside of oven.
7-01 (L) Mouse infestation is present. Droppings observed thoughout store and in rear shed. Management instructed to initiate immediate corrective action.

Randi's Restaurant and Bar *Retail Food: Restaurant, Eat-in*
1619 Grant Av *Philadelphia, PA 19115*

Inspection Date

6/3/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit, reach-in refrigerator next to grill station was recored at 50°F. Cold station temperature was recorded at 70°F. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination, all walk-in compressor's are blowing dust partical onto non covered food. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required, in dinning area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present, through-out kitchen area, and behind bar in banquet area. Management instructed to initiate immediate corrective action.

8/10/05

No Critical Violations

7/12/05

7-01 (L) Mouse infestation is present, storage room, droppings on storage room floor. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present,
5-01.1 Food is not protected from contamination, scoops for bulk foods, cover all foods in walkin.
2-10.2 Ice is not protected from contamination, soda gun drain line thru drink ice, divider lacking from drink ice and cold plate.
2-06.4 Shellfish Purchase records/tags are not kept for 90 days. Management instructed to initiate immediate corrective action.
5-03.2 (B) Hazardous chemicals are not properly used, fly strips over prep tables.

Slack's Hoagie Shack *Retail Food: Restaurant, Eat-in*
1619 Grant Av *Philadelphia, PA 19115*

Inspection Date

6/12/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Sliced food items at the food prep unit is not cold, during time of inspection: ham is 53°, salami 47°, Italian ham 52°, pepper ham 54°, genoa salami 55° and turkey 48°. Management initiated immediate corrective action, manager properly removed the non-cold sliced food items from used, during time of inspection.
5-01.1 Food is not protected from contamination. Frozen foood items in the single door freezer unit is not covered, during time of inspection. Management instructed to initiate immediate corrective action.
11-01.2 (A) Food equipment is defective. Cooling unit is leaking in the small refrigerator/food prep unit and 2-door frezer 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. No one is certified in the establishment,during time of inspection. Mananger has list of providers and application from Dept. of Public Health.

4/4/06

No Critical Violations

United Artists Theater *Retail Food: Restaurant, Eat-in*
1619 Grant Av *Philadelphia, PA 19115316*

Inspection Date

7/17/07

No Critical Violations

United Artists Theater *Retail Food: Restaurant, Eat-in*
1619 Grant Av *Philadelphia, PA 19115316*

Inspection Date

6/12/07

7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the floor in the theaters #1, #4 and other theathers and in the storage closets in the theaters where it is needed and the storage utility closets, during time of inspection.
8-01.2 (C) Hot water is not provided. No hot water in the men's and women's restrooms, during time of inspection.

5/6/07

No Critical Violations

12/12/06

4-01.1 (A) Food/Food service article storage does not provide protection. Food items are not protected from mice contamination in the lower cabinets, during timeof inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed in lower cabinets at the front counter area and on the food storage area on the 2nd floor, during time of inspection.

12/6/06

No Critical Violations

8/22/06

7-01 (B) Fruit fly infestation is present. (Live fruit flies are observed in kitchen area, front stand food prep area, 2nd stand food prep area and in men's restroom.) Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed in cabinets in front stand food prep area and in cabinets in 2nd stand food prep area.)

5/20/06

7-01 (B) Fruit fly infestation is present. (Live fruit flies are observed in rear serving area.) Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed in food prep area.)
9-04 (A) Sponges are used in an unapproved manner. (Moist sponge use on food contact surfaces is prohibited, sponge in front serving 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 in food prep area.)

Perkins *Retail Food: Restaurant, Eat-in*
1681 Grant Av *Philadelphia, PA 19115314*

Inspection Date

6/3/07

7-01 (L) Mouse infestation is present, observed mouse dropping in storage room adjcent to kitchen. CORRECTIVE ACTION WAS NOTED.
8-02.2 An approved air gap is not present, garbage grinder drain line, ice machine.
9-02.1 Employee hands are not washed prior to food handling activities.
9-02.2 (A) Employee hand wash frequency is inadequate. Management instructed to initiate immediate corrective action.
11-09.2 Equipment is located under an unprotected source of contamination, dish washer has noticable mold and rust.

12/29/05

No Critical Violations

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

Philly Pretzel Factory *Retail Food: Prepared Food Take-Out*
1687 Grant Av *Philadelphia, PA 19115*

Inspection Date

9/4/07

No Critical Violations

Taste of Maryland *Retail Food: Prepared Food Take-Out*
1687 Grant Av *Philadelphia, PA*

Inspection Date

4/12/06

No Critical Violations

4/4/06

No Critical Violations

3/24/06

No Critical Violations

Wong's Gourmet Restauraut *Retail Food: Restaurant, Eat-in*
1699 Grant Av *Philadelphia, PA 19115*

Inspection Date

1/16/07

No Critical Violations

Weight Watchers *Retail Food: General Convenience*
1701 Grant Av *Philadelphia, PA 19115*

Inspection Date

3/24/06

No Critical Violations

Rita's Water Ice *Retail Food: Prepared Food Take-Out*
1709 Grant Av *Philadelphia, PA 19115*

Inspection Date

8/31/07

No Critical Violations

8/9/07

4-01.1 (A) Food/Food service article storage does not provide protection. (Food items in the reach-in freezer unit are not protected from splash contamination from handsink at front prep area.) Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mice droppings observed in rear storage area and prep area. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Sponges observed at 3 basin sink in rear 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 a sanitized solution.
19-01.1 Food establishment personnel food safety certified individual is not present. Certified individual was not present during inspection. As food safety certified individual must be present during times of operation. Management instructed to initiate immediate corrective action.

Rita's Water Ice *Retail Food: Prepared Food Take-Out*
1709 Grant Av *Philadelphia, PA 19115*

Inspection Date

8/2/06

4-01.1 (A) Food/Food service article storage does not provide protection. (Food items in the reach-in freezer unit are not protected from splash contamination from handsink at front prep area.) Management instructed to initiate immediate corrective action.

5/24/06

4-01.1 (A) Food/Food service article storage does not provide protection. (Food items are not protected from splash contamination from handsink at front prep area.) Management instructed to initiate immediate corrective action.

El Azteca *Retail Food: Restaurant, Eat-in*
1710 Grant Av *Philadelphia, PA 19115*

Inspection Date

8/16/07

5-01.1 Food is not protected from contamination. Uncovered sliced fruit observed at bar area during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. fresh mouse droppings observed in basement storage area and behind grill. Eliminate infestation. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed in basement prep area and kitchen area. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate was not present during time of inspection. Management is to obtain proper certificatefrom the city. NOTE: Management is in the process of obtaining certification. Employee informed Sanitarian that class was taken by management the Monday prior to re-inspection.

7/26/07

5-01.1 Food is not protected from contamination. Uncovered food containers observed in kitchen reach in refrigerator. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. fresh mouse droppings observed in basement storage area and behind grill. Eliminate infestation. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Moist wiping cloths observed not stored in Sanitized Solution
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate was not present during time of inspection. Management is to obtain proper certificatefrom the city.

12/29/05

No Critical Violations

Fortune Kitchen Chinese Restaurant *Retail Food: Restaurant, Eat-in*
1900 Grant Av *Philadelphia, PA 19115*

Inspection Date

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.

11/16/06

5-01.1 Food is not protected from contamination: food in walk in refrigerator and freezer not covered. Management instructed to initiate immediate corrective action.

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

Greenman's Deli
1900 Grant Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19115

Inspection Date

9/5/07

2-01.1 (B) Adulterated or unwholesome food is present. Expired deli meat present in deli case during time of inspection. Management initiated immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed in deli area and retail area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mice droppings observed in rear storage area, employee bathroom, and in retail area near chip rack.

8/9/07

2-01.1 (C) Spoiled food is present. Spoiled cake observed stored in an unplugged refrigerator in rear storage area. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed in deli area and retail area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mice droppings observed in rear storage area, employee bathroom, and in retail area near chip rack.

11/16/06

No Critical Violations

Low Cost Grocery
1900 Grant Av

Retail Food: Grocery Market
Philadelphia, PA 19115

Inspection Date

9/23/07

No Critical Violations

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

Low Cost Grocery
1900 Grant Av

Retail Food: Grocery Market
Philadelphia, PA 19115

Inspection Date

9/21/07

2-01.1 (B) Adulterated or unwholesome food is present. Food boxes observed opened during time of inspection. Unwholesome package food observed in retail area. Management instructed to initiate immediate corrective action.
2-01.1 (C) Spoiled food is present. Spoiled fruit observed at produce area during time of inspection. Vegetables in reach in refrigerator observed spoiled during time of inspection. Management instructed to initiate immediate corrective action.
2-01.1 (D) Defective food containers are present. Dust and dirt build up present on various food cans in establishment. Management instructed to initiate immediate corrective action.
2-01.4 Food is not properly labeled/packaged: products on retail shelf in plastic bags are not labeled. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination. Mildew build up observed in ice machine. Ice machine is to be poperly drained, washed, rinsed, and sanitized before use. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Food observed not covered during time of inspection. Several flies observed on newly delivered fish in outside dumpster area. 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 (B) Fruit fly infestation is present. Fruit flies observed throughout establishment. Management instructed to initiate immediate corrective action.
8-01.2 (B) Cold water is not provided for 3 basin sink. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Sponge observed in deli 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. Utensils not properly Sanitized. Management is to obtain an approved sanitizer for utensils.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. 3 basin sink observed not properly operated. Management was instructed how to properly operate the 3 basin sink.
19-01.1 Food establishment personnel food safety certified individual is not present. City certification not present during time of inspection. Management is to obtain certification from the city. A list of providers and application was distributed to the owner. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mice feces contaminated surfaces observed in establishment. Management instructed to initiate immediate corrective action.

Low Cost Grocery *Retail Food: Grocery Market*
1900 Grant Av *Philadelphia, PA 19115*

Inspection Date

8/16/07

2-01.1 (B) Adulterated or unwholesome food is present. Fish at deli area are stored in refrigerator that is out of temperature. Management instructed to initiate immediate corrective action.
2-01.1 (C) Spoiled food is present. Rotten bananas observed at produce area during time of inspection. Management instructed to initiate immediate corrective action.
2-01.4 Food is not properly labeled/packaged: products on retail shelf in plastic bags are not labeled. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. Refrigeration unit in deli area observed at 59 degrees Fahrenheit. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Ice build observed on turkey legs in reach in freezer by deli area. 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.
5-04.2 (A) Approved sneeze guards are not provided as required. Sneezeguards were not provided for scales in the establishment. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Fruit flies observed throughout establishment. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mice feces observed on shelving units and on floor throughout establishment. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Sponge observed in deli 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. City certification not present during time of inspection. Management is to obtain certification from the city. A list of providers and application was distributed to the owner. Management instructed to initiate immediate corrective action.

8/16/07

2-01.1 (B) Adulterated or unwholesome food is present. Fish at deli area are stored in refrigerator that is out of temperature. Management instructed to initiate immediate corrective action.
2-01.1 (C) Spoiled food is present. Rotten bananas observed at produce area during time of inspection. Management instructed to initiate immediate corrective action.
2-01.4 Food is not properly labeled/packaged: products on retail shelf in plastic bags are not labeled. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. Refrigeration unit in deli area observed at 59 degrees Fahrenheit. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Ice build observed on turkey legs in reach in freezer by deli area. 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.
5-04.2 (A) Approved sneeze guards are not provided as required. Sneezeguards were not provided for scales in the establishment. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Fruit flies observed throughout establishment. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mice feces observed on shelving units and on floor throughout establishment. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Sponge observed in deli 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. City certification not present during time of inspection. Management is to obtain certification from the city. A list of providers and application was distributed to the owner. Management instructed to initiate immediate corrective action.

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

Low Cost Grocery
1900 Grant Av

Retail Food: Grocery Market
Philadelphia, PA 19115

Inspection Date

11/16/06

No Critical Violations

Vince's Pizzeria
1900 Grant Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19115

Inspection Date

8/31/07

No Critical Violations

7/31/07

4-01.1 (A) Food/Food service article storage does not provide protection: splash protection lacks between handwashing sink and 3 bay sink. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Cheese and spinach observed uncovered in refrigerator in kitchen area.
7-01 (A) Fly infestation is present. Flies observed in kitchen area by 3 basin sink. Eliminate fly infestation. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse droppings observed behind over and behind pizza box storage area in kitchen. Eliminate mouse infestation.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloth observed not stored in sanitized solution.
9-04 (A) Sponges are used in an unapproved manner. Sponges observed around 3 basin sink.
19-01.1 Food establishment personnel food safety certified individual is not present. City Certificate not present during time of inspection .Management is to obtain certificate from the city. Management instructed to initiate immediate corrective action.

Gold's Gym
2451 Grant Av

Retail Food: General Convenience
Philadelphia, PA 19114

Inspection Date

8/27/07

No Critical Violations

3/7/06

2-01.1 (A) Food is not from an approved source. Food items (raw vegetable, peanut butter, pasta salad and other food items in large reach-in refrigerator unit) is from a residential source. All of the food items will need to be removed from sale.

1/27/06

2-01.1 (A) Food is not from an approved source. Food items (cooked fish, yogurt and pasta salad) is from a residential source. All of the food items where removed from sale.

You Zen
2455 Grant Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114100

Inspection Date

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

You Zen
2455 Grant Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114100

Inspection Date

7/31/08

3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Sushi rice used for making sushi platters was observed with a core temperature of 114.5 °F. This establishment does not have a pH meter for checking pH levels of the sushi rice made and no record keeping. Until sushi rice pH can be checked by pH meter and records kept, sushi rice must be kept at a minium of 140°F or discontinue the making of sushi. This sanitarian will mail to this establishment the Guidelines for sushi rice preperation. Management instructed to initiate immediate corrective action. What was left of the sushi rice was discarded.
7-01 (D) Roach infestation is present. Numerous roaches were observed around the dish machine. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths observed not stored in sanitizing solution. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. In the low temperatue dish machine. Wash and rinse temperatures were observed at 110°F The data plate on the dish machine requires a minimum of 120°F in both cycles. Use available 3 bay pot/utensil sink for all food equipmet cleaning and sanitizing until dish machine is repaired. 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 Safety Certifcate. Provider list and application issued Management instructed to initiate immediate corrective action.

4/11/08

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. Attend an approved food safety course and obtain a City of Philadelphia Food Safety Certifcate. Provider list and application issued Management instructed to initiate immediate corrective action.

1/17/08

3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Cooked rice observed at 90° F. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Sponges observed at sink. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths observed not stored in sanitizing solution. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. Sanitizing process is not being conducted. Sanitarian informed management how to properly wash, rinse, and sanitize food equipment using the 3 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 provider list issued.

3/24/06

No Critical Violations

2/9/06

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit.(Small refrigerator unit at shushi bar temp. 48°.) Food items where moved to another refrigeration unit and service equipment use discontinued until repaired.
3-02.1 Refrigeration system does not maintain proper temperatures. (Small refrigerator unit at shushi bar temp. 48° and food items where relocated to properly working refrigerator.)
6-01.2 (B) Food utensils and contact surfaces are not cleaned and sanitized.(Newpaper is used on bottom of vegtable food storage container in walk-in refrigerator unit.) Food will be washed.
7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed.) Management instructed to initiate immediate corrective action.

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

You Zen
2455 Grant Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114

Inspection Date

1/30/06

No Critical Violations

General Grant's American Bar and Grill
2457 Grant Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114

Inspection Date

4/3/07

2-01.1 (C) Spoiled food is present. Several raw beef patties are discolored in the 3-door reach-in refrigeration, during time of inspection. Raw beef patties was removed from use, during time of inspection.
2-01.1 (D) Defective food containers are present. Damaged canned food items on the storage shelves, during time of inspection. Canned food products will need to be removed from use.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Raw beef patties are stored in the reach-in refrigeration that has a temperature of 50°, during time of inspection. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures.(Temperature is 50° in the 3 door reach-in refrigerator unit next to the handsink in the kitchen, during time of inspection.) Food service equipment use discontinued until repaired.
5-01.1 Food is not protected from contamination. (Food is not protected from cross-contamination between raw and prepared foods in reach-in refrigeration units; water from cooling unit leaking in small refrigerator/prep unit in kitchen. Chicken is being preped on cardboard in the kitchen, during time of inspection. Food items is not covered in the refrigeration units, during time of inspection.)
7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed on the floor in the dry storage rooms and other locations.) Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. After sorting through the trash the employee was advised by the Saniarian to properly wash his hands, during time of inspection. Bartenders are not properly washing their hands, no soap at the handsink at the bar, during time of inspection. Management instructed to initiate immediate corrective action.
9-02.3 (B) Employees are smoking in uapproved areas. Ashtrays and several books of matches is observed in the establishment, during time of inspection. Management instructed to initiate immediate corrective action. (1ST WARNING)
9-04 (B) Wiping cloths are used in an unapproved manner. (Wiping cloths are not stored in sanitizing solution in bar or kitchen area.)
10-05.1 (B) Warewasher does not maintain proper washing and sanitizing temperatures. Required: 50 P.P.M., the washware unit sanitizing level is LESS THAN 10 P.P.M., during time of inspection. Management instructed to initiate immediate corrective action, the establishment will have to wash,rinse and sanitize the food equuipments in the 3-basin sink, until the proper repairs are made on the washware unit.
19-01.1 Food establishment personnel food safety certified individual is not present.(During time of inspection, owner s list of providers.)

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

General Grant's American Bar and Grill *Retail Food: Restaurant, Eat-in*
2457 Grant Av *Philadelphia, PA 19114*

Inspection Date

2/9/06

5-01.1 Food is not protected from contamination. (Food is not protected from cross-contamination between raw and prepared foods in reach-in refrigeration units; water from cooling unit leaking in small refrigerator/prep unit in kitchen).
7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed.) 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 bar or kitchen area.)
3-01.1 (A) Potentially hazardous food is stored at improper temperature.(Mayonnaise at food prep table temp. 50°.) Product removed from use.
3-02.1 Refrigeration system does not maintain proper temperatures.(Small refrigerator/prep unit.) Food service equipment use discontinued until repaired.

KJ'S Pizza *Retail Food: Restaurant, Eat-in*
2461 Grant Av *Philadelphia, PA 19114*

Inspection Date

10/19/07

2-01.1 (D) Defective food containers are present. Dented food cans observed in food storage area.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the floor under and/or behind the food equipments and on the shelves in the food prep area, during time of inspection. Management instructed to initiate immediate corrective action.

9/25/07

4-01.1 (A) Food/Food service article storage does not provide protection. Food and food equipments are not protected from splash contamination at the handwashing station in the food prep area. not protected from other contamination 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 equipments and on the shelves in the food prep 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. Food prep sink does not have a proper air break at the drain line, 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 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 observed in ashtray under counter at front customer service area. Management instructed to initiate immediate corrective action.
10-04.0 Oversized equipment is not properly washed or sanitized. Dirty floor mixer is not washed, rinsed and sanitized 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. City certificate not present during time of inspection . Management was given application. Management instructed to initiate immediate corrective action.

KJ'S Pizza *Retail Food: Restaurant, Eat-in*
2461 Grant Av *Philadelphia, PA 19114*

Inspection Date

1/4/07

4-01.1 (A) Food/Food service article storage does not provide protection. Food and food equipments are not protected from splash contamination at the handwashing station in the food prep area. Food items on the shelves are not protected from mice contamination, 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 in the small refrigerator/ food prep unit near front counter. Food is not protected from overhead leakage or condensation in the 2-door freezer unit in the food prep area.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the floor under and/or behind the food equipments and on the shelves in the food prep 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. Food prep sink does not have a proper air break at the drain line, 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 preping food, during time of inspection. Management instructed to initiate immediate corrective action.
10-04.0 Oversized equipment is not properly washed or sanitized. Dirty floor mixer is not washed, rinsed and sanitized in the food prep area. Management instructed to initiate immediate corrective action.

Pizza Pros *Retail Food: Restaurant, Eat-in*
2461 Grant Av *Philadelphia, PA 19114*

Inspection Date

1/27/06

3-02.1 Refrigeration system does not maintain proper temperatures.(Walk-in refrigerator unit temp. 58° during time of inspection; small refrigerator/prep unit temp. 50° .) 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 and 2-door reach-in unit.) Food is not protected from hazardous substances, cooling unit leaks water in small refrigerator unit with food items.) Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed through-out establishment.) 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.)
3-01.1 (A) Potentially hazardous food is stored at improper temperature.(Mayonnaise temp. 58° at food prep station.) Product removed from use.
8-06.1.1 (C) Drain line is in need of repair.(Condensation line needs repair in small refrigeration unit in food prep area.) Management instructed to initiate immediate corrective action.
5-04.1 (A) Displayed food is not protected from contamination. (Sneeze guard protection is not provided, where pizza is displayed on top counter area.) Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. (3-basin sink is not protected from splash contamination.)

Asante Market *Retail Food: Grocery Market*
2477 Grant Av *Philadelphia, PA 19114*

Inspection Date

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

Asante Market
2477 Grant Av

Retail Food: Grocery Market
Philadelphia, PA 19114

Inspection Date

1/29/08

No Critical Violations

1/24/08

2-01.4 Food is not properly labeled/packaged.

Various types of smoked & dried fish, imported from Ghana, in freezer are not labeled with common name, quantity, name and address of manufacturer, packer or distributor, nutritional information and handling instructions.

Ozel Fresh Suya Khebab Powder- not labeled with ingredients and nutritional information.

These items cannot be sold and must be retained.

Management instructed to initiate immediate corrective action.

Planet Hoagie
2477 Grant Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19111

Inspection Date

9/25/07

No Critical Violations

3/7/06

No Critical Violations

1/30/06

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.
5-01.1 Food is not protected from contamination. Food items is not protected from hazardous substances (window cleaner) on food prep table in prep area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed on floor and on lower counter shelves in food prep area.) 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, drain line from soda dispenser unit drains into bucket in food prep area.) Management instructed to initiate immediate corrective action.

SBS Halal Foods
2481 Grant Av

Retail Food: Grocery Market
Philadelphia, PA 19114

Inspection Date

5/12/08

No Critical Violations

Nifty Fifty's
2491 Grant Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114100

Inspection Date

2/7/07

No Critical Violations

Nifty Fifty's
2491 Grant Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114100

Inspection Date

1/3/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Raw ground beef temperature is 49° and raw chicken temperature is 49 ° in the open top refrigeration unit near the grill unit, during time of inspection.
3-02.1 Refrigeration system does not maintain proper temperatures. Small refrigerator unit near french fries fryer unit has a temperature of 53°, during time of inspection. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Preped food in the food prep sink is not protected from splash contamination from the handsink station in the walk-in refrigerator/food prep area. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Stacks containers with raw chicken and rolls are not protected from contamination in the walk-in refrigeration unit, during time of inspection. Hot dogs wrapped with bacon is in contact with surface of cooling unit and inside of the refrigeration unit, during time of inspection. Open box of chopped nuts in the walk-in 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 ashtray in rear storage area and on the floor in the food storage area in the attic area. Management instructed to initiate immediate corrective action.
10-06.2 Sanitizing agents are not properly labeled. Sanitizing agents in the food prep area are not properly labeled, during time of inspection.

3/2/06

No Critical Violations

1/30/06

5-01.1 Food is not protected from contamination. (Food items in walk-in refrigeration units is not protected from overhead leakage; print-out order slip in milkshake as order is made.)
8-06.1.1 (C) Drain line is in need of repair.(Condensation line is in need of repair in walk-in refrigerator unit near grill unit.) 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.

Forman Mills, Inc
2500 Grant Av

Retail Food: General Convenience
Philadelphia, PA 19114

Inspection Date

9/24/07

No Critical Violations

Wawa Food Market #8030
2600 Grant Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19114

Inspection Date

9/19/07

19-01.1 Food establishment personnel food safety certified individual is not present. City certificate was not present during time of inspection. Management is to obtain certificate from the city. Management advised the sanitarian that the money order was sent to the office of food protection and that the reciept is at the main office.

8/3/07

5-04.2 (A) Approved sneeze guards are not provided as required. Deli scale did not have a sneeze guard during time of inspecton. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate was not present during time of inspection. Management is to obtain certificate from the city.

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

Wawa Food Market #8030 — *Retail Food: Prepared Food Take-Out*
2600 Grant Av — *Philadelphia, PA 19114*

Inspection Date

5/30/06

No Critical Violations

5/26/06

3-02.1 Refrigeration system does not maintain proper temperatures. Walk-in box was 47°F.

Just Children Day Care — *Institution: Child, Child Care Centers*
2901 Grant Av — *Philadelphia, PA 19114*

Inspection Date

11/16/07

19-01.1 Food establishment personnel food safety certified individual is not present. The food manager is not present on extended leave. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection.Brooms and mops stored on floor. Management instructed to initiate immediate corrective action.

10/4/06

No Critical Violations

2/6/06

No Critical Violations

Just Children Kindergarten — *Institution: School, Private*
2901 Grant Av — *Philadelphia, PA 19114101*

Inspection Date

11/16/07

No Critical Violations

10/19/06

No Critical Violations

10/4/06

No Critical Violations

The Feel Good Cafe — *Retail Food: Grocery Market*
3110 Grant Av — *Philadelphia, PA 19114*

Inspection Date

10/19/06

No Critical Violations

3/9/06

9-02.1 Employee hands are not washed prior to food handling activities: only one (multi-use) sink is present.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided: a 1-bay sink is present.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized: no sanitizer is present.
12-02.1 (B) Required hand washing sinks are not provided.

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

The Feel Good Cafe
3110 Grant Av

Retail Food: Grocery Market
Philadelphia, PA 19114

Inspection Date

3/9/06

9-02.1 Employee hands are not washed prior to food handling activities: only one (multi-use) sink is present.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided: a 1-bay sink is present.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized: no sanitizer is present.
12-02.1 (B) Required hand washing sinks are not provided.

Albert's Cafe and Sports Bar
3180 Grant Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 1911425(

Inspection Date

3/17/08

No Critical Violations

2/28/08

No Critical Violations

5/4/07

No Critical Violations

5/3/07

4-01.1 (A) Food/Food service article storage does not provide protection. Food items on the shelves in the dry storage room are not protected from mice or water contamination Food equipments and food items are not protected from splash contamination from the hand sink in the bars 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 display refrigerator unit in the rear storage area. Food is not protected from cross-contamination between raw and prepared foods. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on shelves in the dry storage room, inside of cabinets and on shelving in kitchen, on the floor in the kitchen, basement and food prep area, during time of inspection. Management instructed to initiate immediate corrective action.

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

Albert's Cafe and Sports Bar
3180 Grant Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114-2506

Inspection Date

4/30/07

2-10.2 Ice is not protected from contamination. Separation needed between drink ice and cold plates at 2nd floor and basement bar. Ice scoops are improperly stored at several locations in the establishment, 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 dry storage room are not protected from mice or water contamination Food equipments and food items are not protected from splash contamination from the hand sink in the bars area. Management is ordered to disgard of all single servics items in basement near walkin box. 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 display refrigerator unit in the rear storage area. Frozen fish is not covered in the reach-in freezer unit in the kitchen, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on shelves in the dry storage room, inside of cabinets and on shelving in kitchen, on the floor in the kitchen, basement and 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. 3-Basin sink is leaking in the kitchen area, during time of inspection. Garbage disposal is leaking at the washware unit in the kitchen area. Drain line is leaking at the washware unit in the kitchen area.
Management instructed to initiate immediate corrective action.
8-06.1.2 (A) An approved indirect waste drain connection is not provided. Inside walk-in box in kitchen, draining into bucket inside of box. Proper air break is not provided at the draft beer dispenser/refrigeration unit in the basement, drain line at the bars areas and at the 2-basin sink in the kitchen, 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 and in the kitchen area, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.1 Food equipment needs cleaning. Mice feces are on the shelves in the kitchen, during the time of inspection. 3-Basin sink and the cold plate is dirty in the basement bar area. 3-Door freezer unit is not clean. Grease build-up on the grill unit, fryer unit and other food equipments, during time of inspection. Management instructed to initiate immediate corrective action.
13-02 (C) Walls are not clean. Wall in the basement grease build-up from leaking drain line. Clean stained walls throughout kitchen. Management instructed to initiate immediate corrective action.

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

Albert's Cafe and Sports Bar
3180 Grant Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114-2506

Inspection Date

4/27/07

2-10.2 Ice is not protected from contamination. Separation needed between drink ice and cold plates at 2nd floor and basement bar. Ice scoops are improperly stored at several locations in the establishment, 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 dry storage room are not protected from mice or water contamination Food equipments and food items are not protected from splash contamination from the hand sink in the bars area. Management is ordered to disgard of all single servics items in basement near walkin box. 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 display refrigerator unit in the rear storage area and walk-in refrigeration unit. Food is not protected from cross-contamination between raw and prepared foods in the refrigerations. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on shelves in the dry storage room, inside of cabinets and on shelving in kitchen, on the floor in the kitchen, basement and food prep area, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (K) Rat infestation is present. Feces contaminated surfaces are observed in the rear food prep area and in the garage area. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Drain lines are leaking near the walk-in refrigeration unit in the basement area. 3-Basin sink is leaking in the kitchen area, during time of inspection. Garbage disposal is leaking at the washware unit in the kitchen area. Drain line is leaking at the washware unit in the kitchen area.
Management instructed to initiate immediate corrective action.
8-06.1.2 (A) An approved indirect waste drain connection is not provided. Inside walk-in box in kitchen, draining into bucket inside of box. Proper air break is not provided at the draft beer dispenser/refrigeration unit in the basement, drain line at the bars areas and at the 2-basin sink in the kitchen, 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,during time of inspection. Employee hands are not properly washed before wearing gloves.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths are not stored in sanitizing solution in the food prep area and in the kitchen area, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.1 Food equipment needs cleaning. Mice feces are on the shelves in the dry storage closet and kitchen during the time of inspection. 3-Basin sink and the cold plate is dirty in the basement bar area. 3-Door freezer unit is not clean. Grease build-up on the grill unit, fryer unit and other food equipments, during time of inspection. Management instructed to initiate immediate corrective action.
13-02 (C) Walls are not clean. Wall in the basement grease build-up from leaking drain line. Clean stained walls throughout kitchen. Management instructed to initiate immediate corrective action.
15-03 Mechanical ventilation system devices are not clean. (The two large fan units has grease and/or dust build-up, during time of inspection.) Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Manager has the list of providers. Management instructed to initiate immediate corrective action.

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

Albert's Cafe and Sports Bar
3180 Grant Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114-2506

Inspection Date

2/7/07

Albert's Cafe and Sports Bar *Retail Food: Restaurant, Eat-in*
3180 Grant Av *Philadelphia, PA 19114-2506*

Inspection Date

2-10.2 Ice is not protected from contamination. Insanitary beverage cold plate and bottles of beverages are stored in drink ice in several bars area in basement and in bar area on 1st floor and 2 nd floor. Ice scoops are improperly stored at several locations in the establishment, during time of inspection. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Clams, cooked shrimps and pre-packed raw meat is stored in display refrigerator unit which has a temperature of 57°, during time of inspection. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures.(Display refrigeration unit temperature is 50° in the rear storage area. Display refrigeration unit temperature is 55°, during time of inspection.) Refrigeration units will have to discontinued the use of the until the proper repairs are made.
4-01.1 (A) Food/Food service article storage does not provide protection. Food items on the shelves in the dry storage room are not protected from mice contamination. Food equipments and food items are not protected from splash contamination from the hand sink in the bars 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 display refrigerator unit in the rear storage area. Sliced roasted pork is not protected from unnecessary handling from the employee, during time of inspection. Food is not protected from cross-contamination between raw and prepared foods in the refrigerations. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed on shelves in the dry storage room and on the floor in the kitchen and food prep area, during time of inspection.) Management instructed to initiate immediate corrective action.
7-01 (K) Rat infestation is present. Feces contaminated surfaces are observed in the rear food prep area and in the garage area. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Drain lines are leaking near the walk-in refrigeration unit in the basement area. 3-Basin sink is leaking in the kitchen area, during time of inspection. Garbage disposal is leaking at the washware unit in the kitchen area. Drain line is leaking at the washware unit in the kitchen area.
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 provided at the draft beer dispenser/refrigeration unit in the basement, drain line at the bars areas and at the 2-basin sink in the kitchen, 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,during time of inspection. No handsoap at the handsink and several plastic containers are stored in the handsink in the kitchen. Employee hands are not properly washed before wearing gloves.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths are not stored in sanitizing solution in the food prep area and in the kitchen area, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.1 Food equipment needs cleaning. Microwave is not clean in the kitchen area. Mice droppings are on the shelves in the dry storage closet, during the time of inspection. 3-Basin sink and the cold plate is dirty in the basement bar area. 3-Door freezer unit is not clean. Lower shelves are not clean in the server station, during time of inspection. Soda-gun holder has a build-up of mold at the bar, where it is needed. Grease build-up on the grill unit, fryer unit and other food equipments, during time of inspection. Ice bin is not clean in the basement bar area, during time of inspection.
12-01.5.B (2) Soap is not provided. Missing handsoap at hand washing sinks where it is needed, during time of inspection. Management instructed to initiate immediate corrective action.
13-02 (C) Walls are not clean.(Wall in the basement grease build-up from leaking drain line.) Management instructed to initiate immediate corrective action.

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

Albert's Cafe and Sports Bar
3180 Grant Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114-2506

Inspection Date

15-03 Mechanical ventilation system devices are not clean. (The two large fan units has grease and/or dust build-up, during time of inspection.) Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Manager has the list of providers. Management instructed to initiate immediate corrective action.

Albert's Cafe and Sports Bar
3180 Grant Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114-2506

Inspection Date

10/4/06

2-10.2 Ice is not protected from contamination. Insanitary beverage cold plate stored in drink ice in several bars area in basement and in bar on 1st floor. Ice scoops are improperly stored at several locations in the establishment, during time of inspection. Open pitches with ice are not protected from flies at the server station. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Clams, cooked shrimps and pre-packed raw meat is stored in display refrigerator unit which has a temperature of 57°, during time of inspection. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures.(Display refrigeration unit temperature is 50° in the rear storage area. Display refrigeration unit temperature is 55°, during time of inspection.) Refrigeration units will have to discontinued the use of the until the proper repairs are made.
4-01.1 (A) Food/Food service article storage does not provide protection. (Food items on the shelves in the dry storage room are not protected from mice contamination.) 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 display refrigerator unit in the rear storage area. Food is not protected from cross-contamination between raw and prepared foods in the refrigerations. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. (Live flies are observed in the kitchen area and in the food prep area,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 bar area.) Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed on shelves in the dry storage room and on the floor in the kitchen and 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 kitchen 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 lines are leaking near the walk-in refrigeration unit in the basement area. 3-Basin sink is leaking in the 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. (Employees hands are not washed properly,during time of inspection. No handsoap at the handsink and several plastic containers are stored in the handsink in the kitchen. No running hot water at the handsink in the kitchen area, 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 and in the kitchen area, during time of inspection.) Management instructed to initiate immediate corrective action.
10-02.1 Food equipment needs cleaning.(Microwave is not clean in the kitchen area. Mice droppings are on the shelves in the dry storage closet, during the time of inspection. 3-Basin sink and the cold plate is dirty in the basement bar area. 3-Door freezer unit is not clean. Lower shelves are not clean in the server station, during time of inspection. Soda-gun holder has a build-up of mold at the bar, where it is needed.)
13-02 (C) Walls are not clean.(Wall in the basement grease build-up from leaking drain line.) Management instructed to initiate immediate corrective action.
15-02 (B) Mechanical ventilation system is not in good repair. (Ventilation covers are missing on the large fans units which is located next to the grill unit in the kitchen area, during time of inspection.)
15-03 Mechanical ventilation system devices are not clean. (The two large fan units has grease and/or dust build-up, during time of inspection.) Management instructed to initiate immediate corrective action.

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

Aldi #091
3320 Grant Av

Retail Food: Grocery Market
Philadelphia, PA 19114

Inspection Date

1/31/08

No Critical Violations

1/16/08

2-01.4 Food is not properly labeled/packaged. Labels missing for produce in retail area.

2/6/06

No Critical Violations

Dunkin Donuts
3320 Grant Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114

Inspection Date

12/28/07

No Critical Violations

11/27/06

No Critical Violations

Gaetano's
3330 Grant Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114

Inspection Date

3/17/08

7-01 (L) Mouse infestation is present. Mouse droppings observed under the soda dispenser and in prep areas. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair at the 3-basin sink.

1/28/08

2-01.4 Food is not properly labeled/packaged. Labels not present for cakes inside retail refrigerator.
7-01 (L) Mouse infestation is present. Fresh mice droppings observed in prep areas. Management instructed to initiate immediate corrective action.

12/28/07

2-01.1 (D) Defective food containers are present. Dented food cans observed in storage area. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present, during time of inspection . Management was issued application and provider list.
7-01 (L) Mouse infestation is present. Fresh mice droppings observed in rear prep area. Droppings observed on base of mixing unit. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Uncovered food items observed in refrigerators. Management initiated immediate corrective action.

2/13/07

No Critical Violations

2/5/07

No Critical Violations

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

Gaetano's
3330 Grant Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114

Inspection Date

1/8/07

4-01.1 (A) Food/Food service article storage does not provide protection. Food items at the food prep table are not protected from splash contamination from the handsink in the food prep area, during time of inspection. Food items on the shelves are not protected from mice contamination, 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 hazardous substances, containers of sanitizers are stored on the food prep tables and cutting boards, during time of inspection. Food items in the reach-in freezer unit is not protected from cross-contamination, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Several ive roaches are observed in the 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 under and/or behind the food equipment. Mice droppings on the shelves 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 before preping food activity taks place, 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.
10-05.1 (B) Warewasher does not maintain proper washing and sanitizing temperatures. Required 50 PPM and the dishwashing unit has less than 10 PPM, during time of inspection. Management instructed to initiate immediate corrective action.
10-06.2 Sanitizing agents are not properly labeled. Containers of sanitizers are not labeled, where it is neded. 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.

12/11/06

7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed under and/or behind the food equipment. Mice droppings on the shelves in the food prep 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, during time of inspection. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Open bag of flour undr prep table is not protected from contamination from insects or rodents, during time of inspection. Food is not protected from cross-contamination between raw and prepared foods in the refrigeration units, during time of inspections. 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 activity taks place, 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 PPM and the dishwashing unit has less than 10 PPM, 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.

10/6/06

No Critical Violations

Gaetano's
3330 Grant Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114

Inspection Date

9/25/06

3-02.1 Refrigeration system does not maintain proper temperatures: pizza prep unit is 60°F.
Note: Nothing was being held in the lower portion of this unit at time of inspection.

ORDERS: Containers of shredded cheese and pepperoni kept in top portion of unit should be held in an ice bath or used up within 4 hours of the time they are placed in this unit/removed from proper holding temperature of 41°F.
7-01 (B) Fruit fly infestation is present. (Live fruit fly infestation is in the food prep area and rear of the establishment, during time of inspection.)
12-01.5.B (5) Hot water at hand washing sink is not provided.(Hot water in womens' toilet room was turned off, during time of inspection. No running hot water in mens' restroom, during time of inspection.)
5-01.1 Food is not protected from contamination. (Food items in the walk-in freezer unit and the reach-in freezer unit is not protected from cross-contamination between raw and prepared foods.) Pizzas, rolls and food items stored on top of the food prep unit is not protected from contamination from flies, during time of inspection. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. (Stored food items are not protected from mice contamination. Droppings are located on shelves where canned food is stored in food prep area, on moblie cart in the food prep area and on lower shelves in the pizza 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 the food prep areas and in the rear outside area of the establishment, during time of inspection.) Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. (Live roaches are observed in the drawer at the self-serve Pepsi soda dispenser in the dining 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 food prep area, on the floor under/andor behind the food equipments in the establishment.) 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.

5/4/06

3-02.1 Refrigeration system does not maintain proper temperatures: pizza prep unit is 58°F.
Note: Nothing was being held in the lower portion of this unit at time of inspection.

ORDERS: Containers of shredded cheese and pepperoni kept in top portion of unit should be held in an ice bath or used up within 4 hours of the time they are placed in this unit/removed from proper holding temperature of 41°F.
7-01 (B) Fruit fly infestation is present: severe fruit fly infestation.

5/4/06

3-02.1 Refrigeration system does not maintain proper temperatures: pizza prep unit is 58°F.
Note: Nothing was being held in the lower portion of this unit at time of inspection.

ORDERS: Containers of shredded cheese and pepperoni kept in top portion of unit should be held in an ice bath or used up within 4 hours of the time they are placed in this unit/removed from proper holding temperature of 41°F.
7-01 (B) Fruit fly infestation is present: severe fruit fly infestation.
12-01.5.B (5) Hot water at hand washing sink is not provided: no hot water in womens' toilet room (possibly due to a stripped faucet handle).

Gaetano's *Retail Food: Restaurant, Eat-in*
3330 Grant Av *Philadelphia, PA 19114*

Inspection Date

3/1/06

3-02.1 Refrigeration system does not maintain proper temperatures: pizza prep unit is 60°F.
Orders:
-Remove large container of shredded cheese.
-Small container of shredded cheese kept in top portion of unit should be held in an ice bath or used up within 4 hours of the time it is placed in this unit/removed from proper holding temperature of 41° F.
4-01.1 (A) Food/Food service article storage does not provide protection: plates stored on shelf contaminated with mouse feces.
Orders: Clean and sanitize plates before use.
5-01.5 (C) Single service items are not protected from contamination: paper plates stored on shelf contaminated with mouse feces.
Orders: Dispose of these plates.
7-01 (L) Mouse infestation is present: mouse droppings observed on floor along walls of prep area, on shelving below pizza display counter and in cabinet below soda fountain.
8-01.2 (C) Hot water is not provided: at 3-basin sink.
Notes:
-Automatic dishwasher is present and functioning properly.
-Hot water valve is turned off at water heater due to faulty faucet at 3-basin sink.
12-01.5.B (5) Hot water at hand washing sink is not provided: no hot water in either toilet room.

1/20/06

7-01 (L) Mouse infestation is present: mouse droppings observed on floor along walls of prep area.
8-01.2 (C) Hot water is not provided: at 3-basin sink.
Note: Automatic dishwasher is present and functioning properly.

It Figures *Retail Food: Other*
3330 Grant Av *Philadelphia, PA 19114261*

Inspection Date

12/12/07

No Critical Violations

2/6/06

No Critical Violations

Philly Crab & Steakhouse *Retail Food: Restaurant, Eat-in*
3334 Grant Av *Philadelphia, PA 19114*

Inspection Date

3/1/06

No Critical Violations

Champ Nutrition Center *Retail Food: General Convenience*
3338 Grant Av *Philadelphia, PA 19114261*

Inspection Date

1/16/08

No Critical Violations

2/6/06

No Critical Violations

Lin's No #1 China *Retail Food: Restaurant, Eat-in*
3348 Grant Av *Philadelphia, PA 19114261*

Inspection Date

6/28/06

No Critical Violations

6/12/06

2-01.4 Food is not properly labeled/packaged.(Containers of beverages in reach-in refrigerator unit are not properly labeled.) Management instructed to initiate immediate corrective action.
3-01.1.A Food is held at intermediate temperatures exceeding permitted time limit.(Cooked rice temp. 89°, rice was cooked at 11 A.M.) Rice was removed from use.
3-01.1 (A) Potentially hazardous food is stored at improper temperature.(Egg rolls temp. 77°; chicken wings temp. 96°.) Food heated to proper temp.
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.
5-01.1 Food is not protected from contamination. (Food is not protected from cross-contamination between raw and prepared foods in refrigeration units.)
7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed on floor under and/or behind food equipment and on storage shelves.) Management initiated immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. (Mop water is disposed of improperly.) 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.) 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 & sanitized in 3-basin sink.) Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. (In employee/patron toilet room.) Management instructed to initiate immediate corrective action.

Beer Box Beverage Dist., Inc. *Retail Food: General Convenience*
3350 Grant Av *Philadelphia, PA 19114*

Inspection Date

11/29/06

No Critical Violations

Strauss Discount Auto # 803 *Retail Food: General Convenience*
3366 Grant Av *Philadelphia, PA 19114*

Inspection Date

5/7/08

No Critical Violations

2/11/08

7-01 (L) Mouse infestation is present. Fresh mice droppings observed under shelving units. Management instructed to initiate immediate corrective action.

Philadelphia Aquatic & Fitness Center *Retail Food: General Convenience*
3600 Grant Av *Philadelphia, PA 19114*

Inspection Date

7/16/07

No Critical Violations

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

Nazareth Academy High School — *Institution: School, Private*
4001 Grant Av — *Philadelphia, PA 19114*

Inspection Date

3/26/07

10-01.1 (B) An approved sink for manual washing and sanitization is not provided: no 3-basin sink is present (several 2-basin sinks are present).
19-01.1 Food establishment personnel food safety certified individual is not present.

3/9/06

10-01.1 (B) An approved sink for manual washing and sanitization is not provided: no 3-basin sink is present (several 2-basin sinks are present).
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized: bottles of detergent and sanitizer for automatic dishwasher were observed empty.

Nazareth Academy Grade School — *Institution: School, Archdiocese*
4701 Grant Av — *Philadelphia, PA 19114*

Inspection Date

10/24/07

No Critical Violations

3/26/07

No Critical Violations

9/11/06

No Critical Violations

5/18/06

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

3/8/06

No Critical Violations

Heavenly Coffee And Candies — *Retail Food: Restaurant, Eat-in*
1619 E Grant Av — *Philadelphia, PA 19115*

Inspection Date

1/28/08

No Critical Violations

6/22/06

No Critical Violations

D & R's Mini Mart — *Retail Food: Grocery Market*
1262 Greeby St — *Philadelphia, PA 19111*

Inspection Date

1/2/07

7-01 (L) Mouse infestation is present: mouse droppings observed on shelves and floor throughout establishment.

Palau's Family Day Care — *Institution: Child, Family Day Care Homes*
9971 Haldeman Av — *Philadelphia, PA 19115*

Inspection Date

Palau's Family Day Care *Institution: Child, Family Day Care Homes*
9971 Haldeman Av *Philadelphia, PA 19115*

Inspection Date

10/5/07

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

Family day care provider is urged to contact Palak Raval-Nelson at (215) 685-7498 to find out information on the food safety training class.

8/14/06

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. The refrigerator is observed at 48° F. Maintain potentially hazardous foods at, or below, 41° F.

Zerline Mace Family Night Care *Institution: Child, Child Care Centers*
1237 Hale St *Philadelphia, PA 19111*

Inspection Date

7/29/05

No Critical Violations

Story Book *Institution: Child, Child Care Centers*
7816 Halstead St *Philadelphia, PA 19111*

Inspection Date

10/17/07

9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths observed not Stored in sanitized solution during time of inspection.
10-02.2 (B) Food equipment and utensils are improperly sanitized. Utensils and food equipment are being washed in a single basin sink in the kitchen. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. Hot water is not provided for hand washing sink by diaper changing station. Hand washing for the back play area must be conducted in another hand washing sink until hot water is provided for the defective sink. Hot water is to be maintained between 100° F and 110° F.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Application and a list of providers were given to management. Management instructed to initiate immediate corrective action.

Altogether Friends Child Care Center *Institution: Child, Child Care Centers*
6610 Hasbrook Av *Philadelphia, PA 19111471*

Inspection Date

11/13/07

No Critical Violations

10/16/07

3-02.1 Refrigeration system does not maintain proper temperatures. Rear refrigerator observed at 48° F during time of inspection.
9-04 (A) Sponges are used in an unapproved manner. Sponges observed at kitchen sink during time of inspection. .

8/16/06

7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed in lower cabinets under kitchen sink.) Management instructed to initiate immediate corrective action.

Oruska, Christine M.
6524 Hasbrook St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19111

Inspection Date

1/11/07

No Critical Violations

12/19/05

No Critical Violations

Anne Frank
9815 Hoff St

Institution: School, Public
Philadelphia, PA 19115

Inspection Date

4/21/08

4-01.1 (A) Food/Food service article storage does not provide protection, splash guard lacking between hand wash sink and steam table.
10-01.1 (A) An approved equipment and utensil washing sink is not provided- 3-bay sink lacking (non-NSF 2-bay sink used).

10/31/07

4-01.1 (A) Food/Food service article storage does not provide protection, splash guard lacking between hand wash sink and steam table.
10-01.1 (A) An approved equipment and utensil washing sink is not provided- 3-bay sink lacking (non-NSF 2-bay sink used).

4/12/07

4-01.1 (A) Food/Food service article storage does not provide protection, splash guard lacking between hand wash sink and steam table.
10-01.1 (A) An approved equipment and utensil washing sink is not provided- 3-bay sink lacking (non-NSF 2-bay sink used).

10/23/06

4-01.1 (A) Food/Food service article storage does not provide protection, splash guard lacking between hand wash sink and steam table.
10-01.1 (A) An approved equipment and utensil washing sink is not provided- 3-bay sink lacking (non-NSF 2-bay sink used).

5/11/06

10-01.1 (A) An approved equipment and utensil washing sink is not provided- 3-bay sink lacking (non-NSF 2-bay sink used).

9/13/05

10-01.1 (A) An approved equipment and utensil washing sink is not provided- 3-bay sink lacking (non-NSF 2-bay sink used).

Anne Frank Little School House
9815 Hoff St

Institution: School, Public
Philadelphia, PA 19115

Inspection Date

4/21/08

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

10/31/07

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

4/12/07

No Critical Violations

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

Anne Frank Little School House
9815 Hoff St

Institution: School, Public
Philadelphia, PA 19115

Inspection Date

10/23/06

No Critical Violations

5/11/06

No Critical Violations

9/13/05

No Critical Violations

Nazareth Hospital
2601 Holme Av

Institution: Hospital
Philadelphia, PA 19152200

Inspection Date

2/12/08

No Critical Violations

11/13/06

No Critical Violations

6/14/06

5-04.2 (A) Approved sneeze guards are not provided as required: inadequate, at cold & hot food lines, inadequate at salad bar/condiment area, bread/pastry area.
7-01 (B) Fruit fly infestation is present: kitchen, cafeteria.
2-01.1 (B) Adulterated or unwholesome food is present, baked goods discarded, due to fruit flies.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit, steam table, 107°.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit., yogurt case 50°, cold unit display, 50°.
8-02.2 An approved air gap is not present, ice machine drain line directly connected 3rd floor pantry[east].

Northeast Community Center
2840 Holme Av

Institution: Child, Child Care Centers
Philadelphia, PA 19152310

Inspection Date

12/26/07

7-01 (L) Mouse infestation is present. Fresh mice droppings observed behind food equipment. 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 class has been taken.

10/19/07

7-01 (L) Mouse infestation is present. Fresh mice droppings observed behind food equipment. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Sponge observed at kitchen sink. Management initiated 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 a list of providers were issued to the director.

5/4/06

No Critical Violations

Geiger's Bakery
2847 Holme Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19152

Inspection Date

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

Geiger's Bakery
2847 Holme Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19152

Inspection Date

7/25/08

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

7/24/08

No Critical Violations

7/23/08

5-01.1 Food is not protected from contamination. Baking ingredients on pep table are not covered wth lids. Soiled cloth towels are drapped over the containers of ingredients.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the floor under and/or behind the food equipments, during time of inspection. Live mouse are observed running across the floor in the food prep area, around and then behind food equipment 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.
10-02.1 Food equipment needs cleaning. All food equipment throughout except interior of pastry display cases, due to excess food debris and mouse feces.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Cutting food equipments are not properly washed, rinised and sanitized after it is used, soiled food equipment left on unsanitary prep table, during time of inspection. Food equipsments are not properly washed, rinised and sanitized, no sanitizer in the establishment,during time of inspection. Management instructed to initiate immediate corrective action.
10-04.0 Oversized equipment is not properly washed or sanitized. Both large floor mixers in the food prep area are left in an unsanitary condition, after the food preparation was conducted, during time of inspection. Management instructed to initiate immediate corrective action.
13-02 (C) Walls are not clean. Stained walls in the food prep area, during time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present.

Geiger's Bakery *Retail Food: Prepared Food Take-Out*
2847 Holme Av *Philadelphia, PA 19152*

Inspection Date

5/22/07

5-01.1 Food is not protected from contamination. Colored sprinkles on the food prep table is not covered, during time of inspection. Open food items on the prep table is not protected from contamination from live mouse which was obsevered in the food prep area, during time of inspection. Food items is not protected from overhead leakage or condensation in the walk-in refrigeration unit. Management instructed to initiate immediate corrective action, food items will need to be removed from under the leaking cooling unit in the walk-in refrigeration. Open large bags of salt and suger is not protected from contamination from mice on the wooden pallets in the 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 under and/or behind the food equipments, during time of inspection. Live mouse are observed running across the floor 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, no soap or towels at the handsink station, during time of inspection. Moblie chart is stored in front of the handsink station, during time of inspection. Employee preped cake without properly washing her hands, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.1 Food equipment needs cleaning. Filling dispensers on the prep table is not clean, during time of inspection. Food prep tables are unsanitary, during time of inspection. Floor mixers are covered with mice droppings and has a build-up of flour onthe units,during time of inspection. 3-Basin sink is filled with soiled food equipment, during time of inspection. Wooden shelves are in an unsanitary conditions in the food prep area, during time of inspection. Reach-in refrigeration unit is not clean. Lower shelves in the front counter area is not clean. Donut fryer and large burner is not clean.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Cutting food equipments are not properly washed, rinised and sanitized after it is used, soiled food equipment left on unsanitary prep table, during time of inspection. Food equipsments are not properly washed, rinised and sanitized, no sanitizer in the establishment,during time of inspection. Management instructed to initiate immediate corrective action.
10-04.0 Oversized equipment is not properly washed or sanitized. Both large floor mixers in the food prep area are left in an unsanitary condition, after the food preparation was conducted, during time of inspection. Management instructed to initiate immediate corrective action.
13-02 (C) Walls are not clean. Stained walls in the food prep area, during time of inspection.

General's Cigarette Store *Retail Food: General Convenience*
2849 Holme Av *Philadelphia, PA 19152211*

Inspection Date

6/14/06

No Critical Violations

5/22/06

4-01.1 (A) Food/Food service article storage does not provide protection. (Food items on shelves in retail area are not protected from mice contamination.) 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, stored near rear exit door.) Management instructed to initiate immediate corrective action.
12-01.5.E (1) Toilet room surfaces are not clean.(Mice droppings and pieces of form on floor in employee restroom; dirty walls in employee restroom.) Management instructed to initiate immediate corrective action.
12-01.5.E (3) Toilet room fixtures are not clean.(Dirty handsink, toilet and dusty ventilation cover in employee restroom.) Management instructed to initiate immediate corrective action.

Kim's General Store
2849 Holme Av

Retail Food: General Convenience
Philadelphia, PA 19152211

Inspection Date

6/28/07

No Critical Violations

Primo Pizza
2859 Holme Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19152211

Inspection Date

8/22/07

No Critical Violations

9/11/06

3-02.1 Refrigeration system does not maintain proper temperatures.(Small refrigerator/food prep unit is not working during time of inspection. Mayonnaise, cheese and other hazardous food items will need to be relocated to a refrigation unit that is working properly or the food items will need to be stored on ice at proper temperture at all times, until the refrigeration is working properly.) Management instructed to initiate immediate corrective action.
5-04.1 (A) Displayed food is not protected from contamination.(Pizzas at front counter area are not protected from flies contamination, during time of inspection.) Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. (Live flies are observed in prep area.) Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed under and/or behind food equipment 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.) Management instructed to initiate immediate corrective action.
8-06.2.3 (A) Refuse is improperly stored. (Refuse is not contained in food prep 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. Wiping cloths are not clean. 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.
10-02.2 (B) Food equipment and utensils are improperly sanitized.(The establishment has no sanitizer, during time of inspection.) 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.) Management instructed to initiate immediate corrective action.

5/19/06

2-01.1 (D) Defective food containers are present.(Damaged canned food items on lower shelf under prep table.) Damaged products will need to be removed from use.
5-04.1 (A) Displayed food is not protected from contamination.(Missing plastic window in sneeze guard window.) Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. (Live flies are observed in prep area.) Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. (Dead body parts and roach egg are observed behind large freezer chest.) Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed under and/or behind food equipment 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 cleaned and sanitized in 3-basin sink.) Management instructed to initiate immediate corrective action.

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

Giorgio's Meat Market
2863 Holme Av

Retail Food: Grocery Market
Philadelphia, PA 19152

Inspection Date

8/14/06

No Critical Violations

Holme Style Pizza
2903 Holme Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19136100

Inspection Date

6/14/06

3-01.1 (A) Potentially hazardous food is stored at improper temperature.(Cheese pizza temperature is 77° during time of inspection in the pizza prep unit.) Food refrigerated to meet cooling requirements.
5-01.1 Food is not protected from contamination. (Food is not protected from cross-contamination between raw and prepared foods in the refrigeration units.) 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. (The food equipment is not properly cleaned 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.(The large floor mixer is not properly cleaned & sanitized.) Management instructed to initiate immediate corrective action.

Cerruti Brothers
2905 Holme Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA

Inspection Date

3/15/06

No Critical Violations

Hemmingway's
2911 Holme Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19115291

Inspection Date

5/22/06

2-10.2 Ice is not protected from contamination.(Ice scoop stored on counter near ice machine; moldy ice machine; soda-gun holder drains into ice bin.) 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 (A) Liquid waste is not disposed of properly. (Mop water is disposed of improperly, mop water is dumped in 3-basin sink.) Management instructed to initiate immediate corrective action.
9-02.3 (B) Employees are smoking in uapproved areas. (Soiled ashtray is observed 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 equipments is not properly cleaned and sanitized in 3-basin sink.) Management instructed to initiate immediate corrective action.

Immaculate Mary Home
2990 Holme Av

Institution: Nursing and Convalescent Home
Philadelphia, PA 19152

Inspection Date

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

Immaculate Mary Home *Institution: Nursing and Convalescent Home*
2990 Holme Av *Philadelphia, PA 19152*

Inspection Date

5/30/08

9-02.2 (A) Employee hand wash frequency is inadequate. Handwashing was lacking in most cases. Management instructed to initiate immediate corrective action.
9-02.3 (A) Employee observed not following good hygienic personal practices. Food handling employee was observed touching hair and did not wash hands before returning to food handling activites. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

5/7/07

No Critical Violations

2/16/06

No Critical Violations

1/24/06

5-04.2 (A) Approved sneeze guards are not provided as required, side protection lacking on serving line. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present, coffee/ice machine drain line directly connected, 2nd, 3rd pantry. Management instructed to initiate immediate corrective action.

Thunder Bird Lanes *Retail Food: Restaurant, Eat-in*
3081 Holme Av *Philadelphia, PA 19136*

Inspection Date

1/11/07

No Critical Violations

Taliano's *Retail Food: Prepared Food Take-Out*
3087 Holme Av *Philadelphia, PA 19136*

Inspection Date

2/9/07

7-01 (L) Mouse infestation is present: droppings observed behind and under equipment, Management instructed to initiate immediate corrective action.

Penny Gardens *Retail Food: Restaurant, Eat-in*
3089 Holme Av *Philadelphia, PA 19136*

Inspection Date

2/9/07

No Critical Violations

Academy Beer Distributor *Retail Food: General Convenience*
3091 Holme Av *Philadelphia, PA 19136110*

Inspection Date

5/22/06

7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed in perimeter of establishment, where needed.)

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

Holme Avenue BP/Amoco
3198 Holme Av

Retail Food: General Convenience
Philadelphia, PA 19136

Inspection Date

1/12/07

No Critical Violations

Petsmart
7501 Horrocks St

Retail Food: General Convenience
Philadelphia, PA 19152

Inspection Date

5/11/07

No Critical Violations

12/27/06

7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on floor under and/or behind food equipment in the establishment. Mice droppings on the shelves where the pet food is stored, during time of inspection. Management instructed to initiate immediate corrective action.

8/17/06

7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed on floor under and/or behind food equipment in the establishment.) Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. (In men's and women's employee toilet room.) Management instructed to initiate immediate corrective action.

Dattilo's
8000 Horrocks St

Retail Food: Grocery Market
Philadelphia, PA 19152

Inspection Date

12/12/06

No Critical Violations

Stromboli House
8004 Horrocks St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19152

Inspection Date

3/26/08

No Critical Violations

Stromboli House *Retail Food: Prepared Food Take-Out*
8004 Horrocks St *Philadelphia, PA 19152*

Inspection Date

12/26/07

3-08.1 Food is improperly reheated. I observed cheese sauce being heated in the deep fat fryer. Management instructed to initiate immediate corrective action.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit (Cheese sauce 117°). Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection (in walk-in freezer/refrigerator). Food stored on the floor and on shelves uncovered. not protected from splash contamination Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required on back sink (with garbarage disp attached). Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Can opener noted laden/encrusted with old food debris and stains.
9-04 (A) Sponges are used in an unapproved manner. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. I observed employees performing variest tasks 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 n a sanitizing soluion. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The establshment s not familiar with wash/rinse/sanitize. 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.
19-01.1 Food establishment personnel food safety certified individual is not present.

8/22/07

5-01.1 Food is not protected from contamination. Can opener noted laden/encrusted with old food debris and stains.
7-01 (A) Fly infestation is present. Domestic type flie noted in kitchen food prepration/serving area, particularly around and in trash can under 3 bay.
4-01.1 (A) Food/Food service article storage does not provide protection. Condiments in baine marie noted not covered.
19-01.1 Food establishment personnel food safety certified individual is not present.

8/31/06

No Critical Violations

Bralow's Fresh Fish & Seafood *Retail Food: Prepared Food Take-Out*
8006 Horrocks St *Philadelphia, PA 19152*

Inspection Date

8/31/06

No Critical Violations

Liddonfeld Senior Center *Institution: Adult, Adult Day Care*
8800 Jackson Dr *Philadelphia, PA 19136*

Inspection Date

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

Liddonfeld Senior Center
8800 Jackson Dr

Institution: Adult, Adult Day Care
Philadelphia, PA 19136

Inspection Date

11/20/07

10-01.1 (B) An approved sink for manual washing and sanitization is not provided. Presently the facility is using a two tier sink with a small bucket of sanitizer to wash pot/pans. Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sinks are not provided. Management instructed to initiate immediate corrective action.

7/31/06

No Critical Violations

Linddenfield Homes
8800 Jackson St

Institution: Adult, Boarding Home
Philadelphia, PA 19136

Inspection Date

11/20/07

No Critical Violations

Torresdale Station Antiques
9465 James St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19114

Inspection Date

4/6/06

No Critical Violations

Three Monkeys Cafe
9645 James St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114

Inspection Date

7/2/08

No Critical Violations

7/30/07

No Critical Violations

Three Monkeys Cafe *Retail Food: Restaurant, Eat-in*
9645 James St *Philadelphia, PA 19114*

Inspection Date

7/3/07

2-01.4 Food is not properly labeled/packaged. Cakes in bar refrigerator did not have proper labeling during time of inspection.
2-10.2 Ice is not protected from contamination. Bottles observed stored in ice for human consumption behind bar.
3-02.1 Refrigeration system does not maintain proper temperatures. Small refrigerator/food prep unit in the kitchen temperature is 54°, during time of inspection. Small refrigerator/food prep unit use will be discontinued until it is properly repaired.
5-01.1 Food is not protected from contamination. Uncovered chicken observed with uncovered in walk in box with flies present. Fruit used in bar area was observed uncovered. Food items are not covered in the refrigeration units, during time of inspection.
9-02.1 Employee hands are not washed prior to food handling activities. Employee hands are not washed properly at the handsink, no handsoap at the handsink in the kitchen, during time of inspection. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. No hand washing was observed by employees during time of inspection.
9-02.3 (B) Employees are smoking in uapproved areas. Multiple cigarette butts observed in basement of establishment, during time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. Missing certificate from Dept. of Public Health and list of provider. Management instructed to initiate immediate corrective action.

8/8/05

No Critical Violations

7/18/05

No Critical Violations

J.C.C. Klein Branch Campus *Institution: Day Camp*
10100 Jamison Av *Philadelphia, PA 19116*

Inspection Date

11/27/07

7-01 (A) Fly infestation is present: around sink and cabinets below sink in lunch room.

7/28/06

7-01 (A) Fly infestation is present: around sink and cabinets below sink in lunch room.

7/27/05

No Critical Violations

J.C.C. Nursery School *Institution: School, Private*
10100 Jamison Av *Philadelphia, PA 19116*

Inspection Date

2/16/07

No Critical Violations

2/22/06

No Critical Violations

JCC Klein Senior Center *Institution: Adult, Other*
10100 Jamison Av *Philadelphia, PA 19116*

Inspection Date

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

JCC Klein Senior Center
10100 Jamison Av

Institution: Adult, Other
Philadelphia, PA 19116

Inspection Date

11/23/07

No Critical Violations

10/19/06

No Critical Violations

8/29/05

No Critical Violations

Jewish Community Center- Klein
10100 Jamison Av

Institution: School, Private
Philadelphia, PA 19116

Inspection Date

10/9/07

9-04 (B) Wiping cloths are used in an unapproved manner.Cleaning cloths must be stored in a sanitizing solution. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination Ice scoop with handle touching the ice. Management instructed to initiate immediate corrective action.

9/27/07

No Critical Violations

Phila. Mental Health Center
10100 Jamison Av

Institution: After School Program
Philadelphia, PA 19116000

Inspection Date

2/7/08

19-01.1 Food establishment personnel food safety certified individual is not present. Certified individual is not present, during time of inspection.

Red Lion Elementary School
10100 Jamison Av

Institution: School, Private
Philadelphia, PA 19116

Inspection Date

3/11/08

No Critical Violations

Federation Day Care Services
10700 Jamison Av

Institution: Child, Child Care Centers
Philadelphia, PA 19116

Inspection Date

2/16/07

No Critical Violations

2/28/06

No Critical Violations

G and T Family Day Care
10210 Jeanes Av

Institution: Child, Family Day Care Homes
Philadelphia, PA 19116

Inspection Date

2/22/07

No Critical Violations

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

G and T Family Day Care — *Institution: Child, Family Day Care Homes*
10210 Jeanes Av — *Philadelphia, PA 19116*

Inspection Date

2/2/06

No Critical Violations

Billy's Lunch Truck # 898 — *Retail Food: Mobile Food Vendor*
1002 Kerper St — *Philadelphia, PA 1911148(*

Inspection Date

5/13/08

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit - whole eggs observed out at room temperature _65 F, Meat balls stored in reach in refrigerator at 45 F
19-01.1 Food establishment personnel food safety certified individual is not present.

5/1/07

No Critical Violations

5/1/07

No Critical Violations

4/10/07

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

4/24/06

No Critical Violations

Our Lady Of Calvary School — *Institution: School, Archdiocese*
11023 Kipling Ln — *Philadelphia, PA 19154*

Inspection Date

2/16/07

No Critical Violations

Wawa Food Market #106 — *Retail Food: Grocery Market*
10650 Knights Rd — *Philadelphia, PA 19114*

Inspection Date

1/25/08

No Critical Violations

1/3/08

8-02.2 An approved air gap is not present. Drain lines observed inside drain during time of inspection. Provide air gap for drains at beverage service area.
19-01.1 Food establishment personnel food safety certified individual is not present. A certified individual must be present during times of preparation and operation.

5/24/07

5-01.1 Food is not protected from contamination. Pre-packaged ice cream products is not protected from overhead leakage or condensation in the3-door reach-in freezer unit in the retail area, during time of inspection. Food items that is stored under the area where the leaking is taking place will need to removed and stored in a location where there is no leakage.

9/2/05

No Critical Violations

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

Frankford Hospital - Torresdale Campus *Institution: Hospital*
10800 Knights Rd *Philadelphia, PA 19154*

Inspection Date

5/22/08

No Critical Violations

4/9/07

4-01.1 (A) Food/Food service article storage does not provide protection, splash guard lacking between hand wash sink and clean storage rack, and between hand wash sink/preparea at cafeteria.
5-01.1 Food is not protected from contamination, open bag of potatoes, apple on front counter, cafeteria, scoop lacking for bulk food storage in kitchen.

11/15/05

No Critical Violations

10/20/05

No Critical Violations

10/11/05

No Critical Violations

9/29/05

No Critical Violations

Aloysius Fitzpatrick School *Institution: School, Public*
11041 Knights Rd *Philadelphia, PA 19154*

Inspection Date

5/2/08

No Critical Violations

10/30/07

No Critical Violations

3/26/07

No Critical Violations

11/2/06

No Critical Violations

5/16/06

No Critical Violations

9/28/05

No Critical Violations

St. Luke DCC United Church of Christ *Institution: Child, Child Care Centers*
11080 Knights Rd *Philadelphia, PA 19154*

Inspection Date

St. Luke DCC United Church of Christ *Institution: Child, Child Care Centers*
11080 Knights Rd *Philadelphia, PA 19154*

Inspection Date

11/21/07

4-01.1 (A) Food/Food service article storage does not provide protection. Can goods stored on wooden shelves with mice feces on cans, shelves, and floor. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Heavey mice droppings noted in outside storage area. droppings nted on top of food cans,shelves, and along the edges of the floor. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths noted on counter. Cloths need to be stored in a sanitizing solution. Management instructed to initiate immediate corrective action.
10-01.1 (A) An approved equipment and utensil washing sink is not provided. The facility does not have a three tier 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.

11/21/07

4-01.1 (A) Food/Food service article storage does not provide protection. Can goods stored on wooden shelves with mice feces on cans, shelves, and floor. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Heavey mice droppings noted in outside storage area. droppings nted on top of food cans,shelves, and along the edges of the floor. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths noted on counter. Cloths need to be stored in a sanitizing solution. Management instructed to initiate immediate corrective action.
10-01.1 (A) An approved equipment and utensil washing sink is not provided. The facility does not have a three tier 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.

St. Lukes Day School & Kindergarten *Institution: School, Private*
11080 Knights Rd *Philadelphia, PA 19154*

Inspection Date

2/26/07

No Critical Violations

Benjamin Rush Middle School *Institution: School, Public*
11081 Knights Rd *Philadelphia, PA 19154*

Inspection Date

5/2/08

No Critical Violations

11/21/07

No Critical Violations

5/24/07

No Critical Violations

5/16/06

No Critical Violations

1/12/06

No Critical Violations

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

YMCA- Northeast
11088 Knights Rd

Institution: Child, Child Care Centers
Philadelphia, PA 19154

Inspection Date

2/6/08

12-01.5.B (5) Hot water at hand washing sink is not provided. Hot not present in hand washing sink in young toddlers room. Management instructed to initiate immediate corrective action.

2/26/07

No Critical Violations

1/12/06

No Critical Violations

Fairdale Mobil
12001 Knights Rd

Retail Food: General Convenience
Philadelphia, PA 1915428(

Inspection Date

2/2/06

No Critical Violations

Lukoil
12001 Knights Rd

Retail Food: General Convenience
Philadelphia, PA 1915428(

Inspection Date

7/19/08

No Critical Violations

9/18/07

12-01.5.B (4) Cold water at hand washing sink is not provided ; at hand wash sink in employees bathroom.
9-02.3 (B) Employees are smoking in uapproved areas. Employees are smoking inside the establishment. Cigarette butts observed on ground throughout the establishment. Management instructed to initiate immediate corrective action.

8/21/07

8-06.1.1 (A) Liquid waste is not disposed of properly. Black stagnet mop water observed in portable mop bucket in rear storage.
12-01.5.B (4) Cold water at hand washing sink is not provided ; at hand wash sink in employees bathroom.

6/9/07

12-01.5.B (4) Cold water at hand washing sink is not provided ; at hand wash sink in employees bathroom.

Subway Carvel
12123 Knights Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19154

Inspection Date

2/21/08

No Critical Violations

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

Subway Carvel
12123 Knights Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19154

Inspection Date

8/17/07

2-10.2 Ice is not protected from contamination. Ice handle observed stored in ice made for human consumption at drive thru.
4-01.1 (A) Food/Food service article storage does not provide protection.
Splashguard not observed for hand wash sink adjacent utensils sink.
Provide partition for customer service area and food preparation area /open food storage containers.
Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse droppings observed in storage 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. 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.

6/10/07

4-01.1 (A) Food/Food service article storage does not provide protection.
Splashguard not observed for hand wash sink adjacent utensils sink.
Provide partition for customer service area and food preparation area /open food storage containers.
Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

Mr. V' S Steaks
12131 Knights Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19154

Inspection Date

1/2/07

No Critical Violations

12/6/06

8-01.2 (C) Hot water is not provided.

Power House Gym
505 Knorr St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19111

Inspection Date

6/26/07

No Critical Violations

Krewstown Beer And Beverage
8900 Krewstown Rd

Retail Food: General Convenience
Philadelphia, PA 19115

Inspection Date

6/7/07

No Critical Violations

Wawa Food Market #188
8900 Krewstown Rd

Retail Food: General Convenience
Philadelphia, PA 19115

Inspection Date

9/5/07

No Critical Violations

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

Wawa Food Market #188
8900 Krewstown Rd

Retail Food: General Convenience
Philadelphia, PA 19115

Inspection Date

8/15/06

No Critical Violations

Wallace's Krewstown Kosher Meats
8919 Krewstown Rd

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19115

Inspection Date

8/15/06

No Critical Violations

Himalaya Trading
8923 Krewstown Rd

Retail Food: Grocery Market
Philadelphia, PA 19115

Inspection Date

4/14/08

No Critical Violations

Henry's China Inn
8925 Krewstown Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19115

Inspection Date

7/18/07

No Critical Violations

11/23/05

No Critical Violations

Curley's Pub
8929 Krewstown Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19115

Inspection Date

9/5/07

7-01 (L) Mouse infestation is present. Fresh mouse droppings observed by refrigerator in kitchen area. Fulminate mouse infestation.
9-04 (A) Sponges are used in an unapproved manner. Sponge observed at single basin sink. Management instructed to initiate immediate corrective action.
10-01.1 (A) An approved equipment and utensil washing sink is not provided. 3 basin sink is not provided for proper sanitization of utensils in kitchen area.
10-02.2 (B) Food equipment and utensils are improperly sanitized. Utensils and equipment are washed in single basin sink in kitchen area.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Management is to obtain certificate from the city. Management instructed to initiate immediate corrective action.

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

Curley's Pub
8929 Krewstown Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19115

Inspection Date

7/31/07

2-10.2 Ice is not protected from contamination. Soda lines observed in contact with ice made for human consumption.
7-01 (L) Mouse infestation is present. Fresh mouse droppings observed by refrigerator in kitchen area. Fulminate mouse infestation.
9-02.3 (B) Employees are smoking in uapproved areas. Bartender observed smoking a cigar during inspection. Management instructed to initiate immediate corrective action.
10-01.1 (A) An approved equipment and utensil washing sink is not provided. 3 basin sink is not provided for proper sanitization of utensils in kitchen area.
10-02.2 (B) Food equipment and utensils are improperly sanitized. Utensils and equipment are washed in single basin sink in kitchen area.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Management is to obtain certificate from the city. Management instructed to initiate immediate corrective action.

10/20/06

No Critical Violations

Dollar City
8931 Krewstown Rd

Retail Food: General Convenience
Philadelphia, PA 19115

Inspection Date

11/23/05

No Critical Violations

Andonio's Diner
9244 Krewstown Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19115

Inspection Date

10/22/07

2-01.1 (D) Defective food containers are present. Dented food containers observed in rear storage area. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination. Ice scoop handle observed in contact with ice made to human consumption. Management initiated immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. Temperature for regrigerators in front service area observed at 49° F. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Food items in walk in refrigeration units observed uncovered during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed throughout kitchen and storage area. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Hand washing was not observed 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. Hot water faucet at hand wash sink in kitchen area observed missing during time of inspection.

Andonio's Diner
9244 Krewstown Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19115

Inspection Date

10/22/07

2-01.1 (D) Defective food containers are present. Dented food containers observed in rear storage area. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination. Ice scoop handle observed in contact with ice made to human consumption. Management initiated immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. Temperature for regrigerators in front service area observed at 49° F. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Food items in walk in refrigeration units observed uncovered during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed throughout kitchen and storage area. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Hand washing was not observed 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. Hot water faucet at hand wash sink in kitchen area observed missing during time of inspection.

9/5/07

2-01.1 (D) Defective food containers are present. Dented food containers observed in rear storage area. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination. Ice scoop handle observed in contact with ice made to human consumption. Management initiated immediate corrective action.
5-01.1 Food is not protected from contamination. Food items in walk in refrigeration unit observed uncovered during time of inspection. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. Temperature for regrigerators in front observed at 48° F. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed throughout kitchen and storage area. Management instructed to initiate immediate corrective action.
17-0 (B) Exterior premises provide rodent or insect attraction or harborage. Several flies observed at dumpster area. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Hand washing was not observed during time of inspection. 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.
19-04 Food establishment personnel food safety certificate is expired.

8/15/06

7-01 (L) Mouse infestation is present: mouse droppings observed on racks and floor in dry storage area and on floor below hand washing sink, around water heater and in storage nook by water heater.

Rite Aid #554
9280 Krewstown Rd

Retail Food: General Convenience
Philadelphia, PA 19115

Inspection Date

7/17/07

No Critical Violations

10/20/06

No Critical Violations

Apple Farmers
9305 Krewstown Rd

Retail Food: Supermarket
Philadelphia, PA 19115

Inspection Date

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

Apple Farmers
9305 Krewstown Rd

Retail Food: Supermarket
Philadelphia, PA 19115

Inspection Date

2/21/08

No Critical Violations

11/27/07

No Critical Violations

Paris Restaurant
9309 Krewstown Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19115

Inspection Date

4/30/08

No Critical Violations

Restaurant Pirosmant
9309 Krewstown Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19115

Inspection Date

5/29/07

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

1/16/07

4-01.1 (A) Food/Food service article storage does not provide protection, splash guard laking between hand wash sink and coffee counter area.

12/14/06

No Critical Violations

Versal Cafe
9309 Krewstown Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19115

Inspection Date

7/20/06

7-01 (L) Mouse infestation is present, fresh droppings observed on shelves counters, floor areas of storage rooms.

6/20/06

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit, pie case, 50-65°.
7-01 (L) Mouse infestation is present, fresh droppings, dead mouse in glue trap.

South Philadelphia Bagel
9311 Krewstown Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19115

Inspection Date

4/14/08

No Critical Violations

4/24/07

No Critical Violations

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

South Philadelphia Bagel
9311 Krewstown Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19115

Inspection Date

12/14/06

4-01.1 (A) Food/Food service article storage does not provide protection. Food items on the shelves are not protected from mice and/or other contamination, 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 establishment and on the floor under and/or behind the food equipment, 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 properly before wearing 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 are not stored in sanitizing solution, during time of inspection. Management instructed to initiate immediate corrective action.

LA Weightloss Center Inc.
9315 Krewstown Rd

Retail Food: General Convenience
Philadelphia, PA 19115

Inspection Date

4/15/08

No Critical Violations

5/9/07

No Critical Violations

Station Pizza
9319 Krewstown Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19115

Inspection Date

5/10/07

No Critical Violations

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

Station Pizza
9319 Krewstown Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19115

Inspection Date

5/9/07

2-10.2 Ice is not protected from contamination. Handling utensils handle in contact with ice in both ice storage units, during time of inspection. Lid or cover is not provided for ice bin under the soda dispenser unit. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Food items in the refrigeration units is not protected from contamination, during time of inspection. Hot meatballs and hot cheese and other food items is not protected from contamination from flies in the front food prep area, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Live adult and young flies are observed throughout the establishment, during time of inspection. 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, unsanitiary water is left in the utility closet, 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.
9-02.1 Employee hands are not washed prior to food handling activities. Employee hands are not washed before wearing gloves and/or before preping food. Handsink in food prep area has stacks of paper and other items stored in the unit, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.1 Food equipment needs cleaning. Inside and outside of the refrigeration units are not clean. Prep tables are not clean under and/or behind the food equipments through out the establishment. Storage shelve for boxed syrup of soda dispenser is covered with flour beside the pizza oven, during time of inspection. Table used to support the fryer and the grill unit has a grease build-up. Shelves are dirty in the food prep area. Management instructed to initiate immediate corrective action.
10-04.0 Oversized equipment is not properly washed or sanitized. Large floor mixers is not has not been washed and sanitized in the food prep area. Management instructed to initiate immediate corrective action.
13-01.1 (A) Floor is not clean. Floor has dirt and/or grease built-up under and behind the food equipment through out the establishment. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Missing certificate from the Dept. of Public Health, owner has application.

Station Pizza
9319 Krewstown Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19115

Inspection Date

12/5/06

2-10.2 Ice is not protected from contamination. Handling utensils handle in contact with ice in both ice storage units, during time of inspection. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Food items in the refrigeration units is not protected from contamination, during time of inspection. Hot meatballs and hot cheese and other food items is not protected from contamination from flies in the front 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 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 not connected properly at the handsink in the front food prep area, during 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. Employee preping pizza has skin cuts on her arm, during time of inspection. The employee food service operation was immediately discontinued until her skin has healed properly.
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.
10-02.1 Food equipment needs cleaning. Inside and outside of the refrigeration units are not clean. Prep tables are not clean under and/or behind the food equipments through out the establishment. Storage shelve for boxed syrup of soda dispenser is covered with flour beside the pizza oven, during time of inspection. Table used to support the fryer and the grill unit has a grease build-up. Shelves are dirty 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 before wearing gloves and/or before preping food. Handsink in food prep area has stacks of paper stored in the unit and drain line is not connected, 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.
10-04.0 Oversized equipment is not properly washed or sanitized. Large floor mixer is not has not been washed and sanitized in the food prep area. Management instructed to initiate immediate corrective action.
13-01.1 (A) Floor is not clean. Floor has dirt and/or grease built-up under and behind the food equipment through out the establishment. Management instructed to initiate immediate corrective action.

Kashmir
9321 Krewstown Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19115

Inspection Date

6/11/07

No Critical Violations

1/25/07

No Critical Violations

8/30/06

No Critical Violations

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

Taste Queen
9347 Krewstown Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19115

Inspection Date

6/7/07

No Critical Violations

Steve Stein's Famous Deli Restaurant
9359 Krewstown Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19115371

Inspection Date

7/14/08

19-01.3 Food establishment personnel food safety certificate is not posted -- City certificate is not provided as required. Servsafe posted. Management instructed to initiate immediate corrective action.
8-01.4 Non-potable water is in contact with food or food service articles -- Produce walk-in blower dripping onto packaged items. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection -- Splash guard lacking between handsink & work table. 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.

8/20/07

No Critical Violations

7/16/07

2-01.4 Food is not properly labeled/packaged. Sliced watermelons and other food items are not properly labeled in the open reach-in refrigeration units, where it is needed in the retail area, during time of inspection.
4-01.1 (A) Food/Food service article storage does not provide protection. Baked food products are not protected from fly contamination on shelves in bakery food prep area, 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. Bread food items not protected from contamination from flies on the shelves in the bakery section, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Live flies are observed in the deli, seafood and bakery 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. 3-Basin sink is leaking at the dishwashing area, during time of inspection. Management instructed to initiate immediate corrective action.

Steve Stein's Famous Deli Restaurant *Retail Food: Restaurant, Eat-in*
9359 Krewstown Rd *Philadelphia, PA 19115371*

Inspection Date

12/5/06

2-01.4 Food is not properly labeled/packaged. Food items are not properly labeled in the open reach-in refrigeration units, where it is needed in the retail area.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Stacks of raw eggs stored in the food prep table in the kitchen, ambient temperture is 67°, during time of inspection. Management initiated 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 deli and bakery food prep area, 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. Bread and other baked food items not protected from contamination from fruit flies and flies on the shelves in the bakery section. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Live flies are observed in the deli, seafood and bakery food prep area, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Live fruit flies are observed throughout the establishment. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the food shelves in the bakery and deli food prep area. Management instructed to initiate immediate corrective action.

10/12/06

2-01.1 (D) Defective food containers are present.(Damaged canned food items in dry storage room.)
2-01.4 Food is not properly labeled/packaged.(Sliced melons and sliced pineapples are not properly labeled in the open reach-in refrigeration units. Salad dressings in small containers are not properly label.)
4-01.1 (A) Food/Food service article storage does not provide protection. (Food items are not protected from mice contamination on shelves. Mice droppings on top of plactic shelves under beverage counter and on other shelves in the food area, 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. Bread and other baked food items not protected from contamination from fruit flies and flies on the shelves in the bakery section. 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 in the bakery section.
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 throughout the establishment.). Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. (Live roaches are observed in the kichen area, during time of inspection.) Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed along the perimeter of the walls of the establishment.). Management instructed to initiate immediate corrective action.
7-01 (I) Ant infestation is present. Live ants are observed behind the stove units in the kitchen, 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 areas, 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 diswashing area.

Steve Stein's Famous Deli Restaurant *Retail Food: Restaurant, Eat-in*
9359 Krewstown Rd *Philadelphia, PA 19115371*

Inspection Date

8/25/06

2-01.1 (D) Defective food containers are present.(Damaged canned food items in dry storage room.)
2-01.4 Food is not properly labeled/packaged.(Sliced melons and sliced pineapples are not properly labeled in the open reach-in refrigeration units.)
2-10.2 Ice is not protected from contamination.(Ice machine is moldly during time of inspection.) Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature.(Lunch meat and cold salads is stored in display refrigeration unit at 51° temperature, ambient temperature is 78°, during time of inspection. Salmon temperature is 57° and the ambient temperature is 78°, druing time of inspection.) Food refrigeration unit needs to meet proper cooling requirements.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit.(Dairy product in open reach-in refrigeration unit temperature is 57°, ambient temperature is 78°, during time of inspection. Food items needs to be properly refrigerated to meet cooling requirements. 08/25/2006 2:20 PM
4-01.1 (A) Food/Food service article storage does not provide protection. (Food items are not protected from mice contamination on shelves. Mice droppings on counter top in server station in dining area.) Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Food Items in the walk-in refrigeration units is not protected from cross-contamination between raw and prepared foods, during time of inspection. Food items in the food prep/small refrigerator unit is not protected from draining, overhead leakage or condensation. Pastries not protected from contamination from fruit flies. Ice is made and stored in moldly 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 throughout the establishment.). Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. (Live roaches are observed in the kichen area, during time of inspection.) Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed along the perimeter of the walls of the establishment.). 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 areas, 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.) Management instructed to initiate immediate corrective action.

1/4/06

No Critical Violations

The Fun Spot Center *Retail Food: Vending Machine*
9375 Krewstown Rd *Philadelphia, PA 19115*

Inspection Date

6/20/06

No Critical Violations

Morgan's Coffee House *Retail Food: Restaurant, Eat-in*
9379 Krewstown Rd *Philadelphia, PA 19115*

Inspection Date

6/7/07

No Critical Violations

Morgan's Coffee House *Retail Food: Restaurant, Eat-in*
9379 Krewstown Rd *Philadelphia, PA 19115*

Inspection Date

2/8/06

7-01 (L) Mouse infestation is present: mouse droppings observed in cabinets behind service counter.

Northeast Raquet Club and Fitness *Retail Food: General Convenience*
9379 Krewstown Rd *Philadelphia, PA 19115*

Inspection Date

7/17/07

No Critical Violations

2/8/06

No Critical Violations

Northeast Raquet Club and Fitness Center *Retail Food: Vending Machine*
9379 Krewstown Rd *Philadelphia, PA*

Inspection Date

2/8/06

No Critical Violations

Calvary Kids Child Development Center *Institution: Child, Child Care Centers*
9620 Krewstown Rd *Philadelphia, PA 19115*

Inspection Date

9/28/07

7-01 (L) Mouse infestation is present. Fresh mouse droppings observed in 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. Employee has list of providers and application from Dept. of Public Health. Management instructed to initiate immediate corrective action.

9/14/07

7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed in the lower cabinets 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. Employee has list of providers and application from Dept. of Public Health. Management instructed to initiate immediate corrective action.

5/4/06

No Critical Violations

Bustleton Swim Club Snack Bar *Retail Food: Prepared Food Take-Out*
9717 Krewstown Rd *Philadelphia, PA 19115*

Inspection Date

7/26/05

No Critical Violations

Family Day Care *Institution: Child, Family Day Care Homes*
6334 Langdon St *Philadelphia, PA 19111*

Inspection Date

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

Family Day Care
6334 Langdon St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19111

Inspection Date

10/1/07

No Critical Violations

8/17/06

No Critical Violations

Robin Riggins
4700 Lansing St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19136

Inspection Date

9/27/06

No Critical Violations

6/20/06

No Critical Violations

Paese Pizza
7400 Lawndale Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19111

Inspection Date

3/28/06

No Critical Violations

Little Angels
6245 Lawndale St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19111

Inspection Date

10/23/06

No Critical Violations

The Fundamentally Unique Nurturing Ctr.
6247 Lawndale St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19111

Inspection Date

11/2/06

No Critical Violations

Pennypack Manor Nursing Home
8015 Lawndale St

Institution: Nursing and Convalescent Home
Philadelphia, PA 19111

Inspection Date

7/24/08

5-01.1 Food is not protected from contamination. Relocate bug zapper currently over dishwasher so that fragmented bugs will not contaminate food contact surfaces.

10/22/07

No Critical Violations

6/12/06

No Critical Violations

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

John Byrne Golf Course Snack Shop *Retail Food: Restaurant, Eat-in*
9500 Leon St *Philadelphia, PA 19114*

Inspection Date

1/28/08

2-10.2 Ice is not protected from contamination. Scoop handle observed indirect contact with ice made for human consumption. Soda lines observed in direct contact with ice.
19-04 Food establishment personnel food safety certificate is expired. City certificate expired in 2005. Application and provider list were issued. Management instructed to initiate immediate corrective action.

1/10/06

No Critical Violations

John F. Byrne Golf Club *Retail Food: Restaurant, Eat-in*
9500 Leon St *Philadelphia, PA 19114*

Inspection Date

3/28/08

No Critical Violations

2/20/08

2-10.2 Ice is not protected from contamination. Partition not present inside ice bin . Unsanitarty ice scoop observed stored on top of ice bin.
7-01 (L) Mouse infestation is present. Fresh and old mice droppings observed in rear storage area.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Manager was unable to properly explain the wash, rinse, and sanitize process using the 3 basin sink. Sanitizer not present during time of inspection. Management instructed to initiate immediate corrective action.
19-04 Food establishment personnel food safety certificate is expired. City certificate not present. Application and provider list were issued. Management instructed to initiate immediate corrective action.

Hollywood Video *Retail Food: General Convenience*
901 Levick St *Philadelphia, PA 19111*

Inspection Date

6/23/08

12-01.5.B (5) Hot water at hand washing sink is not provided inside employee restroom.

8/14/06

No Critical Violations

8/14/06

No Critical Violations

Classic Supermarket *Retail Food: Prepared Food Take-Out*
915 Levick St *Philadelphia, PA 19111*

Inspection Date

1/17/08

No Critical Violations

Classic Supermarket
915 Levick St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19111

Inspection Date

1/15/08

2-01.1 (B) Adulterated or unwholesome food is present. Mouse feces on shelves, on bags of food on shelves in retail area. Management instructed to initiate immediate corrective action.
3-07.1 (B) Cooling methods do not promote rapid cooling of food. The sanitarian observed large deep pots with sauces, and gravies stored in the walk-in refrigerator. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Shelvings and food bins contaiminated with mice feces. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination (due to mice feces). Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required (scale at the front counter). 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 saniizer. Management instructed to initiate immediate corrective action.
6-01.3 Food utensils and contact surfaces are not cleaned and sanitized before each change in food processing. The sanitarian noted that the meat saw was left uncleaned, and cutting boards was dirty and not cleaned inbetween use. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces noted on food shelvings, in boxes of stored vegetables (ginger, and in flour),the entire perimeter of the kitchen,on kitchen shelvings ,in cabinets, open cans of food. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present (at the food prep sink). Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized.The establishment no not use a sanitizer. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

1/15/08

7-01 (L) Mouse infestation is present. Mouse feces noted on food shelvings, in boxes of stored vegetables (ginger, and in flour),the entire perimeter of the kitchen,on kitchen shelvings ,in cabinets, open cans of food. Management instructed to initiate immediate corrective action.
2-01.1 (B) Adulterated or unwholesome food is present. Mouse feces on shelves, on bags of food on shelves in retail area. Management instructed to initiate immediate corrective action.
3-07.1 (B) Cooling methods do not promote rapid cooling of food. The sanitarian observed large deep pots with sauces, and gravies stored in the walk-in refrigerator. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Shelvings and food bins contaiminated with mice feces. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination (due to mice feces). Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required (scale at the front counter). 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 saniizer. Management instructed to initiate immediate corrective action.
6-01.3 Food utensils and contact surfaces are not cleaned and sanitized before each change in food processing. The sanitarian noted that the meat saw was left uncleaned, and cutting boards was dirty and not cleaned inbetween use. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present (at the food prep sink). Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized.The establishment no not use a sanitizer. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

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

Classic Supermarket
915 Levick St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19111

Inspection Date

8/14/06

No Critical Violations

Dollarland
919 Levick St

Retail Food: General Convenience
Philadelphia, PA 19111

Inspection Date

8/14/06

No Critical Violations

Dragon City Restaurant
923 Levick St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19111

Inspection Date

8/17/06

2-01.1 (D) Defective food containers are present.(Damaged canned food items on dry storage shelf in kitchen area.) Management initiated immediate corrective action.
2-01.4 Food is not properly labeled/packaged.(Pre-packed lemon-aid, ice-tea and fruit punch beverages are not labeled.) Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature.(Cooked rice tempreature is 126°stored on prep table near 3-basin sink, ambient temperature in kitchen is 95° during time of inspection.) 08/17/2006 2:20 PM Cooked rice will need to be refrigerated to meet cooling requirements.
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.
5-01.1 Food is not protected from contamination. Food is not protected from overhead leakage or condensation in the small refrigerator/ food prep unit in kitchen area. Food items stored on food prep tables is not protected from contamination from flies in kitchen area. Management instructed to initiate immediate corrective action. Food items is not protected from cross-contamination between raw and prepared foods in walk-in and reach-in refrigeration units.
7-01 (A) Fly infestation is present. (Live flies are observed in kitchen area.) Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. (Live roaches are observed in kitchen area, duringtime of inspection.) Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed on dry storage shelf in kitchen, on floor in kitchen and on floor in employee 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 sanitizing solution in food prep area.)
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. (Food equipment and dishes are not properly washed, rinsed and sanitized in the 3-basin sink.) Management instructed to initiate immediate corrective action.

Emmett's Place
925 Levick St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19111

Inspection Date

6/11/07

No Critical Violations

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

Bella Italy
927 Levick St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19111

Inspection Date

9/19/07

5-01.1 Food is not protected from contamination. I noted a wooden roller pin with mouse droppings on it. Pizza pans on shelf with droppings. Management instructed to initiate immediate corrective action.
6-01.2 (B) Food utensils and contact surfaces are not cleaned and sanitized. Pizza pans are not washed. The establishment is depending on the heat from the oven to sanitize the pans. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies landing on food prep tables,,pizza, and equipment. The establishment has employed Orkins as the pest control . Orkins is serving the establishment once a week . Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Roaches live and dead, in variest life stages,On glue trap under meat slicer, edges of the floor, and in 3 basin sink.
7-01 (L) Mouse infestation is present. Droppings noted under counter, on food storage shelves, on floor edges, in bathroom and office. Management instructed to initiate immediate corrective action.
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.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The establihment is unaware of the proper wash, rinse, and sanitize. 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.

Bella Italy Pizzeria Inc.
927 Levick St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19111

Inspection Date

1/14/08

7-01 (L) Mouse infestation is present. Droppings noted under back sink in storage area. Management instructed to initiate immediate corrective action.
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.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The establishment is unaware of the proper wash, rinse, and sanitize. 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.
3-08.3 Hot holding equipment is improperly used for food reheating (cheese sauce, and tomatoe sauce 78°). Management instructed to initiate immediate corrective action.

Old Country Pizza III
927 Levick St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19111

Inspection Date

Old Country Pizza III
927 Levick St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19111

Inspection Date

8/14/06

3-01.1 (A) Potentially hazardous food is stored at improper temperature.(Cheese used for pizza temperature is 63°, ambient temperature in kitchen is 100°, during time of inspection.) Cheese used for pizza is removed from use.
3-02.1 Refrigeration system does not maintain proper temperatures.(Small refrigerator/pizza prep unit temperature is 63°, during time of inspection. Walk-in refrigerator unit temperature is 59°, during time of inspection.) Walk-in refrigeration unit and refrigerator/pizza prep unit use is discontinued, until it is properly repaired.
4-01.1 (A) Food/Food service article storage does not provide protection. (Items in reach-in refrigerator unit is not protected from mice contamination.) 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 walk-in refrigator unit.) Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. (Live flies are observed in kitchen area and in rear storage area, during time of inspection.) Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed in 2-door reach-in refrigerator, on shelves in kitchen area and on floor under and/or behind food equipment in kitchen area and in rear storage area).
10-04.0 Oversized equipment is not properly washed or sanitized.(Large floor mixer has dead flies in moldy stagnet water in the bottom of bowel.) Management instructed to initiate immediate corrective action.

Salam Food Market
928 Levick St

Retail Food: Grocery Market
Philadelphia, PA 19111

Inspection Date

9/6/07

7-01 (L) Mouse infestation is present. Live mice are observed running across dining room floor. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. I observed employee performing variest acties and resuming food preparation actives. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. I observed a dirty bloody sheet pan used as a protective cover for grated cheese.
9-04 (B) Wiping cloths are used in an unapproved manner. Cleaning cloths mus 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. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Food is not protected from hazardous substances. Cleaning chemicals on counter top along side of food items.
6-01.2 (B) Food utensils and contact surfaces are not cleaned and sanitized. Cutting boards are not cleaned between use in the food prep areas (grill,sandwich station, and frer area). Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The establishment doesnot have knowledge of proper sanitizing and cleaning.
10-02.2 (B) Food equipment and utensils are improperly sanitized.Large equipment is not being sanitized. Management instructed to initiate immediate corrective action.
10-02.4 Unapproved sanitizer is being used. Uapproved bleach is being used. Management instructed to initiate immediate corrective action.

Salam Food Market *Retail Food: Grocery Market*
928 Levick St *Philadelphia, PA 19111*

Inspection Date

9/6/07

7-01 (A) Fly infestation is present. Live flies are observe in the food perp area.
7-01 (B) Fruit fly infestation is present (in thefood prep area). Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. I observed employee cutting meats without washing hands. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Self serve olivers, and sauces uncovered (stored on the floor near refrigerated display case).
2-10.2 Ice is not protected from contamination. I observed ice machine interior with active black mold growing. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required. Weight scales on top of meat display case need a sneeze guard . Management instructed to initiate immediate corrective action.
8-01.1 (A) An approved source of potable water is not provided. Grindable waste is co-mingled with trash.. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths are not stored in sanitizer.

5/12/06

No Critical Violations

5/10/06

10-02.3 Equipment used for cleaning/sanitizing is improperly operated, garbage grinder installed in 3 compartment sink.
4-01.1 (A) Food/Food service article storage does not provide protection, between 3 compartment sink and mop sink.

Linden Market *Retail Food: Grocery Market*
4011 Linden Av *Philadelphia, PA 19114*

Inspection Date

4/14/08

No Critical Violations

1/23/08

2-01.4 Food is not properly labeled/packaged. Labels not provided for food in retail refrigerators. Management instructed to initiate immediate corrective action.
9-02.3 (B) Employees are smoking in uapproved areas. Ashtray with cigarette butts observed in basement 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 sanitizing solution during time of inspection.
10-02.2 (B) Food equipment and utensils are improperly sanitized. Food equipment is not properly washed, rinsed, and sanitized. Sanitarian informed the owner how to properly wash, rinse ,and sanitize food equipment in the 3 basin sink. Provide sink stoppers for all 3 basins. Management instructed to initiate immediate corrective action.

4/6/06

No Critical Violations

Roy's Lunch Truck 000758 *Retail Food: Mobile Food Vendor*
4500 Linden Av *Philadelphia, PA 19136*

Inspection Date

5/7/08

No Critical Violations

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

Roy's Lunch Truck 000758
4500 Linden Av

Retail Food: Mobile Food Vendor
Philadelphia, PA 19136

Inspection Date

5/2/07
No Critical Violations

12/26/06
No Critical Violations

Linden Pub
5001 Linden Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114

Inspection Date

3/6/07
No Critical Violations

Bill's Old London Pizza Inc.
328 Loney St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19111

Inspection Date

5/30/07
No Critical Violations

5/29/07
8-02.2 An approved air gap is not present. No air gap is present at the sink that will be used for the food prep sink, during time of inspection. Management instructed to initiate immediate corrective action.

Original Old London Pizza
328 Loney St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19111

Inspection Date

1/18/07
No Critical Violations

Tot Spot Early Learning Center
1811 Loney St

Institution: Child, Child Care Centers
Philadelphia, PA 19111

Inspection Date

3/2/07
No Critical Violations

12/13/05
No Critical Violations

Mediterranean lunch truck - 000803
1222 Longshore Av

Retail Food: Mobile Food Vendor
Philadelphia, PA 19111453

Inspection Date

5/12/08
19-01.1 Food establishment personnel food safety certified individual is not present.

6/29/07
No Critical Violations

5/22/07
19-04 Food establishment personnel food safety certificate is expired.

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

Mediterranean lunch truck - 000803
1222 Longshore Av

Retail Food: Mobile Food Vendor
Philadelphia, PA 19111453

Inspection Date

8/2/06

No Critical Violations

6/1/06

No Critical Violations

Tacony Club
4619 Longshore St

Retail Food: Restaurant, Private Club
Philadelphia, PA 19136

Inspection Date

6/7/07

No Critical Violations

Crystal River Academy
6401 Loretto Av

Institution: Child, Child Care Centers
Philadelphia, PA 19111

Inspection Date

2/26/07

No Critical Violations

Fred's Family Deli
4300 Loring St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19136

Inspection Date

1/24/06

7-01 (L) Mouse infestation is present: feces observed inside cabinet behind prep area, on shelving, and on floor perimeters. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required: at scale.

12/8/05

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized: no sanitizer present for proper washing and sanitization of equipment and utensils.

Kaila's Place
4300 Loring St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19136

Inspection Date

5/22/08

12-02.1 (B) Required hand washing sinks are not provided. Hand sinks are needed in the deli prep area and in the employee restroom. 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 Safety Certificate. List of providers and application issued. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. A sponge is observed at the 3-basin sink.

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

Kaila's Place — *Retail Food: Prepared Food Take-Out*
4300 Loring St — *Philadelphia, PA 19136*

Inspection Date

3/19/08

5-04.2 (A) Approved sneeze guards are not provided as required at the scale.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. No sanitizer is present. Only two sink stoppers are available. Provide an EPA approved sanitizer and a total of three sink stoppers. Follow the proper wash-rinse-sanitize procedure for the washing and sanitizing of utensils and food equipment. Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sinks are not provided. Hand sinks are needed in the prep area and in the employee restroom. 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 Safety Certificate. List of providers and application issued. Management instructed to initiate immediate corrective action.

Children's Place — *Institution: Child, Child Care Centers*
512 Magee Av — *Philadelphia, PA 19111*

Inspection Date

2/26/07

No Critical Violations

Li's Market — *Retail Food: Grocery Market*
1201 Magee Av — *Philadelphia, PA 19111*

Inspection Date

8/31/07

No Critical Violations

8/29/07

No Critical Violations

Li's Market *Retail Food: Grocery Market*
1201 Magee Av *Philadelphia, PA 19111*

Inspection Date

8/23/07

2-01.1 (C) Spoiled food is present. Several rotten plantains is stored on the shelf in the retail area, during time of inspection. Plantin will need to be removed from sale.
2-01.1 (D) Defective food containers are present. A large amount of damaged canned food items on the shelves in the retail area, during time of inspection. All damaged canned food products will need to be removed from sale from the retail shelves, where it is needed, duringtime of inspection.
2-01.4 Food is not properly labeled/packaged. Sliced pre-packaged watermelons, honeydew and other melons are not properly labeled inthe reach-in refrigeration units, 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 retail area and other locations in the establishment, during time of inspection. Management instructed to initiate immediate corrective action, old and fresh mice droppings will need to be cleaned from the shelves in the retail and other storage areas, during time of inspection.
5-01.1 Food is not protected from contamination. Open container of chopped lettuce is not protected from contamination from flies in the food prep area, during 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. Live flies are observed in the establishment and in the front of the 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 on and around fruit and vegetables in the retail area and in the rear storage area, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Live roaches are observed in the retail area, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Old and fresh mice droppings are observed on shelves in retail area and on the floor under and/or behind the shelves in the establishment, 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 2-basin sink, during time of inspection. Management instructed to initiate immediate corrective action, all food preping is ordered to cease as advised by the Phila. Dept. of Public Health, until the establishment receive an approval by the Health Dept..
9-02.1 Employee hands are not washed prior to food handling activities. Employee hands are not washed properly, no handsoap or hand towels 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. There are no sanitized wiping cloths 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. Owner has list of providers and application from Dept. of Public Health, during time of inspection. Management instructed to initiate immediate corrective action.

12/14/06

7-01 (L) Mouse infestation is present: mouse droppings observed on shelves in retail area. Management instructed to initiate immediate corrective action.

Steve's Newsstand *Retail Food: Mobile Food Vendor*
1500 Market St *Philadelphia, PA 19115*

Inspection Date

Steve's Newsstand
1500 Market St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19115

Inspection Date

5/2/08
No Critical Violations

10/4/07
No Critical Violations

10/4/07
No Critical Violations

Debbie's Day Care
8539 Marsden St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19136

Inspection Date

1/11/07
No Critical Violations

12/20/05
No Critical Violations

Franti's Pizzeria
6615 Martins Mill Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19111

Inspection Date

1/5/06
No Critical Violations

11/30/05
7-01 (L) Mouse infestation is present: copious droppings observed on floor under storage racks and along walls.
9-04 (B) Wiping cloths are used in an unapproved manner: not stored in sanitizing solution.

Mill Pub
6700 Martins Mill Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19111

Inspection Date

3/15/06
No Critical Violations

11/30/05
No Critical Violations

BoDan's Pub
6804 Martins Mill Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19111

Inspection Date

3/15/06
No Critical Violations

Family Day Care
870 Medway Rd

Institution: Child, Family Day Care Homes
Philadelphia, PA 19115

Inspection Date

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

Family Day Care
870 Medway Rd

Institution: Child, Family Day Care Homes
Philadelphia, PA 19115

Inspection Date

11/26/07

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

10/19/05

No Critical Violations

John's New Pizza and Restaurant
4312 Megargee St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19136

Inspection Date

6/23/07

4-01.1 (A) Food/Food service article storage does not provide protection ; provide splashguard between hand wash sink and soda storage refrigerator also for sink and food preparation table. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present ; numerous live flies observed in kithen. 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.
9-02.2 (A) Employee hand wash frequency is inadequate ; no hand soap, paper towels, sign provided at hand wash sink in customer service area and bathroom in basement. Management instructed to initiate immediate corrective action.

1/13/06

No Critical Violations

Torresdale Beverage
4315 Megargee St

Retail Food: General Convenience
Philadelphia, PA 19136

Inspection Date

6/23/07

No Critical Violations

7/29/05

No Critical Violations

Family Day Care
12036 Millbrook Rd

Institution: Child, Family Day Care Homes
Philadelphia, PA 19154

Inspection Date

10/30/07

No Critical Violations

10/26/06

No Critical Violations

10/20/05

No Critical Violations

Rainbow Kids Day Care
6426 Montour St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19111

Inspection Date

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

Rainbow Kids Day Care
6426 Montour St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19111

Inspection Date

11/19/07
No Critical Violations

8/16/06
No Critical Violations

Shelly's Daycare and Learning Center
6510 Montour St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19111

Inspection Date

10/1/07
No Critical Violations

9/22/06
No Critical Violations

John Hancock School
3700 Morrell Av

Institution: School, Public
Philadelphia, PA 19114

Inspection Date

5/5/08
No Critical Violations

10/24/07
No Critical Violations

4/27/07
No Critical Violations

11/7/06
No Critical Violations

5/18/06
No Critical Violations

4/28/06
No Critical Violations

Morrell Tavern
3800 Morrell Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114

Inspection Date

8/29/07
No Critical Violations

7/27/07
2-10.2 Ice is not protected from contamination. Soda lines observed touching ice made for human consumption in ice bin. Management instructed to initiate immediate corrective action.

12/27/06
No Critical Violations

Artigiano Pizza
3804 Morrell Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114

Inspection Date

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

Artigiano Pizza
3804 Morrell Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114

Inspection Date

6/13/07

19-01.1 Food establishment personnel food safety certified individual is a certified food handler must be present at all times. Provider list issued. Management instructed to initiate immediate corrective action.

Crown Deli
3806 Morrell Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19114

Inspection Date

9/17/07

No Critical Violations

8/31/07

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard not provided for double basin prep sink. One compartment is used for garbage grinding and the other compartment is used for food prep.
5-04.2 (A) Approved sneeze guards are not provided as required. Sneeze guards for deli scales were not present during time of inspection. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Hand washing was not observed during time of inspection.
9-04 (A) Sponges are used in an unapproved manner. Sponges observed at 2 basin sink. Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sinks are not provided. No hand sink was present in food prep area or deli area. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City Certificate was not present during time of inspection. Management is to obtain certificate from the city. Management is in the process of becoming certified.

7/27/07

2-01.4 Food is not properly labeled/packaged: various store packaged items do not contain ingredient labels.
5-01.1 Food is not protected from contamination. Lettuce observed being washed in sinks where utensils are washed. Items in deli refrigerator were observed not covered (Pasta salad, tuna salad). Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required. Sneeze guards for deli scales were not present during time of inspection. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Sponges observed at 2 basin sink. Management instructed to initiate immediate corrective action.
10-01.1 (A) An approved equipment and utensil washing sink is not provided. An approved 3 basin sink for washing /sanitizing equipment and utensils was not present during inspection. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. Food equipment is being washed in a double basin sink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City Certificate iras not during time of inspection. Management is to obtain certificate from the city.

9/7/05

No Critical Violations

Mr. Wings
3818 Morrell Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114

Inspection Date

Mr. Wings
3818 Morrell Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114

Inspection Date

7/27/07

No Critical Violations

12/27/06

No Critical Violations

China Gate
3822 Morrell Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19154

Inspection Date

7/10/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Raw chicken temperature is 53° and raw beef temperature is 53° while stored in the 3-basin sinks, ambient temperature 102° in the food prep area, during time of inspection.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Cooked shrimp temperature is 56° and raw beef temperature is 50° which is stored in the food prep unit, during time of inspection. Listed food items are removed from use.
4-02.1 Raw or unwashed food is not stored below ready-to-eat food in the walk-in refrigeratorunit, during time of inspection. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Uncovered cut pork ribs is not protected from the unclean surface of the bowel which is stored on top of the ribs in the food prep/small refrigeration unit, during time of inspection. Uncovered containers of corn starch, flour, sugar Open can of oyster sauce, mushrooms, corn, and soy sauce is not protected contamination, can of food items is stored on the lower shelves in the food prep area. Cut pork ribs was removed from use, during time of inspection.
9-02.1 Employee hands are not washed prior to food handling activities. Several employee hands are not washed properly, before preping food items, during time of inspection. No soap or towels are at the handsink 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. Wipping cloths are not stored in a properly labeled container in the food prep area, during time of inspection.

12/27/06

No Critical Violations

Li Li Special Angels Family Day Care
6158 Newtown Av

Institution: Child, Family Day Care Homes
Philadelphia, PA 19111

Inspection Date

10/29/07

No Critical Violations

10/26/06

No Critical Violations

Chico's Family Day Care
6314 Newtown Av

Institution: Child, Family Day Care Homes
Philadelphia, PA 19111

Inspection Date

11/20/07

No Critical Violations

10/25/06

No Critical Violations

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

Chico's Family Day Care
6314 Newtown Av

Institution: Child, Family Day Care Homes
Philadelphia, PA

Inspection Date

10/19/05

No Critical Violations

Ironworkers Hall
11600 Norcom Rd

Retail Food: Caterer
Philadelphia, PA 19154

Inspection Date

5/1/08

19-01.1 Food establishment personnel food safety certified individual is not present. The chef completed the food safety course last week. Obtain a City of Philadelphia Food Safety Certificate. Application was issued. Management instructed to initiate immediate corrective action.

2/7/08

2-10.2 Ice is not protected from contamination at bar area. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Provide splash guard between ice bin and hand washing sink in bar area. Provide splash guard between 3 basin sink and hand wash sink in kitchen.
10-02.2 (B) Food equipment and utensils are improperly sanitized: automatic dishwasher does not reach 180°F (sanitizing temperature) in the final rinse cycle.
Note: All food equipment should be manually sanitized until this issue is remedied.
10-05.1 (B) Warewasher does not maintain proper washing and sanitizing temperatures: unit does not reach 180°F in final rinse cycle.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Application was issued. Management instructed to initiate immediate corrective action.

5/3/06

10-02.2 (B) Food equipment and utensils are improperly sanitized: automatic dishwasher does not reach 180°F (sanitizing temperature) in the final rinse cycle.
Note: All food equipment should be manually sanitized until this issue is remedied.
10-05.1 (B) Warewasher does not maintain proper washing and sanitizing temperatures: unit does not reach 180°F in final rinse cycle.

Next Generation Vending
11400 Northeast Av

Retail Food: Vending Machine
Philadelphia, PA 19116

Inspection Date

6/3/08

No Critical Violations

Tristan Wright Family Day Care Home
4443 Oakmont St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19136

Inspection Date

5/8/08

No Critical Violations

Jenell Little Achievers
4719 Oakmont St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19136

Inspection Date

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

Jenell Little Achievers
4719 Oakmont St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19136

Inspection Date

6/9/06

No Critical Violations

Azbuka Day Care Center
9090 Old Bustleton Av

Institution: Child, Child Care Centers
Philadelphia, PA 19115

Inspection Date

12/12/07

3-07.1 (A) Potentially hazardous food is improperly cooled. I observed boiled chicken in a container cooling by opening the back door to allw cold air to cool down. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Note: Expired City Food Safety Certificate observed posted at time of this inspection.
5-01.1 Food is not protected from contamination. Food stored on the floor Food is not protected from contamination from insects or rodents. Management instructed to initiate immediate corrective action.

8/27/07

19-01.1 Food establishment personnel food safety certified individual is not present. Note: Expired City Food Safety Certificate observed posted at time of this inspection.

7/31/06

3-02.1 Refrigeration system does not maintain proper temperatures: 2-door commercial refrigerator is 56°F.
4-01.1 (A) Food/Food service article storage does not provide protection: splash guard is lacking between hand wash and 3-basin sinks.
7-01 (A) Fly infestation is present: in kitchen.

Azbukah Day Care - At Risk
9090 Old Bustleton Av

Institution: After School Program
Philadelphia, PA 19115

Inspection Date

12/12/07

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

8/27/07

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

Discovery Day Care
9201 Old Bustleton Av

Institution: Child, Child Care Centers
Philadelphia, PA 19115

Inspection Date

2/16/07

No Critical Violations

2/17/06

No Critical Violations

Politz Hebrew Academy
9225 Old Bustleton Av

Institution: School, Private
Philadelphia, PA 19115

Inspection Date

Politz Hebrew Academy
9225 Old Bustleton Av

Institution: School, Private
Philadelphia, PA 19115

Inspection Date

3/10/08

7-01 (L) Mouse infestation is present. Two mice were observed by this sanitarian running on floor in one of the offices. Management instructed to initiate immediate corrective action.

5-01.1 Food is not protected from contamination. Due to nonprovision of hot water in hand washing sinks in toilets next to and in cafeteria area. Also there is no sneeze guard protection on the serving line.

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

9-02.2 (A) Employee hand wash frequency is inadequate. Hot water for proper hand washing not provided for hand washing by food workers before serving foods.

12/12/07

5-01.1 Food is not protected from contamination. Due to nonprovision of hot water in hand washing sinks in toilets next to and in cafeteria area.

8-01.2 (C) Hot water is not provided. In cafeteria, both male and female handwashing sinks.

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

9-02.2 (A) Employee hand wash frequency is inadequate. Hot water for proper hand washing not provided for hand washing by food workers before serving foods.

11/27/07

5-01.1 Food is not protected from contamination. Due to nonprovision of hot water in hand washing sinks in toilets next to and in cafeteria area.

8-01.2 (C) Hot water is not provided. In cafeteria, both male and female handwashing sinks.

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

9-02.2 (A) Employee hand wash frequency is inadequate. Hot water for proper hand washing not provided for hand washing by food workers before serving foods.

8/27/07

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

Politz Hebrew Academy - At Risk
9225 Old Bustleton Av

Institution: After School Program
Philadelphia, PA 19115

Inspection Date

12/12/07

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

8/27/07

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

8/27/07

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

Alphabet Alley
9313 Old Bustleton Av

Institution: Child, Child Care Centers
Philadelphia, PA 19115

Inspection Date

7/31/06

No Critical Violations

2/17/06

No Critical Violations

2/17/06

No Critical Violations

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

The Little Nest
9313 Old Bustleton Av

Institution: Child, Child Care Centers
Philadelphia, PA 19115

Inspection Date

6/15/07

No Critical Violations

6/15/07

No Critical Violations

Macaroni's Pasta and Seafood
9315 Old Bustleton Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19115463

Inspection Date

8/17/05

No Critical Violations

Maternity BVM School
9322 Old Bustleton Av

Institution: School, Archdiocese
Philadelphia, PA 19115

Inspection Date

3/10/08

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

12/21/07

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

8/27/07

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

North East Farm & Fish
9356 Old Bustleton Av

Retail Food: Grocery Market
Philadelphia, PA 19115

Inspection Date

7/31/07

No Critical Violations

6/29/07

7-01 (A) Fly infestation is present: in rear preparation area. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair: condensate drain of walk in box is dripping onto produce and forming puddles on walk in box floor. Management instructed to initiate immediate corrective action.

Kelly's
9360 Old Bustleton Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19115

Inspection Date

1/16/07

No Critical Violations

Cafe Longano
9363 Old Bustleton Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19115

Inspection Date

8/6/07

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

Golden China *Retail Food: Restaurant, Eat-in*
6000 Oxford Av *Philadelphia, PA 19111*

Inspection Date

12/7/07

No Critical Violations

12/7/07

No Critical Violations

10/15/07

9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths need to be stored in a sanitizer. Management instructed to initiate immediate corrective action.
10-02.4 Unapproved sanitizer is being used. Unapproved bleach with scent is being used as the santizier. 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 for the three compartment sink. Management instructed to initiate immediate corrective action.

11/13/06

No Critical Violations

10/26/06

7-01 (L) Mouse infestation is present. Mouse feces observed under/on food equipment and shelving at time of inspection. Management instructed to initiate immediate corrective action.

Northeast Business, LLC *Wholesale: Slaughter*
6202 Oxford Av *Philadelphia, PA 19111*

Inspection Date

7/31/07

No Critical Violations

Northeast Livestock *Wholesale: Slaughter*
6202 Oxford Av *Philadelphia, PA 19111*

Inspection Date

7/31/07

No Critical Violations

7/18/07

7-01 (L) Mouse infestation is present. Fresh mice feces are observed on the floor and under wooden pallets in the walk-in refrigeration unit, during time of inspection. Management instructed to initiate immediate corrective action.

12/19/06

No Critical Violations

11/22/06

7-01 (L) Mouse infestation is present. Mouse feces observed on floor near garage door & on shelf in utility room. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Blood in placed in dumpster. 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.

Northeast Livestock *Retail Food: Grocery Market*
6202 Oxford Av *Philadelphia, PA 19152*

Inspection Date

10/25/06

5-01.1 Food is not protected from contamination. Live birds next to circular meat saw.
6-01.3 Food utensils and contact surfaces are not cleaned and sanitized before each change in food processing.
Chickens and rabbits are prepared with same equipment without sanitization between changes.
Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Water runoff from floor and driveway cleaning goes to sidewalk & street.
10-02.2 (B) Food equipment and utensils are improperly sanitized.
- Manager was not familar with proper sanitization procedure.
- Food handling equipment is not sanitized frequently enough.
Wash, rinse, and then sanitize every 4 hours.

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

11/9/05

6-01.1 Food preparation is not conducted in an approved food preparation sink. No food preparation sink is available. Chicken carcasses were being stored in basins of three compartment sink

9/13/05

No Critical Violations

9/6/05

4-01.1 (A) Food/Food service article storage does not provide protection, splash guard. Management instructed to initiate immediate corrective action.

Christine's Deli & Catering *Retail Food: Restaurant, Eat-in*
6301 Oxford Av *Philadelphia, PA 19111*

Inspection Date

12/3/07

3-06.1 Proper cooking temperature is not achieved (meatballs (115) not heated to proper temperature). Management instructed to initiate immediate corrective action.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Soup, gray, and broth at 115°. Instructed mangement to reheat to acceptable temperature. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Lettuce , tomtoe onions etc 54°. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required. Hand sink need a splash guard near food prep table. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Plastic bowel is left in bread crumb container. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse droppings were seen in back room strage area (Near back door mop/broom rack). Four mouse traps noted on the top storage shelf.
8-01.2 (C) Hot water is not provided. The men's/women's bathroom no hot water . It apprears hot water was shut off 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.

9/11/06

7-01 (L) Mouse infestation is present. Mouse droppings were seen on storage shelves in rear, inside of cabinet below soda fountain and on front shelves by cash register.

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

Domino's Pizza
6301 Oxford Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19111

Inspection Date

6/18/08

5-01.1 Food is not protected from contamination including:
-ceiling the missing above pizza prep area
-door of walk-in not able to close properly allowing vermin entry of walk-in unit
-due to infestations present at time of inspection
-food items observed uncovered inside walk-in unit
-splash guard not installed between hand sink and oven unit
-air conditioning unit stored on prep table at time of inspection
7-01 (D) Roach infestation is present. Observed dead roach on flooring under rack shelving; observed several live roaches crawling on flooring in pizza prep area.
7-01 (L) Mouse infestation is present. Observed numerous mouse feces mixed in with debris under services sinks and behind oven unit.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. No sanitizer available at time of inspection.
ORDERS: Sanitarian informed owner that sanitizer must obtained by end of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present at time of inspection.

Frank's Lawndale Beverage
6301 Oxford Av

Retail Food: General Convenience
Philadelphia, PA 19111531

Inspection Date

1/13/07

No Critical Violations

Geno's
6301 Oxford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19111

Inspection Date

1/13/07

7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the floor in the establishment. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Mop dirty water is left in the bucket and left in the 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.

Shop Rite
6301 Oxford Av

Retail Food: Supermarket
Philadelphia, PA 19111000

Inspection Date

Shop Rite
6301 Oxford Av

Retail Food: Supermarket
Philadelphia, PA 19111000

Inspection Date

5/27/08

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Beef roast interior temperature was observed at 53°F. Hotdogs odserve store at 47-58°F.
3-02.1 Refrigeration system does not maintain proper temperatures. Cooler for whip topping, in front of store, observe at 51°F. Management instructed to initiate immediate corrective action.
4-02.1 Raw or unwashed food is not stored below ready-to-eat food.Raw chichen and fish observed stored in hot foods walk-in refrigeration unit on upprer shelves over ready-to-eat foods. Management instructed to initiate immediate corrective action.
7-01 (J) Other insect infestation is present. Unidentified insects observed infesting area between cake display cabinets due to constant moisture from leaking washer in bakey kitchen. Management instructed to initiate immediate corrective action.

ELIMINATE INFESTATION IMMEDIATELY
7-01 (L) Mouse infestation is present. Bag of rice observed gnawed open and dead mouse observed in trap n rear of estbblishment. Invoice proves that store is treated weekly by pest control company. Management initiated immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Drain line under 3-basin sink in deli area observed leaking and compressor drain line in vegetable prep area. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths obseved in dirty water in custodial closet.

7/27/06

7-01 (A) Fly infestation is present. (Live flies are observed in loading dock area.) Management initiated immediate corrective action.
7-01 (B) Fruit fly infestation is present. (Live fruit flies are observed in produce food prep area.) Management initiated immediate corrective action.
7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed on shelves under front checkout counter.) Management initiated immediate corrective action.

China Gourmet Ming Inc
6391 Oxford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19111

Inspection Date

China Gourmet Ming Inc *Retail Food: Restaurant, Eat-in*
6391 Oxford Av *Philadelphia, PA 19111*

Inspection Date

1/3/08

2-01.1 (B) Adulterated or unwholesome food is present (food in the refrigerators are covered with a moist cloth for wrapping; old contaminated oil used to fry foods). Management instructed to initiate immediate corrective action.
2-01.4 Food is not properly labeled/packaged.Bulk food bins are not labeled . Management instructed to initiate immediate corrective action.
2-01.1 (D) Defective food containers are present. Food bulk bins with ill fitted lids
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Cooked chicken wings in refrigerator 49°. Management instructed to initiate immediate corrective action.
4-02.3 Animal origin food is not stored separate from other ready-to-eat food. Uncooked meats, chicken, stored next to cooked tray foods. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Onions, rice, on the floor in food prep area; vegetable, meats on the floor in the walk-in refrigerator. Management instructed to initiate immediate corrective action.
4-02.1 Raw or unwashed food is not stored below ready-to-eat food. Raw food stored over cooked egg rolls, and other cooked foods. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Cups and scoops with handles in cooked rice, and in the bins of flour, sugar, raw rice. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Droppings noted around the perimeter of the food prep area, and in the utility storage area. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Fryer oil is contained in old fryer contains. Establishment must contract a oil removal company to properly dispose of oil. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths on food prep tables, and in sinks. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. I observed employees engaging in other activities then returning to food prep without washing hands. Management instructed to initiate immediate corrective action.
9-02.3 (B) Employees are smoking in uapproved areas. Butts and ash tray at food prep station. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. The establishment is not familiar with wash/rinse/sanitized procedure. Management instructed to initiate immediate corrective action.

Dunkin Donuts *Retail Food: Restaurant, Eat-in*
6391 Oxford Av *Philadelphia, PA 19111531*

Inspection Date

1/30/08

No Critical Violations

1/24/08

5-01.1 Food is not protected from contamination. Cardboard box used as a covering for cooked eggs on a tray. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths noted on counters, in coffee and grill 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, employees has list of providers.)

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

Dunkin Donuts *Retail Food: Restaurant, Eat-in*
6391 Oxford Av *Philadelphia, PA 19111531*

Inspection Date

1/24/08

5-01.1 Food is not protected from contamination. Cardboard box used as a covering for cooked eggs on a tray. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths noted on counters, in coffee and grill area. Management instructed to initiate immediate corrective action.

5/9/06

No Critical Violations

Hess *Retail Food: General Convenience*
6395 Oxford Av *Philadelphia, PA 19111*

Inspection Date

5/10/06

No Critical Violations

Rite Aid #0552 *Retail Food: General Convenience*
6401 Oxford Av *Philadelphia, PA 19111*

Inspection Date

4/25/08

No Critical Violations

4/6/06

No Critical Violations

Acme Market #1787 *Retail Food: Supermarket*
6640 Oxford Av *Philadelphia, PA 19111*

Inspection Date

1/8/08

No Critical Violations

12/27/07

19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required (onesale in seafood area). Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Knives held in dirty container with debris. Management instructed to initiate immediate corrective action.

12/27/07

19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required (onesale in seafood area). Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Knives held in dirty container with debris. Management instructed to initiate immediate corrective action.

6/28/06

No Critical Violations

Acme Market #1787 *Retail Food: Supermarket*
6640 Oxford Av *Philadelphia, PA 19111*

Inspection Date

4/6/06

4-01.1 (A) Food/Food service article storage does not provide protection. (Food items on storage shelves in retail area and storage shelves in prep area are not protected from mice contamination.) Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. (Live fruit flies are observed in produce prep area.) Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed in perimeter of rear storage area; on shelf in rear storage area.) Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair.(Under ice machine in deli/seafood prep area.) Management instructed to initiate immediate corrective action.

2/27/06

3-02.1 Refrigeration system does not maintain proper temperatures.(Several refrigeration units in deli section, display refrigerator unit temp.53° and wall case temp. 60°.) Food service equipment use discontinued until repaired and management making corrective action during time of inspection.
7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed in perimeter of rear storage area; on shelf in rear storage 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, where needed.)

Ricciardi, Silvana *Institution: Child, Family Day Care Homes*
7011 Oxford Av *Philadelphia, PA 19111*

Inspection Date

6/11/07

No Critical Violations

3/22/06

No Critical Violations

---

5 Points Pub *Retail Food: Restaurant, Eat-in*
7301 Oxford Av *Philadelphia, PA 19111000*

Inspection Date

3/10/06

No Critical Violations

Makiman Sushi *Retail Food: Restaurant, Eat-in*
7324 Oxford Av *Philadelphia, PA 19111*

Inspection Date

4/11/08

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. *Owner certificate expired 8/07.
2-10.2 Ice is not protected from contamination -- Sanitary ice scoop holder is not provided. Ice scoop stored on top of ice machine with tools.

Auto Zone #1881 *Retail Food: General Convenience*
7350 Oxford Av *Philadelphia, PA 19111*

Inspection Date

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

Auto Zone #1881
7350 Oxford Av

Retail Food: General Convenience
Philadelphia, PA 19111

Inspection Date

12/27/07

No Critical Violations

12/15/06

No Critical Violations

CVS #2689
7350 Oxford Av

Retail Food: Grocery Market
Philadelphia, PA 19111

Inspection Date

12/27/07

4-01.1 (A) Food/Food service article storage does not provide protection.Walk-in refrigerator dirt,debris and broken glass on floor; not protected from splash contamination
9-02.2 (A) Employee hand wash frequency is inadequate. Management instructed to initiate immediate corrective action.

5/9/06

No Critical Violations

KFC Y338142
7350 Oxford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19111

Inspection Date

6/2/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Items at under counter refrigerator _ coleslaw and Parfait observed at approximately 45 - 50 F. items relocated while present. unit removes from service while present.
19-01.1 Food establishment personnel food safety certified individual is not present. serve safe certificate present manager stated application submitted for city certificate.
8-02.2 An approved air gap is not present - for water supply lines at 3 basin sink, spray hose observed in sink basin.

5/24/07

No Critical Violations

5/23/07

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 and in the walk-in refrigeration unit, during time of inspection. Management instructed to initiate immediate corrective action, all food items will need to be removed from under the leaking cooling unit in the walk-in freezer unit until the proper repairs are made to the unit.
8-06.1.1 (C) Drain line is in need of repair. Condensation drain line is in need of repair in the walk-in refrigeration unit, during time of inspection.
9-02.1 Employee hands are not washed prior to food handling activities. Employee hands are not washed properly, no running hot water in the establishment, during time of inspection. Management initiated immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. In employee/patron toilet rooms, during time of inspection. Management initiated immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Certified individual is missing the certificate from the Dept. of Public Health.

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

KFC Y338142
7350 Oxford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19111

Inspection Date

12/15/06

4-01.1 (A) Food/Food service article storage does not provide protection. Food item is not protected from splash contamination in the food prep 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 and in the walk-in refrigeration unit, 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 inneed of repair in the walk-in refrigeration unit where raw chichken is stored, during time of inspection.

Eckerd Drugs #6148
7418 Oxford Av

Retail Food: General Convenience
Philadelphia, PA 19111

Inspection Date

4/19/06

No Critical Violations

3/22/06

7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed in rear storage area and in employee break room.) Management instructed to initiate immediate corrective action.

Rite Aid
7418 Oxford Av

Retail Food: General Convenience
Philadelphia, PA 19111

Inspection Date

6/20/08

No Critical Violations

Oxford Beverage
7517 Oxford Av

Retail Food: General Convenience
Philadelphia, PA 19111

Inspection Date

12/22/06

No Critical Violations

Popeye Chicken
7845 Oxford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19111

Inspection Date

3/22/06

3-02.1 Refrigeration system does not maintain proper temperatures.(Small refrigerator/prep station near front counter.) Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed on floor in rear storage area and in food prep area). Management instructed to initiate immediate corrective action.
7-01 (I) Ant infestation is present. (Live ants are observed in rear food prep area). Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair.(Drain line from 3-basin sink is leaking.) Management instructed to initiate immediate corrective action.

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

Popeye Chicken — *Retail Food: Restaurant, Eat-in*
7845 Oxford Av — *Philadelphia, PA 19111*

Inspection Date

1/19/06

3-02.1 Refrigeration system does not maintain proper temperatures.(Small refrigerator/prep station near front counter.) Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed on floor in rear storage area and in food prep area). Management instructed to initiate immediate corrective action.

Hunan Wok — *Retail Food: Restaurant, Eat-in*
7860 Oxford Av — *Philadelphia, PA 19111*

Inspection Date

10/26/07

5-01.1 Food is not protected from contamination. Several food items observed not covered in refrigeration units during time of inspection. Dark fryer grease present during time of inspection. Management initiated immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Soap and paper towels not provided for hand washing sinks in the kitchen. Hand wash sink was obstructed during inspection. Hand washing was not observed.
10-02.2 (B) Food equipment and utensils are improperly sanitized. Sanitization process is not being conducted for 3 basin sink. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated: 3 basin sink used for food preparation.
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.

7/16/07

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

7/19/05

No Critical Violations

Mcdonald's #05674 — *Retail Food: Restaurant, Eat-in*
7901 Oxford Av — *Philadelphia, PA 19111222*

Inspection Date

11/8/07

9-02.1 Employee hands are not washed prior to food handling activities. Food handlers observed not washing hands before and after food handling. Employee observed not washing hand prior to and after glare change. Employees observed in contact with multiple surfaces and in contact with food without washing hands or changing gloves.
9-02.2 (A) Employee hand wash frequency is inadequate. Hand washing was not observed during time of inspection. Management initiated immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City Certificate not present during inspection. Food Safety certified individual not present during time of inspection. Certificate for manager not presents during time of inspection. The Office of Food Protection could not varify certification of the manager. Management instructed to initiate immediate corrective action.

Mcdonald's #05674 *Retail Food: Restaurant, Eat-in*
7901 Oxford Av *Philadelphia, PA 19111222*

Inspection Date

9/4/07

2-10.2 Ice is not protected from contamination. Ice scoop handle observed in contact with ice made for human consumption. Management initiated immediate corrective action.
5-01.1 Food is not protected from contamination. Fryer grease was very dark during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed in kitchen area and rear storage area. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Live roach observed on kitchen floor during time of inspection. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Hand washing was not observed during time of inspection. Management initiated immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloth observed not stored in sanitized solution.
19-01.1 Food establishment personnel food safety certified individual is not present. City Certificate not present during inspection. Management is to obtain certificate from the city. Management instructed to initiate immediate corrective action.

8/1/07

5-01.1 Food is not protected from contamination. Fryer grease was very dark during time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloth observed not stored in sanitized Solution.
19-01.1 Food establishment personnel food safety certified individual is not present. City Certificate not present during inspection. Management is to obtain certificate from the city. Management instructed to initiate immediate corrective action.

5/9/06

No Critical Violations

3/22/06

5-01.1 Food is not protected from contamination. Food items is not protected from overhead leakage or condensation in walk-in freezer unit.) Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. (Food items and single service items 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 floor and/or on shelves in rear storage area.) Management instructed to initiate immediate corrective action.

Wawa Food Market #276 *Retail Food: Grocery Market*
7913 Oxford Av *Philadelphia, PA 19111*

Inspection Date

10/29/07

No Critical Violations

5/9/06

No Critical Violations

Rite Aid #3377 *Retail Food: General Convenience*
7941 Oxford Av *Philadelphia, PA 19111222*

Inspection Date

4/25/08

No Critical Violations

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

Rite Aid #3377
7941 Oxford Av

Retail Food: General Convenience
Philadelphia, PA 19111222

Inspection Date

1/19/06

No Critical Violations

Sally's Flowers
7944 Oxford Av

Retail Food: Other
Philadelphia, PA 19111222

Inspection Date

1/29/07

No Critical Violations

12/22/06

7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed under the tables in the retail area, during time of inspection.. Management instructed to initiate immediate corrective action.

Joseph's Pizza
7947 Oxford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19111

Inspection Date

8/6/07

No Critical Violations

10/21/05

No Critical Violations

Fox Chase Deli and Catering
7950 Oxford Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19111

Inspection Date

4/25/08

19-01.3 Food establishment personnel food safety certificate is not posted -- City issued food safety certificate is not provided as required. *Application issued Management instructed to initiate immediate corrective action.

12/21/05

No Critical Violations

Moonstruck
7955 Oxford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19111

Inspection Date

Moonstruck
7955 Oxford Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19111

Inspection Date

5/15/07

3-02.1 Refrigeration system does not maintain proper temperatures. Temperature is 52° in the walk-in refrigerator unit in the food prep area, during time of inspection.
4-01.1 (A) Food/Food service article storage does not provide protection. Food items on the wooden prep table is not protected from splash contamination from the hansink in the kitchen. Food items are not protected from splash contamination from the handsink on metal prep table where hot holding drawers is located. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Soda-gun is submerged in unclean liquid in the soda-gun holder at the bar, during time of inspection. Food items under the condensation drain line is not protected from overhead leakage in the 2-door dessert refrigeration unit, during time of inspection. Stuff pasta is not covered in the 3-door reach-in freezer unit in the dry storage area. Management instructed to initiate immediate corrective action.
10-05.1 (B) Warewasher does not maintain proper washing and sanitizing temperatures. Final rinse high temperature is 156° at the washware unit, during time of inspection. The use of the washware unit will discontinued until it is properly repaired. All glasses and food equipments will need to be washed, rinsed and sanitized in the 3-basin sink until the repairs are made. 05/15/2007 02:58 PM
19-01.1 Food establishment personnel food safety certified individual is not present. Certified individual is not present, during time of inspection. Missing certificate from Dept. of Public Health, manager has application.

1/15/07

3-02.1 Refrigeration system does not maintain proper temperatures. Small 2-door refrigerator across from the oven temperature is 62°, during time of inspection. 6-Door refrigeration temperature is 52°, during time of inspection.
4-01.1 (A) Food/Food service article storage does not provide protection. Food items on the wooden prep table is not protected from splash contamination from the hansink in the kitchen. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Soda-gun is submerged in unclean liquid in the soda-gun holder at the bar, 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 at the dessert prep area, durin 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 dessert prep area in the dining area. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Drain line is not connected under the handsink in the dessert prep area, during time of inspection. Automatic brewer and coffee machine at the bar is leaking, during time of inspection. Drain line at soda-gun holder is clogged at the bar, 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: no running hot and cold water at handwashing station at dessert prep area in dining area, no soap at handwashind stations in the kitchen area and no soap in the employee restroom. 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 restroom in the basement. Management instructed to initiate immediate corrective action.

Rieker's Prime Meats
7979 Oxford Av

Retail Food: Grocery Market
Philadelphia, PA 19111

Inspection Date

6/3/08

No Critical Violations

Rieker's Prime Meats *Retail Food: Grocery Market*
7979 Oxford Av *Philadelphia, PA 19111*

Inspection Date

12/17/07

2-10.2 Ice is not protected from contamination. Scoop observed sitting on top of dirty ice machine . Management instructed to initiate immediate corrective action.
2-01.4 Food is not properly labeled/packaged (apple cakes without lables). Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Potatoe salad sitting on top of display case 53°,veal loaf 56°,smoked pork chops 56.
4-01.1 (A) Food/Food service article storage does not provide protection.
4-02.1 Raw or unwashed food is not stored below ready-to-eat food. Iobserved cood veal loaf on a bloody shelf with raw beef. 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 hand sink and food washing sink. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Cutting boards are not sanitized between changes of different meats and products. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed in rear prep area. Eliminate fly infestation. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh mouse droppings observed behind deli counter under shelving along edges of the floor in storage area, in the basement area on shelves where meat wrappings are stored ; shelves where seasoning bottles. Eliminate mouse infestation. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities.
9-04 (B) Wiping cloths are used in an unapproved manner. Wipping clothe oon prep tables and counters in food prep and back work 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.

7/30/07

2-10.2 Ice is not protected from contamination. Metal bowl (without handle) used for scoop observed on top of ice machine. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed in rear prep area. Eliminate fly infestation. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh mouse droppings observed behind deli counter under shelving along edges of the floor in storage area,in the basement area on shelves where meat wrappings are stored . A dead mouse on glue board under food wrappings. Eliminate mouse infestation. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities.
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.
9-02.3 (B) Employees are smoking in uapproved areas. Cigarette butts are observed in the back storge area Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Employees are cleaning cutting board with unapprved product "Ajax cleanser". 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 hand sink and food washing sink. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. Presenting the establishmen is not using a sanitizer. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection.
5-01.1 Food is not protected from contamination. Cutting boards are not sanitized between changes of different meats and products. Management instructed to initiate immediate corrective action.

Rieker's Prime Meats *Retail Food: Grocery Market*
7979 Oxford Av *Philadelphia, PA 19111*

Inspection Date

7/20/07

2-10.2 Ice is not protected from contamination. Metal bowl observed in ice machine. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed in rear prep area. Eliminate fly infestation. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh mouse droppings observed behind deli counter under shelving. Eliminate mouse infestation. Management instructed to initiate immediate corrective action.

4/19/06

No Critical Violations

2/27/06

2-01.5 Consumer Product Information is not provided.(Homemade products in reach-in refrigerator and other food items on top of display refrigerator unit.)
5-01.1 Food is not protected from contamination.(Open buckets and/or containers of food items in walk-in refrigerator unit; open containers of seasonings on shelves in food prep area.)
7-01 (L) Mouse infestation is present.(Droppings observed along walls in basement areas and on shelves in food prep area.)

1/6/06

2-01.5 Consumer Product Information is not provided.(In homemade cakes and other items by front register and in refrigerated self-service cases.)
3-01.1 (A) Potentially hazardous food is stored at improper temperature: all potentially hazardous items must be held at 41°F or below.
5-01.1 Food is not protected from contamination.(Flat pan of apple strudel and chicken parmesan left open on top of refrigerator display unit; open containers of sugar, sauce left on prep table.)
5-04.1 (A) Displayed food is not protected from contamination. (Display case enclosure is not provided for apple strodel and chicken parmesan.) Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present.(Droppings observed along walls in prep/service areas.)
8-06.1.1 (A) Liquid waste is not disposed of properly. (Condensation line drain into contain in lower holding section at display refrigerator unit. Management initiated immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair.(At 3-basin sink.) 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.

Blue Ox Brauhaus *Retail Food: Restaurant, Eat-in*
7980 Oxford Av *Philadelphia, PA 19111*

Inspection Date

1/18/07

No Critical Violations

Seven Eleven #25469 *Retail Food: Grocery Market*
8101 Oxford Av *Philadelphia, PA 19111*

Inspection Date

1/2/07

No Critical Violations

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

Kindred Hospital
6129 Palmetto St

Institution: Hospital
Philadelphia, PA 19111

Inspection Date

2/29/08
No Critical Violations

2/22/06
No Critical Violations

Family Day Care
498 Parlin St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19116

Inspection Date

11/20/07
No Critical Violations

10/23/07
No Critical Violations

10/26/06
No Critical Violations

10/18/05
No Critical Violations

Five Seasons Family Day Care
528 Parlin St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19116

Inspection Date

6/14/07
19-01.1 Food establishment personnel food safety certified individual is not present.

5/26/06
No Critical Violations

The Nichol's
1223 Passmore St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19111553

Inspection Date

11/28/05
No Critical Violations

The Nichol's FDC
1223 Passmore St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19111553

Inspection Date

11/19/07
No Critical Violations

11/30/06
No Critical Violations

Family Day Care
3805 Patrician Dr

Institution: Child, Family Day Care Homes
Philadelphia, PA 19154341

Inspection Date

9/4/06
No Critical Violations

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

Family Day Care
3805 Patrician Dr

Institution: Child, Family Day Care Homes
Philadelphia, PA

Inspection Date

8/9/05

No Critical Violations

Janeth Graham FDCare
3805 Patrician Dr

Institution: Child, Family Day Care Homes
Philadelphia, PA 19154341

Inspection Date

10/1/07

No Critical Violations

GLA Charter School
7101 Pennway St

Institution: School, Charter
Philadelphia, PA 19111

Inspection Date

4/17/08

9-02.1 Employee hands are not washed prior to food handling activities. None observed Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Moist sponges are being used to clean food equipment. Management instructed to initiate immediate corrective action.
10-01.1 (A) An approved equipment and utensil washing sink is not provided. Two bay square cornered sink is in use. Replace with an NSF 3 bay utensil sink.
10-02.2 (B) Food equipment and utensils are improperly sanitized. Utensls are being cleaned with a pine type of detergent for washing ad sanitzing. Provide an approved sanitizer for the sanitizing step in the wash/ rinse/sanitize utensil cleaning/sanitizing operation. Management instructed to initiate immediate corrective action.

Raising Horizons Quest Charter School
7101 Pennway St

Institution: School, Charter
Philadelphia, PA 19111

Inspection Date

11/21/07

5-04.2 (A) Approved sneeze guards are not provided as required . Open food (placed on disposable plates) stored on table unprotected from patrons. Management instructed to initiate immediate corrective action.
6-01.2 (B) Food utensils and contact surfaces are not cleaned and sanitized. Tables food prep surfaces not sanitzed. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths must be maintained in a sanitizing solution. Management instructed to initiate immediate corrective action.
10-01.1 (A) An approved equipment and utensil washing sink is not provided. The facility is have a two tier sink for washing ,rinse and sanitize. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. The facility is using "pine glo as a sanitizer . 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 this establishment, during time of inspection. The Site Admin. has application for certification from Dept. of Public Health and list of providers.

5/23/07

19-01.1 Food establishment personnel food safety certified individual is not present. No one is certified in this establishment, during time of inspection. The Site Admin. has application for certification from Dept. of Public Health and list of providers.

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

Raising Horizons Quest Charter School *Institution: School, Charter*
7101 Pennway St *Philadelphia, PA 19111*

Inspection Date

2/24/06

No Critical Violations

Crown Deli at Pennypack *Retail Food: Grocery Market*
3887 Pennypack St *Philadelphia, PA 19136*

Inspection Date

6/13/07

No Critical Violations

Bo Bo Dragon *Retail Food: Restaurant, Eat-in*
13314 Philmont Av *Philadelphia, PA 19116*

Inspection Date

6/11/08

7-01 (L) Mouse infestation is present -- Fresh mouse feces observed on kitchen floors, shelving. Management instructed to initiate immediate corrective action.

Bo Bo Dragon, Inc., *Retail Food: Restaurant, Eat-in*
13314 Philmont Av *Philadelphia, PA 19116*

Inspection Date

Bo Bo Dragon, Inc.,
13314 Philmont Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19116

Inspection Date

12/27/07

2-10.2 Ice is not protected from contamination. A cup was used as an ice scoop. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Kitchen baine marie chicken 48°, shrimp 48°. 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 (Chicken, fish,onions, vegetables stored on the floor of walk-in refrigerator. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination: cooking oil in fryer must be changed. Rusty ice cream scoop noted sitting in stained dry water well receptacle. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner: must be stored in sanitizing solution.
6-01.2 (B) Food utensils and contact surfaces are not cleaned and sanitized. Cutting boards are not cleaned after use. Management instructed to initiate immediate corrective action.
8-01.2 (B) Cold water is not provided at hand sink in the kitchen. Management instructed to initiate immediate corrective action.
8-01.4 Non-potable water is in contact with food or food service articles (ice machine drain line in food prep sink). Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly(water drains to the floor of walk-in refrigerator. 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 and its importance. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized: three basin sink is dirty and third compartment appears unused. Food utensils must be washed, rinsed, and sanitized in three basin sink.
10-02.4 Unapproved sanitizer is being used 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.
19-01.1 Food establishment personnel food safety certified individual is not present: provider list issued. Management instructed to initiate immediate corrective action.

8/22/07

5-01.1 Food is not protected from contamination: cooking oil in fryer must be changed/ ice crean scoop noted siting in old food debris and dust stained drain receptacle. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Noted in kitchen and front end of dining area.
9-04 (B) Wiping cloths are used in an unapproved manner: must be stored in sanitizing solution.
10-02.2 (B) Food equipment and utensils are improperly sanitized: three basin sink is dirty and third compartment appears unused. Food utensils must be washed, rinsed, and sanitized in three basin sink.
19-01.1 Food establishment personnel food safety certified individual is not present: provider list issued. Management instructed to initiate immediate corrective action.

Taste of China
13314 Philmont Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19116

Inspection Date

Taste of China — *Retail Food: Restaurant, Eat-in*
13314 Philmont Av — *Philadelphia, PA 19116*

Inspection Date

8/6/07

5-01.1 Food is not protected from contamination: cooking oil in fryer must be changed. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner: must be stored in sanitizing solution.
10-02.2 (B) Food equipment and utensils are improperly sanitized: three basin sink is dirty and third compartment appears unused. Food utensils must be washed, rinsed, and sanitized in three basin sink.
19-01.1 Food establishment personnel food safety certified individual is not present: provider list issued. Management instructed to initiate immediate corrective action.

1/29/07

No Critical Violations

Dunkin Donuts — *Retail Food: Restaurant, Eat-in*
13328 Philmont Av — *Philadelphia, PA 19116*

Inspection Date

6/10/07

No Critical Violations

Calvary Chapel of Phila. — *Institution: School, Archdiocese*
13500 Philmont Av — *Philadelphia, PA 19116*

Inspection Date

11/26/07

2-10.2 Ice is not protected from contamination. Ice bin has mold growing on inside panel. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required (hand washing sink in the kitchen, splash protection for the vegetable sink). Management instructed to initiate immediate corrective action.
11-09.1 An approved hot surface protective barrier is not provided. Hamburger heating unit on food line need a protective barrier to prevent burns. Management instructed to initiate immediate corrective action.

10/18/06

4-01.1 (A) Food/Food service article storage does not provide protection. Food items are not protected from splash contamination from the handsink beside the bainmarie in the food prep area. Management instructed to initiate immediate corrective action.

Calvary Chapel of Phila. Daycare — *Institution: Child, Child Care Centers*
13500 Philmont Av — *Philadelphia, PA 19116*

Inspection Date

10/18/06

No Critical Violations

Calvary Chapel of Philadelphia — *Institution: School, Public*
13500 Philmont Av — *Philadelphia, PA 19116*

Inspection Date

11/26/07

No Critical Violations

King Wok Chinese Restaurant
13631 Philmont Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19116

Inspection Date

4/17/08

No Critical Violations

8/6/07

No Critical Violations

6/10/07

5-01.1 Food is not protected from contamination. Approx. +100lbs of various foods(raw/cooked) stored in refrigeration units uncovered. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Live roaches observed in basement on floor and walls. Management instructed to initiate immediate corrective action.
7-01 (H) Spider infestation is present. Live spiders with webs observed in basement. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on floor perimeters in food prep and storage areas. Management instructed to initiate immediate corrective action.

10/12/05

No Critical Violations

Steak & Hoagie Factory
13633 Philmont Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19116

Inspection Date

4/17/08

No Critical Violations

6/10/07

No Critical Violations

Sweeney's Saloon
13639 Philmont Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19116

Inspection Date

1/29/07

No Critical Violations

Dunkin Donuts
8000 Pine Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19111180

Inspection Date

4/30/08

No Critical Violations

5/31/07

No Critical Violations

5/29/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Bottled dairy products are stored in the refrigeration unit with temperature of 47°, during time of inspection.
3-02.1 Refrigeration system does not maintain proper temperatures. Small refrigerator unit has temperature of 47°, during time of inspection. Smalll refrigerator unit on top of the front counter use will be discontinued until repaired.

2/8/06

No Critical Violations

Dunkin Donuts *Retail Food: Restaurant, Eat-in*
8000 Pine Rd *Philadelphia, PA 19111180*

Inspection Date

1/19/06

7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed on floor in rear storage area.) Management instructed to initiate immediate corrective action.

Bridge School *Institution: School, Private*
8400 Pine Rd *Philadelphia, PA 19111*

Inspection Date

10/29/07

No Critical Violations

10/3/07

2-10.2 Ice is not protected from contamination. Ice scoop 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 guard not present between grill and hand wash sink.

Fox Chase Farm *Institution: School, Public*
8500 Pine Rd *Philadelphia, PA 19115*

Inspection Date

5/6/08

No Critical Violations

10/29/07

No Critical Violations

10/30/06

No Critical Violations

5/12/06

3-02.1 Refrigeration system does not maintain proper temperatures: walkin box is broken and cannot be used.
Note: Adequate refrigerator capacity is not provided at this facility at certain times, depending on amount of food being delivered.

1/30/06

No Critical Violations

Sue's Hot Dogs *Retail Food: Mobile Food Vendor*
8700 Pine Rd *Philadelphia, PA 19115*

Inspection Date

4/25/08

No Critical Violations

5/23/07

No Critical Violations

4/23/07

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

The Village Cafe *Retail Food: Restaurant, Eat-in*
900 Pine Valley Rd *Philadelphia, PA 19111*

Inspection Date

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

The Village Cafe
900 Pine Valley Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19111

Inspection Date

4/29/08

No Critical Violations

4/17/08

No Critical Violations

Tiny Tots Family Day Care
3203 Primrose Rd

Institution: Child, Family Day Care Homes
Philadelphia, PA 19114

Inspection Date

10/30/07

No Critical Violations

10/30/07

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

10/30/07

No Critical Violations

10/27/06

No Critical Violations

10/19/05

No Critical Violations

St. Christopher School
13305 Proctor Rd

Institution: School, Archdiocese
Philadelphia, PA 19116

Inspection Date

2/16/07

12-01.5.B (5) Hot water at hand washing sink is not provided. No hot water in the boy's and girls's restrooms, during time of inspection, where it is needed. Management instructed to initiate immediate corrective action.

R.M.K. The World Inc.
728 Red Line Road Rd

Retail Food: Grocery Market
Philadelphia, PA 19115

Inspection Date

5/23/08

19-01.1 Food establishment personnel food safety certified individual is not present -- Owner must retake the course. Scheduled for June. Management instructed to initiate immediate corrective action.

4/16/08

19-01.1 Food establishment personnel food safety certified individual is not present -- Owner has provided course registration records for 2/16 & 2/23 at CCP. Results were not provided. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided -- Hot water is not provided at toiletroom handsink.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized -- No sanitizer present at time of inspection. ORDERS: Approved sanitizer must be provided and equipment (meat slicer) must be sanitized prior to use. Establishment cuts fresh meats on Thursdays & Fridays. Management instructed to initiate immediate corrective action.

R.M.K. The World Inc.
728 Red Line Road Rd

Retail Food: Grocery Market
Philadelphia, PA 19115

Inspection Date

2/1/08

4-01.1 (A) Food/Food service article storage does not provide protection. Wood pellets used as shelves, painted wood chopping block, knives stored on chopping block Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Freezer stocked with meats on the floor
6-01.3 Food utensils and contact surfaces are not cleaned and sanitized before each change in food processing.Cutting saw with blood and debris unclean. Management instructed to initiate immediate corrective action.
6-01.2 (B) Food utensils and contact surfaces are not cleaned and sanitized. The establishment is not using a sanitizer. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair (leak under the three tier sink). Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly (dispay case leaks into a pan on the floor). Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. The establihent is not usig a sanitzer. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The three tier sink is used for storage of dirty pot/pans. 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. Management instructed to initiate immediate corrective action.

2/1/08

4-01.1 (A) Food/Food service article storage does not provide protection. Wood pellets used as shelves, painted wood chopping block, knives stored on chopping block Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Freezer stocked with meats on the floor
6-01.3 Food utensils and contact surfaces are not cleaned and sanitized before each change in food processing.Cutting saw with blood and debris unclean. Management instructed to initiate immediate corrective action.
6-01.2 (B) Food utensils and contact surfaces are not cleaned and sanitized. The establishment is not using a sanitizer. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair (leak under the three tier sink). Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly (dispay case leaks into a pan on the floor). Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. The establihent is not usig a sanitzer. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The three tier sink is used for storage of dirty pot/pans. 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. Management instructed to initiate immediate corrective action.

Island Green Country Club
1 Red Lion Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19116

Inspection Date

8/4/06

No Critical Violations

8/4/06

No Critical Violations

Bambi Edu.Day Care Ctr/Redlion Ele.Schoo
500 Red Lion Rd

Institution: Child, Child Care Centers
Philadelphia, PA 19115

Inspection Date

5/4/07

No Critical Violations

Bambi Educational Day Care Center
500 Red Lion Rd

Institution: Child, Child Care Centers
Philadelphia, PA 19115

Inspection Date

7/12/06

No Critical Violations

Bambi Day care
716 Red Lion Rd

Institution: Child, Child Care Centers
Philadelphia, PA 19115

Inspection Date

4/21/06

No Critical Violations

12/16/05

No Critical Violations

Bambi Day Care - At Risk
716 Red Lion Rd

Institution: After School Program
Philadelphia, PA 19115

Inspection Date

4/21/06

No Critical Violations

Wasabi Sushi Japanese Restaurant
724 Red Lion Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19115

Inspection Date

8/9/07

No Critical Violations

8/9/07

No Critical Violations

7/24/07

2-10.2 Ice is not protected from contamination. Ice scoop and plastic bottle were present in ice machine in rear kitchen 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, splash guard lacking between hand wash sink and prep/cooking area.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths were not stored in proper santized solution during time of inspection.

2/24/06

No Critical Violations

Emperor Restaurant
725 Red Lion Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19116

Inspection Date

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

Emperor Restaurant
725 Red Lion Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19116

Inspection Date

4/10/07

No Critical Violations

Red Lion Beer Distributor
729 Red Lion Rd

Retail Food: General Convenience
Philadelphia, PA 19115

Inspection Date

3/7/07

7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the floor and other locations in the establishment. Management instructed to initiate immediate corrective action.
8-06.2.3 (B) Adequate storage capacity for refuse is not provided. Adequate trash receptacles are not provided. Adequate recyclable storage is not provided.
9-02.2 (A) Employee hand wash frequency is inadequate. There is low water pressure in the employee restroom, during time of inspection. Management instructed to initiate immediate corrective action.
12-01.5.E (1) Toilet room surfaces are not clean. Black stained ceiling and walls in the employee restrom, during time of inspection. Adequate space is not provided in the employee restroom, Boxes, Bar-B-Que grill and other items is stored in the restroom, during time of inspection. Management instructed to initiate immediate corrective action.
12-01.5.E (3) Toilet room fixtures are not clean. Toilet and handsink is in unsanitary condition in the restroom, during time of inspection. Management instructed to initiate immediate corrective action.

Heim's Delicatessen
731 Red Lion Rd

Retail Food: Grocery Market
Philadelphia, PA 19115

Inspection Date

1/11/08

No Critical Violations

11/6/07

19-01.1 Food establishment personnel food safety certified individual is not present. Missing certificate from Dept. of Public Health, owner has application during time of inspection.

10/24/07

2-01.4 Food is not properly labeled/packaged. Pre-packaged bagel chips and pre-packaged rolls are not properly labeled in the retail area, during time of inspection. Management instructed to initiate immediate corrective action.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Whole chicken temperature is 106° in the hot holding unit, during time of inspection. Whole chicken will need to be reheated to proper temperature and if the chickhen sold it will need to be properly disposed.
5-04.2 (A) Approved sneeze guards are not provided as required. Sneeze guard is not placed at such an angle as to protect the food from contamination for the customer's mouth or nose at scales which is located on top of the display refrigeration unit, where it is needed. Management instructed to initiate immediate corrective action.
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.
7-01 (L) Mouse infestation is present. Burrows are observed. Feces contaminated surfaces are observed on the floor under and/or behnd the shelves in retail 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, during time of inspection.

Heim's Delicatessen
731 Red Lion Rd

Retail Food: Grocery Market
Philadelphia, PA 19115

Inspection Date

12/29/06

4-01.1 (A) Food/Food service article storage does not provide protection. Food items are not protected from mice contamination on the shelves. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Pickles is not covered in the walk-in refrigeration unit. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required. Sneeze guard is not placed at such an angle as to protect the food from contamination for the customer's mouth or nose at scales which is located on top of the display refrigeration unit. Management instructed to initiate immediate corrective action.
7-01 (K) Rat infestation is present. Feces contaminated surfaces are observed in the rear of the establishment, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Burrow are observed in the retail area. Feces contaminated surfaces are observed on the floor and on the shelves in kitchen area and 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.

10/12/06

4-01.1 (A) Food/Food service article storage does not provide protection. Food items are not protected from mice contamination on the shelves. Food items are not protected from splash contamination at the food prep sink in the kitchen area. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Vegetables is not protected from overhead leakage or condensation inthe walk-in refrigeration unit. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required. Sneeze guard is not placed at such an angle as to protect the food from contamination for the customer's mouth or nose at scales which is located on top of the display refrigeration unit. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the floor and on the shelves in kitchen area and 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 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 equipments are not properly washed, rinsed and sanitized in the 3-basin sink, during time of inspection. Management instructed to initiate immediate corrective action.

Spice Market
736 Red Lion Rd

Retail Food: Grocery Market
Philadelphia, PA 19115

Inspection Date

4/21/06

No Critical Violations

Red Lion Tavern
737 Red Lion Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19115

Inspection Date

Red Lion Tavern
737 Red Lion Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19115

Inspection Date

1/15/07

No Critical Violations

Nicholas Pizza
742 Red Lion Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 1911513(

Inspection Date

8/4/06

No Critical Violations

Sorrento Pizza
742 Red Lion Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 1911513(

Inspection Date

11/29/06

No Critical Violations

11/28/06

No Critical Violations

Szechuan East Restaurant
744 Red Lion Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19115

Inspection Date

1/15/07

No Critical Violations

Dunkin Donuts
842 Red Lion Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19115

Inspection Date

7/10/08

No Critical Violations

Empire Szechuan Restaurant
842 Red Lion Rd

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19115

Inspection Date

1/3/06

No Critical Violations

10/6/05

4-02.1 Raw or unwashed food is not stored below ready-to-eat food: raw meat is stored over case of cabbage and other vegetables in walkin box.
8-01.2 (C) Hot water is not provided: at hand washing/grinder sink.
9-02.1 Employee hands are not washed prior to food handling activities: no hot water at hand washing sink.

Gourmet Food Mini-Market
842 Red Lion Rd

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19115

Inspection Date

Gourmet Food Mini-Market *Retail Food: Prepared Food Take-Out*
842 Red Lion Rd *Philadelphia, PA 19115*

Inspection Date

4/10/07

No Critical Violations

3/7/07

7-01 (D) Roach infestation is present: in unused walk-in refrigerator. Live roaches are observed. Management instructed to initiate immediate corrective action.

Howdy's *Retail Food: Grocery Market*
842 Red Lion Rd *Philadelphia, PA 19115*

Inspection Date

3/3/08

No Critical Violations

3/7/07

No Critical Violations

10/6/05

No Critical Violations

Juliano's Deli *Retail Food: Grocery Market*
842 Red Lion Rd *Philadelphia, PA 19115*

Inspection Date

3/3/08

No Critical Violations

1/15/07

No Critical Violations

New Empire Szechuan Restaurant *Retail Food: Prepared Food Take-Out*
842 Red Lion Rd *Philadelphia, PA 19115*

Inspection Date

4/9/08

7-01 (D) Roach infestation is present -- Live german roach observed crawling inside of utensil sink. Management instructed to initiate immediate corrective action.
10-02.4 Unapproved sanitizer is being used -- Unapproved bleach lacking appropriate useage directions for sanitization of utensils. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated -- Sink stoppers are not provided at the utensil sink.
4-02.1 Raw or unwashed food is not stored below ready-to-eat food -- Raw product stored over cooked, ready to eat foods in the walk-in box. Management instructed to initiate immediate corrective action.

3/3/08

8-01.2 (A) An adequate supply of hot water is not provided -- Hot water recorded at 93°F. *A minimum temperature of 110°F is required. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present -- Several live german roaches and nymphs observed under cooking equipment. Dead roaches observed. Management instructed to initiate immediate corrective action.
10-02.4 Unapproved sanitizer is being used -- Unapproved bleach lacking appropriate useage directions for sanitization of utensils. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures -- Reach-in prep unit across from cookline recorded at 53°F. Management instructed to initiate immediate corrective action.

New Empire Szechuan Restaurant *Retail Food: Prepared Food Take-Out*
842 Red Lion Rd *Philadelphia, PA 19115*

Inspection Date

3/7/07

No Critical Violations

Tashkent Kulinaria Deli *Retail Food: Prepared Food Take-Out*
842 Red Lion Rd *Philadelphia, PA 19115*

Inspection Date

3/5/08

No Critical Violations

3/3/08

5-01.1 Food is not protected from contamination -- Vegetables to be sent to neighboring establishment are stored on the ground along with bagged refuse in the rear alley (bag of onions, case of cabbage, mushrooms). This food is to be deemed unwholesome for consumption and is to be discarded with the trash. *Management has agreed to these terms.
12-01.5.B (5) Hot water at hand washing sink is not provided -- Kitchen handsink lacks handle to provide hot water. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly -- Establishment has not obtained a used oil recycler. Management instructed to initiate immediate corrective action.

1/16/08

3-07.1 (A) Potentially hazardous food is improperly cooled. Cooked fish, and meats 80 degrees, on counter top. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required at counter scale, and food prep table near display case in the retail section. Management instructed to initiate immediate corrective action.
5-04.1 (A) Displayed food is not protected from contamination. Food set on top of display counter is not covered or protected by sneeze guard. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. The establishment need to secure a vender to provide a drum to store frying oil and removal. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths mujst be stgored in a sanitizing solution. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Management instructed to initiate immediate corrective action.
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. Management instructed to initiate immediate corrective action.

Tashkent Kulinaria Inc. *Retail Food: Restaurant, Eat-in*
842 Red Lion Rd *Philadelphia, PA 19115*

Inspection Date

3/3/08

5-01.1 Food is not protected from contamination -- Vegetables to be sent to neighboring establishment are stored on the ground along with bagged refuse in the rear alley (bag of onions, case of cabbage, mushrooms). This food is to be deemed unwholesome for consumption and is to be discarded with the trash. *Management has agreed to these terms.
12-01.5.B (5) Hot water at hand washing sink is not provided -- Kitchen handsink lacks handle to provide hot water. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly -- Establishment has not obtained a used oil recycler. Management instructed to initiate immediate corrective action.

Tashkent Kulinaria Inc. *Retail Food: Restaurant, Eat-in*
842 Red Lion Rd *Philadelphia, PA 19115*

Inspection Date

1/16/08

3-07.1 (A) Potentially hazardous food is improperly cooled.Cooked fish, and meats 80 degrees, on counter top. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required at counter scale, and food prep table near display case in retail section.
5-04.1 (A) Displayed food is not protected from contamination. Food set on top of display counter is not covered or protected by sneeze guard. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. The establishment need to secure a vender to provide drum to store frying oil and removal. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths must be stored in a sanitizing solution. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Management instructed to initiate immediate corrective action.
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. Management instructed to initiate immediate corrective action.

Acme Express Fuel Center *Retail Food: General Convenience*
920 Red Lion Rd *Philadelphia, PA 19115*

Inspection Date

2/4/08

No Critical Violations

9/18/06

No Critical Violations

8/4/06

5-01.1 Food is not protected from contamination. (Strawberries is not protected from unclean white container in 3-door refrigerator in produce food prep area. Sliced watermelon is not properly covered in 3-door reach-in refrigerator unit in produce food prep area.) Sliced strawberries where removed from used, during time of inspection.
8-06.1.1 (C) Drain line is in need of repair. (3-Basin sink is leaking in raw meat food prep area. Floor drain is clogged in produce food prep area.) Management instructed to initiate immediate corrective action.

Acme Market #7747 *Retail Food: Supermarket*
1970 Red Lion Rd *Philadelphia, PA 19115*

Inspection Date

8/3/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature: food at salad bar measured at 55°F. Any potentially hazardous food out of temperature (above 41 °F) for 4 hours must be discarded. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair: leak causing puddling water at mop sink area. Management instructed to initiate immediate corrective action.

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

Acme Market #7747 — *Retail Food: Supermarket*
1970 Red Lion Rd — *Philadelphia, PA 19115*

Inspection Date

7/30/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature: food at salad bar measured at 55°F. Any potentially hazardous food out of temperature (above 41 °F) for 4 hours must be discarded. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair: leak causing puddling water at mop sink area. Management instructed to initiate immediate corrective action.

1/17/06

7-01 (L) Mouse infestation is present. (Feces contaminated surfaces and burrows are observed in rear storage 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.)
8-06.1.1 (C) Drain line is in need of repair.(Drain line leaking at 3-basin sink in raw meat prep area.)

BJ's Wholesale Club #22 — *Retail Food: General Convenience*
2044 Red Lion Rd — *Philadelphia, PA 19115*

Inspection Date

3/27/07

7-01 (L) Mouse infestation is present. Live mouse observed in damaged goods area and droppings present throughout store at time of inspection.
8-02.2 An approved air gap is not present. Inadequate air gap is present at the drain line from the dripping tray at the self-service soda dispenser in the serving area, 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 before wearing gloves in the serving food 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 individual is not present during time of inspection and is missing certificate from Phila. Dept. of Public Health, managers and corperate Sanitarian has application. Management instructed to initiate immediate corrective action.

8/4/06

7-01 (B) Fruit fly infestation is present. On fruits & vegetables throughout store.
7-01 (L) Mouse infestation is present. Live mouse observed in damaged goods area and droppings present throughout store at time of inspection.

Wendy's #000103 — *Retail Food: Restaurant, Eat-in*
2100 Red Lion Rd — *Philadelphia, PA 19115*

Inspection Date

Wendy's #000103 *Retail Food: Restaurant, Eat-in*
2100 Red Lion Rd *Philadelphia, PA 19115*

Inspection Date

7/8/08

2-10.2 Ice is not protected from contamination. Handling utensil handle in contact with ice at drive thru (corrected) and at front serving counter.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Observed cold foods on sandwich prep station at 75°F. Accurate temperature logs were not observed at time of inspection. Cold foods include: tomatoes, onions, sliced swiss and american cheeses, mayo, dressings, lettuce. ORDERS: Discard immediately and replace with fresh cold food with supplemental ice compartment underneath containers on prep station.
11-01.2 (A) Food equipment is defective.
-Heating bulbs are inoperable above hot food holding tray where fries and chicken nuggets are stored
-floors in outside walk-in units (freezers) are peeling away at partition and at surfaces, has rusted surfaces
-painted hood units chipping at surfaces near filters, NSF approved design is required
15-05 Mechanical ventilation exhaust hoods system is not of an approved design. Galvanized, painted hoods throughout cooking prep areas -above fryers and grills.
19-01.1 Food establishment personnel food safety certified individual is not present. Serv safe certified person not present at time of inspection. City certified person required during all prep hours. Application issued at time of inspection for serv safe certified person.

6/24/07

No Critical Violations

2/10/06

No Critical Violations

Ashton Hall Nursing Center *Institution: Nursing and Convalescent Home*
2109 Red Lion Rd *Philadelphia, PA 19116*

Inspection Date

5/14/07

No Critical Violations

1/18/06

No Critical Violations

12/27/05

5-04.2 (A) Approved sneeze guards are not provided as required, front of sneeze guard open gap.

Oakwood Healthcare & Rehab Center *Institution: Nursing and Convalescent Home*
2109 Red Lion Rd *Philadelphia, PA 19116*

Inspection Date

5/28/08

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

Swenson Arts And Technology School *Institution: School, Public*
2300 Red Lion Rd *Philadelphia, PA 19114*

Inspection Date

4/24/08

No Critical Violations

Swenson Arts And Technology School *Institution: School, Public*
2300 Red Lion Rd *Philadelphia, PA 19114*

Inspection Date

11/5/07

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 manager. Management instructed to initiate immediate corrective action.

5/1/07

2-01.1 (C) Spoiled food is present. Discolor uncovered raw meat for tacos is stored in the 2-door reach-in refrigeration unit, during time of inspection. Raw taco meat was removed from use.
5-01.1 Food is not protected from contamination. Chicken salad, tuna salad, several trays of uncovered jello and of is not is not protected from cross-contamination between raw and prepared foods in the 2-door refrigeration units near the office, during time of inspection. Management instructed to initiate immediate corrective action.

11/2/06

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Tuna salad, chicken salad and other hazardous food items are stored in improper temperature range is 55° to 61° at the serving table in the dining room, during time of inspection. Management instructed to initiate immediate corrective action, person in charge is advised to stored the hazardous food items at proper temperature of 41° or below at all times.

5/11/06

No Critical Violations

Swenson Skills Center Bakery *Institution: School, Public*
2300 Red Lion Rd *Philadelphia, PA 19114*

Inspection Date

11/5/07

19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Teacher was given an application. Management instructed to initiate immediate corrective action.

5/1/07

No Critical Violations

11/2/06

No Critical Violations

5/11/06

No Critical Violations

Swenson Skills Center Bakery/Culinary *Institution: School, Public*
2300 Red Lion Rd *Philadelphia, PA 19114*

Inspection Date

5/27/08

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Assorted potentially hazardous foods were observed stored with core temps of 48-53°F. Since it is unclear as to how long the foods were out of temperature, the foods must be discarded.:- 1qt egg whites, 2qts whipped topping, 3 (1/2) pts of strawberry milk and 5lbs cream cheese. Management instructed to initiate immediate corrective action.(corrected)
3-02.1 Refrigeration system does not maintain proper temperatures. Internal air temp was observed at 53°F. Note:- All foods that were noted in 3-01.1A where removed from the 2 door Continental reach-in refrig unit. This unit must be repaired before it can be put back into use. Use other available refrigeration. Management instructed to initiate immediate corrective action.

Swenson Skills Center Bakery/Culinary *Institution: School, Public*
2300 Red Lion Rd *Philadelphia, PA 19114*

Inspection Date

4/24/08

7-01 (L) Mouse infestation is present. Numerous fresh mouse droppings observed lower two shelves of food equipment storage unit on bakery side. Management instructed to initiate immediate corrective action. Clean and sanitize all shelves and food equipment on the shelves.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Teacher was given an application. Management instructed to initiate immediate corrective action.

Swenson Skills Ctr Lion's Den Restaurant *Retail Food: Restaurant, Eat-in*
2300 Red Lion Rd *Philadelphia, PA 19114*

Inspection Date

11/5/07

5-01.1 Food is not protected from contamination. Food observed uncovered in walk in refrigerator during time of inspection. Management instructed to initiate immediate corrective action. 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, teacher has application. Management instructed to initiate immediate corrective action.

5/1/07

3-02.1 Refrigeration system does not maintain proper temperatures. 3-Door reach-in refrigeration unit temperature is 50°, during time of inspection. 3-Door refrigeration unit use will discontinued until the unit is properly repaired.
5-01.1 Food is not protected from contamination. Food items in the walk-in freezer is not protected from overhead leakage or condensation, during time of inspection. Management instructed to initiate immediate corrective action. Food items will need to be relocated to a different location within the walk-in freezer unit, during time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. Missing certificate from Dept. of Public Health, teacher has application. Management instructed to initiate immediate corrective action.

11/2/06

No Critical Violations

5/11/06

No Critical Violations

Flatspin American Grill & Dancehall *Retail Food: Restaurant, Eat-in*
2750 Red Lion Rd *Philadelphia, PA 19154*

Inspection Date

6/8/07

No Critical Violations

Cardinal Health *Retail Food: Restaurant, Eat-in*
3001 Red Lion Rd *Philadelphia, PA 19114*

Inspection Date

6/29/07

No Critical Violations

5/30/07

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

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

Acme Market #7742
3200 Red Lion Rd

Retail Food: Supermarket
Philadelphia, PA 19114

Inspection Date

1/15/08

3-02.1 Refrigeration system does not maintain proper temperatures. Meat prep room observed at 50° F during time of inspection. Produce walk in unit observed at 46° F during time of inspection.
5-04.2 (A) Approved sneeze guards are not provided as required. Sneeze guards not provided for scales at meat and seafood areas. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Application and a list of providers were distributed to Manager. Management instructed to initiate immediate corrective action.

12/13/07

19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Application and a list of providers were distributed to Manager. Management instructed to initiate immediate corrective action.

11/27/06

No Critical Violations

Dunkin Donuts
3200 Red Lion Rd

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19114

Inspection Date

7/8/08

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit.

NOTE: DISCONTINUE USE OF DEFECTIVE PREPARATION REFRIGERATOR OBSERVED AT 47°F UNTIL IT IS REPAIRED AND CAN MAINTAIN 41°F.LOG BOOK TEMPERATURE AT 6:00 AM WAS OBSERVED AT 39F. FOOD ITEMS MOVED TO ALTERNATIVE 41°F REFRIGERATION UNIT WHILE PRESENT. Management instructed to initiate immediate corrective action.

11/6/07

9-02.1 Employee hands are not washed prior to food handling activities. Employee observed having contact with hair, trash can, and money without washing hands. Employee put on gloves without washing hands. Hands were not observed washed after gloves were removed. Employee continued to serve costumers. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Adequate hand washing not observed during time of inspection.
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 times of preparation and operation. Management is in the process of having more employees become food safety certified. Management instructed to initiate immediate corrective action.

8/29/07

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 times of preparation and operation. Management is in the process of having more employees become food safety certified. Management instructed to initiate immediate corrective action.

8/8/07

7-01 (B) Fruit fly infestation is present. Fruit flies observed in back storage area (especially around 3 basin sink). Fruit flies also present in retail area. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths observed on counter top in prep area. Wiping cloths observed not stored in sanitized solution

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

Dunkin Donuts — *Retail Food: Prepared Food Take-Out*
3200 Red Lion Rd — *Philadelphia, PA 19114*

Inspection Date

3/8/06

8-01.2 (C) Hot water is not provided.(In establishment.) Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided.(In establishment.) Management instructed to initiate immediate corrective action.

Rite Aid #1089 — *Retail Food: General Convenience*
3200 Red Lion Rd — *Philadelphia, PA 19114000*

Inspection Date

7/16/07

No Critical Violations

3/8/06

7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed in rear storage area.) Management instructed to initiate immediate corrective action.

Pizza City — *Retail Food: Prepared Food Take-Out*
3208 Red Lion Rd — *Philadelphia, PA 19114*

Inspection Date

1/17/07

No Critical Violations

Raising Horizons Quest Charter School — *Institution: School, Charter*
3210 Red Lion Rd — *Philadelphia, PA 19114*

Inspection Date

10/30/07

No Critical Violations

5/17/06

No Critical Violations

12/22/05

No Critical Violations

Bi-Rite Deli — *Retail Food: Restaurant, Eat-in*
3218 Red Lion Rd — *Philadelphia, PA 19114*

Inspection Date

Bi-Rite Deli *Retail Food: Restaurant, Eat-in*
3218 Red Lion Rd *Philadelphia, PA 19114*

Inspection Date

9/18/07

3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Sausage and pork roll observed at 110° F during time of inspection.
5-01.1 Food is not protected from contamination. Items observed stored on top of cutting board used for food cutting. Management initiated immediate corrective action.
7-01 (B) Fruit fly infestation is present. Fruit Flies observed throughout deli area and cooking 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.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloth observed not stored in sanitized solution. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided for hand wash sink in kitchen.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Management is to obtain certificate from the city. A list of providers and application were given to mangement. Management informed the sanitarian that they will take class 9/19/07 & 9/20/07.

8/8/07

7-01 (B) Fruit fly infestation is present. Fruit Flies observed throughout deli area and cooking 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.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloth observed 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. City certificate not present during time of inspection. Management is to obtain certificate from the city. A list of providers and application were given to mangement.

3/8/06

3-01.1 (A) Potentially hazardous food is stored at improper temperature.(Meatballs temp. 129°, fried chicken 111° and other food items in bain marie have impoper temperatures.) 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 (A) Liquid waste is not disposed of properly. (Mop water is disposed of improperly in utility closet.) 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.) Management instructed to initiate immediate corrective action.

9/7/05

3-02.1 Refrigeration system does not maintain proper temperatures: cold bain marie is 60°F.

Note: All items were removed prior to arrival of inspector and a repair call was placed.
7-01 (B) Fruit fly infestation is present: in deli area.

Beef Seekers Inn *Retail Food: Restaurant, Eat-in*
3234 Red Lion Rd *Philadelphia, PA 19114*

Inspection Date

1/17/07

No Critical Violations

One Dollar
3240 Red Lion Rd

Retail Food: General Convenience
Philadelphia, PA 19114

Inspection Date

10/24/07

No Critical Violations

11/27/06

No Critical Violations

Rita's Water Ice
3244 Red Lion Rd

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19114

Inspection Date

5/30/07

No Critical Violations

Wendy's
3248 Red Lion Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114

Inspection Date

1/28/08

No Critical Violations

12/11/06

No Critical Violations

11/27/06

No Critical Violations

Bei Jing Chinese Restaurant
3260 Red Lion Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114

Inspection Date

1/17/07

No Critical Violations

Susan's Hallmark Shop
3264 Red Lion Rd

Retail Food: General Convenience
Philadelphia, PA 19114

Inspection Date

7/23/07

No Critical Violations

7/16/07

5-04.2 (A) Approved sneeze guards are not provided as required. Sneeze guard was not present at scale for candy items. Management is to provide a proper sneeze guard for scale to ensure food protection. Management instructed to initiate immediate corrective action.

2/28/06

No Critical Violations

DiLeo Restaurant
3268 Red Lion Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114

Inspection Date

1/15/08

No Critical Violations

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

DiLeo Restaurant
3268 Red Lion Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114

Inspection Date

1/17/07

No Critical Violations

Beer Baron
3290 Red Lion Rd

Retail Food: General Convenience
Philadelphia, PA 19114

Inspection Date

6/11/07

7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed in the employee restroom, during time of inspection.

Torresdale Pharmacy
3998 Red Lion Rd Suite: 105

Retail Food: General Convenience
Philadelphia, PA 19114

Inspection Date

7/11/07

No Critical Violations

Aleksandra Family Day Care
250 Regina St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19116

Inspection Date

5/13/08

No Critical Violations

ABCd Day Care
11010 Rennard St

Institution: Child, Child Care Centers
Philadelphia, PA 19116

Inspection Date

10/22/07

No Critical Violations

10/11/07

9-04 (A) Sponges are used in an unapproved manner. Sponges observed in kitchen 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. A certified individual must be present during times of preparation and operation. Management instructed to initiate immediate corrective action.

4/21/06

No Critical Violations

Aquareal
11024 Rennard St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19116

Inspection Date

8/1/07

No Critical Violations

Smart Mart
11034 Rennard St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19116

Inspection Date

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

Smart Mart
11034 Rennard St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19116

Inspection Date

7/5/07

No Critical Violations

7/25/05

No Critical Violations

7/21/05

8-01.2 (C) Hot water is not provided. 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 washink and 3 compartment ink. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided.

Angelo's Restaurant & Pizzeria
11036 Rennard St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19116

Inspection Date

11/22/06

No Critical Violations

Northeast Adult Day Care
11048 Rennard St

Institution: Adult, Adult Day Care
Philadelphia, PA 19116

Inspection Date

11/23/07

5-03.3 Hazardous chemicals are improperly stored. I observed in the dining room (over top of food serving unit) personal presciption medication (5-6) bottles . Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present (in the kitchen and diningroom area). Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly (water fountain in sitting area with black mold, has large tray on the floor to catch leaking water). Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. The certified person was scheduled off during the time of inspection. Management instructed to initiate immediate corrective action.

11/22/06

No Critical Violations

9/21/05

7-01 (A) Fly infestation is present: in kitchen.

Golden Gate Restaurant
11056 Rennard St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19116261

Inspection Date

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

Golden Gate Restaurant
11056 Rennard St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19116261

Inspection Date

9/22/06

3-02.1 Refrigeration system does not maintain proper temperatures.(2-Door reach-in refrigerator unit in the kitchen temperture is 54°, during time of inspection.) Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. (Plates of food items is not protected from contamination from flies on food prep table, in the kitchen area, during time of inspection.) Management initiated immediate corrective action.
7-01 (A) Fly infestation is present. (Live flies are observed in 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 and boxes of cigarette are observed 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.)

Chasers
425 Rhawn St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19111

Inspection Date

3/3/08

19-01.1 Food establishment personnel food safety certified individual is not present. No one is certified at this establishment, the Sanitarian observed the receipt from Matthew Buins and another employee, he will began class on Monday, Feburary 4, 2008.

1/29/08

19-01.1 Food establishment personnel food safety certified individual is not present. No one is certified at this establishment, the Sanitarian observed the receipt from Matthew Buins and another employee, he will began class on Monday, Feburary 4, 2008.
2-10.2 Ice is not protected from contamination. Insanitary beverage cold plates is stored in drink ice at the ice bins at the bars,during time of inspection. Management initiated immediate corrective action, owner is waiting for the dividers to be properly made to fit the ice bins.

11/30/07

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 food prep area, during time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. No one is certified at this establishment, the Sanitarian observed the receipt from Matthew Buins, he will began class on the first Saturday in Feburary 2008.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. I observed employee dumping dirty mop water in the three basin sink; dirty mop being rinsed in sink. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination. Ice scoop setting on top of larhe ice machine unpotected; scoop and plastic tubs in direct contact with patron's ice (behind both bars). Management instructed to initiate immediate corrective action.

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

Chasers
425 Rhawn St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19111

Inspection Date

11/30/07

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 food prep area, during time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. No one is certified at this establishment, the Sanitarian observed the receipt from Matthew Buins, he will began class on the first Saturday in Feburary 2008.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. I observed employee dumping dirty mop water in the three basin sink; dirty mop being rinsed in sink. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present (droppings noted along the edges in food perp area floor, near soda syrup container, and stove; behind the front bar on the floor edges). Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination. Ice scoop setting on top of larhe ice machine unpotected; scoop and plastic tubs in direct contact with patron's ice (behind both bars). Management instructed to initiate immediate corrective action.

11/13/07

7-01 (B) Fruit fly infestation is present. Massive amounts of live fruit flies are observed in the establishment, during time of inspection. Management instructed to initiate immediate corrective action.
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 food prep area, during time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. No one is certified at this establishment, the Sanitarian observed the receipt from Matthew Buins, he will began class on the first Saturday in Feburary 2008.

11/2/07

No Critical Violations

Chasers
425 Rhawn St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19111

Inspection Date

10/29/07

2-10.2 Ice is not protected from contamination. Insanitary beverage cold plate stored in drink ice at the bar, during time of inspection.
4-01.1 (A) Food/Food service article storage does not provide protection. Food equipments in the kitchen is not protected from mice contamination,mice droppings on the stove unit in the kitchen, during time of inspection. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Cooking oil in the fryer unit is not protected from contamination from insects or rodents in the kitchen area, during time of inspection. Fountain beverages is not protected from moldy soda-gun holder at the bar area,during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Massive amounts of 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 in the establishment, during time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Dirty stagnet mop water is disposed of improperly, stored 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 properly washed at the bars area and in the kitchen area. Management instructed to initiate immediate corrective action.
9-02.3 (B) Employees are smoking in uapproved areas. Cigarette buds are observed in the bar area, during time of inspection. Cigarette ashes are observed in the handsink in the women's restroom, during time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths not stored in 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 equipment is not properly washed, rinsed and sanitized in the 3-basin sink. Food equipment is storedin the 3-basin sink, during time of inspection.
12-02.1 (B) Required hand washing sinks are not provided. No handsink 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. No one is certified at this establishment, manager has list of providers and application from Dept. of Public Health.

Molly Maguires
425 Rhawn St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19111

Inspection Date

1/26/07

No Critical Violations

Molly Maguires *Retail Food: Restaurant, Eat-in*
425 Rhawn St *Philadelphia, PA 19111*

Inspection Date

1/23/07

2-10.2 Ice is not protected from contamination. Insanitary beverage cold plate stored in drink ice at the bar, during time of inspection.
4-01.1 (A) Food/Food service article storage does not provide protection. Food equipments in the kitchen is not protected from mice contamination,mice droppings on the stove unit in the kitchen, during time of inspection. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Cooking oil in the fryer unit is not protected from contamination from insects or rodents in the kitchen area, during time of inspection. Fountain beverages is not protected from moldy soda-gun holder at 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 on the floor in the establishment, during time of inspection. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided. There is no running hot water in the establishment, during time of inspection.
9-02.1 Employee hands are not washed prior to food handling activities. Employee hands are not properly washed at the bars area and in the kitchen area. Management instructed to initiate immediate corrective action.
9-02.3 (B) Employees are smoking in uapproved areas. Soiled ashtray is observed inthe bar and cigarettes buds in the kitchen 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 equipment is not properly washed, rinsed and sanitized in the 3-basin sink.
12-01.5.B (5) Hot water at hand washing sink is not provided. In the employee/customer toilet room, during timeof inspection.
12-01.5.E (2) Toilet room surfaces are not in good repair. Several holes in the walls and/or ceiling in the women's restroom, during time of inspection. Ceiling is leaking in the women's restroom, during time of inspection. Management instructed to initiate immediate corrective action.
12-02.1 (B) Required hand washing sinks are not provided. No handsink in the kitchen area during time of inspection. Management instructed to initiate immediate corrective action.

7/13/05

4-01.1 (A) Food/Food service article storage does not provide protection, splash guard lacking between hand wash sink and 3 compartment sink. Management instructed to initiate immediate corrective action.
12-02.1 (A) Hand washing sink is not located for convenient use, no hand wash sink behind bar.

Gospel of Grace Christian School *Institution: School, Private*
460 Rhawn St *Philadelphia, PA 19111*

Inspection Date

9/27/07

No Critical Violations

Gospel of Grace Summer Camp *Institution: Day Camp*
460 Rhawn St *Philadelphia, PA 19111*

Inspection Date

9/27/07

No Critical Violations

7/28/06

No Critical Violations

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

Gospel of Grace Summer Camp
460 Rhawn St

Institution: Day Camp
Philadelphia, PA 19111

Inspection Date

7/29/05
No Critical Violations

St. Cecilia School
525 Rhawn St

Institution: School, Archdiocese
Philadelphia, PA 19111

Inspection Date

2/23/07
No Critical Violations

Fox Chase Academic School
600 Rhawn St

Institution: School, Public
Philadelphia, PA 19111

Inspection Date

5/1/08
19-01.1 Food establishment personnel food safety certified individual is not present.

10/24/07
No Critical Violations

3/30/07
No Critical Violations

10/30/06
No Critical Violations

5/15/06
No Critical Violations

9/23/05
No Critical Violations

Fox Chase Day Care
600 Rhawn St

Institution: Child, Child Care Centers
Philadelphia, PA 19111

Inspection Date

10/24/07
No Critical Violations

3/30/07
No Critical Violations

10/30/06
No Critical Violations

5/17/06
No Critical Violations

9/23/05
No Critical Violations

CVS Pharmacy #780
1301 Rhawn St

Retail Food: General Convenience
Philadelphia, PA 19111

Inspection Date

6/5/08
No Critical Violations

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

CVS Pharmacy #780
1301 Rhawn St

Retail Food: General Convenience
Philadelphia, PA 19111

Inspection Date

6/7/07

No Critical Violations

5/26/06

No Critical Violations

Rita's Water Ice
1901 Rhawn St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19111

Inspection Date

5/26/06

7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed in food prep area.) Management instructed to initiate immediate corrective action.

The New House of Spices
2406 Rhawn St

Retail Food: Grocery Market
Philadelphia, PA 19152

Inspection Date

5/24/07

No Critical Violations

10/26/05

No Critical Violations

Sunny Restaurant
2416 Rhawn St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19152

Inspection Date

6/7/07

No Critical Violations

6/6/06

No Critical Violations

2420 Flag L.L.C.
2420 Rhawn St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19152332

Inspection Date

9/12/07

No Critical Violations

Rhawn Pub Inc.
2420 Rhawn St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19152332

Inspection Date

5/24/07

2-10.2 Ice is not protected from contamination: ice for drinks not separated from soda lines and cold plate. Management instructed to initiate immediate corrective action.

New Boston Style Pizza
2422 Rhawn St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19152

Inspection Date

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

New Boston Style Pizza
2422 Rhawn St

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19152

Inspection Date

7/27/07
No Critical Violations

Super Farm Market
2618 Rhawn St

Retail Food: Grocery Market
Philadelphia, PA 19152341

Inspection Date

5/29/07
No Critical Violations

China Royal Restaurant
2620 Rhawn St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19152341

Inspection Date

2/28/08
No Critical Violations

5/23/07
No Critical Violations

Pennypack Pizza
2626 Rhawn St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19152341

Inspection Date

5/23/07
No Critical Violations

5/23/07
No Critical Violations

5/25/06
No Critical Violations

3/28/06
No Critical Violations

Pippo's Pizza & Pasta
2626 Rhawn St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19152341

Inspection Date

12/28/07
No Critical Violations

12/27/07
8-02.2 An approved air gap is not present, preparation sink.

ABC Public Adjusters
2700 Rhawn St

Retail Food: Vending Machine
Philadelphia, PA 19152

Inspection Date

2/1/07
No Critical Violations

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

Squire McGuire's Pub
3608 Rhawn St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19136

Inspection Date

5/7/07

No Critical Violations

Little Nina's
3609 Rhawn St

Retail Food: Grocery Market
Philadelphia, PA 19136

Inspection Date

5/7/07

No Critical Violations

Superior Pizza & Grill
3613 Rhawn St

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19136

Inspection Date

3/24/08

No Critical Violations

9/21/07

5-01.1 Food is not protected from contamination. Due to flies observed landing on prep table during time of inspection. Propery store open bag of salt of shelf in rear. After opening bags of ingredient they must be stored inside of containers with lids. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. At time of inspection flies observed flying around and landing in/on trash cans, 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. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Not stored in sanitizing solution. Observed dry sitting on prep table at time of inspection.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Management unaware of proper way to operate 3 compartment sink. 3 compartment should be filled-up for washing, rinsing and sanitizing 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 person-in-charge. Management instructed to initiate immediate corrective action.

6/28/07

5-01.1 Food is not protected from contamination. 3 large open bags of sugar observed stored 1 on shelf and 2 on floor in storage closet at time of inspection. After opening bags of ingredient they must be stored inside of containers with lids. 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, 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 inspectin no soap and no sanitary towels observed at any hand sink throughout establishment establishment. No hand washing 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 Phila certificate. Information provided to person-in-charge. Management instructed to initiate immediate corrective action.

Superior Pizza & Grill *Retail Food: Restaurant, Eat-in*
3613 Rhawn St *Philadelphia, PA 19136*

Inspection Date

5/7/07

5-01.1 Food is not protected from contamination. Approx. 25lbs of raw chicken including other foods observed uncovered in walk-in box. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Food handler observed washing hands without soap and wiping hands off on apron. 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.

Ancient Order of Hibernians *Retail Food: Restaurant, Private Club*
4131 Rhawn St *Philadelphia, PA 19136*

Inspection Date

11/22/06

No Critical Violations

Pat's Corner Store *Retail Food: Prepared Food Take-Out*
4505 Rhawn St *Philadelphia, PA 19136*

Inspection Date

12/5/06

No Critical Violations

Rite Aid *Retail Food: General Convenience*
5694 Rising Sun Av *Philadelphia, PA 19111*

Inspection Date

7/24/08

No Critical Violations

10/26/07

No Critical Violations

9/19/07

4-01.1 (A) Food/Food service article storage does not provide protection. Food items are not protected from mice contamination in the rear stockroom, 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 on the 2nd level in the stock area and on the storage shelves in the stock room,during time of inspection.

11/24/06

4-01.1 (A) Food/Food service article storage does not provide protection. Food items are not protected from mice contamination in the rear stockroom, 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 on the 2nd level in the stock area and on the storage shelves in the stock room,during time of inspection.

Dollar General #7879 *Retail Food: General Convenience*
5921 Rising Sun Av *Philadelphia, PA 19111*

Inspection Date

6/6/08

No Critical Violations

Dollar General #7879 *Retail Food: General Convenience*
5921 Rising Sun Av *Philadelphia, PA 19111*

Inspection Date

2/5/07

7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the floor in the establishment, during time of inspection. Management instructed to initiate immediate corrective action.
13-01.1 (A) Floor is not clean. Clean perimter of floor in receiving area, hallway and under/behind display shelving of mouse feces, debris and merchandise. Management instructed to initiate immediate corrective action.
13-01.2 Wall/floor junctures are not coved. Floor/wall covings are damaged behind display shelving, in hallway, storage area and where missing throughout establishment.
13-02 (B) Ceiling is not in good repair. Stained ceiling tiles in the retail, where it is needed. Missing ceiling tiles inthe establishment, where it is needed, during time of inspection. Ceiling is leaking in the loaking dock/stockroom, during time of inspection

12/4/06

No Critical Violations

11/6/06

No Critical Violations

9/5/06

No Critical Violations

8/23/06

7-01 (D) Roach infestation is present: live nymphs observed in stock room.
7-01 (L) Mouse infestation is present.
This establishment has made significant efforts towards abatement of their mouse infestation. Several scattered mouse droppings could be observed. Some evidence of gnawing was also noted in areas that attempts were made, to seal off. Nevertheless, if this establishment continues with current methods, full abatement of the infestation is possible.

8/10/06

No Critical Violations

8/9/06

2-01.1 (B) Adulterated or unwholesome food is present: gnawed food packages observed throughout food section on lower shelves.
Ordrs: Each food shelf must be individually inspected, all adulterated packages must be removed from shelf as well as from sale.
7-01 (L) Mouse infestation is present: prevalence of a severe infestation persists, with mouse feces observed on floor around perimeter of establishment and stock room, on food and pet food shelves. On many food and pet food display shelves, gnawed packaging material is observed denoting adulterated foods and rodent nest construction.

1/11/06

7-01 (L) Mouse infestation is present: a severe infestation is prevalent, with mouse feces observed on floor around perimeter of establishment and stock room, on food and pet food shelves. Nests observed in boxes of displayed items on shelves.

Lawncrest Tavern *Retail Food: Restaurant, Eat-in*
6041 Rising Sun Av *Philadelphia, PA 19111*

Inspection Date

8/9/06

No Critical Violations

Rising Sun Coastal *Retail Food: General Convenience*
6142 Rising Sun Av *Philadelphia, PA 19111600*

Inspection Date

8/9/06

8-01.2 (C) Hot water is not provided.(In establishment.) Management instructed to initiate immediate corrective action.
12-01.5.E (2) Toilet room surfaces are not in good repair.(Loose and/or damaged floor tiles in employee restroom.) Management instructed to initiate immediate corrective action.

4/11/06

8-01.2 (C) Hot water is not provided.(In establishment.) Management instructed to initiate immediate corrective action.
12-01.5.E (2) Toilet room surfaces are not in good repair.(Missing door in employee restroom; damaged wall in employee restroom.) Management instructed to initiate immediate corrective action.

St. William School *Institution: School, Archdiocese*
6226 Rising Sun Av *Philadelphia, PA 19111*

Inspection Date

11/6/07

No Critical Violations

4/24/07

No Critical Violations

11/8/06

No Critical Violations

5/12/06

3-02.1 Refrigeration system does not maintain proper temperatures.(2-door refrigerator unit temp. 52°.)
8-06.1.1 (A) Liquid waste is not disposed of properly. (Food equipment liquid waste from hot water tank is disposed of improperly.) Management instructed to initiate immediate corrective action.

Soto's Produce *Retail Food: Grocery Market*
6319 Rising Sun Av *Philadelphia, PA 19111*

Inspection Date

1/19/06

No Critical Violations

Rendezvous Restaurant *Retail Food: Restaurant, Eat-in*
6328 Rising Sun Av *Philadelphia, PA 19111*

Inspection Date

6/13/08

No Critical Violations

4/10/08

No Critical Violations

Renezvous Restaurant *Retail Food: Restaurant, Eat-in*
6328 Rising Sun Av *Philadelphia, PA 19111*

Inspection Date

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

Renezvous Restaurant
6328 Rising Sun Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19111

Inspection Date

4/1/08

10-01.1 (B) An approved sink for manual washing and sanitization is not provided -- A manual sink for utensil washing is not provided as required in the kitchen. *Autowarewash & manual bar sink provided only. Management instructed to initiate immediate corrective action.

Future Foot Prints Day Care Center
6329 Rising Sun Av

Institution: Child, Child Care Centers
Philadelphia, PA 19111

Inspection Date

9/21/07

No Critical Violations

8/9/06

No Critical Violations

Lawncrest Restaurant
6339 Rising Sun Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19111

Inspection Date

3/21/06

No Critical Violations

C and R Quality Meats and Grocery
6353 Rising Sun Av

Retail Food: Grocery Market
Philadelphia, PA 19111

Inspection Date

4/22/08

No Critical Violations

2/8/08

5-04.2 (A) Approved sneeze guards are not provided as required(sneeze guard is broken on one scale). Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths observed not stored in sanitized solution. Management instructed to initiate immediate corrective action.
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/rinse/sanitze procedures. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Food observed stored on the floor of walk-in refrigerator. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. The sanitarian observed employee slice cooked and raw meats without washng hands. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. A plastic bowel is used as a scoop for rice. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Management instructed to initiate immediate corrective action.

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

C and R Quality Meats and Grocery *Retail Food: Grocery Market*
6353 Rising Sun Av *Philadelphia, PA 19111*

Inspection Date

9/26/07

5-04.2 (A) Approved sneeze guards are not provided as required. Protective guards are not provided for meat slicers and deli scales in customer service 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. 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.

6/12/07

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

9/20/05

No Critical Violations

Larry's Famous *Retail Food: Restaurant, Eat-in*
6400 Rising Sun Av *Philadelphia, PA 19111*

Inspection Date

10/24/05

No Critical Violations

9/15/05

7-01 (A) Fly infestation is present.

Larry's Famous Steaks and Hoagies *Retail Food: Restaurant, Eat-in*
6400 Rising Sun Av *Philadelphia, PA 19111*

Inspection Date

1/24/08

No Critical Violations

Larry's Famous Steaks and Hoagies *Retail Food: Restaurant, Eat-in*
6400 Rising Sun Av *Philadelphia, PA 19111*

Inspection Date

12/30/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Raw seasoned chicken meat temperature 55° is left out on the prep table beside the oven unit, ambient temperture is 94°, during time of inspection. Chicken meat was placed in the oven to be properly cooked by the owner, during time of inspection. Raw chicken wings is stored in the 3-basin sink and in the hand sink temperature range is 49°-53°, during time of inspection.
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. Food items is not protected from overhead leakage or condensation in the walk-in freezer unit. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mice droppings are observed on the floor under and/or behind the food equipments in the food prep areaand in the storage area, during time of inspection. Management instructed to initiate immediate corrective action.
9-02.3 (B) Employees are smoking in uapproved areas. Soiled ashtray with cigarettes buds is observed on the office deck, during time of inspection. Management instructed to initiate immediate corrective action. (TICKET ISSUED)
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.
10-02.1 Food equipment needs cleaning. 3-Basin sink will need to be properly washed, rinesd and sanitized before it is used. Cooling unit is leaking in the walk-in freezer unit. Floor is not clean in the walk-in freezer unit. 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 sanitizer in the 3-basin sink. Management instructed to initiate immediate corrective action.

7/27/06

No Critical Violations

Sunrise Tavern *Retail Food: Restaurant, Eat-in*
6414 Rising Sun Av *Philadelphia, PA 19111*

Inspection Date

4/18/08

No Critical Violations

One Love Cafe *Retail Food: Restaurant, Eat-in*
6417 Rising Sun Av *Philadelphia, PA 19111522*

Inspection Date

1/16/07

No Critical Violations

1/15/07

No Critical Violations

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

One Love Cafe
6417 Rising Sun Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19111522

Inspection Date

1/13/07

7-01 (L) Mouse infestation is present. Fresh mouse feces observed on the floor in upstairs food preparation area under and behind kitchen equipment.
Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Several live flies were observed in the basement food prep area.
7-01 (M) Exterior openings are not vermin proof. Both the front door and basement doors were held open allowing flies to enter the food prep areas.
8-06.1.1 (C) Drain line is in need of repair. Indierct drain line is clogged at the food prep sink in the kitchen area.
Management instructed to initiate immediate corrective action.

1/9/07

7-01 (L) Mouse infestation is present, fresh feces observed on floor in kitchen under/on food equipments and shelving, during time of inspection.
Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Indierct drain line is clogged at the food prep sink in the kitchen area.
Management instructed to initiate immediate corrective action.

12/13/06

7-01 (L) Mouse infestation is present, fresh feces observed on floor in basement under/on food equipment 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, observed drain line leaking under 3 compartment sink in basement at time of inspection.
Management instructed to initiate immediate corrective action.

11/27/06

No Critical Violations

10/24/06

No Critical Violations

10/18/06

4-01.1 (A) Food/Food service article storage does not provide protection. Clean plates are not protected from mice contamination on the shelves in the kitchen area on the 1st floor. Mice droppings on clean plate and on shelves in the kitchen area. 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 basement, 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 flooor in the kitchen area on the 1st floor and on the floor and in the closet in the food prep area in the basement 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 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. No one is present in establishment that is food certified during time of inspection.

8/16/06

No Critical Violations

7/12/06

No Critical Violations

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

One Love Cafe
6417 Rising Sun Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19111522

Inspection Date

6/30/06

No Critical Violations

6/29/06

No Critical Violations

6/26/06

7-01 (A) Fly infestation is present. (Live flies are observed on food prep area on 1st floor and basement area). Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed in food prep area on 1st floor and food prep area in basement area.)
19-01.1 Food establishment personnel food safety certified individual is not present.(No one is present in establishment that is food certified during time of inspection.)

4/24/06

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

3/20/06

8-06.1.1 (A) Liquid waste is not disposed of properly. (Food equipment liquid waste from leaking 3-basin sink is disposed of improperly.)
8-06.1.1 (C) Drain line is in need of repair.(Drain line is leaking water in 3-basin sink in basement. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided.(In patron/employee restroom.) Management instructed to initiate immediate corrective action.

2/13/06

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.
5-01.1 Food is not protected from contamination.(Water leaking in reach-in refrigerator unit in basement area.)
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on floor in kitchen and in basement. Dead body are observed on mouse trap in basement between freezer chest and storage shelf in rear of basement. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. (Food equipment liquid waste from leaking 3-basin sink is disposed of improperly.)
8-06.1.1 (C) Drain line is in need of repair.(Drain line is leaking water in 3-basin sink in basement. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. (Wiping cloths in preping 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, employee has list of providers.) Management instructed to initiate immediate corrective action.
19-01.3 Food establishment personnel food safety certificate is not posted.(Missing certificate from Phila. Dept. of Public Health, interviewee has application.) Management instructed to initiate immediate corrective action.

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

One Love Cafe
6417 Rising Sun Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19111522

Inspection Date

11/21/05

2-10.2 Ice is not protected from contamination. Ice scoop sored on top of ice machine in basement.
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 (B) Fruit fly infestation is present. Live fruit flies are observed in establishment. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. (Live roaches are observed in establishment.) Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed.) Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. (Food equipment liquid waste from leaking 3-basin sink is disposed of improperly.)
8-06.1.1 (C) Drain line is in need of repair.(Drain line is leaking water in 3-basin sink in basement. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. (Wiping cloths in preping 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. (Not properly cleaning and sanitizing dishes and ultensils in establishment.) Management instructed to initiate immediate corrective action.

The Flavor Spot
6417 Rising Sun Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19111522

Inspection Date

5/27/08

No Critical Violations

4/18/08

No Critical Violations

4/17/08

8-06.1.1 (C) Drain line is in need of repair -- Food prep sink drain line lacks the required catch basin and spills to the floor.
4-01.1 (A) Food/Food service article storage does not provide protection -- Splash guards lacking between sinks.

The Havor Spot
6417 Rising Sun Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19111522

Inspection Date

The Havor Spot *Retail Food: Restaurant, Eat-in*
6417 Rising Sun Av *Philadelphia, PA 19111522*

Inspection Date

1/2/08

19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.
2-01.4 Food is not properly labeled/packaged. Cole slaw in self serve beverage refrigerator. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Cooked roast beef (117°) stored on top of grill. Management instructed to initiate immediate corrective action.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit Curry chicken 125°, chicken (101°) cabbage(111), and gravy (134°). Management instructed to initiate immediate corrective action.
3-08.3 Hot holding equipment is improperly used for food reheating. Steamtable used to heat up chicken, curry chcken, etc. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. tongs with handle stored in cabbage. Management instructed to initiate immediate corrective action.
8-06.1.1 (D) Soil line is in need of repair. leak under three tir sink, pipe leading o te streets broken off, and flood basement when it rain. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated (Using pot sink for food prep). Management instructed to initiate immediate corrective action.

China Panda *Retail Food: Restaurant, Eat-in*
6421 Rising Sun Av *Philadelphia, PA 19111*

Inspection Date

10/30/06

No Critical Violations

10/25/06

5-01.1 Food is not protected from contamination: meat not covered in freezer and food preparation area.

2/24/06

No Critical Violations

1/24/06

7-01 (L) Mouse infestation is present: mouse droppings observed on floor is space between freezer chest and bulk storage.
Note: establishment should obtain a pest control service to help abate this problem.

Gee's Pizza & Ribs *Retail Food: Restaurant, Eat-in*
6422 Rising Sun Av *Philadelphia, PA 19111*

Inspection Date

12/5/05

No Critical Violations

Family Dollar #5756 *Retail Food: General Convenience*
6429 Rising Sun Av *Philadelphia, PA 19111522*

Inspection Date

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

Family Dollar #5756
6429 Rising Sun Av

Retail Food: General Convenience
Philadelphia, PA 19111522

Inspection Date

12/28/07

2-01.1 (B) Adulterated or unwholesome food is present. Several discolored and outdated (10/16/2007) 5 oz. pre-packaged DAK Smoked Salami is for sale on the shelves in the retail area, during time of inspection. Several 10 oz. pre-packaged ECKRICH Sliced Mild Colby Cheese is discolored and unwholesome, during time of inspection. This product will need to be removed from sale.
2-01.1 (D) Defective food containers are present. Damaged canned food products are on the shelves in the retail area, during time of inspection. All damaged canned food products will need to be removed from sale.
4-01.1 (A) Food/Food service article storage does not provide protection. Pre-packed food items on the shelves in the retal area are not protected from mice contamination. All damaged/gnawed pre-packaged food products will need to removed from sale.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the food items and on the shelves in the retail area, during time of inspection. Management instructed to initiate immediate corrective action.
12-01.5.E (3) Toilet room fixtures are not clean. Mirror, handsink, ceiling ventilation cover and toilet bowl is not clean in the employee men's & women's restroom.
13-01.1 (A) Floor is not clean. Floor is not clean under the shelves in the retail area, during time of inspection. Floor is not clean in the rear stockroom area, during time of inspection.

5/8/06

2-01.1 (B) Adulterated or unwholesome food is present.(Food items on shelves are damaged from mice contamination in retail area.) Products will need to be removed from sale.
2-01.1 (D) Defective food containers are present.(Damaged canned food products on shelves in retail area.) Products will need to be removed from sale.
4-01.1 (A) Food/Food service article storage does not provide protection. (Food items on shelves in retail area are not protected from mice contamination.) Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. (Food items on shelves in retail area is not protected from contamination from mice.) Food products on bottom shelves in aisles will need to be removed from use, where needed.
7-01 (D) Roach infestation is present. (Live roaches are observed in rear storage area).
7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed in rear storage area in establishment.) 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 room). Management instructed to initiate immediate corrective action.
10-02.1 Food equipment needs cleaning.(Mice droppings on shelves in retail area.) Management instructed to initiate immediate corrective action.

3/23/06

4-01.1 (A) Food/Food service article storage does not provide protection. (Food items on shelves in retail area are not protected from mice contamination.) Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Food items on shelves in retail area is not protected from contamination from mice. Food products on bottom shelves in aisle #3 and pet food from aisle #4 was removed from use.
7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed in rear storage area in establishment.) 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 room). Management instructed to initiate immediate corrective action.

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

Carla's Bright Beginners Day Care
6434 Rising Sun Av

Institution: Child, Group Day Care Homes
Philadelphia, PA 19111

Inspection Date

7/17/08

19-01.1 Food establishment personnel food safety certified individual is not present -- Certified individual no longer works at this daycare. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized -- Multi use bowls present in the kitchen. Multi use utensils require installation of a 3-basin NSF approved sink for proper sanitization. Single service utensils are required for use with current equipment.

2/23/07

No Critical Violations

2/24/06

No Critical Violations

Quality Pizza
6438 Rising Sun Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19111

Inspection Date

1/14/08

2-10.2 Ice is not protected from contamination. Drink ice tea container , ice scoop, and coffee creamers are observed in direct contact with ice made for human consumption.
3-02.1 Refrigeration system (baine maria) does not maintain proper temperatures. Refrigerator in kitchen area observed at 48°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 (bin container that holds pizza pans dirty with debris noted).
5-01.1 Food is not protected from contamination. Uncovered food items observed in various refrigerators in kitchen area.
8-06.1.1 (C) Drain line is in need of repair. Drain line observed leaking in kitchen area (at fauste on sinks) Opened soil line observed in basement area.
9-02.1 Employee hands are not washed prior to food handling activities. Employee observed not properly washing their hands. The sanitiarian observed employee performing variest food prep without washing hands.
9-04 (A) Sponges are used in an unapproved manner. Sponges observed at 3 basin sink. Management initiated immediate corrective action.
9-02.3 (B) Employees are smoking in uapproved areas (butts are found on the basement bathroom's floor). Management instructed to initiate immediate corrective action.
3-08.3 Hot holding equipment is improperly used for food reheating chicken soup, meatballs,78°). Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature (tomatoe sauce and cheese sauce 76°). Management instructed to initiate immediate corrective action.
4-03.4 Food is stored beneath unprotected sewer lines or dripping water lines jars and can goods under sewage lines and other food service items stored along leaking pipes noting leakage on wal in the basrment. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Cloths must be stored in a sanitizer. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The establishment s not familiar with wash/rinise/sanitize procedure. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. The establishment is unfamiliar with one sanitab per gallon of water. Management instructed to initiate immediate corrective action.

Quality Pizza
6438 Rising Sun Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19111

Inspection Date

11/13/07

2-10.2 Ice is not protected from contamination. Drink containers and ice scoop observed in direct contact with ice made for human consumption.
3-02.1 Refrigeration system does not maintain proper temperatures. Refrigerator in kitchen area observed at 48°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. Splashguard not provided at two basin sink. Garbage grinder observed installed at one of the two basins.
5-01.1 Food is not protected from contamination. Uncovered food items observed in various refrigerators in kitchen area.
7-01 (L) Mouse infestation is present. Fresh mouse droppings observed in kitchen area. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Drain line observed leaking in kitchen area. Opened soil line observed in basement area.
9-02.1 Employee hands are not washed prior to food handling activities. Employee observed not properly washing there hands. Employee observed running hands under water without using soap.
9-04 (A) Sponges are used in an unapproved manner. Sponges observed at 3 basin sink. Management initiated immediate corrective action.

6/14/07

19-04 Food establishment personnel food safety certificate is expired.
Renew food safety certificate. Management instructed to initiate immediate corrective action.

9/27/05

No Critical Violations

Hilton's Flowers
6444 Rising Sun Av

Retail Food: Grocery Market
Philadelphia, PA 19111

Inspection Date

3/23/06

No Critical Violations

Salerno's Pizza
6500 Rising Sun Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19111523

Inspection Date

1/25/07

No Critical Violations

11/20/06

7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the floor under and/or behind the freezer chest units in the basement area, during time of inspection. Management initiated immediate corrective action.

9/27/05

No Critical Violations

Happy Family
6527 Rising Sun Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19111

Inspection Date

1/19/06

No Critical Violations

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

Hing Won Restaurant
6527 Rising Sun Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19111

Inspection Date

6/20/08

No Critical Violations

3/28/06

No Critical Violations

My Five Stars
6531 Rising Sun Av

Retail Food: Grocery Market
Philadelphia, PA 19111524

Inspection Date

1/29/08

No Critical Violations

8/9/06

No Critical Violations

3/27/06

No Critical Violations

Yasmin Deli #2
6531 Rising Sun Av

Retail Food: Grocery Market
Philadelphia, PA 19111524

Inspection Date

3/6/08

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

Juliano's Deli
6605 Rising Sun Av

Retail Food: Grocery Market
Philadelphia, PA 19111

Inspection Date

6/22/08

5-01.1 Food is not protected from contamination. Observed deli meats stored in deli case store without sanitary covering.
19-01.1 Food establishment personnel food safety certified individual is not present at time of inspection. Issued list of providers at time of inspection.

6/26/07

No Critical Violations

11/28/05

No Critical Violations

9/27/05

No Critical Violations

Oxford Valley Learning Center
6607 Rising Sun Av

Institution: Child, Child Care Centers
Philadelphia, PA 19111

Inspection Date

9/4/07

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

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

Golden Garden Chinese Restaurant
6611 Rising Sun Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19111

Inspection Date

4/18/08

No Critical Violations

1/19/06

No Critical Violations

Time For Tots
6613 Rising Sun Av

Institution: Child, Child Care Centers
Philadelphia, PA 19111465

Inspection Date

11/6/07

No Critical Violations

11/20/06

No Critical Violations

9/21/06

7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed in food prep area and along perimeter of the wall, where it is needed.) Management instructed to initiate immediate corrective action.

9/14/05

No Critical Violations

Gallaghers
6618 Rising Sun Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19111

Inspection Date

4/2/07

No Critical Violations

2/9/07

2-10.2 Ice is not protected from contamination. Insanitary beverage cold plate stored in drink ice at the bar area, during time of inspection. Management instructed to initiate immediate corrective action.
9-02.3 (B) Employees are smoking in uapproved areas. Patron is observed smoking, during time of inspection. Cigarette butts are observed on the floor behind the bar area, during time of inspection. Soiled ashtray is observed on the stool/chair behindthe bar, during time of inspection. Management instructed to initiate immediate corrective action. (TICKET ISSUED)

1/5/06

No Critical Violations

Seven Eleven #19602
6622 Rising Sun Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19111464

Inspection Date

Seven Eleven #19602
6622 Rising Sun Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19111464

Inspection Date

1/29/08

4-01.1 (A) Food/Food service article storage does not provide protection.mops/brooms stored on floor. 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.
5-01.1 Food is not protected from contamination. Uncovered pretzels stored on top of counter; Self serve rolls with no tongs,or patty paper. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner.
9-04 (B) Wiping cloths are used in an unapproved manner. Management instructed to initiate immediate corrective action.

3/23/06

No Critical Violations

1/31/06

3-02.1 Refrigeration system does not maintain proper temperatures.(Open face reach-in refrigerator unit with sandwiches does not maintain temp. 41°.) Products was moved to another refrigeration unit.

Belissimo Pizzeria
6700 Rising Sun Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19111

Inspection Date

11/30/05

No Critical Violations

10/3/05

4-01.1 (A) Food/Food service article storage does not provide protection: single-service items stored on floor of closet that contains mouse droppings.
7-01 (A) Fly infestation is present: in dish room area.
7-01 (L) Mouse infestation is present: mouse droppings observed on floor in dry-goods closet.
9-04 (B) Wiping cloths are used in an unapproved manner: wiping cloths are not stored in sanitizing solution.

Castello Pizzeria
6700 Rising Sun Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19111

Inspection Date

7/16/08

No Critical Violations

7/1/08

7-01 (L) Mouse infestation is present -- Fresh mouse droppings observed under service counter. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present -- Several live german roaches observed in wall cracks in the kitchen. Management instructed to initiate immediate corrective action.

7/27/07

7-01 (B) Fruit fly infestation is present: in basement due to water accumulation. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair: drain line in basement is leaking. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner: not stored in sanitizing solution between uses.
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

Gallagher's Saloon *Retail Food: Restaurant, Eat-in*
6711 Rising Sun Av *Philadelphia, PA 19111*

Inspection Date

4/3/08

No Critical Violations

WaWa Food Market *Retail Food: Prepared Food Take-Out*
6800 Rising Sun Av *Philadelphia, PA 19111*

Inspection Date

9/26/07

5-04.2 (A) Approved sneeze guards are not provided as required. Sneeze guard not provided for deli area scale. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. Employee observed handling food without changing gloves or washing hands.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths observed not stored sanitized solution. 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 is to obtain certification from the city. Application was distributed to management. Management instructed to initiate immediate corrective action.

8/16/07

5-04.2 (A) Approved sneeze guards are not provided as required. Sneeze guard not provided for deli area scale. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies observed in retail area and in trash room. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Fruit flies observed at soda machine and in trash room. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths observed not stored sanitized solution. 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 is to obtain certification from the city. Application was distributed to management. Management instructed to initiate immediate corrective action.

5/8/06

No Critical Violations

5/1/06

5-04.2 (A) Approved sneeze guards are not provided as required, open seam between horizontal/vertical panel at front counter; side counter, where lacking.
4-01.1 (A) Food/Food service article storage does not provide protection, splash guard lacking between hand wash sink and food equipment.

First Century Gospel School *Institution: School, Private*
6807 Rising Sun Av *Philadelphia, PA 19111*

Inspection Date

2/23/07

No Critical Violations

Dollar Discount *Retail Food: Grocery Market*
6812 Rising Sun Av *Philadelphia, PA 19111*

Inspection Date

6/20/08

No Critical Violations

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

Dollar Discount
6812 Rising Sun Av

Retail Food: Grocery Market
Philadelphia, PA 19111

Inspection Date

6/15/07

No Critical Violations

12/5/05

No Critical Violations

McKeown's Beverage
6818 Rising Sun Av

Retail Food: General Convenience
Philadelphia, PA 19111

Inspection Date

5/8/06

No Critical Violations

3/23/06

7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed in establishment.) Management instructed to initiate immediate corrective action.

Blockbuster Video #42169
6865 Rising Sun Av

Retail Food: General Convenience
Philadelphia, PA 19111

Inspection Date

12/22/07

No Critical Violations

2/2/06

No Critical Violations

1/5/06

No Critical Violations

1/5/06

No Critical Violations

Oxford Child Care Center
6901 Rising Sun Av

Institution: Child, Child Care Centers
Philadelphia, PA 19111

Inspection Date

11/6/07

10-06.2 Sanitizing agents are not properly labeled. A bottle of sanitizer is unlabled.
19-01.3 Food establishment personnel food safety certificate is not posted. The owner has taken the class and will obtain certificate.

11/8/06

No Critical Violations

11/2/05

No Critical Violations

Rising Sun Pizza
6919 Rising Sun Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19111

Inspection Date

10/26/07

No Critical Violations

Rising Sun Pizza *Retail Food: Prepared Food Take-Out*
6919 Rising Sun Av *Philadelphia, PA 19111*

Inspection Date

9/6/07

5-01.1 Food is not protected from contamination. At time of inspection 2 containers of chicken wings and 1 container of pizza cheese observed uncovered in walk-in boxes. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse feces observed on stairwell leading to basement, on basement floor, on shelf at front counter and under rear prep tables 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 open soil line observed in basement. Properly cover soil line, box observed covering soil line. 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 surface 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 present for use in 3 compartment sink at time of inspection. Management instructed to initiate immediate corrective action.

1/9/06

No Critical Violations

Wesley Enhanced Living @ Pilgrim Gardens *Institution: Adult, Personal Care Boarding Home*
7023 Rising Sun Av *Philadelphia, PA 19111*

Inspection Date

9/21/07

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

7/28/06

No Critical Violations

The New Princeton Tavern *Retail Food: Restaurant, Eat-in*
7101 Rising Sun Av *Philadelphia, PA 19111*

Inspection Date

4/18/08

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.

4/18/08

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.

1/9/06

No Critical Violations

Kencrest Services *Institution: Child, Child Care Centers*
7200 Rising Sun Av *Philadelphia, PA 19111*

Inspection Date

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

Kencrest Services
7200 Rising Sun Av

Institution: Child, Child Care Centers
Philadelphia, PA 19111

Inspection Date

3/7/08

No Critical Violations

3/7/08

No Critical Violations

11/9/07

5-04.2 (A) Approved sneeze guards are not provided as required (the hand sink in the kitchen, need a guard on both sides). Management instructed to initiate immediate corrective action.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Food log indicated that on 11/08/07 pizza sticks (118°), and tomatoe sauce (119°) both was delivered to the facility out of temperature. Management instructed to initiate immediate corrective action.

9/5/06

No Critical Violations

8/16/05

No Critical Violations

Quaker Diner
7241 Rising Sun Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19111392

Inspection Date

10/1/07

No Critical Violations

8/20/07

No Critical Violations

6/11/07

3-02.1 Refrigeration system does not maintain proper temperatures. Reach-in refrigeration unit is 51° next to the handsink, during time of inspection. Refrigeration use will discontinued until it is properly repaired.
5-01.1 Food is not protected from contamination. Food is not protected from flooding, draining, overhead leakage or condensation. Food items in the reach-in refrigeration units in the kitchen and in the basement is not covered properly, where it is needed, during time of inspection. Food is not protected from cross-contamination between raw and prepared foods. Management instructed to initiate immediate corrective action. Management initiated immediate corrective action.
10-05.1 (B) Warewasher does not maintain proper washing and sanitizing temperatures. Required: Final rinse temperature 180°, the actual temperature at the washware unit is 92°, during time of inspection. Washware unit use will discontinued until it is properly repaired. The food equipments will need to be washed, rinsed and sanitized in the 3-basin sink until the unit is repaired.

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

Quaker Diner
7241 Rising Sun Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19111392

Inspection Date

4/10/07

2-01.1 (D) Defective food containers are present. Damaged canned food items on the dry storage shelves in the basement. 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 in the basement area, 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 overhead leakage or condensation in the walk-in refrigeration unit in the basement and in the single door reach-in freezer unit in the kitchen, during time of inspection. Food is not protected from cross-contamination between raw and prepared foods in walk-in refrierator unit in main kitchen, in reach-in refrigerator units in main kitchen area, in small refrigerator/ food prep area and in refrigeration units in basement area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Hair, body parts are observed. Feces contaminated surfaces are observed on the floor 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 at the handsink in the men's restroom, 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. Sanitize water containers are not stored in a properly labeled containers

10/27/06

2-01.4 Food is not properly labeled/packaged.(Pre-packaged cookies at the dersert counter area is not properly labeled.) Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Melon slices are stored at self-service station temperature is 55°. Cold salads temperatures at self-service station marcaroni salad 55°, seafood salad 56°, and other salads temperature range is 55°-57°, during time of inspection. Pork breakfast meat temperature is 91°, during time of inspection. Food items will need to be refrigerated to meet cooling requirements.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Several cold food items at the self-service station in the dining area. Food that is refrigerated at the self-service station needs to meet cooling requirements.
3-02.1 Refrigeration system does not maintain proper temperatures.(Walk-in refrigerator unit with missing door handle in the basement temperature is 55°, during time of inspection.) Product removed from sale/use.
5-01.1 Food is not protected from contamination. Food is not protected from overhead leakage or condensation in the walk-in refrigeration unit in the basement, during time of inspection. Food is not protected from cross-contamination between raw and prepared foods in walk-in refrierator unit in main kitchen, in reach-in refrigerator units in main kitchen area, in small refrigerator/ food prep area and in refrigeration units in basement area. Dry storage containers are open and/or are not properly covered in food prep in basement. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Dead mouse are observed on the mouse trap in the basement area. Feces contaminated surfaces are observed on the floor in the food prep area. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Sump pump is not draining properly in the basement area.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths are not stored in sanitizing solution in rear kitchen and in basement food prep.

Quaker Diner *Retail Food: Restaurant, Eat-in*
7241 Rising Sun Av *Philadelphia, PA 19111392*

Inspection Date

6/21/06

2-01.4 Food is not properly labeled/packaged.(Canned items on shelves in basement is not properly labeled.) Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature.(Melon slices are stored at self-service station temperature is 59°. Cold salads temperatures at self-service station marcaroni salad 61°, seafood salad 64°, and potato salad 62°,) Food items will need to be refrigerated to meet cooling requirements.
3-02.1 Refrigeration system does not maintain proper temperatures.(Single door refrigeration unit temperature is 89° during time of inspection.) Raw eggs, a stick of butter and other food items was removed from use in reach-in refrigerator unit in baking prep area.
5-01.1 Food is not protected from contamination. (Food is not protected from cross-contamination between raw and prepared foods in walk-in refrierator unit in main kitchen, in reach-in refrigerator units in main kitchen area, in small refrigerator/ food prep area and in refrigeration units in basement area. Dry storage containers are open in food prep in basement.) Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided.(No hot water at the handsink beside the grill unit in the main kitchen area.) Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate.(Employees in main kitchen are not properly washing their hands, no hot water and food equipment is stored on handsink next to the grill unit in the main kitchen area.) Management instructed to initiate immediate corrective action.
9-02.3 (B) Employees are smoking in uapproved areas. Employee is observed smoking in main kitchen 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 in main kitchen and in basement food prep.)

King's 99 Cents & Cold Cuts *Retail Food: Grocery Market*
7242 Rising Sun Av *Philadelphia, PA 19111*

Inspection Date

2/7/06

No Critical Violations

2/3/06

8-01.2 (C) Hot water is not provided. Management instructed to initiate immediate corrective action.
10-01.1 (A) An approved equipment and utensil washing sink is not provided, none, a 3 compartment sink is required.
4-01.1 (A) Food/Food service article storage does not provide protection, splash guard between hand wash sink and food prep area lacking.
5-01.1 Food is not protected from contamination, tongs for rolls

---

Five Points Pharmacy *Retail Food: General Convenience*
7255 Rising Sun Av *Philadelphia, PA 19111392*

Inspection Date

1/5/06

No Critical Violations

My Five Star Grocery *Retail Food: Grocery Market*
7255 Rising Sun Av *Philadelphia, PA 19111392*

Inspection Date

My Five Star Grocery
7255 Rising Sun Av

Retail Food: Grocery Market
Philadelphia, PA 19111392

Inspection Date

6/3/08

No Critical Violations

4/14/08

7-01 (A) Fly infestation is present. Flies observed in store. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

New Station Pizza III
7266 Rising Sun Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19111

Inspection Date

9/5/06

7-01 (A) Fly infestation is present.

Dunkin Donuts
7300 Rising Sun Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19111

Inspection Date

5/15/07

No Critical Violations

12/5/05

No Critical Violations

ZNA Newsstand
7300 Rising Sun Av

Retail Food: Mobile Food Vendor
Philadelphia, PA 19111

Inspection Date

4/9/08

No Critical Violations

5/8/07

No Critical Violations

4/28/06

No Critical Violations

Custard's Last Stand
7302 Rising Sun Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19111

Inspection Date

5/15/07

No Critical Violations

9/6/05

No Critical Violations

New Eckert's Quality Meats
7325 Rising Sun Av

Retail Food: Grocery Market
Philadelphia, PA 19111

Inspection Date

10/17/06

No Critical Violations

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

Lunch Truck Chuck 000751
9999 Roamer St

Retail Food: Mobile Food Vendor
Philadelphia, PA 19114

Inspection Date

7/14/05

No Critical Violations

Educate 2 Motivate Child Care
328 Robbins St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19111

Inspection Date

10/30/07

No Critical Violations

9/25/06

No Critical Violations

Child Development Center
700 Robbins St

Institution: Child, Child Care Centers
Philadelphia, PA 19111

Inspection Date

2/23/07

No Critical Violations

Wawa Food Market #084
7301 Rockwell St

Retail Food: Grocery Market
Philadelphia, PA 19111

Inspection Date

1/18/07

No Critical Violations

The Eggnest Nest
7605 Roosevelt Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19152391

Inspection Date

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

The Eggnest Nest
7605 Roosevelt Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19152391

Inspection Date

6/1/07

2-10.2 Ice is not protected from contamination. Ice machine in the rear storage area is unsanitary, a dead bee and other items is located inside the new ice machine, during time of inspection. Employee initiated immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. 2-Door residental refrigerator unit temperature is 50°, during time of inspection. 2-Door refrigeration unit use will discontinued until it is properly repaired.
4-01.1 (A) Food/Food service article storage does not provide protection. Food equipments in the kitchen and in the rear storage room is not protected from mice contamination, mice droppings are on the cutting board, in the container where utensils are stored and ice scoop stored on the soiled cutting board, during time of inspection. Food items on the prep table are not protected from splash contamination from the handsink in the kitchen. All food equipments will need to be removed from use and properly washed,rinsed and sanitize.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the cutting board in the rear of the establishment, on the shelves, on the floor nd other locations in the establishment. 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, during time of inspection, Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Ice bin is leaking at the bar, during time of inspection.
10-02.1 Food equipment needs cleaning. Keg refrigrator unit is not clean, during time of inspection. Mice dropping on the cutting board in the rear of the establishment, on the shelves in the rear of the establishment. Ice macine in the rear storage area is not clean. Mice dropping on the shelves in the kitchen, during time of inspection. Mice droppings on the food prep table and meat slicer whic is next to the handsink in the food prep area. Mice droppings in the drawers and in the lower cabinets in the food prep area, during time of inspection. New ice machine is not clean.
19-01.1 Food establishment personnel food safety certified individual is not present. No one is certified in the establishment, Mr. Daniel has list of providers and application for Dept. of Public Health. Management instructed to initiate immediate corrective action.

The Eggnest Nest
7605 Roosevelt Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19152391

Inspection Date

5/11/07

2-10.2 Ice is not protected from contamination. Insanitary beverage cold plate and containers of food is stored in drink ice in the ice bin in the bar area, during time of inspection. Ice machine in the rear storage area is unsanitary, duringtime of inspection. Employee initiated immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. 2-Door residental refrigerator unit temperature is 51°, during time of inspection. 2-Door refrigeration unit use will discontinued until it is properly repaired.
4-01.1 (A) Food/Food service article storage does not provide protection. Food equipments in the rear storage room is not protected from mice contamination, mice droppings are on the cutting board, in the container where utensils are stored and ice scoop stored on the soiled cutting board, during time of inspection. Food items on the prep table are not protected from splash contamination from the handsink in the kitchen. All food equipments will need to be removed from use and properly washed,rinsed and sanitize.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the cutting board in the rear of the establishment, on the shelves, on the floor nd other locations in the establishment. 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, 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, during time of inspection.
9-02.3 (B) Employees are smoking in uapproved areas. Cigarette butts and soiled ash trays are observed in the lower cabinets in the bar area, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.1 Food equipment needs cleaning. Keg refrigrator unit is not clean, during time of inspection. Mice dropping on the cutting board in the rear of the establishment, on the shelves in the rear of the establishment. Ice macine in the rear storage area is not clean. Mice dropping on the shelves in the kitchen, during time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. No one is certified in the establishment, Mr. Daniel has list of providers and application for Dept. of Public Health. Management instructed to initiate immediate corrective action.

Strawbridges
7360 Roosevelt Bl

Retail Food: General Convenience
Philadelphia, PA 19152

Inspection Date

6/28/07

No Critical Violations

Ilona Keller Dugan's
7900 Roosevelt Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19152

Inspection Date

4/2/07

No Critical Violations

Nu Look Car Wash
7900 Roosevelt Bl

Retail Food: General Convenience
Philadelphia, PA 19152332

Inspection Date

12/8/06

No Critical Violations

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

Lucille Roberts
7912 Roosevelt Bl

Retail Food: General Convenience
Philadelphia, PA 19152

Inspection Date

1/25/07

No Critical Violations

Lukoil
7959 Roosevelt Bl

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19152341

Inspection Date

5/22/07

No Critical Violations

Wawa Food Market #234
8000 Roosevelt Bl

Retail Food: Grocery Market
Philadelphia, PA 19115

Inspection Date

1/23/08

No Critical Violations

12/22/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Italian lunch meats in small metal containers has temperature of 54°-55°, during time of inspection. Employee initiated immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. Door-less reach-in refrigeration unit temperature is 56°-57°, during time of inspection. Management instructed to initiate immediate corrective action by calling for service for unit. Temperature sample was taken of NONFAT strawberry yougart 42°, during time of inspection.
10-02.1 Food equipment needs cleaning. Lower cabinets in the food prep area are not clean, where it is needed, during time of inspection. Lower cabinets at the self-serve coffee station is not clean and trash behind ventilation cover in the cabinet with trash can. Shelves behind the boxes with concentrate are not clean in the beverage storage room. Fan guard in the walk-in refrigeration unit is not clean. Walls and floors in the walk-in refrigeration unit are not clean. Lower cabinets under the self-serving COCA-COLA dispenser isnot clean, during time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. Certified individuals is missing the certificate from Phila. dept. of public Health, manager has application, during time of inspection. Management instructed to initiate immediate corrective action.

12/14/06

No Critical Violations

Checkers # 783
8001 Roosevelt Bl

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19152303

Inspection Date

2/16/07

No Critical Violations

11/13/06

No Critical Violations

11/9/06

No Critical Violations

2/8/06

No Critical Violations

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

AMF Boulevard Lanes — *Retail Food: Restaurant, Eat-in*
8011 Roosevelt Bl — *Philadelphia, PA 19152341*

Inspection Date

5/30/07

No Critical Violations

Gallo's Seafood — *Retail Food: Restaurant, Eat-in*
8101 Roosevelt Bl — *Philadelphia, PA 19152301*

Inspection Date

6/26/08

7-01 (A) Fly infestation is present. Numerous flies in food preperation areas. Management instructed to initiate immediate corrective action.

4/11/08

19-01.1 Food establishment personnel food safety certified individual is not present. Obtain a City of Philadelphia Food Safety Certifcate. Application issued. Management instructed to initiate immediate corrective action.

1/20/08

2-10.2 Ice is not protected from contamination. Scoop handle touching the patron's ice. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Uncooked and breaded shrimp (75°), fish (59°), and eggplant (75°) stored out of temperature next to the deep fat fryer. Employee could not determine how long product was stored out of temperature. Management immediate discarded.
6-01.2 (B) Food utensils and contact surfaces are not cleaned and sanitized (dishmachine mchine broken and improper racking of forlks/spoons for cleaning). Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided (at the dishmachine 140°). Management states boaster s broken and repairs are being made Tuesday. Management requested to provide a chemical sanitizer until dishmachine is repaired. Management initiated immediate corrective action.
8-02.2 An approved air gap is not present (on food prep sink). Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths ust be stored in a sanitizer. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Management instructed to initiate immediate corrective action.

5/25/06

No Critical Violations

Merc Brothers Pizzeria — *Retail Food: Restaurant, Eat-in*
8108 Roosevelt Bl — *Philadelphia, PA 19152*

Inspection Date

1/14/07

No Critical Violations

Sun Capsule of Pennypack Inc. — *Retail Food: Other*
8114 Roosevelt Bl — *Philadelphia, PA 19152*

Inspection Date

3/13/06

No Critical Violations

Pennypack Beverage *Retail Food: General Convenience*
8120 Roosevelt Bl *Philadelphia, PA 19115291*

Inspection Date

1/25/07

No Critical Violations

1/14/07

7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the floor in the establishment. Management instructed to initiate immediate corrective action.

Rite - Aid *Retail Food: General Convenience*
8130 Roosevelt Bl *Philadelphia, PA 19115291*

Inspection Date

12/22/07

No Critical Violations

9/11/06

9-02.3 (B) Employees are smoking in uapproved areas. Cigarette ashes are observed on floor in women restroom, during time of inspection. Several cigarette butts are observed on floor in rear storage area, during time of inspectin. Management instructed to initiate immediate corrective action.

Acme Market *Retail Food: Supermarket*
8200 Roosevelt Bl *Philadelphia, PA 19115*

Inspection Date

4/1/08

19-01.3 Food establishment personnel food safety certificate is not posted -- City certificate is not provided as required. Multiple Experior cert's posted. *Application issued.
12-01.5.B (5) Hot water at hand washing sink is not provided -- Hot water at employee toiletroom recorded at 69°F (Minimum 110°F is required) Management instructed to initiate immediate corrective action.

9/26/07

5-01.1 Food is not protected from contamination. Mainly, due to fly infestation.
7-01 (A) Fly infestation is present. Several domestic type flies noted in seafoods preparation and serving area at the time of this inspection.
19-01.1 Food establishment personnel food safety certified individual is still not present. Non present at this time. Valid Servsafe Certificates observed posted holders not present at this time of inspection.

8/22/07

19-01.1 Food establishment personnel food safety certified individual is not present. Non present at this time.

12/14/06

No Critical Violations

Big Al's Italiano *Retail Food: Restaurant, Eat-in*
8212 Roosevelt Bl *Philadelphia, PA 19152*

Inspection Date

6/6/08

No Critical Violations

Hungry Joe *Retail Food: Restaurant, Eat-in*
8212 Roosevelt Bl *Philadelphia, PA 19152*

Inspection Date

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

Hungry Joe
8212 Roosevelt Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19152

Inspection Date

2/4/08
No Critical Violations

2/4/08
No Critical Violations

9/28/07
No Critical Violations

9/28/07
No Critical Violations

Route 1 Cafe
8212 Roosevelt Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19152

Inspection Date

1/8/07
No Critical Violations

Santucci Brothers Pizza
8212 Roosevelt Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19152

Inspection Date

3/17/07
No Critical Violations

3/13/06
No Critical Violations

Deer Meadows (Baptist Home of Phila.)
8301 Roosevelt Bl

Institution: Nursing and Convalescent Home
Philadelphia, PA 19152

Inspection Date

2/28/08
No Critical Violations

3/5/07
2-01.4 Food is not properly labeled/packaged, bulk food containers.
7-01 (B) Fruit fly infestation is present, kitchen.
12-01.5.B (5) Hot water at hand washing sink is not provided, mens.
19-01.1 Food establishment personnel food safety certified individual is not present.

6/26/06
7-01 (B) Fruit fly infestation is present, kitchen.

Angela Jane Pavillion
8400 Roosevelt Bl

Institution: Nursing and Convalescent Home
Philadelphia, PA 19152

Inspection Date

11/21/07
No Critical Violations

11/7/06
No Critical Violations

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

Evangelical Manor
8401 Roosevelt Bl

Institution: Adult, Personal Care Boarding Home
Philadelphia, PA 19152

Inspection Date

9/4/07

No Critical Violations

Harmony Place
8420 Roosevelt Bl

Institution: Adult, Personal Care Boarding Home
Philadelphia, PA 19115

Inspection Date

11/16/07

19-01.1 Food establishment personnel food safety certified individual is not present. Food manager informed to send food safety class certificate to the city for city certification. Management instructed to initiate immediate corrective action.

11/9/06

No Critical Violations

Sunoco A Plus
9000 Roosevelt Bl

Retail Food: Grocery Market
Philadelphia, PA 19115

Inspection Date

1/17/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Breakfast sandwiches are stored in the hot food holding unit temperature is 110°. 11/17/2006 10:45 AM Breakfast sandwiches and the other food items are removed from sale, during time of inspection.
5-01.1 Food is not protected from contamination. Food is not protected from overhead leakage or condensation in the walk-in freezer unit, during time of inspection. Container of salt in lower cabinet behind the counter is not protected from hazardous substances, during time of inspection. Management initiated immediate corrective action.
3-06.1 Proper cooking temperature is not achieved. Ready-to-eat self-serve hot dog temperature is 95°, during time of inspection. Hot dog must be heated to proper temperture.
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. During time of inspection, manager has list of providers. Management instructed to initiate immediate corrective action.

11/17/06

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Breakfast sandwiches are stored in the hot food holding unit temperature is 107°, during time of inspection. Pre-packaged cheese, butter, deli sandwiches, lunchables, breakfast sandwiches and other food items are stored in the reach-in refrigerator unit that has a temperature of 54°, during time of inspection. 11/17/2006 10:45 AM Breakfast sandwiches and the other food items are removed from sale, during time of inspection.
3-02.1 Refrigeration system does not maintain proper temperatures. Small reach-in refrigerator unit near the door has a temperature of 54°, during time of inspection. All food products in the small reach-in refrigerator unit was removed from sale by the manager and will be required to be properly disposaled, during time of inspection.
5-01.1 Food is not protected from contamination. Container of salt in lower cabinet behind the counter is not protected from hazardous substances, during time of inspection. Management initiated immediate corrective action.
3-06.1 Proper cooking temperature is not achieved. Ready-to-eat self-serve hot dog temperature is 116°, during time of inspection. Hot dog must be heated to proper temperture.

Tiffany Diner *Retail Food: Restaurant, Eat-in*
9010 Roosevelt Bl *Philadelphia, PA 19115*

Inspection Date

1/14/08

No Critical Violations

1/1/08

No Critical Violations

12/21/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Tipapia fish temperature is 63° Manager removed the fish from use by disguarding the food in the trash, during time of inspection.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Raw hamburger temperature is 55°, bacon temperature is 52°, cheese temperature is 55° and turkey sausage is 55° in 2-door reach-in refrigerator unit between fryer and grill unit. Salad dressing temperature range from 48°-53° at the salad station, during time of inspection. Rice pudding temperature is 52° and cole slaw temp. 53°. All listed food products was removed from use by disguarding the food in the trash, during time of inspection.
3-02.1 Refrigeration system does not maintain proper temperatures. 2-Door refrigeration unit next to the fryer has temperature of 50°, during time of inspection. 4-Door desert refrigeration unit has temp. of 52°. This reach-in refrigeration unit use will be discontinued until it is repaired.
4-01.1 (A) Food/Food service article storage does not provide protection. Food items are not protected from splash contamination from the handsink stations in the kitchen area and in the blue room. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Food items in the reach-in and walk-in refrigeration units are not properly covered in the food prep areas, during time of inspection. Container of dry spices on the upper shelves are not covered in the kitchen. 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 in all the food prep areas, 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: Final Rinse180°, actual final rinse 149°. Washware equipment use discontinued until repaired.
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.

9/15/06

4-03.4 Food is stored beneath unprotected sewer lines or dripping water lines. Boxes of egg noodles in kitchen stored under a small section of unprotected soil line.
5-01.1 Food is not protected from contamination. Condensation from the interior of the salad prep station is dripping into the (uncovered) salad dressings stored inside of it.
7-01 (A) Fly infestation is present in basement around bulk flour storage.
8-06.1.1 (A) Liquid waste is not disposed of properly. Pooled water observed collecting in a pan by soda carbonator in basement.
8-06.1.1 (C) Drain line is in need of repair.
-Drain lines to main soda fountain in kitchen and beverage station in side room are clogged.
-Water is dripping into a shallow pan in the basement by the soda carbonator (possibly due to the clogged drain lines at the side room beverage station located above this area.
11-03.0 Equipment design does not preclude food contamination. A small dish (with no handle) is used as a scoop for the coleslaw.

Exxon Gas Station *Retail Food: Grocery Market*
9042 Roosevelt Bl *Philadelphia, PA 19115*

Inspection Date

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

Exxon Gas Station
9042 Roosevelt Bl

Retail Food: Grocery Market
Philadelphia, PA 19115

Inspection Date

7/5/07

No Critical Violations

Boston Market
9113 Roosevelt Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114

Inspection Date

2/11/08

2-01.4 Food is not properly labeled/packaged. Pre-packaged food items (fruit cups, salads and coleslaws, pies and other deserts) in the open reach-in refrigeration units are not 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. Splash guard not present between hand sink and food prep sink.
5-01.1 Food is not protected from contamination. Uncovered food items observed inside walk in unit. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mice droppings observed inside the establishment, during time of inspection. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present. Drain lines observed inside drains during time of inspection. Provide proper air gap.
8-06.1.1 (A) Liquid waste is not disposed of properly. Non-potable water from drain observed backed up on floor in kitchen. Note: Boxes observed on floor during time of inspection.
8-06.1.1 (C) Drain line is in need of repair. Drain line under the 3-basin sink observed leaking, during time of inspection. Front hand washing sink observed leaking during time of inspection.
9-02.1 Employee hands are not washed prior to food handling activities. Employee hands are not washed before placing single service gloves on 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.

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

Boston Market
9113 Roosevelt Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114

Inspection Date

12/27/07

2-01.4 Food is not properly labeled/packaged. Pre-packaged food items (fruit cups, salads and coleslaws, pies and other deserts) in the open reach-in refrigeration units are not labeled, during time of inspection. Pre-packaged pies on the front counter area are not properly labeled, during time of inspection. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination. Handle for the ice scoop is in contact with ice. Ice machine has mold, during time of inspection. Ice machine operation will immediately discontinued until the ice machine is properly washed, rinsed and sanitized.
5-01.1 Food is not protected from contamination. Dispensing hose from the boxed concentrated syrup for the self-serving beverage dispenser unit is stored directly in a container of stagnet water the rear storage area, during time of inspection. Boxed food items is not protected from overhead leakage or condensation in the walk-in freezer unit, during time of inspection. Food items in the walk-in refrigerator unit is uncovered, during time of inspection. Management instructed to initiate immediate corrective action. All food items will need to be removed from under the leaking cooling unit in the walk-in freezer unit.
7-01 (L) Mouse infestation is present. Mice droppings are observed 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 under the 3-basin sink is leaking, during time of inspection.
9-02.1 Employee hands are not washed prior to food handling activities. Employee hands are not washed before placing single service gloves on during time of inspection. 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 and application to apply for certificate from Dept. of Public Health, during time of inspection. Management instructed to initiate immediate corrective action.

10/11/07

2-01.4 Food is not properly labeled/packaged. Pre-packaged deserts (fruit cups, salads and coleslaws) in the open reach-in refrigeration units are not labeled, during time of inspection. Pre-packaged pies on the front counter area are not properly labeled, during time of inspection. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Food surfaces (cutting boards and food equipments) in front and rear food prep areas is not protected from contamination from flies, during time of inspection. Dispensing hose from the boxed concentrated syrup for the self-serving beverage dispenser unit is stored directly on the floor in the rear storage area, during time of inspection. Boxed 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. All food items will need to be removed from under the leaking cooling unit in the walk-in freezer unit.
7-01 (A) Fly infestation is present. Live flies are observed in the establishment, during time of inspection. Contaminated foods surfaces are observed in the front and rear food prep areas, during time of inspection.
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.
9-02.1 Employee hands are not washed prior to food handling activities. Manager and employee hands are not washed before placing single service gloves on during time of inspection. Employees hands are not washed before preping vegetables into single service bags 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. Manager has list of providers and application to apply for certificate from Dept. of Public Health, during time of inspection. Management instructed to initiate immediate corrective action.

5/28/07

No Critical Violations

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

Boston Market
9113 Roosevelt Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114

Inspection Date

10/31/05

No Critical Violations

JFF Associates
9129 Roosevelt Bl

Retail Food: General Convenience
Philadelphia, PA 19114

Inspection Date

6/9/07

No Critical Violations

Red Lobster
9140 Roosevelt Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19115

Inspection Date

7/23/08

3-02.1 Refrigeration system does not maintain proper temperatures. Internal air temp of four door reach-in refrig unit was observed with an internal air temp of 60°F. Note:- There were no potentially hazardous foods present in unit at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Numerous flies observed in the prep areas. Note:- The flies are breeding in a trash cart having tash and garbage being co-mingled in same trash bags in trash cart in inside trash storage area. They are migrating into the kitchen when the door opens from the trash storage area. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Numerous fruit flies observed in food prep areas. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. None observed. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

1/30/07

No Critical Violations

1/17/07

2-01.1 (D) Defective food containers are present. Canned food is damaged in the dry storage room, during time of inspection.
5-01.1 Food is not protected from contamination. Food items is not protected from overhead leakage or condensation in the walk-in refrigeration unit, during time of inspection. Bulk food containers are not properly covered in the dry storage room, during time of inspection. Management initiated immediate corrective action.

Applebee's #6903
9142 Roosevelt Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19115

Inspection Date

7/14/08

4-01.1 (A) Food/Food service article storage does not provide protection. Do not store dish washing racks on floor. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Numerous flies were observed in kitchen prep area and to a lesser degree in seating area and men's room. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Hands were not always washed before putting on gloves and in between glove changes. Management instructed to initiate immediate corrective action.

Applebee's #6903
9142 Roosevelt Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19115

Inspection Date

6/12/07

No Critical Violations

5/14/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Temperature for the granted cheese under the hot food window is 74°, during time of inspection. Granted cheese was removed from use.
5-01.1 Food is not protected from contamination. Frozen preped chicken is not covered in the stacked 2-door reach-in freezer unit, uncovered corn chips under the prep table in the prep area and dressings under the hot food windows are not covered, durin 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 the ice machine is not draining properly, missing drain line from condensation behind the unit, during time of inspection. Waste water from ice bin drains to the floor under the soda dispenser unit in the kitchen, 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, 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.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Glasses are not sanitized in the bar, during time of inspection. Management instructed to initiate immediate corrective action.

10/31/05

No Critical Violations

Primo Pizza
9143 Roosevelt Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114

Inspection Date

7/3/08

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. Utensils are being washed and sanitized without a clear water rinse between washing and sanitizing. 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 Safety Certificate. Note: Bill Scheeman is attending the class.

5/27/08

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. Note: Bill Scheeman is attending the class.

3/24/08

9-02.2 (A) Employee hand wash frequency is inadequate. Employee observed eatting food and then returning to work without washing hands. 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 Safety Certificate.

Primo Pizza *Retail Food: Restaurant, Eat-in*
9143 Roosevelt Bl *Philadelphia, PA 19114*

Inspection Date

8/8/07

9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloth observed not stored in sanitizing solution between use.
19-01.1 Food establishment personnel food safety certified individual is not present.
9-02.2 (A) Employee hand wash frequency is inadequate. I observed employee return to work without washing hands Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. Explained proper procedures set up for cleaning/sanitizing. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Brooms/mops stored in dirty water. 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. Live roaches are observed in the back storage area.
7-01 (L) Mouse infestation is present. I observed mouse droppings inpatron's area and in back storagearea. Management instructed to initiate immediate corrective action.

6/9/07

9-04 (B) Wiping cloths are used in an unapproved manner. One moist wiping cloth on food counter observed not stored in sanitizing solution between use.
19-01.1 Food establishment personnel food safety certified individual is not present.

5/3/06

3-02.1 Refrigeration system does not maintain proper temperatures: bain marie across from cooking line is 60°F.
8-06.1.1 (A) Liquid waste is not disposed of properly: bucket of dirty water stored below prep sink.
9-04 (B) Wiping cloths are used in an unapproved manner: wiping cloths are not stored in sanitizing solution.

Boulevard Hall *Retail Food: Restaurant, Eat-in*
9145 Roosevelt Bl *Philadelphia, PA 19114*

Inspection Date

6/19/07

No Critical Violations

GNC # 5135 *Retail Food: General Convenience*
9159 Roosevelt Bl *Philadelphia, PA 19114*

Inspection Date

1/17/07

No Critical Violations

12/12/06

7-01 (D) Roach infestation is present. Roach egg was observed on the floor in the retail,during time of inspection. Management instructed to initiate immediate corrective action.

11/17/06

No Critical Violations

Dollar Tree # 1612 *Retail Food: General Convenience*
9163 Roosevelt Bl *Philadelphia, PA 19114*

Inspection Date

5/15/07

No Critical Violations

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

Dollar Tree # 1612
9163 Roosevelt Bl

Retail Food: General Convenience
Philadelphia, PA 19114

Inspection Date

12/12/06

7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the floor inthe rear storage, during time of inspection. Management instructed to initiate immediate corrective action.

11/1/06

7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the floor inthe rear storage, during time of inspection. Management instructed to initiate immediate corrective action.
13-01.1 (A) Floor is not clean. Mice droppings on floor in the rear storage area, during time of inspection. Floor is not clean in retail area under and/or behind food equipments, during time of inspection.

Burlington Coat Factory
9167 Roosevelt Bl

Retail Food: General Convenience
Philadelphia, PA 19114000

Inspection Date

1/31/08

7-01 (L) Mouse infestation is present. Fresh and old mice droppings observed in storage areas. Management instructed to initiate immediate corrective action.

10/3/06

No Critical Violations

Burlington Coat Factory - #129
9167 Roosevelt Bl

Retail Food: General Convenience
Philadelphia, PA 19114000

Inspection Date

4/18/08

No Critical Violations

Marshalls
9169 Roosevelt Bl

Retail Food: General Convenience
Philadelphia, PA 19114

Inspection Date

12/24/07

No Critical Violations

11/1/06

No Critical Violations

East King Buffet
9171 Roosevelt Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114

Inspection Date

12/21/06

No Critical Violations

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

East King Buffet
9171 Roosevelt Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114

Inspection Date

5/4/06

2-06.4 Shellfish Purchase records/tags are not kept for 90 days.
Orders: Product must be retained and removed from patron availability.
2-10.2 Ice is not protected from contamination: various items stored in ice machine.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit: sushi storage case is 50°F.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit: on hot buffets.
Note: Potentially hazardous items must be used or discarded within 4 hours of being prepared.
4-01.1 (A) Food/Food service article storage does not provide protection: unprotected ducks in walkin box.
5-04.2 (A) Approved sneeze guards are not provided as required: at buffet areas containing electric hot plates, dessert trays and sushi bar.
7-01 (A) Fly infestation is present.
7-01 (B) Fruit fly infestation is present.
8-06.1.1 (C) Drain line is in need of repair: at sushi buffet.
11-02.4 Re-use of mollusk or crustacea shells is unapproved.

Dunkin Donuts
9173 Roosevelt Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114

Inspection Date

12/27/07

No Critical Violations

12/24/07

No Critical Violations

12/21/07

4-01.1 (A) Food/Food service article storage does not provide protection. Roaches are harboring in the proofer unit, during time of inspection. Large proofer operation is immediately discontinued until is approved by the Phila. Dept. of Public Health.
7-01 (D) Roach infestation is present. Live roaches are observed harboring in the proofer unit, crawling on the floor mixer and on the walls 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 on the floor under and/or behind the food equipments in the establishment, during time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Employee has list of providers and application from Dept. of Public Healt. Management instructed to initiate immediate corrective action.

Dunkin Donuts *Retail Food: Restaurant, Eat-in*
9173 Roosevelt Bl *Philadelphia, PA 19114*

Inspection Date

12/20/07

4-01.1 (A) Food/Food service article storage does not provide protection. Food items in the proofer unit is not protected from live roach contamination. Roaches are harboring in the proofer unit, during time of inspection. Large proofer operation is immediately discontinued until is approved by the Phila. Dept. of Public Health.
5-01.1 Food is not protected from contamination. Baked food products is not protected from contamination from live roaches on the moblie charts and in the large proofer unit, during time of inspection. All of the baked products was removed from sale by being placed in the garbage disposal unit by the employee, during time of inspection.
7-01 (D) Roach infestation is present. Live roaches are observed harboring in the proofer unit, during time of inspection. 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, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Employees are not washing, rinsing and sanitizing the food equipment in the 3-basin sink.
19-01.1 Food establishment personnel food safety certified individual is not present. Employee has list of providers and application from Dept. of Public Healt. Management instructed to initiate immediate corrective action.

9/18/06

7-01 (L) Mouse infestation is present. (Feces contaminated surfaces on floor in rear storage area under and/or behind food equipment.)

8/7/06

7-01 (L) Mouse infestation is present. (Feces contaminated surfaces on floor and live mouse are observed in establishment, during time of inspection.)
8-06.1.1 (A) Liquid waste is not disposed of properly. (Liquid waste from conventienal oven unit drains into 3-basin sink.) Management instructed to initiate immediate corrective action.

Taco Bell *Retail Food: Restaurant, Eat-in*
9173 Roosevelt Bl *Philadelphia, PA 19114*

Inspection Date

7/8/08

4-01.1 (A) Food/Food service article storage does not provide protection. Utensils used to distribute food for assembly of tacos/burritos were observed submerged in food items containers stored on hot holding unit on prep line.
ORDERS: Remove and sanitize before future use.
19-01.1 Food establishment personnel food safety certified individual is not present. Sanitarian was informed that "Experior" certificate was obtained by manager interviewed at time of inspection. City of Philadelphia certificate is required. Application issued at time of inspection.

12/22/07

No Critical Violations

12/13/06

No Critical Violations

12/7/06

No Critical Violations

12/6/06

No Critical Violations

Taco Bell
9173 Roosevelt Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114

Inspection Date

11/29/06

No Critical Violations

Tower Records -#176
9173 Roosevelt Bl

Retail Food: General Convenience
Philadelphia, PA

Inspection Date

11/7/05

No Critical Violations

Chuck E Cheese
9175 Roosevelt Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114

Inspection Date

3/26/08

No Critical Violations

11/28/07

2-01.1 (D) Defective food containers are present. Dented/ damaged food cans observed in walk in refrigerator. Opened damaged corn can observed in refrigerator. Management initiated immediate corrective action.
2-10.2 Ice is not protected from contamination. Plastic pitcher observed Stored in ice bin during time of inspection. Management initiated immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wet wiping cloth observed not stored in sanitized solution. Management initiated immediate corrective action.
10-06.2 Sanitizing agents are not properly labeled. Two unlabeled spray bottles containing a blue liquid observed in rear storage area. Management initiated immediate corrective action.

11/28/07

2-01.1 (D) Defective food containers are present. Dented/ damaged food cans observed in walk in refrigerator. Opened damaged corn can observed in refrigerator. Management initiated immediate corrective action.
2-10.2 Ice is not protected from contamination. Plastic pitcher observed Stored in ice bin during time of inspection. Management initiated immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wet wiping cloth observed not stored in sanitized solution. Management initiated immediate corrective action.
10-06.2 Sanitizing agents are not properly labeled. Two unlabeled spray bottles containing a blue liquid observed in rear storage area. Management initiated immediate corrective action.

5/28/07

5-01.1 Food is not protected from contamination. Due to mouse, fly and fruit flies infestation.
7-01 (A) Fly infestation is present. Rear area.
7-01 (B) Fruit fly infestation is present. 3 bay area.
7-01 (L) Mouse infestation is present. In machandise room and on storage shelvings.
9-04 (B) Wiping cloths are used in an unapproved manner. One wet wiping cloth observed on food prep/serving counter in kitchen not stored in sanitizing solution between use.
19-01.1 Food establishment personnel food safety certified individual is not present. City food safety certificate observed not posted or provided.

4/5/06

No Critical Violations

12/15/05

7-01 (L) Mouse infestation is present: fresh mouse droppings were observed on the shelves in the storage room closest to the water heater.

99 Restaurant and Pub *Retail Food: Restaurant, Eat-in*
9183 Roosevelt Bl *Philadelphia, PA 19114*

Inspection Date

5/28/07

No Critical Violations

3/7/06

No Critical Violations

3/3/06

5-01.1 Food is not protected from contamination, food preparation area open to customers walk way, adjacent to bar. Management instructed to initiate immediate corrective action.

Wendy's #000104 *Retail Food: Restaurant, Eat-in*
9187 Roosevelt Bl *Philadelphia, PA 19114*

Inspection Date

7/8/08

No Critical Violations

5/27/08

No Critical Violations

3/26/08

8-06.1.1 (C) Drain line is in need of repair. Drain line observed leaking is rear utility room. Trash can observed collecting water from leaky drain line. Stagnet water observed on floor of utility room.

11/20/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Meat patties observed at 51° F in holding unit at front prep area during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Fresh and old mouse droppings noted under and behind food storage equipment.
8-06.1.1 (C) Drain line is in need of repair. Drain line observed leaking is rear utility room. Trash can observed collecting water from leaky drain line. Stagnet water observed on floor of utility room.
9-02.1 Employee hands are not washed prior to food handling activities. Employee observed not properly washing their hands prior to putting on single use gloves. Employee observed in contact with food equipment surfaces without washing their hands. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. 3 basin sink observed not properly set up during time of inspection. Lettuce observed being prepared and washed in 3 basin sink.
12-01.5.B (5) Hot water at hand washing sink is not provided. Hot water in rear hand washing sink observed at 92.6 ° F during time of inspection. Staff advised was to wash hands in front hand washing sink until rear hand washing sink maintains adequate temperature. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Serv -Safe certificate observed for Robert Castro. Robert was not present during time of inspection. Management was issued an application for City Certificate.

5/28/07

7-01 (L) Mouse infestation is present. Fresh and old mouse droppings noted under and behind food storage equipment and under rear hand sink.

2/15/06

No Critical Violations

2/10/06

No Critical Violations

KFC Y062139
9201 Roosevelt Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114

Inspection Date

3/24/08

No Critical Violations

11/20/07

3-02.1 Refrigeration system does not maintain proper temperatures. Refrigerator observed at 47° F. Cold holding unit observed at 57° F during time of inspection. Cold holding unit was not on during time of inspection. Management initiated immediate corrective action by turning on the unit.
7-01 (L) Mouse infestation is present. Fresh mice droppings observed on storage shelves. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City Certificate not present during time of inspection. Application was provided to manager. Valid Servsafe Certificate observed posted/provided.

5/28/07

19-01.1 Food establishment personnel food safety certified individual is not present. Valid Servsafe Certificate observed posted/provided.

12/1/05

No Critical Violations

Paddy Whacks
9241 Roosevelt Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114

Inspection Date

3/5/07

No Critical Violations

2/5/07

2-10.2 Ice is not protected from contamination: serving ice is not separated from soda lines and plate at bars. Management instructed to initiate immediate corrective action.

Body Crafters
9251 Roosevelt Bl

Retail Food: General Convenience
Philadelphia, PA 19114

Inspection Date

7/27/07

No Critical Violations

The Hidden Reef
9255 Roosevelt Bl

Retail Food: General Convenience
Philadelphia, PA 19114

Inspection Date

7/27/07

No Critical Violations

9/22/05

No Critical Violations

Spice of India
9257 Roosevelt Bl

Retail Food: Grocery Market
Philadelphia, PA 19114

Inspection Date

1/19/07

No Critical Violations

Olive Garden — *Retail Food: Restaurant, Eat-in*
9280 Roosevelt Bl — *Philadelphia, PA 19115*

Inspection Date

2/2/06
No Critical Violations

10/31/05
No Critical Violations

10/31/05
No Critical Violations

Double Tree Hotel/Au Bon Pain — *Retail Food: Hotel/Motel*
9461 Roosevelt Bl — *Philadelphia, PA 19114*

Inspection Date

1/17/08
No Critical Violations

4/12/06
No Critical Violations

1/30/06
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit: items in large bain marie are 50° F.
Note: All perishable items in this unit must be discarded after 4 hours.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit: cooked bacon (held in portable steam table) is 88°F
Note: This bacon must be discarded after 4 hours.
3-02.1 Refrigeration system does not maintain proper temperatures: large bain marie is 50°F.
Note: All perishable items in this unit must be discarded after 4 hours.
10-02.2 (B) Food equipment and utensils are improperly sanitized: no sanitizer can be detected after rinse cycle of automatic dishwasher.

Figaro's Pizza — *Retail Food: Restaurant, Eat-in*
9475 Roosevelt Bl — *Philadelphia, PA 19114*

Inspection Date

2/15/06
No Critical Violations

Miller's Ale House Restaurant — *Retail Food: Restaurant, Eat-in*
9475 Roosevelt Bl — *Philadelphia, PA 19114*

Inspection Date

6/19/08
No Critical Violations

Senior Care of Northeast — *Institution: Adult, Adult Day Care*
9475 Roosevelt Bl — *Philadelphia, PA 19114*

Inspection Date

12/12/07
No Critical Violations

9/7/07
19-01.1 Food establishment personnel food safety certified individual is not present.

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

Senior Care of Northeast — *Institution: Adult, Adult Day Care*
9475 Roosevelt Bl — *Philadelphia, PA 19114*

Inspection Date

2/15/06

No Critical Violations

Smokey Bones BBQ — *Retail Food: Restaurant, Eat-in*
9475 Roosevelt Bl — *Philadelphia, PA*

Inspection Date

8/3/07

No Critical Violations

5/8/06

No Critical Violations

4/24/06

8-01.2 (C) Hot water is not provided.
12-01.5.B (5) Hot water at hand washing sink is not provided.

Subway — *Retail Food: Restaurant, Eat-in*
9475 Roosevelt Bl — *Philadelphia, PA 19114*

Inspection Date

9/4/07

No Critical Violations

1/30/06

No Critical Violations

LukOil — *Retail Food: General Convenience*
9499 Roosevelt Bl — *Philadelphia, PA 19114*

Inspection Date

4/11/08

5-04.2 (A) Approved sneeze guards are not provided as required: on hot dog roller.
8-06.1.1 (C) Drain line is in need of repair. The drain line, of the 3-basin sink, is dripping. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Uncovered pretzels are sitting out in the rear room.
7-01 (L) Mouse infestation is present. Mouse droppings observed in rear storage area. Eliminate mouse infestation. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. No sanitizer is available at the time of inspection. Only one sink stopper is available. Provide an EPA approvec sanitizer and 3 sink stoppers for the proper wash, rinse, and sanitize procedure. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Employees are currently taking a food safet course. Obtain a City of Philadelphia Food Safety Certificate. City application issued. Management instructed to initiate immediate corrective action.

LukOil
9499 Roosevelt Bl

Retail Food: General Convenience
Philadelphia, PA 19114

Inspection Date

1/16/08

3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Hot dogs observed at 120° F during time of inspection.
5-04.2 (A) Approved sneeze guards are not provided as required: on hot dog roller.
7-01 (L) Mouse infestation is present. Fresh mice droppings observed in rear storage area. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloth observed not properly stored in sanitizing solution. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. Sanitizer is not being used during time of inspection. Management was instructed how to properly wash, rinse, and sanitize food equipment. 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. A list of providers and application were given to management.

2/15/06

No Critical Violations

Champs Restaurant and Bar
9701 Roosevelt Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114

Inspection Date

1/25/07

5-01.1 Food is not protected from contamination. Food items is not protected from unclean sanitizer containers stored on the food contact surface in the food prep area, during time of inspection. Bottles of beverages are not covered in the dry storage closet. Bottles SYSCO syrup are not covered in the dry storage closet, during time of inspection. Large food containers are not covered in the food prep area, during time of inspection. Food is not protected from unclean soda-gun holder at the bars, 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 ice machine, 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 at the bar: no handtowels, no soap and papers and other items are stored in the handsink station, 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 at the bar is low, during time of inspection. Food service equipment use discontinued until repaired.
10-06.2 Sanitizing agents are not properly labeled. Sanitizers containers are not properly labeled in the food prep area. Management initiated immediate corrective action.

Chick-Fil-A
9701 Roosevelt Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114

Inspection Date

Chick-Fil-A *Retail Food: Restaurant, Eat-in*
9701 Roosevelt Bl *Philadelphia, PA 19114*

Inspection Date

12/19/07

9-02.1 Employee hands are not washed prior to food handling activities. Employees observed changing gloves without properly washing their hands. Employee observed touching wiping cloth, wiping hands off on pants, and then serving a customer without washing hands. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths observed not stored in sanitized solution. Management initiated 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.

9/25/07

9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths observed not stored in sanitized solution.
19-01.1 Food establishment personnel food safety certified individual is not present. City Certificate not present during time of inspection. Management is to obtain certificate from the city. Application was given to the manager.

8/28/07

7-01 (A) Fly infestation is present. Flies observed in kitchen prep area during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mice droppings observed in rear storage and kitchen area. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Dark grease observed at fryer in kitchen area. Sliced Lemons observed not covered at service counter.
19-01.1 Food establishment personnel food safety certified individual is not present. City Certificate not present during time of inspection. Management is to obtain certificate from the city. Application was given to the manager.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths observed not stored in sanitized solution.

3/9/06

No Critical Violations

Circuit City *Retail Food: General Convenience*
9701 Roosevelt Bl *Philadelphia, PA 19114101*

Inspection Date

7/16/07

No Critical Violations

9/14/06

7-01 (I) Ant infestation is present. (Live ants are observed in E-Learning Room near employee breakroom, during time of inspection.) Management instructed to initiate immediate corrective action.

Eckerd Drug Store *Retail Food: General Convenience*
9701 Roosevelt Bl *Philadelphia, PA 19114*

Inspection Date

5/1/07

7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the floor and on the shelves on the 2nd floor level in the rear storage room, during time of inspection. Management instructed to initiate immediate corrective action.

11/16/05

No Critical Violations

Longhorn Steakhouse *Retail Food: Restaurant, Eat-in*
9701 Roosevelt Bl *Philadelphia, PA 19114*

Inspection Date

5/1/07

2-01.1 (C) Spoiled food is present. There is several raw discolored 9 oz. beef filet in the stacked 2-door reach-in refrigeration unit, during time of inspection. The discolored filet beef was removed from use.
4-01.1 (A) Food/Food service article storage does not provide protection. Ice is not protected from splash contamination from the sink near the ice blender in the bar area. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Soda-gun holders has mold at the bar area, during time of inspection. Food is not protected from flooding, draining, overhead leakage or condensation. Ice cream is not covered in the 2-door freezer unit in food prep area.
7-01 (I) Ant infestation is present. Live ants are observed in the dry storage area behind the syrup shelf for COCA-COLA products. Management instructed to initiate immediate corrective action.
10-05.1 (B) Warewasher does not maintain proper washing and sanitizing temperatures. Required: 50 PPM, during time of inspection less than 10PPM. Management initiated immediate corrective action. Washware unit use will discontinued until the proper repairs are made. The establishment is advised to wash, rinse and sanitize the food equipments in the 3-basin sink, until the washware unit is working properly. Serves are being made by ECOLAB, during time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. Missing certification from the Dept. of Public Health, managers has application. Management instructed to initiate immediate corrective action.

1/29/07

5-01.1 Food is not protected from contamination. Ice tea dispensers are missing lids in the server prep area, during time of inspection. Soda-gun holders has mold at the bar area, during time of inspection. Food items is not protected from overhead leakage from the cooling unit in the walk-in freezer unit. Food items is not protected from cross-contamination between raw and prepared foods in the stacked 2-door refrigeration unit, during time of inspection. Raw shrimps are not covered in the walk-in refrigeration unit, during time of inspection.
8-06.1.1 (C) Drain line is in need of repair. Drain line is leaking under the ice machine, during time of inspection.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths are not stored in a properly labeled container in the food prep area and in the bar 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 PPM, during time of inspection less than 10PPM. Management initiated immediate corrective action.

Wal-mart #5130 *Retail Food: General Convenience*
9701 Roosevelt Bl *Philadelphia, PA 19114*

Inspection Date

2/2/07

No Critical Violations

Lowes *Retail Food: General Convenience*
9725 Roosevelt Bl *Philadelphia, PA 19114*

Inspection Date

7/6/06

No Critical Violations

5/5/06

No Critical Violations

Subway *Retail Food: Restaurant, Eat-in*
9745 Roosevelt Bl *Philadelphia, PA 19116*

Inspection Date

7/14/08

7-01 (B) Fruit fly infestation is present. Fruit flies observed in all areas of establishment. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. In many cases gloves were used instead of hand washing. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Please note:- There is a posted valid personal food safety certificate, but that person is not present. Management instructed to initiate immediate corrective action.

6/24/08

7-01 (B) Fruit fly infestation is present. Heavy infestation of fruit flies observed on exterior of soda machine and nozzels and some flying on walls and around soda drip tray area of self service soda machine in seating area. This soda machine is ordered immediately put out of service due to the extreme nature of the fruit fly infestation and must be broken down to be cleaned and sanitized. Please call the undersigned to recheck machine before putting back into service. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. In many cases gloves were used instead of hand washing. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Please note:- There is a posted valid personal food safety certificate, but that person is not present. Management instructed to initiate immediate corrective action.

4/11/08

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 Certifcate. Provider list and application issued. Management instructed to initiate immediate corrective action.

1/17/08

12-01.5.B (5) Hot water at hand washing sink is not provided. Hot water not present in Wal-Mart employee bathroom. Sanitarian informed the Wal-Mart manager about hot water issue in hand washing sinks. Employees are to wash hands in a hand sink with hot water 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 was issued application and provider list.

2/2/07

No Critical Violations

7/22/05

No Critical Violations

Famous Dave's *Retail Food: Restaurant, Eat-in*
9763 Roosevelt Bl *Philadelphia, PA 19114*

Inspection Date

8/20/07

7-01 (A) Fly infestation is present. Flies observed throughout kitchen area. Elminate fly infestation. Management instructed to initiate immediate corrective action.
19-01.3 Food establishment personnel food safety certificate is not posted. City certificate was not present during time of inspection. Management is to obtain certificate from the city.

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

Famous Dave's
9763 Roosevelt Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114

Inspection Date

7/19/07

7-01 (A) Fly infestation is present. Flies observed throughout kitchen area. Elminate fly infestation. Management instructed to initiate immediate corrective action.
19-01.3 Food establishment personnel food safety certificate is not posted. City certificate was not present during time of inspection. Management is to obtain certificate from the city.

11/17/06

No Critical Violations

The Pep Boys-Manny, Moe, & Jack
9880 Roosevelt Bl

Retail Food: General Convenience
Philadelphia, PA 19115

Inspection Date

7/21/05

No Critical Violations

The Pep Boys-Manny, Moe, and Jack, #20
9898 Roosevelt Bl

Retail Food: General Convenience
Philadelphia, PA 19115

Inspection Date

5/21/07

No Critical Violations

7/17/06

No Critical Violations

Staples
9906 Roosevelt Bl

Retail Food: General Convenience
Philadelphia, PA 19115

Inspection Date

10/10/06

No Critical Violations

E-Z Dogs
9908 Roosevelt Bl

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19115

Inspection Date

2/10/06

No Critical Violations

Happy Garden Restaurant
9916 Roosevelt Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19115

Inspection Date

10/10/06

No Critical Violations

Angela's
9936 Roosevelt Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19115

Inspection Date

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

Angela's
9936 Roosevelt Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19115

Inspection Date

10/10/06

No Critical Violations

Best Buy #589
9940 Roosevelt Bl

Retail Food: General Convenience
Philadelphia, PA 19115170

Inspection Date

12/29/06

No Critical Violations

9/19/06

12-01.5.B (5) Hot water at hand washing sink is not provided. (In employee/customer toilet room.) Management instructed to initiate immediate corrective action.

Taco Bell
9950 Roosevelt Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19115

Inspection Date

12/13/06

No Critical Violations

12/7/06

No Critical Violations

12/6/06

8-06.1.1 (C) Drain line is in need of repair. Drain line at the steam table is leaking during time of inspection. Cooling unit is leaking in the large ood prep unit/refrigerator in the food prep area, during time of inspection. Drain lines is leaking at several loctions at the 2-basin sink, during time of inspection. Drain line is leaking in the large reach-in freezer unit, during time of inspection. Management initiated immediate corrective action.

2/10/06

No Critical Violations

Sports Authority
9960 Roosevelt Bl

Retail Food: General Convenience
Philadelphia, PA 19115

Inspection Date

8/31/06

No Critical Violations

Shell-Red Lion
9980 Roosevelt Bl

Retail Food: General Convenience
Philadelphia, PA 19115

Inspection Date

8/6/07

2-01.1 (B) Adulterated or unwholesome food is present. I observed "Gourmet" corn bread and chocolate cake with mold. Product removed from service. Management instructed to initiate immediate corrective action.

7/5/07

No Critical Violations

Friendly's #776 *Retail Food: Restaurant, Eat-in*
9991 Roosevelt Bl *Philadelphia, PA 19114*

Inspection Date

2/21/08

No Critical Violations

3/15/07

No Critical Violations

3/13/07

No Critical Violations

2/21/06

5-01.1 Food is not protected from contamination.(Containers of food items are not protected from contamination in walk-in freezer & refrigrator and in reach-in freezer unit near grill unit.) Management instructed to initiate immediate corrective action.

12/8/05

2-10.2 Ice is not protected from contamination.(Ice scoop stored in ice machine.)
5-01.1 Food is not protected from contamination.(Containers of food items are not protected from contamination in walk-in freezer & refrigrator and in reach-in freezer unit near grill unit.) 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, old grease stored under food prep sink from previous shift and dirty mop bucket with water left at floor sink.) Management instructed to initiate immediate corrective action.
11-03.0 Equipment design does not preclude food contamination.(No splash guard at handsink between ice cream freezer and hot food holding unit in food prep area.)

Mcdonald's #11221 *Retail Food: Restaurant, Eat-in*
9996 Roosevelt Bl *Philadelphia, PA 1911517(*

Inspection Date

10/17/06

8-06.1.1 (C) Drain line is in need of repair. 3-Basin sink is leaking in the rear prep area, during time of inspection. Management instructed to initiate immediate corrective action.

8/14/06

No Critical Violations

7/31/06

7-01 (B) Fruit fly infestation is present. Live fruit flies are observed in rear storage and employee breakroom during time of inspection.) Management initiated immediate corrective action.
7-01 (D) Roach infestation is present. (Live roaches are observed near front counter area and near ice machine in food prep area.) Management initiated immediate corrective action.

7/31/06

7-01 (B) Fruit fly infestation is present. Live fruit flies are observed in rear storage and employee breakroom during time of inspection.) Management initiated immediate corrective action.
7-01 (D) Roach infestation is present. (Live roaches are observed near front counter area and near ice machine in food prep area.) Management initiated immediate corrective action.

7/22/06

No Critical Violations

7/20/06

No Critical Violations

7/18/06

No Critical Violations

Mcdonald's #11221 *Retail Food: Restaurant, Eat-in*
9996 Roosevelt Bl *Philadelphia, PA 1911517(*

Inspection Date

7/17/06

7-01 (B) Fruit fly infestation is present. (Live fruit flies are observed throughout the establishment.) Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. (Live roaches are observed near front counter area.) Management instructed to initiate immediate corrective action.
7-01 (J) Other insect infestation is present. (Live drain flies are observed near floor mop sink in rear storage area.) Management instructed to initiate immediate corrective action.

7/17/06

7-01 (B) Fruit fly infestation is present. (Live fruit flies are observed throughout the establishment.) Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. (Live roaches are observed near front counter area.) Management instructed to initiate immediate corrective action.
7-01 (J) Other insect infestation is present. (Live drain flies are observed near floor mop sink in rear storage area.) Management instructed to initiate immediate corrective action.

2/21/06

7-01 (B) Fruit fly infestation is present. (Live fruit flies are observed in food prep area and mop floor sink area.) Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. (Live roaches are observed near utility closet.) Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair.(Drain line is leaking at food prep sink next to ice machine.) Management instructed to initiate immediate corrective action.

12/22/05

2-10.2 Ice is not protected from contamination.(Ice maker next to food sink has mold.) Food service equipment use discontinued until the equipment is cleaned and sanitized.
5-01.1 Food is not protected from contamination.(Food items are not covered properly in walk-in freezer unit.) Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair.(Handsink at drive-thru is leaking and drain line is leaking at food prep sink next to ice machine.) Management instructed to initiate immediate corrective action.

Kona Kai Bamboo Grill *Retail Food: Restaurant, Eat-in*
10000 Roosevelt Bl *Philadelphia, PA 19116*

Inspection Date

2/9/06

No Critical Violations

Dunkin Donuts *Retail Food: Restaurant, Eat-in*
10050 Roosevelt Bl *Philadelphia, PA 19116*

Inspection Date

6/4/08

No Critical Violations

10/3/06

No Critical Violations

Delavau *Wholesale: Processor*
10101 Roosevelt Bl *Philadelphia, PA 19154*

Inspection Date

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

Delavau
10101 Roosevelt Bl

Wholesale: Processor
Philadelphia, PA 19154

Inspection Date

8/31/05

No Critical Violations

St. John Neumann Nursing Home
10400 Roosevelt Bl

Institution: Nursing and Convalescent Home
Philadelphia, PA 19116

Inspection Date

5/28/08

7-01 (B) Fruit fly infestation is present, ice cream freezer room.

2/26/07

7-01 (B) Fruit fly infestation is present, ice cream freezer room.

2/21/06

No Critical Violations

1/30/06

7-01 (B) Fruit fly infestation is present, ice cream room. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection, splash guard lacking at hand wash sink, and coffee station.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit, sandwich box 52°.
5-04.2 (A) Approved sneeze guards are not provided as required, side protection at steam table.
5-01.1 Food is not protected from contamination, strem cup support for beverage, ice, not push button.

Party City
10500 Roosevelt Bl

Retail Food: General Convenience
Philadelphia, PA 19116

Inspection Date

3/31/08

No Critical Violations

3/10/08

No Critical Violations

1/14/08

No Critical Violations

11/6/07

No Critical Violations

8/15/07

7-01 (L) Mouse infestation is present. Burrows are observed. Feces contaminated surfaces are observed on perimeter of floor in rear storage area and in retail area. Management instructed to initiate immediate corrective action.

1/17/07

7-01 (L) Mouse infestation is present. Burrows are observed. Feces contaminated surfaces are observed on perimeter of floor in rear storage area. Management instructed to initiate immediate corrective action.

9/19/06

7-01 (L) Mouse infestation is present. Burrows are observed in rear storage area. Feces contaminated surfaces are observed on perimeter of floor in rear storage area. Management instructed to initiate immediate corrective action.

Party City #696
10500 Roosevelt Bl

Retail Food: General Convenience
Philadelphia, PA 19116

Inspection Date

4/28/08

No Critical Violations

Fujisan Seafood Restaurant
10600 Roosevelt Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19116

Inspection Date

7/7/08

7-01 (L) Mouse infestation is present -- Fresh mouse feces observed behind equipment in the kitchen & sushi area. Management instructed to initiate immediate corrective action.
19-01.3 Food establishment personnel food safety certificate is not posted -- City issued certificate is not posted as required.

6/4/08

12-01.5.B (5) Hot water at hand washing sink is not provided -- Kitchen handsink not provided with hot water.
7-01 (L) Mouse infestation is present -- Fresh mouse feces observed behind freezer chests in the kitchen.
19-01.3 Food establishment personnel food safety certificate is not posted -- City issued certificate is not posted as required.
3-02.1 Refrigeration system does not maintain proper temperatures -- Bain marie at sushi prep area recorded at 60°F. No hazardous items stored at time of inspection (sauce, seaweed wrap, vegetables only)

6/4/08

12-01.5.B (5) Hot water at hand washing sink is not provided -- Kitchen handsink not provided with hot water.
7-01 (L) Mouse infestation is present -- Fresh mouse feces observed behind freezer chests in the kitchen.
19-01.3 Food establishment personnel food safety certificate is not posted -- City issued certificate is not posted as required.

11/20/06

No Critical Violations

10/3/06

No Critical Violations

Thong's Sunoco
10610 Roosevelt Bl

Retail Food: General Convenience
Philadelphia, PA 19116

Inspection Date

10/3/06

No Critical Violations

International House of Pancakes (#528)
10740 Roosevelt Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19116

Inspection Date

4/1/08

No Critical Violations

1/31/08

No Critical Violations

International House of Pancakes (#528) *Retail Food: Restaurant, Eat-in*
10740 Roosevelt Bl *Philadelphia, PA 19116*

Inspection Date

9/20/07

3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Sausage links observed at 13° F and 130° F. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Food items observed uncovered in refrigerator at front kitchen area. Dark fryer grease observed in front kitchen area fryer. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies are present in kitchen and dining area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mice dropping present throughout establishment. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths in front arc a observed not stored in sanitized 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. City Certificate not present during time of inspection. Management was given the application and instructions. Management is to obtain certificate from the city. Management instructed to initiate immediate corrective action.

8/15/07

3-02.1 Refrigeration system does not maintain proper temperatures. Refrigeration unit at service station in dining area observed at 50° F during time of inspection. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Food items observed uncovered in refrigerator at front kitchen area. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Flies are present in kitchen and second floor area of establishment. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. fruit flies observed in kitchen and utility closet. Management instructed to initiate immediate corrective action.
7-01 (K) Rat infestation is present. Rat feces observed in upstairs storage room. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mice dropping present throughout establishment. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths in front arc a observed not stored in sanitized 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. City Certificate not present during time of inspection. Management was given the application and instruction. Management is to obtain certificate from the city. Management instructed to initiate immediate corrective action.

5/21/07

No Critical Violations

3/20/07

5-01.1 Food is not protected from contamination. Food items is not protected from cross-contamination between raw and prepared foods in the reach-in refrigerations, during time of inspection. Boxed food items is not protected from overhead leakage or condensation in the walk-in freezer unit, which is located near the loading dock area.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the shelves in the utility closet and on the shelves in the dry storage closet where the single service items are stored, during time of inspection. Management instructed to initiate immediate corrective action.

International House of Pancakes (#528) *Retail Food: Restaurant, Eat-in*
10740 Roosevelt Bl *Philadelphia, PA 19116*

Inspection Date

2/20/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Scrapple temperature is 50° in the sliding refrigeration unit near the grill unit, during time of inspection. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Scrapple temperature is 50° in the sliding refrigeration unit neat the grill, 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 are not protected from mice contamination in the utility closet and in the dry storage room, during time of inspection. Food items are not protected from splash contamination near the handsink station which is located next to the soda dispenser. Meat slicer 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 several bottles of PEPSI stored on top food items in the reach-in refrigeration unit, during time of inspection. Food items is not protected from cross-contamination between raw and prepared foods in the reach-in refrigerations, during time of inspection. Open lemon wedges and open container of whipped butter is not protected from hazardous substances over the hot food window, during time of inspection.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the shelves in the utility closet and on the shelves in the dry storage closet where the single service items are stored, during time of inspection. Management instructed to initiate immediate corrective action.
9-02.4 Employees are eating or drinking in unapproved areas. Employees are drinking and eating outside of designated dining area, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.1 Food equipment needs cleaning. Shelves are not clean in the establishment,during time time of inspection. Floor in the walk-in refrigeration units are not clean, during time of inspection. Metal supporting tables for the grill units are not clean in the food prep area, during time of inspection. Management instructed to initiate immediate corrective action.
17-0 (B) Exterior premises provide rodent or insect attraction or harborage. Liquid waste and refuse is present in the rear dumpster area, during time of inspection. Management instructed to initiate immediate corrective action. (WARNING)
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths are not stored in sanitizing solution, during time of inspection.

10/29/06

No Critical Violations

10/3/06

No Critical Violations

1/19/06

No Critical Violations

12/14/05

No Critical Violations

10/31/05

7-01 (B) Fruit fly infestation is present: in dishwashing area.

Bennigan's Grill & Tavern *Retail Food: Restaurant, Eat-in*
11000 Roosevelt Bl *Philadelphia, PA 19116*

Inspection Date

7/3/06

No Critical Violations

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

Bennigan's Grill & Tavern *Retail Food: Restaurant, Eat-in*
11000 Roosevelt Bl *Philadelphia, PA 19116*

Inspection Date

6/26/06

2-10.2 Ice is not protected from contamination.(Waste water from soda-gun is leaking in to the ice bin during time of inspection.) Ice that is stored in the ice bin at the bar will need to be disposed of as soon possible.
5-01.1 Food is not protected from contamination. (Food items on shelves is not protected from overhead leakage in the walk-in freezer unit during time of inspection.) Management instructed to initiate immediate corrective action.
10-05.1 (B) Warewasher does not maintain proper washing and sanitizing temperatures. (Actual: Maximum temperature of dishwashing unit in food prep area is 134° during time of inspection.) Management instructed to initiate immediate corrective action and properly wash, rinse and sanitize all food equipment in 3-basin sink until the repairs are made on the dishwashing machine.
19-01.1 Food establishment personnel food safety certified individual is not present.(No one in the establishment is certified during time of inspection.) Management instructed to initiate immediate corrective action.

4/25/06

No Critical Violations

4/10/06

2-01.1 (D) Defective food containers are present.(Damaged canned food items in dry storage closet.) (Products are removed from use.)
2-10.2 Ice is not protected from contamination. (Bottle of PEPSI stored in ice bin at soda dispenser unit at server station.) (Ice was removed from use.)
4-01.1 (A) Food/Food service article storage does not provide protection. (Clean glasses at bar are not protected from splash contamination.) Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. (Food item on shelf not covered properly in dry storage closet; food items at bain marie are not covered in kitchen area; ice cream in reach-in freezer unit is not covered; lemon wedges are not covred at server station.) Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. (Live roaches are observed in rear kitchen area .) Management initiated immediate corrective action.

3/14/06

2-01.1 (D) Defective food containers are present.(Damaged canned food items in dry storage closet.) (Products are removed from use.)
3-01.1 (A) Potentially hazardous food is stored at improper temperature.(Rice left on prep table temp. 83°.) 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 refrigeration units, where needed; food item on shelf not covered properly in dry storage closet; food items at bain marie are not covered in kitchen area; large steel bowl stored in container of salad in reach-in refrigerator near ice cream freezer in kitchen.) Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. (Live fruit flies are observed in kitchen area.) Management initiated immediate corrective action.
7-01 (D) Roach infestation is present. (Live roaches are observed in patron mens restroom and in server station area.) Management initiated immediate corrective action.

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

Bennigan's Grill & Tavern — *Retail Food: Restaurant, Eat-in*
11000 Roosevelt Bl — *Philadelphia, PA 19116*

Inspection Date

12/28/05

2-01.1 (B) Adulterated or unwholesome food is present.(Tortillas on prep table in rear prep area are not free from dirty water contamination.) Tortillas where removed from use.
2-10.2 Ice is not protected from contamination. (Handling utensil handle in contact with ice in ice bin @ server station; hose from soda-gun at bar stored in ice machine.) Management initiated immediate corrective action.
5-01.1 Food is not protected from contamination.(Ice cream in reach-in freezer and reach-in freezer door near grill unit is left out; food item in walk-in refrigerator unit not covered; tortillas are preped on dirty table in rear prep area in kitchen area: containers of food is open in dry storage room; hot holding units are not covered in front of hot food window in kitchen.) Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. (Live roaches are observed on top of dishwashing machine.) Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain Line is in need of repair.(Leaking drain line at 3-basin sink near kitchen handsink; ice machine is leaking in kitchen.) 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 bar area.) Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. (Wiping cloths in establishment 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 prep table with dirty stagnet water is not properly cleaned & sanitized before preping tortillas.) Tortillas was removed from use.
19-05.1 Quarterly self-inspection has not been conducted.(Manager has inspection form, keep on file once completed.) Management instructed to initiate immediate corrective action.

Chickie and Pete's Cafe — *Retail Food: Restaurant, Eat-in*
11000 Roosevelt Bl — *Philadelphia, PA 19116*

Inspection Date

Chickie and Pete's Cafe *Retail Food: Restaurant, Eat-in*
11000 Roosevelt Bl *Philadelphia, PA 19116*

Inspection Date

3/5/07

2-10.2 Ice is not protected from contamination. Drain line from the soda-gun holder is stored in drink ice at the bars area. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Mussels is temperature is 67° and the shrimp temperature is 52° in the food prep/refrigerator unit near the food prep sink, during time of inspection. Food items was removed from use.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Temperature is 49° in the food prep/refrigerator unit in the food prep, during time of inspection. Food service equipment use discontinued until repaired.
3-02.1 Refrigeration system does not maintain proper temperatures.Temperature is 49° in the food prep/reach-in refrigerator unit in the food prep area, during time of inspection. Food service equipment use discontinued until repaired.
4-01.1 (A) Food/Food service article storage does not provide protection. Food items are not protected from splash contamination on the food prep/refrigerator unit which is located next to the food prep sink in the food prep area. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Several open containers of cooked chiken wings are stored on the floor in the kitchen area, during time of inspection. Food items is not protected from cross-contamination between raw and prepared foods in the reach-in and walk-in refrigeration units, during time of inspection. Food items is not protected from cross-contamination between raw and prepared foods in the refrigeration units. Fruits are not coverd in the refrigeration unit inn the bar, 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 preping food, during time of inspection. Bartenders are not washing their hands at the bar, no soap and no towels at the handsinks in the bars, 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 solutionin the bar and in the food prep areas, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Drink glasses at the bar near the server station is not properly sanitizing, during time of inspection.
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, manager has application and list of providers.

3/13/06

10-02.2 (B) Food equipment and utensils are improperly sanitized: no sanitizer can be detected after the automatic dishwasher cycles.

Orders: Manual sanitization of all food equipment and utensils must be conducted until sanitizing cycle of automatic dishwasher is repaired and (50ppm) sanitizer can be detected.

Dollar Tree Store #3106 *Retail Food: General Convenience*
11000 Roosevelt Bl *Philadelphia, PA 19116*

Inspection Date

3/29/07

No Critical Violations

2/20/07

2-01.1 (D) Defective food containers are present. Damaged canned food items on the shelves in the retail area, during time of inspection. Damaged canned food products will need to be removed from sale.

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

Dollar Tree Store #3106
11000 Roosevelt Bl

Retail Food: General Convenience
Philadelphia, PA 19116

Inspection Date

11/30/05

No Critical Violations

Michael's Family Restaurant
11000 Roosevelt Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19116000

Inspection Date

12/20/06

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Sauage temperature is 121° ambient temperature is 89°, during time of inspection. Raw eggs is stored on the prep table in the kitchen the temperature is 64°, ambient time is 89°, during time of inspection. Products 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 walk-in and reach-in refrigeration units. Food items on lower shelves are not covered durig time of inspection. Soups at the server station steam table are not covered in the kitchen, 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 kitchen food prep area, 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 station under the front counter dining table, 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 men's restroom in the 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 properly. No running hot water at the handsnk in the men's restroom in the kitchen area, during time of inspection. No running cold water in the handwashing station under the front counter dining table, during time of inspection. Management instructed to initiate immediate corrective action.

3/14/06

3-01.1 (A) Potentially hazardous food is stored at improper temperature.(Sauage temp. 130°; tuna fish temp. 75°; potato salad and mayonnaise 76°; shrimp salad 69°.) Products are removed from use.
3-02.1 Refrigeration system does not maintain proper temperatures.(Lunch and dinner refrigerator/prep unit temp. 55°.) Food service equipment use discontinued until repaired.
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 reach-in refrigeration units.) 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 kitchen food prep area.) Management instructed to initiate immediate corrective action.
10-05.1 (B) Warewasher does not maintain proper washing and sanitizing temperatures.(Warewash unit final wash temp. is 170°, during time of inspection.) Management instructed to initiate immediate corrective action.

Number 1 China
11000 Roosevelt Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19116

Inspection Date

Number 1 China
11000 Roosevelt Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19116

Inspection Date

5/7/07

19-01.1 Food establishment personnel food safety certified individual is not present. Missing certificate from Dept.of Public Health, owner has application complete during time of inspection, the form must be mailed to the address to the noted addres on the form. Management initiated immediate corrective action.

3/29/07

2-01.4 Food is not properly labeled/packaged. Home-made ice tea, lemonade and fruit punch is not properly label. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Cooked egg roll temperture is 58°, cooked chicken meat temperature is 90°, cooked rice temperature is 125° and chicken wings temperature 59°, during time of inspection. Listed food items will need to be recooked to proper temperature before eaten. Egg roll was removed from use.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Cooked shrimps stored in the prep unit temperature is 53°, 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 and reach-in refrigeration units is not protected from cross-contamination between raw and prepared foods, during time of inspection. Uncovered fried noodles is not protected from unclean equipment, noodles are stored in a cardboard box under the refrigeragertaor compress unit in the dry storage room. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed under and/or behind the shelves 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. Employees hands are not washed before preping food, during time of inspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cleans are not clean in the food prep area. 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 equipments is not properly washed, rinsed and sanitized in the 3-basin sinks, during time of inspection. Management instructed to initiate immediate corrective action.

11/25/05

No Critical Violations

Odd Job Trading
11000 Roosevelt Bl

Retail Food: General Convenience
Philadelphia, PA 19116

Inspection Date

11/25/05

No Critical Violations

Petsmart
11000 Roosevelt Bl

Retail Food: General Convenience
Philadelphia, PA 1911600(

Inspection Date

1/4/07

No Critical Violations

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

Petsmart — *Retail Food: General Convenience*
11000 Roosevelt Bl — *Philadelphia, PA 19116000*

Inspection Date

3/14/06

7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed in rear storage area.) Management instructed to initiate immediate corrective action.

Philadelphia Academy Charter School — *Institution: School, Charter*
11000 Roosevelt Bl — *Philadelphia, PA 19116*

Inspection Date

4/18/08

No Critical Violations

11/9/07

No Critical Violations

10/3/06

7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed on floor in dry storage closet in dining area,,during time of inspection.) Management initiated immediate corrective action.

9/23/05

No Critical Violations

Shop Rite — *Retail Food: Supermarket*
11000 Roosevelt Bl — *Philadelphia, PA 19116*

Inspection Date

10/23/06

No Critical Violations

9/5/06

2-01.1 (D) Defective food containers are present.(Damaged canned food items on shelves in retail area, where it is needed.) Management initiated immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit.(Kaiser food products in open reach-in refrigerator is out of temperature, ambient temperture in unit is 57°, during time of inspection.) Open reach-in refrigerator unit use will be discontinued until repairs are made to the unit. Manager removed the food items from the defective unit and placed it in a proper working refrigeration unit, during time of inspection.
3-02.1 Refrigeration system does not maintain proper temperatures.(Open refrigerator unit is not working properly in Kaiser area in retail area, ambient temperature in the unit is 57°, during time of inspection.) Management instructed to initiate immediate corrective action.

Subway — *Retail Food: Restaurant, Eat-in*
11000 Roosevelt Bl — *Philadelphia, PA 19116*

Inspection Date

9/20/07

2-01.1 (C) Spoiled food is present. Spoiled lettuce present in container at customer service area. Management initiated immediate corrective action by replacing lettuce.
4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard not provided between hand wash sink and food prep sink in prep area.
19-01.1 Food establishment personnel food safety certified individual is not present. city certificate not present during time of inspection. Management is to obtain certificate from the city. Note: Application was given to management.

Subway *Retail Food: Restaurant, Eat-in*
11000 Roosevelt Bl *Philadelphia, PA 19116*

Inspection Date

8/15/07

5-01.1 Food is not protected from contamination. "Light mayo" bottle observed stored in shredded lettuce during time of inspection. Soda dispenser does not provide protection for patrons. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mouse droppings observed in men's bathroom, kitchen area, and service area. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Sponge observed at 3 basin sink. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloth observed 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. city certificate not present during time of inspection. Management 13 to obtain certificate from the city. Note: Application was given to management.

10/3/06

No Critical Violations

3/13/06

No Critical Violations

12/28/05

7-01 (L) Mouse infestation is present: mouse droppings observed on shelf under sandwich station, in cabinet below self-service soda fountain (by carbonator) and along walls in various locations (including by rack where soda syrups are kept).
8-06.1.1 (C) Drain line is in need of repair: clogged indirect waste drain to front area sink.

11/25/05

7-01 (L) Mouse infestation is present: mouse droppings observed on shelf under sandwich station and in cabinet below self-service soda fountain (by carbonator).

Target *Retail Food: General Convenience*
11000 Roosevelt Bl *Philadelphia, PA 19116*

Inspection Date

11/22/06

No Critical Violations

World Gym *Retail Food: General Convenience*
11000 Roosevelt Bl *Philadelphia, PA 19116*

Inspection Date

10/23/06

No Critical Violations

11/25/05

No Critical Violations

Sound Start/Up Start Day Care Center *Institution: Child, Child Care Centers*
11511 Roosevelt Bl *Philadelphia, PA 19154*

Inspection Date

2/7/08

No Critical Violations

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

Sound Start/Up Start Day Care Center
11511 Roosevelt Bl

Institution: Child, Child Care Centers
Philadelphia, PA 19154

Inspection Date

2/26/07

No Critical Violations

2/23/06

No Critical Violations

Everything Chocolate
11580 Roosevelt Bl

Retail Food: Other
Philadelphia, PA 19116

Inspection Date

5/3/06

No Critical Violations

4/12/06

7-01 (L) Mouse infestation is present: mouse droppings observed on shelves throughout establishment and on shelving and floor in small prep/storage area.

1/6/06

7-01 (L) Mouse infestation is present: mouse droppings observed on shelves throughout establishment and on shelving and floor in small prep/storage area.

Palace Roller Skating Center
11586 Roosevelt Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 1911630(

Inspection Date

5/7/07

2-10.2 Ice is not protected from contamination. Large ice machine is not clean in the food prep area, during time of inspection. Bottle of water is stored in the ice machine, during time of inspection. Handling utensil handle in contact with ice at the soda dispenser in ice bin, during time of inspection. Management initiated immediate corrective action. Ice machine operation will be immediately discontinued, until the unit is proper washed, rinsed and sanitized.
4-01.1 (A) Food/Food service article storage does not provide protection. Food equipments is the food prep area and prep counter tops is not protected from mice contamination, during time of inspection. Management instructed to initiate immediate corrective action. Employee initiated immediate corrective action, counter tops was cleaned, during time of inspection.
7-01 (D) Roach infestation is present. Live roaches are observed under the food prep table and under the 3-door reach-in refrigerator unit in th kitchen 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 food prep area, in the kitchen area, in the lower shelves in the food prep area and in the dry storage on the 2nd level, during time of inspection. Hair, body parts are observed. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Liquid waste from single door freezer unit is disposed of improperly in the 2nd floor food prep area, duringtime of inspection. Liquid waste from the drip tray at the PEPSI soda dispenser unit is disposed of improperly, liquid waste drains into an emtpy metal container in the food prep 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.
19-01.1 Food establishment personnel food safety certified individual is not present. Owner has list of providers and application from Dept. of Public Health.

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

Palace Roller Skating Center *Retail Food: Restaurant, Eat-in*
11586 Roosevelt Bl *Philadelphia, PA 19116300*

Inspection Date

1/14/07

2-10.2 Ice is not protected from contamination. Bottle of SNAPPLE is stored in drink ice at the PEPSI soda dispener at the front counter,during time of inspection. Management initiated immediate corrective action.
7-01 (D) Roach infestation is present. Live roaches are observed under the food prep table and under the 3-door reach-in refrigerator unit in th kitchen 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 food prep area, in the kitchen area, in the lower shelves in the food prep area and in the dry storage on the 2nd level, during time of inspection. Dead mouse are observed on the glue trap in the food prep area, duringtime of inspection. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided. No hot water in the restrooms, 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 preping hot dogs inthe 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.
12-02.1 (B) Required hand washing sinks are not provided. No handsink in the food prep area or in the kitchen, during time of inspection. Management instructed to initiate immediate corrective action.

Boulevard Diner *Retail Food: Restaurant, Eat-in*
11650 Roosevelt Bl *Philadelphia, PA 19116*

Inspection Date

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

Boulevard Diner *Retail Food: Restaurant, Eat-in*
11650 Roosevelt Bl *Philadelphia, PA 19116*

Inspection Date

7/11/08

2-10.2 Ice is not protected from contamination. Ice scoop is lying in beverage ice in ice machine bin. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Dairy based desserts had core temps of 49°F. Since it is not clear as to how long these foods were out of temp, they must be discarded. Discarded foods:- tapiocal pudding 10lbs, Rice pudding 10lbs, Choc pudding 10lbs,Jello 2lbs, sugar free Jello 2lbs, Coc custard pie 1lb, Cherry pie 1 lb, blueberry pie 1lb. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. Internal air temp of the refrigerated dessert case was 49°F. See 3-01.1A. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Free sample cookies, no tongs or tissue papers. Customer observed taking cookies with bare hands touching other cookies. Mgr ordered to remove cookies and discard them, uncovered raw and cooked foods in walk-in boxes and cutting assembly of can opener encrusted with food debris. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided. At three bay utensil sink and two bay pot sink. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. cast iron drain line in basement and a leaking condensate line from a refrigeration unit. Both are having water pool on basement floor. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. None observed. Management instructed to initiate immediate corrective action.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided. Square cornered/welded two bay pot sink. Provide an NSF three bay pot sink.
19-01.1 Food establishment personnel food safety certified individual is not present.
10-02.2 (B) Food equipment and utensils are improperly sanitized. Due to no hot water. Management instructed to initiate immediate corrective action.
10-05.1 (B) Warewasher does not maintain proper washing and sanitizing temperatures. The hightemp/lowtemp Hobart dish machine is not reaching requred 180°F from the booster for high temp operation and the CL2 sanitizer is not being pumped to achive the reqired 50ppm level at low temp operation. This sanitarian talked to the Hobart tech who arrived on site and when asked how this machine is setup to operate at this time, and the tech said it is set up to operate as a high temp unit. Management instructed to initiate immediate corrective action.

7/11/08

No Critical Violations

Boulevard Diner — *Retail Food: Restaurant, Eat-in*
11650 Roosevelt Bl — *Philadelphia, PA 19116*

Inspection Date

5/15/08

2-10.2 Ice is not protected from contamination. Broken ice scoop and water pitcher used is an ice scoop were observed sitting ut on siled exterior of ice machine. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Free sample cookies, no tongs or tissue papers. Customer observed taking cookies with bare hands touching other cookies. Mgr ordered to remove cookies and discard them, uncovered raw and cooked foods in walk-in boxes and cutting assembly of can opener encrusted with food debris. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided. At three bay utensil sink only. Note:- working low temp dish machine is workig and two bay pot sink is working. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. cast iron drain line in basement and a leaking condensate line from a refrigeration unit. Both are having water pool on basement floor. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. None observed. Management instructed to initiate immediate corrective action.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided. Square cornered/welded two bay pot sink. Provide an NSF three bay pot sink.
19-01.1 Food establishment personnel food safety certified individual is not present.

7/20/06

No Critical Violations

Majestic Diner Restaurant — *Retail Food: Restaurant, Eat-in*
11650 Roosevelt Bl — *Philadelphia, PA 19116*

Inspection Date

8/11/05

No Critical Violations

Nabisco Brands Inc — *Wholesale: Bakery*
12000 Roosevelt Bl — *Philadelphia, PA 19116*

Inspection Date

10/29/07

No Critical Violations

Lukoil — *Retail Food: Prepared Food Take-Out*
12001 Roosevelt Bl — *Philadelphia, PA 19154*

Inspection Date

7/11/07

No Critical Violations

Nornandy Mobil — *Retail Food: Prepared Food Take-Out*
12001 Roosevelt Bl — *Philadelphia, PA 19154*

Inspection Date

Nornandy Mobil *Retail Food: Prepared Food Take-Out*
12001 Roosevelt Bl *Philadelphia, PA 19154*

Inspection Date

12/28/05

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit.(Packages of hot dogs is stored in small reach-in refrigerator marked "RED BULL", temp. is marked at 49°, during time of inspection.)
3-02.1 Refrigeration system does not maintain proper temperatures. (Food items relocated from small reach-in refrigerator marked "RED BULL" to properly working refrigerator.) Food service equipment use discontinued until repaired.
5-01.1 Food is not protected from contamination. Pretzels at front counter is not protected from unnecessary handling. Management instructed to initiate immediate corrective action.
5-04.1 (A) Displayed food is not protected from contamination. (Sneeze guard protection is not provided for preztels at front counter area.) Product removed from sale.
19-01.1 Food establishment personnel food safety certified individual is not present.(Manager has list of providers.) Management instructed to initiate immediate corrective action.

ToGo Mart *Retail Food: Grocery Market*
7300 E Roosevelt Bl *Philadelphia, PA 19152*

Inspection Date

12/5/07

4-01.1 (A) Food/Food service article storage does not provide protection (mouse,droppings on floor, shelves , and on containers of soda. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required (hot dogs and pretzels). Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination: pretzels at front counter,hot dogs/sausage on the side counter lid is broken /and or insufficient as a sneeze guard.
6-01.2 (B) Food utensils and contact surfaces are not cleaned and sanitized. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present (noted inside the store back storage area, and in out door shed storage). Soda bottles contaiminated because of sever mouse dropping in shed. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping clothes noted on back sink. Cloths need to be stored in sanitizer solution. 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.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated Presentle used to store dirty utensils 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.

7/3/07

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

Annie Sez #321 *Retail Food: General Convenience*
9477 E Roosevelt Bl *Philadelphia, PA 19114*

Inspection Date

10/19/07

No Critical Violations

2/21/06

No Critical Violations

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

Michaels Arts and Crafts
9739 E Roosevelt Bl

Retail Food: General Convenience
Philadelphia, PA 19114

Inspection Date

2/7/07

No Critical Violations

1/29/07

8-06.2.3 (A) Refuse is improperly stored. Refuse (dumpsters) is not contained in the rear of establishment, during time of inspection.
1ST WARNING Management initiated immediate corrective action.
17-0 (A) Exterior premises are not clean. Excess refuse is present in the rear of the establishment. 1ST WARNING Management initiated immediate corrective action.

Dollar Surplus #158
11000 E Roosevelt Bl Suite: 1

Retail Food: General Convenience
Philadelphia, PA 1911600(

Inspection Date

9/5/06

No Critical Violations

8/2/06

7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed on floor in rear storage area and in retail area.)
9-02.3 (A) Employee observed not following good hygienic personal practices.(Used toilet paper is placed in trash can in employee restroom.)

Pat's Eatery LLC
11501 N Roosevelt Bl

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19154

Inspection Date

6/6/08

No Critical Violations

12/1/06

4-01.1 (A) Food/Food service article storage does not provide protection; splash guard lacking between hand wash sinks and prep table, sandwich unit.

Evangelical Manor
8401 Roosevelt (1) Bl

Institution: Nursing and Convalescent Home
Philadelphia, PA 19152

Inspection Date

9/4/07

No Critical Violations

Bally Total Fitness
9185 Roosevlt Bl

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19114

Inspection Date

5/28/07

No Critical Violations

Lincoln High Day Care
7400 Rowland Av

Institution: Child, Child Care Centers
Philadelphia, PA 19136

Inspection Date

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

Lincoln High Day Care
7400 Rowland Av

Institution: Child, Child Care Centers
Philadelphia, PA 19136

Inspection Date

12/10/07

7-01 (L) Mouse infestation is present. Mice droppings observed in dry storage area.

9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths observed not stored in Sanitized solution during time of inspection. Wiping cloths observed stored in 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 inspect. on . Management was issued an application and a list of providers. Management instructed to initiate immediate corrective action.

5/31/07

No Critical Violations

10/20/06

7-01 (L) Mouse infestation is present. Mouse feces observed on floor perimeters of storage closets in kitchen and near lockers & child care equipment in hallway. Management instructed to initiate immediate corrective action.

6/8/06

7-01 (L) Mouse infestation is present: feces observed on floor perimeters of storage room in kitchen, closets, on equipment, and near lockers in the hallway. Management instructed to initiate immediate corrective action.

Lincoln High School
7400 Rowland Av

Institution: School, Public
Philadelphia, PA 19136

Inspection Date

5/15/08

8-01.2 (A) An adequate supply of hot water is not provided -- Hot water at utensil sinks & toilet rooms recorded at 91°F. Hot water temperature of 110°F not exceeding 125°F is required. Management instructed to initiate immediate corrective action.

12/10/07

2-01.1 (D) Defective food containers are present. Dented tuna can observed in dry storage area. Management instructed to initiate immediate corrective action.

3-02.1 Refrigeration system does not maintain proper temperatures. Refrigerator observed at 48° F during time of inspection. Management instructed to initiate immediate corrective action.

7-01 (L) Mouse infestation is present. Fresh mice droppings observed in kitchen area during tine of inspection. Management instructed to initiate immediate corrective action.

5/31/07

7-01 (L) Mouse infestation is present. Mouse feces observed on shelving in paper goods storage area, in area around grease trap in kitchen and on floor around vending machines in student's seating area at time of inspection. Management instructed to initiate immediate corrective action.

10/20/06

2-10.2 Ice is not protected from contamination. Ice scoop stored on top of ice machine at time of inspection. Management instructed to initiate immediate corrective action.

7-01 (L) Mouse infestation is present. Mouse feces observed on equipment in paper goods storage area and on floor & window seal behind vending machines at time of inspection. Dead mouse observed on floor in dry good storage area. Management instructed to initiate immediate corrective action.

Lincoln High School *Institution: School, Public*
7400 Rowland Av *Philadelphia, PA 19136*

Inspection Date

5/18/06

2-01.1 (D) Defective food containers are present.(Damaged canned food items in dry storage closet.) Products will removed from use.
2-10.2 Ice is not protected from contamination.(Ice scoop stored on top of ice machine.)
7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed in food prep area.) Management instructed to initiate immediate corrective action.

3/20/06

7-01 (L) Mouse infestation is present: feces observed on metal counter surfaces throughout kitchen areas, feces inside drawers, on walk-in box floors, mouse droppings on floor perimeters of kitchen, dining areas (behind vending machines), and near windows of dining areas. Management instructed to initiate immediate corrective action.
7-01 (I) Ant infestation is present: observed on walls of student dining areas. Management instructed to initiate immediate corrective action.

1/6/06

7-01 (L) Mouse infestation is present: feces observed on metal counter/steam table unit surfaces throughout kitchen areas, feces inside drawers, on walk-in box floors, mouse droppings on floor perimeters of kitchen, dining areas (behind vending machines), and near windows of dining area. Management instructed to initiate immediate corrective action.

Pickles Deli, Grille, and More *Retail Food: Prepared Food Take-Out*
8121 Rowland Av *Philadelphia, PA 19136*

Inspection Date

12/11/06

No Critical Violations

Jean's Pizzeria and Grill *Retail Food: Restaurant, Eat-in*
3252 Ryan Av *Philadelphia, PA 19136431*

Inspection Date

9/29/06

No Critical Violations

9/15/06

2-10.2 Ice is not protected from contamination.(Ice scoop without handle is stored in ice bin at soda dispening unit at front counter. Ice machine is not clean.) Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Uncovered pizzas, open containers of flour and rice and food items which is stored in the food prep unit is not protected from contamination from flies. Boxes of french fries is stored on top of water ice in reach-in freezer unit in rear storage area, during time of inspection.) Food is not protected from cross-contamination between raw and prepared foods inwalk-in refrigeration units.
7-01 (A) Fly infestation is present. (Live flies are observed in both food prep areas and rear storage area). Management instructed to initiate immediate corrective action.
7-01 (I) Ant infestation is present. (Live ants are observed in rear storage on floor near windows.) Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair.(Drain line is leaking at hand sink in food prep area.) Management instructed to initiate immediate corrective action.
9-02.3 (B) Employees are smoking in uapproved areas. Cigarette butts are observed in the ashtray near the 3-basin sink. 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.

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

Austin Meehan Middle School *Institution: School, Public*
3001 Ryan St *Philadelphia, PA 19152453*

Inspection Date

5/8/08

No Critical Violations

4/20/07

No Critical Violations

10/20/06

7-01 (D) Roach infestation is present. Live roaches observed on floor under milk/juice refrigerator in serving area and under equipment in kitchen 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 serving area. Management instructed to initiate immediate corrective action.

5/18/06

2-10.2 Ice is not protected from contamination.(Ice machine is moldy in food prep area.) Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit.(In 2-door reach-in refrigration unit in food prep area, inside temp. 54°.) Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures.(2-Dooor reach-in refrigerator unit temp. 54°.) Food service equipment use discontinued until repaired.
7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed on floor in serving area and food prep area.) Management instructed to initiate immediate corrective action.

10/27/05

No Critical Violations

Catering by Mario's *Retail Food: Caterer*
301 Saint Vincent St *Philadelphia, PA 19111*

Inspection Date

4/24/08

No Critical Violations

Catering by Mario's
301 Saint Vincent St

Retail Food: Caterer
Philadelphia, PA 19111

Inspection Date

9/19/07

2-01.1 (B) Adulterated or unwholesome food is present. Four bags of UNCLE BEN breading was gnawed and contaminated by mice on the dry storage shelves, during time of inspection. Damaged and contaminated products was removed from use, during time of inspection.
2-01.1 (D) Defective food containers are present. Damaged canned food containers is stored on the shelves in the dry storage shelves, during time of inspection. Damaged canned containers 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 walk-in refrigeration unit temperature is 46°, 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 dry storage shelves are not protected from mice contamination, during time of inspection. Food items at the food prep table and food equipments at the 3-basin sink 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. Food items in the dry storage shelves is not protected from contamination from mice. Food items in the food prep area is not protected from contamination from flies. Ready-to-eat food is not protected from unnecessary handling, preping ready-to-eat food without gloves, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Live flies are observed throughtout 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 shelves in the dry storage room and on the shelves in the food prep area, also mice droppings on the floor under and/or behind the food equipment 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 leaking under the 2-door steam unit and large steam oven in the kitchen, 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, several employeesplaced gloves on without properly washing their hands, during time of inspection. Management instructed to initiate immediate corrective action.
9-02.3 (B) Employees are smoking in uapproved areas. Manager is observed smoking, during time of inspection. Management instructed to initiate immediate corrective action. (TICKET ISSUED)
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths are not stored in labeled sanitizing solution 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. Food equipments are not properly washed, rinsed and sanitized in the 3-basin by the employee, 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 working 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 employee toilet room, during time of inspection.

6/2/06

4-01.1 (A) Food/Food service article storage does not provide protection, splash guard between hand wash sink, food equipment.
7-01 (L) Mouse infestation is present, fresh droppings observed on ledges, shelves, floor areas.
7-01 (B) Fruit fly infestation is present.
7-01 (A) Fly infestation is present.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized, final rinse changing, from 105-150, must be 180°

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

Murray Brothers Distributors *Wholesale: Warehouse*
10000 Sandmeyer Ln *Philadelphia, PA 19116*

Inspection Date

7/22/08

No Critical Violations

Leneghan's Pub *Retail Food: Restaurant, Eat-in*
10002 Sandmeyer Ln *Philadelphia, PA 19116*

Inspection Date

2/5/07

No Critical Violations

Original Village Pizza *Retail Food: Prepared Food Take-Out*
10006 Sandmeyer Ln *Philadelphia, PA 19116*

Inspection Date

2/5/07

No Critical Violations

Red Lion Express Pizza Inc. *Retail Food: Prepared Food Take-Out*
10010 Sandmeyer Ln *Philadelphia, PA 19116*

Inspection Date

2/4/08

5-04.2 (A) Approved sneeze guards are not provided as required. The sneeze guard is broken Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Large spatula for pizza stored on top of stove; bowels used ass scops stored inside of food product containers. Management instructed to initiate immediate corrective action.
2-01.4 Food is not properly labeled/packaged. Cheese cake sold in the retail area not packaged with labels. 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. Management instructed to initiate immediate corrective action.

Royal Pizza *Retail Food: Prepared Food Take-Out*
10010 Sandmeyer Ln *Philadelphia, PA 19116*

Inspection Date

2/5/07

No Critical Violations

Jessie's Family Day Care *Institution: Child, Family Day Care Homes*
2948 Secane Dr *Philadelphia, PA 19154*

Inspection Date

2/27/07

No Critical Violations

12/22/05

No Critical Violations

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

Greenberg School *Institution: School, Public*
600 Sharon Ln *Philadelphia, PA 19115*

Inspection Date

4/23/08

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

11/29/07

No Critical Violations

10/12/07

2-01.1 (D) Defective food containers are present. Dented cans observed in dry storage area during time of inspection.
9-04 (B) Wiping cloths are used in an unapproved manner.Wiping cloths observed not stored in an identifiable container of sanitized solution.

4/12/07

No Critical Violations

10/30/06

No Critical Violations

5/17/06

No Critical Violations

9/22/05

No Critical Violations

Greenberg School Federation Day Care *Institution: Child, Child Care Centers*
600 Sharon Ln *Philadelphia, PA 19115*

Inspection Date

11/29/07

No Critical Violations

10/12/07

19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Application and a list of providers were provided to the manager. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner.Sponges observed at the sink in kitchen area. Management instructed to initiate immediate corrective action.

Mike's Food Truck *Retail Food: Mobile Food Vendor*
4019 Sheffield Av *Philadelphia, PA 19136*

Inspection Date

6/15/07

10-02.2 (B) Food equipment and utensils are improperly sanitized. Only one sink stopper is provided for the 3-basin sink.
A total of three are required for the proper wash-rinse-sanitizing process for food utensils. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Note: The owner has taken the food safety course and has mailed in the application. Management instructed to initiate immediate corrective action.

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

Mike's Food Truck — *Retail Food: Mobile Food Vendor*
4019 Sheffield Av — *Philadelphia, PA 19136*

Inspection Date

4/23/07

10-02.2 (B) Food equipment and utensils are improperly sanitized. Only one sink stopper is provided for the 3-basin sink.
A total of three are required for the proper wash-rinse-sanitizing process for food utensils. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Unable to verify if someone is registered for the food safety course. Management instructed to initiate immediate corrective action.

Shef's Pizza — *Retail Food: Prepared Food Take-Out*
4340 Sheffield St — *Philadelphia, PA 19136*

Inspection Date

12/26/06

No Critical Violations

Resurrection of Our Lord School — *Institution: School, Archdiocese*
2020 Shelmire Rd — *Philadelphia, PA 19152*

Inspection Date

11/8/07

No Critical Violations

10/3/07

8-01.2 (C) Hot water is not provided. Hot water temperature observed 76° F during time of inspection. Hot water is to be maintained between 100° F and 110° F. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed properly prior to food handling activities. Only hand sanitizer is being used.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not percent during time of inspection. Application and provider list were issued. Management may apply for a variance by contacting Ms. Palack Nelson at 215 685 7489.

Claridge Street Deli — *Retail Food: Grocery Market*
1234 Shelmire St — *Philadelphia, PA 19111*

Inspection Date

4/7/06

No Critical Violations

Super Chicken Deli and Grocery — *Retail Food: Grocery Market*
1234 Shelmire St — *Philadelphia, PA 19111*

Inspection Date

7/27/06

No Critical Violations

Family Day Care Home — *Institution: Child, Family Day Care Homes*
3553 Shelmire St — *Philadelphia, PA 19136*

Inspection Date

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

Family Day Care Home — *Institution: Child, Family Day Care Homes*
3553 Shelmire St — *Philadelphia, PA 19136*

Inspection Date

7/5/06

No Critical Violations

Fox Chase Swim Club — *Retail Food: Prepared Food Take-Out*
1098 Solly Av — *Philadelphia, PA 19111*

Inspection Date

7/3/06

No Critical Violations

7/26/05

No Critical Violations

Father Judge High School — *Institution: School, Archdiocese*
3301 Solly Av — *Philadelphia, PA 19136*

Inspection Date

6/8/06

7-01 (L) Mouse infestation is present: feces observed on shelving, under steam tables, and on floor perimeters of storage room, toilet room, behind vending machine, and ware washing room. Management instructed to initiate immediate corrective action.

St. Andrew's Child Care Ctr. — *Institution: Child, Child Care Centers*
500 Somerton Av — *Philadelphia, PA 19116*

Inspection Date

10/11/07

No Critical Violations

4/20/06

No Critical Violations

Self Help Movement — *Institution: Adult, Boarding Home*
2600 Southampton Rd — *Philadelphia, PA 19116*

Inspection Date

10/31/07

No Critical Violations

10/12/07

7-01 (B) Fruit fly infestation is present. Fruit flies observed in kitchen and cafeteria. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Drain observed leaking in dry storage 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 a container of sanitized solution. 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 tine of inspection. A certified individual must be present during times of preparation and operation. Management instructed to initiate immediate corrective action.

7/31/06

No Critical Violations

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

Delaware Valley Veterans Home- Canteen
2701 Southampton Rd

Institution: Nursing and Convalescent Home
Philadelphia, PA 19154

Inspection Date

7/11/08

5-01.1 Food is not protected from contamination.Raw food over cooked in walkin freezer. Management instructed to initiate immediate corrective action.

6/10/08

No Critical Violations

9/14/07

No Critical Violations

4/18/06

No Critical Violations

Delaware Valley Veterans Home- kitchen
2701 Southampton Rd

Institution: Nursing and Convalescent Home
Philadelphia, PA 19154

Inspection Date

9/14/07

No Critical Violations

7/19/06

No Critical Violations

6/5/06

No Critical Violations

4/18/06

5-01.1 Food is not protected from contamination, garbage grinder in drain board of food prep sink.

Delaware Valley Veterans Home- pantry A
2701 Southampton Rd

Institution: Nursing and Convalescent Home
Philadelphia, PA 19154

Inspection Date

6/10/08

No Critical Violations

9/14/07

No Critical Violations

4/18/06

No Critical Violations

Delaware Valley Veterans Home- pantry B
2701 Southampton Rd

Institution: Nursing and Convalescent Home
Philadelphia, PA 19154

Inspection Date

6/10/08

No Critical Violations

9/14/07

No Critical Violations

6/5/06

No Critical Violations

4/18/06

5-04.2 (A) Approved sneeze guards are not provided as required, where lacking at service line, cracked glass, open separation, at top horizontal section, of sneeze guard.

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

Delaware Valley Veterans Home- pantry C
2701 Southampton Rd

Institution: Nursing and Convalescent Home
Philadelphia, PA 19154

Inspection Date

6/10/08
No Critical Violations

9/14/07
No Critical Violations

4/18/06
No Critical Violations

Delaware Valley Veterans Home- pantry D
2701 Southampton Rd

Institution: Nursing and Convalescent Home
Philadelphia, PA 19154

Inspection Date

6/10/08
No Critical Violations

9/14/07
No Critical Violations

4/18/06
No Critical Violations

Northwestern Human Services - Oak
2900 Southampton Rd

Institution: MHMR, Inpatient Facilities
Philadelphia, PA 19154

Inspection Date

9/26/07
No Critical Violations

2/21/06
No Critical Violations

Northwestern Human Services (Maple)
2900 Southampton Rd

Institution: MHMR, Inpatient Facilities
Philadelphia, PA 19154

Inspection Date

9/20/07
10-01.1 (A) An approved equipment and utensil washing sink is not provided. Dirty utensiles and dishes are cleaned at decentralized kitchen. Large pots/pans can not fit in non NSF dishwasher. Management instructed to initiate immediate corrective action.

2/21/06
No Critical Violations

Northwestern Human Services (Redwood)
2900 Southampton Rd

Institution: MHMR, Inpatient Facilities
Philadelphia, PA 19154

Inspection Date

9/26/07
No Critical Violations

2/21/06
No Critical Violations

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

Northwestern Human Services Willowwood
2900 Southampton Rd

Institution: MHMR, Inpatient Facilities
Philadelphia, PA 19154

Inspection Date

9/26/07

No Critical Violations

2/21/06

No Critical Violations

Woodhaven
2900 Southampton Rd

Institution: School, Private
Philadelphia, PA 19154

Inspection Date

2/26/07

No Critical Violations

Southampton Room
2980 Southampton Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 1915412(

Inspection Date

2/21/07

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.
10-05.1 (B) Warewasher does not maintain proper washing and sanitizing temperatures. Required: 50 P.P.M., the washware chorine level is less than zero, during time of inspection. Washware unit use wil be discontinued until it is repaired. Wash, rinse and sanitize the food equipment in the 3-basin sink until the washware unit is repaired.

2/6/07

7-01 (I) Ant infestation is present. Several live ants are observed in the 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 under and/or behind the food equipment, during time of inspection. Management instructed to initiate immediate corrective action.

St. Jerome School
3031 Stamford St

Institution: School, Archdiocese
Philadelphia, PA 19152

Inspection Date

10/19/07

7-01 (L) Mouse infestation is present. Fresh mice droppings observed in dry storage area. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. Water temperature observed at 93° F , 96° F, and 92° F at hand washing sinks during time of inspection. Hot water should be maintained between 100° F and 110° F. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Management was issued an application for certificate. Management instructed to initiate immediate corrective action.

St. Jerome School *Institution: School, Archdiocese*
3031 Stamford St *Philadelphia, PA 19152*

Inspection Date

9/28/07

7-01 (L) Mouse infestation is present. Fresh mice droppings observed in dry storage area. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. Water temperature observed at 84° F at hand sink during time of inspection. Hot water should be between 100° F and 110° F.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths observed not stored in a container of sanitized solution. 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 for certificate. Management instructed to initiate immediate corrective action.

J. H. Brown School *Institution: School, Public*
3600 Stanwood St *Philadelphia, PA 19136*

Inspection Date

5/5/08

No Critical Violations

11/7/07

No Critical Violations

4/20/07

No Critical Violations

11/9/06

No Critical Violations

5/4/06

No Critical Violations

Three D'S Sweets & Treats *Retail Food: Mobile Food Vendor*
5135 State Rd *Philadelphia, PA 19136*

Inspection Date

11/14/07

12-01.5.B (5) Hot water at hand washing sink is not provided.

Three D'S Sweets & Treats 000765 *Retail Food: Mobile Food Vendor*
5135 State Rd *Philadelphia, PA 19136*

Inspection Date

11/16/07

No Critical Violations

Fantasy Island *Retail Food: General Convenience*
7363 State Rd *Philadelphia, PA 19136*

Inspection Date

9/24/07

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

8/29/07

12-01.5.B (5) Hot water at hand washing sink is not provided.

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

Nolter's Sunoco Ultra Center — *Retail Food: Grocery Market*
7383 State Rd — *Philadelphia, PA 19136*

Inspection Date

1/24/08

No Critical Violations

1/16/08

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 establishment has a variance. Variance was not present during time of inspection. Management instructed to initiate immediate corrective action.

2/6/07

No Critical Violations

Flukes — *Retail Food: Restaurant, Eat-in*
7401 State Rd — *Philadelphia, PA 19136*

Inspection Date

3/3/08

No Critical Violations

2/12/08

No Critical Violations

1/7/08

19-01.1 Food establishment personnel food safety certified individual is not present. The kitchen manger has a Serv-Safe certificate, but must apply for city certification.

12/14/07

5-01.1 Food is not protected from contamination. Remove garbage grinder observed installd in food prep sink at time of inspection.
12-02.1 (B) Required hand washing sinks are not provided. Install at bar on deck. Note: A new handwash sink was lying on the floor of the deck, awaiting installation by a plumber.
19-01.1 Food establishment personnel food safety certified individual is not present. The kitchen manger has a Serv-Safe certificate, but must apply for city certification.

12/3/07

4-01.1 (A) Food/Food service article storage does not provide protection. At time of inspection shelving containing beverages, single service items and some food items where improperly stored under soil lines. Kitchen manager instructed what shelving and food items needed to be moved.
5-01.1 Food is not protected from contamination. Remove garbage grinder observed installd in food prep sink at time of inspection.
12-02.1 (B) Required hand washing sinks are not provided. Install at bar on deck.
10-04.0 Oversized equipment is not properly washed or sanitized. Clean interior and exterior of slicer.
19-01.1 Food establishment personnel food safety certified individual is not present. No present at time of inspection. Must be present at all times.

11/21/07

No Critical Violations

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

Flukes
7401 State Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19136

Inspection Date

11/19/07

2-10.2 Ice is not protected from contamination. Bowel of creamers stored in drink ice in the server area, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mice feces are observed on the floor near the ice machine in the utility room and other locations in the establishment, during time of inspection. Management initiated immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Drain line is not installed under the ice bins in the bar area which is located in the vestibule, during time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Kristhopher Serviss is missing the certification from the Dept. of Public Health, Sanitarian gave the owner application from Dept. of Public Health, during time of inspection.

10/31/07

7-01 (D) Roach infestation is present. Live adult and nymphs roaches are observed in the establishment, during time of inspection. Management initiated immediate corrective action.
7-01 (L) Mouse infestation is present. Mice feces contaminated surfaces are observed on the shelves under the server station in the dining area and beside the ice machine in the utility room, during time of inspection. Management initiated immediate corrective action.

10/24/07

2-10.2 Ice is not protected from contamination. Serveral insanitary beverage cold plates is stored in drink ice in the bar area, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Live flies are observed in kitchen area and in the food prep area, during time of inspection. Flies are contaminating the food surfaces are observed in the 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 the bar area and other locations in the establishment, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Several live adults roaches are observed in the establishment, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mice feces contaminated surfaces are observed on the shelves in basement area and in the storage room in the bar area, during time of inspection. Management instructed to initiate immediate corrective action.
9-02.3 (B) Employees are smoking in uapproved areas. Soiled ashtray with several cigarettes is observed 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. Contact person has list of providers and application for certificate from Dept. of Public Health. Missing certificate from Dept. of Public Health.

Flukes
7401 State Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19136

Inspection Date

10/22/07

2-10.2 Ice is not protected from contamination. Serveral insanitary beverage cold plates is stored in drink ice in the bar area, during time of inspection. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Chopped steak temperature is 74° in the food prep area, cooked whole chicken breast temperature is 51° inthe food prep unit, cheese temperature is 51°, during time of inspection. Food items will need to be properly disposed if not sold in four hours. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. Refrigeration unit beside the 3-basin unit temperature is 50°, during time of inspection. Food service equipment use discontinued until repaired.
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 handsink in the bar area, duringtime of inspection. Management instructed to initiate immediate corrective action.
4-03.4 Food is stored beneath unprotected sewer lines or dripping water lines. Food prep table and meat slicer is stored under leaking soil line, 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 refrigeration units in the basement, duringtime of inspection. Management instructed to initiate immediate corrective action, food items will need to be removed from under the leaking cooling units.
7-01 (A) Fly infestation is present. Live flies are observed in kitchen area and in the food prep area, during time of inspection. Flies are contaminating the food surfaces are observed in the food prep area in the basement, 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 bar aea, kitchen area and restrooms, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Several live adults and nymphs roaches are observed in the food prep area, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mice feces contaminated surfaces are observed on the shelves in dining area, during 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 the two ice bins is disposed of improperly into a open bucket which is overflowing on the floor in the bar on the dock, 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 lines are leaking in the refrigeration units where food items are stored and the unit where the kegs and fruits and vegtables are stored, during time of inspection. Management instructed to initiate immediate corrective action by removing food items from under the leaking cooling units, where it is needed. Ice bins which is in the bar in the dock area is not properly drained, they are drain into a bucket, which is overflowing on to the floor, during time of inspection.
9-02.3 (B) Employees are smoking in uapproved areas. Soiled ashtray with several cigarettes is observed 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 a properly labeled sanitizer container in the food prep area or 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. Contact person has list of providers and application for certificate from Dept. of Public Health.

Flukes *Retail Food: Restaurant, Eat-in*
7401 State Rd *Philadelphia, PA 19136*

Inspection Date

3/6/07

2-10.2 Ice is not protected from contamination: serving ice on soda line and plate in ice bin behind bar. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present: flies in kitchen. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair: pipes in basement by walk in cooler is leaking. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present: city of Philadelphia certificate lacking.

2/6/07

2-10.2 Ice is not protected from contamination: serving ice on soda line and plate in ice bin behind bar. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present: flies in kitchen. Management instructed to initiate immediate corrective action.

Sweet Lucy's Smoke House *Retail Food: Restaurant, Eat-in*
7500 State Rd *Philadelphia, PA 19136*

Inspection Date

3/8/06

No Critical Violations

12/20/05

10-05.1 (B) Warewasher does not maintain proper washing and sanitizing temperatures: the warewasher was recorded at 85° F (the minimum required temperature is 120° F). Management instructed to initiate immediate corrective action.

CFCF Main Kitchen *Institution: Penal Facility*
7901 State Rd *Philadelphia, PA 19136*

Inspection Date

6/26/08

No Critical Violations

3/11/08

7-01 (L) Mouse infestation is present -- Fresh mouse feces observed on bakery equipment (Doboy Packaging Unit) Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present -- Several live german roaches observed inside of Tumble Chiller unit in the Cook Chill Area. Management instructed to initiate immediate corrective action.

1/7/08

7-01 (L) Mouse infestation is present, fresh mouse droppings observed on floor and crates under metal shelving in chemical supply room, and on floor of bulk storage room, bakery on floor, on one piece of food equipment in rear.
12-01.5.B (5) Hot water at hand washing sink is not provided, tray assembly(toilet room).

9/5/07

5-01.1 Food is not protected from contamination, juice cambros being filled on kitchen floor.
7-01 (D) Roach infestation is present, live roaches observed in pipe chase in pit at Cook Chill area.
12-01.5.B (5) Hot water at hand washing sink is not provided, Ingredient Control.
12-01.5.B (4) Cold water at hand washing sink is not provided, Ingredient Control.

6/12/07

No Critical Violations

CFCF Main Kitchen
7901 State Rd

Institution: Penal Facility
Philadelphia, PA 19136

Inspection Date

3/29/07

7-01 (L) Mouse infestation is present, fresh droppings observed in food bank, corner of wall.
12-01.5.B (5) Hot water at hand washing sink is not provided, hot water temperature 67°, toilet room #FS1009.

12/12/06

7-01 (B) Fruit fly infestation is present. Fruit flies were observed in several areas.

8/8/06

7-01 (B) Fruit fly infestation is present. Fruit flies were observed in several areas.

4/4/06

7-01 (B) Fruit fly infestation is present. Fruit flies observed in bakery and beverage areas of kitchen.
7-01 (L) Mouse infestation is present. Mouse droppings found in broken storage room.

12/14/05

7-01 (B) Fruit fly infestation is present. Fruit flies observed in several areas of kitchen.

8/2/05

7-01 (B) Fruit fly infestation is present. Fruit flies observed in several areas of kitchen.
7-01 (L) Mouse infestation is present. Mouse droppings observed in warehouse area.

CFCF Retherm Unit A-1
7901 State Rd

Institution: Penal Facility
Philadelphia, PA 19136

Inspection Date

6/26/08

No Critical Violations

3/11/08

No Critical Violations

1/7/08

No Critical Violations

9/5/07

No Critical Violations

6/12/07

No Critical Violations

3/29/07

No Critical Violations

12/12/06

No Critical Violations

8/8/06

No Critical Violations

4/4/06

No Critical Violations

12/14/05

No Critical Violations

8/2/05

No Critical Violations

CFCF Retherm Unit A-2
7901 State Rd

Institution: Penal Facility
Philadelphia, PA 19136

Inspection Date

6/26/08
No Critical Violations

3/11/08
No Critical Violations

1/7/08
12-01.5.B (5) Hot water at hand washing sink is not provided.

9/5/07
No Critical Violations

6/12/07
No Critical Violations

3/29/07
No Critical Violations

12/12/06
No Critical Violations

8/8/06
No Critical Violations

4/4/06
No Critical Violations

12/14/05
No Critical Violations

8/2/05
No Critical Violations

CFCF Retherm Unit B-1
7901 State Rd

Institution: Penal Facility
Philadelphia, PA 19136

Inspection Date

6/26/08
No Critical Violations

3/11/08
No Critical Violations

1/7/08
No Critical Violations

9/5/07
No Critical Violations

6/12/07
No Critical Violations

6/12/07
No Critical Violations

3/29/07
No Critical Violations

12/12/06
No Critical Violations

CFCF Retherm Unit B-1
7901 State Rd

Institution: Penal Facility
Philadelphia, PA 19136

Inspection Date

8/8/06
No Critical Violations

4/4/06
No Critical Violations

12/14/05
No Critical Violations

8/2/05
No Critical Violations

CFCF Retherm Unit B-2
7901 State Rd

Institution: Penal Facility
Philadelphia, PA 19136

Inspection Date

6/26/08
No Critical Violations

3/11/08
No Critical Violations

1/7/08
No Critical Violations

9/5/07
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit, walkin 56°.
3-01.1 (A) Potentially hazardous food is stored at improper temperature, 1/2 pts. of milk discarded.

6/12/07
No Critical Violations

3/29/07
No Critical Violations

12/12/06
No Critical Violations

8/8/06
No Critical Violations

4/4/06
No Critical Violations

12/14/05
No Critical Violations

8/2/05
3-02.1 Refrigeration system does not maintain proper temperatures. Walk in box found to be 62 degrees.

CFCF Retherm Unit C - 1
7901 State Rd

Institution: Penal Facility
Philadelphia, PA 19136

Inspection Date

6/26/08
No Critical Violations

3/11/08
No Critical Violations

CFCF Retherm Unit C - 1
7901 State Rd

Institution: Penal Facility
Philadelphia, PA 19136

Inspection Date

1/7/08
No Critical Violations

9/5/07
No Critical Violations

6/12/07
No Critical Violations

3/29/07
No Critical Violations

12/12/06
No Critical Violations

8/8/06
No Critical Violations

4/4/06
No Critical Violations

12/14/05
No Critical Violations

8/2/05
No Critical Violations

CFCF Retherm Unit C - 2
7901 State Rd

Institution: Penal Facility
Philadelphia, PA 19136

Inspection Date

6/26/08
No Critical Violations

3/11/08
No Critical Violations

1/7/08
No Critical Violations

9/5/07
No Critical Violations

6/12/07
No Critical Violations

6/12/07
No Critical Violations

3/29/07
No Critical Violations

12/12/06
No Critical Violations

8/8/06
No Critical Violations

4/4/06
No Critical Violations

CFCF Retherm Unit C - 2
7901 State Rd

Institution: Penal Facility
Philadelphia, PA 19136

Inspection Date

12/14/05
No Critical Violations

8/2/05
No Critical Violations

CFCF Retherm Unit D - 1
7901 State Rd

Institution: Penal Facility
Philadelphia, PA 19136

Inspection Date

6/26/08
No Critical Violations

3/11/08
No Critical Violations

1/7/08
No Critical Violations

9/5/07
No Critical Violations

6/12/07
No Critical Violations

3/29/07
No Critical Violations

12/12/06
7-01 (B) Fruit fly infestation is present.

8/8/06
No Critical Violations

4/4/06
No Critical Violations

12/14/05
No Critical Violations

8/2/05
No Critical Violations

CFCF Retherm Unit D - 2
7901 State Rd

Institution: Penal Facility
Philadelphia, PA 19136

Inspection Date

6/26/08
No Critical Violations

3/11/08
No Critical Violations

1/7/08
No Critical Violations

9/5/07
No Critical Violations

CFCF Retherm Unit D - 2
7901 State Rd

Institution: Penal Facility
Philadelphia, PA 19136

Inspection Date

6/12/07
No Critical Violations

3/29/07
No Critical Violations

12/12/06
No Critical Violations

8/8/06
No Critical Violations

4/4/06
No Critical Violations

12/14/05
12-01.5.B (5) Hot water at hand washing sink is not provided.

8/2/05
No Critical Violations

CFCF Staff Dining Room
7901 State Rd

Institution: Penal Facility
Philadelphia, PA 19136

Inspection Date

6/26/08
No Critical Violations

3/11/08
No Critical Violations

1/7/08
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit, peppered turkey in steam table discarded at 81°.

9/5/07
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit, salad bar unit, 56°.

9/5/07
No Critical Violations

6/12/07
No Critical Violations

3/29/07
No Critical Violations

12/12/06
No Critical Violations

8/8/06
No Critical Violations

4/4/06
No Critical Violations

12/14/05
7-01 (B) Fruit fly infestation is present.

8/2/05
7-01 (B) Fruit fly infestation is present.

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

Riverview Home For the Aged
7979 State Rd

Institution: Adult, Personal Care Boarding Home
Philadelphia, PA 19136

Inspection Date

5/29/08

No Critical Violations

3/4/08

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Dairy/oil spead used for bread and rolls (10 lb case) had a core temp of 59°F Since it is unclear as to how long this product was out of temp, it must be discarded(Complied).
3-02.1 Refrigeration system does not maintain proper temperatures. Walk-in refrigeration unit was observed with a internal air temp of 59°F. Dairy/oil spread was removed. The rest of the foods in the box were not potentially hazardous ie:- bread.
7-01 (B) Fruit fly infestation is present. Fruit fly infestation observed in the showers of all facility wings. Fruit flies observed in kitchen during time of inspection.
8-02.2 An approved air gap is not present. Drain lines from the steam table observed directly inside the drain.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection.

2/12/08

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard not present between food prep table and 3 basin sink in kitchen area. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Fruit fly infestation observed in the showers of all facility wings. Fruit flies observed in kitchen during time of inspection.
8-02.2 An approved air gap is not present. Drain lines from the steam table observed directly inside the drain.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection.

3/8/07

19-01.1 Food establishment personnel food safety certified individual is not present. Must obtain city certificate.

2/9/07

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. At time of inspection dishwasher final rinse cycle improperly functioning. Management must discontinue use of machine until repaired. Washing of multi-use utensils must be conducted in 3 compartment sink. Management initiated immediate corrective action.
10-05.1 (B) Warewasher does not maintain proper washing and sanitizing temperatures. At time of inspection dishwasher final rinse cycle not properly functioning. Management must discontinue use of machine until repaired. Management initiated immediate corrective action.

1/27/06

No Critical Violations

1/24/06

8-06.1.1 (C) Drain line is in need of repair: under 3 basin sink. Management instructed to initiate immediate corrective action.

9/15/05

7-01 (D) Roach infestation is present: observed a live German roach under service line steam table. Management instructed to initiate immediate corrective action.
10-05.1 (B) Warewasher does not maintain proper washing and sanitizing temperatures: the max. temperature recorded was 165°F (160°F is the min. wash temp. and 180° F is the min. rinse temp. posted). Management instructed to initiate immediate corrective action.

House of Corrections (Main Kitchen)
8001 State Rd

Institution: Penal Facility
Philadelphia, PA 19136

Inspection Date

6/25/08

No Critical Violations

3/12/08

7-01 (L) Mouse infestation is present -- Fresh mouse feces observed on kitchen floors behind equipment (Bakers Aid oven, Kettle units), office floor. Management instructed to initiate immediate corrective action.

12/11/07

7-01 (L) Mouse infestation is present, fresh droppings in dry storage walkin on floor and metal shelf.

9/10/07

7-01 (D) Roach infestation is present, live roaches observed at 3 compartment sink, mop sink, scullery, dry storage walkin.

6/6/07

No Critical Violations

3/6/07

7-01 (L) Mouse infestation is present, fresh droppings observed on office desk, on floor of office in corners, on floor at pipe chase in open space near gate way to seating area, paper supply storage walkin.

12/12/06

2-01.1 (D) Defective food containers are present, 3 #10 cans rusty/dented cans; cut grens, sauer kraut.
7-01 (L) Mouse infestation is present, fresh droppings observed on on desk, on pipes, and electric outlet in office.
8-01.2 (C) Hot water is not provided, at food prep sink.

6/29/06

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit, walkin unit #3, 50°.
7-01 (B) Fruit fly infestation is present.
10-05.1 (B) Warewasher does not maintain proper washing and sanitizing temperatures, final rinse, 160°.

3/30/06

7-01 (L) Mouse infestation is present, fresh droppings on office, outer office area floor. Management instructed to initiate immediate corrective action.
10-05.1 (B) Warewasher does not maintain proper washing and sanitizing temperatures, final rinse, 160°.

12/14/05

7-01 (L) Mouse infestation is present, fresh droppings on outer office area floor, dry storage area, on ledges and floor. Management instructed to initiate immediate corrective action.
10-05.1 (B) Warewasher does not maintain proper washing and sanitizing temperatures, final rinse, 160°.

8/4/05

No Critical Violations

House of Corrections (Staff Dining)
8001 State Rd

Institution: Penal Facility
Philadelphia, PA 19136

Inspection Date

6/25/08

8-01.2 (C) Hot water is not provided -- Hot water at both kitchen and toilet room handsinks recorded at 77°F. A minimum temperature of 110°F is required. Management instructed to initiate immediate corrective action.

House of Corrections (Staff Dining)
8001 State Rd

Institution: Penal Facility
Philadelphia, PA 19136

Inspection Date

3/12/08
No Critical Violations

12/11/07
No Critical Violations

9/10/07
No Critical Violations

6/6/07
2-10.2 Ice is not protected from contamination, not in approved unit.

3/6/07
No Critical Violations

3/6/07
No Critical Violations

12/12/06
No Critical Violations

6/29/06
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit, reach in 51°.

3/30/06
No Critical Violations

12/14/05
5-04.2 (A) Approved sneeze guards are not provided as required, side, middle area is not protected.

8/4/05
No Critical Violations

Asdcu
8101 State Rd

Institution: Penal Facility
Philadelphia, PA 19136

Inspection Date

6/19/08
No Critical Violations

3/4/08
No Critical Violations

3/4/08
No Critical Violations

12/31/07
No Critical Violations

9/11/07
7-01 (B) Fruit fly infestation is present.

6/7/07
No Critical Violations

3/22/07
No Critical Violations

12/28/06
7-01 (B) Fruit fly infestation is present.

Asdcu
8101 State Rd

Institution: Penal Facility
Philadelphia, PA 19136

Inspection Date

6/29/06

No Critical Violations

4/11/06

No Critical Violations

12/14/05

No Critical Violations

8/4/05

7-01 (B) Fruit fly infestation is present, Management instructed to initiate immediate corrective action.

ASDCU (Staff Dining)
8101 State Rd

Institution: Penal Facility
Philadelphia, PA 19136

Inspection Date

6/19/08

8-01.2 (A) An adequate supply of hot water is not provided -- Hot water heater is insufficient in size to provide hot water to both utensil sinks and handwashing. Note: Water heater is used to provide hot water to the utensil sink, handsink and toilet room handsink.

3/4/08

8-01.2 (A) An adequate supply of hot water is not provided -- Hot water heater is insufficient in size to provide hot water to both utensil sinks and handwashing. *Note: Water heater is used to provide hot water to the utensil sink, handsink and toilet room handsink. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present -- Fresh mouse feces observed inside sink cabinets. Management instructed to initiate immediate corrective action.

12/31/07

No Critical Violations

9/11/07

No Critical Violations

6/7/07

No Critical Violations

3/22/07

No Critical Violations

12/28/06

No Critical Violations

Mod III
8101 State Rd

Institution: Penal Facility
Philadelphia, PA 19136

Inspection Date

6/19/08

No Critical Violations

3/4/08

No Critical Violations

12/31/07

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit, true refrigerator 53°.
7-01 (D) Roach infestation is present, american roach running on floor, mop trough closet.

Mod III
8101 State Rd

Institution: Penal Facility
Philadelphia, PA 19136

Inspection Date

9/11/07
No Critical Violations

6/7/07
2-10.2 Ice is not protected from contamination, being stored in 3 compartment sink, discarded.

3/26/07
No Critical Violations

12/28/06
7-01 (B) Fruit fly infestation is present.

6/29/06
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit, true reach in refrigerator 55°.

4/11/06
No Critical Violations

12/14/05
No Critical Violations

Riverside Corr. Fac. (Servery H)
8151 State Rd

Institution: Penal Facility
Philadelphia, PA 19136

Inspection Date

6/24/08
No Critical Violations

3/10/08
No Critical Violations

12/18/07
No Critical Violations

9/6/07
No Critical Violations

6/14/07
No Critical Violations

3/28/07
No Critical Violations

12/14/06
No Critical Violations

8/10/06
No Critical Violations

4/12/06
No Critical Violations

12/12/05
No Critical Violations

8/3/05
No Critical Violations

Riverside Corr. Fac. (Servery F)
8151 State Rd

Institution: Penal Facility
Philadelphia, PA 19136

Inspection Date

6/24/08
No Critical Violations

3/10/08
No Critical Violations

12/18/07
No Critical Violations

9/6/07
No Critical Violations

6/14/07
No Critical Violations

3/28/07
No Critical Violations

12/14/06
No Critical Violations

8/10/06
No Critical Violations

4/12/06
No Critical Violations

12/12/05
No Critical Violations

8/3/05
No Critical Violations

Riverside Corr. Fac. (Servery G)
8151 State Rd

Institution: Penal Facility
Philadelphia, PA 19136

Inspection Date

6/24/08
No Critical Violations

3/10/08
No Critical Violations

12/18/07
No Critical Violations

9/6/07
No Critical Violations

6/14/07
No Critical Violations

3/28/07
No Critical Violations

12/14/06
No Critical Violations

8/10/06
No Critical Violations

Riverside Corr. Fac. (Servery G)
8151 State Rd

Institution: Penal Facility
Philadelphia, PA 19136

Inspection Date

4/12/06
No Critical Violations

12/12/05
No Critical Violations

8/3/05
No Critical Violations

Riverside Corr. Fac. (Staff)
8151 State Rd

Institution: Penal Facility
Philadelphia, PA 19136

Inspection Date

6/24/08
No Critical Violations

3/10/08
No Critical Violations

12/18/07
No Critical Violations

9/6/07
5-01.1 Food is not protected from contamination, cake on counter.

6/14/07
No Critical Violations

3/28/07
5-04.2 (A) Approved sneeze guards are not provided as required, open gap between horizontal glass and vertical glass of sneeze guard on counter, at steam table unit.

12/14/06
No Critical Violations

8/10/06
No Critical Violations

4/12/06
No Critical Violations

12/12/05
No Critical Violations

8/3/05
No Critical Violations

Riverside Correct. Fac. (Servery C/D)
8151 State Rd

Institution: Penal Facility
Philadelphia, PA 19136

Inspection Date

6/24/08
No Critical Violations

3/10/08
No Critical Violations

12/18/07
No Critical Violations

Riverside Correct. Fac. (Servery C/D)
8151 State Rd

Institution: Penal Facility
Philadelphia, PA 19136

Inspection Date

9/6/07
No Critical Violations

6/14/07
No Critical Violations

3/28/07
No Critical Violations

12/14/06
No Critical Violations

8/10/06
No Critical Violations

4/12/06
No Critical Violations

12/12/05
No Critical Violations

8/3/05
No Critical Violations

Riverside Correct. Fac. (Servery E)
8151 State Rd

Institution: Penal Facility
Philadelphia, PA 19136

Inspection Date

6/24/08
No Critical Violations

3/10/08
No Critical Violations

12/18/07
No Critical Violations

9/6/07
No Critical Violations

6/14/07
No Critical Violations

3/28/07
No Critical Violations

3/28/07
No Critical Violations

12/14/06
No Critical Violations

8/10/06
No Critical Violations

4/12/06
No Critical Violations

12/12/05
No Critical Violations

Riverside Correct. Fac. (Servery E)
8151 State Rd

Institution: Penal Facility
Philadelphia, PA 19136

Inspection Date

8/3/05
No Critical Violations

Riverside Correctional Fac.(Servery A/B)
8151 State Rd

Institution: Penal Facility
Philadelphia, PA 19136

Inspection Date

6/24/08
No Critical Violations

3/10/08
No Critical Violations

12/18/07
No Critical Violations

9/6/07
No Critical Violations

6/14/07
No Critical Violations

3/28/07
No Critical Violations

12/14/06
No Critical Violations

8/10/06
No Critical Violations

4/12/06
No Critical Violations

12/12/05
No Critical Violations

8/3/05
No Critical Violations

8/3/05
No Critical Violations

Riverside Correctional Facility
8151 State Rd

Institution: Penal Facility
Philadelphia, PA 19136

Inspection Date

6/24/08
No Critical Violations

3/10/08
No Critical Violations

12/18/07
No Critical Violations

9/6/07
2-01.1 (D) Defective food containers are present, #10 can of beets condemned.

Riverside Correctional Facility
8151 State Rd

Institution: Penal Facility
Philadelphia, PA 19136

Inspection Date

6/14/07

No Critical Violations

3/28/07

8-01.2 (C) Hot water is not provided, on one compartment sink.

7-01 (B) Fruit fly infestation is present, throughout on walls at scullery, dry storage room, janitors closet.

12/14/06

No Critical Violations

8/10/06

No Critical Violations

4/12/06

No Critical Violations

12/12/05

7-01 (B) Fruit fly infestation is present. Fruit flies noted in storeroom and cleaning areas.

8/3/05

7-01 (B) Fruit fly infestation is present. Fruit flies noted in storeroom and cleaning areas.

Detention Center (Main Kitchen)
8201 State Rd

Institution: Penal Facility
Philadelphia, PA 19136

Inspection Date

6/23/08

7-01 (L) Mouse infestation is present -- Fresh mouse feces observed on storage area floors (Room #3911) Management instructed to initiate immediate corrective action.

3/6/08

7-01 (L) Mouse infestation is present -- Fresh mouse feces observed on storage area floors (Room #3911) Management instructed to initiate immediate corrective action.

12/12/07

No Critical Violations

9/10/07

No Critical Violations

6/4/07

No Critical Violations

3/12/07

7-01 (L) Mouse infestation is present, fresh mouse droppings observed on floor of paper goods storage room, near receiving area.

12/19/06

7-01 (L) Mouse infestation is present, fresh mouse droppings observed on floor of paper goods storage room.

7/27/06

5-01.1 Food is not protected from contamination, filling juice cambros while being stored on floor.

7-01 (B) Fruit fly infestation is present, at floor drain of walk in freezer.

7-01 (L) Mouse infestation is present, fresh mouse droppings observed on floor of paper goods storage room.

12-01.5.B (5) Hot water at hand washing sink is not provided, at time of inspection 85°.

Detention Center (Main Kitchen)
8201 State Rd

Institution: Penal Facility
Philadelphia, PA 19136

Inspection Date

4/11/06

No Critical Violations

12/13/05

7-01 (J) Other insect infestation is present, birds flying in seating area.

8/3/05

7-01 (L) Mouse infestation is present, fresh mouse droppings on dry storage room floor, shelves, #111. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present, open area at walkin freezer and wall, near office.
12-01.5.B (5) Hot water at hand washing sink is not provided, near walkin #128.

Detention Center (Staff Dining)
8201 State Rd

Institution: Penal Facility
Philadelphia, PA 19136

Inspection Date

6/23/08

No Critical Violations

3/6/08

No Critical Violations

12/12/07

No Critical Violations

9/10/07

No Critical Violations

6/6/07

No Critical Violations

3/12/07

7-01 (L) Mouse infestation is present, fresh droppings observed on floor.
5-01.1 Food is not protected from contamination, paper cover over cake on counter.
2-10.2 Ice is not protected from contamination, lid for ice bin lacking.
12-01.5.B (5) Hot water at hand washing sink is not provided, 2nd sink in area to be used in place of designated hand wash sink.

12/19/06

5-04.2 (A) Approved sneeze guards are not provided as required, on serving line where hot dog unit is unprotected. Management instructed to initiate immediate corrective action.

7/27/06

5-04.2 (A) Approved sneeze guards are not provided as required, on serving line where food is not protected, one side lacking at steam table. Management instructed to initiate immediate corrective action.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit, steam table 115°, burgers taken off of steam table back into kitchen.

4/7/06

5-04.2 (A) Approved sneeze guards are not provided as required, on serving line where food is not protected, one side lacking. Management instructed to initiate immediate corrective action.

12/13/05

5-04.2 (A) Approved sneeze guards are not provided as required, on serving line where food is not protected, side protection is lacking. Management instructed to initiate immediate corrective action.

Detention Center (Staff Dining)
8201 State Rd

Institution: Penal Facility
Philadelphia, PA 19136

Inspection Date

8/3/05

5-04.2 (A) Approved sneeze guards are not provided as required, on serving line where food is not protected. Management instructed to initiate immediate corrective action.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit, steam table 128°, hot food taken off to be reheated.

PICC (Main Kitchen)
8301 State Rd

Institution: Penal Facility
Philadelphia, PA 19136

Inspection Date

6/20/08

No Critical Violations

3/5/08

No Critical Violations

12/13/07

7-01 (B) Fruit fly infestation is present, kitchen beverage station.

9/11/07

7-01 (A) Fly infestation is present, scullery.
7-01 (B) Fruit fly infestation is present, kitchen, storage room.
12-01.5.B (5) Hot water at hand washing sink is not provided, toilet room, kitchen.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized, final rinse 140°.

9/11/07

12-01.5.B (5) Hot water at hand washing sink is not provided, toilet room, kitchen.
7-01 (B) Fruit fly infestation is present, kitchen, storage room.

6/13/07

2-01.1 (D) Defective food containers are present, 6lbs,12oz apple sauce dented in seam discarded.

3/16/07

7-01 (L) Mouse infestation is present, fresh droppings observed on dry storage room floor.

12/22/06

No Critical Violations

7/31/06

No Critical Violations

4/4/06

No Critical Violations

12/12/05

7-01 (L) Mouse infestation is present, live mouse observed along kitchen wall.

8/3/05

7-01 (B) Fruit fly infestation is present, kitchen walls, dry storage room. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present, drain flies observed on wall, behind boiler. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present, fresh mouse droppings observed #1 walkin box, rear left corner of dairy box, corner of dry storage room.

PICC (Staff Dining)
8301 State Rd

Institution: Penal Facility
Philadelphia, PA 19136

Inspection Date

PICC (Staff Dining)
8301 State Rd

Institution: Penal Facility
Philadelphia, PA 19136

Inspection Date

6/20/08
No Critical Violations

3/5/08
No Critical Violations

12/13/07
No Critical Violations

9/11/07
12-01.5.B (5) Hot water at hand washing sink is not provided, behind counter area.

6/13/07
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit, food in one door unit 53°, condemned, dicarded by management.

3/16/07
No Critical Violations

12/22/06
No Critical Violations

7/31/06
No Critical Violations

4/4/06
No Critical Violations

12/12/05
No Critical Violations

8/3/05
7-01 (L) Mouse infestation is present, fresh droppings observed in lower cases, on serving line. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present, on walls. Management instructed to initiate immediate corrective action.

Mister Chubby's
8312 State Rd

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19136

Inspection Date

3/6/07
No Critical Violations

Philadelphia Water Ice Factory
8354 State Rd

Wholesale: Processor
Philadelphia, PA 19136

Inspection Date

7/20/07
No Critical Violations

3/14/06
7-01 (L) Mouse infestation is present, fresh droppings on floor, pallat areas.
5-01.1 Food is not protected from contamination, drip deflector lacking over kettle area in processing area. Management instructed to initiate immediate corrective action.
7-01 (I) Ant infestation is present, storage area near drop down door, walls.

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

Michelle's Ice
9226 State Rd

Retail Food: Other
Philadelphia, PA 19114

Inspection Date

5/30/07

No Critical Violations

5/29/07

No Critical Violations

Dunkin' Donuts #341727
9240 State Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114

Inspection Date

12/16/07

No Critical Violations

8/7/06

No Critical Violations

Xpress Gas & Food Mart
9430 State Rd

Retail Food: Prepared Food Take-Out
Philadelphia, PA

Inspection Date

5/1/08

No Critical Violations

2/11/08

10-02.2 (B) Food equipment and utensils are improperly sanitized. Coffee pots are washed and rinsed in a single basin sink. An approved sanitizer not present during time of inspection. 3 basin sink not provided during time of inspection. Establishment may apply for a variance. Variance form was issued. 19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Establishment may apply for a variance. Variance form was issued to manager.

2/1/06

No Critical Violations

Original Pizza
9436 State Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114

Inspection Date

Original Pizza
9436 State Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114

Inspection Date

5/29/07

2-01.1 (D) Defective food containers are present. Several damaged cans are present in the establishment. All damaged can products will need to be removed from use.
4-01.1 (A) Food/Food service article storage does not provide protection. Clean drinking glasses are not protected from splash contamination at the bar area. 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 reach-in and walk-in refrigerator and freezer units, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Several live roaches are observed in the food prep area, during time of inspection. Management initiated immediate corrective action, establishment had service preformed before inspection had taken place.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed in the utility closet under and/or behind the food equipments in the establishment, where it is needed. Management initiated immediate corrective action, the establishment has service performed before the inspection had taken place.
8-02.2 An approved air gap is not present. Inadequate air gap is present at the drain line from the ice machine. 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 drains into containers at the small refrigeration/food prep unit in the food prep area and reach-in refrigeration unit where beer is stored. 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 wearing gloves in the food prep area, during time of inspection. Management instructed to initiate immediate corrective action.

1/10/06

No Critical Violations

New Ding Ho Restaurant
9456 State Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114

Inspection Date

1/20/06

No Critical Violations

1/10/06

10-02.2 (B) Food equipment and utensils are improperly sanitized: no sanitizer can be detected after an automatic dishwasher cycle.
Orders: Any items washed in the automatic dishwasher must be manually sanitized by filling up a sink with the proper concentration of bleach to water and then dipping the washed items and air drying then for proper sanitization.*
10-02.3 Equipment used for cleaning/sanitizing is improperly operated: 3-basin sink is rusted out from non-use.

Stephen's Restaurant
9456 State Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114

Inspection Date

3/26/08

19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Application and provider list were issued.

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

Stephen's Restaurant
9456 State Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114

Inspection Date

1/24/08

4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard not present between food prep sink and food prep table. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present. Provide air gap for indirect waste connection at food prep sink. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths observed not stored in sanitizing solution.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Application and provider list were issued.

1/10/06

No Critical Violations

Wawa Food Market #108
9500 State Rd

Retail Food: Grocery Market
Philadelphia, PA 19114

Inspection Date

4/14/08

No Critical Violations

1/24/08

5-04.2 (A) Approved sneeze guards are not provided as required. Sneeze guard not present at deli scale during time of inspection.
7-01 (B) Fruit fly infestation is present. Fruit flies observed in rear prep area. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during tine of inspection. Application and provider list issued.

12/27/06

No Critical Violations

Rivers Edge Nursing & Rehab. Ctr.
9501 State Rd

Institution: Nursing and Convalescent Home
Philadelphia, PA 19114

Inspection Date

5/29/08

9-02.2 (A) Employee hand wash frequency is inadequate. Due to improper use of single service gloves. Management instructed to initiate immediate corrective action.
9-02.3 (A) Employee observed not following good hygienic personal practices. Food handling employees at their work stations were observed touching hair with hands and returned to food handlig tasks without first removing single service gloves and washing hands. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. The 3 bay pot/utensil sink was set up with 2 bays with detergent. The sink must be set up to:- WASH--RINSE--SANITIZE. Utensils must then be air dried. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.

5/16/07

No Critical Violations

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

Harbor View Towers
9503 State Rd

Institution: Adult, Boarding Home
Philadelphia, PA 19114

Inspection Date

2/19/08

No Critical Violations

5/10/07

5-01.1 Food is not protected from contamination, garbage grinder located below food prep sink.

St. Francis/St. Joseph Home for Children
9600 State Rd

Institution: MHMR, Community Living Arrangement
Philadelphia, PA 19114

Inspection Date

5/15/07

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

Samuel Tabas House
2101 Strahle St

Institution: Adult, Boarding Home
Philadelphia, PA 1915224(

Inspection Date

11/27/07

No Critical Violations

8/1/06

No Critical Violations

7/26/05

No Critical Violations

Paley Day Care Center
2199 Strahle St

Institution: Child, Child Care Centers
Philadelphia, PA 19152

Inspection Date

2/21/07

No Critical Violations

4/27/06

No Critical Violations

J. Hampton Moore School
6900 Summerdale Av

Institution: Child, Child Care Centers
Philadelphia, PA 19111

Inspection Date

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 and a list of providers were given to management. Management instructed to initiate immediate corrective action.

J. Hampton Moore School(New Wing)
6900 Summerdale Av

Institution: School, Public
Philadelphia, PA 19111

Inspection Date

4/29/08

No Critical Violations

Philadelphia Protestant Home
6500 Tabor Rd

Institution: Nursing and Convalescent Home
Philadelphia, PA 19111

Inspection Date

6/11/08

No Critical Violations

5/22/07

5-04.2 (A) Approved sneeze guards are not provided as required, at hot dog unit.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit, sandwich unit 62°, Scoops, 1/2 gal. milk, mayo, 1/2 lb cheese discarded.
4-01.1 (A) Food/Food service article storage does not provide protection, splash guard lacking between hand wash sink and sandwich unit, (Scoops).

2/28/06

No Critical Violations

Family Day Care
11120 Templeton Dr

Institution: Child, Family Day Care Homes
Philadelphia, PA 19154

Inspection Date

10/30/07

No Critical Violations

10/26/06

No Critical Violations

10/20/05

No Critical Violations

Congregation Beth Solomon
198 Tomlinson Rd

Institution: Child, Child Care Centers
Philadelphia, PA 19116

Inspection Date

5/12/08

No Critical Violations

2/7/08

7-01 (L) Mouse infestation is present. Fresh mice droppings observed on floor in kitchen area. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided for hand washing sink. Hot water not present for hand washing in women's bathroom, during time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. A certified individual must be present during times of operation and preparation. Certificate observed posted: Shiloike Isaacson. Management instructed to initiate immediate corrective action.

10/11/07

7-01 (L) Mouse infestation is present. Fresh mouse droppings observed on the kitchen floor. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided for bathroom in day care facility.
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 management. Management instructed to initiate immediate corrective action.

4/27/06

No Critical Violations

4/27/06

No Critical Violations

Peralta Grocery — *Retail Food: Prepared Food Take-Out*
6039 Torresdale Av — *Philadelphia, PA 19136*

Inspection Date

1/23/08

No Critical Violations

8/14/07

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.
8-06.1.1 (C) Drain line is in need of repair. Repair under hand sink in toilet room, leaking at time of inspection.
12-02.1 (B) Required hand washing sinks are not provided. Install in prep area. Closet sink in basement toilet room. Management instructed to initiate immediate corrective action.

1/19/07

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. Install a 3 compartment sink. Management instructed to initiate immediate corrective action.

1/2/07

7-01 (D) Roach infestation is present. Live roaches observed inside/on floor around hot water heater and on walls in basement at time of inspection.
Management instructed to initiate immediate corrective action.

Torres Grocery — *Retail Food: General Convenience*
6039 Torresdale Av — *Philadelphia, PA 19136*

Inspection Date

10/16/06

No Critical Violations

Saint Huberts High School and Lounge — *Institution: School, Archdiocese*
7320 Torresdale Av — *Philadelphia, PA 19136*

Inspection Date

5/14/07

No Critical Violations

2/21/06

7-01 (L) Mouse infestation is present: feces observed on floor perimeters of kitchen areas, storage rooms, School Store, behind vending machines, and on shelving at service line areas. Management instructed to initiate immediate corrective action.

Ralph's Bleigh Street Pub — *Retail Food: Restaurant, Eat-in*
7401 Torresdale Av — *Philadelphia, PA 19136*

Inspection Date

10/25/07

No Critical Violations

Cottman Food Mart and Grocery — *Retail Food: General Convenience*
7417 Torresdale Av — *Philadelphia, PA 19136*

Inspection Date

4/26/07

No Critical Violations

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

Mayfair Mini Market *Retail Food: Grocery Market*
7436 Torresdale Av *Philadelphia, PA 19136*

Inspection Date

4/10/08

2-01.1 (D) Defective food containers are present. Dented cans of "Campbells Cream of Mushroom Soup" and "Parade Apple Juice" are present.
8-06.1.1 (C) Drain line is in need of repair. Sink drain lines observed leaking during time of inspection. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. Attend an approved food safety course and obtain a City of Philadelphia Food Safety Certificate. Provide list and application issued. Management instructed to initiate immediate corrective action.

1/13/08

3-02.1 Refrigeration system does not maintain proper temperatures. Deli refrigerator observed at 50° F during time of inspection. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present. Air gap not present for food prep sink. Food prep sink must have an indirect waste line connection. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Drain lines observed leaking 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 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. City certificate not present during time of inspection. Management instructed to initiate immediate corrective action.

5/10/07

No Critical Violations

Danny Boy's Irish Pub II *Retail Food: Restaurant, Eat-in*
7447 Torresdale Av *Philadelphia, PA 19136*

Inspection Date

5/19/08

7-01 (J) Other infestation is present. Large droppings from an unknown source are observed near the walk-in box. Management instructed to initiate immediate corrective action.
8-01.2 (C) Hot water is not provided at the bar 3-basin sink. Management instructed to initiate immediate corrective action.
12-01.5.B (4) Cold water at hand washing sink is not provided. No faucet handle is present at the bar hand 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 course and obtain a City of Philadelphia Food Safety Certificate. Provider list and application issued. Management instructed to initiate immediate corrective action.

3/10/08

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. Management instructed to initiate immediate corrective action.

8/16/07

No Critical Violations

8/2/07

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

4/26/07

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

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

Torresdale Discount
7448 Torresdale Av

Retail Food: General Convenience
Philadelphia, PA 19136

Inspection Date

5/9/07

No Critical Violations

DAB'S
7509 Torresdale Av

Retail Food: Mobile Food Vendor
Philadelphia, PA 19136

Inspection Date

4/10/08

No Critical Violations

Torresdale Pizza
7517 Torresdale Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19136332

Inspection Date

9/21/07

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

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. At time of inspection interior temp of bain marie 68° and walk-in box 56°. Management instructed to initiate immediate corrective action.

7-01 (D) Roach infestation is present. At time of inspection live adult and nymphs observed crawling in and out of inseam and on bags used for pizza box storage in establishment rear during time of inspection. Roaches observed by sanitarian and owner. 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. At time of inspection 3 compartment sink filled up for washing, sanitizing and an empty compartment. 3 compartment should be filled up for washing, rinsing and sanitizing.

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

5/9/07

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

12/4/06

No Critical Violations

11/2/06

7-01 (L) Mouse infestation is present. Mouse feces observed on floor under shelving and on mixer stand in rear prep areas at time of inspection. Management instructed to initiate immediate corrective action.

10/17/06

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 (D) Roach infestation is present. Live roaches observed crawling under counter tops in prep area at time of inspection.

7-01 (L) Mouse infestation is present. Fresh & old droppings observed on floors, on & under food equipment and behind reach-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, not stored in sanitizing solution. Management instructed to initiate immediate corrective action.

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

Reaching for the Stars — *Institution: Child, Group Day Care Homes*
7535 Torresdale Av — *Philadelphia, PA 19136*

Inspection Date

6/13/08

No Critical Violations

Z & Y Food Market — *Retail Food: Prepared Food Take-Out*
7601 Torresdale Av — *Philadelphia, PA 19136*

Inspection Date

5/9/07

No Critical Violations

Fratelli's Pizza — *Retail Food: Prepared Food Take-Out*
7732 Torresdale Av — *Philadelphia, PA 19136332*

Inspection Date

12/14/06

3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit, temperature of cheese at time of inspection 114°. 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.
9-02.3 (A) Employee observed not following good hygienic personal practices, observed employee not change gloves after touching non food items and proceed to food preparation without changing gloves. Management instructed to initiate immediate corrective action.

11/2/06

No Critical Violations

Frattellis Pizza Inc. — *Retail Food: Prepared Food Take-Out*
7732 Torresdale Av — *Philadelphia, PA 19136332*

Inspection Date

2/12/07

7-01 (L) Mouse infestation is present. Mouse feces observed on single service item shelving, on floor between freezers in prep area, on floor in utility closet and pizza box storage area at time of inspection. Management initiated immediate corrective action.

Tacony Beer Distribution Company — *Retail Food: General Convenience*
7829 Torresdale Av — *Philadelphia, PA 19136*

Inspection Date

6/27/07

7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the floor in the establishment, during time of inspection.
8-01.2 (C) Hot water is not provided. No running hot water in the employee restroom, during time of inspection. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. The establishment has no running hot water in the employee restroom, during time of inspection. Management instructed to initiate immediate corrective action.
11-01.2 (A) Food equipment is defective. Hot water tank is not plugged into the wall, it is not working, during time of inspection. Management instructed to initiate immediate corrective action.

9/12/05

No Critical Violations

Tacony Beer Distributor *Retail Food: General Convenience*
7829 Torresdale Av *Philadelphia, PA 19136*

Inspection Date

7/3/08

No Critical Violations

7/3/08

No Critical Violations

5/7/08

8-01.2 (C) Hot water is not provided at premises. Defective water heater observed. Establishment is selling prepackaged food only.

ORDERS TO OWNER: YOU ARE REQUIRED TO PROVIDE HOT WATER AVAILABLE AT ALL TIME FOR PROPER HANDWASHING PURPOSES. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided at toilet room.

Al's Corner Deli *Retail Food: Prepared Food Take-Out*
7940 Torresdale Av *Philadelphia, PA 19136*

Inspection Date

4/9/08

No Critical Violations

1/20/08

9-04 (B) Wiping cloths are used in an unapproved manner (store in a sanitizing solution). Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Bottle of sanitizer hang over waffle iron and food,windex,degreaser ,germicide form on food prep tables and area. Management instructed to initiate immediate corrective action.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. The bain maria for deli in food prep area 49°. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present (noted in food prep area where trays are turned down for elevation). Management instructed to initiate immediate corrective action.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit (chip beef 126°). Management instructed to initiate immediate corrective action.

11/2/06

2-10.2 Ice is not protected from contamination, observed ice scoops stored on top of ice machine 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 missing side at scale on deli case. Management instructed to initiate immediate corrective action.

New Foundations Charter School *Institution: School, Charter*
8001 Torresdale Av *Philadelphia, PA 19136*

Inspection Date

4/18/08

No Critical Violations

12/6/07

No Critical Violations

4/30/07

No Critical Violations

10/24/06

No Critical Violations

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

New Foundations Charter School — *Institution: School, Charter*
8001 Torresdale Av — *Philadelphia, PA 19136*

Inspection Date

5/18/06

No Critical Violations

9/16/05

9-02.1 Employee hands are not washed prior to food handling activities: the hand sink has been removed(management plans to reinstall it next week). Management instructed to initiate immediate corrective action.

Cannery — *Institution: Penal Facility*
8021 Torresdale Av — *Philadelphia, PA 19136*

Inspection Date

6/19/08

No Critical Violations

3/4/08

7-01 (I) Ant infestation is present, kitchen area.

12/31/07

No Critical Violations

9/11/07

No Critical Violations

6/7/07

No Critical Violations

3/26/07

No Critical Violations

12/28/06

No Critical Violations

6/29/06

No Critical Violations

4/11/06

No Critical Violations

12/14/05

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit, meat temperature 50°

2-01.1 (B) Adulterated or unwholesome food is present, 15 pre packaged outer wrap trays, 46, 1/2 pt beverage soiled. Management instructed to initiate immediate corrective action.

8/4/05

No Critical Violations

Ashburner Inn — *Retail Food: Restaurant, Eat-in*
8400 Torresdale Av — *Philadelphia, PA 19136*

Inspection Date

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

Ashburner Inn
8400 Torresdale Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19136

Inspection Date

4/29/08

4-01.1 (A) Food/Food service article storage does not provide protection. The chips container does not have a closed lid.
7-01 (D) Roach infestation is present. Roaches observed in the sink room and basement. Eliminate roach infestation. 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.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. The bar 3-basin sink is not in the correct order. The proper sanitization procedure is wash-rinse-sanitize. Management instructed to initiate immediate corrective action.
2-10.2 Ice is not protected from contamination. The ice scoop is stored in the ice at the bar.

2/4/08

3-02.1 Refrigeration system does not maintain proper temperatures. Front bar area refrigerator observed not working during time of inspection. Beer refrigerator observed at 50° F during time of inspection. Refrigerator in rear prep area observed 46° 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 ice bin and hand washing sink behind bar. Splash guard not present between food prep sink and 3 basin sink. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present . Fresh mice droppings observed inside plates in basement area. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Uncovered food items observed in refrigerators. Water observed inside refrigerator behind bar. Management instructed to initiate immediate corrective action.

9/24/06

2-10.2 Ice is not protected from contamination; ice scoop with handle observed stored in ice bin. 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 and storage shelves in kitchen area. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present .Numerous live flies observed in kitchen and bar area. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present . Numerous mouse droppings observed on the floor in bar;under food equipment, in hand wash sink at kitchen and stairway leading to basement. Management instructed to initiate immediate corrective action.

Tates Good Food Restaurant
8419 Torresdale Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19136

Inspection Date

9/26/06

No Critical Violations

Colello's Italian Ice
8601 Torresdale Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19136

Inspection Date

10/4/05

No Critical Violations

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

Holiday Beverage Center — *Retail Food: General Convenience*
8601 Torresdale Av — *Philadelphia, PA 19136*

Inspection Date

4/3/07

No Critical Violations

Bread by Nishon — *Wholesale: Bakery*
8701 Torresdale Av — *Philadelphia, PA*

Inspection Date

5/1/06

No Critical Violations

Morning Calm International Trading — *Wholesale: Warehouse*
8701 Torresdale Av — *Philadelphia, PA 19136*

Inspection Date

6/3/08

No Critical Violations

5/20/08

7-01 (L) Mouse infestation is present -- Fresh mouse feces observed on floor perimeters. Management instructed to initiate immediate corrective action.

Antonio's Pizza — *Retail Food: Prepared Food Take-Out*
8801 Torresdale Av — *Philadelphia, PA 19136*

Inspection Date

9/19/06

No Critical Violations

Uptown Entertainment — *Wholesale: Warehouse*
8805 Torresdale Av — *Philadelphia, PA 19136*

Inspection Date

4/16/08

No Critical Violations

SDJ Trading — *Wholesale: Processor*
8819 Torresdale Av — *Philadelphia, PA 19136*

Inspection Date

4/16/08

No Critical Violations

12/8/06

No Critical Violations

11/13/06

7-01 (L) Mouse infestation is present. Live mice & feces are observed in warehouse area.
8-06.1.1 (C) Drain line is in need of repair in processing area- clogged drain.

9/8/06

No Critical Violations

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

SDJ Trading — *Wholesale: Warehouse*
8819 Torresdale Av — *Philadelphia, PA 19136*

Inspection Date

9/8/06

10-01.1 (A) An approved equipment and utensil washing sink is not provided, at time a 2 compartment sink is being used.
5-03.2 (B) Hazardous chemicals are not properly used.

Society Hill Snacks — *Wholesale: Processor*
8845 Torresdale Av — *Philadelphia, PA 19136*

Inspection Date

10/3/06

4-01.1 (A) Food/Food service article storage does not provide protection, splash guard lacking between hand wash sink and utensil cleaning sink.

People's Choice # 000722 — *Retail Food: Mobile Food Vendor*
8900 Torresdale Av — *Philadelphia, PA 19136*

Inspection Date

8/25/05

No Critical Violations

Your Home Away From Home — *Institution: Child, Family Day Care Homes*
6302 Trotter St — *Philadelphia, PA 19111*

Inspection Date

3/26/07

No Critical Violations

Appletree Childcare & Learning Center — *Institution: Child, Child Care Centers*
3323 Tudor St — *Philadelphia, PA 19136*

Inspection Date

11/10/06

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized, no 3 compartment sink on site.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided, 3 compartment sink is not provided- preparing hot lunch on Fridays using church's kitchen stove/oven.

9/16/05

10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized: no 3 basin sink on site.
10-01.1 (B) An approved sink for manual washing and sanitization is not provided: 3-comp. sink is not provided- preparing hot lunch on Fridays using church's kitchen oven.

Comfort Zone Child Care — *Institution: Child, Child Care Centers*
3323 Tudor St — *Philadelphia, PA 19136*

Inspection Date

1/9/08

19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Application was issued to director. Management instructed to initiate immediate corrective action.

6/11/07

No Critical Violations

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

Connie's Family Day Care
3433 Tudor St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19136

Inspection Date

10/25/06

No Critical Violations

10/31/05

No Critical Violations

Melendez,Aida
815 Tyson Av

Institution: Child, Family Day Care Homes
Philadelphia, PA 19111

Inspection Date

6/29/07

No Critical Violations

6/27/06

No Critical Violations

Santucci Square Pizza
901 Tyson Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 1911144(

Inspection Date

1/26/07

No Critical Violations

Santuccis Square Pizza
901 Tyson Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 1911144(

Inspection Date

1/2/07

No Critical Violations

Milano's Pizza
911 Tyson Av

Retail Food: Restaurant, Eat-in
Philadelphia, PA 1911144(

Inspection Date

2/13/07

No Critical Violations

1/13/07

2-01.4 Food is not properly labeled/packaged. Pre-packaged pudding and cheesecake is not properly labeled in the reach-in refigeration unit marked PEPSI, during time of inspecton.
5-01.1 Food is not protected from contamination. Food items is not protected in the reach-in freezer near the 3-basin sink, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed along the perimeter of the walls in the establishment, 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 provided under the food prep sink. Management instructed to initiate immediate corrective action.

11/18/05

No Critical Violations

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

N & E Agora Deli
917 Tyson Av

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19111

Inspection Date

1/2/07

No Critical Violations

Tot Lot Family Day Care
302 Unruh Av

Institution: Child, Family Day Care Homes
Philadelphia, PA 19111

Inspection Date

8/14/06

No Critical Violations

Helen Brookins Family Day Care
1426 Unruh Av

Institution: Child, Family Day Care Homes
Philadelphia, PA 19111

Inspection Date

3/27/06

No Critical Violations

3/22/06

No Critical Violations

Keesha Ransom
1242 Unruh St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19111

Inspection Date

5/1/08

19-01.1 Food establishment personnel food safety certified individual is not present.
Food Safety Course provided by Lehigh Valley Child Care Inc.
Note: City of Philadelphia Food Safety Certificate Needed.

7/25/07

19-01.1 Food establishment personnel food safety certified individual is not present.
9-01.2.2 Requirements were not followed to prevent disease transmission. Management instructed to initiate immediate corrective action. Feces and urine is in toilet, while all children are eating lunch upstairs.

6/15/06

No Critical Violations

Keisha's Cozy Corner
1362 Unruh St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19111

Inspection Date

7/23/08

No Critical Violations

Basilio Food Market
359 Van Kirk St

Retail Food: Grocery Market
Philadelphia, PA 19111

Inspection Date

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

Basilio Food Market *Retail Food: Grocery Market*
359 Van Kirk St *Philadelphia, PA 19111*

Inspection Date

6/19/08

3-02.1 Refrigeration system does not maintain proper temperatures. Refrigeration unit (deli case) was observed at 50°F.
ORDERS: Remove all perishable foods: deli meat and pre-sliced cheeses. Relocate to operable unit (observed at 38°F). All foods stored in defective unit over approved time period must be discard immediately.

12/8/06

No Critical Violations

11/24/06

No Critical Violations

11/24/06

5-04.2 (A) Approved sneeze guards are not provided as required. Sneeze guard is not placed at such an angle as to protect the food from contamination for the customer's mouth or nose at the scale on top of the display refrigerator unit, 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 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 trash can in the employee restroom, 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 equipment is not properly washed, rinsed and sanitized in the 3-basin sink, during time of inspection. Management instructed to initiate immediate corrective action.

Kim's Farmers Market *Retail Food: Grocery Market*
7500 Verree Av *Philadelphia, PA 19111312*

Inspection Date

3/22/06

2-01.4 Food is not properly labeled/packaged.(Packaged fruit & vetables are not properly labeled.)
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.
19-01.1 Food establishment personnel food safety certified individual is not present.(During time of inspection.) Management instructed to initiate immediate corrective action.

2/8/06

2-01.4 Food is not properly labeled/packaged.(Packaged fruit & vetables are not properly labeled.)
3-01.1 (A) Potentially hazardous food is stored at improper temperature.(Cut melons stored on food shelves, temp. 54°.) (Cut melons are removed from sale.)
3-01.1.A Food is held at intermediate temperatures exceeding permitted time limit.(Cut melons sat out overnight after they where cut into pieces.) Cut melons removed from sale.
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.
8-06.1.1 (A) Liquid waste is not disposed of properly. (Liquid waste from hot water tank and drippng water from drain table where vegetables are shelved is disposed of improperly.
8-06.1.1 (C) Drain line is in need of repair.(At drain table where vegetables are shelved.)

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

Quig's Pizza
7501 Verree Rd

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19111

Inspection Date

6/22/06

No Critical Violations

Schenk's Family Bakery
7951 Verree Rd

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19111

Inspection Date

7/22/08

19-01.1 Food establishment personnel food safety certified individual is not present -- Owner scheduled for 8/11 & 8/25.

6/20/08

7-01 (L) Mouse infestation is present -- Fresh mouse feces observed on floors behind equipment in the kitchen & basement, basement storage shelves.
4-01.1 (A) Food/Food service article storage does not provide protection -- Mop rack installed directly next to utensil sink drain board.
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. Certificate posted has expired.
5-01.1 Food is not protected from contamination -- Numerous uncovered food items stored in the walk-in refrigerator / freezer

5/22/06

3-02.1 Refrigeration system does not maintain proper temperatures:
- walkin cooler in basement is 50°F
-refrigerated display case is 45°F
Note: Refrigeration repairman was present at time of inspection and potentially hazardous items were already removed.
7-01 (L) Mouse infestation is present: mouse droppings observed throughout establishment on floor.

The Treasure Chest Video
7955 Verree Rd

Retail Food: General Convenience
Philadelphia, PA 19111

Inspection Date

6/18/07

No Critical Violations

Verree Express Pizza
7959 Verree Rd

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19111

Inspection Date

3/16/06

No Critical Violations

Keller's Market
7964 Verree Rd

Retail Food: Grocery Market
Philadelphia, PA 19111

Inspection Date

6/21/06

No Critical Violations

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

Sunoco A Plus Market
7965 Verree Rd

Retail Food: General Convenience
Philadelphia, PA 19111

Inspection Date

3/15/07

No Critical Violations

Sweeney's Verree Tavern
7968 Verree Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19111

Inspection Date

3/29/07

No Critical Violations

3/15/07

2-10.2 Ice is not protected from contamination: serving ice is not separated from soda lines and cold plate. Management instructed to initiate immediate corrective action.

Fox Chase Coastal
7980 Verree Rd

Retail Food: Grocery Market
Philadelphia, PA 19111

Inspection Date

1/15/07

No Critical Violations

Conroy Catering at Knowlton Mansion
8001 Verree Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19111232

Inspection Date

1/23/07

No Critical Violations

1/8/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Several dozens of raw eggs temperture is 73° stored on the prep table, ambient temperature is 81° in the kitchen, during time of inspection. Two 1 lb. butters temperature is 76° which are stored on top of raw eggs in the food prep area, ambient temperature is 81° in the kitchen, 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 walk-in refrigeration unit, 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 food prep areas. Management initiated immediate corrective action, call for service was made during time of inspection.
10-05.1 (B) Warewasher does not maintain proper washing and sanitizing temperatures. Required: Dishwashing unit requires 180° min., during time of inspection the dishwashing unit to the left has a high temperature of 166°. Management initiated immediate corrective action, call for service was made during time of inspection.

The Lafayette-Redeemer
8580 Verree Rd

Institution: Nursing and Convalescent Home
Philadelphia, PA 19111

Inspection Date

2/14/08

No Critical Violations

2/22/07

No Critical Violations

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

CCA Baldi Middle School *Institution: School, Public*
8723 Verree Rd *Philadelphia, PA 19115*

Inspection Date

4/23/08

4-01.1 (A) Food/Food service article storage does not provide protection, splash guard lacking between hand wash sinks and 3 compartment sinks.

10/24/07

4-01.1 (A) Food/Food service article storage does not provide protection, splash guard lacking between hand wash sinks and 3 compartment sinks.

4/12/07

4-01.1 (A) Food/Food service article storage does not provide protection, splash guard lacking between hand wash sinks and 3 compartment sinks.

10/31/06

4-01.1 (A) Food/Food service article storage does not provide protection, splash guard lacking between hand wash sinks and 3 compartment sinks.

5/17/06

No Critical Violations

4/25/06

No Critical Violations

Shaare Shamayim-Beth Judah Kindergarten *Institution: School, Private*
9768 Verree Rd *Philadelphia, PA 19115*

Inspection Date

6/16/08

No Critical Violations

11/8/07

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 establishment is in the process of obtaining proper certification.Management was given the application and a list of providers.

10/3/07

7-01 (L) Mouse infestation is present. F.resh mouse droppings observed behind food equipment in kitchen area.
19-01.1 Food establishment personnel food safety certified individual is not present. City Certificate not present during time of inspection. Management was givennthe application and a list of providers.

Sunoco Aplus Mini Market *Retail Food: General Convenience*
10000 Verree Rd *Philadelphia, PA 19116361*

Inspection Date

7/9/07

No Critical Violations

Sunoco Aplus Mini Market *Retail Food: General Convenience*
10000 Verree Rd *Philadelphia, PA 19116361*

Inspection Date

6/18/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. CITY DELI Products are stored in the hot holding unit: biscuit, egg, sausage and cheese temperatue is 86°; pancake, sauage, egg and cheese temperature is 85°; miffin, sauage, egg and cheese temperature is 85°; croissant, sauage, egg and cheese temperature is 85°, the ambient temperature in the retail area is 90°, during time of inspection. All listed food products will need to be removed from sale.
3-01.1.B Food removed from temperature control is not served within four hours. Tempertature control records are not provided for the self serving stations, during time of inspection. Management instructed to initiate immediate corrective action.
3-06.1 Proper cooking temperature is not achieved. The owner took the temperature of the hot dogs for the patrons at the self serve roller unit temperature is 115°, during time of inspection. Hot dogs will need to be recooked to 165° before it is served to the patrons.
5-01.1 Food is not protected from contamination. Hot dogs is not protected from unclean thongs at the self-serving station, during time of inspection. Management instructed to initiate immediate corrective action.
5-06.1 (B) Temperature control log for self service food is not maintained. Proper temperature is not recorded at least every 2 hours for self-service hot dogs and breakfast sandwiches, during time of inspection. Management instructed to initiate immediate corrective action.

1/8/07

5-01.1 Food is not protected from contamination. Preztels at the front counter is not protected from contamination, during time of inspection. Management instructed to initiate immediate corrective action.
5-04.1 (A) Displayed food is not protected from contamination. Sneeze guard protection is not provided for soft pretzels on front counter 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 at coffee station. 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. 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.

9/6/06

3-02.1 Refrigeration system does not maintain proper temperatures.(Open reach-in refrigerator unit temperature is 67°, during time of inspection.) Food items in refrigeration unit will need to be removed from sale.
3-01.1 (A) Potentially hazardous food is stored at improper temperature.(Pork sandwiches, italian hoagies, chicken salad sandwiches, turkey club sandwiches, bean and cheese burritos, White Castle hamburgers, bottles of Muscle Milk, BBQ Chicken Sandwiches and containers of Dannon Yogurt. Breakfast sandwiches temperature range from 119°- 124°, ambient temperature of establishment is 88°, during time of inspection. Hot dogs on hot holding unit temperature is 112°, during time of inspection.) 09/06/2006 2:15 PM Listed food items will need to be removed from use.
5-01.1 Food is not protected from contamination. (Hot dogs is not protected from hazardous substances while stored on hot holding unit.) Management instructed to initiate immediate corrective action.
5-04.1 (A) Displayed food is not protected from contamination. (Sneeze guard protection is not provided for soft pretzels on front counter 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 at coffee station.) 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.) Management instructed to initiate immediate corrective action.

Sunoco Aplus Mini Market *Retail Food: General Convenience*
10000 Verree Rd *Philadelphia, PA 19116361*

Inspection Date

8/10/06

3-02.1 Refrigeration system does not maintain proper temperatures.(Open reach-in refrigerator unit temperature is 62°, during time of inspection.) Food items in refrigeration unit will need to be removed from sale.
3-01.1 (A) Potentially hazardous food is stored at improper temperature.(Pork sandwiches, italian hoagies, chicken salad sandwiches, turkey club sandwiches, bean and cheese burritos, White Castle hamburgers, bottles of Muscle Milk, BBQ Chicken Sandwiches and containers of Dannon Yogurt.) 08/10/2006 11:10 AM Listed food items will need to be removed from use.
9-04 (A) Sponges are used in an unapproved manner. (Moist sponge use on food contact surfaces is prohibited at coffee station.) 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 at coffee station.) 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.) Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized.(No sanitizer for 3-basin sink.) Management instructed to initiate immediate corrective action.

Old Country Pizza *Retail Food: Prepared Food Take-Out*
10008 Verree Rd *Philadelphia, PA 19116*

Inspection Date

8/1/06

2-01.1 (B) Adulterated or unwholesome food is present: any perishables in broken bain marie. Product removed from sale/use.
3-02.1 Refrigeration system does not maintain proper temperatures: bain marie observed at 80°F.
7-01 (A) Fly infestation is present.
7-01 (L) Mouse infestation is present: mouse droppings observed on floor around perimeter of basement.

3/23/06

2-01.1 (B) Adulterated or unwholesome food is present: rotten hard boiled eggs.
Product removed from sale/use.
3-02.1 Refrigeration system does not maintain proper temperatures:
-pizza prep unit observed at 66°F
-bain marie observed at 68°F
Note: No perishables were observed in these units except for eggs, which were discarded.
-walkin box observed at 45°F
7-01 (A) Fly infestation is present.
7-01 (L) Mouse infestation is present: mouse droppings observed on floor along wall with prep tables, on shelves below prep tables and on cans stored on prep table shelves.

Bem Brazil *Retail Food: Grocery Market*
10101 Verree Rd *Philadelphia, PA 19116*

Inspection Date

12/16/05

No Critical Violations

Katerinas Pizza *Retail Food: Restaurant, Eat-in*
10101 Verree Rd *Philadelphia, PA 19116*

Inspection Date

Katerinas Pizza *Retail Food: Restaurant, Eat-in*
10101 Verree Rd *Philadelphia, PA 19116*

Inspection Date

8/8/07

19-01.1 Food establishment personnel food safety certified individual is not present. Missing certificate from Dept. of Public of Health, manager has application. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Cleaning cloths need to be stored in sanitizing solution at each station. 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 preping food Management instructed to initiate immediate corrective action.

6/12/07

5-01.1 Food is not protected from contamination. Food items in the walk-in freezer unit is not covered, 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 of Health, manager has application. Management instructed to initiate immediate corrective action.

12/16/05

No Critical Violations

Keshinev Market *Retail Food: Grocery Market*
10105 Verree Rd *Philadelphia, PA 19116*

Inspection Date

3/23/06

No Critical Violations

Sweet Desserts By Shella *Retail Food: Prepared Food Take-Out*
10105 Verree Rd *Philadelphia, PA 19116*

Inspection Date

7/26/07

No Critical Violations

7/24/07

2-01.4 Food is not properly labeled/packaged. Cookies in single use containers at display case did not have labels during time of inspection.
9-04 (A) Sponges are used in an unapproved manner. Sponges observed at 3 basin sink and in employee bathroom. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping clothes were observed on prep table not stored in sanitized solution during time of inspection. Management instructed to initiate immediate corrective action.

4/21/06

No Critical Violations

Aroma Grill *Retail Food: Restaurant, Eat-in*
10181 Verree Rd *Philadelphia, PA 19116*

Inspection Date

9/28/06

No Critical Violations

Mallu Cafe and Catering *Retail Food: Restaurant, Eat-in*
10181 Verree Rd *Philadelphia, PA 19116*

Inspection Date

10/19/07

No Critical Violations

10/16/07

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

Royal Spices *Retail Food: Grocery Market*
10185 Verree Rd *Philadelphia, PA 19116*

Inspection Date

8/10/06

No Critical Violations

5/13/06

No Critical Violations

5/11/06

No Critical Violations

5/10/06

2-01.1 (D) Defective food containers are present.(Damaged container on shelf in retail area.) Management instructed to initiate immediate corrective action.
2-01.4 Food is not properly labeled/packaged.(Frozen beef products are not properly labeled in freezer chest in basement 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 are not protected from mice contamination.) Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination.(Frozen beef products are not properly covered in freezer chest in basement.) Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. (Live flies are observed in basement in rear outside area near dumpster.) 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 on floor and on food shelves in retail 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. (Food equipment liquid waste from coconut juice is disposed of improperly in basement area.)
9-02.3 (A) Employee observed not following good hygienic personal practices. (Practice: Used toilet paper placed in trash can in employee restroom.) (Waste products will need to be removed from restroom in a proper manner.)
10-02.1 Food equipment needs cleaning.(Dirty sinks in basement; dirty coolers in basement.) Management instructed to initiate immediate corrective action.
13-02 (A) Ceiling is not clean.(In basement; stained and/or damaged ceiling tiles in retail area.) Management instructed to initiate immediate corrective action.
13-02 (C) Walls are not clean.(Stained walls in basement area.) Management instructed to initiate immediate corrective action.

Andrea's Place *Retail Food: Grocery Market*
7701 Walker St *Philadelphia, PA 19136*

Inspection Date

12/26/06

No Critical Violations

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

Family Day Care
1329 Wells St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19111

Inspection Date

8/3/06

No Critical Violations

Chapel Manor Nursing & Rehab. Ctr.
1104 Welsh Rd

Institution: Nursing and Convalescent Home
Philadelphia, PA 19115

Inspection Date

2/27/08

No Critical Violations

2/7/08

7-01 (B) Fruit fly infestation is present, "A", "C", wing nurses station,
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit, "D" wing nurses station refrigerator 54°.
12-01.5.B (5) Hot water at hand washing sink is not provided, "B" and "D" wing at steam table areas.

2/15/07

No Critical Violations

1/11/06

No Critical Violations

Beverages Pine Valley
1701 Welsh Rd

Retail Food: Other
Philadelphia, PA 19115317

Inspection Date

4/4/06

7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed on floor in establishment.) Management instructed to initiate immediate corrective action.

Murray Brothers Distributor LLC
1701 Welsh Rd

Retail Food: Other
Philadelphia, PA 19115317

Inspection Date

1/25/07

No Critical Violations

Murry Brothers Distributor
1701 Welsh Rd

Retail Food: Other
Philadelphia, PA 19115317

Inspection Date

12/6/06

7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the floor in the establishment, during time of inspection. Management instructed to initiate immediate corrective action.

Pine Valley Beverages
1701 Welsh Rd

Retail Food: Other
Philadelphia, PA 19115317

Inspection Date

4/4/06

7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed on floor in establishment.) Management instructed to initiate immediate corrective action.

Santucci's Square Pizza III *Retail Food: Restaurant, Eat-in*
1701 Welsh Rd *Philadelphia, PA 19115*

Inspection Date

1/16/07

No Critical Violations

5/4/06

7-01 (L) Mouse infestation is present: mouse droppings observed on floor in corners of kitchen.

4/3/06

7-01 (L) Mouse infestation is present: mouse droppings observed on floor in corners of kitchen and on prep table shelf in rear.
3-02.1 Refrigeration system does not maintain proper temperatures:
-Hobart refrigerator is 44°F
-bain marie at cooking line was 60°F. (Note: Unit was unplugged but was corrected during inspection.)
4-01.1 (A) Food/Food service article storage does not provide protection: splash protection is lacking between steam table and cooking line hand washing sink.

Wawa Food Market #230 *Retail Food: General Convenience*
1701 Welsh Rd *Philadelphia, PA 19115*

Inspection Date

1/3/07

No Critical Violations

Gearo's *Retail Food: Restaurant, Eat-in*
1913 Welsh Rd *Philadelphia, PA 19115*

Inspection Date

1/16/07

No Critical Violations

A and M International *Retail Food: Prepared Food Take-Out*
1916 Welsh Rd *Philadelphia, PA 19115*

Inspection Date

8/28/06

No Critical Violations

7/5/06

7-01 (L) Mouse infestation is present, fresh droppings observed on floor areas.

5/30/06

7-01 (L) Mouse infestation is present, fresh droppings observed on floor areas.
4-01.1 (A) Food/Food service article storage does not provide protection, sneeze guard lacking on front case, exposed food stored without protection.

Grimm's Variety *Retail Food: General Convenience*
1916 Welsh Rd *Philadelphia, PA 19115465*

Inspection Date

7/15/08

No Critical Violations

7/20/07

No Critical Violations

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

Grimm's Variety
1916 Welsh Rd

Retail Food: General Convenience
Philadelphia, PA 19115465

Inspection Date

8/19/05

No Critical Violations

Howdy's
1916 Welsh Rd

Retail Food: Grocery Market
Philadelphia, PA 19115000

Inspection Date

8/19/05

No Critical Violations

International Food Market
1916 Welsh Rd

Retail Food: Grocery Market
Philadelphia, PA 19115

Inspection Date

7/15/08

7-01 (L) Mouse infestation is present -- Fresh mouse feces observed on kitchen floor. 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.
4-01.1 (A) Food/Food service article storage does not provide protection -- Splash guard lacking between grinder & utensil sink.
10-02.4 Unapproved sanitizer is being used -- Household bleach lacking directions for proper sanitization of utensils in 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. Management instructed to initiate immediate corrective action.

Nut Just Candy
1916 Welsh Rd

Retail Food: Grocery Market
Philadelphia, PA 19115

Inspection Date

6/9/07

No Critical Violations

8/19/05

5-04.1 (A) Displayed food is not protected from contamination. Sneeze guard protection is not provided for scale on top of candy display counter. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed under 3-basin sink and in basement area. Management instructed to initiate immediate corrective action.

Ray's Pizza
1916 Welsh Rd

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19115460

Inspection Date

7/15/08

7-01 (L) Mouse infestation is present -- Fresh mouse feces observed on kitchen floor, live mouse on glue board. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided -- Hot water turned off at toiletroom handsink due to leak. Management instructed to initiate immediate corrective action.

7/20/07

No Critical Violations

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

Ray's Pizza
1916 Welsh Rd

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19115460

Inspection Date

6/4/07

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

7-01 (L) Mouse infestation is present. Fresh and old mouse droppings noted on floor perimeters under and behind storage equipment.

4/4/06

No Critical Violations

Sonny's Fruit and Produce
1916 Welsh Rd

Retail Food: Grocery Market
Philadelphia, PA 19115000

Inspection Date

7/15/08

No Critical Violations

7/20/07

No Critical Violations

6/4/07

5-01.1 Food is not protected from contamination. Due to mouse and fly infestations.

7-01 (L) Mouse infestation is present. Fresh and old mouse feces on floor perimeters in customer's service nd storage areas.

7-01 (A) Fly infestation is present. Noted in customer service area.

3/20/06

No Critical Violations

Szechuan King Restaurant
1916 Welsh Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19115461

Inspection Date

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

Szechuan King Restaurant
1916 Welsh Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19115461

Inspection Date

1/3/08

2-10.2 Ice is not protected from contamination. Scoop with handle exposed to ice. Management instructed to initiate immediate corrective action.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Partially fryed chicken wings left out in food prep area 70°. Management instructed to initiate immediate corrective action.
3-08.3 Hot holding equipment is improperly used for food reheating(cheese sauce, and gravies 113°). Management instructed to initiate immediate corrective action.
4-02.1 Raw or unwashed food is not stored below ready-to-eat food. Raw chicken and mixture stored above cooked egg rolls, and noddles. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Dirty basket in walk-in refrigerator containing diced onions Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required. A protective guard is required at mop sink (located between clean side of dishroom table and a make shift hot food stove. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Scoops with handle touching cooked rice, and bowels used as scoops stored in bulk bins of flour, sugar, msg, rice. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Droppings noted around the perimeters of the kitchen, ,on bulk food containers in storage area. Management instructed to initiate immediate corrective action.
9-02.1 Employee hands are not washed prior to food handling activities. I observed employees, washing dishes, taking out trash leaving food prep areas and returning without washing hands. Management initiated immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wippling cloths located on sinks, food prep tables and dishroom area. Management instructed to initiate immediate corrective action.
10-02.4 Unapproved sanitizer is being used. The establishment does not use a sanitizer. Food handling practice immediately discontinued.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Silverware washed once in dishmachine on flate bed rack. Management instructed to initiate immediate corrective action.
10-02.2 (B) Food equipment and utensils are improperly sanitized. The establishment does not use a sanitizer. Management instructed to initiate immediate corrective action.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated. The establishment is not familiar with wash/rinse/sanitize procedures. Management instructed to initiate immediate corrective action.

1/3/07

No Critical Violations

8/31/05

5-01.1 Food is not protected from contamination. Food items in walk-in refrigerator is not protected from cross-contamination between raw and prepared foods. Management initiated immediate corrective action.
6-01.2 (B) Food utensils and contact surfaces are not cleaned and sanitized. All utensils and contact surfaces in kitchen.
9-02.1 Employee hands are not washed prior to food handling activities. Management initiated immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths in kitchen 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. Employees/manage are not properly cleaning and sanitized large food equipments. Sanitarian explained proper process for wash, rinse & sanitize to Mr. Liu.
10-04.0 Oversized equipment is not properly washed or sanitized. In 3-basin sink. Management instructed to initiate immediate corrective action.

Val's Jewish Bakery
1916 Welsh Rd

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19115

Inspection Date

2/11/08

No Critical Violations

12/10/07

No Critical Violations

12/10/07

No Critical Violations

11/29/07

2-01.1 (D) Defective food containers are present. Dented food cans observed in basement storage area. Management instructed to initiate immediate corrective action.
3-02.1 Refrigeration system does not maintain proper temperatures. Refrigerator in front retail area observed at 47° F during time of inspection. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Food items in various cool holding units observed uncovered during time of inspection. Uncovered food observed in basement on baker's rack. Management instructed to initiate immediate corrective action. Food is not protected from insecticide or rodenticide.
5-03.2 (B) Hazardous chemicals are not properly used. Uncovered mice block baits observed on the floor in retail area during time of inspection. Management initiated immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Sponges observed at 3 basin sink. Management initiated immediate corrective action.

11/23/07

4-01.1 (A) Food/Food service article storage does not provide protection. Single service items on the shelves are not protected from mice contamination, during time of inspection. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Deserts in the reach-in refrigerator units is not covered in the retail area of the establishment. Management instructed to initiate immediate corrective action. Canned food items is not protected debris from insecticide or rodenticide on the shelf area in the basement, during time of inspection.
5-03.2 (B) Hazardous chemicals are not properly used. Use of uncovered mice block baits does not prevent contamination of foods and/or food contact surfaces in the establishment, during time of inspection. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Live flies are observed in the kitchen 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 on the 1st & 2nd floor, during time of inspection. Mice droppings are on the shelves where single service items and food items are stored, 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 soiled ashtray which is stored on prep table shelf in the food prep area in the basement, during time ofinspection. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Clean wiping cloths are not stored in sanitizing solution in the preparation areas, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. White buckets and bottle of dishwashing liquid is stored in the 3-basin sink, during time of inspection. Missing sink plug at the 3-basin sink, during time of inspection. Esfir Polishchuk could not properly explain how to wash, rinse and sanitize in the 3-basin, 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 application, during time of inspection.

Val's Jewish Bakery *Retail Food: Prepared Food Take-Out*
1916 Welsh Rd *Philadelphia, PA 19115*

Inspection Date

9/24/07

19-01.1 Food establishment personnel food safety certified individual is not present. Owner has application, during time of inspection.

7/30/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Bread baked with meat products temp. is 75° and bread baked with scallion & eggs temp. is 73°, during time of inspection. Food refrigerated to meet cooling requirements. Management initiated immediate corrective action, baked bread was disposed in the trash, during time of inspection.
5-04.2 (A) Approved sneeze guards are not provided as required. No sneeze guard is provided at the scale which is stored on top of the display counter at the front retail area, 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 drains into the 3-basin sink in the basement food prep area, during time of inspection. Liquid waste drains into bucket near the compress unit near the large oven units in food prep area in the basement, 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 equipsment are not properly washed, rinsed and sanitized at the 3-basin sink, during time of inspection. Only one basin can be filled with water and be properly used during time of inspection due to missing stoppers for the basin sinks. Management initiated immediate corrective action, owner brought two new stoppers, during time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. Ms. Anna V. is taken class during time and will complete in Aug. 27, 2007.

7/2/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Cooked chicken parts temperature is 100°, is stored on top of the lage bag of flour, the ambient temperature is 75° in the food prep area, during time of inspection. Cooked chicken will need to be refrigerated to meet cooling requirements.
5-04.1 (A) Displayed food is not protected from contamination. Full display case enclosure is not provided, some food items are stored on the front counter without proper protection, during time of inspection. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Food items in the reach-in refrigeration unit is not covered in the retail area, during time of inspection. Uncovered baked food items is stored on top sneezer guard in the front serving area, during time of inspection.
5-04.2 (A) Approved sneeze guards are not provided as required. No sneeze guard is provided at the scale which is stored on top of the display counter at the front retail area, 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 drains into the 3-basin sink in the basement 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. Employees hands are not washed properly in the basement food prep area, missing hand soap and hand towels, 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 equipsment are not properly washed, rinsed and sanitized at the 3-basin sink, during time of inspection. No one knows the proper cleaning procedure and missing faucet water line at the 3-basin sink, only two basins can be filled with water,during time of inspection.
19-01.1 Food establishment personnel food safety certified individual is not present. Ms. Anna V. has application for Dept of Public Health and list of providers, during time of inspection.

6/18/07

No Critical Violations

Val's Jewish Bakery
1916 Welsh Rd

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19115

Inspection Date

6/16/07

No Critical Violations

6/13/07

2-01.4 Food is not properly labeled/packaged. Pre-packaged breads are not labeled in the front counter area, during time of inspection. Management instructed to initiate immediate corrective action.
5-04.1 (A) Displayed food is not protected from contamination. Full display case enclosure is not provided, some food items are stored on the front counter without proper protection, during time of inspection. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Open bags of flour, exposed food on front counter tables. Food items in the reach-in refrigeration unit is not covered in the food prep area and in the front serving area,during time of inspection.
7-01 (L) Mouse infestation is present, fresh droppings observed in retail area; baking area on shelves, in cabinets, on floor areas, on basment floor. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Live roaches and egg are observed in the basement, during time of inspection. Body parts from roaches are observed throughout 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 in the basement is leaking over the freezer chest near the stairwell, duringtime of inspection.
9-02.1 Employee hands are not washed prior to food handling activities. Employees hands are not washed properly before preping food, during time of inspection. Management instructed to initiate immediate corrective action.

10/26/06

7-01 (L) Mouse infestation is present, fresh droppings observed in retail area; baking area on shelves, in cabinets, on floor areas, on basment floor. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present, throughout baking area.
5-01.1 Food is not protected from contamination, open bags of flour, exposed food on front counter tables, fly strips over prep tables.

2/24/06

7-01 (L) Mouse infestation is present, fresh droppings observed in basement, on shelves, floor area. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination, open bags of flour, exposed food on front counter tables.

Vimster Newsstand
2301 Welsh Rd

Retail Food: Mobile Food Vendor
Philadelphia, PA 19114

Inspection Date

6/26/08

No Critical Violations

Shop N Bag #2531
2401 Welsh Rd

Retail Food: Supermarket
Philadelphia, PA 19114

Inspection Date

1/3/07

No Critical Violations

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

Alfie's
2417 Welsh Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114231

Inspection Date

1/10/08

2-10.2 Ice is not protected from contamination. Mildew observed inside ice machine. Hose lines observed in direct contact with ice made for human consumption. Ice bins observed not clean behind bar. 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 3 basin sink and single basin sink. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present. Air gap not present for food prep sink. Provide indirect waste connection for food prep sink. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. (Bar hand washing sink)
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Application and provider list were given to manager.
12-01.5.B (4) Cold water at hand washing sink is not provided. (Bar hand washing sink)

6/13/07

8-02.2 An approved air gap is not present. Condensation line from walkin box is submerged in a backed up (clogged with waste water) catch basin. One inch gap is necessary and pipe needs to be unclogged. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. No food safety certificate posted. Bartender listed on report is unaware of certification.

11/21/05

No Critical Violations

Blue Grass Beverage
2417 Welsh Rd

Retail Food: General Convenience
Philadelphia, PA 19114221

Inspection Date

11/17/06

7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed on the floor under and/or behind the shelves in the establishment. Management instructed to initiate immediate corrective action.

Blue Grass Laundromat
2417 Welsh Rd

Retail Food: Vending Machine
Philadelphia, PA 19114

Inspection Date

8/30/06

No Critical Violations

Kum Lin Restaurant
2417 Welsh Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114221

Inspection Date

1/3/07

No Critical Violations

New England Pizza
2417 Welsh Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114

Inspection Date

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

New England Pizza
2417 Welsh Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114

Inspection Date

12/26/07

4-01.1 (A) Food/Food service article storage does not provide protection. Food items in refrigerators observed not covered 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 an identifiable container of sanitizing solution. Management instructed to initiate immediate corrective action.

9/6/07

4-01.1 (A) Food/Food service article storage does not provide protection. Foods in white plastic buckets/containers in standup refrigerators and lowboy observed not covered at this time.

9-02.1 Employee hands are not washed prior to food handling activities.

9-02.2 (A) Employee hand wash frequency is inadequate. Kitchen handsink observed block and in disrepairs.

12-02.2 (A) Hand washing sink is not readily available for use. Handsink in kitchen not not in good repairs/knobs missing and clogged. Presently, using 3 bay sink handwashing sink, this is a potential source of cross-contamination.

8/30/06

No Critical Violations

Primo Hoagies & Deli
2417 Welsh Rd

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19114

Inspection Date

8/30/06

No Critical Violations

Casino Deli
2425 Welsh Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114

Inspection Date

1/2/08

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.

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

Casino Deli
2425 Welsh Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114

Inspection Date

12/26/07

Casino Deli *Retail Food: Restaurant, Eat-in*
2425 Welsh Rd *Philadelphia, PA 19114*

Inspection Date

2-01.1 (B) Adulterated or unwholesome food is present. Uncovered brown color raw beef is in reach-in refrigeration unit, during time of inspection. The raw meat was removed from use by the employee during time of inspection.
3-01.1 (A) Potentially hazardous food is stored at improper temperature. Salmon temperature is 76°, turkey deli meat left out on slicer temperature is 56°, cold slaw temperature is 50° and salad dressing temperature is 47°, during time of inspection. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. The lids and inside the containers not protected from mice contamination (mice droppings in the lids and in the empty food containers) in the washware area. 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 reach-in refrigerator and in the walk-in refrigerator, during time of inspection. Lettuce in the food prep unit is not protected from unclean plastic conter which is stored in the lettuce, 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 rolls and the other food items on the metal shelves, 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 for scale which is located on top of display refrigeration unit. Management instructed to initiate immediate corrective action.
7-01 (D) Roach infestation is present. Several live roaches are observed 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 in the food prep area, under and/or behind the food equipments in the food prep area, on the shelves in the basement and on the shelves in the basement area. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths in the food preparation areas are not stored in a properly labeled container with sanitize solution, during time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Several drain lines are leaking 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. Employee hands are not washed properly before wearing gloves, during time of inspection.
9-02.2 (A) Employee hand wash frequency is inadequate. Employee at washware area do not wash hands before handling clean utensils and clean equipment, during time of inspection. Management instructed to initiate immediate corrective action.
10-02.1 Food equipment needs cleaning. Reach-in refrigeration units and the walk-in refrigeration units are not clean. Fan guards are in unsanitary conditions, during time of inspection. Mice droppings are on the shelves in the food prep area and in the basement area, during time of inspection. Ice on the floor in the walk-in freezer unit. Walls and ceiling is not clean in the walk-in refrigeration units. Metal support table under grill units is has grease and food debris, during time of inspection. Management instructed to initiate immediate corrective action.
13-01.1 (A) Floor is not clean. Grease build-up on the floor under and/or behind the food equipments, during time of inspection. Mice droppings are on the floor under and/or behind the food equipment in the food prep area and on the floor in the basement. Debris is on the floor in the basement, during time of inspection. Drain and/or soil lines are leaking on the floor in the basement, during time of inspection. Management instructed to initiate immediate corrective action.
13-02 (C) Walls are not clean. Grease and other waste water is leaking from the drain lines onto the walls at several locations in the rear of the basement during time of inspection. Wall behind grill unit and other cooking equipments is not clean. Molding walls in the washware area. Management instructed to initiate immediate corrective action.

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

Casino Deli
2425 Welsh Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114

Inspection Date

19-01.1 Food establishment personnel food safety certified individual is not present. Lynn Difillippo is the certified individual and is not present during time of inspection. Person in charge has list of providers and application from Dept. of Public Health. Management instructed to initiate immediate corrective action.

12/26/07

No Critical Violations

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

Casino Deli
2425 Welsh Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114

Inspection Date

3/2/07

Casino Deli
2425 Welsh Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19114

Inspection Date

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Five stack of the 2-dozen of eggs temperature is 76° stored on the table near the grill, ambient temperature is 77°, during time of inspection. Eggs will need to be disposed from use.
2-10.2 Ice is not protected from contamination, observed ice scoop stored on top of ice machine with protection at time of inspection. Lid or cover is not provided for the bucket of ice inn the dishwashing area, during time of inspection. Management instructed to initiate immediate corrective action.
8-06.1.1 (A) Liquid waste is not disposed of properly. Waster water from the grease trap is leaking into the trash can in the rear basement area, during time of inspection. large pot of grease is disposed of improperly, stored under the grill uncovered, during time of inspection. Management instructed to initiate immediate corrective action.
2-01.4 Food is not properly labeled/packaged. Baked food items are not labeled, during time of inspection. Management instructed to initiate immediate corrective action.
2-01.1 (D) Defective food containers are present. Damaged canned food containers on the shelves. Damaged canned food items will need to be removed from use.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Walk-in refrigeration unit is 52°, during time of inspection. Cold salads and other food items are stored at temperatures 52°- 54°, during time of inspection. Food that is refrigerated in the unit will to meet cooling requirements.
3-02.1 Refrigeration system does not maintain proper temperatures. Walk-in refrigeration unit temperature is 52°, 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. Coffee machine is not protected from splash contamination from the handsink at the food prep area. 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 the sewer lines in the basement area, during time of inspection. Boxes of syrup for the fountain beverages are stored under dripping water 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 in the food prep areas, during time of inspection. Burrows 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 is leaking from the ceiling in the rear basement area near the catch basin, during time of inspection. Drain line is leaking under the ice bin at the server station, 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 before preping in the food prep area and in server area, during time of inspection.
8-06.1.2 (A) An approved indirect waste drain connection is not provided. Proper air break is not provided at the ice bin at the server station in the dining area, during time of inspection. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate. Employee did not wash his hands before drying the silverware, during time of inspection. Management instructed to initiate immediate corrective action.
9-02.3 (C) Employee fingernails are not clean and neatly trimmed. Servers touching ready-to-eat food with long nails, 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. Wiping cloths are not clean in the floor prep area, where it is needed, during time of inspection. Management instructed to initiate immediate corrective action.

Casino Deli *Retail Food: Restaurant, Eat-in*
2425 Welsh Rd *Philadelphia, PA 19114*

Inspection Date

10-02.1 Food equipment needs cleaning. Clean insides and outside of all food equipment throughout establishment of grease and food debris. Walk-in refrigeration unit is not clean, during time of inspection. Fryer, grill and support metal table for the grill is not clean. Mice droppings on the shelves, during time of inspection. Ice build-up on the floor in the walk-in freezer unit, during time of inspection.
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.
13-01.1 (A) Floor is not clean. Clean under and/or behind all food equipment throughout establishment of food debris, mouse poison and grease build-up. Waste water on the floor in the rear basement, during time of inspection.
13-02 (B) Ceiling is not in good repair. Ceiling is leaking grease in the rear basement area, during time of inspection. Stained ceiling tiles in the establishment, where it is needed. 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, person in charge has list of providers and application.

10/30/06

2-10.2 Ice is not protected from contamination, observed ice scoop stored on top of ice machine with protection at time of inspection. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Fruit flies observed in dish washer room and in front prep areas at time of inspection. Management instructed to initiate immediate corrective action.

4/6/06

No Critical Violations

9/7/05

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit: several pallets of eggs observed at 75°F at cooking line.
3-02.1 Refrigeration system does not maintain proper temperatures: bairn marie across from cooking line is 55°F.

Note: All items held in this unit must be time-monitored and discarded after 4 hours of remaining in the unit.
8-06.1.1 (A) Liquid waste is not disposed of properly: stagnant water observed on basement floor due to a leak.

Italian Bistro *Retail Food: Restaurant, Eat-in*
2500 Welsh Rd *Philadelphia, PA 19152*

Inspection Date

Italian Bistro
2500 Welsh Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19152

Inspection Date

12/26/07

2-10.2 Ice is not protected from contamination. Food products stored in drink ice in the bar ice bin, during time of inspection. Ice machine is moldy. Ice machine operation immediately discontinued until it is properly cleaned.
4-03.4 Food is stored beneath unprotected sewer lines or dripping water lines. Dry storage items are stored on shelf under unprotected soil line in the basement. Food items and food equipments are preped under the unprotected soiled line in the basement.
3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit. Cooked chicken breast temperature is 76°, chopped crabmeat temperature is 48°, veal cutlet temperature is 67° and tarter sauce temperature is 50°. Listed food products will need to be removed from use.
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, where it is needed. Food items is not protected from overhead leakage or condensation in the walk-in refrigeration unit in the basement. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mice dropping on the counters and on the floor. Management instructed to initiate immediate corrective action.
8-06.1.1 (C) Drain line is in need of repair. Handsink in the food prep unit and the 3-basin sink is leaking. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized. Large 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. Kitchen Manager do not have certification from Dept. of Public Health, during time of inspection.

12/24/07

No Critical Violations

5/23/06

No Critical Violations

3/20/06

No Critical Violations

1/31/06

2-01.1 (B) Adulterated or unwholesome food is present:
-dried out, previously cooked veal cutlets
-moldy lobster tail
-old/dead, uncooked mussels
-brown lettuce
Note: Items were discarded by cook.
4-01.1 (A) Food/Food service article storage does not provide protection. Splash protection lacking between kitchen handwashing sink and ingredient bins and between pot sink and drainboard of food prep sink.
7-01 (L) Mouse infestation is present: mouse droppings observed along walls in kitchen and wait station areas as well as inside the cabinets below the wait station computer terminals.

Rite Aid #1299
2503 Welsh Rd

Retail Food: General Convenience
Philadelphia, PA 19152

Inspection Date

1/10/08

No Critical Violations

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

Athlete's Foot #63
2524 Welsh Rd

Retail Food: General Convenience
Philadelphia, PA 19152

Inspection Date

3/20/06

No Critical Violations

Jenny Craig Weight Loss Centre, #2206
2532 Welsh Rd

Retail Food: Community Service
Philadelphia, PA 19152

Inspection Date

10/12/07

No Critical Violations

10/10/07

8-01.2 (C) Hot water is not provided.

Las Margaritas
2538 Welsh Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19152

Inspection Date

12/26/07

2-01.1 (D) Defective food containers are present. Dented food cans observed in rear storage area. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. Food items in refrigerators uncovered during time of inspection.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths observed not stored in sanitizing solution between use. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. Hot water not provided in employee bathroom 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 food safety certified individual must be present during times of operation and preparation. Management instructed to initiate immediate corrective action.

6/1/07

2-10.2 Ice is not protected from contamination. Ice-scoop handle noted immersed in ice for patron's use, in ice-maker machine.
5-01.1 Food is not protected from contamination. Due to ice-scoop handle noted in direct contact with consumable ice.
9-02.2 (A) Employee hand wash frequency is inadequate. Rear kitchen hand washing sink noted blocked with cooking utensils at the of this inspection.
9-04 (B) Wiping cloths are used in an unapproved manner. Moist wiping cloth noted sitting on top of table used in raw chickens observed not stored in sanitizing solution between use.
9-02.3 (A) Employee observed not following good hygienic personal practices. A food worker noted sneezing and coughing but failed to immediately wash hand between serving patrons. Management instructed to initiate immediate corrective action.

4/3/06

No Critical Violations

Ostroff's Candies
2542 Welsh Rd

Retail Food: General Convenience
Philadelphia, PA 19152

Inspection Date

3/26/08

No Critical Violations

Ostroff's Candies *Retail Food: General Convenience*
2542 Welsh Rd *Philadelphia, PA 19152*

Inspection Date

11/27/07

19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Management has food safety certificate from the State posted. Management was given an application and list of providers.

6/1/07

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

7-01 (L) Mouse infestation is present. Due to fresh and old mouse droppings noted on floor perimeter particularly in rear kitchen and storage area.

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

Quizno's Sub Restaurant *Retail Food: Restaurant, Eat-in*
2544 Welsh Rd *Philadelphia, PA 19152*

Inspection Date

5/7/08

No Critical Violations

1/16/08

19-01.1 Food establishment personnel food safety certified individual is not present. Food safety certified individual not present during time of inspection. A certified individual must be present during times of preparation and operation. An application and a list of providers were given to the manager.

11/20/07

9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloth observed not properly stored in an identifiable container of sanitized solution. Management initiated immediate corrective action.

19-01.1 Food establishment personnel food safety certified individual is not present. Food safety certified individual not present during time of inspection. A certified individual must be present during times of preparation and operation. An application and a list of providers were given to the manager.

6/1/07

7-01 (L) Mouse infestation is present. Fresh mouse droppings noted under storage shelvings in cabinet above front customer beverage dispenser and service area.

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

7-01 (A) Fly infestation is present. Noted in front food prep/service area.

12/23/05

No Critical Violations

12/13/05

5-04.2 (A) Approved sneeze guards are not provided as required, open gap between adjacent pieces of glass of sneeze guard, at front counter. 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 3 compartment sink. Management instructed to initiate immediate corrective action.

Burger King #983 *Retail Food: Restaurant, Eat-in*
2550 Welsh Rd *Philadelphia, PA 19152*

Inspection Date

7/26/07

No Critical Violations

6/4/07

19-01.1 Food establishment personnel food safety certified individual is not present. Valid servsafe certificate provided.

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

Burger King #983
2550 Welsh Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19152

Inspection Date

2/15/06

No Critical Violations

Robert Blair Pollock School
2975 Welsh Rd

Institution: School, Public
Philadelphia, PA 19152

Inspection Date

5/2/08

No Critical Violations

10/24/07

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

10/24/07

No Critical Violations

4/18/07

No Critical Violations

4/18/07

No Critical Violations

11/1/06

No Critical Violations

11/1/06

No Critical Violations

5/16/06

2-01.1 (D) Defective food containers are present.(Damaged canned food items on dry storage shelves.) Management instructed to initiate immediate corrective action.

5/15/06

7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed in food prep area.) Management instructed to initiate immediate corrective action.

9/26/05

No Critical Violations

Seven Eleven #11349
2981 Welsh Rd

Retail Food: General Convenience
Philadelphia, PA 19152

Inspection Date

6/23/08

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.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Manager was issued an application and a list of providers. Management instructed to initiate immediate corrective action.

4/11/08

19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Manager was issued an application and a list of providers. Management instructed to initiate immediate corrective action.

Seven Eleven #11349
2981 Welsh Rd

Retail Food: General Convenience
Philadelphia, PA 19152

Inspection Date

1/17/08

3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Food in hot holding unit observed at 130° F, 125° F, and 128°F. Management initiated immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Manager was issued an application and a list of providers. Management instructed to initiate immediate corrective action.
12-01.5.B (5) Hot water at hand washing sink is not provided. Hot water not present for hand washing sink in bathroom.

11/29/06

No Critical Violations

Holme Circle Flowers & Produce
2991 Welsh Rd

Retail Food: Grocery Market
Philadelphia, PA 19152

Inspection Date

7/26/06

No Critical Violations

Rita's Water Ice
2991 Welsh Rd

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19152

Inspection Date

8/28/07

No Critical Violations

7/20/07

19-01.1 Food establishment personnel food safety certified individual is not present. City certificate not present during time of inspection. Management is to obtain proper certification from the City. Management instructed to initiate immediate corrective action.

3/15/06

No Critical Violations

Dunkin Donut & Baskin Robbins
2998 Welsh Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19152212

Inspection Date

12/26/07

No Critical Violations

9/12/06

No Critical Violations

6/14/06

7-01 (L) Mouse infestation is present. (Feces contaminated surfaces are observed in food prep area and in rear storage area.) Management instructed to initiate immediate corrective action.

Sno-Biz
3301 Welsh Rd

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19136

Inspection Date

6/7/06

No Critical Violations

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

The Marsico
3515 Welsh Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19136

Inspection Date

7/23/08

No Critical Violations

7/10/08

7-01 (A) Fly infestation is present. Flies landing on food prep tables, pizza and loaf bread on tables, and in diningrooms.
7-01 (D) Roach infestation is present. Numerous live roaches were observed on floor and glue board behind and to right of coffee station in kitchen. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wipingcloths are not stored in a sanitizing solution.
9-02.1 Employee hands are not washed prior to food handling activities. I observed employee performing a variety of jobs (dumping garbage,dishware activities cooking ,and food prep without washing hands
19-01.1 Food establishment personnel food safety certified individual is not present.

12/27/07

No Critical Violations

9/25/07

4-01.1 (A) Food/Food service article storage does not provide protection. Food is not protected from splash contamination. Food stored on the floor of the wak-in refrigerator, and dry storage rooms. 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. Cutting boards are not clean after each use. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Flies observed in the rear prep area, and on the walls in the mop/bucket area.
7-01 (A) Fly infestation is present. Flies landing on food prep tables, pizza and loaf bread on tables, and in diningrooms.
3-07.1 (B) Cooling methods do not promote rapid cooling of food. Deep pot of food in refrigertor. The establishment was made aware of the need for ice paddles.
9-02.1 Employee hands are not washed prior to food handling activities. I observed employee performing a variety of jobs (dumping garbage,dishware activities cooking ,and food prep without washing hands
19-01.1 Food establishment personnel food safety certified individual is not present.
9-04 (B) Wiping cloths are used in an unapproved manner. Wipingcloths are not stored in a sanitizing solution.

9/24/07

No Critical Violations

The Marsico *Retail Food: Restaurant, Eat-in*
3515 Welsh Rd *Philadelphia, PA 19136*

Inspection Date

9/7/07

4-01.1 (A) Food/Food service article storage does not provide protection. Food is not protected from splash contamination. Food stored on the floor of the wak-in refrigeratorl 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. Cutting boards are not clean after each use. Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present. Flies observed in the rear prep/
7-01 (A) Fly infestation is present.
9-02.3 (B) Employees are smoking in uapproved areas. Cigarette butts are observed. Management instructed to initiate immediate corrective actionl
9-01.1.2 (A) Food handler with unprotected skin cuts, sores, or infections is present. I observed employee with band aid on left hand index finger rolling asparagus in cheese.
9-02.1 Employee hands are not washed prior to food handling activities. I observed employee performing a variety of jobs (dumping garbage,dishware activities cooking ,and food prep without washing hands
9-04 (B) Wiping cloths are used in an unapproved manner. Wipingcloths are not stored in a sanitizing solution.
19-01.1 Food establishment personnel food safety certified individual is not present.

12/6/06

No Critical Violations

12/4/06

12-01.5.B (5) Hot water at hand washing sink is not provided, 2nd floor toilet room.

Kim's Shop and Go Market *Retail Food: Prepared Food Take-Out*
3544 Welsh Rd *Philadelphia, PA 19136*

Inspection Date

5/25/06

No Critical Violations

Guido's Ristorante Italiano *Retail Food: Restaurant, Eat-in*
3545 Welsh Rd *Philadelphia, PA 19136*

Inspection Date

6/7/06

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

Marsico's Water Ice *Retail Food: Prepared Food Take-Out*
3545 Welsh Rd *Philadelphia, PA 19136*

Inspection Date

Marsico's Water Ice
3545 Welsh Rd

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19136

Inspection Date

9/7/07

4-01.1 (A) Food/Food service article storage does not provide protection. not protected from splash contamination. Food stored on the florof walk-in refrigerator. 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. Cutting boards are not clen after each use.
7-01 (B) Fruit fly infestation is present: flies observed in rear prep/storage area. Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present.
9-01.1.2 (A) Food handler with unprotected skin cuts, sores, or infections is present. I observed employee with band aid on left hand index finger rolling asparagus in cheese.
9-02.1 Employee hands are not washed prior to food handling activities. I observed employee performing a variety of jobs (dumping garbage,dishware activities cooking ,and food prep without washing hands Management instructed to initiate immediate corrective action.
9-02.3 (B) Employees are smoking in uapproved areas. Cigarette butts are observed. Management instructed to initiate immediate corrective action.
9-04 (B) Wiping cloths are used in an unapproved manner. Wipingcloths are not 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.

8/6/07

No Critical Violations

6/7/06

7-01 (B) Fruit fly infestation is present: flies observed in rear prep/storage area. Management instructed to initiate immediate corrective action.

Rozencwig Family Day Care
853 Welton St

Institution: Child, Family Day Care Homes
Philadelphia, PA 19116

Inspection Date

1/12/07

No Critical Violations

12/19/05

No Critical Violations

Wings To Go
3118 Willits Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19136

Inspection Date

2/9/07

No Critical Violations

Panda Care
3120 Willits Rd

Institution: Child, Child Care Centers
Philadelphia, PA 19136

Inspection Date

3/2/07

No Critical Violations

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

King's 99 Cent @ Willits
3122 Willits Rd

Retail Food: General Convenience
Philadelphia, PA 19136111

Inspection Date

6/13/07

No Critical Violations

Willits Road Pharmacy
3138 Willits Rd

Retail Food: General Convenience
Philadelphia, PA 19136

Inspection Date

1/22/08

No Critical Violations

2/5/07

No Critical Violations

Fame's Famous Pizza
3148 Willits Rd

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19136

Inspection Date

11/7/05

No Critical Violations

Lucky Garden China Restaurant
3148 Willits Rd

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19136

Inspection Date

7/24/06

No Critical Violations

Seasons Chinese Restaurant
3148 Willits Rd

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19136

Inspection Date

11/9/07

2-01.4 Food is not properly labeled/packaged. Self serve homemade ice tea, and lemonaid in patrons area. Management instructed to initiate immediate corrective action.
5-01.1 Food is not protected from contamination. handal of scoop embeded in food product. Management instructed to initiate immediate corrective action.
5-04.2 (A) Approved sneeze guards are not provided as required between food prep sink and grinder sink.
9-04 (B) Wiping cloths are used in an unapproved manner. Wiping cloths on table tops and not stored in a sanitizing solution. Management instructed to initiate immediate corrective action.

7/30/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature: food in bain marie refrigerator measured at 60°F. Potentially hazardous food must be stored in walk-in refrigerator until unit is fixed. Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized: wash, rinse, and sanitize process not conducted in three basin sink.
10-02.3 Equipment used for cleaning/sanitizing is improperly operated: three basin sink used for food preparation,
19-01.1 Food establishment personnel food safety certified individual is not present.

Wong's Chinese Restaurant *Retail Food: Prepared Food Take-Out*
3148 Willits Rd *Philadelphia, PA 19136*

Inspection Date

7/23/08

No Critical Violations

4/18/08

19-01.1 Food establishment personnel food safety certified individual is not present. Note: The owner is enrolled in the class. Obtains City of Philadelphia Food Safety Certificate. Application issued. Management instructed to initiate immediate corrective action.

Dollar General *Retail Food: Grocery Market*
3152 Willits Rd *Philadelphia, PA 19136*

Inspection Date

7/3/08

No Critical Violations

12/20/07

No Critical Violations

12/18/07

5-01.1 Food is not protected from contamination. Mice gnawed packages dry seeds , dry corn, of bird food, I observed is retail pet food area.
7-01 (L) Mouse infestation is present. Severe mouse infestation present for establishment. Mice droppings observed on shelving units, , behind shelving units, and on the floor of retail and storage areas. Dead rat on trap in back storeroom area near exit sign.
8-01.2 (C) Hot water is not provided. Hot water not present in the establishment during time of inspection. Management instructed to initiate immediate corrective action.

12/12/07

5-01.1 Food is not protected from contamination. Mice gnawed packages observed is retail area.
7-01 (L) Mouse infestation is present. Severe mouse infestation present for establishment. Mice droppings observed on shelving units, under shelving units, behind shelving units, and on the floor of retail and storage areas.
8-01.2 (C) Hot water is not provided. Hot water not present in the establishment during time of inspection. Management instructed to initiate immediate corrective action.
2-01.1 (D) Defective food containers are present. Various dented cans observed in retail area. Management instructed to initiate immediate corrective action.

Out of Wack Jacks *Retail Food: Restaurant, Eat-in*
3156 Willits Rd *Philadelphia, PA 19136*

Inspection Date

1/11/07

No Critical Violations

Juliano's Deli *Retail Food: Grocery Market*
3207 Willits Rd *Philadelphia, PA 19114*

Inspection Date

1/25/07

No Critical Violations

Old Country Pizza *Retail Food: Restaurant, Eat-in*
3209 Willits Rd *Philadelphia, PA 19136381*

Inspection Date

5/21/08

No Critical Violations

2/27/08

10-02.2 (B) Food equipment and utensils are improperly sanitized. Only one sink stopper is present. A total of three are needed for the proper wash, rinse, sanitize process. 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. Owner was issued application and provider list.

1/22/08

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit: Perishable food in bain marie observed at 55°F.
3-02.1 Refrigeration system does not maintain proper temperatures: Refrigerator not working during time of inspection.
4-01.1 (A) Food/Food service article storage does not provide protection. Splash guard not present between hand washing sink and mixing unit in front area.
5-01.1 Food is not protected from contamination. Uncovered food items observed in refrigerator units in kitchen.
5-03.2 (B) Hazardous chemicals are not properly used. Bait blocks observed in rear storage area. Open bait cup observed in refrigerator.
7-01 (K) Rat infestation is present. Fresh and old rat droppings observed in rear storage area.
10-02.2 (B) Food equipment and utensils are improperly sanitized. Sanitizing process is not being conducted. Food equipment is only washed and rinsed. Sanitarian explained proper wash, rinse, sanitize process to owner. 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. Owner was issued application and provider list.

7/24/06

3-01.1 (B) Cold food is not maintained below 41 degrees Fahrenheit: perishables (hard boiled eggs, cheese) in bain marie are 70°F. Products removed from sale/use.
3-02.1 Refrigeration system does not maintain proper temperatures: bain marie is 60°F.
7-01 (A) Fly infestation is present.
7-01 (L) Mouse infestation is present: mouse droppings observed around base of mixer.

Ashanti Market *Retail Food: Grocery Market*
3215 Willits Rd *Philadelphia, PA 19114*

Inspection Date

7/24/06

No Critical Violations

Ody's Place *Retail Food: Prepared Food Take-Out*
7378 Wissinoming St *Philadelphia, PA 19136*

Inspection Date

5/22/07

No Critical Violations

Antonina Zavlunova *Institution: Child, Family Day Care Homes*
388 Woodhaven Rd *Philadelphia, PA 19154*

Inspection Date

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

Antonina Zavlunova
388 Woodhaven Rd

Institution: Child, Family Day Care Homes
Philadelphia, PA 19154

Inspection Date

9/24/07

19-01.1 Food establishment personnel food safety certified individual is not present. Food Safety certificate not present during time of inspection. For class registration contact Mrs. Nelson at (215) 685-1489

12/19/05

No Critical Violations

Jim's Wholesale Soft Pretzel Bakery
1890 Woodhaven Rd

Wholesale: Bakery
Philadelphia, PA 19154

Inspection Date

10/18/07

No Critical Violations

6/13/07

3-01.1 (A) Potentially hazardous food is stored at improper temperature. Preztels hot dogs temperature is 117°-121° while stored in the hot holding unit at the front counter 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 the front counter and in the rear storage area, during time of inspection. Management initiated immediate corrective action, owner had service before inspection took place.
19-01.1 Food establishment personnel food safety certified individual is not present. No one is certified, during time of inspection, owners has list of providers and application from Dept. of Public Health. Management instructed to initiate immediate corrective action.

7/7/05

No Critical Violations

Delta School
3515 Woodhaven Rd

Institution: School, Private
Philadelphia, PA 19154

Inspection Date

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

Delta School — *Institution: School, Private*
3515 Woodhaven Rd — *Philadelphia, PA 19154*

Inspection Date

2/21/07

12-01.5.B (4) Cold water at hand washing sink is not provided. No running cold water in the restroom in the Business Building, due to the damage water line, 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. No running hot water in the restroom in the Business Building, due to the damaged water line, during time of inspection. No water hot at the handsinks in the student restroom, where it is needed, during time of inspection 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. Mice droppings are observed on the floor in the 2nd floor restroom in the B-Building, during time of inspection.
171.15(a) Garbage and refuse storage: All garbage and refuse containing food wastes, prior to disposal, are not kept in leak-proof, nonabsorbent, rust and corrosion-resistant containers of adequate number, and are not kept covered with tight-fitting lids, when filled or stored or not in continuous use; however, other means of garbage and refuse storage may be used if approved by the Department. Unapproved trash cans in the restrooms,where it is needed, during time of inspection. (WARNING)
171.15(c).3 When disposal of garbage and refuse is accomplished within or upon the premises of the school, the disposal facilities are not operated and maintained so as not to create a nuisance or a health hazard. Dumster is not properly contained in the parking lot, during time of inspection. Large amount of debris is stored around the dumpster/trails area, during time of inspection. (WARNING)

Sunoco A Plus — *Retail Food: General Convenience*
4001 Woodhaven Rd — *Philadelphia, PA 19154*

Inspection Date

9/18/07

2-01.4 Food is not properly labeled/packaged. Watermelon containers in consumer area are not labeled during time of inspection . Management instructed to initiate immediate corrective action.
3-01.1 (C) Hot food is not maintained above 140 degrees Fahrenheit. Hot food in hot dog roller was observed at 123° F. Management instructed to initiate immediate corrective action.
4-01.1 (A) Food/Food service article storage does not provide protection. Inadequate guard provided for hot dog roller in customer area
Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Mice droppings observed under food shelving in consumer retail area.
8-02.2 An approved air gap is not present: at beverage system. Management instructed to initiate immediate corrective action.
9-04 (A) Sponges are used in an unapproved manner. Sponges observed 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.

Sunoco A Plus *Retail Food: General Convenience*
4001 Woodhaven Rd *Philadelphia, PA 19154*

Inspection Date

6/10/07

4-01.1 (A) Food/Food service article storage does not provide protection. Inadequate guard provided for hot dog roller in customer area
Management instructed to initiate immediate corrective action.
7-01 (B) Fruit fly infestation is present ; numerous live fruit flies observed at hand wash sink in kichen. Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present: at beverage system. Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate ; hand wash sink at coffee counter service area and sink in utensils room obseved not in use, no soap and paper towels provided at the sinks .
Management instructed to initiate immediate corrective action.
10-02.2 (A) Multi-use utensils are not properly cleaned and sanitized ; kitchen utensils.
Numerous articles stored in the utenils sink and process of santization not conducetd in this sink.
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.
19-01.1 Food establishment personnel food safety certified individual is not present.
Management instructed to initiate immediate corrective action.

9/30/06

4-01.1 (A) Food/Food service article storage does not provide protection. Inadequate guard provided for hot dog roller in customer area
Management instructed to initiate immediate corrective action.
8-02.2 An approved air gap is not present: at beverage system. Management instructed to initiate immediate corrective action.

Amoco/Dunkin Donuts *Retail Food: Prepared Food Take-Out*
4004 Woodhaven Rd *Philadelphia, PA 19154*

Inspection Date

12/15/07

No Critical Violations

6/10/07

4-01.1 (A) Food/Food service article storage does not provide protection ; provide splashguards to prevent water splashing from hand washsink and bainmarie also for food storage shelves in food preparation area.
Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate ; hand washing is not conducted due to coffee machine/grinder stored on the hand wash sink.
Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present ; numerous flies flies observed at service sink. Management instructed to initiate immediate corrective action.
19-01.1 Food establishment personnel food safety certified individual is not present.
No city food safety provided.

9/23/06

No Critical Violations

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

Santucci's Original Square Pizza IV
4006 Woodhaven Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19154

Inspection Date

6/29/08

No Critical Violations

9/23/06

No Critical Violations

Perkins Family Restaurant
4034 Woodhaven Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19154

Inspection Date

9/28/05

No Critical Violations

China Court
4042 Woodhaven Rd

Retail Food: Prepared Food Take-Out
Philadelphia, PA 19154

Inspection Date

7/19/08

No Critical Violations

9/23/06

2-01.1 (D) Defective food containers are present.Damaged plastic storage containers.
4-01.1 (A) Food/Food service article storage does not provide protection.
No splash guard observed as required to prevent splashing from service sink/mop sink and food storage shelves also for food preparation sink and freezer.
Management instructed to initiate immediate corrective action.
7-01 (A) Fly infestation is present. Numerous live flies observed in kitchen area.
Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Numerous mouse droppings observed in service sink
Management instructed to initiate immediate corrective action.
9-02.2 (A) Employee hand wash frequency is inadequate.Hand wash sink in back area not in use.
Management instructed to initiate immediate corrective action.
11-09.2 Equipment is located under an unprotected source of contamination.Food storage shelves adjacent service sink.
12-01.5.B (4) Cold water at hand washing sink is not provided for hand wash sink and food preparation sink
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 and food preparation sink.

Knights Tavern
4046 Woodhaven Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19154

Inspection Date

Knights Tavern *Retail Food: Restaurant, Eat-in*
4046 Woodhaven Rd *Philadelphia, PA 19154*

Inspection Date

6/8/07

5-01.1 Food is not protected from contamination. Dark grease isbeing used in the fryer, during time of inspection. Old discolor grease wil need to be removed from use, as soon possible.
7-01 (B) Fruit fly infestation is present. Live fruit flies are observed in the kitchen area, uring time of inspection. Management instructed to initiate immediate corrective action.
7-01 (L) Mouse infestation is present. Feces contaminated surfaces are observed in the establishment, during time of inspection. Management instructed to initiate immediate corrective action.
9-02.3 (B) Employees are smoking in uapproved areas. Four stacks of soiled ashtrays is observed under the bar, during time of inspection. Soiled ash tray are to be removed from establishment. (1ST AND LAST WARNING)
12-02.1 (B) Required hand washing sinks are not provided. Missing hand sink in 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 present. Certified individual is missing certificate from ServSafe and Dept. of Public Health, certified individual as application, 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. Drain line is leaking at the ice bin at the bar area, during time of inspection. Drain line under and or behind the 3-basin sink is leaking near the catch basin at the bar area, during time ofinspection. Management instructed to initiate immediate corrective action.

9/23/06

7-01 (A) Fly infestation is present. Numerous live flies observed in kitchen area
Management instructed to initiate immediate corrective action.

Beer Barrel *Retail Food: General Convenience*
4048 Woodhaven Rd *Philadelphia, PA 19154*

Inspection Date

7/19/08

No Critical Violations

9/23/06

No Critical Violations

Steak & Hoagie Works *Retail Food: Restaurant, Eat-in*
4048 Woodhaven Rd *Philadelphia, PA 19154*

Inspection Date

9/23/06

No Critical Violations

Rita's Water Ice *Retail Food: Prepared Food Take-Out*
4301 Woodhaven Rd *Philadelphia, PA 19154*

Inspection Date

8/23/07

5-03.2 (B) Hazardous chemicals are not properly used, bait block on floor.
7-01 (L) Mouse infestation is present, fresh droppings around walls, under equipment, in cabinets.

Mexican Post *Retail Food: Restaurant, Eat-in*
4501 Woodhaven Rd *Philadelphia, PA 19154*

Inspection Date

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

Mexican Post
4501 Woodhaven Rd

Retail Food: Restaurant, Eat-in
Philadelphia, PA 19154

Inspection Date

2/6/08

No Critical Violations

7/11/07

No Critical Violations

6/13/07

12-01.5.B (5) Hot water at hand washing sink is not provided: in employee restroom.
9-04 (B) Wiping cloths are used in an unapproved manner: store in sanitizing solution between use.

7/14/05

No Critical Violations