

Philadelphia, Pennsylvania

The City of Philadelphia inspects its food establishments using the 2001 FDA Model Food Code. Inspection results are not scored, but critical violations are distinguished from non-critical violations, and are more likely to lead to closure. Critical violations are listed on the Philadelphia government website. Inspectors in Philadelphia are responsible for more establishments per inspector than the other cities reviewed in this report. Twenty-six inspectors cover 13,609 food establishments, averaging 523 restaurants per inspector.

Philadelphia had an average of 0.7 violations per restaurant, and a weighted score of 1.4. However, Philadelphia restaurants had nine violations for evidence of rodent or insect infestations—one of the

largest numbers of that particular violation of all 20 cities. Philadelphia also recorded several handwashing and improper use of wiping cloth violations. Philadelphia only provided 23 of the 30 requested inspection reports.

Philadelphia restaurants were cited for, among other violations:

- No hot water provided at employee handwashing sink
- Food stored beneath unprotected sewer lines
- Mouse infestation present; mouse feces observed along ledges, shelves, and perimeter of basement and 2nd floor

Restaurants studied: Capital Grille, Lacroix, Striped Bass, The Prime Rib, Alma de Cuba, Pompeii, White Dog Café, Red Lobster, Chilis, Applebees, Bistro Romano, Red Sky, Illuminaire, Bridget Foy's, Patou, The Melting Pot, McDonald's, Burger King, Geno's Steaks, Chick-fil-A, Arby's, Starbucks, Pat's King of Steaks

