



c/o Calvary Community Center  
4740 Baltimore Avenue  
Philadelphia, PA 19143  
contact@cedarparkneighbors.org

June 9, 2017

**Re: 4901 Catherine St -The Bar(n)  
Outdoor Seating Permit**

Dear Councilwoman Blackwell:

Cedar Park Neighbors (CPN) held a community meeting on June 8<sup>th</sup> to hear from the owner Noel Karasanyi and manager Tim Blair about their plans for outdoor seating. While the community supports outdoor seating, there were also concerns about the condition of the property and how this will impact the type of outdoor venue proposed. As you are aware outdoor seating is a privilege for the business owner and the permit stays with the owner; therefore CPN would like concerns about conditions of the property and operating practices of the business owner to be addressed in conjunction with this application.

The owner and manager have committed to do the following:

- Close outdoor seating area by 10pm every night.
- Remove unpermitted signs on front and side of building.
- Previously operated smoker/grill will not appear without proper license.
- Sweep outside the property, both on Catherine St and on 49<sup>th</sup> St 2x per day (at opening and at closing) to remove trash and cigarette butts.
- Increase trash pick up to at least 3x per week.
- Build an enclosure for the dumpster and oil/grease container to be located at the rear of the property.
- Install appropriate outdoor lighting that will minimize light pollution.
- Provide crowd control of the outside seating area.
- Obtain a current Food Preparation License.

CPN supports a **TEMPORARY 3 MONTH OUTDOOR SEATING PERMIT** to end on August 31, 2017. This will give the owner time to rectify the 17 L&I VIOLATIONS that currently exist on the property (case # 468160 and 492353, attached), correct the MULTIPLE VIOLATIONS from PA Dept of Health inspection dated 4/7/2016 (attached) as well as obtain a current Food Preparation License.

The condition of the business property directly impacts the confidence that neighbors will have that the proposed outdoor venue will be clean, well managed and a positive addition to the streetscape. At the end of the temporary three month outdoor seating permit, when all violations are closed, there is a current Food Preparation License, and the above items have been followed through on, then CPN would be willing to write a letter of support for a permanent outdoor seating permit.

Sincerely,

Shawn Markovich

cc: Tim Blair  
Marty Cabry, Chief of Staff for Councilwoman Blackwell



City of Philadelphia  
Office of the Mayor and City Council

City of Philadelphia | Mayor's Office | City Council | Courts | District Attorney | Sheriff

Police | Fire | Public Works | Transportation | Parks and Recreation

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## 4901 CATHARINE ST PHILADELPHIA, PA

LICENSE NUMBER

201844

LICENSE TYPE

FOOD PREP(<50 SEATS)

STATUS

EXPIRED

DATE ISSUED

June 27, 2004

EXPIRATION DATE

LAST DAY OF APRIL 2007

CONTACT INFORMATION

NEW THIRD WORLD INC

04901 CATHARINE ST

PHILADELPHIA, PA 19143

CONTACT TYPE

BILLING CONTACT

City of Philadelphia	Department of Public Works	Department of Public Works	Department of Public Works
Office of the Mayor	Office of the Mayor	Office of the Mayor	Office of the Mayor
City Council	City Council	City Council	City Council
Police Department	Police Department	Police Department	Police Department
Fire Department	Fire Department	Fire Department	Fire Department
Public Works	Public Works	Public Works	Public Works
Transportation	Transportation	Transportation	Transportation
Parks and Recreation	Parks and Recreation	Parks and Recreation	Parks and Recreation
Office of the Mayor	Office of the Mayor	Office of the Mayor	Office of the Mayor
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Transportation	Transportation	Transportation	Transportation
Parks and Recreation	Parks and Recreation	Parks and Recreation	Parks and Recreation

City of Philadelphia | Philadelphia Department of Public Works | Department of Public Works | Department of Public Works



City of Philadelphia  
1512 Market Street, 10th Floor  
Philadelphia, PA 19102

City of Philadelphia | Mayor's Office | City Council | Courts | District Attorney | Sheriff

Police | Fire | Public Works | Department of Public Health | Department of Water

GO

## 4901 CATHARINE ST PHILADELPHIA, PA

CASE NUMBER

468160

CASE GROUP

CE-BUSINESS COMPLIANCE UNIT

CASE LOCATION

N/A

DATE ADDED

February 7, 2015

DATE UPDATED

September 11, 2015

STATUS

SENT TO COURT

RESOLUTION DATE

N/A

PRIORITY

NON HAZARDOUS

### VIOLATIONS

VIOLATION CODE	VIOLATION TYPE	VIOLATION DATE	STATUS	LOCATION
FC-1006.3/2	EMERG LIGHTING DEFECTIVE	February 5, 2015	Not Complied	Bar on Baltimore - 1st Floor
FC-1017.1/1	EXIT-MUST BE MAINT	February 5, 2015	Not Complied	N/A
FC-1027.2/1	EGRESS CLEAR OBSTRUCTION	February 5, 2015	Not Complied	Bar on Baltimore - Rear
FC-605.5/1	FIRE-ELECT EXT CORDS PROHIB	February 5, 2015	Not Complied	Bar on Baltimore - 2nd floor
FC-605.6/1	FIRE-ELECT OPEN JUNCTION BOX	February 5, 2015	Not Complied	Bar on Baltimore - 2nd floor
FC-610.2/1	FIRE-COOKING DEVICE	February 5, 2015	Not Complied	Bar on Baltimore - 2nd Floor
FC-806.2/3	TEXTILE WALL COV	February 5, 2015	Not Complied	Bar on Baltimore - Rear door
FC-907.4/4	FIRE-PULL STATION SIGNS	February 5, 2015	Not Complied	Bar on Baltimore
FC-915.1/3	ANNUAL CERT FIRE ALARM	February 5, 2015	Not Complied	Bar on Baltimore
09-703.1/1	SPECIAL ASSEMBLY OCC LO	February 5, 2015	Not Complied	Bar on Baltimore
FC-906.1/1	FIRE EXTING-INSTALL MAX 75FT	February 5, 2015	Not Complied	Bar on Baltimore
LO-1	OBTAIN LIC INDICATED	February 5, 2015	Not Complied	Bar on Baltimore - Amusement License
LR-1	RENEW LIC INDICATED	February 5, 2015	Not Complied	Barn on Baltimore - Dumpster License
FC-1004.3/1	EGRESS-ASSEM OCC SIGNS	February 5, 2015	Not Complied	Bar on Baltimore
FC-703.1/5	FIRE-DOOR/HARDWARE MAINTAIN	February 5, 2015	Complied	Bar on Baltimore - 1st Floor Rear door

City of Philadelphia  
Department of Public Health  
Office of Environmental Health  
1512 Market Street, 10th Floor  
Philadelphia, PA 19102  
215-686-1000  
www.phila.gov

Public Health  
Department  
Office of Environmental Health  
1512 Market Street, 10th Floor  
Philadelphia, PA 19102

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Philadelphia, PA 19102



4901 CATHARINE ST PHILADELPHIA, PA

CASE NUMBER  
492353

CASE GROUP  
CE-C&I FIRE

CASE LOCATION  
N/A

DATE ADDED  
July 19, 2015

DATE UPDATED  
May 11, 2016

STATUS  
SENT TO COURT

RESOLUTION DATE  
N/A

PRIORITY  
NON HAZARDOUS

## VIOLATIONS

VIOLATION CODE	VIOLATION TYPE	VIOLATION DATE	STATUS	LOCATION
FC-610.2/1	FIRE-COMM COOKING DEVICE	July 17, 2015	Not Complied	4901 Catharine St - 2nd floor Kitchen
FC-904.2/1	AFES-COMM KITCH EXHAUST REQ	July 17, 2015	Not Complied	4901 Catharine St - 2nd Floor kitchen
FC-906.1/1	FIRE EXTING-INSTALL MAX 75FT	July 17, 2015	Not Complied	4901 Catharine St - 2nd Floor kitchen



# Food Facility Inspection Report

**Philadelphia Dept of Health/Office of Food Protection**  
**555 S. 43rd St.,**  
**www.phila.gov/health/environment/foodprotection.html**

No. of Risk Factor/Intervention Violations 8 Date 04/07/2016  
 No. of Repeat Risk Factor/Intervention Violations 0 Time In 11:25 AM  
 Number of Corrections 5 Time Out 03:30 PM

**Food Facility** New Third World t/a Barn **Address** 4901 CATHARINE ST 19143 **Telephone** (215) 476-1515 **Establishment Type** Restaurant: Eat-In **District** 3 **Sub** 1

**Licensee** New Third World, Inc. **Corporate Officer** Noel Karasanyi, Pres. **Purpose of Inspection** Inspection **Inspection Type** Inspection

IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation

Compliance Status		COS	R
<b>Demonstration of Knowledge</b>			
1	OUT	Certification by accredited program, compliance with Code, or correct responses	
<b>Employee Health</b>			
2	OUT	Management awareness; policy present	
3	IN	Proper use of reporting; restriction & exclusion	
<b>Good Hygienic Practices</b>			
4	IN	Proper eating, tasting, drinking, or tobacco use	
5	IN	No discharge from eyes, nose, and mouth	
<b>Preventing Contamination by Hazards</b>			
6	IN	Hands clean & properly washed	
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed	
8	OUT	Adequate handwashing facilities supplied & accessible	
<b>Approved Source</b>			
9	IN	Food obtained from approved source	
10	IN	Food received at proper temperature	
11	OUT	Food in good condition, safe, & unadulterated	X
12	IN	Required records available: shellstock tags, parasite destruction	
<b>Protection From Contamination</b>			
13	OUT	Food separated & protected	X
14	IN	Food-contact surfaces: cleaned & sanitized	
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food	

Compliance Status		COS	R
<b>Potentially Hazardous Food Time/Temperature</b>			
16	IN	Proper cooking time & temperature	
17	IN	Proper reheating procedures for hot holding	
18	IN	Proper cooling time & temperature	
19	IN	Proper hot holding temperature	
20	OUT	Proper cold holding temperature	X
21	IN	Proper date marking & disposition	
22	IN	Time as a public health control; procedures & record	
<b>Consumer Advisory</b>			
23	IN	Consumer advisory provided for raw or undercooked foods	
<b>Highly Susceptible Population</b>			
24	IN	Pasteurized foods used; prohibited foods not offered	
<b>Chemical</b>			
25	IN	Food additives: approved & properly used	
26	IN	Toxic substances properly identified, stored & used	
<b>Conformance with Approved Procedure</b>			
27	IN	Compliance with variance, specialized process, & HACCP plan	

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Compliance Status		COS	R
<b>Safe Food and Water</b>			
28	IN	Pasteurized eggs used where required	
29	OUT	Water & ice from approved source	
30	IN	Variance obtained for specialized processing methods	
<b>Food Temperature Control</b>			
31	IN	Proper cooling methods used; adequate equipment for temperature control	
32	IN	Plant food properly cooked for hot holding	
33	IN	Approved thawing methods used	
34	OUT	Thermometer provided & accurate	
<b>Food Identification</b>			
35	IN	Food properly labeled; original container	
<b>Prevention of Food Contamination</b>			
36	OUT	Insects, rodents & animals not present; no unauthorized persons	
37	IN	Contamination prevented during food preparation, storage & display	
38	IN	Personal cleanliness	
39	OUT	Wiping cloths: properly used & stored	
40	IN	Washing fruit & vegetables	
<b>Proper Use of Utensils</b>			
41	IN	In-use utensils: properly stored	

Compliance Status		COS	R
<b>Proper Use of Utensils</b>			
42	OUT	Utensils, equipment & linens: properly stored, dried & handled	
43	IN	Single-use & single-service articles: properly stored & used	
44	IN	Gloves used properly	
<b>Utensils, Equipment and Vending</b>			
45	OUT	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
46	IN	Warewashing facilities: installed, maintained, & used; test strips	
47	OUT	Non-food contact surfaces clean	
<b>Physical Facilities</b>			
48	IN	Hot & cold water available; adequate pressure	
49	OUT	Plumbing installed; proper backflow devices	
50	OUT	Sewage & waste water properly disposed	
51	OUT	Toilet facilities: properly constructed, supplied, & cleaned	
52	OUT	Garbage & refuse properly disposed; facilities maintained	
53	OUT	Physical facilities installed, maintained, & clean	
54	OUT	Adequate ventilation & lighting; designated areas used	
<b>Philadelphia Ordinances</b>			
56	IN	Person in Control of premises has not posted "No Smoking" signs.	
56+	OUT	Philadelphia Ordinances	

**Person in Charge (Signature)**

**Name** Anthony Tucker 10316851 (Serv Safe)  
 8/27/18

**Date:** 04/07/2016



## Food Facility Inspection Report

Philadelphia Dept of Health/Office of Food Protection  
555 S. 43rd St.,  
[www.phila.gov/health/environment/foodprotection.html](http://www.phila.gov/health/environment/foodprotection.html)

No. of Risk Factor/Intervention Violations 8 Date 04/07/2016  
No. of Repeat Risk Factor/Intervention Violations 0 Time In 11:25 AM  
Number of Corrections 5 Time Out 03:30 PM

**Food Facility** New Third World t/a Bam **Address** 4901 CATHARINE ST 19143 **Telephone** (215) 476-1515 **Establishment Type** Restaurant: Eat-In **District** 3 **Sub** 1

**Licensee** New Third World, Inc. **Corporate Officer** Noel Karasanyi, Pres. **Purpose of Inspection** Inspection **Inspection Type** Inspection

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cheese / Cold-Hold Unit	41.9 ° F	BBQ sause / Cold-Hold Unit	41.0 ° F	Chicken / Refrigerator	57.4 ° F
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	

**Food Types** **Volume** **Unit** **Pounds**

Item  
Number

Violations cited in this report must be corrected within the time frames below.

- 1 Violation of Code: [46.101] The food facility operator shall be the Person in Charge or shall designate a Person in Charge and shall ensure that a Person in Charge is present at the food facility during all hours of operation. New Violation.
- 2 Violation of Code: [46.111(a)] Food facility does not have a Health Awareness Reporting Procedure for food employees. New Violation.
- 8 Violation of Code: [46.581(h)] Paper towel dispenser empty at the handwash sink in the 2nd level bar area. New Violation.
- 11 Violation of Code: [46.201] -Raw meat with a freeze by date of 4/2/2016 was observed not adequately frozen to destroy parasites. -plastic bin of BBQ chicken not covered in refrigerator at the bar/food prep area Corrected On-Site. New Violation.
- 13 Violation of Code: [46.281] At the time of inspection the following was observed :  
-large bag of sugar, bread crumbs, and partially open plastic container of seafood seasoning stored under unscreened open window during rainstorm  
-Mice feces on bread loaf and plastic containers in display cooler. Management took immediate corrective action. Corrected On-Site. New Violation.
- 13 Violation of Code: [46.281] -Plastic bin of BBQ Chicken stored uncovered in refrigerator at the bar/food prep area New Violation.
- 13 Violation of Code: [46.281] -BBQ chicken stored uncovered in refrigerator New Violation.
- 20 Violation of Code: [46.385(a)(2)] Food in the 2 Door True refrigerator was observed at 57.4 F degrees. Management took immediate corrective action Corrected On-Site. New Violation.
- 29 Violation of Code: [46.222] At the time of inspection the the PIC could not demonstrate ice being used was from an approved source New Violation.
- 34 Violation of Code: [46.561] Temperature measuring devices for ensuring proper temperatures of food are not available or readily accessible. New Violation.
- \*36 Violation of Code: [46.981(h)(1)] Potential rodent harborage areas inside the food facility observed in the 2nd level 3-basin and bar/food prep area due to open gaps and holes along adining flook and walls, and the amount of dry mice feces. New Violation.

Person in Charge (Signature) Anthony Tucker 10316851 (Serv Safe) 8/27/18

Date: 04/07/2016

Inspector (Signature) Karl Barnes 215-695-7541

Date: 04/07/2016



## Food Facility Inspection Report

<b>Food Facility</b> New Third World t/a Barn	<b>Address</b> 4901 CATHARINE ST 19143	<b>Telephone</b> (215) 476-1515	<b>Establishment Type</b> Restaurant: Eat-In	<b>District</b> 3	<b>Sub</b> 1
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<b>Licensee</b> New Third World, Inc.	<b>Corporate Officer</b> Noel Karasanyi, Pres.	<b>Purpose of Inspection</b> Inspection	<b>Inspection Type</b> Inspection
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Item Number Violations cited in this report must be corrected within the time frames below, or as stated in section 8-405.11 of the food code.

- 36 Violation of Code: [46.922(c)] Visible physical evidence of rodent / insect activity observed in the following areas:  
-Along flooring and wall junctures in 3-basin area  
-On wooden shelf of large heating plate/stove in bar/food prep area 2nd floor  
-In display cooler at front of 2nd floor area New Violation.
- 39 Violation of Code: [46.304] Moist dirty wiping cloths observed lying on counter of 3-basin (sanitizing side) and not stored in sanitizing solution. New Violation.
- 42 Violation of Code: [46.771] At the time of inspection the following was observed :  
-Service plates being stored not inverted in 3-basin sink area  
-Service plates being stored not inverted in bar/food prep area New Violation.
- 45 Violation of Code: [46.521] Multiple wooden mix spoons and serving forks showing cracks and wear New Violation.
- 45 Violation of Code: [46.522] Unfinished wood surface for floor and table leg in 3-basin sink area  
-Unfinished wood surfaces for large heating/warmer in bar/food prep area New Violation.
- 45 Violation of Code: [46.671] Non-commercial refrigerator, gritted plate, hot plate in use New Violation.
- 45 Violation of Code: [46.541] Loose rubber door gaskets observed on the door of refrigeration unit in/at bar/food prep area. New Violation.
- 47 Violation of Code: [46.711(b)(c)] At the time of inspection the following was observed :  
-Floor and walls in 3-basin area had grease build-up and dirt  
-Floor and wall in bar/food prep area had grease build-up New Violation.
- 49 Violation of Code: [46.825(b)-(e)] Leaking hot water facet handle in 3-basin sink area New Violation.
- 50 Violation of Code: [46.862] No food prep sink New Violation.
- 51 Violation of Code: [46.981(b)(f)] -Door not self closing  
-Broken floor tile  
-Light fixture hanging from ceiling New Violation.
- \* 52 Violation of Code: [46.882(a)(c)] At the time of inspection the single trash dumpster was overflowing with trash and cardboard New Violation.
- 52 Violation of Code: [46.884] -Grindable food debris in handwashing sink at the bar/food prep area New Violation.
- \* 53 Violation of Code: [46.901] -Walls in 3-basin sink and bar/food prep areas are not smooth are not cleanable; unfinished wood and dry wall New Violation.
- 53 Violation of Code: [46.981(a)(b)(c)(g)(n)] At the time of inspection the following was observed :  
-General cleaning needed throughout kitchen/3-basin area of grease, dirt, and old mice feces  
-General cleaning needed throughout bar/food prep area of dirt, food debris, and old mice feces  
-Replacement of old & missing ceiling tiles New Violation.
- 53 Violation of Code: [46.981(e)(m)] Brooms not being hung to prevent harborage of vermin New Violation.
- 53 Violation of Code: [46.921] At the time of inspection the following was observed :  
-holes, gaps, and cracks were observed in walls and ceilings of the 3-basin sink and bar/ food prep areas  
-the coving missing for the flooring and adjoining walls in the 3-basin sink and bar/food prep areas New Violation.
- \* 53 Violation of Code: [46.902] At the time of inspection the following was observed :  
Multiple 5-gallon buckets in use throughout bar/food prep area to collect rain water from leaking roof. New Violation.
- 54 Violation of Code: [46.943] Very low lighting in 3-basin sink area 2nd level New Violation.
- 65 Violation of Code: [8-06.2.2] -No food grinder sink New Violation.

Summary Statements 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.

Note: This inspection was in response to a customer complaint. Refusal for inspection was initially given. No Food Safe certified person was on site at the beginning of inspection. Supervisor instructed Sanitarian to order the cease of outdoor cooking immediately.

You are required under Section 6-502 of the Philadelphia Health Code to correct the violations listed as noted above. Your failure to correct these violations may result in the revocation of your health license and other legal action. Reinstatement of a revoked health license will require payment of another license fee. An appeal to these orders may be made to the Board of License and Inspection Review, Municipal Services Building, 1401 JFK Boulevard Philadelphia, PA 19102-1617

Person in Charge (Signature)

**Name** Anthony Tucker 10316851 (Serv Safe)  
8/27/18

**Date:** 04/07/2016

**Inspector (Signature)** Karl Barnes 215-695-7541



**Date:** 04/07/2016