



The Journal



Vovito Café and Gelato: A success story in the heart of Seattle

VOVITO
ESPRESSO • GELATO • BAR

indulge in tasty gelato and sorbetto, available in 26 scrumptious flavors. Feast on a variety of salads, paninis, and baked goods, made fresh daily. Come in for a quick grab-and-go, or curl up in comfortable and contemporary seating while enjoying complimentary Wi-Fi. Whatever you're craving, you're sure to find a delicious combination at Vovito Caffe & Gelato.

Vovito Caffe & Gelato is proud to be the recipient of The Brand Coaches' 2011 Hottest Brand Award in North America.

Vovito was selected as the best-of-brands for a single location from over 1,500 specialty coffee retail businesses coast-to-coast, an true testament to quality and service.

At Vovito, they believe in an exquisite cup of coffee or a sumptuous meal should be a luxury everyone can afford. Like the small neighborhood cafés we loved in Italy, Vovito is a place where food and drink are a passion and each item is made fresh each day. A place where you can taste the freshness and quality of the ingredients in every sip, every bite. A place where you can escape for a few moments to savor life's little pleasures.

So let them spoil you with a coffee, a mid-day treat, a meal or a glass of wine. Bring yourself, a friend or the whole family.

Eat in or take out. However you experience Vovito, your visit will be *delizioso!*

For more info on this article visit www.vovito.com

Seattle July 31, 2013; Italian design adorns this newly completed store, the second shop in the Seattle metropolis area. From the sweeping gelato cases to the stone counters and warm colors enveloping the elegant interior. Featuring premium coffee, delectable food and heavenly gelato, it's the ultimate café experience. Customers line up to try the handcrafted espresso made with Single-Origin coffee beans, pulled on the renowned Slayer espresso machine. Scores of people



Oscartek Metro showcases

Right Equipment and Right Service: Poor refrigeration behind CNE burger illness

Epic Burgers & Fries remained closed on Aug. 22, 2013 after dozens of people became ill at the CNE. CITYNEWS. Epic Burgers & Fries remained closed on Aug. 22, 2013 after dozens of people became ill at the CNE. CITYNEWS.

Poor refrigeration of maple bacon jam led to an outbreak of Staphylococcus aureus toxin at the Canadian National Exhibition (CNE) this summer, Toronto Public Health (TPH) officials said Friday.

“Our investigation suggests that inadequate refrigeration of the maple bacon jam at multiple points before serving to the customer — both at the Le Dolci preparation site and Epic Burgers & Waffles — would have allowed the bacteria to grow and produce the toxin that led to illness,” TPH spokeswoman Kris Scheuer said in an email.



It's not known how the toxin got into the jam, Scheuer said, but the poor refrigeration allowed it to spread. The jam was a topping on the cronut burger, created and sold by Epic Burgers & Waffles, which was shut down at the Ex for a week during the investigation. But the vendor was allowed to reopen and has eliminated the cronut burger from its menu.

Le Dolci, the bakery that supplied the jam, has apologized and was allowed to reopen. Bakery owner Lisa Sanguedolce issued a message on the bakery's Facebook page Thursday, apologizing for the error and saying they were back in business. “I'd like to express extreme regret and remorse that people became ill after consuming the maple bacon jam that was served at the Canadian National Exhibition,” Sanguedolce wrote.

“With the assistance of Toronto Public Health we quickly stopped production of the product, sanitized our premises and re-trained all of our staff. This product was a special order product created only for our customer at the CNE. The bacon jam will no longer be produced,” she said.

The bakery will also host an open house on Sept. 24.

Scheuer said there are several conditions for the bakery's reopening:

- interviewing and additional training of food handlers
- supervised cleaning and sanitization
- any future production of the maple bacon jam must include ingredients from approved sources and the production process must be modified to the satisfaction of Toronto Public Health

Last month, Toronto Public Health's Dr. Lisa Berger said temperature control issues were noted at both the supplier, and on site at the CNE, and Epic Burgers staff received further training. The toxin cannot be killed through the cooking process, and proper refrigeration is necessary to avoid its spreading. A total of 250 people called TPH complaining of illness after eating at the CNE. Of those, at least 90 people ate at Epic Burgers & Waffles and 87 of them ate the cronut burger.

Two other CNE food booths – Bourbon Street Grill and Bao 360 Shanghai Express – were closed due to “serious” food safety infractions and did not reopen



1441 Rollins Roads, Burlingame, CA 94010

Tel: 855.885.2400 | 650.342.2400 | Fax: 650.342.7400 | www.oscartek.com