

Seneca County Department of Health
Environmental Services
31 Thurber Drive , Waterloo,, NY 13165
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Food Service Establishment Inspection - Summary Report

Operation: RT 96 DINER (ID: 308071)
Facility Name: RT 96 DINER
Facility Code: 49-AB05
Facility Address: 7555 96 ROUTE INTERLAKEN, NY 14847

To the Attention of:
MICHAEL MILLER
7482 ROCK RIVER RD.
OVID , NY 14521-

Inspection

Date: JAN 09, 2015 02:53 PM
Inspector: Arthur Sinicropi (asinicropi@co.seneca.ny.us)
Responsible Person: dawn miller (email:)

Summary

Number of public health hazards found: 2
Number of public health hazards NOT corrected: 0
Number of other violations found: 1

Each item found in violation is reported below along with the code requirement.

FOODS NOT PROTECTED FROM CONTAMINATION BY OTHER SOURCES.

ITEM # 4B WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

Part or parts of the violation item were observed to be in violation which were corrected at the time of inspection.

Code Requirements

Acid foods are stored in containers or pipes that consist of toxic metals.

Inspector Findings

Blueberry pie filling stored in original metal container.

FOODS NOT PROTECTED FROM CONTAMINATION, TEMPERATURES NOT MEASURED.

ITEM # 2C WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

Part or parts of the violation item were observed to be in violation which were corrected at the time of inspection.

Code Requirements

Cooked or prepared foods are subject to cross-contamination from raw foods.

Inspector Findings

Raw ground beef and uncooked bacon stored above salad dressing and potatoes. No cross contamination observed. Corrected moved to bottom level of refrigerator.

FOOD NOT PROTECTED IN GENERAL

ITEM # 8A WAS FOUND IN VIOLATION 1 TIME(S).

Part or parts of the violation item were observed to be in violation which were corrected at the time of inspection.

Code Requirements

Food not protected during storage, preparation, display, transportation and service, from potential sources of contamination (e.g., food uncovered, mislabeled, stored on floor, missing or inadequate sneeze guards, food containers double stacked)

Inspector Findings

Coleslaw was found in refrigerator uncovered. Corrected, covered food item.

Additional Information Collected During Inspection

Comments

Hot holding >145F Cold holding <45F. UV disinfection system was off during inspection. Michael Miller was servicing unit during inspection.

END of REPORT

[Submit# 126920] RT 96 DINER (ID 308071) Inspection# 1001633511