

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

Operation: NEW LIN'S KITCHEN (ID: 308273)
Facility Name: NEW LIN'S KITCHEN
Facility Code: 49-AA59
Facility Address: 71 FALL STREET SENECA FALLS, NY 13148

To the Attention of:
XIAO PENG HUANG
71 FALL ST
SENECA FALLS , NY 13148-

Inspection

Date: MAR 05, 2015 12:57 PM
Inspector: Julie Hoster (jhoster@co.seneca.ny.us)
Responsible Person: tony huang (email:)

Summary

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

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

IMPROPER HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 6A 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

Potentially hazardous foods are not kept at or above 140oF during hot holding.

Inspector Findings

fried rice found at 112F in hot holding corrected: voluntarily discarded discussed possibility of cold holding @<45 cold then reheating serving fresh fried rice discussed if used from night before must reheat to 165F then hold at140F also discussed make fresh rice in morning cook to 150 and hold at 140F

FOOD NOT PROTECTED IN GENERAL

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

All or parts of the violation item are IN violation.

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

foods in walkin should be more organized no raw food stored over ready to eat foods owner states all food is cooked before serving no food is ready to eat in cooler; all foods must be stored > 6" off of floor

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

ITEM # 11D WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Non food contact surfaces of equipment not clean

Inspector Findings

food debris on some surfaces however facility has improved since last inspection

Additional Information Collected During Inspection

Comments

owners are have improved on organization and cleanliness since last inspection...facility is improving genuine efforts being made

END of REPORT

[Submit# 130196] NEW LIN'S KITCHEN (ID 308273) Inspection# 1001649026