NEW YORK STATE DEPARTMENT OF HEALTH
Bureau of Community Environmental Health and Food Protection

Food Service Establishment Inspection Report

SUBPART 14-1

ESTABLISHMENT NAME: Connie's Diner
OPERATOR'S NAME: Paul Carmen Caratozzolo
Address: T/V/C 205 E Main St
County: Seneca
Zip Code:

FACILITY CODE	TIME BEGAN	TIME END
49-AA15		

Office Code:	Operation ID:	Date of Service	Month	Day	Year	Capacity
49	308390		02	11	15	

Service Type:
INSPECTION ● PRE-OPERATIONAL ○ COMPLAINT ○ FIELD VISIT ○ ○ LHD/HIN ○ NYSDOH
REINSPECTION ○ HACCP ONLY ○ INCIDENT ○ ILLNESS ○

HCS ID

Time spent conducting service: hr hr min min

1A ○	1B ○	1C ○	1D ○	1E ○	1F ○	1G ○	1H ○	2A ○	2B ○	2C ○	2D ○	2E ○	3A ○	3B ○	3C ○	4A ○	4B ○	4C ○
5A ○	5B ○	5C ○	5D ○	5E ○	6A ○	6B ○	7A ○	7B ○	7C ○	7D ○	7E ○	7F ○	7G ○	7H ○				
8A ○	8B ○	8C ○	8D ○	8E ●	8F ○	8G ○	9A ○	9B ○	9C ○	9D ○	10A ○	10B ●	11A ○	11B ○	11C ○	11D ●		
12A ○	12B ○	12C ○	12D ○	12E ○	13A ○	13B ○	14A ○	14B ○	14C ○	15A ○	15B ○	15C ○	15D ○	16 ○				

Number of Red Violations Found: /
Total Red Violations Not Corrected: /
Number of Blue Violations Found: 3
Reinspection Required: ○ Yes ○ No

Item Number	Corrections/Violations
-	Walls / Ceilings floors not of easily cleanable surfaces in hallway back room
11D	food Debris between the fryer AND grill (flat top)
10B	oil seeping between equipment through floor ~~to~~ equipment, floor AND ceiling allow grease to penetrate below
8E	thermometer needed in bottom cooler of reach in thermometers available in all other cooler s
	Suggested keeping log (cooling) for lasagna due to thickness/density to ensure proper cooling occurs will drop off HACCP flow chart
	Walkin cooler is not large enough for ~~the volume large~~ volume of service restaurant does

SIGNATURE OF INSPECTOR:
RECEIVED BY (SIGNATURE): Carmen A. Caratozzolo

60555

DOH-192 (12/11) Faxed Haccp Worksheet.