

Seneca County Department of Health
Environmental Services
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Food Service Establishment Inspection - Summary Report

Operation: SUBWAY - PETRO STOPPING CENTERS (ID: 511166)
Facility Name: SUBWAY - PETRO STOPPING CENTERS
Facility Code: 49-5527A
Facility Address: 1255 414 ROUTE WATERLOO, NY 13165

To the Attention of:
THOMAS M SAND PETRO STOPPING CENTERS
1255 ROUTE 414
WATERLOO , NY 13165-

Inspection

Date: APR 03, 2015 02:04 PM
Inspector: Arthur Sinicropi (asinicropi@co.seneca.ny.us)
Responsible Person: Zacharie Cimineri (email: qsgmsw371@petrotruckstops.com)

Summary

Number of public health hazards found: 5
Number of public health hazards NOT corrected: 0
Number of other violations found: 3

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

FOODS NOT PROTECTED FROM CONTAMINATION BY OTHER SOURCES.

ITEM # 4A 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

Toxic chemicals are improperly labeled, stored or used so that contamination of food can occur.

Inspector Findings

Chemicals stored above straws and cookie bags in dry storage area. Corrected, properly organized chemicals and utensils.

FOODS NOT PROTECTED FROM CONTAMINATION BY WORKERS.

ITEM # 3C 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

Food workers do not use proper utensils to eliminate bare hand contact with cooked or prepared foods.

Inspector Findings

Improper glove use observed. While making a sub, worker touched a contaminated surface with her glove and then continued to prepare sub with same glove touching ready to eat food (Tomatos). Corrected, educated on proper glove use and stressed changing gloves often.

FOODS NOT PROTECTED FROM CONTAMINATION, TEMPERATURES NOT MEASURED.

ITEM # 2A WAS FOUND IN VIOLATION 3 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

Prepared food products contact equipment or work surfaces which have had prior contact with raw foods and where washing and sanitizing of the food contact surface has not occurred to prevent contamination

Inspector Findings

7 prep trays of shaved beef found above subways recommended stacking levels at temperatures between 49F-59F. Corrected voluntarily discarded. 2 prep trays of chicken strips found over-stacked at 56F, corrected voluntarily discarded. 22oz container of Tuna found at 58F, corrected voluntarily discarded. Educated on proper holding temperatures and advised to adhere to proper stacking levels of meats.

FOOD NOT PROTECTED IN GENERAL

ITEM # 8B 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

In use food dispensing utensils improperly stored

Inspector Findings

Serving utensil found stored in tuna fish with handle immersed in tuna. Corrected, tuna was voluntarily discarded and education of proper storage of utensils reviewed.

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

ITEM # 11D 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

Non food contact surfaces of equipment not clean

Inspector Findings

Coffee cups found located on hand-wash sink under soap dispenser. Coffee cups found covered with water, soap and dust. Utensil holder found on hand-wash sink under soap dispenser. Straws, forks, crackers found wet and covered with soap.

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM # 15A 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

Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

Inspector Findings

Food debris found on kitchen floors and walk-in cooler. Corrected, cleaned.

Additional Information Collected During Inspection

Comments

Staff was very willing to learn and switch to proper methods. Serving area in kitchen was clean and well organized. Dining area was found clean and properly sanitized.

END of REPORT