

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

Operation: VINEYARD ROAD AUCTIONS (ID: 651045 )  
Facility Name: VINEYARD ROAD AUCTIONS  
Facility Code: 49-0023  
Facility Address: 2296 YERKES ROAD INTERLAKEN, NY 14847

To the Attention of:  
ISAAC HERTZLER  
7302 COUNTY ROAD 129  
OVID , NY 14521-

### Inspection

Date: MAR 20, 2015 04:02 PM  
Inspector: Julie Hoster (jhoster@co.seneca.ny.us)  
Responsible Person: Isaac Hertzler (email: )

### Summary

Number of public health hazards found: 2  
Number of public health hazards NOT corrected: 0  
Number of other violations found: 6

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

### FOODS NOT PROTECTED FROM CONTAMINATION, TEMPERATURES NOT MEASURED.

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

All or parts of the violation item are IN violation.

##### 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

knives and spatulas which had contact with sausages, hot dogs, and hamburger meat lay on counter; liquids and other debris from the raw meats observed on counter

### IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

#### ITEM # 5C 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 stored under refrigeration except during necessary preparation or approved precooling procedures (room temperature storage).

##### Inspector Findings

sausage at 55F on counter next to grill.

## FOOD NOT PROTECTED IN GENERAL

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

All or parts of the violation item are IN violation.

Code Requirements

Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures

Inspector Findings

no thermometers in coolers

## IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

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

All or parts of the violation item are IN violation.

Code Requirements

Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions

Inspector Findings

utensils not being sanitized during wash process

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

All or parts of the violation item are IN violation.

Code Requirements

Wiping cloths dirty, not stored properly in sanitizing solutions

Inspector Findings

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

Violation Item was not applicable/reviewed/evaluated/observed at the time of inspection.

Code Requirements

Non food contact surfaces of equipment not clean

Inspector Findings

counters not cleaned after food service

## IMPROPER SANITARY FACILITIES AND CONTROLS.

ITEM # 12A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Hot, cold running water not provided, pressure inadequate

Inspector Findings

ITEM # 12C WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained

Inspector Findings

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Additional Information Collected During Inspection

Comments

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END of REPORT

[Submit# 132579] VINEYARD ROAD AUCTIONS (ID 651045) Inspection# 1001654190