

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

Operation: LODI ROD & GUN CLUB (ID: 458503)
Facility Name: LODI ROD & GUN CLUB
Facility Code: 49-0001
Facility Address: 9382 LODI CENTER ROAD LODI, NY 14860

To the Attention of:
CHAD PARSONS
PO BOX 44
LODI , NY 14860-

Inspection

Date: MAY 09, 2015 03:05 PM
Inspector: Arthur Sinicropi (asinicropi@co.seneca.ny.us)
Responsible Person: Tom Lewis (email:)

Summary

Number of public health hazards found: 1
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.

INADEQUATE COOKING AND REHEATING OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 7F 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

Precooked, refrigerated potentially hazardous food is not reheated to 165oF or above within two hours.

Inspector Findings

Pulled pork reheating in slow-cooker found at 91F-100F 1.5 hours after being put in cooker. Pork would not have reached minimum cooking temperature unless moved to oven. Corrected, reheated in oven to 165F.

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

Pies found uncovered laying on shelf. Corrected, covered pies with aluminum foil and stored in proper location.

Additional Information Collected During Inspection

Comments

Facility was very clean. Cold holding < 45F. Reviewed proper re-heating methods and corrected violations noted. Reviewed proper cold holding temperatures for salads. Reviewed proper glove use and sick worker policy.

END of REPORT

[Submit# 134162] LODI ROD & GUN CLUB (ID 458503) Inspection# 1001659982