

ESTABLISHMENT NAME: ROADHOUSE HOTS OPERATOR'S NAME: Michael Steurnys  
Address: T/V/C 1741 Dawson Rd County: SENECA Zip Code: \_\_\_\_\_

Facility \_\_\_\_\_ Time Begin 11:45 Time End \_\_\_\_\_ Capacity \_\_\_\_\_

Office Code 49 Operation ID: \_\_\_\_\_ Month 06 Day 20 Year 15 HCS ID J A H 4 9 Service Time 8 45  
Hours Minutes  
 LHD/HIN  NYSDOH  
-----Date of Service-----

**Service Type:**

INSPECTION  REINSPECTION  PRE-OPERATIONAL  HACCP ONLY  COMPLAINT  FIELD VISIT  INCIDENT  ILLNESS

Number of Red Violations Found 0 Total Red Violations Not Corrected 0 Number of Blue Violations Found 2 Reinspection Required  Yes  No

**CRITICAL ITEM:** These items relate directly to factors which lead to foodborne illness. These items must receive immediate attention.

<input type="radio"/> 1	Food from unapproved sources: adulterated; contaminated; reserved .3(a), (c), (d); .4; .5	<p><b>NO RED VIOLATIONS OBSERVED</b></p>
<input type="radio"/> 2	Potentially hazardous food - not of limited preparation .3(b), (c)	
<input type="radio"/> 3	Potentially hazardous food at improper temperature (45°F - 140°F) .3(b), (c)	
<input type="radio"/> 4	Potentially hazardous foods are not cooked to 140°F or above except: eggs, 145°F; pork, 150°F; ground meat, 158°F; poultry, 165°F; .3(c), (e)	
<input type="radio"/> 5	Toxic items improperly stored or used .4	
<input type="radio"/> 6	Persons with disease or infection transmitted by food not restricted .16	
<input type="radio"/> 7	Food workers do not wash hands thoroughly (generate lather) after contaminating their hands .16	
<input type="radio"/> 8	Utensils (tongs, spoons, spatulas, sanitary gloves) not used to eliminate bare hand contact with cooked or prepared foods .3(d)	
<input type="radio"/> 9	Accurate food thermometers not available or used .3(f)	
<input type="radio"/> 10	Inadequate facilities to maintain temperature .3(c); .4; .15	
<input type="radio"/> 11	Potable water improperly protected; from an unapproved source .9	
<input type="radio"/> 12	Improper disposal of sewage and liquid waste .11 (a)	

**SANITATION and MAINTENANCE ITEMS:** These items relate to maintenance of food service operations and cleanliness.

<input type="radio"/> 13	Food not protected in transport, storage, display, service; packaged goods stored in water or undrained ice .3(d); .10; .15	<p><u>17 H/Wash sink covered for counter space @ time of inspection</u> <u>18: Thermometers unavailable in refrigerated units</u></p>
<input type="radio"/> 14	Food workers with inadequate personal cleanliness .1	
<input type="radio"/> 15	Surfaces not easily cleanable, not clean and sanitized .6; .7	
<input type="radio"/> 16	Single service articles not protected; reused .6(d)	
<input checked="" type="radio"/> 17	Hand washing facilities inadequate .8; .12; .16	
<input checked="" type="radio"/> 18	Accurate thermometer not available in hot and cold food storage facilities .4	
<input type="radio"/> 19	Floors, walls, ceiling, lighting inadequate .6(e); .13; .14	
<input type="radio"/> 20	Insects not controlled .14(a), (b), (c)	
<input type="radio"/> 21	Food operation areas not separate from living and sleeping quarters. 16	
<input type="radio"/> 22	Trash disposal inadequate .11 (b)	
<input type="radio"/> 23	Operating without a permit, miscellaneous .17; .19	

Person Interviewed and Title (Signature) \_\_\_\_\_  
Signature of Inspector \_\_\_\_\_

Comments:  
Hot holds  $\geq 140^\circ F$  for 30 check rec. for permit  
Discussed drainage of coolers or Bleach in cooler to sanitize water from comm. supply public use

