

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

Operation: CROW'S NEST (ID: 308461)
Facility Name: CROW'S NEST
Facility Code: 49-AA18
Facility Address: 415 BOODY'S HILL ROAD WATRLOO, NY 13165

To the Attention of:
GREGORY NILLES
PO BOX 125
DRESDEN , NY 14441-

Inspection

Date: JUL 10, 2015 04:24 PM
Inspector: Julie Hoster (jhoster@co.seneca.ny.us)
Responsible Person: greg nilles (email:)

Summary

Number of public health hazards found: 2
Number of public health hazards NOT corrected: 0
Number of other violations found: 4
Reinspection is required.

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

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5E WAS FOUND IN VIOLATION 2 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

Enough refrigerated storage equipment is not present, properly designed, maintained or operated so that all potentially hazardous foods are cooled properly and stored below 45oF as required.

Inspector Findings

chicken breasts approximately 4 pounds at 52-54F on bottom shelf of reachin cooler; interview with food workers revealed it had been in there all day cannot explain temperature loss, 3 thermometers on top shelf all read 38-43F ** CORRECTED: Voluntarily Discarded; move at least one thermometer to bottom shelf and one to top prep area to trouble shoot problem; have unit repaired immediately; until then all foods must be monitored; hazardous foods in unit must be stored on pans of ice with in; this is a TEMPORARY fix seafood cooler was iced up at time of inspection, food workers had unplugged 30 minutes-1 hour ago depending on which food worker was interviewed all agreed less than 2 hours since unit was unplugged due to everything icing up.. ice still observed on unit.. scallops and fish were at various temperatures ranging from 52F-62F CORRECTED: all foods were placed on ice brought down to 45F before end of inspection.

Temperature logs of both coolers must be maintained every 2 hours temperatures are to be logged; temperature logs must be readily available and submitted to health department along with proof of repairs

FOOD NOT PROTECTED IN GENERAL

ITEM # 8A WAS FOUND IN VIOLATION 1 TIME(s).

All or parts of the violation item are IN violation.

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

foods double stacked throughout bags of food placed within bowls of other foods onions stored on floor of walkin

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

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

All or parts of the violation item are IN violation.

Code Requirements

Non food contact surfaces of equipment not clean

Inspector Findings

bottoms of coolers shelves floors all have food debris; salad and dessert area however was maintained

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM # 15A WAS FOUND IN VIOLATION 1 TIME(s).

All or parts of the violation item are IN violation.

Code Requirements

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

Inspector Findings

floors dirty

POOR SANITARY DESIGN, CONSTRUCTION, INSTALLATION OF EQUIPMENT AND UTENSILS.

ITEM # 10A WAS FOUND IN VIOLATION 1 TIME(s).

All or parts of the violation item are IN violation.

Code Requirements

Food (ice) contact surfaces are improperly designed, constructed, installed, located (cracks, open seams, pitted surfaces, tin cans reused, uncleanable or corroded food contact surfaces)

Inspector Findings

cutting boards have grooves which collect food and bacteria

Additional Information Collected During Inspection

Comments

reinspect on Wednesday 7/15/2015 to ensure cooler is repaired owner states grease trap is cleaned every 4 weeks and the septic pumped every 5 weeks;sewage odor noted however no raw sewage on surface owner states he was advised to put wood chips down around tank to mask odor

END of REPORT

[Submit# 140130] CROW'S NEST (ID 308461) Inspection# 1001676843