

Seneca County Department of Health
Environmental Services
31 Thurber Drive , Waterloo,, NY 13165
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Food Service Establishment Inspection - Summary Report

Operation: THE GOULD FS (ID: 308761)
Facility Name: THE GOULD
Facility Code: 49-AB31
Facility Address: 108 FALL STREET SENECA FALLS, NY 13148

To the Attention of:
BEDFORD FALLS ENTERPRISES LLC
108 FALL STREET
SENECA FALLS , NY 13148-

Inspection

Date: SEP 11, 2015 03:25 PM
Inspector: Melissa Brand (mbrand@co.seneca.ny.us)
Responsible Person: Kyle Afarian (email:)

Summary

Number of public health hazards found: 1
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.

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5A WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Potentially hazardous foods are not kept at or below 45oF during cold holding, except smoked fish not kept at or below 38oF during cold holding.

Inspector Findings

approx 2 lbs of haddock at 50F during inspection. interview revealed that it was unknown when it was put into the cooler or at what temperature. Voluntarily discarded 8 chicken breasts cooked on counter at 91F -120F during inspection , interview revealed they were "par cooked" when food worker was told par cooking is not allowed and stated they were fully cooked because meat was fully white. voluntarily discarded, educated on proper methods of checking temperatures and that partially cooking is not allowed.

FOOD NOT PROTECTED IN GENERAL

ITEM # 8A WAS FOUND IN VIOLATION 2 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

Worker cleaning chicken next to working preparing slaw (separate cutting boards). Worker preparing chicken was preparing to pound

chicken. Asked that the two work stations be separated because slaw will not be cooked, any contamination could result in illness. *NO CONTAMINATION OBSERVED* Rack of meat (wrapped, on tray) stored next to limes, lemons, oranges. Advised to relocate these items to another part of the cooler where contamination may be less likely to occur.

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 observed in the cold holding coolers used at the lines by cooks.

Additional Information Collected During Inspection

Comments

Educated on bread and condiment handling for servers during service. Sick worker policy discussed Proper handling of raw meats during food prep in relation to foods that will not be cooked.

END of REPORT

[Submit# 150377] THE GOULD FS (ID 308761) Inspection# 1001698968