

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

Operation: THIRSTY OWL WINE COMPANY, INC. (ID: 506518)
Facility Name: THIRSTY OWL WINE COMPANY, INC.
Facility Code: 49-05805
Facility Address: 6799 ELM BEACH ROAD OVID, NY 14521

To the Attention of:
JONATHAN CUPP
6799 ELM BEACH RD.
OVID , NY 14521-

Inspection

Date: SEP 11, 2015 02:00 PM
Inspector: Melissa Brand (mbrand@co.seneca.ny.us)
Responsible Person: Scott Smith (email:)

Summary

Number of public health hazards found: 1
Number of public health hazards NOT corrected: 0
Number of other violations found: 7

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

Bacon bits found on cooler top at 53F, prepared in morning. Discarded voluntarily

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

Dishwasher is only reaching a temperature of 160F during inspection. Advised to Wash Rinse Sanitize in 3 bay sink until repaired.

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

Wiping clothes in bucket with soiled water. Will ask to have it changed every few hours to ensure effective sanitizing of surfaces.

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

All or parts of the violation item are IN violation.

Code Requirements

Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred

Inspector Findings

Counters, prep areas, cutting boards have food debris on them throughout. In need of wiping during shifts.

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

Equipment has food debris on it throughout. In need of cleaning.

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 throughout, walls throughout have dirty surfaces.

ITEM # 15B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans

Inspector Findings

Little to no lighting on cooks line.

IMPROPER SANITARY FACILITIES AND CONTROLS.

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

All or parts of the violation item are IN violation.

Code Requirements

Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

Inspector Findings

Soap at hand-washing inaccessible. No paper towels for drying.

Additional Information Collected During Inspection

Comments

Facility in need of cleaning. Hand wash sink needs to be available for use by staff Change gloves frequently Wash hands frequently

END of REPORT

[Submit# 150378] THIRSTY OWL WINE COMPANY, INC. (ID 506518) Inspection# 1001698971