NEW YORK STATE DEPARTMENT OF HEALTH
Bureau of Community Environmental Health and Food Protection

Temporary Food Service Establishment

Subpart 14-2 Inspection Report

ESTABLISHMENT NAME: Waterloo Rotary Club OPERATOR'S NAME: James Hughes

Address: T/V/C 2015 Fly In Breakfast County: Seneca Zip Code:

Facility	Time Begin	Time End	Capacity
493674			

Office Code	Operation ID:	Month	Day	Year		HCS ID	Service Time Hours	Service Time Minutes
49		09	13	15	● LHD/HIN ○ NYSDOH	JAH49		

----------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: 0 | Reinspection Required ○ Yes ○ No

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

*1 ○	Food from unapproved sources: adulterated; contaminated; reserved .3(a), (c), (d); .4; .5	NO RED VIOLATIONS
2 ○	Potentially hazardous food - not of limited preparation .3(b), (c)	
*3 ○	Potentially hazardous food at improper temperature (45°F - 140°F) .3(b), (c)	
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)	
5 ○	Toxic items improperly stored or used .4	
*6 ○	Persons with disease or infection transmitted by food not restricted .16	
7 ○	Food workers do not wash hands thoroughly (generate lather) after contaminating their hands .16	
*8 ○	Utensils (tongs, spoons, spatulas, sanitary gloves) not used to eliminate bare hand contact with cooked or prepared foods .3(d)	
9 ○	Accurate food thermometers not available or used .3(f)	
10 ○	Inadequate facilities to maintain temperature .3(c); .4; .15	
*11 ○	Potable water improperly protected; from an unapproved source .9	
*12 ○	Improper disposal of sewage and liquid waste .11 (a)	
	*THESE ITEMS ARE CONSIDERED IMMINENT HEALTH HAZARDS	

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

13 ○	Food not protected in transport, storage, display, service; packaged goods stored in water or undrained ice .3(d); .10; .15	NO BLUE VIOLATIONS
14 ○	Food workers with inadequate personal cleanliness .1	
15 ○	Surfaces not easily cleanable, not clean and sanitized .6; .7	
16 ○	Single service articles not protected; reused .6(d)	
17 ○	Hand washing facilities inadequate .8; .12; .16	
18 ○	Accurate thermometer not available in hot and cold food storage facilities .4	
19 ○	Floors, walls, ceiling, lighting inadequate .6(e); .13; .14	
20 ○	Insects not controlled .14(a), (b), (c)	
21 ○	Food operation areas not separate from living and sleeping quarters. 16	
22 ○	Trash disposal inadequate .11 (b)	
23 ○	Operating without a permit, miscellaneous .17; .19	

Person Interviewed and Title (Signature)

Signature of Inspector

Comments: Discussed proper sanitizing solution for tables
Discussed proper glove use