

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

Operation: O'MALLEY'S CABIN ON THE LAKE (ID: 554369)
Facility Name: O'MALLEY'S CABIN ON THE LAKE
Facility Code: 49-9438
Facility Address: 7938 COUNTY ROAD 153 INTERLAKEN, NY 14847

To the Attention of:
STEVEN E GOOD SR.
7938 COUNTY ROAD 153
INTERLAKEN , NY 14847-

Inspection

Date: OCT 09, 2015 12:30 PM
Inspector: Melissa Brand (mbrand@co.seneca.ny.us)
Responsible Person: Steve Good
(email:)

Summary

Number of public health hazards found: 4
Number of public health hazards NOT corrected: 0
Number of other violations found: 0

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 4 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

3 hamburger patties in cold holding at 50D during inspection. Interview indicated they were made the previous night and placed in cold holding *Discarded voluntarily* Quarter pound of shrimp in cold holding at 50F during inspection. Interview indicated they were left from the previous night. *discarded voluntarily* 1 pound of roast beef in cold holding at 50 F during inspection. *Discarded voluntarily* 1/2 pound of turkey breast deli sliced in cold holding at 50 F during inspection. *Discarded Voluntarily*

Additional Information Collected During Inspection

Comments

Cold holding (other than items discarded) at 45F Hot holding to be at 140F Reheat of Crab Bisque during inspection was at 165F- as required Gloves worn during preparation of ready to eat foods Utensils used in place of gloves where applicable

END of REPORT