

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

Operation: DANO'S HEURIGER ON SENECA (ID: 523715)
Facility Name: DANO'S HEURIGER ON SENECA
Facility Code: 49AZ01
Facility Address: 9564 414 ROUTE LODI, NY 14860

To the Attention of:
KAREN GILMAN
419 EAST BUFFALO ST.
ITHACA , NY 14850-

Inspection

Date: MAY 06, 2016 03:22 PM
Inspector: Julie Hoster (jhoster@co.seneca.ny.us)
Responsible Person: JOSH RYAN
(email:)

Summary

Number of public health hazards found: 5
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.

FOODS NOT PROTECTED FROM CONTAMINATION BY WORKERS.

ITEM # 3C WAS FOUND IN VIOLATION 1 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

Food workers do not use proper utensils to eliminate bare hand contact with cooked or prepared foods.

Inspector Findings

food worker observed bagging up english muffins with bare hands CORRECTED: VOLUNTARILY DISCARDED

FOODS NOT PROTECTED FROM CONTAMINATION, TEMPERATURES NOT MEASURED.

ITEM # 2E WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Accurate thermometers not available or used to evaluate potentially hazardous food temperatures during cooking, cooling, reheating and holding.

Inspector Findings

There does not appear to be any monitoring of food products; had there been frequent monitoring of food temperatures equipment that is not properly maintaining temperatures would have been recognized and remediated. For example: cold holds on top of sandwich prep line and hot holding cabinet CORRECTED: SCDOH REQUESTED FREQUENT MONITORING OF ALL COLD HOLD AND HOT HOLD TEMPERATURES ON A REGULAR BASIS THROUGHOUT THE DAY.

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5A WAS FOUND IN VIOLATION 1 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

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

pork chops at 57F on the cold holding line; interview with chef revealed foods were put on the line at noon 3 hours ago and that he thought temperature loss due to the lid having been kept opened while serving lunch CORRECTED: VOLUNTARILY DISCARDED

IMPROPER HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 6A WAS FOUND IN VIOLATION 1 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

Potentially hazardous foods are not kept at or above 140oF during hot holding.

Inspector Findings

2 pork shanks were found to be less than 140F during hot holding; CORRECTED; Voluntarily discarded

ITEM # 6B WAS FOUND IN VIOLATION 1 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 hot holding equipment is not present, properly designed, maintained and operated to keep hot foods above 140oF.

Inspector Findings

hot holding cabinet is not warm enough to maintain proper holding temperatures; knobs are broken CORRECTED: increased temperature of hot holding unit

Additional Information Collected During Inspection

Comments

END of REPORT

[Submit# 196068] DANO'S HEURIGER ON SENECA (ID 523715) Inspection# 1001823209