

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

Operation: GINNY LEE CAFE (ID: 308170 )  
Facility Name: GINNY LEE CAFE  
Facility Code: 49-AA37  
Facility Address: 9322 ROUTE 414

To the Attention of:  
JOHN L WAGNER  
9322 ROUTE 414  
LODI , NY 14860-

### Inspection

Date: AUG 18, 2016 11:45 AM  
Inspector: Arthur Sinicropi (asinicropi@co.seneca.ny.us)  
Responsible Person: Vachel Mitchell  
(email: )

### Summary

Number of public health hazards found: 4  
Number of public health hazards NOT corrected: 0  
Number of other violations found: 2

Each item found in violation is reported below along with the code requirement.

### FOODS NOT PROTECTED FROM CONTAMINATION, TEMPERATURES NOT MEASURED.

#### ITEM # 2C 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

Cooked or prepared foods are subject to cross-contamination from raw foods.

##### Inspector Findings

Raw beef stored over soda syrup boxes in walk in cooler. Corrected, moved raw beef to bottom rack.

### IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

#### ITEM # 5A WAS FOUND IN VIOLATION 3 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

1 Burger patty found in cold holding on the cook line at 55F. Corrected, Voluntarily discarded. 4oz of roast beef found in cold holding on the sandwich prep station at 57F. Corrected, voluntarily discarded. Suggested to store less meat in cold holding. Over stacking meat will

cause top layer to be out of temperature. Brisket found at 57F in pizza serving station. During the interview with the chef the brisket had been out for less than 1 hour. Corrected placed in refrigerator to cool back to 45F.

## FOOD NOT PROTECTED IN GENERAL

ITEM # 8A WAS FOUND IN VIOLATION 2 TIME(S).

Part or parts of the violation item were observed to be in violation which were corrected at the time of inspection.

### 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

Soup stored in walk in cooler <45F was uncovered. Corrected, covered soups. Multiple boxes stored on floor of walk in freezer. Not enough storage space available to keep food off floor.

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### Additional Information Collected During Inspection

### Comments

Proper glove use and utensil use in place to eliminate bare hand contact. Reviewed sick worker policy. Inspection part of FSIO I training with Tom Scoles FSIO II

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END of REPORT

[Submit# 227949] GINNY LEE CAFE (ID 308170) Inspection# 1001864858