

Seneca County Department of Health
Environmental Services
31 Thurber Drive , Waterloo,, NY 13165
(315) 539 - 1945
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Food Service Establishment Inspection -- Summary Report

Operation: BURGER KING #3438 (ID: 308315)
Facility Name: BURGER KING #3438
Facility Code: 49-AA09
Facility Address: 5 & 20 ROUTE SENECA FALLS, NY 13148

To the Attention of:
RICHARD L BARTLETT
6060 COURT STREET ROAD
SYRACUSE , NY 13206-

Inspection

Date: SEP 09, 2016 01:06 PM
Inspector: Julie Hoster (jhoster@co.seneca.ny.us)
Responsible Person: Nathan Garrett
(email: stan@bartrich.com)

Summary

Number of public health hazards found: 2
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.

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

sliced tomatoes on service at 70F the label was not marked or discard time as required by the waiver that is currently approved for Burger King; Burger King currently has waiver in place for tomatoes to be held at room temperature but must be labeled with proper time to discard CORRECTED: VOLUNTARILY DISCARDED

INADEQUATE COOKING AND REHEATING OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 7F 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

Precooked, refrigerated potentially hazardous food is not reheated to 165oF or above within two hours.

Inspector Findings

chili on hot holding line @110F. interview with worker revealed chili had just been placed on line and "it must not been reheated enough".

CORRECTED: VOLUNTARILY DISCARDED

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 have food debris; floors slippery pose a danger; floors in walk in are area have food and grease

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

vents above fryer are dirty have grease dripping from them

Additional Information Collected During Inspection

Comments

add. e email to 3438@bartrichbk.com

END of REPORT

[Submit# 233698] BURGER KING #3438 (ID 308315) Inspection# 1001871735