

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

Operation: THIRSTY OWL WINE COMPANY, INC. (ID: 506518)
Facility Name: THIRSTY OWL WINE COMPANY, INC.
Facility Code: 49-05805
Facility Address: 6799 ELM BEACH ROAD OVID, NY 14521

To the Attention of:
JONATHAN CUPP
6799 ELM BEACH RD.
OVID , NY 14521-

Inspection

Date: SEP 22, 2016 01:01 PM
Inspector: Julie Hoster (jhoster@co.seneca.ny.us)
Responsible Person: Sean Agate
(email:)

Summary

Number of public health hazards found: 4
Number of public health hazards NOT corrected: 0
Number of other violations found: 5

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

FOODS NOT PROTECTED FROM CONTAMINATION, TEMPERATURES NOT MEASURED.

ITEM # 2B WAS FOUND IN VIOLATION 2 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 prepare raw and cooked or ready to eat food products without 'thorough handwashing and sanitary glove changing in between.

Inspector Findings

worker observed making sandwich; touching sandwich meat and pickles with bare hands; sandwich is cooked in sandwich press however center of sandwich does not get warm enough to kill off bacteria/viruses; actual temperature 135F CORRECTED: VOLUNTARILY DISCARDED SANDWICH AND PICKLES Chef observed handling greens and shredded carrots with bare hands neither will receive heat treatment CORRECTED: VOLUNTARILY DISCARDED

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5E 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 refrigerated storage equipment is not present, properly designed, maintained or operated so that all potentially hazardous foods are cooled properly and stored below 45oF as required.

Inspector Findings

grilled cubed chicken approximately 1 LB in cold holding on ice at 54F. workers state food was put on line approximately 1 hour ago.. CORRECTED: COOLED TO <45F RETURNED TO LINE IN A DEEPER CONTAINER OF ICE AND MOVED AWAY FROM SANDWICH MAKER WHICH MAY BE CAUSING TEMPERATURE INCREASE WORKERS WILL MONITOR

IMPROPER HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS.

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

Demi glacé and pork based glaze found at 109F in hot holding; Chef states that he reheated on oven and placed in hot holding less than 1 hour ago CORRECTED: REHEATED ON OVEN TO 165F; PLACED BACK IN HOT HOLDING AND INCREASED TEMPERATURE OF HOT HOLDING WILL CONTINUE TO MONITOR TEMPERATURES

FOOD NOT PROTECTED IN GENERAL

ITEM # 8E WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures

Inspector Findings

no thermometers in cold holding units and refrigerated storage

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

ITEM # 11B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Wiping cloths dirty, not stored properly in sanitizing solutions

Inspector Findings

wiping cloths not stored in sanitary solution

ITEM # 11D WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Non food contact surfaces of equipment not clean

Inspector Findings

stove top front of equipment bottom of refrigerator and grill have food debris

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

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

lighting poor in kitchen

IMPROPER SANITARY FACILITIES AND CONTROLS.

ITEM # 12E WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

Inspector Findings

no handwashing sink no dispensed soap at 3 bay sink

Additional Information Collected During Inspection

Comments

the kitchen will be remodeled and will be having a hand sink installed and replacing appliances temperatures will be able to be maintained; suggested alternate hand barriers that can. be utilized by workers when handling ready to eat foods ex. tongs and wax paper

END of REPORT

[Submit# 236850] THIRSTY OWL WINE COMPANY, INC. (ID 506518) Inspection# 1001876304