

Seneca County Department of Health  
Environmental Services  
31 Thurber Drive , Waterloo,, NY 13165  
(315) 539 - 1945  
jbates@co.seneca.ny.us

## Food Service Establishment Inspection -- Summary Report

Operation: FALLS DONUTS (ID: 847643 )  
Facility Name: FALLS DONUTS  
Facility Code: 49-9397  
Facility Address: 2014 ROUTES 5 & 20 SENECA FALLS, NY 13148

To the Attention of:  
DAVID CAFUA CAFUA MANAGEMENT  
280 MERRIMACK STREET  
METHUEN , MA 01844-

### Inspection

Date: OCT 03, 2016 03:29 PM  
Inspector: Julie Hoster (jhoster@co.seneca.ny.us)  
Responsible Person: L. Obine  
(email: )

### Summary

Number of public health hazards found: 0  
Number of public health hazards NOT corrected: 0  
Number of other violations found: 3

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

## 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

thermometers were not available in coolers

## IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

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

tables and work surfaces throughout have food debris

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 throughout have food and debris especially under storage bins; equipment can be easily moved for frequent cleaning walkin floor has food debris

---

Additional Information Collected During Inspection

Comments

manager states Eco lab comes in regularly for prevention of pests  
discussed all food workers must use hair restraints  
commercially cooked sausage cooked to greater than 140F  
cold holds less than 45 F

---

END of REPORT

[Submit# 239400] FALLS DONUTS (ID 847643) Inspection# 1001879135