

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: McDONALD'S OF OVID (ID: 373702 )  
Facility Name: McDONALD'S OF OVID  
Facility Code: McDONALD'S  
Facility Address: 2202 ROUTE 96 OVID, NY 14521

To the Attention of:  
JAMES L CORIALE SEPY, INC.  
298 LAKE ST.  
PENN YAN , NY 14527-

### Inspection

Date: MAR 04, 2015 02:44 PM  
Inspector: Arthur Sinicropi (asinicropi@co.seneca.ny.us)  
Responsible Person: Andrea Vantassel (email: x3tass23@gmail.com )

### Summary

Number of public health hazards found: 1  
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.

## 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

4 chicken strips in hot holding were found at 121F. Corrected, voluntarily discarded.

## IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

### ITEM # 15A 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

Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

#### Inspector Findings

During the time of inspection food debris found on counters, floors, and under cooking equipment. Corrected, areas were cleaned and sanitized. Tiles in kitchen floor were found cracked and missing. Observed areas were found as not easily cleanable surfaces. Owner was notified of issue and will be fixed.

POOR SANITARY DESIGN, CONSTRUCTION, INSTALLATION OF EQUIPMENT AND UTENSILS.

ITEM # 10A WAS FOUND IN VIOLATION 1 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 (ice) contact surfaces are improperly designed, constructed, installed, located (cracks, open seams, pitted surfaces, tin cans reused, uncleanable or corroded food contact surfaces)

Inspector Findings

Time as a Public Health control was maintained for vegetables. Arrow was broken for monitoring of tomatoes. This was a repeat violation which was not corrected since last inspection on 3/10/2014. Corrected, arrow was replaced while I was present.

---

Additional Information Collected During Inspection

Comments

Incidental bare hand contact was observed while employee used scoop to place French Fries into container. French Fries were voluntarily discarded and proper glove and utensil use was reviewed. Paper towels were not readily available after employee washed hands. Shipment of supplies arrived during inspection and paper towel supply was replenished. Sick worker policy was reviewed.

---

END of REPORT

[Submit# 130127] McDONALD'S OF OVID (ID 373702) Inspection# 1001648894