

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: IRON SKILLET RESTAURANT (ID: 510715 )  
Facility Name: IRON SKILLET RESTAURANT  
Facility Code: 49-9062  
Facility Address: 1255 ROUTE 414 WATERLOO, NY 13165

To the Attention of:  
TA OPERATING LLC PETRO STOPPING CENTERS  
MARK R YOUNG 255 WASHINGTON STREET, SUITE 210  
NEWTON , MA 02458-

### Inspection

Date: APR 21, 2015 03:14 PM  
Inspector: Julie Hoster (jhoster@co.seneca.ny.us)  
Responsible Person: james downs (email: rsgm371@petrotruckstops.com )

### Summary

Number of public health hazards found: 0  
Number of public health hazards NOT corrected: 0  
Number of other violations found: 9  
Reinspection is required.

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

## FOOD NOT PROTECTED IN GENERAL

### ITEM # 8A WAS FOUND IN VIOLATION 3 TIME(S).

All or parts of the violation item are IN violation.

#### 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

1. foods found in coolers throughout facility uncovered (ex. salad bar items uncovered in unit; pies in walk in uncovered; white gravy uncovered in reach in) CORRECTED: salad items moved to new buckets with lids during inspection
2. meat in walkins triple stacked; boxes sagging beneath weight; NOTE: manager stated more shelving would resolve the issue; he will put in a purchase order for shelves.
3. meat wrapped in plastic wrap stored on trays; in bottom of reach in cooler; stored partially off of tray have contact with contaminated condensation water and food debris at bottom of cooler; CORRECTED: voluntarily discarded any foods having contact with the bottom of cooler; moved all meat to different trays and moved above bottom of unit.

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

ITEM # 11B 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

Wiping cloths dirty, not stored properly in sanitizing solutions

Inspector Findings

wiping cloths stored on counters CORRECTED: all cloths moved to hot sanitized water for storage

ITEM # 11C 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 contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred

Inspector Findings

knives on dirty cutting board have food debris; dry cloth with food debris used to clean/sanitize knife. CORRECTED: clean cloth (stored in hot sanitizer solution) used to clean knife cutting board moved to dishwasher replaced with a clean cutting board

ITEM # 11D 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

Non food contact surfaces of equipment not clean

Inspector Findings

1. Food debris on exterior of refrigeration units throughout 2. Bottom of reach in cooler collects water food and has uncooked foods/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 of walkin have food and debris

## IMPROPER SANITARY FACILITIES AND CONTROLS.

ITEM # 12E 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

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

Inspector Findings

Two handwash stations did not have paper towels at onset of inspection CORRECTED: all paper towel dispensers restocked at the time of inspection

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Additional Information Collected During Inspection

Comments

Education given at time of inspection regarding proper cooling. Restaurant is "high volume" because of this food is made in large quantities; "Real time" HACCP completed during inspection on the Southwestern Pork Soup; Observed proper cooling procedures (i.e. ice wand used in soup, frequent stirring of soup); critical control point worksheet completed during inspection. manager will fax to SCDOH tomorrow a.m. To ensure proper cooling occurs all roasts are to be reduced to less than 6 lbs prior to or following the cooking process Pamphlets and HACCP worksheet reviewed and left with manager Chicken on buffet needs a formal TPHC food logs being properly maintained at present

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END of REPORT

[Submit# 133006] IRON SKILLET RESTAURANT (ID 510715) Inspection# 1001654615