

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

Operation: ROY ROGERS AT JUNIUS PONDS (ID: 308158 )  
Facility Name: ROY ROGERS AT JUNIUS PONDS  
Facility Code: 49-AB83  
Facility Address: 1399 NINE FOOT ROAD PHELPS NY, NY 14532

To the Attention of:  
HMS HOST FAMILY RESTAURANTS INC.  
RICHARD KINLEY 6712 BROOKLAWN PKWY. SUITE 206  
SYRACUSE , NY 13211-

### Inspection

Date: APR 03, 2015 03:22 PM  
Inspector: Arthur Sinicropi (asinicropi@co.seneca.ny.us)  
Responsible Person: Tina SMITH (email: Susan.raimondi@hmshost.com)

### Summary

Number of public health hazards found: 3  
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

Fixing Bar located in dining area was not keeping foods below 45F. 2 trays of sliced Tomatoes found at 56F, 2 trays of lettuce found from 51F-53F. Corrected voluntarily discarded. Roy Rogers acceptable holding temperatures for fixing bar is 38F. Fixing Bar appeared over-stacked not allowing foods to maintain proper cold holding temperatures. Half pound of sliced cheese found at 55F in cold holding, corrected voluntarily discarded. Roy Rogers acceptable holding temperatures for sliced cheese is 40F.

## 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 wings, 1 chicken thigh, 2 chicken tenders all fried, found on hot hold serving line found below acceptable hot holding parameters with temperatures ranging from 120F-132F. Corrected, voluntarily discarded. Educated on proper hot holding temperatures and advised to check temperatures often. All foods found in Alto-shamm was found >140F.

**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

Serving line hot holding heating lamps are not maintained properly to keep foods >140.

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

**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

Meat slicer was found dirty and not cleaned. Roast Beef shavings and juices were found in excess around and on slicer. Corrected, cleaned.

**IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.**

**ITEM # 15A 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

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

Inspector Findings

Kitchen was found dirty with food debris scattered throughout. Corrected, cleaned.

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Additional Information Collected During Inspection

Comments

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END of REPORT

[Submit# 132004] ROY ROGERS AT JUNIUS PONDS (ID 308158) Inspection# 1001653604