

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

Operation: SUNGARDEN GRILLE (ID: 308159)
Facility Name: SUNGARDEN GRILLE
Facility Code: 49-AA89
Facility Address: 655 318 ROUTE WATERLOO, NY 13165

To the Attention of:
MICHAEL COLVIN
34 LEWIS ST. #1
GENEVA , NY 14456-

Inspection

Date: APR 16, 2015 12:49 PM
Inspector: Julie Hoster (jhoster@co.seneca.ny.us)
Responsible Person: Dominick Carfora (email:)

Summary

Number of public health hazards found: 1
Number of public health hazards NOT corrected: 0
Number of other violations found: 4
Reinspection is required.

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

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5E WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

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

sandwich station cooler is not maintaining less than 45F throughout unit; left side of unit all foods were found to be in compliance (less than or equal to 45F) however right side of unit all foods (non hazardous) were 52F ; unit will need to be repaired; at time of inspection no temperature sensitive foods stored on right side of unit, this a temporary fix; food workers will continue to monitor left side of unit; temperature variation will need to be addressed within 7 days; warmer temperatures will increase unit's inability to maintain proper temperatures

FOOD NOT PROTECTED IN GENERAL

ITEM # 8A 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 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

ham wrapped in saran wrap stored on same shelf with ready to eat vegetables and hot dogs opened; in package stored above same vegetables (lettuces and spinach) in reach in cooler; no cross contamination observed; discussed best storage practices to eliminate possible future cross contamination and moved items to containers; below the ready to eat vegetables

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 on counters throughout kitchen; some cloths stored in sanitizing solution; moved all wiping cloths into sanitizing solution

IMPROPER SANITARY FACILITIES AND CONTROLS.

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

All or parts of the violation item are IN violation.

Code Requirements

Hot, cold running water not provided, pressure inadequate

Inspector Findings

hand wash sink had very little pressure for hot and cold water water making proper hand washing impossible. 2 bay sink available directly next to hand wash station can be utilized for hand washing; however sink is used for food prep contamination could easily occur; hand wash sink will need to have pressure problem corrected with in 7 days

ITEM # 12D 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

Toilet facilities inadequate, inconvenient, dirty, in disrepair, toilet paper missing, not self-closing doors, missing hand wash signs

Inspector Findings

bathroom door does not self close opens into dining area;

Additional Information Collected During Inspection

Comments

sandwich unit will be repaired by April 23, 2015. Handwash sink pressure will be repaired by April 23, 2015 Education given regarding: Gloves in use at time of inspection; discussed frequent glove changing; Discussed proper methods for cooling and reheating of foods; roasts greater than 6 lbs must be reduced for proper cooling to occur Discussed the importance of a good sick worker policy Thermometers available to check proper food temperatures; reviewed proper calibration method

END of REPORT

[Submit# 132794] SUNGARDEN GRILLE (ID 308159) Inspection# 1001654404