

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

Operation: KNAPP VINEYARDS RESTAURANT (ID: 308233)
Facility Name: KNAPP VINEYARDS RESTAURANT
Facility Code: 49-AA48
Facility Address: 2770 COUNTY ROAD 128 ROMULUS, NY 14541

To the Attention of:
GENE PIERCE
KNAPP FARMS, INC. 2770 COUNTY ROAD 128
ROMULUS , NY 14541-

Inspection

Date: MAY 01, 2015 01:12 PM
Inspector: Julie Hoster (jhoster@co.seneca.ny.us)
Responsible Person: John McNabb (email: john@knappwine.com)

Summary

Number of public health hazards found: 1
Number of public health hazards NOT corrected: 0
Number of other violations found: 1

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

FOODS NOT PROTECTED FROM CONTAMINATION BY WORKERS.

ITEM # 3C 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

Food workers do not use proper utensils to eliminate bare hand contact with cooked or prepared foods.

Inspector Findings

food worker placed chips on plate with bare hands CORRECTED: voluntarily discarded worker understood right away; gloves were readily available

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

due to lack of space foods are double; triple stacked in coolers; lack of counter space allows for potential contamination and cross contamination; no contamination observed raw meats and ready to eat foods are separated in cooler **john(the chef) is aware and conscious of these issues organizes cooler to avoid cross contamination

Additional Information Collected During Inspection

Comments

chicken cooked to greater than 165F; soup is held at greater than 140F actual temperature 157F thermometers calibrated and utilized test strips available to check sanitizer levels cold holds all < 45F discussed cooling methods ice wands used in soups; pans < 4" used to cool in cooler; meats reduced to less than 6lbs for cooling discussed reheating of foods to >165F

END of REPORT

[Submit# 133701] KNAPP VINEYARDS RESTAURANT (ID 308233) Inspection# 1001658678