

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

Operation: SOUTH SENECA CENTRAL SCHOOL (ID: 308188)
Facility Name: SOUTH SENECA CENTRAL SCHOOL
Facility Code: 49-AB56
Facility Address: 7263 MAIN STREET OVID, NY 14521

To the Attention of:
SANDRA SIMPSON
SOUTH SENECA CENTRAL SCHOOL 7263 MAIN STREET
OVID , NY 14521-

Inspection

Date: APR 27, 2015 11:43 AM
Inspector: Julie Hoster (jhoster@co.seneca.ny.us)
Responsible Person: Kathy Bishop (email: kbishop@southseneca.org)

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.

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5A WAS FOUND IN VIOLATION 1 TIME(S). PUBLIC HEALTH HAZARD

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

2 out of 4 large bags of sliced turkey meat found to be at 50F in refrigerated storage (reach in behind sandwich prep line); two bags were found to be within acceptable temperature range. CORRECTED: moved the 2 bags to freezer; temperatures were quickly reduced to less than 45F NOTE: Cold cuts were all sliced this a.m.; All other cold cuts besides turkey were found to be in proper temperature range. Interview revealed turkey was sliced this morning in large portion 4 bags compared to 1-2 of all other cold cuts; it was determined that temperature loss occurred during the slicing of the deli meats. SCDOH advised that less roasts be pulled out of refrigerated storage during the slicing process (ex. pull 1-2 let the others remain under refrigeration. Move sliced meats back to refrigerated storage; then pull other 1-2 roasts; slice and move sliced meats quickly back to cold storage.) If temperature loss is notable take steps to remediate quickly (i.e move to freezer; store in containers less than 4" deep)

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

self serve fruit (apples and pears) did not have a barrier for students to use when picking out their fruit. CORRECTED: tongs placed on line so students may pick up fruit

Additional Information Collected During Inspection

Comments

discussed sick worker policy dishwasher rinse temperature >170F All hot holds > than 140F

END of REPORT

[Submit# 133313] SOUTH SENECA CENTRAL SCHOOL (ID 308188) Inspection# 1001656593