

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 ROUTE 318 WATERLOO, NY 13165

To the Attention of:
MICHAEL COLVIN
34 LEWIS STREET
GENEVA , NY 14456-

Re-Inspection
Date: MAY 01, 2015 04:38 PM
Inspector: Julie Hoster (jhoster@co.seneca.ny.us)
Responsible Person: alex carforra (email:)

Summary
Number of public health hazards found: 3
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). 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

roast beef (sliced) (approximately 3 lbs) found in cooler at 50F ; potato salad found in top of unit at 50F CORRECTED: voluntarily discarded

ITEM # 5C 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 stored under refrigeration except during necessary preparation or approved precooling procedures (room temperature storage).

Inspector Findings

bbq sauce stored at room temperature; needs to be kept under refrigeration CORRECTED: voluntarily discarded

ITEM # 5E 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 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

cooler ("beverage air" brand) is not maintaining temperatures CORRECTED moved all hazardous items into other coolers

IMPROPER SANITARY FACILITIES AND CONTROLS.

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

All or parts of the violation item are IN violation.

Code Requirements

Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained

Inspector Findings

handwash sink now has new faucet; however pipe for drain is broken

Additional Information Collected During Inspection

Comments

temperatures of cooler that was problem in prior inspections is maintaining temperatures if lids are left on all foods...still questionable during warmer months; other cooler now is not maintaining temperatures

END of REPORT

[Submit# 133697] SUNGARDEN GRILLE (ID 308159) Inspection# 1001658674