

ESTABLISHMENT NAME: Bruce's Back A Roo OPERATOR'S NAME: Nicole Nelson
Address: T/V/C 8396 Main St. Interlaken County: Seneca Zip Code: _____

Facility	Time Begin	Time End	Capacity

Office Code	Operation ID:	Month	Day	Year	LHD/HIN <input checked="" type="radio"/> LHD/HIN <input type="radio"/> NYSDOH	HCS ID	Service Time
<u>49</u>		<u>5</u>	<u>29</u>	<u>15</u>	<input checked="" type="radio"/> LHD/HIN <input type="radio"/> NYSDOH	<u>MGB49</u>	
-----Date of Service-----						Hours	Minutes

Service Type:

- INSPECTION REINSPECTION PRE-OPERATIONAL HACCP ONLY COMPLAINT FIELD VISIT INCIDENT ILLNESS

Number of Red Violations Found	Total Red Violations Not Corrected	Number of Blue Violations Found	Reinspection Required
<u> </u>	<u> </u>	<u> </u>	<input type="radio"/> Yes <input type="radio"/> No

CRITICAL ITEM: These items relate directly to factors which lead to foodborne illness. These items must receive immediate attention.

- *1 Food from unapproved sources: adulterated; contaminated; reserved .3(a), (c), (d); .4; .5
 - 2 Potentially hazardous food - not of limited preparation .3(b), (c)
 - *3 Potentially hazardous food at improper temperature (45°F - 140°F) .3(b), (c)
 - 4 Potentially hazardous foods are not cooked to 140°F or above except: eggs, 145°F; pork, 150°F; ground meat, 158°F; poultry, 165°F; .3(c), (e)
 - 5 Toxic items improperly stored or used .4
 - *6 Persons with disease or infection transmitted by food not restricted .16
 - 7 Food workers do not wash hands thoroughly (generate lather) after contaminating their hands .16
 - *8 Utensils (tongs, spoons, spatulas, sanitary gloves) not used to eliminate bare hand contact with cooked or prepared foods .3(d)
 - 9 Accurate food thermometers not available or used .3(f)
 - 10 Inadequate facilities to maintain temperature .3(c); .4; .15
 - *11 Potable water improperly protected; from an unapproved source .9
 - *12 Improper disposal of sewage and liquid waste .11 (a)
- *THESE ITEMS ARE CONSIDERED IMMINENT HEALTH HAZARDS**

No Red Violations

SANITATION and MAINTENANCE ITEMS: These items relate to maintenance of food service operations and cleanliness.

- 13 Food not protected in transport, storage, display, service; packaged goods stored in water or undrained ice .3(d); .10; .15
- 14 Food workers with inadequate personal cleanliness .1
- 15 Surfaces not easily cleanable, not clean and sanitized .6; .7
- 16 Single service articles not protected; reused .6(d)
- 17 Hand washing facilities inadequate .8; .12; .16
- 18 Accurate thermometer not available in hot and cold food storage facilities .4
- 19 Floors, walls, ceiling, lighting inadequate .6(e); .13; .14
- 20 Insects not controlled .14(a), (b), (c)
- 21 Food operation areas not separate from living and sleeping quarters .16
- 22 Trash disposal inadequate .11 (b)
- 23 Operating without a permit, miscellaneous .17; .19

No Blue Violations

Wash hands frequently
Wear gloves or use
utensils with
Ready to Eat Foods
Cook to 165°F
Hot Hold @ 140°F or more
Cold Hold @ 45°F or below

Person Interviewed and Title (Signature) <u>Nicole Nelson</u>	Comments:
Signature of Inspector <u>Melissa [Signature]</u>	

