

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

Operation: BUSY BEE MARKET AND CAFE AT KIDDER'S LANDING, LLC (ID: 308208 )  
Facility Name: BUSY BEE MARKET AND CAFE AT KIDDER'S  
Facility Code: 49-AA47  
Facility Address: 7930 COUNTY ROAD 153 INTERLAKEN, NY 14847

To the Attention of:  
VERA McLAFFERTY  
218 CAYUGA HEIGHTS ROAD  
ITHACA , NY 14850-

### Inspection

Date: JUN 10, 2015 02:12 PM  
Inspector: Melissa Brand (mbrand@co.seneca.ny.us)  
Responsible Person: Vera McLafferty (email: )

### Summary

Number of public health hazards found: 0  
Number of public health hazards NOT corrected: 0  
Number of other violations found: 2

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

## FOOD NOT PROTECTED IN GENERAL

ITEM # 8A WAS FOUND IN VIOLATION 2 TIME(S).

All or parts of the violation item are IN violation.

### 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

Eggs stored on top shelf of cooler. Moved to bottom shelf of cooler and placed inside a pan to contain any breaking that may occur. 4 whole cooked chickens at 65 F being stored on top of raw chicken in walkin cooler. Staff moved raw chicken to another location to accommodate the large cooling pan that the chicken was being cooled on. Chicken was at 65F during the inspection and in the second part of the cooling process (70 to 45 F within 4 hours), interview with staff indicated that the chicken had been in the cooler for 3 hours. The chicken will be removed from the bones and made into a variety of items once cooled.

### Additional Information Collected During Inspection

### Comments

Discussed storing in-use towels in sanitizing solution Discussed sanitizing knives and utensils between uses A discussion with staff and owner took place on organizing the walk in cooler with a section dedicated to raw meats and another dedicated for produce. It was indicated that there is going to be another shelving unit put in the walk-in cooler to accommodate meat products and cooling processes.  
Cold holding temperatures at or below 45 F during inspection Discussed glove use and utensil use Sick worker policy discussed

END of REPORT

[Submit# 136431] BUSY BEE MARKET AND CAFE AT KIDDER'S LANDING, LLC (ID 308208) Inspection# 1001667756