

Seneca County Department of Health  
Environmental Services  
31 Thurber Drive , Waterloo,, NY 13165  
(315) 539 - 1945  
jbates@co.seneca.ny.us

## Food Service Establishment Inspection - Summary Report

Operation: CRYSTAL LAKE CAFE (ID: 564542)  
Facility Name: CRYSTAL LAKE CAFE  
Facility Code: 495687  
Facility Address: 4367 EAST COVERT ROAD INTERLAKEN, NY 14847

To the Attention of:  
JOE GOBER  
4367 EAST COVERT RD.  
INTERLAKEN , NY 14847-

### Inspection

Date: MAY 29, 2015 02:40 PM  
Inspector: Julie Hoster (jhoster@co.seneca.ny.us)  
Responsible Person: lindsey freeman (email: )

### Summary

Number of public health hazards found: 1  
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.

## 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

sliced tomatoes stored on counter ar room temperature; food workers were not aware that sliced tomatoes were considered high risk CORRECTED: voluntarily discarded education: sliced tomatoes have been linked to foodborne illness outbreaks offered alternative sorage solution if not enough space in cooler store on ice

## 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

food stored uncovered in walkin under fan that creates condensation,drips,has dust accumulated on surface; condensation is an ongoing problem with walkin unit

## IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

ITEM # 11D 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

Non food contact surfaces of equipment not clean

### Inspector Findings

counters and shelves have food debris that has accumulated over time (not due to the shift at present)

---

### Additional Information Collected During Inspection

### Comments

education given regarding proper glove use reviewed cooking and cooling procedure for the prime rib; if the prime rib roast does not cool 120-70F within two hours and 70-45F the required 4 hours chef has several options for cooling: reduce size of meat to <6lbs, place over ice; place in freezer calibrated thermometer during inspection handwash station is now available in kitchen discussed proper storage to prevent the possibility of cross contamination in coolers ex. store fish above chicken both get heat treated but fish rarely is cooked to 165 (unless fried); store ready to eat foods over foods that will be cooked educated that partially cooking high risk foods is not allowed; foods should be from a regulated facility including eggs will follow up on this.

---

END of REPORT

[Submit# 135514] CRYSTAL LAKE CAFE (ID 564542) Inspection# 1001664426