

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

Operation: GINNY LEE CAFE (ID: 308170 )  
Facility Name: GINNY LEE CAFE  
Facility Code: 49-AA37  
Facility Address: 9322 ROUTE 414

To the Attention of:  
JOHN L WAGNER  
9322 ROUTE 414  
LODI , NY 14860-

### Inspection

Date: AUG 19, 2015 11:25 AM  
Inspector: Melissa Brand (mbrand@co.seneca.ny.us)  
Responsible Person: Mitch Mitchell (email: )

### Summary

Number of public health hazards found: 0  
Number of public health hazards NOT corrected: 0  
Number of other violations found: 3

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

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

ITEM # 11B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

### Code Requirements

Wiping cloths dirty, not stored properly in sanitizing solutions

### Inspector Findings

Many wiping clothes available for staff, however, they are not stored in a sanitizing solution during times of none use.

ITEM # 11D WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

### Code Requirements

Non food contact surfaces of equipment not clean

### Inspector Findings

Surfaces of cold holding units have food debris/dirt on them. Wiping the exterior of equipment to prevent build up recommended.

## IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM # 15A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

Inspector Findings

Some food debris under equipment

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Additional Information Collected During Inspection

Comments

Discussed flash cooking food items, information given regarding this method. Glove and utensil use discussed- gloves or utensils to be used when handling ready to eat foods ( foods that will not be cooked or have already been cooked). Temperature of cooked then cooled chicken in cold holding at 49F. Taken from the walk in cooler and placed into pans at reach in. Assumed temperature loss during transfer. Asked that a thermometer be placed into the pan of chicken to monitor temperatures during preparation as the lid of the cooling unit will continue to be opened and closed. Temperature taken before leaving facility- temperature was dropping slowly.

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END of REPORT

[Submit# 147348] GINNY LEE CAFE (ID 308170) Inspection# 1001693057