NEW YORK STATE DEPARTMENT OF HEALTH
Bureau of Community Environmental Health and Food Protection

Food Service Establishment Inspection Report

SUBPART 14-1

ESTABLISHMENT NAME: North Seneca Sportsmen Club OPERATOR'S NAME: David Tournour

Address: T/V/C 334 RT 318 County: Zip Code:

FACILITY CODE	TIME BEGAN	TIME END
49-2411		

Office Code: 49 Operation ID: 878262

Date of Service: Month 09 Day 12 Year 15

Capacity:

Service Type:
INSPECTION ○ PRE-OPERATIONAL ○ COMPLAINT ○ FIELD VISIT ○ ● LHD/HIN ○ NYSDOH
REINSPECTION ○ HACCP ONLY ○ INCIDENT ○ ILLNESS ○

HCS ID: JDH49

Time spent conducting service: hr hr min min

1A ○	1B ○	1C ○	1D ○	1E ○	1F ○	1G ○	1H ○	2A ○	2B ○	2C ○	2D ○	2E ○	3A ○	3B ○	3C ○	4A ○	4B ○	4C ○
5A ○	5B ○	5C ●	5D ○	5E ○	6A ○	6B ○	7A ○	7B ○	7C ○	7D ○	7E ○	7F ○	7G ○	7H ○				
8A ●	8B ○	8C ○	8D ○	8E ○	8F ○	8G ○	9A ○	9B ○	9C ○	9D ○	10A ○	10B ○	11A ○	11B ○	11C ○	11D ○		
12A ○	12B ○	12C ○	12D ○	12E ○	13A ○	13B ○	14A ○	14B ○	14C ○	15A ○	15B ○	15C ○	15D ○	16 ○				

Number of Red Violations Found: 2 Total Red Violations Not Corrected: 0 Number of Blue Violations Found: 1 Reinspection Required ○ Yes ○ No

Item Number	Corrections/Violations
8A	Meat stored in cooler w/ undrained H_2O/ice (Ground Beef) wrapped
5C	Sausage stored on table 83°F pre cooked curl brought ~~out~~ ~~30m~~ to ≥ 158°F ~~with reheat to 165°F~~ BROUGHT OUT ≤ 30 minutes ago (Cooked @ 12:00 pm – 165°F) CORRECTED: ~~RE HEAT ≥ 165F~~ moved to refrigerator to reduce to 70°F w/in 1 HR then 70°–45°F w/in 4 HRS
5C	Burgers cooked stored @ room temp on counter ≤ 30 mins ago CORRECTED: put back on grill reheated to ≥ 165°F
	thermometers available Gayland Jewell
	Tags available for clams

SIGNATURE OF INSPECTOR

RECEIVED BY (SIGNATURE)

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DOH-192 (01/13)