

Seneca County Department of Health  
Environmental Services  
31 Thurber Drive , Waterloo,, NY 13165  
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## Food Service Establishment Inspection - Summary Report

Operation: MAGEE COUNTRY DINER (ID: 308362 )  
Facility Name: MAGEE COUNTRY DINER  
Facility Code: 49-AA57  
Facility Address: 1303 ROUTE 414 WATERLOO, NY 13165

To the Attention of:  
GARY SCHLEGEL  
2143 PUMPHOUSE RD  
SENECA FALLS , NY 13148-

### Inspection

Date: NOV 10, 2015 03:06 PM  
Inspector: Julie Hoster (jhoster@co.seneca.ny.us)  
Responsible Person: Gary Schlegel  
(email: )

### Summary

Number of public health hazards found: 5  
Number of public health hazards NOT corrected: 0  
Number of other violations found: 5  
Reinspection is required.

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

All or parts of the violation item are IN violation.

#### 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

Foods found at > 45F on the left side of sandwich line; Approximately 4lbs of sliced roast beef @55F , approximately 2 lbs of sliced turkey @ 52F ; approx. 2 lbs of turkey breasts @ 56F, approximately 1.5 lbs of ham, and 5lbs of meatloaf @ 51F CORRECTED: VOLUNTARILY DISCARDED AND DENATURED

### ITEM # 5B 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 cooled by an approved method where the food temperature can be reduced from 120oF to 70oF or less within two hours and 70oF to 45oF within four hours.

#### Inspector Findings

5 approximately 8lb roasts in cooler at 65F pulled at 1130 at 160F placed in cooler; VOLUNTARILY CORRECTED: Sliced in 1/2 moved to freezer to ensure 45F is reached by 530

**ITEM # 5E WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION**

All or parts of the violation item are IN violation.

Code Requirements

Enough refrigerated storage equipment is not present, properly designed, maintained or operated so that all potentially hazardous foods are cooled properly and stored below 45oF as required.

Inspector Findings

bottom left side of reach in cooler is not maintaining proper temperatures foods found out of temperature (listed above in violation

5A) CORRECTED: ALL FOODS DISCARDED; NO STORAGE OF TCS IN UNIT UNTIL REPAIRED

**INADEQUATE COOKING AND REHEATING OF POTENTIALLY HAZARDOUS FOODS.**

**ITEM # 7F WAS FOUND IN VIOLATION 2 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

Precooked, refrigerated potentially hazardous food is not reheated to 165oF or above within two hours.

Inspector Findings

Mashed Potatoes at 106F on hot holding; Stuffing on hot holding at 75F; worker states he "just put on the line a half an hour ago." moved to oven to reheat to 165 in<1 hour

**FOOD NOT PROTECTED IN GENERAL**

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

All or parts of the violation item are IN violation.

Code Requirements

In use food dispensing utensils improperly stored

Inspector Findings

plastic container stored in macaroni salad for dispensing salad bowl stored in gravy container for dispensing

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

**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

food debris on shelves and equipment

**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

floors behind line have food debris; plastic containers, food debris, and towels under equipment

## IMPROPER SANITARY FACILITIES AND CONTROLS.

ITEM # 12E WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

### Code Requirements

Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

### Inspector Findings

no hot water at handwash sink; utility sink next to it does have hot water

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### Additional Information Collected During Inspection

### Comments

Discussed proper cooling of pork and turkey roasts (reduce to less than 6 lbs; monitor temperatures every 1/2 hour 120-70F in 2hours; 70-less than 45F within 4 hours. Discussed proper reheating of foods to 165 within 2 hours Discussed pulling smaller amounts of food for prepping and returning to cooler promptly Discussed sick worker policy gloves in use

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END of REPORT

[Submit# 158802] MAGEE COUNTRY DINER (ID 308362) Inspection# 1001767640