

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

Operation: IRON SKILLET RESTAURANT (ID: 510715 )  
Facility Name: IRON SKILLET RESTAURANT  
Facility Code: 49-9062  
Facility Address: 1255 ROUTE 414 WATERLOO, NY 13165

To the Attention of:  
TA OPERATING LLC PETRO STOPPING CENTERS  
MARK R YOUNG 255 WASHINGTON STREET, SUITE 210  
NEWTON , MA 02458-

### Inspection

Date: DEC 09, 2015 03:05 PM  
Inspector: Julie Hoster (jhoster@co.seneca.ny.us)  
Responsible Person: Steve Kinne  
(email: rsgm371@petrotruckstops.com )

### Summary

Number of public health hazards found: 3  
Number of public health hazards NOT corrected: 0  
Number of other violations found: 8

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

## IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

### 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

rice and roast pork cooling in amounts that do not allow proper temperature reduction in adequate time 120-70 w/in 2 hours 70-45F w/in 4 hours both items were placed in cooler during the inspection at a temperature of 120F. 1 hour later items were @106F CORRECTED: both items moved to freezer roast pork reduced into smaller portions and placed in freezer and will monitor to ensure temperature reduction

## IMPROPER HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS.

**ITEM # 6A 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 above 140oF during hot holding.

Inspector Findings

baked chicken on self serve hot buffet found at 107°F CORRECTED: VOLUNTARILY DISCARDED

**ITEM # 6B 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

Enough hot holding equipment is not present, properly designed, maintained and operated to keep hot foods above 140oF.

Inspector Findings

previous inspections have noted that the line cannot maintain proper hot holding temperatures if lids are not used during the service of chicken on the buffet; CORRECTED: baked chicken and fried chicken will be put out for service with lids and/or food logs will be maintained and time as a public health control implemented

**FOOD NOT PROTECTED IN GENERAL**

**ITEM # 8A WAS FOUND IN VIOLATION 1 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

foods stored uncovered in walkin; foods stored dbl stacked within walkin without proper barriers ex. tray of biscuits improperly covered have a bowl stored on tray near the biscuits potential for contamination

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

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

All or parts of the violation item are IN violation.

Code Requirements

Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred

Inspector Findings

food prep area surfaces and meat tenderizer have food debris

**ITEM # 11D WAS FOUND IN VIOLATION 2 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

front of kitchen has food debris under equipment on shelves; bottom of reach in coolers have food debris

**IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.**

ITEM # 15A WAS FOUND IN VIOLATION 2 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

throughout the facility floors under, in between, and behind equipment have food debris throughout;

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

All or parts of the violation item are IN violation.

Code Requirements

Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans

Inspector Findings

ventilation hood has grease and dust collecting on vents

POOR SANITARY DESIGN, CONSTRUCTION, INSTALLATION OF EQUIPMENT AND UTENSILS.

ITEM # 10A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Food (ice) contact surfaces are improperly designed, constructed, installed, located (cracks, open seams, pitted surfaces, tin cans reused, uncleanable or corroded food contact surfaces)

Inspector Findings

cutting boards have grooves do not allow for proper sanitizing and may allow bacteria to proliferate

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Additional Information Collected During Inspection

Comments

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END of REPORT

[Submit# 167095] IRON SKILLET RESTAURANT (ID 510715) Inspection# 1001782738