

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

Operation: LEGOTT'S ABIGAILS (ID: 308319)
Facility Name: LEGOTT'S ABIGAILS
Facility Code: 49-AA53
Facility Address: 1978 EAST ROUTES 5 AND 20 WATERLOO, NY 13165

To the Attention of:
JEANNE E LEGOTT
1978 ROUTES 5 & 20 EAST
WATERLOO , NY 13165-

Inspection

Date: DEC 31, 2015 01:58 PM
Inspector: Melissa Brand (mbrand@co.seneca.ny.us)
Responsible Person: Jeanne Legott
(email:)

Summary

Number of public health hazards found: 1
Number of public health hazards NOT corrected: 0
Number of other violations found: 1

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

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5C 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 stored under refrigeration except during necessary preparation or approved precooling procedures (room temperature storage).

Inspector Findings

Green bean mixture at 82F during inspection. Items were being prepared for cooking and service at night. Mixture made at approximately 1 pm, advised that the items needed to either be cooked to 165 or put under refrigeration and cooled to 45F. Items were placed in the walk in cooler uncovered so they would cool faster.

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

Fish in pans uncovered triple stacked in cooler. Each pan removed and covered before returning to cooler.

Additional Information Collected During Inspection

Comments

Sea Food added to crockpot of base (very thick) advised to monitor temperatures to ensure that it reaches 165F before service. 2 new refrigerators purchased to replace old coolers. Buffet line temperatures being taken and recorded as the Time as a Public Health control required.

END of REPORT

[Submit# 167074] LEGOTT'S ABIGAILS (ID 308319) Inspection# 1001782716