

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

Operation: PIZZA HUT STORE # 626005 (ID: 308324 )  
Facility Name: PIZZA HUT STORE # 626005  
Facility Code: 49-AA80  
Facility Address: 1928 ROUTES 5 & 20

To the Attention of:  
MARCIA WOODS  
V & J NATIONAL ENTERPRISE 1425 MOUNT READ BLVD. SUITE 1  
ROCHESTER , NY 14606-

### Inspection

Date: FEB 12, 2016 11:43 PM  
Inspector: Melissa Brand (mbrand@co.seneca.ny.us)  
Responsible Person: Rory McComb  
(email: )

### Summary

Number of public health hazards found: 0  
Number of public health hazards NOT corrected: 0  
Number of other violations found: 36

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

## FOOD NOT PROTECTED IN GENERAL

### ITEM # 8A WAS FOUND IN VIOLATION 6 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

Storage pan used for portioned boneless wings had food debris in the bottom. Card board boxes in the walk-in cooler being used to store portioned bags of boneless wings in (3) Bacon bits in original bag open and stored on the top shelf in the walk in cooler Box of garlic bread stored on its side had bag open and garlic bread exposed to potential contamination

### 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

Scoops used for cheese and sausage being stored in cheese and sausage during times of non use.

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

All or parts of the violation item are IN violation.

Code Requirements

Single service items reused, improperly stored, dispensed, not used when required

Inspector Findings

Boxes used for togo items by pizza cutting station have food debris on them. Shelving below pizza cutting station have food debris on them Togo bags for bread sticks stored on the boxes that have food debris on them at the pizza cutting station

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

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

All or parts of the violation item are IN violation.

Code Requirements

Non food contact surfaces of equipment not clean

Inspector Findings

Lower portion of food prep table has food debris on it. Salad bar protective glass has food debris on the interior and exterior of the glass Shelving used for pizza boxes has debris on rungs as well as dust Oven has food debris on exterior Catch tray of pizza oven has food debris in it, looks as if it has been there a while Tables in dining room have food debris on them Booths in dining room have food debris on them Salt /Pepper shakers at tables have food debris on them Cords at beverage station have accumulated dust on them and under equipment at the drink station Beverage station (customer view from dining room) has dust on the top of the banister. Frosted glass at beverage station has food debris on the interior of the glass

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

ITEM # 15A WAS FOUND IN VIOLATION 6 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

Food debris found on the floor in the walk in cooler and at/around the salad bar. Walls in the kitchen have food debris on them (storage area, along dishwasher wall, back door wall) Floor and wall by pizza prep station are separating. The gap between this area has food debris accumulation, not easily cleanable, in disrepair. Floors, Walls, Ceiling of facility are sinking, sagging, not level. Structural concerns will be addressed with Seneca County Code Enforcement Office. Wall behind the ice machine has food debris on it and along the floor and baseboards

ITEM # 15B WAS FOUND IN VIOLATION 6 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

Five lights in the kitchen over food prep areas do not have covers to protect from possible breakage of lights Salad bar venting has dust collected on exterior of it on both ends

**IMPROPER SANITARY FACILITIES AND CONTROLS.**

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

All or parts of the violation item are IN violation.

Code Requirements

Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained

Inspector Findings

Drain at dishwasher not properly maintained, accumulation of biofilm/mold in and around the drain.

MISCELLANEOUS, ECONOMIC VIOLATION, CHOKING POSTER,  
TRAINING.

ITEM # 16 WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Miscellaneous, Economic Violation, Choking Poster, Training.

Inspector Findings

Choking poster was not displayed in or around the dining area

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

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

All or parts of the violation item are IN violation.

Code Requirements

Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

Inspector Findings

Exterior of dishwasher has food debris accumulated on it, should be washed and cleaned on a regular basis

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Additional Information Collected During Inspection

Comments

\*While conducting temperature checks at the salad bar a customer was concerned that the thermometer was not being properly sanitized between food items, customer voiced concern to manager during their check out. Manager asked inspector if sanitizing of the probe had been done. Inspector showed the manager the alcohol swabs used to clean the probe between each temperature. Inspector had dirty swabs used from the salad bar in pocket and showed them to the manager before discarding them. Inspector educated manager on the protocol used for taking temperatures. Reviewed Pizza Hut protocol for sanitizing temperature probes during temperature checks.\*

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END of REPORT

[Submit# 176379] PIZZA HUT STORE # 626005 (ID 308324) Inspection# 1001796838