

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

Operation: RED'S PLACE, LLC (ID: 308276)
Facility Name: RED'S PLACE, LLC
Facility Code: 49-AA85
Facility Address: 57 FALL STREET SENECA FALLS, NY 13148

To the Attention of:
MARCIA T VON BERGEN
57 FALL STREET
SENECA FALLS , NY 13148-

Inspection

Date: MAR 08, 2016 12:42 PM
Inspector: Arthur Sinicropi (asinicropi@co.seneca.ny.us)
Responsible Person: Lisa Howe
(email: Lisa.Howe45@gmail.com)

Summary

Number of public health hazards found: 2
Number of public health hazards NOT corrected: 0
Number of other violations found: 1
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 # 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

During the interview with chef Jeremy, it was determined that the soups stored within the facility were not being cooled properly. Soups were being cooled in large soup containers greater than 4 inches. Educated facility on proper cooling procedures. Soups will now be cooled in containers 4 inches or less. During the interview it was determined that soups in walk-in cooler could not have reached the proper 120F-70F in 2 hours and 70-45F within 4 hours. 3 Large container of soups found in the walk-in cooler were voluntarily discarded. Reds will chart soups and log temperatures to ensure proper cooling measures are reached.

ITEM # 5E 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 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

Corned Beef stored in box was found stored directly on Floor in walk-in cooler. Corrected, Placed on Shelf in walk-in. It was determined that there was not enough room to properly store all food.

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

ITEM # 11B WAS FOUND IN VIOLATION 1 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

Wiping cloths dirty, not stored properly in sanitizing solutions

Inspector Findings

Wiping clothes not stored in disinfection solution. Corrected, clothes placed in disinfection bucket.

Additional Information Collected During Inspection

Comments

Facility was found clean. Proper glove use in place. Sick worker policy was reviewed.

END of REPORT

[Submit# 181658] RED'S PLACE, LLC (ID 308276) Inspection# 1001804163