

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

Operation: SOUTH SENECA ELEMENTARY (ID: 308122 )  
Facility Name: SOUTH SENECA ELEMENTARY  
Facility Code: 49-AB50  
Facility Address: 8326 MAIN STREET OVID, NY 14521

To the Attention of:  
EVE WORKMAN  
SOUTH SENECA CENTRAL SCHOOL DIST. 7263 MAIN STREET  
OVID , NY 14521-

### Inspection

Date: MAR 03, 2016 12:07 PM  
Inspector: Julie Hoster (jhoster@co.seneca.ny.us)  
Responsible Person: Kathy Bishop  
(email: )

### Summary

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

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

## 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

tongs not available at self serve station for apples; no bare hand contact observed at time of inspection ; without tongs students may touch other apples than the one they are choosing; tongs reduce that possibility; apples washed before they put out for service CORRECTED: tongs placed at service station

### ITEM # 8E WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

#### Code Requirements

Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures

#### Inspector Findings

thermometer not available in front cooler (self service of wrapped sandwiches, milk, yogurt) CORRECTED: thermometer placed in cooler at time of inspection

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Additional Information Collected During Inspection

Comments

thermometers used to monitor temperatures

hot dogs in hot holding were >140

corn dogs cooked to >160F (per manufacturer's instruction) actual temperature 172F

cold holds <45F

gloves in use

hairnets in place

advised monitoring of temperatures on make shift salad bar bar is set up at 11 am and put away by 1pm if items are found to be greater than 45F but less than 70 F staff will reduce quickly to 45 F. if greater than 70 F staff will discard; if found out temperatures after 2hours staff will discard temperature sensitive foods; food logs will be maintained

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END of REPORT

[Submit# 180638] SOUTH SENECA ELEMENTARY (ID 308122) Inspection# 1001802047