

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

Operation: NEW LIN'S KITCHEN (ID: 308273)
Facility Name: NEW LIN'S KITCHEN
Facility Code: 49-AA59
Facility Address: 71 FALL STREET SENECA FALLS, NY 13148

To the Attention of:
XIAO PENG HUANG
71 FALL ST
SENECA FALLS , NY 13148-

Inspection

Date: APR 08, 2016 03:49 PM
Inspector: Julie Hoster (jhoster@co.seneca.ny.us)
Responsible Person: Tony huang
(email:)

Summary

Number of public health hazards found: 1
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.

FOODS NOT PROTECTED FROM CONTAMINATION, TEMPERATURES NOT MEASURED.

ITEM # 2A 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

Prepared food products contact equipment or work surfaces which have had prior contact with raw foods and where washing and sanitizing of the food contact surface has not occurred to prevent contamination

Inspector Findings

fried wontons stored in old box that was used to ship raw chicken; CORRECTED: adulterated and threw away

FOOD NOT PROTECTED IN GENERAL

ITEM # 8A WAS FOUND IN VIOLATION 2 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

cabbage in strainer stored on floor of walkin will be washed and cooked; foods double stacked un covered stored with in each other all will

be cooked

Additional Information Collected During Inspection

Comments

owner has made corrections since last inspection and is storing items in freezer in proper containers ; reviewed proper dishwashing procedures with owner; wash rinse sanitize and check bleach solution to ensure it is at proper levels for sanitizing minimum 50 ppm;

END of REPORT

[Submit# 189195] NEW LIN'S KITCHEN (ID 308273) Inspection# 1001813122