

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

Operation: SOUTH SENECA CENTRAL SCHOOL (ID: 308188)
Facility Name: SOUTH SENECA CENTRAL SCHOOL
Facility Code: 49-AB56
Facility Address: 7263 MAIN STREET OVID, NY 14521

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

Inspection

Date: APR 12, 2016 11:42 AM
Inspector: Julie Hoster (jhoster@co.seneca.ny.us)
Responsible Person: Delbert Barkman
(email:)

Summary

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

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). PUBLIC HEALTH HAZARD

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

Inspector Findings

approximately 2 dozen bone in commercially precooked chicken breasts found at 63F-65F on tray next to oven. interview revealed they were pulled frozen approximately 11/2 -2 hours prior to thaw.. CORRECTED: VOLUNTARILY DISCARDED;

IMPROPER HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 6B WAS FOUND IN VIOLATION 1 TIME(S). PUBLIC HEALTH HAZARD

Part or parts of the violation item were observed to be in violation which were corrected at the time of inspection.

Code Requirements

Enough hot holding equipment is not present, properly designed, maintained and operated to keep hot foods above 140oF.

Inspector Findings

hot holding well in 3rd bay of steam table was not high enough to maintain proper hot holding temperature of 140F. approximately 1 dozen chicken wings and 1 dozen chicken breast (bone in) were found at 121-135F . Interview of food workers revealed foods were placed in steam table holding approximately half hour prior after being held in hot holding cabinet. all foods in the hot holding cabinet

were well above 140F actual (temp was 153-157). food worker temped the water in the 3rd bay and found it was 167F. the other 2 bays were found to be 187F. CORRECTED: advised to reheat to 165 or discard. VOLUNTARILY DISCARDED chicken and workers increased the temperature of 3rd bay of steam table

Additional Information Collected During Inspection

Comments

cold holds at <45F; gloves in use; proper hair restraints in place; dishwasher sanitizing temperature at 180F

END of REPORT

[Submit# 189819] SOUTH SENECA CENTRAL SCHOOL (ID 308188) Inspection# 1001813880