

Seneca County Department of Health
Environmental Services
31 Thurber Drive , Waterloo,, NY 13165
(315) 539 - 1945
jbates@co.seneca.ny.us

Food Service Establishment Inspection -- Summary Report

Operation: CAYUGA SUGAR SHACK (ID: 700110)
Facility Name: CAYUGA SUGAR SHACK
Facility Code: 49-0920
Facility Address: 2553 ROUTE 89 SENECA FALLS, NY 13164-8

To the Attention of:
KRYSTAL E POLLWORTH
PO BOX 169
SENECA FALLS , NY 13148-

Inspection

Date: MAY 26, 2016 03:11 PM
Inspector: Julie Hoster (jhoster@co.seneca.ny.us)
Responsible Person: Dustin Sharp
(email:)

Summary

Number of public health hazards found: 2
Number of public health hazards NOT corrected: 0
Number of other violations found: 4

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

FOODS NOT PROTECTED FROM CONTAMINATION BY WORKERS.

ITEM # 3C 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

Food workers do not use proper utensils to eliminate bare hand contact with cooked or prepared foods.

Inspector Findings

food worker observed handling ice cream cone with bare hands CORRECTED: VOLUNTARILY DISCARDED

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

ITEM # 11C 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

Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred

Inspector Findings

ice cream scoop stored in standing water CORRECTED: washed rinsed and sanitized; will continue to do so with each scoop

ITEM # 11D WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Non food contact surfaces of equipment not clean

Inspector Findings

interior of microwave dirty

Additional Information Collected During Inspection

Comments

discussed proper sanitizing methods and test strips; discussed proper storage of foods (potentially hazardous foods stored below ready to eat foods); discussed proper cooling of foods from 120-70F w/ in two hours; 70-45F w/in 4 hours; discussed proper reheating of foods must be reheated to >165F;SCDOH is willing to do an in service educational training if owner or manager would like employees trained

END of REPORT

[Submit# 200128] CAYUGA SUGAR SHACK (ID 700110) Inspection# 2003655936