

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

Operation: F-n-A GOOD PIZZA (ID: 308415)
Facility Name: F-n-A GOOD PIZZA
Facility Code: 49-AB27
Facility Address: 3-5 SOUTH VIRGINIA STREET WATERLOO, NY 13165

To the Attention of:
ALICIA SANDERS
1509 PROSPECT STREET PO BOX 351
SAVANNAH , NY 13146-

Inspection

Date: MAY 19, 2016 04:33 PM
Inspector: Julie Hoster (jhoster@co.seneca.ny.us)
Responsible Person: FRANCIS STEEN
(email:)

Summary

Number of public health hazards found: 0
Number of public health hazards NOT corrected: 0
Number of other violations found: 14

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).

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

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

sausage(uncovered) and eggs in containers stored above ready to eat foods CORRECTED MOVED TO BOTTOM SHELVES foods improperly wrapped and stored; cheese and sausage stored in unsealed containers; food stored in can with a plastic ziploc unsealed over it

ITEM # 8F 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

Improper thawing procedures used

Inspector Findings

sausage found still frozen thawing on top of chest freezer CORRECTED: MOVED TO REFRIGERATOR FOR PROPER THAWING PROCEDURE

**IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT
AND UTENSILS.**

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

All or parts of the violation item are IN violation.

Code Requirements

Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions

Inspector Findings

facility lacks a 3 bay sink. at initial inspection in 2013 facility was allowed a 2 bay sink TEMPORARILY. Sink still is not installed. SCDOH is requesting a 3rd sink be installed within 60 days

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

All or parts of the violation item are IN violation.

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

counters where food prep has occurred have food debris at time of inspection`

IMPROPER SANITARY FACILITIES AND CONTROLS.

ITEM # 12E WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

Inspector Findings

no dispensed soap at sink; handwash sink is currently at 3 bay sink.

INADEQUATE INSECT/RODENT CONTROL

ITEM # 14B 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

Effective measures not used to control entrance (rodent-, insect-proof construction). Harborage areas available for rodents, insects and other vermin

Inspector Findings

doors open in bar and kitchen at time of inspection; no screens in place

**POOR SANITARY DESIGN, CONSTRUCTION, INSTALLATION OF
EQUIPMENT AND UTENSILS.**

ITEM # 10A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Food (ice) contact surfaces are improperly designed, constructed, installed, located (cracks, open seams, pitted surfaces, tin cans reused, uncleanable or corroded food contact surfaces)

Inspector Findings

ice machine is in basement: ice scoop stored on top of ice machine which has dust and debris; advised storing in a container and wash both every evening

Additional Information Collected During Inspection

Comments

pre op inspection of mobile unit will be completed 5/20/2016 after 12 pm

END of REPORT

[Submit# 198630] F-n-A GOOD PIZZA (ID 308415) Inspection# 2003652348