

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: ROY ROGERS AT JUNIUS PONDS (ID: 308158)
Facility Name: ROY ROGERS AT JUNIUS PONDS
Facility Code: 49-AB83
Facility Address: 1399 NINE FOOT ROAD PHELPS NY, NY 14532

To the Attention of:
HMS HOST FAMILY RESTAURANTS INC.
RICHARD KINLEY 6712 BROOKLAWN PKWY. SUITE 206
SYRACUSE , NY 13211-

Inspection

Date: MAY 05, 2016 03:39 PM
Inspector: Arthur Sinicropi (asinicropi@co.seneca.ny.us)
Responsible Person: Shannon Bissell
(email: Shannon.bissell@hmshost.com)

Summary

Number of public health hazards found: 2
Number of public health hazards NOT corrected: 0
Number of other violations found: 1

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

IMPROPER HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 6A 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

Potentially hazardous foods are not kept at or above 140oF during hot holding.

Inspector Findings

Chicken tenders found in hot holding at 121F. Roy Rogers corporate protocol states all chicken tenders should be held in hot holding at 150F. During interview with food worker it was noted chicken was cooked to 165F 30 minutes ago. Manager Shannon was given the option to reheat chicken to 165F and place back into hot holding since the chicken was cooked less than 2 hours ago. Manager chose to voluntarily approximately 4.5lbs of chicken tenders. Roast beef found in slicer at 124F under heat lamp. Roy Rogers corporate protocol is for roast beef to be held at 145F in hot holding. During interview with manager Shannon and food workers no one could provide the amount of time roast beef has been in hot holding. We could not determine if roast beef has been in hot holding for 2 hours or less. Manager Shannon voluntarily discarded 2lbs of roast beer. Educated on proper hold temperatures.

ITEM # 6B 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

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

Inspector Findings

It has been determined the heat lamp and other hot holding equipment is not maintaining proper holding temperatures. Roy Rogers must have properly designed equipment to meet holding temperatures. Roy Rogers will look into issue and service equipment as soon as possible.

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

Chicken trays found double stacked in reach in cooler. Separated chicken, no cross contamination was observed.

Additional Information Collected During Inspection

Comments

Proper glove use and hand washing was observed. Facility was clean and well organized. Sick worker policy was revised.

END of REPORT

[Submit# 195752] ROY ROGERS AT JUNIUS PONDS (ID 308158) Inspection# 1001822073