

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: THE COPPER OVEN (ID: 726819)
Facility Name: THE COPPER OVEN
Facility Code: 49-6725
Facility Address: 6882 ROUTE 89 OVID, NY 14521

To the Attention of:
MARY JANE KIRCHER FINGER LAKES ALCHEMY, LLC
6882 ROUTE 89
OVID , NY 14521-

Inspection

Date: MAY 20, 2016 03:32 PM
Inspector: Julie Hoster (jhoster@co.seneca.ny.us)
Responsible Person: Katie Greule
(email:)

Summary

Number of public health hazards found: 1
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 # 5A WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Potentially hazardous foods are not kept at or below 45oF during cold holding, except smoked fish not kept at or below 38oF during cold holding.

Inspector Findings

pizzas stored at room temperature. 3 ham and peas; 2 ricotta pizza at 65-68F time; as a public health control was discussed at prior inspections but was never formalized; food logs on premises did not contain the information necessary to allow time as a public health control; food log states pizzas were placed out at 11:45 time of inspection 3:30; food log does not state at what temperature they were placed out at or what kinds of pizza were placed into time as a public health control

Additional Information Collected During Inspection

Comments

discussed time as public health control so that workers understood proper procedure; left paper work to be returned for time as a public health control; discussed proper storage of foods in refrigerators for better organization and as the season gets busier remember high risk foods should be stored below ready to eat foods; facility may be too small for the amount of business they are receiving; may need to invest in more refrigeration in near future to be able to continue to maintain proper food protection

END of REPORT

[Submit# 199157] THE COPPER OVEN (ID 726819) Inspection# 1001826830