

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: BATES MAIN ST. SMOKE HOUSE (ID: 308493)
Facility Name: BATES MAIN ST. SMOKE HOUSE
Facility Code: 49-AB32
Facility Address: 1415 MAIN STREET WILLARD, NY 14588

To the Attention of:
CARRIE L BUCKLEY
1384 LEADER ROAD
WATERLOO , NY 13165-

Pre-op Inspection

Date: JUN 17, 2016 03:19 PM
Inspector: Julie Hoster (jhoster@co.seneca.ny.us)
Responsible Person: Carrie Buckney
(email:)

Summary

Number of public health hazards found: 0
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.

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM # 15A WAS FOUND IN VIOLATION 2 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

Inspector Findings

floors and walls have peeling paint

IMPROPER SANITARY FACILITIES AND CONTROLS.

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

All or parts of the violation item are IN violation.

Code Requirements

Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained

Inspector Findings

air gap in adequate @ dishwashing sink

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

All or parts of the violation item are IN violation.

Code Requirements

Toilet facilities inadequate, inconvenient, dirty, in disrepair, toilet paper missing, not self-closing doors, missing hand wash signs

Inspector Findings

door on rest room not self closing

Additional Information Collected During Inspection

Comments

food service and prep is limited to outside only; at this time food menu is limited to chicken, beans, and salt potatoes;

On Sunday menu can be extended to include: pasta and potato salad if SCDOH approves indoor facilities on 6/18/2016:

approval of facilities depends on all of the following requirements being met:

walls and floors free of peeling paint

clean walls and floors

adequate prep space for preparation of salads

all coolers must maintain <45F

air gap under sink must be adequate

discussed with owner all foods must be cooled from 120F-70F within 2 hours; 70F-45F within 4 hours

all reheats must be to 165F as quickly as possible no more than 2 hours

all hot holds must be held at 140F

bleach solution for wiping cloths

END of REPORT

[Submit# 206292] BATES MAIN ST. SMOKE HOUSE (ID 308493) Inspection# 1001836323