

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

Operation: NEW FIRST DRAGON (ID: 832234)
Facility Name: NEW FIRST DRAGON
Facility Code: 49-2931
Facility Address: 5 EAST MAIN STREET WATERLOO, NY 13165

To the Attention of:
QING YONG WU
5 EAST MAIN STREET
WATERLOO , NY 13165-

Inspection

Date: JUN 16, 2016 05:45 PM
Inspector: Julie Hoster (jhoster@co.seneca.ny.us)
Responsible Person: xiao Huang
(email:)

Summary

Number of public health hazards found: 3
Number of public health hazards NOT corrected: 0
Number of other violations found: 2
Reinspection is required.

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

FOODS NOT PROTECTED FROM CONTAMINATION, TEMPERATURES NOT MEASURED.

ITEM # 2A WAS FOUND IN VIOLATION 2 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

Prepared food products contact equipment or work surfaces which have had prior contact with raw foods and where washing and sanitizing of the food contact surface has not occurred to prevent contamination

Inspector Findings

spatulas are used to collect rice from rice in hot hold that have had contact with foods not thoroughly cooked. CORRECTED: VOLUNTARILY DISCARDED RICE NEW PAN OF RICE PUT IN USE (175F) PLACED INTO HOT HOLDING SPOON USED EXCLUSIVELY FOR RICE spatula used to scoop out of sauce stored in a reused container CORRECTED: VOLUNTARILY DISCARDED SAUCE SAUCES WILL BE PLACED IN PITCHERS AND Poured INTO PANS TIME AS A PUBLIC HEALTH CONTROL WILL UTILIZED FOR: CORN STARCH SAUCES CONTAINING OYSTER SAUCE EDUCATED ON: RICE AS A MEDIUM FOR BACTERIA GROWTH HOW TO PREVENT CROSS CONTAMINATION ALL UTENSILS MUST BE SANITIZED AFTER CONTACT WITH RAW AND PRIOR TO CONTACT WITH READY TO EAT FOODS

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5A 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 below 45oF during cold holding, except smoked fish not kept at or below 38oF during cold holding.

Inspector Findings

approximately 10 lbs of chicken chopped in a sauce found in large bowl resting on sink at 65F; owner states preparation has only been occurring for 20 minutes; approximately another 10 lbs of chicken found being prepped on table at 62F CORRECTED: chicken in sauce placed into two smaller pans <4" and moved to freezer checked temperature 1 hour later chicken at 62F and 54F VOLUNTARILY DISCARDED chicken being prepped placed in bowl with ice and placed in refrigerator <45 AT END OF INSPECTION

FOOD NOT PROTECTED IN GENERAL

ITEM # 8A WAS FOUND IN VIOLATION 2 TIME(S).

All or parts of the violation item are IN violation.

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

foods stored throughout walkin without covers and stored in containers directly on floor

Additional Information Collected During Inspection

Comments

all foods cooked to proper temperatures chicken cooked to >165 (actual temperature 175F) cooked pork reheated to >165F
shrimp cooked >140F (actual temperature 153F)
All foods hot holds held at >140F
SCDOH will return to ensure new methods to prevent cross contamination are still in place

END of REPORT

[Submit# 204927] NEW FIRST DRAGON (ID 832234) Inspection# 1001833683