

Seneca County Department of Health
Environmental Services
31 Thurber Drive , Waterloo,, NY 13165
(315) 539 - 1945
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Food Service Establishment Inspection -- Summary Report

Operation: IRON SKILLET RESTAURANT (ID: 510715)
Facility Name: IRON SKILLET RESTAURANT
Facility Code: 49-9062
Facility Address: 1255 ROUTE 414 WATERLOO, NY 13165

To the Attention of:
TA OPERATING LLC PETRO STOPPING CENTERS
MARK R YOUNG 255 WASHINGTON STREET, SUITE 300
NEWTON , MA 02458-

Inspection

Date: JUL 07, 2016 03:33 PM
Inspector: Julie Hoster (jhoster@co.seneca.ny.us)
Responsible Person: Tracey Templeton
(email:)

Summary

Number of public health hazards found: 5
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 COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5B WAS FOUND IN VIOLATION 3 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 cooled by an approved method where the food temperature can be reduced from 120oF to 70oF or less within two hours and 70oF to 45oF within four hours.

Inspector Findings

Pork roast divided into 3 sections cooked at 11 this a.m. (approx. 4.5 hours ago) in walkin at 53F CORRECTED: MOVED TO FREEZER TO ENSURE COOLING WITH IN THE 6 HOURS Egg casserole made at 9 AM at 70F in walk in CORRECTED: VOLUNTARILY DISCARDED Eggs, hash browns, and sausage found covered with plastic wrap in walkin @ 54-56F. Interview revealed that they were taken out of hot holding at approximately 11a.m (approximately 4.5 hours ago) CORRECTED: UNCOVERED AND MOVED TO FREEZER UNTIL <45 F

ITEM # 5E 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 refrigerated storage equipment is not present, properly designed, maintained or operated so that all potentially hazardous foods are cooled properly and stored below 45oF as required.

Inspector Findings

Egg wash on service line at 51F; Interview revealed that the egg wash had been put out on line at 8 am no eggs had been added during the day CORRECTED: VOLUNTARILY DISCARDED

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 breasts bone in found in hot holding at 121-133F ; interview revealed that chicken breasts were cooked approximately 30 minutes ago and placed in hot holding CORRECTED: RE-HEATED TO 165F

IMPROPER SANITARY FACILITIES AND CONTROLS.

ITEM # 12E 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

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

Inspector Findings

HAND WASH STATIONS THROUGHOUT MISSING PAPER TOWELS OR PAPER TOWELS INACCESSIBLE; NO SOAP AND HANDWASH STATION BY DISHWASHING AREA

Additional Information Collected During Inspection

Comments

ALL HOT FOODS ON BUFFET >140F
ALL COLD FOODS ON BUFFET<45F
FOODS LABELED
IMPROVEMENTS IN CLEANLINESS SINCE LAST INSPECTION

END of REPORT

[Submit# 210855] IRON SKILLET RESTAURANT (ID 510715) Inspection# 1001842191