

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

Operation: LIZARD'S TAILGATOR LOUNGE (ID: 308537)
Facility Name: LIZARD'S TAILGATOR LOUNGE
Facility Code: 49-AD19
Facility Address: 40 CHURCH STREET WATERLOO, NY 13165

To the Attention of:
SCOTT TRICKLER
40 CHURCH ST.
WATERLOO , NY 13165-

Inspection

Date: JUL 20, 2016 10:50 AM
Inspector: Julie Hoster (jhoster@co.seneca.ny.us)
Responsible Person: Scott Trickler
(email:)

Summary

Number of public health hazards found: 6
Number of public health hazards NOT corrected: 0
Number of other violations found: 8

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

utensils that have been used prior in the day stored in bowl with water with no sanitizer; utensils hanging on oven handle with food debris from night before: CORRECTED: REMOVED UTENSILS WASHED RINSE AND SANITIZED UTENSILS; WILL CONTINUE TO DO SO THROUGHOUT DAY 5 bowls with barbeque sauce still in them from night before stored sealed on shelf ; CORRECTED: VOLUNTARILY DISCARDED AND WASHED RINSED SANITIZED; CORRECTED: REMOVED UTENSILS WASHED RINSE AND SANITIZED UTENSILS; WILL CONTINUE TO DO SO THROUGHOUT DAY

ITEM # 2C 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

Cooked or prepared foods are subject to cross-contamination from raw foods.

Inspector Findings

raw ground beef stored in partially open container stored in ice chest with ice undrained; not immersed at 45F; CORRECTED: DRAINED ICE; ADVISED TO ADD BLEACH TO ICE; VOLUNTARILY DISCARDED ANY UNSEALED/ UNWRAPPED FOODS; (i.e. Unsealed ketchup bottle found immersed in ice chest; DISCARDED; unwrapped raw onion stored in ice chest; DISCARDED)

ITEM # 2D 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

Unwrapped/potentially hazardous foods are reserved.

Inspector Findings

Ground beef stored partially open in container on top of items within cooler no contamination observed; CORRECTED: PLACED IN FULLY SEALED CONTAINER; WIPED ALL SEALED CONTAINERS AND PACKAGES WITHIN COOLER WITH BLEACH WATER SOLUTION; ADVISED BLEACH BE ADDED TO THE COOLER

INADEQUATE COOKING AND REHEATING OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 7D 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

All ground meat and foods containing ground meat are not heated to 158oF or above except by consumer request.

Inspector Findings

sausage found in hot holding at 107F interview revealed that worker had partially cooked the sausage approximately 45 minutes ago cooked to 110F; CORRECTED: removed from hot holding and reheated to >165F;

ITEM # 7E 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

Other potentially hazardous foods requiring cooking are not heated to 140oF or above.

Inspector Findings

Hot dogs in hot holding at 107F; interview revealed that worker had cooked the commercially prepared hot dogs to 110F approximately 45 minutes prior CORRECTED: REMOVED FROM HOT HOLDING AND REHEATED TO >165F AND PLACED BACK INTO HOT HOLDING

FOOD NOT PROTECTED IN GENERAL

ITEM # 8A WAS FOUND IN VIOLATION 3 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

rolls stored in box directly on ground; CORRECTED: moved to greater than 6" off the ground hot dogs, sausages, and other sealed foods stored in packages within undrained ice; CORRECTED: DRAINED ICE AND WIPED ALL ITEMS WITHIN COOLER DOWN WITH A BLEACH WATER SOLUTION; ADVISED THAT BLEACH BE ADDED TO THE COOLER

ITEM # 8E WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures

Inspector Findings

no thermometers available to monitor cooler temperatures

**IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT
AND UTENSILS.**

ITEM # 11A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions

Inspector Findings

mechanical dishwasher did not have sanitizer or detergent; owner states that he does not use the dishwasher; uses the 3 bay sink; sink does not allow for complete filling of 2nd sink in 3 bay because it leaks

**IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL
FACILITIES.**

ITEM # 15C WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Premises littered, unnecessary equipment and article present, living quarters no completely separated for food service operations, live animals, birds and pets not excluded

Inspector Findings

office work being completed within kitchen paper work bills etc.

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

3 bay sink leaks.

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

All or parts of the violation item are IN violation.

Code Requirements

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

Inspector Findings

no handwash sink at road side stand

Additional Information Collected During Inspection

Comments

educated worker on proper storage of foods in ice chests all ready to eat foods should not be stored in ice chest with raw foods; ice chests must be drained and add less than a capful of bleach to cooler with drinks to ensure if ice doesn't drain fast enough surface of drinks won't be contaminated from potentially contaminated hands entering into ice/cooler

educated worker on proper cooking of foods 158F for ground beef and pork sausage unless customer requests otherwise; 165 for chicken and foods being reheated after being properly cooled; 140 for commercially prepared hot dogs;

educated worker on proper hot holding of foods once completely cooked; must be held at 140 owner and worker state that crock pots will be used to hold hot foods at 140F

educated worker on sanitizing work surfaces and proper wash, rinse and sanitizing of utensils;
compliance schedule given to have 3 bay sink fixed by 7/20/2016

END of REPORT

[Submit# 216964] LIZARD'S TAILGATOR LOUNGE (ID 308537) Inspection# 1001849745