

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

Operation: DOWNTOWN DELI (ID: 308299)  
Facility Name: DOWNTOWN DELI  
Facility Code: 49-AA90  
Facility Address: 53 FALL STREET

To the Attention of:  
ANN MARIE SANDRONI  
ANN'S DREAM INC., DBA DOWNTOWN DELI 53 FALL STREET  
SENECA FALLS, NY 13148-

### Inspection

Date: SEP 27, 2016 03:36 PM  
Inspector: Julie Hoster (jhoster@co.seneca.ny.us)  
Responsible Person: Alicia Comstock  
(email: )

### Summary

Number of public health hazards found: 2  
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.

## FOODS ADULTERATED OR RECEIVED FROM UNAPPROVED SOURCES.

### ITEM # 1B 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

Water/ice: unsafe, unapproved sources, cross connections

#### Inspector Findings

hose attached to faucet in utility sink used for mopping; no hose Bibb/ vacuum breaker/ or back flo preventer; immersion of hose in dirty water could allow back siphoning of contaminated water into water supply if a drop of pressure occurs CORRECTED: REMOVED HOSE WILL PUT ON HOSE BIBB;WORKER STATES THAT HOSE IS NEVER IMMersed IN BUCKET AND SINK IS NEVER FULL OF WATER

## IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

### ITEM # 5B 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 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

mashed potatoes and beef gravy removed from hot holding and placed in containers and covered; potatoes were also deeper than 4" CORRECTED: EDUCATED ON NECESSITY TO COOL FOODS FROM 120-70F W/IN 2HOURS AND FROM 70F- 45F WITHIN 4HOURS; NYSDOH

RECOMMENDS FOODS TO BE UNCOVERED AND LESS THAN 4" TO ACHIEVE SAFE TEMPERATURES IN THE REQUIRED AMOUNT OF TIME; OTHER OPTIONS ARE TO RAPID CHILL ON ICE OR IN FREEZER; WORKERS WILL STIR FREQUENTLY STORE UNCOVERED AND MONITOR TEMPERATURES FOR THE NEXT 2 HOURS TO ENSURE PROPER TEMPERATURE IS REACHED (70F) IN THE NEXT 2HOURS THEN 70-45F WITHIN 4 HOURS. BY CLOSING TONIGHT (8PM) TEMPERATURES WILL BE ACHIEVED OR ALTERNATE MEASURES WILL BE PUT IN PLACE. ONCE FOOD REACHES <45F FOOD WILL BE COVERED; REHEATED TO165F WITHIN 2HOURS PRIOR TO PLACING ON HOT HOLDING TABLE

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Additional Information Collected During Inspection

Comments

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END of REPORT

[Submit# 237975] DOWNTOWN DELI (ID 308299) Inspection# 1001877587