

Seneca County Department of Health
Environmental Services
31 Thurber Drive , Waterloo,, NY 13165
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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-

Re-Inspection

Date: OCT 14, 2016 01:34 PM
Inspector: Julie Hoster (jhoster@co.seneca.ny.us)
Responsible Person: Tracey Templeton
(email:)

Summary

Number of public health hazards found: 3
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 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

approximately 4 gallons of meat loaf soup covered in container 4"dated 10/13 (date of inspection 10/14). in walk in temperature 65F in center 2 gallon covered container (> 4") of Manhattan clam chowder at 55F stacked on covered 4"container of Manhattan chowder (approximately 2 gallons within) temperature of soup was 56F interview with manager and food worker revealed that both were made last night CORRECTED: VOLUNTARILY DISCARDED ALL CONTAINERS OF SOUPS; MANAGER AND FOOD WORKERS EXPRESSED UNDERSTANDING OF PROPER COOLING METHODS DURING INTERVIEW PROCESS TEMPERATURE CHARTS ARE BEING UTILIZED; WHEN PLACED IN COOLING PROCESS IT IS NORMAL PROCEDURE TO PLACE IN FREEZER AND MONITOR TEMPERATURES TO ENSURE PROPER THRESHOLDS ARE MET; SCDOH OFFERED TO GIVEIN SERVICE EDUCATION TO ASSIST MANAGEMENT IN ENSURING ALL EMPLOYEES UNDERSTAND THE PROPER PROCEDURES ANDWHY THE PROCEDURES ARE IN PLACE

IMPROPER HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 6B 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

Enough hot holding equipment is not present, properly designed, maintained and operated to keep hot foods above 140oF.

Inspector Findings

pork chops at 130 in hot holding unit; shrimp dim sum and chicken on hot buffet line at 129-136F rest of foods on buffet all at proper temperature; further investigation revealed that the dim sum and chicken were all stored in same hot holding unit; other items in same unit were 127-129F; no dials available on this unit manager states she has dials on order; CORRECTED: REHEATED TO GREATER THAN 165F AND VOLUNTARILY DISCARDED THE REMAINING FOOD

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

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

All or parts of the violation item are IN violation.

Code Requirements

Non food contact surfaces of equipment not clean

Inspector Findings

shelves, interior and exterior of doors have food debris

Additional Information Collected During Inspection

Comments

management has invested in refrigerated equipment and is making improvements in maintenance of facility; food logs are being implemented; will send out for time as a public health control application for the chicken EDUCATION will be given in house 11/15/2016 @ 3:00pm regarding cooling/ reheating procedures by SCDOH

rsgm371@petrotruckstops.com

END of REPORT

[Submit# 242003] IRON SKILLET RESTAURANT (ID 510715) Inspection# 1001881941