

Seneca County Department of Health
Environmental Services
31 Thurber Drive , Waterloo,, NY 13165
(315) 539 - 1945
jbates@co.seneca.ny.us

Food Service Establishment Inspection -- Summary Report

Operation: WEST MAIN KITCHEN (ID: 308407)
Facility Name: WEST MAIN KITCHEN
Facility Code: 49-AB52
Facility Address: 19 WEST MAIN STREET WATERLOO, NY 13165

To the Attention of:
LEE BIEBER WATERLOO VILLAGE DINER LLC
12 FRANKLIN STREET
BROOKLYN , NY 11222-

Inspection

Date: OCT 14, 2016 12:10 PM
Inspector: Julie Hoster (jhoster@co.seneca.ny.us)
Responsible Person: Elsa jorgensen
(email:)

Summary

Number of public health hazards found: 0
Number of public health hazards NOT corrected: 0
Number of other violations found: 4

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

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

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

All or parts of the violation item are IN violation.

Code Requirements

Wiping cloths dirty, not stored properly in sanitizing solutions

Inspector Findings

wiping cloths not stored in sanitizing solutions

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 have food debris especially beneath waffle maker

IMPROPER SANITARY FACILITIES AND CONTROLS.

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

handwash sink Inaccessible at time of inspection due to dirty dishes piled upon it

POOR HYGIENE AND ACTIVITIES OF FOOD WORKERS.

ITEM # 9C WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Hair is improperly restrained

Inspector Findings

food worker has lengthy beard; requires restraint netting

Additional Information Collected During Inspection

Comments

discussed proper glove use change frequently pay attention to potential contamination while using door handles cross contamination from raw uncooked to foods that have been cooked or will not receive heat treatment;
discussed proper storage of foods in refrigerated storage foods that will not require heat treatment should be stored above raw foods such as: chicken, beef, and eggs;
discussed proper cooling of foods from 120-70F within 2 hour, from 70-45F within 4 hours containers less than 4" advised unless immersed in ice bath or placed in freezers; should be stored uncovered and monitored until proper temperatures achieved (45F);
tested temperature of bread after removing from toaster determined bread may be placed in toaster barehanded however once removing from toaster hand barrier must be in place to prevent bare hand contact

END of REPORT

[Submit# 242004] WEST MAIN KITCHEN (ID 308407) Inspection# 1001881940