

Seneca County Department of Health  
Environmental Services  
31 Thurber Drive , Waterloo,, NY 13165  
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## Food Service Establishment Inspection -- Summary Report

Operation: MAGEE COUNTRY DINER (ID: 308362)

Facility Name: MAGEE COUNTRY DINER

Facility Email: mageediner@gmail.com

Facility Code: 49-AA57

Facility Address: 1303 ROUTE 414 WATERLOO, NY 13165

To the Attention of:

GARY SCHLEGEL

1303 ROUTE 414

WATERLOO , NY 13165-

Owner/Operator Email: mageediner@gmail.com

### Inspection

Date: OCT 28, 2016 04:28 PM

Inspector: Julie Hoster (jhoster@co.seneca.ny.us)

Responsible Person: Gary Schlegel

(email: )

### Summary

Number of public health hazards found: 1

Number of public health hazards NOT corrected: 0

Number of other violations found: 3

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

## INADEQUATE COOKING AND REHEATING OF POTENTIALLY HAZARDOUS FOODS.

### ITEM # 7F 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

Precooked, refrigerated potentially hazardous food is not reheated to 165oF or above within two hours.

#### Inspector Findings

stuffing on hot holding at 111-120F food worker states he reheated in oven approximately 10 minutes before CORRECTED: RETURN TO OVEN REHEATED TO 165F

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

ITEM # 11B 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

Wiping cloths dirty, not stored properly in sanitizing solutions

Inspector Findings

wiping cloths not stored in sanitizing solutions

ITEM # 11C 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

Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred

Inspector Findings

knives and work spaces not sanitized after use; food debris noted on surfaces

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

exteriors of equipment have accumulation of dirt and grease(walk in doors, shelves, sides of ovens, stove tops,shelves, etc.

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Additional Information Collected During Inspection

Comments

discussed ice machine and the need for an air gap between water exiting ice machine and drain

discussed different barriers that may be used to prevent bare hand contact examples tongs, wax paper,napkins

discussed proper cooling methods SCDOH suggest monitoring foods throughout cooling process to ensure that foods reach 120-70F in 2 hours; 70-45F W/in 4 hours maintain 45 F once cooled,reheat 165 F

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END of REPORT

[Submit# 245635] MAGEE COUNTRY DINER (ID 308362) Inspection# 1001886689