

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: NEW YORK CHIROPRACTIC COLLEGE (ID: 308321)
Facility Name: NEW YORK CHIROPRACTIC COLLEGE Facility Email: None
Facility Code: 49-AA67
Facility Address: 2360 RT. 89 PO BOX 800

To the Attention of:
NY CHIROPRACTIC COLLEGE TARA L. FICCAGLIA
DEPT. OF RECREATIONAL SERVICES 2360 NYS ROUTE 89
SENECA FALLS , NY 13148- Owner/Operator Email: None

Inspection
Date: NOV 09, 2016 02:13 PM
Inspector: Julie Hoster (jhoster@co.seneca.ny.us)
Responsible Person: Steve Hoock
(email: Steve.hoock@compass-USA.com)

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 # 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

automatic dishwasher is not maintaining 170F for proper final rinse temperature; facility will sanitize manually in a quaternary sanitizing solution

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 and exterior of some surfaces have food debris/grime

Additional Information Collected During Inspection

Comments

discussed proper cooling procedures all foods should be left un covered during cooling process; < 4" in depth; all roasts should be reduced to <6lbs. prior to entering cooling phase this increases the cooling potential enabling foods to cool more rapidly 120-70F within 2 hours; 70-45F within 4 hours
discussed that par cooking is not allowed
discussed storage of foods to decrease the potential for cross contamination in cold storage; for example separate vegetables from raw meats; store vegetables that won't receive heat treatment above foods such as cold cuts, cooked chicken, raw meats;
discussed proper glove use and the need for frequent glove changing
all cold holds <45F
all hot holds > 140
chicken breasts cooked to 171F

END of REPORT

[Submit# 248061] NEW YORK CHIROPRACTIC COLLEGE (ID 308321) Inspection# 2003779098