

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: O'MALLEY'S CABIN ON THE LAKE (ID: 554369)

Facility Name: O'MALLEY'S CABIN ON THE LAKE

Facility Email: SGOOD69@GMAIL.COM

Facility Code: 49-9438

Facility Address: 7938 COUNTY ROAD 153 INTERLAKEN, NY 14847

To the Attention of:

STEVEN E GOOD SR.

7938 COUNTY ROAD 153

INTERLAKEN , NY 14847-

Owner/Operator Email: sgood69@gmail.com

### Inspection

Date: OCT 28, 2016 04:03 AM

Inspector: Arthur Sinicropi (asinicropi@co.seneca.ny.us)

Responsible Person: Todd Wycoff

(email: )

### Summary

Number of public health hazards found: 2

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 HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS.

### ITEM # 6A 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 kept at or above 140oF during hot holding.

#### Inspector Findings

Mashed potatoes in hot holding found at 120F. During interview with chef Todd he stated that the potatoes have been in hot holding for 3.5 hours.  
Corrected, voluntarily discarded.

**ITEM # 6B 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

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

Inspector Findings

Steam table was not able to maintain 140F hot holding for mashed potatoes. Corrected, covered open areas of steam table so food would hold at proper temperature.

**FOOD NOT PROTECTED IN GENERAL**

**ITEM # 8B 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

In use food dispensing utensils improperly stored

Inspector Findings

Individual serving cups stored directly in potato salad, cucumber/tomato salad and cole slaw. Serving utensils have been stored in food from previous night. Individual cups are supposed to be thrown out after each use. Corrected, educated on proper utensil use. Chef voluntarily discarded food.

**IMPROPER SANITARY FACILITIES AND CONTROLS.**

**ITEM # 12D WAS FOUND IN VIOLATION 1 TIME(s).**

All or parts of the violation item are IN violation.

Code Requirements

Toilet facilities inadequate, inconvenient, dirty, in disrepair, toilet paper missing, not self-closing doors, missing hand wash signs

Inspector Findings

Men and women's bathroom do not have self closing doors. Omalley's will install self closing doors as soon as possible.

**IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.**

**ITEM # 15A WAS FOUND IN VIOLATION 1 TIME(s).**

All or parts of the violation item are IN violation.

Code Requirements

Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

Inspector Findings

Floors not smooth and found to be not easily cleanable.

ITEM # 15B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans

Inspector Findings

Lighting fixture in kitchen not shielded. Omalley's will install covers over lights as soon as possible.

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Additional Information Collected During Inspection

Comments

UV light and chlorination disinfection system not functioning properly. UV light was in alarm and no chlorine residual was found in distribution system. Corrected, chlorination system was fixed with a 1.13mg/L residual found in distribution system after being serviced. UV light will be serviced as soon as parts come in. All ice found in the ice machine and stored in the bar was voluntarily discarded. Bagged ice was purchased and used for remainder of day.

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END of REPORT

[Submit# 245612] O'MALLEY'S CABIN ON THE LAKE (ID 554369) Inspection# 1001886658