

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: ARBY'S (ID: 308140)
Facility Name: ARBY'S
Facility Code: 49-AA22 Facility Email: None
Facility Address: 655 318 Route WATERLOO, NY 13165

To the Attention of:
PATRICK MARNELL GRANT AVE. DEVELOPMENT
161 GENESEE STREET SUITE 200
AUBURN , NY 13021- Owner/Operator Email: None

Inspection
Date: DEC 30, 2016 01:45 PM
Inspector: Arthur Sinicropi (asinicropi@co.seneca.ny.us)
Responsible Person: Marie Parmer
(email: sparker@SoulesDunn.com)

Summary
Number of public health hazards found: 2
Number of public health hazards NOT corrected: 0
Number of other violations found: 4
Reinspection is required.

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

FOODS NOT PROTECTED FROM CONTAMINATION BY WORKERS.

ITEM # 3B WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Food workers do not wash hands thoroughly after visiting the toilet, coughing, sneezing, smoking or otherwise contaminating their hands.

Inspector Findings

Hand wash sink was broken and not available. No hand-washing observed during the inspection. Educated on the importance of proper hand washing.

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

Chicken tenders found at 130F in hot holding. Corrected discarded approximately 12 tenders.

FOOD NOT PROTECTED IN GENERAL

ITEM # 8A 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 not protected during storage, preparation, display, transportation and service, from potential sources of contamination (e.g., food uncovered, mislabeled, stored on floor, missing or inadequate sneeze guards, food containers double stacked)

Inspector Findings

Food stored directly on freezer floor. Corrected, placed items on shelf.

IMPROPER SANITARY FACILITIES AND CONTROLS.

ITEM # 12C WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained

Inspector Findings

Hand-wash sink was broken. Arby's will repair 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

Ceilings and Walls are covered in cobwebs dirt and mold. Advised Arby's to clean as soon as possible. Advised to have a professional clean the ceilings and walls so employees do not get hurt while cleaning. Cleaning needs to be done while facility is closed and food is not being prepared.

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

Florescent lights in kitchen are not shielded.

Additional Information Collected During Inspection

Comments

END of REPORT

[Submit# 258706] ARBY'S (ID 308140) Inspection# 1001928253