

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

Operation: NEW CHINA (ID: 421489)
Facility Name: NEW CHINA
Facility Code: 49560130 Facility Email: None
Facility Address: 1963 ROUTES 5 & 20 WATERLOO, NY 13165

To the Attention of:
SEN ZHENG
1963 ROUTES 5 & 20
WATERLOO , NY 13165- Owner/Operator Email: None

Inspection
Date: JAN 25, 2017 03:19 PM
Inspector: Arthur Sinicropi (asinicropi@co.seneca.ny.us)
Responsible Person: sen zheng
(email:)

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

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

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5A 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 below 45oF during cold holding, except smoked fish not kept at or below 38oF during cold holding.

Inspector Findings

Cucumber salad, Pudding, lettuce, tangerines, peaches, chocolate pudding, lemons found at 48F-52F. Chef said food has been out on line since 11:00am. Food found out of temperature at 3:30pm. Corrected, voluntarily discarded since food has been out of temperature for more than 2 hours.

ITEM # 5C 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 stored under refrigeration except during necessary preparation or approved precooling procedures (room temperature storage).

Inspector Findings

Eggs found on table out of cold holding. Interview with the chef stated the eggs have been out for one hour. Corrected, placed in walk in cooler to rapidly chill since item has not exceeded the two hour rule.

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 found in walk in cooler and reach in cooler were not covered during storage. Corrected, recommended to cover foods during refrigeration.

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

Closed drain found on vegetable preparation sink. Advised to install open drain as soon as possible to prevent cross contamination from back flow of sewer.

Additional Information Collected During Inspection

Comments

Reccomended separating raw meat from raw vegetables on prep line. All foods cooked to >165F, safety precaution to prevent possible cross contamination. This was a co-inspection for FSIO 1 training.

END of REPORT

[Submit# 262984] NEW CHINA (ID 421489) Inspection# 1001934601