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: SUBVENTURE, INC. F.L.O.C. (ID: 308139)
Facility Name: SUBVENTURE, INC. F.L.O.C.
Facility Code: 49-AA29 Facility Email: None
Facility Address: 655 ROUTE 318 #31C

To the Attention of:
NICHOLAS A SCIOTTI SUBVENTURE PARTNERSHIP
1860 NORTH ROAD
WATERLOO , NY 13165- Owner/Operator Email: nsciotti1@icloud.com

Inspection
Date: JAN 23, 2017 03:40 PM
Inspector: Arthur Sinicropi (asinicropi@co.seneca.ny.us)
Responsible Person: Robert Taylor-Doty
(email:)

Summary
Number of public health hazards found: 2
Number of public health hazards NOT corrected: 0
Number of other violations found: 2

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 2 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
During the interview with line cook Robert it was found 5 pounds of meatballs in sauce and 9 chicken cutlets have been in hot holding since 8am earlier in the day. Both meatballs and chicken were found at 101 - 106F at 3:33pm. Meatballs and chicken have been out of a safe temperature zone for for greater than two hours. Voluntarilly, discarded.

FOOD NOT PROTECTED IN GENERAL

ITEM # 8B WAS FOUND IN VIOLATION 2 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
Serving utensils with handle found laying directly on top of chicken and teriyaki chicken in cold holding. proper glove use was observerd while grabbing utensils in holding. Corrected, sanitized utensils and educated on proper storage of in use utensils.

Additional Information Collected During Inspection

Comments

This is a co-inspection with Tom Scoles for FSIO 1 training.

END of REPORT

[Submit# 262918] SUBVENTURE, INC. F.L.O.C. (ID 308139) Inspection# 1001934530