Food Service Establishment Inspection Summary Report

Operation: SILVER CREEK GOLF CLUB (ID: 518035)
Facility Name: SILVER CREEK GOLF CLUB
Facility Code: 49-AA97
Facility Address: 1790 East River Road, Waterloo, NY 13165

To the Attention of:
Norman Sharman
Silver Creek Golf Club, Inc
1790 East River Rd.
Waterloo, NY 13165
Email: thecreek@rochester.rr.com

Inspector: Melissa Brown (mbrown@co.seneca.ny.us)
Responsible Person: Wayne Draheim

Summary
Number of Public Health Hazards Found: 0
Number of Public Health Hazards NOT Corrected: 0
Number of Other Violations Found: 1

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

NO CRITICAL VIOLATIONS REPORTED

IMPROPER SANITARY FACILITIES AND CONTROLS.

ITEM #12E WAS FOUND IN VIOLATION 1 TIME(S).
All or parts of the item are violations.

Code Requirements: Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

Inspector Findings: Hand soap not available in the dispenser at the sink. Paper towel not available at the sink to dry hands.
Additional Information Collected During Inspection

Comments: 12:00 pm
Reviewed cooling. Shallow pans with ice in the food product or underneath will help the macaroni cool faster. Stirring the macaroni will also help to cool because more of the product will be exploded to the cold air in the cooler.
Steaks can be cooked to order (R,MR,M,MW,W)
Chicken must be cooked to 165°F prior to service
When mixing the Mac and Cheese make sure the Mac was cooled to 45°F and bake to 165°F after mixing cheese in.
Salt Potatoes, baked beans, and corn should be held at 140°F after being cooked.
Be sure to wear gloves with the salad, watermelon, and dessert prep (best practice is to wash the exterior of the watermelon prior to cutting).
Will return at approx. 3:30 pm to take temperatures on the cooked foods being held in hot holding and cold foods being held for cold holding.

4:33 PM
Chicken in hot holding at 150°F
Mac and Cheese in hot holding at 150°F
Corn on the cob being taken off the stove and placed in hot holding at greater than 140°F (being removed from boiling water going directly to hot holding)

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Received by: Wayne Draheim