

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: 84 FALL (ID: 308885)
Facility Name: 84 FALL
Facility Code: 49-AD48 Facility Email: PARKERSGRILLE@YAHOO.COM
Facility Address: 84 FALL STREET SENECA FALLS, NY 13148

To the Attention of:
STEPHANIE HENDRICKSON
84 FALL STREET
SENECA FALLS , NY 13148- Owner/Operator Email: parkersgrille@yahoo.com

Inspection

Date: MAY 03, 2017 05:51 PM
Inspector: Julie Hoster (jhoster@co.seneca.ny.us)
Responsible Person: Stephanie Hendrickson
(email: shendrickson796@gmail.com)

Summary

Number of public health hazards found: 2
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.

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5E 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 refrigerated storage equipment is not present, properly designed, maintained or operated so that all potentially hazardous foods are cooled properly and stored below 45oF as required.

Inspector Findings

foods stored too high in food prep counter; foods in upper part of containers at 51-52F Interview revealed it was placed in cold storage from walk in less than 2 hours ago CORRECTED: MOVED TO COOLER IN A CONTAINER WITH MORE SURFACE AREA ALLOWING FOR INCREASED COOL AIR CIRCULATION REDUCED TO 45F WITHIN 15 MINUTES

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

Curry sauce in reheating on stove top at 71F started reheating on stove top approximately 1 hour ago; CORRECTED: REHEATED TO 165F WITHIN 30 MINUTES;WILL HOLD AT 140F

FOOD NOT PROTECTED IN GENERAL

ITEM # 8A WAS FOUND IN VIOLATION 1 TIME(s).

All or parts of the violation item are IN violation.

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

bread and sauce uncovered in walkin cooler; sauce no longer in cooling phase dated over 3 days prior

Additional Information Collected During Inspection

Comments

discussed methods of storing curry sauce: Time as a Public Health Control; cold holding <45F; hot holding 140F
discussed proper cooling of foods 120-70F within 2 hours;; 70-45F within 4 hours
tags available for the clams at time of inspection
gloves in use

END of REPORT

[Submit# 284044] 84 FALL (ID 308885) Inspection# 1001964207