

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: APR 12, 2018 05:06 PM
Inspector: Julie Hoster (jhoster@co.seneca.ny.us)
Responsible Person: Stephanie Hendrickson
(email:)

Summary

Number of public health hazards found: 1
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.

FOODS NOT PROTECTED FROM CONTAMINATION, TEMPERATURES NOT MEASURED.

ITEM # 2A 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

Prepared food products contact equipment or work surfaces which have had prior contact with raw foods and where washing and sanitizing of the food contact surface has not occurred to prevent contamination

Inspector Findings

raw oysters being served; shucked on premises; cloth used to protect hands and utensils for shucking stored within container of unshucked oysters CORRECTED: cloth and utensils stored in sanitizing solution

POOR SANITARY DESIGN, CONSTRUCTION, INSTALLATION OF EQUIPMENT AND UTENSILS.

ITEM # 10A WAS FOUND IN VIOLATION 1 TIME(s).

All or parts of the violation item are IN violation.

Code Requirements

Food (ice) contact surfaces are improperly designed, constructed, installed, located (cracks, open seams, pitted surfaces, tin cans reused, uncleanable or corroded food contact surfaces)

Inspector Findings

raw oysters being served; shucked on premises; cloth used to protect hands and utensils for shucking stored within container of unshucked oysters

Additional Information Collected During Inspection

Comments

discussed raw oyster service safety with manager; manager is knowledgeable of dangers associated with raw oyster consumption and service; discussed potential dangers and efforts that are being made to reduce potential cross contamination; oyster shucking tends to be messy; a separate area for shucking the oysters would reduce potential cross contamination

END of REPORT

[Submit# 379175] 84 FALL (ID 308885) Inspection# 1002290286