Seneca County Department of Health Environmental Services 2465 Bonadent Drive, Suite 3 Waterloo,, NY 13165-(315) 539-1945 jbates@co.seneca.ny.us

Food Service Establishment Inspection Summary Report

Operation: A.J.'S FAMILY DINER (ID: 308186)

Facility Name: A.J.'S FAMILY DINER

Facility Code: 49-AA43 Facility Email: AJSOVIDNY@GMAIL.COM

Facility Address: 7176 North Main Street, Ovid, NY 14521

To the Attention of:

Angel J Lawrence

Po Box 514

Ovid, NY 14521

Email: ajsovidny@gmail.com

Inspection

Date: January 17, 2020 01:14 PM

Inspector: Julie Hoster (jhoster@co.seneca.ny.us)

Responsible Person: Angel Lawrence

Summary

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

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

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5B WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

Part or parts of the item were observed to be in violation which were corrected at the time of inspection.

Code Requirements: Potentially hazardous foods are not cooled by an approved method where the food temperature

can be reduced from 120°F to 70°F or less within two hours and 70°F to 45°F within four hours.

Inspector Findings: approximately 5 lbs of hard boiled eggs diced in covered container in refrigerated storage at 80F

owner states they just finished peeling and dicing about 20 minutes ago and placed in cooler; they

were cooked this morning around 1030 (approximately 1 hour prior)

CORRECTED: placed in larger container <2" in depth; placed in freezer; cooled to <. 70F within 1 hour @1230 eggs were 60F at end of inspection eggs were 52F; instructed owner and workers they had 3 hours to reach 45F; temperature log used through out inspection every 15-30 minutes to ensure owner understood proper cooling and would continue monitoring temperatures after

inspection

educated on proper cooling and handling of eggs 120-70F within 2 hours; 70-45F within 4 hours;

gloves must be worn when peeling

NO ADDITIONAL VIOLATIONS REPORTED

Additional Information Collected During Inspection

Comments: all hot holds >140F

> well done burger cooked to > 158F (actual temperature187F) discussed preparation of fresh turkey breast for sandwiches:

Turkey breast is cooked to 165F cut in half to less than 6 pounds; cooled 120-70F within 2 hours; 70-45F within 4 hours; sliced and stored in portions in refrigerated storage and freezer; if pulled from freezer thawed in

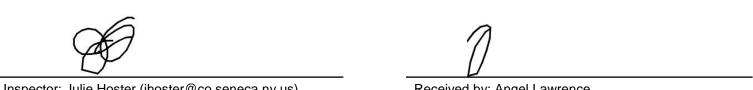
refrigerator:; stored in refrigerated storage of less than 45F; gloves used to serve;

SCDOH told owner eggs from local farmers are accepted for service

HACCP completed on potato salad at time of inspection

temperature log used to monitor eggs through out inspection to ensure owner understood proper cooling techniques (ex. moved into freezer; transferred into larger container; stirred eggs and logged after each

change to see progress)



Inspector: Julie Hoster (jhoster@co.seneca.ny.us)

Received by: Angel Lawrence