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

Temporary Food Service Establishment Inspection Summary Report

Event: AARON'S SMOKEY BAR B QUE at 2019 PICKIN IN THE PASTURE (ID: 1034589)

Location Name: PICKIN' IN THE PASTURE

Location Code: 49-63789 Location Email: alex11@empacc.net

Location Address: 2515 Covert Road, Lodi, NY 14860

To the Attention of:

Aaron Boutwell

3800 Macdougall Road Waterloo, NY 13165

Email: ASB1_99@YAHOO.COM

Inspection

Date: August 23, 2019 03:47 PM

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

Responsible Person: Aaron Boutwell

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.

CRITICAL ITEM

ITEM #3 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 food at improper temperature (45 degree F - 140 degree F) [14-2.3(b)(c)]

Inspector Findings: ribs at 111F in hot holding placed in hot holding approx 45 minutes ago

corrected reheated to 165F

hot dogs and burgers at 85F during hot holding out pan on surface next to grill

reheated to 165F placed in hot holding

pulled pork 106 F in hot holding

discussed time as a public health control owner will use time as a public health control for rest of

event all food will be Labeled with time put into TPHC

temperature at time it entered TPHC

food will be labeled with discard time 4 hours after food product entered into TPHC

no food will be added to foods once they enter TPHC

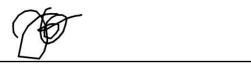
owner will notify SCDOH if he intends to continue using TPHC at future events

NO ADDITIONAL VIOLATIONS REPORTED

Additional Information Collected During Inspection

Comments: handwash station has running water soap collection bucket and paper towels

chicken @ 152F in hot holding foods at less than 45F in cold holding buckets used to wash rinse sanitize utensils





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Received by: Aaron Boutwell