

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 temperature 187F)
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)



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Received by: Angel Lawrence