

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: ACE AUTOMATICS INC. (ID: 308282)
Facility Name: ACE AUTOMATICS INC.
Facility Code: 49-AB28 Facility Email: aceautomatics@mac.com
Facility Address: 1771 AUBURN ROAD SENECA FALLS, NY 13148

To the Attention of:
THOMAS R HILIMIRE
1771 AUBURN RD.
SENECA FALLS , NY 13148- Owner/Operator Email: aceautomatics@mac.com

Inspection

Date: AUG 29, 2017 10:24 AM
Inspector: Julie Hoster (jhoster@co.seneca.ny.us)
Responsible Person: Justin Hillmire
(email:)

Summary

Number of public health hazards found: 1
Number of public health hazards NOT corrected: 0
Number of other violations found: 4

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

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

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

All or parts of the violation item are IN violation.

Code Requirements

Potentially hazardous foods are not kept at or below 45oF during cold holding, except smoked fish not kept at or below 38oF during cold holding.

Inspector Findings

sandwiches being prepared for vending machines out of temperature grilled chicken at 66F; breaded chicken at 50F; interview revealed sandwiches had just been prepared 30-45 minutes; normal procedure is to bring the cart out from cooler and place prepared sandwiches on rack then wheel back in to cooler; this allows too much temperature variation; each time food leaves the cooler it is losing/or gaining temperature; foods are to be kept at 45 or less or hot held at >140F once cooked to proper temperature CORRECTED: moved rack to walk in to 45F; HACCP completed on sandwiches

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

ITEM # 11C WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred

Inspector Findings

coolers in warehouse were not been cleaned from prior barbecue; interview revealed barbecue was approximately 3 days ago

ITEM # 11D WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Non food contact surfaces of equipment not clean

Inspector Findings

carts that transport foods have accumulated grime and food debris; bottom of reach ins have food debris

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM # 15A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

Inspector Findings

floors of walk in have food and waste

ITEM # 15B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans

Inspector Findings

hood is overdue for a cleaning; due in 7/2017

Additional Information Collected During Inspection

Comments

END of REPORT

[Submit# 321887] ACE AUTOMATICS INC. (ID 308282) Inspection# 1002179789