

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: JUN 11, 2018 12:05 PM
Inspector: Julie Hoster (jhoster@co.seneca.ny.us)
Responsible Person: David Gee
(email:)

Summary

Number of public health hazards found: 1
Number of public health hazards NOT corrected: 0
Number of other violations found: 2

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

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

Code Requirements

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

Inspector Findings

cheddar cheese slices at 54F; food worker was preparing approximately 192 sandwiches for vending had ingredients for sandwiches pulled and on counter; bagels had to be separated allowing for temperature loss; CORRECTED: placed back in cooler until ready to place on sandwiches; discussed preparation of large amounts of food, the time line for prepping to wrapping; food manager is knowledgeable on temperatures that need to maintained to ensure food is protected from bacteria proliferation; discussed counter measures taken preparation takes long periods of time; without prompting he stated foods are moved into walk in coolers if wrapping doesn't occur immediately after preparing the sandwiches

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

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

food and debris on shelving and counters

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

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

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

Code Requirements

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

Inspector Findings

floors of walk in have food (limes, packaged salads) and blood from chicken that was stored over the weekend for large catering events; manager states workers were getting ready to clean walk in hadn't had a chance to get to yet; inspection was completed on a Monday morning;

Additional Information Collected During Inspection

Comments

gloves in use discussed proper cooling of large amounts of food 120-70 within 2 hours; 70-45F within 4 hours manager is knowledgeable of temperature requirements

END of REPORT

[Submit# 396279] ACE AUTOMATICS INC. (ID 308282) Inspection# 1002329350