ERIE COUNTY DEPARTMENT OF HEALTH
www.erie.gov

Food Service Establishment Inspection Report

NY State Sanitary Code Subpart 14-1

Establishment Information	
Facility Name Betty's	Facility Type Food Service Establishment
Facility ID # 14141991	Facility Telephone # 716 362-0633
Facility Address 370 Virginia Place Buffalo, NY	
Licensee Name Simon Hall, Inc.	Licensee Address 73 Manchester Place Buffalo, NY 14213

Inspection Information		
Inspection Type Routine	Inspection Date February 28, 2012	Total Time Spent 1.92

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Amana refrigerator in server's kitchen	34
Beverage Air cooler	40
Soup warmer in kitchen	145
Small cooler in kitchen by server's kitchen	41
Right line cooler	45
Left line cooler	36
Steam table in kitchen	145
True cooler	36
Walk-in cooler	37
Bar Beverage cooler	44

Food Temperatures	
Description	Temperature (Fahrenheit)
Container of 2% milk	36
Container of orange juice	41
Chicken & celery soup	143
Container of ranch dressing	44
Container of roasted red peppers	52
Container of cut zucchini	42
Pot of black bean soup	141
Container of turkey portions	36

Shell egg	38
Bloody Mary Mix	45

OPERATOR - The following are violations found at the time of inspection. Critical violations relate directly to factors that can lead to illness or injury. Management must take steps to prevent the occurrence of these items. All violations are to be corrected and the facility is to be maintained in compliance with all applicable codes and statutes. The operator may be subject to enforcement action based on any violation noted.

Observed Critical Violations

Total # 3

14-1.10(b)(4) Toxic chemicals are improperly labeled / stored / used so that contamination of food can occur
Observation: ***(CORRECTED DURING INSPECTION):*** Unlabeled spray bottle on server's counter in dining room
Corrective Action(s): Bottle labeled by cook

14-1.40(a) Potentially hazardous foods not kept at 45 degrees or less during cold holding
Observation: ***(CORRECTED DURING INSPECTION):*** Container of roasted red peppers on right line cooler in kitchen temp'd at 52 degrees fahrenheit >4hrs
Corrective Action(s): Voluntarily discarded by Head Chef

14-1.40(b) Adequate method not used to rapidly cool potentially hazardous food
Observation: ***(CORRECTED DURING INSPECTION):*** 1, 15lb lided container of chicken lemon soup in luke warm water in kitchen sink temp'd at 138 degrees fahrenheit <1hr improperly cooling
Corrective Action(s): Chef portioned soup into smaller pots and placed in ice bath

14-1.40(b) Adequate method not used to rapidly cool potentially hazardous food
Observation: ***(CORRECTED DURING INSPECTION):*** 1, 4lb lided container of chicken lemon soup in luke warm water in kitchen sink temp'd at 152 degrees fahrenheit <1hr improperly cooling
Corrective Action(s): Head Chef removed lid and placed in ice water

Observed Violations

Total # 3

14-1.143(e) Hand washing signs not posted at all employee hand washing facilities
Observation: No hand wash sign at hand wash sink in kitchen
Corrective Action(s):

14-1.40 (a) Food not protected during storage/preparation/display / transportation / service
Observation: Pots not stored inverted on food prep table shelf and window shelf in kitchen
Corrective Action(s):

14-1.43(a) Containers of food not stored a minimum of six inches above the floor
Observation: Boxes of clear-hinged containers improperly stored on floor in basement
Corrective Action(s):

Comments

Reviewed proper cooling techniques with Head Chef.

A re-inspection to assess your correction of these violations will be conducted on, or about, March 13, 2012.

[redacted]

Inspector: **Mark Davern**

_____

Person In Charge: **Richard Sable**