



Food Service Establishment Inspection Report
NY State Sanitary Code Subpart 14-1

Establishment Information	
Facility Name Louie's Texas Red Hots	Facility Type Food Service Establishment
Facility ID # 14305201	Facility Telephone # 716 668-3796
Facility Address 4890 Transit Road Depew, NY	
Licensee Name 4890 Vaso Inc	Licensee Address 204 Enchanted Forest South Lancaster, NY 14043

Inspection Information		
Inspection Type Routine	Inspection Date February 03, 2012	Total Time Spent 1.50

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk in cooler	38
Line cooler	42
Desert cooler	45
Milk cooler	35

Food Temperatures	
Description	Temperature (Fahrenheit)
Chili	186
Texas sauce	156

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)**: Burn medication stored next to open food containers at front counter
Corrective Action(s): Moved to medical supply location

14-1.40(a) Potentially hazardous foods not kept at 45 degrees or less during cold holding
Observation: **(CORRECTED DURING INSPECTION)**: Hot dogs by grill at 75 F - for less than one hour
Corrective Action(s): Rapidly chilled to 45 F

14-1.40(a) Potentially hazardous foods not kept at 45 degrees or less during cold holding
Observation: **(CORRECTED DURING INSPECTION)**: Front line cooler - onions at 54 F - for less than one hour
Corrective Action(s): Rapidly chilled to 45 F

14-1.43(c) Cooked / Ready to eat foods subjected to cross-contamination from raw foods
Observation: **(CORRECTED DURING INSPECTION)**: Walk-in cooler - raw beef stored above tomatoes
Corrective Action(s): Moved to lower shelf

Observed Violations

Total # 5

14-1.110(e) Food dispensing utensil improperly stored
Observation: Scoop without handle stored in chocolate chips
Corrective Action(s):

14-1.142(b) Toilet facilities missing toilet paper/ missing proper receptacles/ missing hand wash signs/not free of objectionable odors
Observation: No handwash signs
Corrective Action(s):

14-1.190(a) Food service establishment operating without a valid permit / Permit not posted
Observation: Permit posted in kitchen - not for public viewing
Corrective Action(s):

14-1.72(a) Workers eating / drinking in food preparation / dishwashing / food storage areas
Observation: Employee drinks by food prep area
Corrective Action(s):

14-1.91(b) Cutting blocks / Cutting boards / Work surfaces not maintained in a smooth/clean condition.
Observation: Walk-in cooler - cardboard used on shelf. Cardboard has mold growing on it
Corrective Action(s):

Comments

CPR poster given to manager

Worker's Compensation Insurance
The State Insurance Fund

Disability Insurance
National Benefit Life Insurance Company

[REDACTED]

A re-inspection to assess your correction of these violations will be conducted on, or about, February 16, 2012

[REDACTED]

Person In Charge: **Kurt Pfeiffer**

Inspector: **Jason Merritt**