ERIE COUNTY DEPARTMENT OF HEALTH
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Food Service Establishment Inspection Report

NY State Sanitary Code Subpart 14-1

Establishment Information	
Facility Name Say Cheese Pizza Company	Facility Type Food Service Establishment
Facility ID # 14414841	Facility Telephone # 716 775-0333
Facility Address 1771 Love Road Grand Island, NY	
Licensee Name Kms Management Corp.	Licensee Address 110 Hidden Oaks Court Grand Island, NY 14072

Inspection Information		
Inspection Type Routine	Inspection Date December 12, 2012	Total Time Spent 1.50

Equipment Temperatures	
Description	Temperature (Fahrenheit)
front left prep cooler	34
rear left prep cooler	38
rear right prep cooler	38
walk in cooler	44

Food Temperatures	
Description	Temperature (Fahrenheit)
pepperoni in hot hold unit	145
Sliced tomato in front left prep cooler	42
chicken wings in rear left prep cooler	43
Pepperoni in rear left line cooler	43

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):*** 2 spray bottles of oil soap in bottles labele glass cleaner.
Corrective Action(s): Bottles labeled properly.

14-1.31(a) -1 Food not kept free from adulteration / spoilage / filth / contamination / unfit for human consumption
Observation: ***(CORRECTED DURING INSPECTION):*** Sliced lemons in single service container stored in beverage ice at soda fountain.

Corrective Action(s): Container removed, ice removed from bin.

14-1.43(c) Cooked / Ready to eat foods subjected to cross-contamination from raw foods
REPEAT OBSERVATION ***(CORRECTED DURING INSPECTION):*** 5lb package of uncooked ground beef in bin above vegetables in walk in cooler. No apparent contamination.
Corrective Action(s): Beef moved away from ready to eat food.

14-1.43(c) Cooked / Ready to eat foods subjected to cross-contamination from raw foods
Observation: ***(CORRECTED DURING INSPECTION):*** 2 eggs in carton stored above vegetables in walk in cooler. No apparent contamination.
Corrective Action(s): Eggs moved away from ready to eat food.

Observed Violations

Total # 5

14-1.113(a) Dishwashing machine not installed/maintain/ operated in accordance with manufacturer's instructions
Observation: Dishwasher out of sanitizer solution.
Corrective Action(s):

14-1.180(a) Premises not maintained in a clean condition/ free from litter
Observation: Food items stored amongst non food items on shelving unit beside walk in cooler.
Corrective Action(s):

14-1.40 (a) Food not protected during storage/preparation/display / transportation / service
Observation: Salad dressing squirt bottles stored in a manner in which they may come into direct contact with food items in prep cooler.
Corrective Action(s):

14-1.42 Food not being stored in clean and sanitized containers / Food not stored in covered containers
Observation: All prep coolers were missing lids or had lids left open, food items uncovered.
Corrective Action(s):

14-1.43(e) Food / Food containers not properly labeled
Observation: 5 unlabeled squirt bottles of condimentsand water on kitchen prep counters.
Corrective Action(s):

Comments

Discussed exclusion of ill food workers with operator.

A re-inspection to assess your correction of these violations will be conducted on, or about, January 03, 2013.

[redacted]

Person In Charge:

Inspector: **Richard DiCioccio**