Food Service Establishment Inspection Report

NY State Sanitary Code Subpart 14-1

Establishment Information	
Facility Name Sheridan Family Restaurant	Facility Type Food Service Establishment
Facility ID # 14407641	Facility Telephone # 716 839-3011
Facility Address 3901 Sheridan Drive Amherst, NY	
Licensee Name 3901 Sheridan Drive Inc	Licensee Address 3901 Sheridan Drive Amherst, NY 14226

Inspection Information		
Inspection Type Routine	Inspection Date August 29, 2012	Total Time Spent 2.83

Equipment Temperatures	
Description	Temperature (Fahrenheit)
assorted coolers	32-44

Food Temperatures	
Description	Temperature (Fahrenheit)
oatmeal	148

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)(2) Potentially hazardous foods are not properly refrigerated
Observation: ***(CORRECTED DURING INSPECTION):*** Creamers with "Keep Refrigerated" on label out on tables
Corrective Action(s): Per owner, creamers rotated approx. every hour, out less than 2 hours, put into cooler and to be given out per coffee order

14-1.44 (critical) Adequate refrigeration facilities not provided or maintained
Observation: "Master-Bilt" dessert cooler ambient temp 52 deg F
Corrective Action(s): Desserts in cooler, out less than 2 hours, moved to another cooler at 45 deg F or less

14-1.85 Acceptable thermometers not provided/used to determine proper temperatures of potentially hazardous foods
Observation: No food thermometer available
Corrective Action(s):

Observed Violations

Total # 13

14-1.110(d) Non-food-contact surfaces not cleaned as often as necessary to keep the equipment free of accumulations of dust, dirt, food particles and other debris
Observation: Plumbing soiled under 3-bay sink
Corrective Action(s):

14-1.110(d) Non-food-contact surfaces not cleaned as often as necessary to keep the equipment free of accumulations of dust, dirt, food particles and other debris
Observation: Walk-in cooler near commercial dishwasher - shelving soiled
Corrective Action(s):

14-1.111 An acceptable manual method of cleaning and sanitizing equipment/utensils/tableware not used
Observation: No separate sanitizing step in manual dishwashing procedure
Corrective Action(s):

14-1.140(a) Plumbing not properly sized / installed / maintained
Observation: 3-bay sink - leak under right bay, facing sink
Corrective Action(s):

14-1.160 Effective measures not used to control entrance of rodents/ insects/ Harborage areas available for rodents/insects
Observation: Rear screen door - screen ripped through at top, potential pest entry
Corrective Action(s):

14-1.170 Floors not maintained in a clean condition/in good repair
Observation: Men's restroom - floor corroded around base of urinal, not smooth and cleanable
Corrective Action(s):

14-1.170 Floors not maintained in a clean condition/in good repair
Observation: Walk-in cooler by commercial dishwasher - flooring in disrepair
Corrective Action(s): Owner stated he will be replacing flooring

14-1.171(a) Walls/ Ceilings/ Doors/ Windows/ Skylights not maintained in a clean condition/ in good repair.
Observation: Wall along ice machine has worn through areas, not smooth & cleanable
Corrective Action(s):

14-1.171(a) Walls/ Ceilings/ Doors/ Windows/ Skylights not maintained in a clean condition/ in good repair.
Observation: Lower wall broken through by salad submaker
Corrective Action(s):

14-1.171(b) Walls/ Ceilings of walk-in refrigerating unit/ food preparation area/ equipment washing/ utensil area/toilet room/ vestibule not easily cleanable/smooth/non-absorbent
Observation: Upper & lower walls soiled by 3-bay sink
Corrective Action(s):

14-1.175(a)-1 Ventilation inadequate/Ventilation hoods/ Ductwork/ Filters/ Exhaust fans not maintained in a clean condition/creating a nuisance
Observation: Exhaust hood baffles soiled
Corrective Action(s): Owner stated cleaning service is scheduled for September

14-1.175(a)-1 Ventilation inadequate/Ventilation hoods/ Ductwork/ Filters/ Exhaust fans not maintained in a clean condition/creating a nuisance
Observation: Exterior - roof exhaust fan unit shows grease drippage down sides
Corrective Action(s): Owner stated cleaning service scheduled for September

14-1.191. Operator failed to provide or post Workman's Compensation / Disability Benefits Insurance placard
Observation: Expired workers comp insur info posted and no CPR kit
Corrective Action(s):

14-1.72(c) Adequate hair restraint not used by persons in food preparation area
REPEAT OBSERVATION 1 cook not wearing hair restraint
Corrective Action(s):

14-1.88(c) Lights not properly shielded
REPEAT OBSERVATION Walk-in cooler near commercial dishwasher - no shield on light bulb
Corrective Action(s):

14-1.90 Equipment/ Utensils not properly constructed/ maintained
Observation: Walk-in cooler near commercial dishwasher - circulation fan covers soiled, ceilings soiled
Corrective Action(s):

14-1.90 Equipment/ Utensils not properly constructed/ maintained
Observation: Walk-in freezer shows excessive ice accumulation
Corrective Action(s): Owner stated he will defrost freezer

14-1.90 Equipment/ Utensils not properly constructed/ maintained
Observation: Breakfast foods walk-in cooler - door gasket in disrepair
Corrective Action(s):

14-1.95 Equipment not maintained in good repair/ a sanitary condition/ performing the intended function
Observation: Ice machine interior shows some rusty areas, not smooth & cleanable
Corrective Action(s):

Comments
Gave owner CPR pamphlet & poster, Approved Hand Washing poster and ECHD Sanitizing Guidelines sheet

A re-inspection to assess your correction of these violations will be conducted on, or about, August 31, 2012

Inspector: **Michelle Cappelino Bak**

Person In Charge: **George papaefthimiou**