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 The Hearth Restaurant	Facility Type Food Service Establishment
Facility ID # 14703231	Facility Telephone # 716 496-1088
Facility Address 12249 Olean Road Sardinia, NY	
Licensee Name Schmitt Enterprises Inc	Licensee Address 118 Carla Lane West Seneca, NY 14224

Inspection Information		
Inspection Type Re-inspection	Inspection Date June 07, 2012	Total Time Spent 1.50

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk-in cooler	
kenmore reach-in freezer	
continental reach-in cooler grill items	34
2 door reach-in cooler	
pepsi cooler	35
tappen freezer in basement	
haier freezer in basement	
sears coldspot freezer in basement	
bohn reach-in cooler	33

Food Temperatures	
Description	Temperature (Fahrenheit)
soup	

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 # 4

14-1.10(b)(4) Toxic chemicals are improperly labeled / stored / used so that contamination of food can occur
Observation: ***(CORRECTED DURING INSPECTION):*** 1 gal container of spectracide stored in basement
Corrective Action(s): removed at time of inspection

14-1.31(a) -1 Food not kept free from adulteration / spoilage / filth / contamination / unfit for human consumption
Observation: ***(CORRECTED DURING INSPECTION):*** 6 lb bag of hospitality brownie mix has a mouse

hole chewed into it.
Corrective Action(s): removed at time of inspection

14-1.40 (a) Food subjected to contamination by sewage / dripping pipes
Observation: basement storage area
Corrective Action(s):

14-1.85 Acceptable thermometers not provided/used to determine proper temperatures of potentially hazardous foods
Observation: stem thermometer not functioning - batteries dead
Corrective Action(s):

Observed Violations

Total # 10

14-1.112(c) A test kit or device not provided/ used to measure the concentration of the sanitizing solution
Observation: dish machine
Corrective Action(s):

14-1.143(c) Hand washing facility not provided with hand-cleaning soap/ acceptable hand drying devices/ proper waste receptacles
Observation: no towels at hand wash sink
Corrective Action(s):

14-1.150 Garbage/Refuse not properly stored/ handled/ disposed
Observation: dumpster open
Corrective Action(s):

14-1.160 Premises not maintained free of insects/rodents
Observation: rodent dropping in basement, 6 lb brownie mix mouse eaten
Corrective Action(s):

14-1.170 Floors not maintained in a clean condition/in good repair
REPEAT OBSERVATION banquet kitchen
Corrective Action(s):

14-1.170 Floors not maintained in a clean condition/in good repair
REPEAT OBSERVATION area around water system soiled
Corrective Action(s):

14-1.170 Floors not maintained in a clean condition/in good repair
REPEAT OBSERVATION kitchen floor under equipment and shelving soiled, broken tiles
Corrective Action(s):

14-1.170 Floors not maintained in a clean condition/in good repair
REPEAT OBSERVATION floor in men's room tiles broken pieces missing
Corrective Action(s):

14-1.171(a) Walls/ Ceilings/ Doors/ Windows/ Skylights not maintained in a clean condition/ in good repair.
REPEAT OBSERVATION wall at mop sink water damaged
Corrective Action(s):

14-1.180(a) Premises not maintained in a clean condition/ free from litter
Observation: basement
Corrective Action(s):

14-1.40 (a) Food not protected during storage/preparation/display / transportation / service
Observation: onions on floor in walk-in cooler
Corrective Action(s):

14-1.44 Accurate thermometer not provided for a refrigeration unit
REPEAT OBSERVATION continental reach-in cooler
Corrective Action(s):

14-1.44 Accurate thermometer not provided for a refrigeration unit
Observation: thermometer not functioning in walk-in cooler
Corrective Action(s):

14-1.88(c) Lights not properly shielded
REPEAT OBSERVATION in kitchen
Corrective Action(s):

Corrected Hazards

The following hazard(s) have been corrected since the last inspection.

Total # 1

14-1.44 - Accurate thermometer not provided for a refrigeration unit
Observation: bohn 2 reach-in cooler not functioning
Corrective Action(s):

Comments

cl2 0.8

[redacted]

Person In Charge: **kevin sutter**

Inspector: **Eric Henry**