

Environmental Health and Safety Division  
Clinton County Department of Health  
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## Institutional Food Service Inspection -- Summary Report

Operation: Saranac Middle & Sr. High School Cafeteria (ID: 268786 )  
Facility Name: Saranac Middle & Sr. High School Caf  
Facility Code: 09-1289  
Facility Address: 70 Picketts Corners ROAD Saranac, NY 12981

To the Attention of:  
Saranac Central School District  
Attn: Jon Parks P.O. Box 8  
Saranac , NY 12981-

### Inspection

Date: OCT 06, 2016 10:52 AM  
Inspector: Jason Redmond (jason.redmond@clintoncountygov.com)  
Responsible Person: Kathy Garrant  
(email: kgarrant@saranac.org )

### Summary

Number of public health hazards found: 5  
Number of public health hazards NOT corrected: 0  
Number of other violations found: 2  
Reinspection is required.

Each item found in violation is reported below along with the code requirement.

### FOODS NOT PROTECTED FROM CONTAMINATION, TEMPERATURES NOT MEASURED.

#### ITEM # 2E WAS FOUND IN VIOLATION 1 TIME(S). PUBLIC HEALTH HAZARD

Part or parts of the violation item were observed to be in violation which were corrected at the time of inspection.

##### Code Requirements

Accurate thermometers not available or used to evaluate potentially hazardous food temperatures during cooking, cooling, reheating and holding.

##### Inspector Findings

Thermometers not being used to evaluate cold holding temperatures in the satellite and main kitchens of food out on the line. Review of temperature logs indicate only the hot held food is being monitored as well as the milk coolers.

### IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

**ITEM # 5A WAS FOUND IN VIOLATION 2 TIME(S). PUBLIC HEALTH HAZARD**

Part or parts of the violation item were observed to be in violation which were corrected at the time of inspection.

Code Requirements

Potentially hazardous foods are not kept at or below 45oF during cold holding, except smoked fish not kept at or below 38oF during cold holding.

Inspector Findings

Several items stored at two separate refrigerated lines at satellite kitchen above 45F since 10:15am. Yogurt cups made with cut fruit, sliced ham, egg salad, stored at between 53 and 51F, time of temperature is 11:00: Corrected: items moved to refrigerator operating at 37F and chilled rapidly to 42F.

**ITEM # 5E WAS FOUND IN VIOLATION 2 TIME(S). PUBLIC HEALTH HAZARD**

All or parts of the violation item are IN violation.

Code Requirements

Enough refrigerated storage equipment is not present, properly designed, maintained or operated so that all potentially hazardous foods are cooled properly and stored below 45oF as required.

Inspector Findings

Two cooling units "Seco Products" operated as open bin type coolers, no pan or food container contact with cold surface of the unit. These units are observed to be plate-type units where only the bottom surface of the cooling bay is refrigerated. The unit has no air convection and relies on contact of a metal pan with the bottom cold surface of the bay to transmit the cooling effects of the unit into the food product stored in the pan. Food temperatures taken of food stored in these units ranged from 53 to 51F after the food had been stored for approximately one hour on the line. The backstock of food for the line stored in the reach in refrigerator located in the rear of the service line had a temperatures taken between 37 and 41F. This observation insicates the current method of storing food in the two line refrigeration units contributed to a temperature rise between 10 and 16 degrees F per hour.

**IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.**

**ITEM # 11D WAS FOUND IN VIOLATION 1 TIME(S).**

All or parts of the violation item are IN violation.

Code Requirements

Non food contact surfaces of equipment not clean

Inspector Findings

Walk in cooler 18 has dirty water mixed with rust on the floor.

**POOR SANITARY DESIGN, CONSTRUCTION, INSTALLATION OF EQUIPMENT AND UTENSILS.**

**ITEM # 10B WAS FOUND IN VIOLATION 1 TIME(S).**

All or parts of the violation item are IN violation.

Code Requirements

Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

Inspector Findings

Walk in cooler 18 floor is degraded and has rust spots.

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Additional Information Collected During Inspection

Comments

this inspection is a grade D inspection. A reinspection will occur within 30 business days. All violations must be corrected and are subject to enforcement.

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END of REPORT

[Submit# 240889] Saranac Middle & Sr. High School Cafeteria (ID 268786) Inspection# 1001880718