

Facility Code: 0086-02
Name of Operator: American Food & vending
Address of Operator: 126 Metropolitan Park Dr. Liverpool, NY
Location of Vending Machines: Kennedy Valve
Address: 1021 E. Water St. Elmira, NY 14901

Office Code: [] []
Operation ID: 601860106
Month: 06
Day: 22
Year: 22
HCS ID: AMS02
Service Time: 00 Hours, 30 Minutes

INSPECTION REINSPECTION PRE-OPERATIONAL HACCP ONLY COMPLAINT FIELD VISIT INCIDENT ILLNESS

Number of Red Violations Found: 00
Total Red Violations Not Corrected: 00
Number of Blue Violations Found: 00
Reinspection Required: Yes No

PUBLIC HEALTH HAZARDS		Food Products Measurements:	
		PRODUCT	TEMP
<input type="radio"/> 1	Food adulterated, contaminated, unfit or re-served .10 (b) (1), (b) (3); .30 (b); .31 (a), (c); .32 (a); .40 (a), (c); .89 (b)	Ham, Egg & cheese sandwich	45F
<input type="radio"/> 2	Potentially hazardous food held at unacceptable temperatures for improper period of time except while servicing machine .10 (b) (2); .30 (c); .40 (a), (b), (c); .51		
<input type="radio"/> 3	Toxic Items improperly stored, used, labeled; not lawfully permitted .10 (b) (4); .60 (a)		
<input type="radio"/> 4	Persons with disease transmissible by food not restricted .10 (b) (5); .70		
<input type="radio"/> 5	Potable water not in compliance or protected .10 (b) (6), (b) (7); .120; .150 (d)		
<input type="radio"/> 6	Waste water or sewage - Improper disposal .10 (b) (8); .40 (a); .100 (a); .130; .150 (d)		
<input type="radio"/> 7	Vending machine - Electrical or mechanical hazard .10 (b) (9); 96 (a), (b)		
FOOD PROTECTION			
<input type="radio"/> 8	Food not properly labeled .31 (b); .40 (d)	observed required cold holding of 45F or below of potentially hazardous food items such as Ham, egg & cheese sandwich (actual 43F).	
<input type="radio"/> 9	Thermometers inaccurate; improperly located .40 (e); .51		
<input type="radio"/> 10	Potentially hazardous food improperly dispensed .32 (b); .41; .42		
<input type="radio"/> 11	Food, including condiments, not properly protected .43; .44; .45 (a), (b), (c)		
<input type="radio"/> 12	During transportation, food, utensils, equipment and tableware not protected from contamination, Food not separate from chemicals and supplies .40 (a); .50; .52; .53; .95		
<input type="radio"/> 13	Improper employee hygienic practice/personal cleanliness .71; .100 (c)		
EXTERIOR - FOOD VENDING MACHINE			
<input type="radio"/> 14	Food not protected from contamination .80; .81; .82; .83; .87; .88; .90; .91 (a), (b); .94		
<input type="radio"/> 15	Materials and surfaces improper, not easily cleanable .81; .82 (a), (b), (c); .84; .85; .86; 87; .89 (a), (b); .95 (b)		
<input type="radio"/> 16	Food contact, non-food contact surface not clean .86; .89 (b)		
EXTERIOR - FOOD VENDING MACHINE			
<input type="radio"/> 17	Exterior. Not secure, clean or easily cleanable .90 (a), (b); .95 (b); .96 (b)		
<input type="radio"/> 18	Service connections not secured .93; .96 (a)		
VENDING AREA - EQUIPMENT LOCATION			
<input type="radio"/> 19	Machine(s) location. Improper ventilation. Lighting: area not clean or cleanable .92; .100 (a), (b), (d); .170		
EQUIPMENT AND UTENSIL CLEANING AND SANITATION			
<input type="radio"/> 20	Equipment and utensils not clean and/or sanitized or protected .95; .100 (a), (b), (c); .111; .112; .113; .115		
<input type="radio"/> 21	Wiping cloths misused .114		
<input type="radio"/> 22	Cleaning records not maintained .116		
PLUMBING			
<input type="radio"/> 23	Handwashing facilities, toilet facilities, incomplete, no handwashing sign, common towel, unclean .143 (a), (b), (c), (d), (e); .142 (a), (b), (c)		
<input type="radio"/> 24	Plumbing improperly sized, installed, maintained .89; .140; .141		
INSECTS/RODENTS/TRASH			
<input type="radio"/> 25	Garbage and refuse not stored or disposed of in a sanitary manner, inadequate; improperly located .150 (a), (b), (c), (d), (e)		
<input type="radio"/> 26	Insect/rodent not controlled .90 (a), (b), (c); .93; .100 (a); .160		

- N Economic Violation
- N Valid Permit
- N Ownership Identification on Machine
- N Choking Poster Displayed
- N Satisfactory

No violations observed during reinspection.

observed required cold holding of 45F or below of potentially hazardous food items such as Ham, egg & cheese sandwich (actual 43F).

observed quaternary ammonia sanitizing solution & adequate test strips to clean machines such as coffee machines that have food contact surfaces.

observed cooler unit w/ potentially hazardous food adequately cold holding at 45F or below (actual temp 39F).

PERSON INTERVIEWED AND TITLE (SIGNATURE)
Joe Guider Joe Guider
SIGNATURE OF INSPECTOR
[Signature]