



**Food Service Establishment Inspection Report**  
NY State Sanitary Code Subpart 14-1

<b>Establishment Information</b>	
Facility Name North	Facility Type Food Service Establishment
Facility ID # 14203451	Facility Telephone # 716 881-2005
Facility Address 140 North Street Buffalo, NY	
Licensee Name FDIA Inc.	Licensee Address 461 Ashland Avenue Buffalo, NY 14222

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date May 04, 2012	Total Time Spent 1.17

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Koch cooler	36
Meyer cooler	39
Bar beverage cooler	40

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Strainer of raw chicken	37
Cut cabbage	41
Container of orange juice	40

**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.

<b>Observed Critical Violations</b>
<b>Total # 3</b>
14-1.10(b)(4) Toxic chemicals are improperly labeled / stored / used so that contamination of food can occur Observation: <b>(CORRECTED DURING INSPECTION)</b> : 2 Unlabeled chemical squirt bottles in kitchen Corrective Action(s): Bottles properly labeled by owner
14-1.31(a) -1 Food not kept free from adulteration / spoilage / filth / contamination / unfit for human consumption Observation: <b>(CORRECTED DURING INSPECTION)</b> : Pot of chicken broth spoiled/moldy inside Meyer cooler in kitchen Corrective Action(s): Food item voluntarily discarded by owner
14-1.43(c) Cooked / Ready to eat foods subjected to cross-contamination from raw foods

Observation: (**CORRECTED DURING INSPECTION**): Strainer of raw chicken on tray in Koch cooler in kitchen improperly stored above Ready-To-Eat food item, i.e. sliced tomatoes  
Corrective Action(s): Owner moved raw chicken to proper location

### **Observed Violations**

#### **Total # 5**

14-1.110(b) Food contact surfaces not washed, rinsed and sanitized after each use/ following any time of operation when contamination may have occurred

Observation: Potato press soiled in kitchen

Corrective Action(s):

14-1.150 Garbage/Refuse not properly stored/ handled/ disposed

Observation: Heavily soiled garbage containers in kitchen

Corrective Action(s):

14-1.175(b) -1 Ventilation hoods / Filters / Duct work not properly cleaned / maintained

Observation: Hood vents soiled above dish machine in kitchen

Corrective Action(s):

14-1.190(a) Food service establishment operating without a valid permit / Permit not posted

Observation: Owner operating without a valid permit

Corrective Action(s):

14-1.191. Operator failed to provide or post Workman's Compensation / Disability Benefits Insurance placard

Observation: Proof of Worker's Compensation/Disability Benefits Insurance not provided/not posted

Corrective Action(s):

### **Comments**

[Handed owner permit application & fee schedule. Submit application & fee to ECDOH, asap](#)

A re-inspection to assess your correction of these violations will be conducted on, or about, May 18, 2012

Person In Charge: **Bruce Andrews**

Inspector: **Mark Davern**