



Food Service Establishment Inspection Report

NY State Sanitary Code Subpart 14-1

Establishment Information

Facility Name Kloc's Grove	Facility Type Food Service Establishment
Facility ID # 14705681	Facility Telephone # 716 674-5944
Facility Address 1245 Seneca Creek Road West Seneca, NY	
Licensee Name Kloc's Grove Inc	Licensee Address 1245 Seneca Creek Road West Seneca, NY 14224

Inspection Information

Inspection Type Routine	Inspection Date December 14, 2018	Total Time Spent 1.75
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Equipment Temperatures

Description	Temperature (Fahrenheit)
TRUE FREEZER	-2
WALK-IN COOLER	37
BAR COOLER	39
Upright Freezer	0

Food Temperatures

Description	Temperature (Fahrenheit)
Pasta	38
Onjion	40
Chicken Breasts	39
Sour Cream	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.

Observed Critical Violations

Total # 0

Observed Violations

Total # 0

Comments

5

A handwritten signature in black ink, appearing to read 'Timothy Bean', written over a horizontal line.

Inspector: **Timothy Bean**

Person In Charge: **Kurt Anders**

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

Facility Name	Facility Type
Fourteen Holy Helpers Hall	Food Service Establishment
Facility ID #	Facility Telephone #
14115471	716 674-9887
Facility Address	
1345 Indian Church Road	
West Seneca, NY	
Licensee Name	Licensee Address
Slippery Pig Catering	306 Enchanted Forest Drive North
	Lancaster, NY
	14086

Inspection Information

Inspection Type	Inspection Date	Total Time Spent
Routine	December 13, 2018	1.00

Equipment Temperatures

Description	Temperature (Fahrenheit)
Stand-up cooler	37
Single Door Cooler	39
2 Door Freezer	-2

Food Temperatures

Description	Temperature (Fahrenheit)

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 # 0

Observed Violations

Total # 0

Comments

Robert D. [Signature] *Just 1 Ben*

Inspector: **Timothy Bean**

Person In Charge: **Raymond Donovan**

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

Facility Name	Facility Type
Slippery Pig Catering	Catering
Facility ID #	Facility Telephone #
SWOI-A4KL5K	716
Facility Address	
1345 Indian Church Road	
West Seneca, NY	
Licensee Name	Licensee Address
Slippery Pig Catering	306 Enchanted Forest Drive North
	Lancaster, NY
	14086

Inspection Information

Inspection Type	Inspection Date	Total Time Spent
Routine	December 13, 2018	1.00

Equipment Temperatures

Description	Temperature (Fahrenheit)
COOLER	36
FREEZER	-6

Food Temperatures

Description	Temperature (Fahrenheit)
Cole Slaw	38
Macaroni Salad	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.

Observed Critical Violations

Total # 0

Observed Violations

Total # 0

Comments

Inspector: Timothy Bean

Person In Charge: **Daniel Gerry**



Food Service Establishment Inspection Report

NY State Sanitary Code Subpart 14-1

Establishment Information	
Facility Name Dave's Kitchen	Facility Type Food Service Establishment
Facility ID # SWOI-9CPKHY	Facility Telephone # 716 803-7120
Facility Address 355 Harlem Road West Seneca, NY	
Licensee Name David A Anderson	Licensee Address 355 Harlem Road West Seneca, NY 14224

Inspection Information		
Inspection Type Routine	Inspection Date December 12, 2018	Total Time Spent 1.75

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Yogurt cooler	40
Prep cooler	38
Reach-in cooler	37
Walk-in cooler	38
Walk-in freezer	1

Food Temperatures	
Description	Temperature (Fahrenheit)
Sliced Turkey	39
Roast Beef	40
Tomatoes	40
Onion	41
Vegetable Soup	179

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 # 0

Observed Violations
Total # 1
14-1.43(e) Food / Food containers not properly labeled Observation: (CORRECTED DURING INSPECTION): Bulk food bin not labeled. Corrective Action(s): Food bin labeled.

Comments

A handwritten signature in black ink, consisting of a stylized 'D' followed by a long horizontal line.

Person In Charge: **Dave Anderson**

A handwritten signature in black ink, appearing to read 'Tim Bean' in a cursive style.

Inspector: **Timothy Bean**



Food Service Establishment Inspection Report

NY State Sanitary Code Subpart 14-1

Establishment Information

Facility Name	Facility Type
Tim Hortons	Food Service Establishment
Facility ID #	Facility Telephone #
MTUK-9M8NRV	716
Facility Address	
259 Orchard Park Road	
West Seneca, NY	
Licensee Name	Licensee Address
Flexion Inc	3710 Baker Road
	Orchard Park Town, NY
	14127

Inspection Information

Inspection Type	Inspection Date	Total Time Spent
Routine	December 12, 2018	1.50

Equipment Temperatures

Description	Temperature (Fahrenheit)
Cooler	39
Sandwich cooler	38
Walk-in cooler	38
Walk-in freezer	-2
COOLER	40

Food Temperatures

Description	Temperature (Fahrenheit)
Tomatoes	40
Onion	39
Sliced Turkey	40
Yogurt	40
Oatmeal	172
Breakfast Sausage	167

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 # 0

Observed Violations

Total # 0

Comments



Person In Charge: **Brianna Wells**



Inspector: **Timothy Bean**



Food Service Establishment Inspection Report

NY State Sanitary Code Subpart 14-1

Establishment Information

Facility Name Wimbledon Lanes Snack Bar	Facility Type Food Service Establishment
Facility ID # 14513761	Facility Telephone # 716 674-3333
Facility Address 220 Center Road West Seneca, NY	
Licensee Name Olivieri's Catering	Licensee Address 8962 Knapp Road West Falls, NY 14170

Inspection Information

Inspection Type Routine	Inspection Date December 12, 2018	Total Time Spent 1.50
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Equipment Temperatures

Description	Temperature (Fahrenheit)
Walk-in cooler	36
Cooler	40
COOLER	40

Food Temperatures

Description	Temperature (Fahrenheit)
Chicken Wings	38
Blue Cheese Dressing	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.

Observed Critical Violations

Total # 0

Observed Violations

Total # 1

14-1.110(e) Single-service articles not protected from contamination during handling, transport or storage.

Observation: (CORRECTED DURING INSPECTION): Stack of paper plates improperly stored.

Corrective Action(s): Plates turned upside down

Comments

A large, stylized handwritten signature in black ink, appearing to read "Stacey Turner".

Person In Charge: **Stacey Turner**

A smaller, stylized handwritten signature in black ink, appearing to read "Timothy Bean".

Inspector: **Timothy Bean**



Food Service Establishment Inspection Report

NY State Sanitary Code Subpart 14-1

Establishment Information

Facility Name Diva's Pizzeria	Facility Type Food Service Establishment
Facility ID # 14304971	Facility Telephone # 716 824-3482
Facility Address 2123 Clinton Street West Seneca, NY	
Licensee Name Diva's Pizzeria Inc	Licensee Address 1413 Borden Road Depew, NY 14043

Inspection Information

Inspection Type Routine	Inspection Date December 11, 2018	Total Time Spent 1.50
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Equipment Temperatures

Description	Temperature (Fahrenheit)
Prep cooler	37
Walk-in cooler	38

Food Temperatures

Description	Temperature (Fahrenheit)
Marinara Sauce	40
Onion	39
Shredded Mozzarella	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.

Observed Critical Violations


Total # 0

Observed Violations

Total # 1

14-1.101(a) Non-food contact surfaces/equipment are improperly designed/constructed/installed/not maintained in good repair
Observation: Seal on prep cooler cracked and pulling away.

Comments

A large, stylized handwritten signature in black ink, appearing to read 'Dennis Seifert', with a long horizontal line extending from the end of the signature.

Person In Charge: **Dennis Seifert**

A handwritten signature in black ink, appearing to read 'Timothy Bean', written above a horizontal line.

Inspector: **Timothy Bean**



Food Service Establishment Inspection Report

NY State Sanitary Code Subpart 14-1

Establishment Information	
Facility Name Friendly Buffet West Seneca	Facility Type Food Service Establishment
Facility ID # SWOI-ACKGFU	Facility Telephone # 716 822-4858
Facility Address 800 Harlem Road West Seneca, NY	
Licensee Name Friendly Buffet West Seneca Inc	Licensee Address 800 Harlem Road Suite 300 West Seneca, NY 14224

Inspection Information		
Inspection Type Complaint	Inspection Date December 11, 2018	Total Time Spent 1.75

Equipment Temperatures	
Description	Temperature (Fahrenheit)
GLASS FRONT COOLER	47
LINE COOLER 1	41
WALK IN COOLER	40
WALK IN FREEZER	4
LINE COOLER 2	39
WALK IN COOLER 2	40
WALK IN FREEZER 2	1

Food Temperatures	
Description	Temperature (Fahrenheit)
Egg Rolls	42
Peppers	40
Onion	40
Broccoli	39
Rice	177

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 # 0

Observed Violations
Total # 4
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: Microwave oven soiled.

14-1.143(d) Hand washing facilities not maintained in a clean condition/in good repair.
REPEAT OBSERVATION Food residue in hand wash sink.

14-1.42 Food not being stored in clean and sanitized containers / Food not stored in covered containers
Observation: Uncovered food in walk in cooler.

14-1.43(a) Containers of food not stored a minimum of six inches above the floor
Observation: Bag of onions on walk in cooler floor.

Comments

Complaint on 10-Dec-2018 : 📄

Complaint on 10-Dec-2018 : 📄

Spoke to employee regarding complaints. No evidence of insect infestation at time of inspection.



Person In Charge: **Ling Wu**



Inspector: **Timothy Bean**



Food Service Establishment Inspection Report

NY State Sanitary Code Subpart 14-1

Establishment Information	
Facility Name Vinny's	Facility Type Food Service Establishment
Facility ID # 14526721	Facility Telephone # 716 825-0837
Facility Address 2704 Clinton Street West Seneca, NY	
Licensee Name Muriel Enterprises Inc	Licensee Address 2704 Clinton Street West Seneca, NY 14224

Inspection Information		
Inspection Type Routine	Inspection Date December 11, 2018	Total Time Spent 1.50

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Fridge	40
Prep Cooler	38

Food Temperatures	
Description	Temperature (Fahrenheit)
Celery	40
Chicken Wings	38

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 # 0

Observed Violations
Total # 1
14-1.42 Food not being stored in clean and sanitized containers / Food not stored in covered containers Observation: Uncovered food in prep cooler.

Comments

[Handwritten Signature]

A handwritten signature in black ink, appearing to read 'Sam Duffy', with a long horizontal flourish extending to the right.

Person In Charge: **Sam Duffy**

Inspector: **Timothy Bean**



Food Service Establishment Inspection Report

NY State Sanitary Code Subpart 14-1

Establishment Information	
Facility Name Papa Geno's	Facility Type Food Service Establishment
Facility ID # 14551311	Facility Telephone # 716 674-1400
Facility Address 1100 Southwestern Boulevard 360 West Seneca, NY	
Licensee Name Jotani's Inc	Licensee Address 1100 Southwestern Boulevard West Seneca, NY 14224

Inspection Information		
Inspection Type Routine	Inspection Date December 07, 2018	Total Time Spent 1.75

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Glass front cooler	40
Walk-in cooler	39
Prep cooler	38

Food Temperatures	
Description	Temperature (Fahrenheit)
Shredded Mozzarella	41
Lettuce	42
Onion	40
Sliced Turkey	39
Peppers	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.

Observed Critical Violations
Total # 0

Observed Violations
Total # 1
<p>14-1.110(e) Single-service articles not protected from contamination during handling, transport or storage.</p> <p>Observation: (CORRECTED DURING INSPECTION): Stack of take out containers improperly stored.</p> <p>Corrective Action(s): Containers turned upside down.</p>

Comments

A handwritten signature in black ink, appearing to read "Kevin Spahn".

Person In Charge: **Kevin Spahn**

A handwritten signature in black ink, appearing to read "Timothy Bean".

Inspector: **Timothy Bean**

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

Establishment Information	
Facility Name Pocketeer Billiards	Facility Type Food Service Establishment
Facility ID # 14137701	Facility Telephone # 716 822-7665
Facility Address 2444 Clinton Street West Seneca, NY	
Licensee Name Pocketeer Billiards Hall	Licensee Address 2444 Clinton Street West Seneca, NY 14224

Inspection Information		
Inspection Type Routine	Inspection Date December 07, 2018	Total Time Spent 1.50

Equipment Temperatures	
Description fridge	Temperature (Fahrenheit) 40
Walk-in cooler	38

Food Temperatures	
Description	Temperature (Fahrenheit)

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 # 0

Observed Violations
Total # 1
14-1.110(e) Food dispensing utensil improperly stored Observation: Knife stored between prep table and wall.

Comments

Just 1 hr

A handwritten signature in black ink, appearing to read 'Nicholas Mack', with a long horizontal line extending to the right.

Person In Charge: **Nicholas Mack**

Inspector: **Timothy Bean**



Food Service Establishment Inspection Report

NY State Sanitary Code Subpart 14-1

Establishment Information	
Facility Name Chang's Garden	Facility Type Food Service Establishment
Facility ID # SWOI-9Z6PF9	Facility Telephone # 716 675-8888
Facility Address 1753 Orchard Park Road West Seneca, NY	
Licensee Name Chang's Garden of Asian Inc	Licensee Address 1753 Orchard Park Road West Seneca, NY 14224

Inspection Information		
Inspection Type Re-inspection	Inspection Date December 05, 2018	Total Time Spent 1.50

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Prep cooler	
True cooler	
Walk-in cooler	

Food Temperatures	
Description	Temperature (Fahrenheit)

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 # 0

Observed Violations
Total # 0

Corrected Hazards
The following hazard(s) have been corrected since the last inspection.
Total # 4
<p>14-1.143(d) - Hand washing facilities not maintained in a clean condition/in good repair. Observation: Food residue in hand wash sink. Corrective Action(s):</p>

14-1.43(a) - Containers of food not stored a minimum of six inches above the floor

Observation: Bag of peppers on walk in cooler floor.

Corrective Action(s):

14-1.43(e) - Food / Food containers not properly labeled

Observation: Bulk food container not labeled.

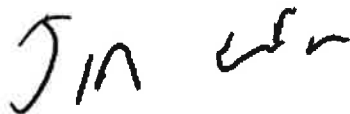
Corrective Action(s):

14-1.44 - Accurate thermometer not provided for a refrigeration unit

Observation: Prep cooler without a thermometer.

Corrective Action(s):

Comments



Person In Charge: **Jin Wu**



Inspector: **Timothy Bean**



Food Service Establishment Inspection Report

NY State Sanitary Code Subpart 14-1

Establishment Information

Facility Name	Facility Type
Louie's Texas Red Hots	Food Service Establishment
Facility ID #	Facility Telephone #
14609421	716 648-6200
Facility Address	
3905 Southwestern Boulevard	
Orchard Park, NY	
Licensee Name	Licensee Address
PJC Red Hots, Inc.	128 Mill Road
	West Seneca, NY
	14224

Inspection Information

Inspection Type	Inspection Date	Total Time Spent
Routine	December 05, 2018	1.75

Equipment Temperatures

Description	Temperature (Fahrenheit)
Walk-in cooler	39
Front cooler	40
Milk cooler	40
Prep cooler	38
freezer	1

Food Temperatures

Description	Temperature (Fahrenheit)
Shredded Cheddar	40
Onion	39
Tomatoes	41
Applesauce	40
Sour Cream	40
Chili	167

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 # 0

Observed Violations

Total # 2

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: Microwave oven soiled.

14-1.43(e) Food / Food containers not properly labeled
Observation: Bulk food bin not labeled.

Comments



Person In Charge: **James Fuller**



Inspector: **Timothy Bean**



Food Service Establishment Inspection Report

NY State Sanitary Code Subpart 14-1

Establishment Information

Facility Name Rix Country Store Ellicott Road	Facility Type Food Service Establishment
Facility ID # PFAY-AZPRB9	Facility Telephone # 716
Facility Address 7025 Ellicott Road Orchard Park, NY	
Licensee Name Guru's Convenience Corp.	Licensee Address 203 North Maple Road Williamsville, NY 14221

Inspection Information

Inspection Type Routine	Inspection Date December 04, 2018	Total Time Spent 1.50
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Equipment Temperatures

Description	Temperature (Fahrenheit)
Walk In Cooler	40
Pizza Walk In Cooler	40
Walk In Freezer	1
Walk In Freezer 2	-4
Stand Up Freezer	-1
Wing Freezer	2
Line Cooler	39
Pizza Prep Cooler	37
Sub Prep Cooler	41
Wing Prep Cooler	39

Food Temperatures

Description	Temperature (Fahrenheit)
Shredded Mozzarella	41
Onion	40
Peppers	39
Marinara Sauce	40
Sliced Turkey	39

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 # 0

Observed Violations

Total # 1

14-1.44 Accurate thermometer not provided for a refrigeration unit
Observation: (CORRECTED DURING INSPECTION): Prep cooler without a thermometer.
Corrective Action(s): Thermometer placed in cooler.

Comments

Inspector: **Timothy Bean**

Person In Charge: **Tara Donohue**



Food Service Establishment Inspection Report

NY State Sanitary Code Subpart 14-1

Establishment Information	
Facility Name Wendy's Old Fashioned Hamburgers #3872	Facility Type Food Service Establishment
Facility ID # SWOI-A97JZJ	Facility Telephone # 716
Facility Address 2021 Ridge Road West Seneca, NY	
Licensee Name MUY Hamburger Partners LLC	Licensee Address 17890 Blanco Road Suite 401 San Antonio, TX 78232

Inspection Information		
Inspection Type Re-inspection	Inspection Date December 04, 2018	Total Time Spent 1.75

Equipment Temperatures	
Description	Temperature (Fahrenheit)
WALK IN COOLER	
MEAT COOLER	
SALAD REACH IN	
FRY STATION COOLER	

Food Temperatures	
Description	Temperature (Fahrenheit)

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 # 0

Observed Violations
Total # 0

Comments
Hand wash sinks clean and free food residue.

Just 12

A handwritten signature in black ink, appearing to read "Timothy Bean", with a long horizontal flourish extending to the right.

Inspector: **Timothy Bean**

Person In Charge: **Mallory Singer**



Food Service Establishment Inspection Report

NY State Sanitary Code Subpart 14-1

Establishment Information

Facility Name Buffalo's Best Grill	Facility Type Food Service Establishment
Facility ID # RKEK-8LPGQR	Facility Telephone # 716 202-1270
Facility Address 3700 Southwestern Boulevard Orchard Park, NY	
Licensee Name 3700 Southwestern Blvd Inc	Licensee Address 3700 Southwestern Boulevard Orchard Park, NY 14127

Inspection Information

Inspection Type Routine	Inspection Date December 03, 2018	Total Time Spent 1.75
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Equipment Temperatures

Description	Temperature (Fahrenheit)
Walk-in cooler	37
Line coolers	40,37,39
Prep Cooler	39

Food Temperatures

Description	Temperature (Fahrenheit)
Chicken Breast	37
Cole Slaw	40
Ground Beef	38
Onion	41
Tomatoes	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.

Observed Critical Violations

Total # 0

Observed Violations

Total # 2

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: Side of deep fryer soiled with grease.

14-1.110(e) Clean and sanitized equipment / utensils // transported / stored so they are protected from contamination
REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Knife stored between prep table and

wall.

Corrective Action(s): Knife removed, put through dish machine.

Comments

A handwritten signature in black ink, appearing to be 'Mathew Kline', with a long horizontal line extending to the right.

Person In Charge: **Mathew Kline**

A handwritten signature in black ink, appearing to be 'Timothy Bean', with a long horizontal line extending to the right.

Inspector: **Timothy Bean**



Food Service Establishment Inspection Report

NY State Sanitary Code Subpart 14-1

Establishment Information	
Facility Name Denny's Restaurant #8123	Facility Type Food Service Establishment
Facility ID # 14709701	Facility Telephone # 716
Facility Address 3165 Southwestern Boulevard Orchard Park, NY	
Licensee Name Top Line Restaurants Inc	Licensee Address 3170 South Gilbert Road Suite 1 Chandler, AZ 85286

Inspection Information		
Inspection Type Routine	Inspection Date December 03, 2018	Total Time Spent 1.92

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk-in cooler	40
walkin freezer	1
beverage air cooler	39
Line Coolers	39,40,37
Drawer Coolers	39,37

Food Temperatures	
Description	Temperature (Fahrenheit)
Diced Ham	40
Peppers	41
Onion	38
Shredded Mozzarella	41
Sausage Gravy	172

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 # 0

Observed Violations
Total # 1
14-1.43(e) Food / Food containers not properly labeled REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Unable to read contents of bulk food bin. Corrective Action(s): Bin re-labeled.

Comments



Person In Charge: **Steven Lambert**

Inspector: **Timothy Bean**



Food Service Establishment Inspection Report

NY State Sanitary Code Subpart 14-1

Establishment Information	
Facility Name Gardenview Restaurant	Facility Type Food Service Establishment
Facility ID # RKEK-8UMG93	Facility Telephone # 716
Facility Address 1744 Union Road West Seneca, NY	
Licensee Name Gardenview Restaurant LLC	Licensee Address 1744 Union Road West Seneca, NY 14224

Inspection Information		
Inspection Type Routine	Inspection Date November 30, 2018	Total Time Spent 1.75

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Dessert cooler	41
Line cooler	39
Walk-in cooler	39
Walk-in freezer	1
Prep cooler	37
SERVERS COOLER	40

Food Temperatures	
Description	Temperature (Fahrenheit)
Onion	42
Diced Tomatoes	40
Shredded Cheddar	40
Oatmeal	179

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 # 0

Observed Violations
Total # 3
14-1.101(a) Non-food contact surfaces/equipment are improperly designed/constructed/installed/not maintained in good repair Observation: Seal on line cooler door in disrepair.
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: Microwave oven soiled.

14-1.110(e) Clean and sanitized equipment / utensils // transported / stored so they are protected from contamination

Observation: Knife stored between prep table and wall.

Comments

Inspector: **Timothy Bean**

Person In Charge: **Nicholas Kosma**

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

Facility Name	Facility Type
Nick Charlaps at Antoinette's on the Hill	Food Service Establishment
Facility ID #	Facility Telephone #
RKEK-8MBKZP	716 675-3981
Facility Address	
1203 Union Road	
West Seneca, NY	
Licensee Name	Licensee Address
Nick Charlap's Ice Cream Inc	7264 Boston State Road
	Hamburg, NY
	14075

Inspection Information

Inspection Type	Inspection Date	Total Time Spent
Routine	November 30, 2018	1.50

Equipment Temperatures

Description	Temperature (Fahrenheit)
Walk-in cooler	39
WALK IN COOLER #2	36
counter cooler	40

Food Temperatures

Description	Temperature (Fahrenheit)
Diced Strawberries	38
Pineapple	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.

Observed Critical Violations

Total # 0

Observed Violations

Total # 0

Comments

A handwritten signature in black ink, appearing to read "Cassandra Dean", with a large, stylized loop at the end.

Inspector: **Timothy Bean**

Person In Charge: **Cassandra Dean**



Food Service Establishment Inspection Report

NY State Sanitary Code Subpart 14-1

Establishment Information	
Facility Name Chang's Garden	Facility Type Food Service Establishment
Facility ID # SWOI-9Z6PF9	Facility Telephone # 716 675-8888
Facility Address 1753 Orchard Park Road West Seneca, NY	
Licensee Name Chang's Garden of Asian Inc	Licensee Address 1753 Orchard Park Road West Seneca, NY 14224

Inspection Information		
Inspection Type Routine	Inspection Date November 29, 2018	Total Time Spent 1.67

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Prep cooler	39
True cooler	40
Walk-in cooler	37

Food Temperatures	
Description	Temperature (Fahrenheit)
Onion	41
Peppers	40
Broccoli	40
Diced Pork	40
Rice	180

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 # 0

Observed Violations
Total # 4
14-1.143(d) Hand washing facilities not maintained in a clean condition/in good repair. Observation: Food residue in hand wash sink.
14-1.43(a) Containers of food not stored a minimum of six inches above the floor Observation: Bag of peppers on walk in cooler floor.
14-1.43(e) Food / Food containers not properly labeled

REPEAT OBSERVATION Bulk food container not labeled.

14-1.44 Accurate thermometer not provided for a refrigeration unit
Observation: Prep cooler without a thermometer.

Comments

A re-inspection to assess your correction of these violations will be conducted on, or about, December 06, 2018



Person In Charge: Li Cu



Inspector: Timothy Bean



Food Service Establishment Inspection Report

NY State Sanitary Code Subpart 14-1

Establishment Information

Facility Name The Original Ultima Taco	Facility Type Food Service Establishment
Facility ID # RKEK-9JNN2D	Facility Telephone # 716 677-9314
Facility Address 507 Center Road West Seneca, NY	
Licensee Name The Original Ultima Taco Inc	Licensee Address 33 Lyndale Court West Seneca, NY 14224

Inspection Information

Inspection Type Re-inspection	Inspection Date November 28, 2018	Total Time Spent 1.00
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Equipment Temperatures

Description	Temperature (Fahrenheit)
EVEREST FRIDGE	
EVEREST FRIDGE	
Everest Prep Cooler	
COCA COLA COOLER	
Single Door Freezer	

Food Temperatures

Description	Temperature (Fahrenheit)

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 # 0

Observed Violations

Total # 0

Corrected Hazards

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

Total # 1

14-1.143(c) - Hand washing facility not provided with hand-cleaning soap/ acceptable hand drying devices/ proper waste receptacles

Observation: Hand wash sink without soap.
Corrective Action(s):

Comments

A handwritten signature in black ink, appearing to be 'Molly Faulke', written over a horizontal line.

Person In Charge: **Molly Faulke**

A handwritten signature in black ink, appearing to be 'Timothy Bean', written over a horizontal line.

Inspector: **Timothy Bean**



Food Service Establishment Inspection Report

NY State Sanitary Code Subpart 14-1

Establishment Information	
Facility Name Mooney's 9	Facility Type Food Service Establishment
Facility ID # SWOI-A84LBD	Facility Telephone # 716 675-7575
Facility Address 1537 Union Road West Seneca, NY	
Licensee Name Mooney's 9, 1537 Union Road West Seneca Inc	Licensee Address 1537 Union Road West Seneca, NY 14224

Inspection Information		
Inspection Type Routine	Inspection Date November 27, 2018	Total Time Spent 1.50

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walkin cooler	39
walkin freezer	1
continental refrigerator	41
Prep Cooler	40

Food Temperatures	
Description	Temperature (Fahrenheit)

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 # 0

Observed Violations
Total # 3
14-1.170 Floors not maintained in a clean condition/in good repair Observation: Floor by deep fryer soiled with grease.
14-1.42 Food not being stored in clean and sanitized containers / Food not stored in covered containers Observation: Uncovered food in walk in cooler.
14-1.44 Accurate thermometer not provided for a refrigeration unit REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Prep cooler without a thermometer. Corrective Action(s): Thermometer placed in cooler.

Comments

A handwritten signature in black ink, consisting of a stylized 'M' followed by a long horizontal line.

Person In Charge: **Mark Strasser**

A handwritten signature in black ink, appearing to read 'Tim 1 B' followed by a flourish.

Inspector: **Timothy Bean**



Food Service Establishment Inspection Report

NY State Sanitary Code Subpart 14-1

Establishment Information

Facility Name Louie's Texas Hots	Facility Type Food Service Establishment
Facility ID # 14705881	Facility Telephone # 716 823-7779
Facility Address 777 Harlem Road West Seneca, NY	
Licensee Name Stacy Galanes Inc	Licensee Address 124 Countryside Lane Williamsville, NY 14221

Inspection Information

Inspection Type Routine	Inspection Date November 23, 2018	Total Time Spent 1.75
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Equipment Temperatures

Description	Temperature (Fahrenheit)
Walk-in cooler #1	40
Walk-in cooler #2	38
Walk-in cooler #3	40
Walk-in freezer #1	1
Walk-in freezer #2	-3
Prep cooler	
Desert cooler	40

Food Temperatures

Description	Temperature (Fahrenheit)
Onion	41
Tomatoes	40
Cole Slaw	39

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 # 0

Observed Violations

Total # 2

14-1.42 Food not being stored in clean and sanitized containers / Food not stored in covered containers
Observation: (CORRECTED DURING INSPECTION): Uncovered food in walk in cooler.
Corrective Action(s): Food covered.

14-1.44 Accurate thermometer not provided for a refrigeration unit

Observation: (CORRECTED DURING INSPECTION): Desert cooler without a thermometer.
Corrective Action(s): Thermometer placed in cooler.

Comments



Person In Charge: **Stacey Galanes**



Inspector: **Timothy Bean**



Food Service Establishment Inspection Report

NY State Sanitary Code Subpart 14-1

Establishment Information	
Facility Name Rockin' Buffalo Saloon	Facility Type Food Service Establishment
Facility ID # SWOI-92WQK5	Facility Telephone # 716 674-3925
Facility Address 1800 Union Road West Seneca, NY	
Licensee Name Tortoise and the Hare of Buffalo Inc	Licensee Address 1800 Union Road West Seneca, NY 14224

Inspection Information		
Inspection Type Re-inspection	Inspection Date November 23, 2018	Total Time Spent 1.50

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Prep cooler	
Glass cooler	
Walk-in cooler	

Food Temperatures	
Description	Temperature (Fahrenheit)

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 # 0

Observed Violations
Total # 0

Corrected Hazards
The following hazard(s) have been corrected since the last inspection.
Total # 3
14-1.143(d) - Hand washing facilities not maintained in a clean condition/in good repair. Observation: Food particles in hand wash sink. Corrective Action(s):

14-1.110(e) - Clean and sanitized equipment / utensils / / transported / stored so they are protected from contamination

Observation: Knife stored between prep table and wall.

Corrective Action(s):

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

Observation: Posted disability insurance has expired.

Corrective Action(s):

Comments



Person In Charge: **Toni Heckle**



Inspector: **Timothy Bean**



Food Service Establishment Inspection Report

NY State Sanitary Code Subpart 14-1

Establishment Information

Facility Name	Facility Type
Subway	Food Service Establishment
Facility ID #	Facility Telephone #
SWOI-APLLKX	716 440-3835
Facility Address	
1900 Ridge Road	
West Seneca, NY	
Licensee Name	Licensee Address
Hess Development of WNY Inc	PO BOX 464
	West Seneca, NY
	14224

Inspection Information

Inspection Type	Inspection Date	Total Time Spent
Routine	November 16, 2018	1.42

Equipment Temperatures

Description	Temperature (Fahrenheit)
Walk In Cooler	37
Walk In Freezer	-3
Prep Cooler	39
Glass Door Cooler	40

Food Temperatures

Description	Temperature (Fahrenheit)
Onion	40
Sliced Turkey	40
Cucumbers	39
Shredded Cheddar	40
Chicken Noodle Soup	173

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 # 0

Observed Violations

Total # 0

Comments



Person In Charge: **Shelly Harn**



Inspector: **Timothy Bean**