

Columbia County Department of Health
Division of Environmental Health

Restaurant Inspection Violation Listing
Between 9/1/2010 and 9/30/2010

270988 ANGELA'S PIZZA & PASTA- Food Service Establishment- Restaurant
10-AB31 ANGELA'S PIZZA & PASTA in GREENPORT
Inspection 9/28/2010
Red Found: 0 Red Not Corrected: 0 Blue Found: 1

14B	Blue	Effective measures not used to control entrance off flying insects. Front door open, no screen in place.
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270115 BABA LOUIE'S - Food Service Establishment- Restaurant
10-AE31 BABA LOUIE'S in HUDSON
Inspection 9/27/2010
Red Found: 1 Red Not Corrected: 0 Blue Found: 1

5A	Red	Potentially hazardous foods are not kept below 45°F during cold holding. Temperature of stainless refrigerator at 50°F with perishable foods present. (Item corrected during inspection).
8E	Blue	Accurate thermometers not available or used to evaluate refrigerated storage temperatures. No thermometer in cooler located behind bar.

270108 BAGEL TYME - Food Service Establishment- Restaurant
10-AE01 BAGEL TYME in HUDSON
Inspection 9/30/2010
Red Found: 0 Red Not Corrected: 0 Blue Found: 0

270240 LAGONIA'S CAFE - Food Service Establishment- Restaurant
10-AB96 LAGONIA'S CAFE in CHATHAM
Inspection 9/7/2010
Red Found: 0 Red Not Corrected: 0 Blue Found: 0

270304 MARK'S PIZZA - Food Service Establishment- Restaurant
10-AC58 MARK'S PIZZA in VALATIE
Inspection 9/22/2010
Red Found: 0 Red Not Corrected: 0 Blue Found: 0

515284 TANZY'S- Food Service Establishment- Restaurant
10-AI58 TANZY'S in HUDSON
Inspection 9/10/2010
Red Found: 0 Red Not Corrected: 0 Blue Found: 0

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270231 BLUE PLATE - Food Service Establishment- Restaurant
10-AB40 BLUE PLATE in CHATHAM
Inspection 9/17/2010
Red Found: 0 Red Not Corrected: 0 Blue Found: 9

8A	Blue	Food not protected during storage from potential sources of contamination. Open bags of pasta, black beans, brown rice in upstairs dry storage area.
11D	Blue	Non-food contact surfaces of equipment not clean. Upstairs Frigidaire refrigerator and freezer dirty with spilled food.
8E	Blue	Accurate thermometers not available or used to evaluate refrigerated storage temperatures. No thermometer in upstairs Frigidaire refrigerator.
11C	Blue	Food contact surfaces not washed, rinsed, sanitized after each use and following any time of operations when contamination may have occurred. Slicer upstairs in baking kitchen, dirty with dried food debris.
11C	Blue	Food contact surfaces not washed, rinsed, sanitized after each use and following any time of operations when contamination may have occurred. Soda dispenser holder with build-up in downstairs bar.
15B	Blue	Ventilation inadequate. Fan cover dirty with dust, grease, produce walk-in cooler in basement.
12E	Blue	Hand washing facilities inadequate. No paper towels at employee hand washing sink.
11B	Blue	Wiping clothes not properly stored in sanitizing solution. Wiping clothes not stored in a sanitizing solution between uses.
15B	Blue	Dirty ventilation hoods. Grease accumulation on ventilation hood above stove and fryers.

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270282 CAROLINA HOUSE - Food Service Establishment- Restaurant
10-AB40 BLUE PLATE in CHATHAM
Inspection 9/17/2010
Red Found: 0 Red Not Corrected: 0 Blue Found: 7

10B	Blue	Non-food contact surfaces of equipment improperly maintained. Accumulation of ice in Gibson freezer, back storage room.
15A	Blue	Floors in disrepair. Kitchen floor in disrepair, tiles loose, cracked.
10B	Blue	Non-food contact surfaces of equipment improperly maintained. Raw wood shelves exposed in walk-in cooler.
15A	Blue	Floors dirty surfaces. Floor of walk-in cooler dirty with food debris.
11C	Blue	Food contact surfaces not washed, rinsed, sanitized after each use and following any time of operations when contamination may have occurred. Soda spigot holder at bar dirty.
8E	Blue	Accurate thermometers not available to evaluate refrigerated storage temperatures. No visible thermometers, stainless refrigeration units in kitchen.
15A	Blue	Floors dirty surfaces. Kitchen floor dirty with food debris, grease under and around equipment.

270306 CHRIS' CAFE - Food Service Establishment- Restaurant
10-AD43 CHRIS' CAFÉ in VALATIE
Inspection 9/13/2010
Red Found: 0 Red Not Corrected: 0 Blue Found: 1

12D	Blue	Missing hand wash signs. No employee hand wash sign in employee restroom.
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270040 EARTH FOODS - Food Service Establishment- Restaurant
10-AB32 EARTH FOODS in HUDSON
Inspection 9/15/2010
Red Found: 0 Red Not Corrected: 0 Blue Found: 4

8E	Blue	Missing hand wash signs. No employee hand wash sign in employee restroom.
11B	Blue	Wiping clothes not properly stored in sanitizing solution. Wiping clothes not stored in a sanitizing solution between uses.
12D	Blue	Missing hand wash signs. No employee hand wash sign in employee restroom.
15B	Blue	Lighting inadequate, fixtures not shielded. Some light bulbs not shatter resistant.

442757 HOUR TIME BAR & GRILL - Food Service Establishment- Restaurant
10-AI01 HOUR TIME BAR & GRILL in VALATIE
Inspection 9/14/2010
Red Found: 0 Red Not Corrected: 0 Blue Found: 3

11B	Blue	Wiping clothes not properly stored in sanitizing solution. Wiping clothes not stored in a sanitizing solution between uses.
12D	Blue	Missing hand wash signs. No employee hand wash sign in employee restroom.
11D	Blue	Non-food contact surfaces of equipment not clean. Toaster oven dirty.

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271000 LA BELLA PIZZA - Food Service Establishment- Restaurant
10-AB91 LA BELLA PIZZA in GREENPORT
Inspection 9/20/2010
Red Found: 2 Red Not Corrected: 0 Blue Found: 3

2C	Red	Cooked or prepared foods are subjected to cross contamination from raw foods. Shell eggs uncooked, stored over cooked or prepared food items in walk-in cooler. (Item corrected during inspection).
3C	Red	Food workers do not use proper utensils (tongs, spoons, spatulas and sanitary gloves) to eliminate bare hand contact with cooked or prepared foods. Food worker observed preparing ready- to- eat food with bare hand contact. (Item corrected during inspection).
8A	Blue	Food not protected during storage from potential sources of contamination. Double stacked pan of flour on top of a pan of bread crumbs in back room prep area.
8C	Blue	Improper storage of clean, sanitized equipment and utensils. Improper storage of in-use food dispensing utensil. (Item corrected during inspection).
11B	Blue	Wiping clothes not stored properly in sanitizing solutions. Wiping clothes not stored properly in sanitizing solution between uses.

270248 RALPH'S PRETTY GOOD CAFE - Food Service Establishment- Restaurant
10-AE54 RALPH'S PRETTY GOOD CAFE in CHATHAM
Inspection 9/7/2010
Red Found: 2 Red Not Corrected: 0 Blue Found: 1

5A	Red	Potentially hazardous foods are not kept at or below 45°degrees F during cold holding. Temperature of red refrigerator found at 50°F degrees. (Item corrected during inspection).
5C	Red	Potentially hazardous foods are not stored under refrigeration. Uncooked shell eggs stored at room temperature. (Item corrected during inspection).
11B	Blue	Wiping clothes not stored properly in sanitizing solutions. Wiping clothes not stored properly in sanitizing solution between uses.

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270092 RED CHOPSTICK- Food Service Establishment- Restaurant
10-AD44 RED CHOPSTICK in HUDSON
Inspection 9/10/2010
Red Found: 0 Red Not Corrected: 0 Blue Found: 2

14B	Blue	Effective measures not used to control entrance (insect-proof) construction. Front door open, no screen door in place.
15B	Blue	Ventilation inadequate, dirty ventilation hoods. Grease accumulation on ventilation hood over cook area, fryers.

270312 VAL-KIN RESTAURANT- Food Service Establishment- Restaurant
10-AD93 VAL-KIN RESTAURANT in VALATIE
Inspection 9/21/2010
Red Found: 0 Red Not Corrected: 0 Blue Found: 1

15A	Blue	Floors dirty surfaces. Areas of kitchen floor dirty, grease accumulation around equipment.
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270746 DUTCH TREAT RESTAURANT- Food Service Establishment- Restaurant
10-AI58 DUTCH TREAT in COPAKE
Inspection 9/13/2010
Red Found: 0 Red Not Corrected: 0 Blue Found: 0

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270062 THE CASCADES- Food Service Establishment- Restaurant
10-AC12 THE CASCADES in HUDSON
Inspection 9/28/2010
Red Found: 1 Red Not Corrected: 0 Blue Found: 1

5A	Red	Potentially hazardous foods are not kept at or below 45°F during cold holding. Temperature of deli case at 50°F. (Item corrected during inspection).
11B	Blue	Wiping clothes not stored properly in sanitizing solutions. Wiping clothes not stored properly in sanitizing solution between uses.