

# APPENDIX B

Inspection Information	
Facility Name:	240 South
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	19-September-2020

Definition of critical and non critical violations

Violations: *A summary of the violations found during the inspection are listed below.*

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. **Critical Corrected During Inspection** Failure to enforce the use of face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3/4 guidance. Phase 3/4 guidance provided during inspection. Observed bartender to be wearing face covering improperly (under chin) while conversing with coworker behind bar during inspection. *Bartender adjusted face covering to be in compliance. Advised manager of alternative face coverings.*

Inspection Information	
Facility Name:	240 South
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
Inspection date:	24-September-2020

Definition of critical and non critical violations

Violations: *A summary of the violations found during the inspection are listed below.*

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. **Critical Corrected During Inspection** Failure to enforce use of face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3/4 guidance. NYSDOH reopening guidance previously provided to operator. Observed two employees to be wearing face coverings below chin during inspection. *Face covering use adjusted to be in compliance.*

Inspection Information	
Facility Name:	Abbott Road Pizza
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	25-August-2020

Definition of critical and non critical violations

Violations: *A summary of the violations found during the inspection are listed below.*

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. **Critical Corrected During Inspection** An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. Failure to enforce use face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 guidance. 1 employee with mask/gator below chin. 1 employee with mask below nose. *Corrected at the time of inspection.*

**Inspection Information**

Facility Name:	Acapulco Mexican Restaurant
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Routine
Inspection date:	09-June-2020

## Definition of critical and non critical violations

Violations: *A summary of the violations found during the inspection are listed below.*

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date.

**Corrected During Inspection** patrons seated at patio tables located less than 6 feet apart

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date.

**Corrected During Inspection** staff not wearing facial coverings

**Inspection Information**

Facility Name:	Acapulco Mexican Restaurant
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	02-October-2020

## Definition of critical and non critical violations

Violations: *A summary of the violations found during the inspection are listed below.*

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.

**Critical Corrected During Inspection** An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. Observed 4 employees working without face coverings.

**All employees donned face coverings**

**Inspection Information**

Facility Name:	Acqua
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	02-August-2020

## Definition of critical and non critical violations

Violations: *A summary of the violations found during the inspection are listed below.*

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date.

**Corrected During Inspection** Permitting a condition detrimental to the public health to exist by failure to comply with NYS Executive Orders related to COVID-19, specifically Executive Order 202.41 and associated guidance promulgated by the Department of Health. Facility is actively working to bring the violation into compliance, significant progress made at time of inspection. Graduation party at time of inspection with approx. 20 patrons observed standing without masks on. Some patrons were playing corn-hole and some just socializing.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date.

**Corrected During Inspection** Failure to enforce use of coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 guidance. Operator provided with NYSDOH Phase 3 reopening guidance. Kitchen staff observed without masks while working in the kitchen.

**Inspection Information**

Facility Name:	Adam's Rib
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	05-September-2020

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.

**Critical Corrected During Inspection** An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. Observed 3 employees working in kitchen without face coverings  
*All 3 employees donned face coverings*

**Inspection Information**

Facility Name:	Adam's Rib
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
Inspection date:	12-September-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.

**Critical Corrected During Inspection** An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. 1 employee observed working in kitchen without a face covering, manager/owner observed working in dining room without face covering  
*Both employee donned face mask, manager/owner donned face mask covering mouth only. Manager/owner pulled face mask over nose (to cover nose and mouth when asked)*

**Inspection Information**

Facility Name:	Adolf's Old First Ward Tavern
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	11-August-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.

**Critical Corrected During Inspection** An imminent health hazard - Non Compliance with COVID-19 Executive Orders (EO) and NY forward guidelines. Failure to enforce use face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 guidance. Operator provided with NYSDOH Phase 3 reopening guidance. Owner not wearing mask at the time of the inspection.  
*Owner placed mask on.*

**Inspection Information**

Facility Name:	Alibaba Kebab
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	26-June-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date.

**Corrected During Inspection** Failure to enforce use of face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 guidance. Operator provided with NYS Phase 3 reopening guidance.  
*Face coverings immediately adjusted and worn correctly by staff and owner.*

Inspection Information	
Facility Name:	Aloft Buffalo Downtown
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	26-June-2020

Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date.  
**Corrected During Inspection** Failure to enforce use of face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 guidance. Operator provided with NYS Phase 3 reopening guidance.  
*Face coverings immediately donned by 2 kitchen staff employees who were observed to be wearing theirs improperly.*

\*Erie County Health Department website missing report for August 23, 2020 violation at Altons Restaurant that was reported to Comptroller's Office

Inspection Information	
Facility Name:	Altons Restaurant
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	27-September-2020

Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.  
**Critical Corrected During Inspection** An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. Failure to enforce use face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 guidance. 2 staff members not waering masks correctly at the time of the inspection.  
*Staff put masks on correctly.*

Inspection Information	
Facility Name:	Andiamo Takeout Bistro
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	16-July-2020

Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date.  
 FAILURE TO ENFORCE USE OF FACE COVERINGS BY ALL EMPLOYEES AS PER NYS EXECUTIVE ORDERS AND ASSOCIATED NYSDOH PHASE 3 GUIDELINES. OPERATOR PROVIDED WITH NYSDOH PHASE 3 REOPENING GUIDANCE  
**GO TO NYS WEBSITE, CLICK ON PHASE 3, GO DOWN TO FOOD SERVICE TO REVIEW GUIDANCE**

**Inspection Information**

Facility Name:	Armor Inn Tap Room
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Routine
Inspection date:	24-June-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date. Permitting a condition detrimental to the public health to exist by failure to comply with NYS Executive Orders related to Covid-19, specifically Executive Order 202.41 and associated guidance promulgated by the Department of Health. Facility is actively working to bring into compliance, significant progress made at time of inspection.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date. **Corrected During Inspection** Failure to enforce use of face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 guidance. Operator provided with NYSDOH Phase 3 reopening guidance. **All employees put on face coverings during inspection.**

**Inspection Information**

Facility Name:	Armor Inn Tap Room
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	30-June-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date. **Repeat** Permitting a condition detrimental to the public health to exist by failure to comply with NYS Executive Orders related to COVID-19, specifically Executive Order 202.41, and associated guidance promulgated by the Department of Health. Facility is actively working to bring the violation into compliance, significant progress made at time of inspection. Owner and General Manager cleared parking lot of congregation during inspection.

**Inspection Information**

Facility Name:	Armor Inn Tap Room
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
Inspection date:	02-July-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date. **Repeat** Failure to enforce use of face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 guidance. Operator provided with NYSDOH Phase 3 reopening guidance previously. Observed 4 cooks in kitchen wearing masks improperly (around chin and below nose) during inspection.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date. **Repeat** Permitting a condition detrimental to the public health to exist by failure to comply with NYS Executive Orders related to COVID-19, specifically Executive Order 202.41, and associated guidance promulgated by the Department of Health. Facility is actively working to bring the violation into compliance, significant progress made at time of inspection. Observed at least 3 patrons standing and conversing without masks on.

Inspection Information	
Facility Name:	Arrowhead Timberlodge
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	24-July-2020

Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date. Permitting a condition detrimental to the public health by failure to comply with Executive Orders related to COVID-19, specifically Executive Order 202.41 and associated guidance promulgated by the Department of Health and NY Regulation 66-3.3. Observation: 100 wedding guests on attendance at Arrowhead Timberlodge

Inspection Information	
Facility Name:	Artone's Pizza and Subs
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	29-June-2020

Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date. **Corrected During Inspection** Failure to enforce use of face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 guidance. Operator provided with NYSDOH Phase 3 reopening guidance. Two employees working in kitchen prior to opening observed to lack masks at time of inspection. *Face coverings put on by both employees and observed to be worn properly.*

Inspection Information	
Facility Name:	Artone's Pizza and Subs
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
Inspection date:	06-July-2020

Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date. **Corrected During Inspection** Failure to enforce use of face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 guidance. Phase 3 guidance previously provided via email. Observed 3 employees to be wearing face coverings improperly (below the chin) while working within 6 ft of each other in kitchen at time of inspection. *Employees immediately corrected their face mask use to cover mouth and nose.*

**Inspection Information**

Facility Name:	Artone's Pizza and Subs
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	30-July-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date.

**Corrected During Inspection** Failure to enforce the use of face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 guidance. Phase 3 correspondence previously provided via email. Observed one employee working the counter to be wearing his mask below his chin at time of inspection.

*Face covering use corrected at time of inspection. Advised that all employees must wear face coverings at all times.*

**Inspection Information**

Facility Name:	Arty's Grill
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	20-July-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date.

**Corrected During Inspection** Failure to enforce the use of face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 guidance. Phase 3 guidance provided at time of inspection. Observed bartender interacting with customer with her mask below her chin.

*Bartender adjusted mask use immediately. Advised that face coverings must be used by employees at all times.*

**Inspection Information**

Facility Name:	Athens Restaurant
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Routine
Inspection date:	23-August-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.

**Critical Corrected During Inspection** An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. - Failure to enforce use of face coverings by all employees as per NYS Executive Orders and associated NYSDOH guidance - 2 Staff members in kitchen with masks pulled below nose

*moved masks up so as to cover both nose and mouth*

**Inspection Information**

Facility Name:	Audubon North Beef & Keg
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	23-May-2020

Definition of critical and non critical violations

Violations: *A summary of the violations found during the inspection are listed below.*

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date. Operator allowing patrons to use picnic tables at the rear of the parking lot, and servers delivering food to same.

**Inspection Information**

Facility Name:	Bacchus Wine Bar
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
Inspection date:	29-June-2020

Definition of critical and non critical violations

Violations: *A summary of the violations found during the inspection are listed below.*

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date. Failure to enforce use of face coverings by all employees per NYSDOH Executive Orders and associated NYSDOH Phase 3 guidance. Operator provided with NYSDOH Phase 3 reopening guidance. Observed contractor (bar supplier), building maintenance worker in facility, and bartender lacking face coverings at time of inspection.

**Inspection Information**

Facility Name:	Bacchus Wine Bar
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
Inspection date:	17-July-2020

Definition of critical and non critical violations

Violations: *A summary of the violations found during the inspection are listed below.*

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date. **Corrected During Inspection** Failure to enforce use of face coverings by all employees per NYSDOH Executive Orders and associated NYSDOH Phase 3 guidance. Operator provided with NYSDOH Phase 3 reopening guidance. Observed two cooks and owner in the kitchen wearing face coverings below the chin at time of inspection.  
*Face covering use corrected during inspection. Advised owner about face shields.*



Inspection Information	
Facility Name:	Bacchus Wine Bar
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
Inspection date:	30-July-2020

Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date.  
 Failure to enforce the use of face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 guidance. NYSDOH phase 3 reopening guidance previously provided via email. Observed three cooks and dishwasher to be lacking face covering or wearing face covering below chin.

Inspection Information	
Facility Name:	Bada Bing Bar & Grill
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	21-July-2020

Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date.  
**Corrected During Inspection** Failure to enforce the use of face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 guidance. Phase 3 reopening guidance previously provided via email. Observed one cook and one bartender wearing face coverings improperly (face shield flipped up, face covering under chin) at time of inspection.  
*Face covering use immediately adjusted by staff to be worn properly. Advised that face coverings must be worn properly at all times.*

\*Erie County Health Department website missing report for August 6, 2020 violation at Bar Cultivar that was reported to Comptroller's Office

Inspection Information	
Facility Name:	Bay Leaf Restaurant
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
Inspection date:	25-September-2020

Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date.  
 Failure to enforce use of face coverings by employees interacting directly with the public as per NYS Executive order 202.16 Operator provided with NYSDOH interim guidance on Executive order 202.16 Observed one employee in the kitchen without any face coverings.

Inspection Information	
Facility Name:	Big Tree Inn
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	13-September-2020

Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. **Critical Corrected During Inspection** An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. Permitting a condition detrimental to the public health to exist by failure to comply with NYS Executive Orders related to COVID-19, specifically Executive Order 202.41 and associated guidance promulgated by the Department of Health. Facility is actively working to bring the violations into compliance. 4 parties at bar all sitting at bar not 6 feet apart. Parties were separated by security. 2 guys not wearing masks when standing-corrected. Masks were put on. Kitchen cook did not have mask on-corrected. Mask put on.

Inspection Information	
Facility Name:	Big Tree Inn
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
Inspection date:	19-September-2020

Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. **Critical Corrected During Inspection** Failure to enforce the use of face coverings by all employees as per NYS Executive Orders and associated NYSDOH phase 3/4 guidance. Phase 3/4 guidance previously provided--new copy provided. Observed kitchen employee to be eating wrap with face covering off while standing in prep line. *Employees finished wrap and put on face covering by end of inspection. Advised bartender of alternative face covering use.*

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. **Critical Corrected During Inspection** Permitting a condition detrimental to the public health to exist by failure to comply with NYS Executive Orders, specifically Executive Order 202.41, and other COVID-19 regulations as promulgated by the NYSDOH. Facility is actively working to obtain compliance, significant progress made at time of inspection. Observed two groups of patrons seated at bar to be sitting within 6ft of each other. *Bartender rearranged patrons, compliance obtained. Advised bartender of adequate spacing and/or barriers.*

Inspection Information	
Facility Name:	Bimber's Delwood Inc.
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	11-July-2020

Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date. **Corrected During Inspection** Bartender, Danielle, did not have her face mask on properly at time of inspection. Nose and mouth were not covered. *Danielle placed her mask on her face to properly cover her mouth and nose.*

\*Erie County Health Department website missing report for September 24, 2020 violation at Bimber's Delwood Inc. that was reported to Comptroller's Office

Inspection Information	
Facility Name:	Bison Billiards
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	04-August-2020

Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date.  
**Corrected During Inspection** Permitting a condition detrimental to the public health to exist by failure to comply with NYS Executive Orders related to COVID-19, and associated guidance promulgated by the Department of Health. Playing pool is not allowed at this time. Facility is open with one person playing pool, and open pool hours listed on their website. Owner confirms he did not know pool is not permitted and has taken many precautions to safely open.  
*Owner immediately asked the player to stop and closed upon inspection.*

Inspection Information	
Facility Name:	Bison Billiards
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	05-September-2020

Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.  
**Critical Corrected During Inspection** An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. Observed 6 patrons wearing masks at chin level and beneath nose.  
*Patrons adjusted masks to cover both nose and mouth*

Inspection Information	
Facility Name:	Bison Billiards
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	23-September-2020

Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.  
**Critical** An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. Permitting a condition detrimental to the public health to exist by failure to comply with NYS Executive Orders related to COVID-19, specifically Executive Order 202.41 and associated guidance promulgated by the Department of Health. Spoke to owner made him aware that billiards is not allowed at this time due to not being approved by NYS executive orders. Estimated 20-30 people playing pool at the time of the inspection.

Inspection Information	
Facility Name:	Black Dogs Tavern
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	25-August-2020

Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.  
**Critical Corrected During Inspection** An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. Failure to enforce use face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 guidance. Bartender not wearing mask at the time of the inspection.  
*Bartender put mask on.*

Inspection Information	
Facility Name:	Black Dogs Tavern
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
Inspection date:	28-August-2020

Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.  
**Critical Corrected During Inspection** An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. Permitting a condition detrimental to the public health to exist by failure to comply with NYS Executive Orders related to COVID-19, specifically Executive Order 202.41 and associated guidance promulgated by the Department of Health. Facility is actively working to bring the violation into compliance, significant progress made at time of inspection.  
*Corrected customers put on masks.*

Inspection Information	
Facility Name:	Blasdell Pizza
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
Inspection date:	04-August-2020

Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date.  
**Corrected During Inspection** Failure to enforce use face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 guidance. Operator provided with NYSDOH Phase 3 reopening guidance previously. 2 employees noted to not be wearing face coverings at the time of inspection.  
*The 2 employees put face coverings on when asked to.*

**Inspection Information**

Facility Name:	Blasdell Pizza
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
Inspection date:	12-August-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.

**Critical** An imminent health hazard - Non Compliance with COVID-19 Executive Orders (EO) and NY forward guidelines. Failure to enforce use face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 guidance. 2 employees not wearing masks properly at the time of inspection.  
*Employees placed masks on correctly.*

**Inspection Information**

Facility Name:	Blasdell Pizzeria
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	19-September-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.

**Critical Corrected During Inspection** Failure to enforce the use of face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3/4 guidance. Phase 3/4 guidance provided during inspection. Observed at least 3 employees to be wearing face coverings improperly (below nose/chin) at time of inspection.  
*Employee face covering use corrected. Discussed the use of alternative face coverings with manager.*

**Inspection Information**

Facility Name:	Bob Evans #289
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	17-July-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date.

**Corrected During Inspection** Failure to enforce proper use of face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 guidance. Operator provided with Phase 3 guidance via email prior to inspection. Observed Manager remove face mask to talk on phone, one server and one cook both with face masks worn not covering the nose at time of inspection.

**Inspection Information**

Facility Name:	Boco Kitchen Inc.
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	02-September-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.

**Critical Corrected During Inspection** An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. Failure to enforce use face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 guidance. 3 staff members observed not wearing masks.

*Corrected masks put on.*

**Inspection Information**

Facility Name:	Boco Kitchen Inc.
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
Inspection date:	12-September-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.

**Critical Corrected During Inspection** An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. Failure to enforce use of face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 guidance. 1 staff member in kitchen observed not wearing mask, 1 staff member in kitchen also observed wearing mask below her nose.

*Corrected-put masks on.*

**Inspection Information**

Facility Name:	Boston Hotel Steak & Crab House
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	28-July-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date.

FAILURE TO ENFORCE USE OF FACE COVERINGS BY ALL EMPLOYEES AS PER NYS EXECUTIVE ORDERS AND ASSOCIATED NYSDOH PHASE 3 REOPENING GUIDANCE. DURING INSPECTION FOUR KITCHEN STAFF WORKING WITHOUT A MASK.

*ALL KITCHEN STAFF PUT APPROPRIATE MASKS ON.*

**Inspection Information**

Facility Name:	Boston Market 617
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	04-September-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.

**Critical Corrected During Inspection** Failure to enforce the use of face coverings by all employees as per NYS Executive Orders and associated NYSDOH phase 3 guidance. NYSDOH phase 3 guidance previously provided--provided updated copy from 9/3/2020. Observed one employee in kitchen to lack face covering and one employee wearing ill-fitting face covering that slides down her nose at time of inspection.

*Kitchen employee put on face covering upon request by manager and counter employee given new face covering. Both face coverings observed to be adequate.*

**Inspection Information**

Facility Name:	Boys and Girls Clubs Of Buffalo
[?] Facility Type:	Commissary
[?] Inspection type:	Routine
Inspection date:	02-July-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date.

**Corrected During Inspection** Failure to enforce use of face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 guidance. Operator provided with NYS Phase 3 reopening guidance via email. Observed two (2) employees onsite wearing face coverings improperly at time of inspection. *Employee face mask use discussed, all employees observed to adequately don face coverings by end of inspection.*

**Inspection Information**

Facility Name:	Brandy's Pub
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	09-July-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date.

Permitting a condition detrimental to the public health to exist by failure to comply with NYS Executive Orders related to COVID-19, specifically Executive Order 202.41 and associated guidance promulgated by the Department of Health. Facility is actively working to bring the violation into compliance, significant progress made at time of inspection. Observed several bar patrons sitting within 6 ft of each other stated to be from separate households.

Inspection Information	
Facility Name:	Brandy's Pub
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
Inspection date:	16-July-2020

Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date.  
**Repeat** Permitting a condition detrimental to the public health to exist by failure to comply with NYS Executive Orders related to COVID-19, specifically Executive Order 202.41 and associated guidance promulgated by the Department of Health. Facility is actively working to bring the violation into compliance, significant progress made at time of inspection. Observed several bar patrons sitting within 6 ft of each other stated to be from separate households.

Inspection Information	
Facility Name:	Brandy's Pub
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	08-September-2020

Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.  
**Critical Corrected During Inspection** Permitting a condition detrimental to the public health to exist by failure to comply with NYS Executive Orders and associated guidance as promulgated by the NYSDOH. Facility is actively working to bring the violation into compliance, significant progress made at time of inspection. Observed several patrons to be standing at the bar/leaving the facility without use of face covering.  
*Patrons sat themselves or left the premises as needed. Advised owner to ensure patrons wear face covering anytime they are not seated. All patrons in facility have face covering available when needed.*

Inspection Information	
Facility Name:	Brandy's Pub
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
Inspection date:	10-September-2020

Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.  
**Critical Corrected During Inspection** Permitting a condition detrimental to the public health to exist by failure to comply with NYS Executive Orders related to COVID-19, specifically Executive Order 202.41, and associated guidance promulgated by the Department of Health. Facility is actively working to bring the violation into compliance, significant progress made at time of inspection. Observed several individual groups of patrons to be seated within 6 ft of each other at the bar at time of inspection.  
*Several patrons left during inspection, remaining patrons rearranged to create 6 ft distance.*



Inspection Information	
Facility Name:	Bre & D's Pizza
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Routine
Inspection date:	14-July-2020

#### Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date.  
 Failure to enforce use of face coverings by employees interacting directly with the public as per NYS Executive order 202.16. Operator provided with NYSDOH interim guidance on Executive order 202.16. Observed one employee at register with no face covering. Observed two employees in kitchen with face mask around chin.

Inspection Information	
Facility Name:	Brennan's Bowery Bar
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	23-September-2020

#### Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.  
**Critical Corrected During Inspection** An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. Failure to enforce use face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 guidance. 2 employees in kitchen not wearing face coverings at the time of the inspection.  
*Corrected masks put on.*

Inspection Information	
Facility Name:	Bristol Home
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Routine
Inspection date:	14-September-2020

#### Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.  
**Critical Corrected During Inspection** An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. Male employee observed wearing face mask on chin upon entering kitchen.  
*Employee put on mask.*

**Inspection Information**

Facility Name:	Bubaloo's
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	07-July-2020

## Definition of critical and non critical violations

Violations: *A summary of the violations found during the inspection are listed below.*

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date. **Corrected During Inspection** observed two employees in kitchen wearing facemasks beneath their chins. Failed to enforce use of face coverings by all employees as per NYS Executive Order 202.16 and associated NYSDOH Phase 3 Guidance *employees pulled masks up over nose and mouth*

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date. **Corrected During Inspection** Observed owner of facility, not wearing a mask while waiting on a customer. Failed to enforce use of a face covering by an employee interacting directly with the public, as required by NYS Executive Order 202.16 *owner donned mask*

**Inspection Information**

Facility Name:	Buffalo Bakery
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	24-June-2020

## Definition of critical and non critical violations

Violations: *A summary of the violations found during the inspection are listed below.*

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date. **Corrected During Inspection** Failure to use face covering when interacting with the public as per Executive Order 202.16 *Operator put on a face covering; Operator provided with NYS Interim Guidance on Executive Order 202.16*

**Inspection Information**

Facility Name:	Buffalo Board of Education Commissary
[?] Facility Type:	Commissary
[?] Inspection type:	Routine
Inspection date:	02-July-2020

## Definition of critical and non critical violations

Violations: *A summary of the violations found during the inspection are listed below.*

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date. **Corrected During Inspection** Failure to enforce use of face coverings by all employees as per NYS Executive Orders in addition to NYSDOH Phase 3 guidance. Provided phase 3 guidance to operator via email. Observed several employees standing and improperly wearing masks below nose or around the neck. *Face mask use by employees corrected during inspection.*

**Inspection Information**

Facility Name:	Buffalo Chop House
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Routine
Inspection date:	06-August-2020

## Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

## 14-1.10(a) / Other Public Health Hazards

**Critical Corrected During Inspection** Failure to enforce the use of face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3/4 guidance. Phase 3/4 guidance previously provided via email. Observed one cook to be wearing face covering under chin, one cook to be wearing face covering under nose, and one other personnel to have mask off completely. *Employees adjusted face coverings to be in compliance at time of inspection.*

**Inspection Information**

Facility Name:	Buffalo Ling Ling Garden
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Routine
Inspection date:	24-June-2020

## Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date. **Corrected During Inspection** some of staff in kitchen not wearing facial coverings

**Inspection Information**

Facility Name:	Buffalo Ling Ling Garden
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
Inspection date:	08-July-2020

## Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date. **Repeat Corrected During Inspection** Six employees not wearing facial coverings (visible through front window)

**Inspection Information**

Facility Name: Buffalo Melting Point Inc.

[?] Facility Type: Food Service Establishment

[?] Inspection type: Complaint

Inspection date: 16-June-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date.

**Corrected During Inspection** Employee observed not wearing mask while customers were present inside facility.  
*Employee donned mask. Provided education on appropriate mask wearing procedure.*

**Inspection Information**

Facility Name: Buffalo Soul Catering

[?] Facility Type: Catering

[?] Inspection type: Routine

Inspection date: 06-August-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date.

Failure to enforce use of face covering by employees interacting directly with the public as per NYS Executive order 202.16. Operator provided with NYSDOH interim guidance on executive order 202.16. Observed 3 kitchen employees without proper face coverings at time of inspection.

**Inspection Information**

Facility Name: Buffalo Sports Garden

[?] Facility Type: Food Service Establishment

[?] Inspection type: Complaint

Inspection date: 26-June-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date.

**Corrected During Inspection** KITCHEN STAFF NOT WEARING FACILITY PROVIDED MASKS AT TIME OF INSPECTION  
*STAFF IMMEDIATELY PUT ON MASKS WHEN ASKED MY MANAGER*

**Inspection Information**

Facility Name: Buffalo Tap House

[?] Facility Type: Food Service Establishment

[?] Inspection type: Complaint

Inspection date: 26-June-2020

## Definition of critical and non critical violations

Violations: *A summary of the violations found during the inspection are listed below.*

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date. Failure to enforce use of face coverings by all employees per NYS Executive Orders and associated NYSDOH Phase 3 guidance. Observed two (2) cooks in kitchen to improperly be using face masks at time of inspection--one had their mask off and the other had it around their neck.

**Inspection Information**

Facility Name: Buffalo Wild Wings #329

[?] Facility Type: Food Service Establishment

[?] Inspection type: Complaint

Inspection date: 15-July-2020

## Definition of critical and non critical violations

Violations: *A summary of the violations found during the inspection are listed below.*

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date. **Corrected During Inspection** Observed cashier remove face mask and eat an apple while standing at register. Failure to enforce use of face coverings by all employees as per NYS Executive orders and associated NYSDOH Phase 3 guidance. *Reviewed guidance with Shift Manager. Employee replaced mask and washed hands.*

**Inspection Information**

Facility Name: Buffalo Wild Wings #329

[?] Facility Type: Food Service Establishment

[?] Inspection type: Complaint

Inspection date: 03-August-2020

## Definition of critical and non critical violations

Violations: *A summary of the violations found during the inspection are listed below.*

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date. Observed operator permitting a condition detrimental to the public health to exist by failure to comply with NYS executive orders related to Covid-19, specifically executive order 202.41 and associated guidance promulgated by the department of health. Observed cashier at register with mask below nose and mouth. Observed 2 kitchen staff with face coverings under chin at time of visit.

**Inspection Information**

Facility Name:	Buffalo Wild Wings #329
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	20-September-2020

## Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. **Critical Corrected During Inspection** An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. Failure to enforce NYS Executive Orders and associated NYSDOH guidance related to COVID-19. One kitchen worker who had his mask pulled down exposing his mouth and nose covered his mouth and nose with a mask upon request  
*Worker covered his mouth and nose with a mask.*

**Inspection Information**

Facility Name:	Buffalo's Best Grill
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	13-September-2020

## Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. **Critical Corrected During Inspection** An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. Failure to enforce use face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 guidance. 1 bartender and 3 kitchen staff employees were not wearing masks at the time of the inspection.  
*Masks were put on.*

**Inspection Information**

Facility Name:	Burger King
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Routine
Inspection date:	20-August-2020

## Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date. **Corrected During Inspection** FAILURE TO ENFORCE USE OF FACE COVERINGS BY ALL EMPLOYEES AS PER NYS EXECUTIVE ORDERS AND ASSOCIATED NYSDOH PHASE 3 GUIDANCE. OPERATOR PROVIDED WITH PHASE 3 REOPENING GUIDANCE. OBSERVED TWO LINE WORKERS NOT WEARING FACE COVERINGS PROPERLY.

Inspection Information	
Facility Name:	Burger King #270
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	10-July-2020

Definition of critical and non critical violations

Violations: *A summary of the violations found during the inspection are listed below.*

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date. Failure to enforce use of face coverings by employees interacting directly with the public as per NYS executive order 202.16. Operator provided with NYSDOH interim guidance on executive order 202.16. Observed one employee at register with face covering around chin. Observed one employee at drive thru window with face mask around chin. Complaint found.

Inspection Information	
Facility Name:	Burger King #510
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Routine
Inspection date:	17-August-2020

Definition of critical and non critical violations

Violations: *A summary of the violations found during the inspection are listed below.*

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. **Critical** An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. 3 patrons observed inside facility walking around without face masks through out inspection.

Inspection Information	
Facility Name:	Burger King #515
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	16-July-2020

Definition of critical and non critical violations

Violations: *A summary of the violations found during the inspection are listed below.*

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date. Failure to enforce use face coverings properly by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 guidance. Operator provided with NYSDOH Phase 3 reopening guidance. Observed 3 employees with masks not covering noses. *Manager had employees place masks over their noses so that masks are properly placed.*

Inspection Information	
Facility Name:	Burger King #519
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
Inspection date:	09-June-2020

Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date.  
**Corrected During Inspection** employees in kitchen wearing facial masks below noses

Inspection Information	
Facility Name:	Burger King Restaurant #615
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Routine
Inspection date:	21-September-2020

Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.  
**Critical Corrected During Inspection** An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. Failure to enforce use of face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 guidance. Operator provided with NYSDOH Phase 3 reopening guidance. Observed 4 food service line workers in kitchen improperly wearing face coverings below nose at time of inspection.  
*Food service line workers properly placed face coverings over mouth & nose*

\*Erie County Health Department website missing report for July 31, 2020 violations (3) at Café Banchetti that was reported to Comptroller's Office

Inspection Information	
Facility Name:	Caffe Aroma
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Routine
Inspection date:	29-June-2020

Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date.  
 Failure to enforce use of face covering by employees interacting directly with the public as per NYS executive order 202.16. Operator provided with NYSDOH interim guidance on executive order 202.16. One employee serving food to a customer observed to have face mask around chin at time of inspection.



**Inspection Information**

Facility Name:	Canalside Buffalo Clinton's Dish
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Routine
Inspection date:	18-June-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date.  
Failure to enforce use of face coverings by all employees/vendors as per NYS Executive Orders and associated NYSDOH Phase 3 guidance. Operator provided with NYSDOH Phase 3 reopening guidance.

**Inspection Information**

Facility Name:	Canalside Ice Cream
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Routine
Inspection date:	18-June-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date.  
Failure to enforce use of face coverings by all employees/vendors as per NYS Executive Orders and associated NYSDOH phase 3 reopening guidance.

**Inspection Information**

Facility Name:	Candy Apple Cafe
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	15-September-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.  
**Critical Corrected During Inspection** An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. Observed one male employee working in kitchen area without any face covering. Owner states that he consistently refuses.  
*Employee refused to wear mask. Owner asked him to leave premises for the day*

**Inspection Information**

Facility Name:	Caputi's Sheridan Pub
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	06-August-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / Other Public Health Hazards  
**Critical Corrected During Inspection** Failure to enforce/use face coverings by all employees as per NYSDOH Phase 3 guidance. 1 employee noted in kitchen w/out face covering on at the time of the inspection.

**Inspection Information**

Facility Name: Caputi's Sheridan Pub

[?] Facility Type: Food Service Establishment

[?] Inspection type: Complaint

Inspection date: 13-August-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.

**Critical Corrected During Inspection** An imminent health hazard - Non Compliance with COVID-19 Executive Orders (EO) and NY forward guidelines. Failure to enforce use face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 guidance. Kitchen cook did not have mask on at time of inspection. *Corrected cook placed mask on.*

**Inspection Information**

Facility Name: Carbone's Pizza &amp; Subs

[?] Facility Type: Food Service Establishment

[?] Inspection type: Complaint

Inspection date: 27-July-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date.

**Corrected During Inspection** Failure to enforce the use of face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 guidance. Phase 3 correspondence previously sent. Observed one employee lacking face covering, one employee wearing covering below chin, and two employees wearing covering below nose at time of inspection. Discussed the use of face coverings and face shields as needed.

*All employees corrected face covering use at time of inspection.*

**Inspection Information**

Facility Name: Carbone's Pizza

[?] Facility Type: Food Service Establishment

[?] Inspection type: Routine

Inspection date: 13-July-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date.

Failure to enforce use of face coverings by all employees as per NYS Executive order and associated NYSDOH guidance operator provided with NYSDOH guidance. Observed one employee at register with out any face covering. Observed one employee working at prep table in kitchen with mask around chin.

**Inspection Information**

Facility Name: Carte Blanche

[?] Facility Type: Food Service Establishment

[?] Inspection type: Complaint

Inspection date: 19-September-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.

**Critical Corrected During Inspection** Failure to enforce the use of face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3/4 guidance. NYSDOH phase 3/4 guidance provided at inspection. Observed at least three (3) employees in kitchen to be lacking face coverings during inspection. *Face covering use corrected by all staff during inspection. Discussed alternative face coverings.*

**Inspection Information**

Facility Name:	Carte Blanche
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
Inspection date:	24-September-2020

## Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.

**Critical Corrected During Inspection** Failure to enforce the use of face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3/4 guidance. Operator previously provided with NYSDOH reopening guidance. Observed three kitchen staff to be wearing face coverings around neck/below the chin at time of inspection. *Face covering use corrected to be in compliance.*

**Inspection Information**

Facility Name:	Casa Azul
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Routine
Inspection date:	24-September-2020

## Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.

**Critical Corrected During Inspection** Failure to enforce the use of face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3/4 guidance. NYSDOH Phase 3/4 correspondence previously sent via email. Observed two (2) employees and owner to be lacking face covering or wearing under chin while preparing food in kitchen and one employee on dining area hot line to be wearing face covering under nose at time of inspection. *Face covering use immediately corrected by staff. Advised owner to re-review the food service guidance related to COVID-19.*

**Inspection Information**

Facility Name:	Casa Azul
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
Inspection date:	01-October-2020

## Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.

**Critical Repeat Corrected During Inspection** Failure to enforce the use of face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3/4 guidance. Observed one cook to be wearing face covering below chin while within 6 ft of other employees at time of inspection. As per interview with owner, employee had just arrived at facility and was going to be putting mask over nose and mouth. *Employee adjusted face covering to be in compliance. Advised owner that employees must don face covering especially when within 6 ft of other employees.*

**Inspection Information**

Facility Name:	Cathay Express
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Routine
Inspection date:	08-July-2020

## Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date. Failure to enforce use face covering by all employees as per NYS executive orders and associated NYSDOH phase 3 guidance. Operator provided with NYSDOH phase 3 reopening guidance.

**Inspection Information**

Facility Name:	Charlie's Boat Yard
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	09-July-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date. Permitting a condition detrimental to the public health to exist by failure to comply with NYS Executive Orders related to COVID-19, specifically Executive Order 202.41 and associated guidance promulgated by the Department of Health. Facility is actively working to bring the violation into compliance, significant progress made at time of inspection.

**Inspection Information**

Facility Name:	Checkers
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	14-May-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date. **Corrected During Inspection** Permitting an imminent health hazard detrimental to the public health to exist by failing to comply with Executive Orders relating to COVID-19, specifically, inadequate social distancing or congregation of customers on the premises during operation of the facility. *Employee adjusted face covering to properly fit over nose & mouth*

**Inspection Information**

Facility Name:	Chick-fil-A
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	08-July-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date.

**Corrected During Inspection** Failure to enforce use of face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase Guidance. (Three employees seen working without masks, and one employee with mask only covering chin)

*The three employees in front register/drink prep area put masks on and wore them correctly; person in kitchen area put mask on. One of the employees in the front area moved the mask from her chin to cover her face.*

**Inspection Information**

Facility Name:	Chili's Grill & Bar
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	04-August-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date.

Failure to enforce use of face coverings by employees as per NYS Executive Order 202.16. Operator provided with NYSDOH Interim Guidance on Executive Order 202.16. Upon inspection three staff members observed at bar, and in dining-room wearing masks appropriately. Manager and cook in rear kitchen observed working without masks below mouth.

*Masks on placed on immediately.*

**Inspection Information**

Facility Name:	Chili's Grill & Bar
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
Inspection date:	11-August-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date.  
 Failure to enforce use of face coverings by employees as per NYS Executive Order 202.16. Operator provided with NYSDOH Interim Guidance on Executive Order 202.16. Upon inspection three staff members observed at bar, and in dining-room wearing masks appropriately. Two cooks working on line in rear kitchen observed with no masks on, one male and one female. Manager in back wearing mask.  
*Masks on placed on immediately. Spoke to both staff members.*

**Inspection Information**

Facility Name:	Chili's Grill & Bar
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
Inspection date:	24-August-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date.  
 Failure to enforce use of face coverings by employees as per NYS Executive Order 202.16. Operator provided with NYSDOH Interim Guidance on Executive Order 202.16. Upon inspection two staff members observed in dining-room wearing masks appropriately. Four cooks working on line in rear kitchen observed with no masks on.  
*Masks on placed on immediately.*

**Inspection Information**

Facility Name:	China King
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	24-September-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.  
**Critical Corrected During Inspection** Failure to enforce the use of face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3/4 guidance. Observed two employees to lack face coverings and one employee to wear face covering improperly (below nose) at time of inspection. Operator states he believed only employees interacting with public needed face coverings.  
*Operator provided face coverings to all employees and face coverings adjusted to be worn correctly.*

**Inspection Information**

Facility Name:	China Max
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	21-July-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date.  
**Corrected During Inspection** Failure to enforce use of proper face coverings by all employees according to NYS Phase 3 guidelines and orders. Observed 3 cooks in kitchen without face coverings.

**Inspection Information**

Facility Name:	Classic Cue Billiards & Cafe
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	09-August-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date.  
permitting a condition detrimental to the public health to exist by failure to comply with NYS executive orders related to COVID 19, specifically executive order 202.41 and associated guidance promulgated by the department of health. - 2 pool tables in use- 4 patrons playing billiards and not social distancing.  
*facility is actively working to bring the violation into compliance, significant progress made at time of inspection - owner denied patrons to enter and play billiards during inspection*

**Inspection Information**

Facility Name:	Classics Banquet Hall
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	12-September-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.  
**Critical** An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. Observed greater than 50 people seated for dinner at wedding reception. Total number was 148 guests, as reported by manager Anthony May. Guests were observed wearing masks when not seated, and DJ was heard making an announcement reminding guests to wear masks. DJ was observed playing back-ground music. No dancing was observed. Owner Lisa May was advised that there was to be no dancing allowed for the duration of the event

**Inspection Information**

Facility Name:	Classics Banquet Hall
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
Inspection date:	26-September-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.  
**Critical** Permitting a condition detrimental to the public health to exist by failure to comply with NYS Executive Orders, specifically Executive Order 202.41 and associated guidance promulgated by the Department of Health. Observed at least 60 total people between main hall and The Terrace Room to be attending the same wedding reception. Groups within each room limited to 50 but observed patrons to be mingling and moving back and forth between each room during inspection.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.  
**Critical Corrected During Inspection** Permitting a condition detrimental to the public health to exist by failure to comply with NYS Executive Orders, specifically Executive Orders 202.41 and associated guidance promulgated by the Department of Health. Observed at least ten people to be standing and mingling without use of face covering at time of inspection.  
*Patrons were asked to sit or don face covering.*

**Inspection Information**

Facility Name:	Cole's
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	09-July-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date.  
Two employees in kitchen observed not wearing masks at time of inspection.

Inspection Information	
Facility Name:	Cole's
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	28-August-2020

[Definition of critical and non critical violations](#)

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.  
**Critical Corrected During Inspection** An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. Observed single patron and separate groups of patrons seated at bar less than 6 feet apart  
*Patrons moved barstools so as to be 6 feet apart*

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.  
**Critical Corrected During Inspection** An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines Observed 4 patrons standing at bar drinking.  
*Patrons took seats on barstools*

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.  
**Critical Corrected During Inspection** An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. Observed 4 patrons at bar standing and not wearing masks  
*Patrons took seats to finish drinks*

Inspection Information	
Facility Name:	Cole's
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	04-September-2020

[Definition of critical and non critical violations](#)

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.  
**Critical** An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. failure to enforce the use of face coverings by all employees as per NYS executive orders and associated NYSDOH phase 3 guidance - 2 employees in the kitchen not wearing face coverings  
*upon instruction, both employees wore face coverings properly*

Inspection Information	
Facility Name:	Colonie Lounge
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	07-August-2020

[Definition of critical and non critical violations](#)

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.  
**Critical Corrected During Inspection** Failure to enforce the use of face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 guidance. Phase 3/4 guidance provided via email. Observed server/dancer speaking at table, sitting with customer, without mask on.  
*Server/dancer put on face covering at time of inspection.*

Inspection Information	
Facility Name:	Country Club Of Buffalo - Pool SnackBar
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Routine
Inspection date:	20-August-2020

[Definition of critical and non critical violations](#)

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.  
**Critical** An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. TWO MALE EMPLOYEES TALKING IN THE KITCHEN WERE NOT WEARING ANY MASKS.  
*DISCUSSED WITH POOL MANAGER THE IMPORTANCE OF MASK-WEARING BY ALL EMPLOYEES. IF EMPLOYEES WANT TO SOCIALIZE, THEY MAY STEP OUTSIDE THE KITCHEN. HOWEVER, ONCE IN THE KITCHEN THEY MUST WEAR MASKS PROPERLY, AS MANDATED, AT ALL TIMES. ONCE ADDRESSED, BOTH EMPLOYEES PUT ON MASKS AS THEY REMAINED IN THE KITCHEN. REINSPECTION SCHEDULED TO CHECK FOR COMPLIANCE.*

**Inspection Information**

Facility Name:	Crave King Restaurant
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	14-July-2020

## Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date.  
Staff/ Owner not wearing mask/or face covering at the time of the inspection as per Executive order 202.16 as per phase 3 orders.  
*Owner put a mask on at the time of the inspection.*

**Inspection Information**

Facility Name:	Daddio's Pizzeria
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	25-September-2020

## Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.  
**Critical Corrected During Inspection** An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. Observed 3 employees in delivery driver area without face coverings  
*All 3 employees donned face masks*

**Inspection Information**

Facility Name:	Daddio's Pizzeria
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	30-September-2020

## Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.  
**Critical Corrected During Inspection** An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. Failure to enforce use of face coverings by all employees interacting directly with the public as per NYS Executive Order 202.16. Operator provided with NYSDOH Interim Guidance on Executive Order 202.16. Owner, James, observed at front counter without mask on talking with an employee at the front counter. This employee was also not wearing a mask.  
*Both owner and employee placed masks on immediately.*



**Inspection Information**

Facility Name:	Dairy Queen
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	24-July-2020

## Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date. Observed operator permitting a condition detrimental to the public health to exist by failure to comply with NYS Executive orders related to Covid-19, specifically executive order 202.41 and associated guidance promulgated by the department of health. Observed lack of enforcement of customers required to have face coverings for service. Observed service to 3 customers without face coverings, or requests to don face coverings.

**Inspection Information**

Facility Name:	Dalmatia Hotel
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	24-July-2020

## Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date. Permitting a condition detrimental to the public health to exist by failure to comply with NYS Executive Orders related to Covid-19, specifically Executive Order 202.41 and associated guidance promulgated by Department of Health. Observed four patrons seated at bar, a few seated within 6 ft of each other. Facility is actively working to achieve compliance, satisfactory by end of inspection.

**Inspection Information**

Facility Name:	Dandelions Restaurant
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	22-September-2020

## Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.  
**Critical Corrected During Inspection** An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. ONE COOK IN KITCHEN DURING THE AFTERNOON DOING ASSORTED TASKS, INCLUDING FOOD PREP, NOT WEARING A MASK AT ALL. DISCUSSED WITH COOK AND OWNER WEARING OF MASK WHENEVER IN THE KITCHEN AREA, EVEN IF HE IS THE ONLY EMPLOYEE THERE. UPON ADDRESSING THE ISSUE AT TIME OF INSPECTION, COOK WENT TO GET HIS MASK AND PUT IT ON. REINSPECTION SCHEDULED

**Inspection Information**

Facility Name:	Depew Dairy Queen
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Routine
Inspection date:	25-September-2020

## Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. **Critical Corrected During Inspection** An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. Failure to enforce use of face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 guidance. Operator provided with NYSDOH Phase 3 reopening guidance. Observed one employee not wearing proper face covering during food preparation.

**Inspection Information**

Facility Name:	Dinosaur Bar B Que
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Routine
Inspection date:	06-August-2020

## Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / Other Public Health Hazards  
**Critical Corrected During Inspection** Failure to enforce the use of face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 guidance. NYSDOH Phase 3 guidance provided via email. Observed hostess with face covering worn beneath the nose and one cook with face covering completely off.  
*Face covering use adjusted to be in compliance at time of inspection.*

**Inspection Information**

Facility Name:	Doc Sullivan's
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	25-September-2020

## Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. **Critical Corrected During Inspection** An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. Approximately 5-6 people standing with no masks at the time of the inspection.  
*Corrected customers sat in seats.*

**Inspection Information**

Facility Name:	Domino's #3377
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
Inspection date:	22-July-2020

**Definition of critical and non critical violations**

Violations: *A summary of the violations found during the inspection are listed below.*

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date. Failure to enforce the use of face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 guidance. Operator provided with NYSDOH Phase 3 reopening guidance. Observed one of two employees wearing face covering improperly (below chin) at time of inspection. As per interview, employee has medical reason for not being able to wear a face covering. Employee states she puts mask on for interactions but other staff member was in kitchen upon arrival to facility and mask does not cover nose when it is worn correctly.

**Inspection Information**

Facility Name:	Dos Amigos
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	30-July-2020

**Definition of critical and non critical violations**

Violations: *A summary of the violations found during the inspection are listed below.*

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date. **Corrected During Inspection** Failure to enforce use face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 guidance. Operator previously provided with NYSDOH Phase 3 reopening guidance. Bartender noted to not be wearing mask at the time of inspection. **Corrected at the time of inspection- Bartender placed mask on face properly.**

**Inspection Information**

Facility Name:	Dos Amigos
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
Inspection date:	06-August-2020

**Definition of critical and non critical violations**

Violations: *A summary of the violations found during the inspection are listed below.*

14-1.10(a) / Other Public Health Hazards

**Critical Corrected During Inspection** Failure to enforce use face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 guidance. Operator provided with NYSDOH Phase 3 reopening guidance previously. 3 employees noted to not be wearing masks on/or properly. Permitting a condition detrimental to the public health to exist by failure to comply with NYS Executive Orders related to COVID-19, specifically Executive Order 202.41 and associated guidance promulgated by the Department of Health. Facility is actively working to bring the violation into compliance, significant progress made at time of inspection. Observed over 50 patrons at an event. Patrons observed standing and drinking and conversing. Buffet line crowded; no social distancing observed. **Patrons were told to wear masks and line at buffet corrected.**

Inspection Information	
Facility Name:	Dos Amigos
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
Inspection date:	11-August-2020

[Definition of critical and non critical violations](#)

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.  
**Critical Corrected During Inspection** An imminent health hazard - Non Compliance with COVID-19 Executive Orders (EO) and NY forward guidelines. Failure to enforce use face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 guidance. Operator provided with NYSDOH Phase 3 reopening guidance. 2 bus girls observed to not be wearing masks at the time of the inspection.  
*Bus girls placed masks on.*

Inspection Information	
Facility Name:	Dos Amigos
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
Inspection date:	28-August-2020

[Definition of critical and non critical violations](#)

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.  
**Critical Corrected During Inspection** An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. Failure to enforce use face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 guidance. 2 employees not wearing masks at the time of the inspection.  
*Corrected masks put on.*

Inspection Information	
Facility Name:	Dunkin Donuts
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	17-September-2020

[Definition of critical and non critical violations](#)

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.  
**Critical Corrected During Inspection** An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. To wit: two staff wearing their masks improperly by not covering their nose  
*Corrected during inspection by staff placing their masks to cover their nose and mouth.*

\*Erie County Health Department website missing report for September 23, 2020 violation at EcoStandard that was reported to Comptroller's Office

\*Erie County Health Department website missing report for June 16, 2020 violation at EduKids that was reported to Comptroller's Office

**Inspection Information**

Facility Name:	Eggsquisite Eats
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Routine
Inspection date:	04-September-2020

**Definition of critical and non critical violations**

Violations: *A summary of the violations found during the inspection are listed below.*

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. **Critical Corrected During Inspection** An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. to wit: two staff wearing mask with their nose exposed, and two staff not wearing a mask at all. *Corrected during inspection by staff donning masks and placing them properly to cover nose and mouth.*

**Inspection Information**

Facility Name:	El Ranchito Mexican Restaurant
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	19-June-2020

**Definition of critical and non critical violations**

Violations: *A summary of the violations found during the inspection are listed below.*

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date. Failure to enforce use of face coverings by employees interacting directly with the public as per NYS Executive Order 202.16. Operator provided with NYSDOH Interim Guidance on Executive Order 202.16. *Face maskes obtained by manager and given to the 2 employees who were not wearing masks*

**Inspection Information**

Facility Name:	El Ranchito Mexican Restaurant
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	25-August-2020

**Definition of critical and non critical violations**

Violations: *A summary of the violations found during the inspection are listed below.*

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. **Critical** An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. UPON ARRIVAL ONE EMPLOYEE WAS EXITING THE KITCHEN WITH HIS MASK OFF, AND ANOTHER EMPLOYEE WAS COMING OUT OF THE WALK-IN COOLER AND HAD NO MASK ON AT ALL *DISCUSSED WITH OWNER THAT UNLESS AN EMPLOYEE IS SEATED AND EATING, OR OUT IN BACK OR FRONT OF THE BUILDING TAKING A BREAK, THAT A MASK MUST BE WORN PROPERLY AT ALL TIMES - COVERING THE MOUTH AND NOSE. BOTH EMPLOYEES THEN PUT ON THEIR MASKS. REINSPECTION SCHEDULED TO CHECK FOR COMPLIANCE*

**Inspection Information**

Facility Name:	El Ranchito Mexican Restaurant
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
Inspection date:	27-August-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.

**Critical** An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. UPON ARRIVAL FOUND ONE EMPLOYEE IN KITCHEN IN PROCESS OF FOOD PREP WITH MASK BELOW HIS MOUTH/ON HIS CHIN

*AFTER WAITRESS TRANSLATED TO EMPLOYEE, HE PUT THE MASK ON PROPERLY. REINSPECTION SCHEDULED TO CHECK FOR COMPLIANCE*

**Inspection Information**

Facility Name:	El Toro Mexican Grill & Bar
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	29-June-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date.

**Corrected During Inspection** Failure to enforce use of face coverings by all employees as per NYS executive orders and associated NYSDOH Phase 3 guidance. Cashier and cook not wearing face coverings at time of arrival.

**Inspection Information**

Facility Name:	Fallie Allen
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	19-July-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date.

Permitting a condition detrimental to the public health to exist by failure to comply with NYS Executive Orders related to COVID-19, specifically Executive Order 202.41 and associated guidance promulgated by the Department of Health. Facility is actively working to bring the violation into compliance, significant progress made at time of inspection. Observed several patrons standing and wearing masks improperly (below chin).

**Inspection Information**

Facility Name:	Fallie Allen
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
Inspection date:	13-August-2020

**Definition of critical and non critical violations**

Violations: *A summary of the violations found during the inspection are listed below.*

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.

**Critical Corrected During Inspection** An imminent health hazard - Non Compliance with COVID-19 Executive Orders (EO) and NY forward guidelines. Failure to enforce use face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 guidance. 2 kitchen employees not wearing masks properly at the time of inspection.

*Corrected placed masks on correctly.*

**Inspection Information**

Facility Name:	Family Thai Restaurant
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	24-June-2020

**Definition of critical and non critical violations**

Violations: *A summary of the violations found during the inspection are listed below.*

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date.

Failure to enforce use of face coverings by staff as per NYS Executive Orders and associated NYSDOH Phase 3 Guidance. Kitchen staff not wearing face coverings  
*Kitchen staff put masks on; Operator provided with NYSDOH Phase 3 reopening guidance*

**Inspection Information**

Facility Name:	Family Thai Restaurant
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	29-July-2020

**Definition of critical and non critical violations**

Violations: *A summary of the violations found during the inspection are listed below.*

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date.

**Corrected During Inspection** 2 women and 2 children (ages 2 and under) in front sitting area of restaurant not wearing masks. One male cook in kitchen area also not wearing a mask at time of inspection.

*Discussed mask requirement for anyone in the restaurant unless they are age 2 and under.*

**Inspection Information**

Facility Name: Fat Sal's Pub & Eatery

[?] Facility Type: Food Service Establishment

[?] Inspection type: Complaint

Inspection date: 21-August-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.

**Critical Corrected During Inspection** An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. Failure to enforce use of face coverings by patrons/employees interacting directly with the public as per NYS Executive order 202.16. Operator provided with NYSDOH Interim guidance on Executive Order 202.16. Observed bartender, manager, and 1 standing customer not wearing face coverings.

*All persons put on face masks.*

**Inspection Information**

Facility Name: Forno Napoli

[?] Facility Type: Food Service Establishment

[?] Inspection type: Complaint

Inspection date: 25-September-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.

**Critical Corrected During Inspection** An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. Observed 4 employees in kitchen without face coverings

*All 4 employees donned face coverings*

**Inspection Information**

Facility Name: Forty Thieves

[?] Facility Type: Food Service Establishment

[?] Inspection type: Complaint

Inspection date: 13-August-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.

**Critical Corrected During Inspection** An imminent health hazard - Non Compliance with COVID-19 Executive Orders (EO) and NY forward guidelines. Failure to enforce use face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 guidance. Operator provided with NYSDOH Phase 3 reopening guidance previously. 2 employees in kitchen not wearing masks properly at the time of the inspection.

*Corrected employees placed masks properly.*



Inspection Information	
Facility Name:	Frankie Primo's Plus 39
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	26-June-2020

Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date.  
**Corrected During Inspection** Failure to enforce use of face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 guidance. Observed two hostesses at outdoor hostess stand wearing their masks around their necks. Interview with manager indicates staff is aware of requirements.  
*Manager advised hostesses to put on their face coverings, face coverings observed to be worn properly by hostesses.*

Inspection Information	
Facility Name:	Frankie Primo's Plus 39
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
Inspection date:	06-July-2020

Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date.  
**Corrected During Inspection** Failure to enforce use of face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 guidance. NYSDOH Phase 3 reopening guidance provided via email previously.  
*Face mask use corrected by employees immediately. Discussed proper face mask use with head chef.*

Inspection Information	
Facility Name:	Gabriel's Gate
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	29-July-2020

Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date.  
 Employee in kitchen observed not wearing face mask at time of inspection.

**Inspection Information**

Facility Name:	Geoffanos Pizza
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	19-June-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date. Failure to enforce use of face coverings by employees interacting directly with the public as per NYS Executive Order 202.16. Operator provided with NYSDOH Interim Guidance on Executive Order 202.16.

**Inspection Information**

Facility Name:	GFY Bar & Grill
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	27-September-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. **Critical** An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. – Permitting a condition detrimental to the public health to exist by failure to comply with NYS Executive Orders related to COVID-19, specifically Executive Order 202.41 and associated guidance promulgated by the Department of Health. Facility is actively working to bring the violation into compliance, significant progress made at time of inspection. Bar is non-socially distanced- groups of patrons not 6ft apart at the bar and tables outside are not 6ft apart either.  
*Corrections- people moved from bar so that socially distancing is occurring and tables moved.*

**Inspection Information**

Facility Name:	GFY Bar & Grill
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
Inspection date:	01-October-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. **Critical Corrected During Inspection** Permitting a condition detrimental to the public health to exist by failure to comply with NYS Executive Orders and associated NYSDOH Phase 3/4 guidance. Phase 3/4 guidance previously provided to operator. Observed three groups of patrons to be inadequately social distanced at the bar without use of an adequate 5 ft barrier between parties during inspection.  
*Bartender rearranged patrons to create 6ft distance between separate parties.*

**Inspection Information**

Facility Name:	Gino & Joe's Pizza (Lower)
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	06-July-2020

## Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date. Failure to enforce use of face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 guidance. Provided NYSDOH Phase 3 reopening guidance via email. Observed two (2) employees wearing face coverings improperly (below the chin) at time of inspection.

**Inspection Information**

Facility Name:	Gino & Joe's Pizza (Lower)
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
Inspection date:	13-July-2020

## Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date. Permitting a condition detrimental to the public health to exist by failure to comply with NYS Executive Orders related to COVID-19, specifically Executive Order 202.41 and associated guidance promulgated by the Department of Health. Facility is actively working to bring the violation into compliance, significant progress made at time of inspection. Observed 4 people waiting to order food and pay who were inadequately distanced at time of inspection. Owner states he will be adding markings on the floor to ensure proper social distancing.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date. Failure to enforce use of face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 guidance. Provided NYSDOH Phase 3 reopening guidance via email. Observed one (1) employee wearing face coverings improperly (below the chin) at time of inspection.

**Inspection Information**

Facility Name:	Gino & Joe's Pizza (Lower)
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
Inspection date:	20-July-2020

## Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date.  
**Repeat** Failure to enforce use of face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 guidance. Provided NYSDOH Phase 3 reopening guidance via email. Observed one (1) employee wearing face coverings improperly (below the chin) at time of inspection.

**Inspection Information**

Facility Name:	Gino & Joe's Pizza (Lower)
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
Inspection date:	22-July-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date.

**Repeat** Failure to enforce use of face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 guidance. Provided NYSDOH Phase 3 reopening guidance via email. Observed one (1) employee wearing face coverings improperly (below the chin) at time of inspection.

**Inspection Information**

Facility Name:	Gino & Joe's Pizza (Lower)
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
Inspection date:	09-September-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.

**Critical Corrected During Inspection** Permitting a condition detrimental to the public health to exist by failure to comply with NYS Executive Orders related to COVID-19, specifically Executive Order 202.41 and associated guidance promulgated by the NYS Department of Health. Facility is actively working to bring the violation into compliance. Observed several patrons standing in line/moving through restaurant without use of adequate face covering and improper social distancing while waiting in line for service.

*Patrons out of compliance were served and left facility prior to end of inspection. Remaining patrons were spaced out, adequate floor markings provided.*

**Inspection Information**

Facility Name:	Gino's NY Pizza
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	16-August-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.

**Critical Corrected During Inspection** An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. Failure to enforce use of face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 Guidance. Operator provided with NYSDOH Phase 3 reopening guidance. 5 employees not wearing masks properly. 1 employee properly wearing mask.

**Inspection Information**

Facility Name: Gino's NY Pizza

[?] Facility Type: Food Service Establishment

[?] Inspection type: Re-inspection

Inspection date: 19-August-2020

**Definition of critical and non critical violations***Violations: A summary of the violations found during the inspection are listed below.*

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.

**Critical Corrected During Inspection** Observed operator permitting a condition detrimental to the public health to exist by failure to comply with NYS executive orders related to Covid-19, specifically executive order 202.41 and associated guidance promulgated by the department of health. Observed 4 employees not wearing face coverings adequately. 3 employees with mask under chin, 1 employee with mask under nose.**Inspection Information**

Facility Name: Glen Oak Golf Club Restaurant

[?] Facility Type: Food Service Establishment

[?] Inspection type: Routine

Inspection date: 03-September-2020

**Definition of critical and non critical violations***Violations: A summary of the violations found during the inspection are listed below.*

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.

**Critical Corrected During Inspection** An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. UPON ARRIVAL IN KITCHEN, THE ONLY CHEF IN KITCHEN INVOLVED IN FOOD PREP WEARING HIS MASK DOWN BY HIS CHIN, EXPOSING BOTH HIS MOUTH & NOSE*AFTER SEEING ME, THE CHEF THEN PUT ON MASK PROPERLY TO COVER HIS MOUTH & NOSE***Inspection Information**

Facility Name: Glen Oak Golf Club Restaurant

[?] Facility Type: Food Service Establishment

[?] Inspection type: Re-inspection

Inspection date: 22-September-2020

**Definition of critical and non critical violations***Violations: A summary of the violations found during the inspection are listed below.*

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.

**Critical Repeat Corrected During Inspection** An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. UPON ARRIVAL NOTED THE FOLLOWING: 2 COOKS INVOLVED IN FOOD PREP IN THE KITCHEN, ONE WEARING A MASK ON HIS CHIN AND THE OTHER NOT WEARING ANY MASK AT ALL*UPON NOTING MY ARRIVAL BOTH COOKS PUT ON THEIR MASK AND BANDANA, RESPECTIVELY*

**Inspection Information**

Facility Name: Goode's Restaurant

[?] Facility Type: Food Service Establishment

[?] Inspection type: Routine

Inspection date: 16-June-2020

**Definition of critical and non critical violations**

Violations: *A summary of the violations found during the inspection are listed below.*

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date. Failure to enforce use face coverings by all employees as per NYS executive orders and associated NYSDOH Phase 3 guidance Operator provided with NYSDOH Phase 3 reopening guidance.  
*Employees put on face coverings at time of inspection.*

**Inspection Information**

Facility Name: Grant Street Bazaar

[?] Facility Type: Food Service Establishment

[?] Inspection type: Routine

Inspection date: 29-September-2020

**Definition of critical and non critical violations**

Violations: *A summary of the violations found during the inspection are listed below.*

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. **Critical Corrected During Inspection** An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. Male employee observed not wearing face mask at time of inspection.  
*Employee donned face mask at request of inspector.*

**Inspection Information**

Facility Name: Guzzo's Hot Spot Inc

[?] Facility Type: Food Service Establishment

[?] Inspection type: Routine

Inspection date: 07-August-2020

**Definition of critical and non critical violations**

Violations: *A summary of the violations found during the inspection are listed below.*

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. **Critical Corrected During Inspection** Failure to enforce the use of face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 guidance. Phase 3/4 correspondence provided via email. Observed owner and employee inside facility (prior to service to customers) without face coverings at time of inspection.  
*All employees (including ones just starting) corrected face covering use to be in compliance.*

**Inspection Information**

Facility Name:	Hartman's Distilling Co.
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	05-September-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.

**Critical Corrected During Inspection** An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines Musicians performing less than 12 feet from nearest table at which customers were seated  
*Musicians relocated to a positin greater than 12 feet from nearest table at time of inspection*

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.

**Critical** An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.

**Inspection Information**

Facility Name:	Hartman's Distilling Co.
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
Inspection date:	10-September-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.

**Critical Corrected During Inspection** Permitting a condition detrimental to the public health to exist by failure to comply with NYS Executive Orders, specifically Executive Order 202.41, and associated guidance related to COVID-19 promulgated by the Department of Health. Facility is actively working to bring the violation into compliance, significant progress made at time of inspection. Observed 14 people sitting together at a table outdoors at time of inspection.  
*Bar manager separated the table into 2 groups sat 6 ft apart at separate tables.*

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.

**Critical Corrected During Inspection** Failure to enforce the use of face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3/4 guidance. Operator previously provided with NYSDOH guidance. Observed kitchen employee to be wearing face covering under chin at time of inspection.  
*Kitchen employee corrected face covering use.*

**Inspection Information**

Facility Name:	Hoaks Restaurant
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	11-July-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date.

**Corrected During Inspection** Failure to enforce the use of face coverings by employees interacting directly with the public as per NYS executive order 202.16. Three employees working bar service NOT wearing face covering while interacting with the public.  
*All staff donned face covering at time of inspection.*

**Inspection Information**

Facility Name:	Hooked
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Routine
Inspection date:	12-June-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date.

**Corrected During Inspection** 2 FOOD PREP EMPLOYEES NOT WEARING FACE MASKS AT ALL UPON ARRIVAL  
**BOTH EMPLOYEES IMMEDIATELY OBTAINED & PUT ON MASKS**

**Inspection Information**

Facility Name:	Hopper's Rush Inn
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	08-July-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date.

Permitting a condition detrimental to the public health to exist by failure to comply with NYS Executive Orders related to COVID-19, specifically Executive Order 202.41 and associated guidance promulgated by the Department of Health. Facility is actively working to bring the violation into compliance, significant progress made at time of inspection.

**Inspection Information**

Facility Name:	Hopper's Rush Inn
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
Inspection date:	16-July-2020

**Definition of critical and non critical violations**

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date.

**Corrected During Inspection** Permitting a condition detrimental to the public health to exist by failure to comply with NYS Executive Orders related to COVID-19, specifically Executive Order 202.41 and associated guidance promulgated by the Department of Health. Facility is actively working to bring the violation into compliance, significant progress made at time of inspection. 2 patrons were observed not wearing masks when walking around; corrected at the time of the inspection.

**Bartender had patrons put masks on.**



**Inspection Information**

Facility Name:	Hotel Henry
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	21-August-2020

## Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. **Critical Corrected During Inspection** Permitting a condition detrimental to the public health to exist by failure to comply with NYS Executive Orders related to COVID-19, specifically Executive Order 202.41 and associated guidance promulgated by the Department of Health. Facility is actively working to bring the violation into compliance, significant progress made at time of inspection. Observed greater than 400 people gathered on public lawn across from Hotel Henry in a non-essential gathering to observe live jazz band performing on Hotel Henry's property.  
*Jazz band performance ended during inspection. Operator advised that failure to comply with NYS Executive Orders and other NYS regulations and associated NYS guidance may result in an enforcement action.*

**Inspection Information**

Facility Name:	Hyderabad Biryani House of WNY
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Routine
Inspection date:	14-September-2020

## Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. **Critical Corrected During Inspection** An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. 2 COOKS TALKING TO ONE ANOTHER ALONG WITH FRONT EMPLOYEE, EMPLOYEE IN DISHWASHING AREA, AND ANOTHER EMPLOYEE DOING KITCHEN WORK, ALL IN THE KITCHEN AREA WITHOUT ANY MASKS ON  
*ONCE I WAS NOTICED, ALL 5 EMPLOYEES VOLUNTARILY PUT ON MASKS. I DISCUSSED WITH KITCHEN EMPLOYEES AND OWNER THAT MASKS NEED TO BE WORN IN THE FACILITY, INCLUDING KITCHEN AND DISHWASHING AREA, WHENEVER ANYONE IS PRESENT THERE DOING ANY KIND OF WORK*

Facility Name:	Hyderabad Biryani House of WNY
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
Inspection date:	07-October-2020

## Definition of critical and non critical violations

Violations: A summary of the violations found during the inspection are listed below.

14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. **Critical Repeat Corrected During Inspection** An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. TWO EMPLOYEES IN THE KITCHEN AREA EITHER INVOLVED IN FOOD PREP OR AROUND FOOD WERE NOT WEARING MASKS PROPERLY - ONE HAD THE MASK DOWN AROUND HIS CHIN AND THE OTHER HAD NO MASK ON AT ALL  
*BOTH EMPLOYEES, UPON SEEING ME, PUT THEIR MASKS ON PROPERLY. DISCUSSED WITH EMPLOYEES THE MANDATE THAT MASKS NEED TO BE WORN ANYWHERE IN THE KITCHEN AND DISHWASHING AREAS, AT ALL TIMES. REINSPECTION SCHEDULED*

**Inspection Information**

Facility Name:	India Star
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Routine
Inspection date:	06-July-2020

**Definition of critical and non critical violations**

Violations: *A summary of the violations found during the inspection are listed below.*

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date.

**Corrected During Inspection** kitchen worker not wearing facial covering over nose & mouth

**Inspection Information**

Facility Name:	J.P.'s Pub
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	28-July-2020

**Definition of critical and non critical violations**

Violations: *A summary of the violations found during the inspection are listed below.*

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date.

**Corrected During Inspection** Failure to enforce the use of face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 guidance. Phase 3 guidance previously provided via email. Observed owner and cook to be wearing face coverings improperly at time of inspection.  
**Face coverings immediately adjusted to be in compliance.**

**Inspection Information**

Facility Name:	Jada Blitz Fitness
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	12-August-2020

**Definition of critical and non critical violations**

Violations: *A summary of the violations found during the inspection are listed below.*

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date.

**Corrected During Inspection** Two staff members working behind counter (one talking to women at shake bar) and also one employee in rear facility who come down from the stairwell with another ( masked employee) did not have masks on. Two employees who placed masks on kept pulling them away to talk/breathe.  
**Masks placed on.**

14-1.10(a) / An imminent health hazard condition has been found to exist at this food service establishment by the on premises service of food or drink to the public and congregation of persons during the COVID 19 public health emergency that is in effect this date.

**Corrected During Inspection** Patrons (2) found standing at shake bar within 2 feet talking to employee. Patrons had no masks on, and placed masks on upon request.  
**Masks placed on.**