

Inspection Information

Facility Name:	Jim's Family Restaurant
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
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.
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. In detail, line cook was wearing face covering underneath chin in kitchen.
All employees donned face coverings at time of inspection

Inspection Information

Facility Name:	Jin Lan Restaurant
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Routine
Inspection date:	25-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.
no signage posted indicating facial coverings required in facility

Inspection Information

Facility Name:	Joe's NY Style Pizza
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	01-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.
Addressed complaint from June 27. 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. Two employees observed to have mask around chin, one while working at the register and one prepping food in the kitchen.

Inspection Information

Facility Name:	Joe's NY Style Pizzeria
[?] 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 owner not wearing a facial covering while working in kitchen

Inspection Information

Facility Name:	John & Mary's
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	01-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 employees interacting directly with the public as per NYS Executive Order 202.16.

Operator provided with NYSDOH Interim Guidance on Executive Order 202.16. In detail, cashier not wearing face covering while attending to customers.

Employee donned face covering to properly fit over nose & mouth

Inspection Information

Facility Name:	John & Mary's
[?] 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.

Operator provided with "Reopening New York" guidelines' 5 people (employees & operators) witnessed working at register and in kitchen area without proper facemask useage (some not wearing masks at all & some worn over the chin only)

After returning inside restaurant after write-up outside-all employees had put on facemasks and were wearing them properly

Inspection Information	
Facility Name:	John's Pizza & Sub
[?] 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.

Corrected During Inspection FAILURE TO ENFORCE USE OF FACE COVERING BY EMPLOYEES INTERACTING DIRECTLY WITH THE PUBLIC, PER NYS EXECUTIVE ORDER 202.16. OPERATOR PROVIDED WITH NYSDOH INTERIM GUIDANCE ON EXECUTIVE ORDER 202.16
IN COMPLIANCE AT END OF COMPLAINT INSPECTION. REINSPECTION SCHEDULED

Inspection Information	
Facility Name:	John's Pizza & Sub
[?] 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.

Corrected During Inspection 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
SHORTLY AFTER MY ARRIVAL AT FACILITY, 2 EMPLOYEES WHO ORIGINALLY WERE WITHOUT A MASK AND WHO HAD THE MASK IMPROPERLY WORN PUT ON THEIR MASKS PROPERLY. REINSPECTION SCHEDULED

Inspection Information	
Facility Name:	Johnny La Bella's Pizzeria
[?] Facility Type:	Catering
[?] 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 ALL EMPLOYEES AS PER NYS EXECUTIVE ORDERS AND ASSOCIATED NYSDOH PHASE 3 GUIDANCE. OPERATOR PROVIDED WITH NYSDOH PHASE 3 REOPENING GUIDANCE
GO TO NYS PHASE 3 AND CLICK ON PHASE 3, GO DOWN TO FOOD SERVICE AND REVIEW GUIDANCE DOCUMENT. EMPLOYEE PUT ON HIS FACE SHIELD AT TIME OF INSPECTION. REINSPECTION SCHEDULED

Inspection Information

Facility Name:	Jokers of Lackawana
[?] 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. 2 employees in the kitchen not wearing masks at the time of the inspection.

2 employees put masks on (corrected).

Inspection Information

Facility Name:	Jokers of Lackawana
[?] 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 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. Cook in kitchen did not have mask on.

Corrected mask put on.

Inspection Information

Facility Name:	Jokers of Lackawana
[?] 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 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. Cook in kitchen did not have mask on. 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. 3 groups of patrons not sitting 6ft apart.

Corrected mask put on and one group left facility (corrected issue).

Inspection Information

Facility Name:	Just Pizza
[?] 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.
Four employees observed not wearing face masks while preparing food and not socially distanced.

Inspection Information

Facility Name:	Just Pizza
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	12-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 two employees without masks on, one with mask around chin. Failure to enforce the use of face coverings by all employees as per NYS Executive Order 202.16
employees donned masks correctly

Inspection Information

Facility Name:	Just Pizza
[?] 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.
Four employees observed not wearing face masks while preparing food and not socially distanced.

Inspection Information

Facility Name:	Just Pizza
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	12-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 two employees without masks on, one with mask around chin. Failure to enforce the use of face coverings by all employees as per NYS Executive Order 202.16
employees donned masks correctly

Inspection Information

Facility Name:	Just Pizza
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	23-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 staff to wear face coverings/masks as per NYS Executive orders associated NYSDOH Phase 3 guidance. Operator provided w/ NYSDOH Phase 3 opening guidance. 3 staff members not wearing masks correctly.

Inspection Information

Facility Name:	Just Pizza & Wing Co.
[?] 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 executive orders related to Covid-19, specifically executive order 202.41 and associated guidelines promulgated by the department of health. Observed one employee in kitchen with face covering worn under chin at time of inspection.

Inspection Information

Facility Name:	Kaz's
[?] 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. 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. Patrons and owner observed standing and drinking. Patrons observed walking around with no masks on. Patrons began to yell at us to leave and told us that we should be ashamed of ourselves. 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. Bartender spoke to us without her mask on until we told her to put it on.

*Erie County Health Department website missing report for July 20, 2020 violation at Kaz's that was reported to Comptroller's Office

Inspection Information

Facility Name:	Kennedy's Cove
[?] 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** An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. failure to enforce mask use by staff. To wit: four staff not wearing masks at time of inspection. One staff wearing her mask below her nose. *All staff donned masks properly.*

Inspection Information

Facility Name:	Kennedy's Cove
[?] 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. NYS reopening guidance previously provided to operator. Observed one (1) cook in kitchen to be wearing face covering below chin at time of inspection. *Cook corrected face covering use.*

Inspection Information

Facility Name:	Kentucky Fried Chicken
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	31-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 orders 202.41 and associated guidance promulgated by the department of health. Observed 4 employees at time of inspection, 2 employees without face coverings, and the other 2 with face coverings worn under chin.

Inspection Information

Facility Name:	Kentucky Fried Chicken/Taco Bell
[?] 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 face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 guidance. **Corrected at the time of the inspection- staff member placed mask on face correctly.**

Inspection Information

Facility Name:	Kloc's Grove
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	26-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** Patrons without masks on standing and playing game of corn-hole. 3 people without masks on standing at bar ordering drinks. 54 people in attendance at this event.

Inspection Information

Facility Name:	Kodiak Jacks
[?] 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. 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 masks at the time of inspection.

Corrected masks put on.

Inspection Information

Facility Name:	Kodiak Jacks
[?] 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) / 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 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. All employees in kitchen not wearing masks at the time of inspection. Repeat.
Employees put masks 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 Permitting a condition detrimental to the public health to exist by failure to comply with NYS Executive Orders and associated guidance promulgated by the Department of Health related to COVID-19. Failure to comply with NYS Executive Orders and associated NYSDOH guidance may result in significant fines and/or suspension or revocation of your permit to operate. Bar area crowded with customers and lack of social distancing.

Facility actively worked to bring facility into compliance during time of inspection.

Inspection Information

Facility Name:	La Casa de Sabores 1 INC.
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
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.

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. 3 employees observed not to have face coverings in kitchen. Face mask worn around chin by one employee at counter.

Inspection Information

Facility Name:	La Divina Uno
[?] 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.

Corrected During Inspection One of three employees wearing facial covering on chin **employee moved covering to cover nose & mouth**

Inspection Information

Facility Name:	La Flor Bakery
[?] 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.

All 4 employees on premises observed serving customers without wearing face masks at time of re-inspection.

Inspection Information

Facility Name:	La Flor Bakery
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	06-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 An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. 3 employees observed not wearing face masks at time of inspection.

Inspection Information

Facility Name:	La Nova Pizza & Wings
[?] 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) / 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. 1 kitchen employee preparing food not properly wearing a mask. Nose not covered. 2 kitchen employees in kitchen area not wearing masks at all.

Inspection Information

Facility Name:	La Nova Pizza & Wings
[?] 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. 1 employee in kitchen with mask below nose.

Mask placed correctly.

Inspection Information

Facility Name:	La Tolteca
[?] 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) / 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 covering Failure to enforce use of face coverings by all employees as per NYS Executive Orders & associated NYSDOH Phase 3 guidance. Operator provided with NYSDOH Phase 3 reopening Guidance. Three male employees in kitchen preparing & handling food without face (mouth & nose)

Masks put on

***Erie County Health Department website missing report for July 31, 2020 violation at Lancaster National Speedway – Main Concession that was reported to Comptroller’s Office**

Inspection Information

Facility Name:	Lee's Barbeque
[?] 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.

Failure to enforce use face coverings by all employees as per NYS Executive Orders and associated NYSDOH guidance. Operator provided with NYSDOH reopening guidance. Observed one employee at counter without face covering. Observed owner with face mask around chin.

Inspection Information

Facility Name:	Leo's Pizzeria
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
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 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 as per NYS executive order on employees. 2 employees noted to not be wearing masks at the time of the inspection.

Corrected- employees placed masks on.

Inspection Information

Facility Name:	Leo's Pizzeria
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
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 face coverings as per NYS Executive order and guidance. 1 employee not wearing mask in back of kitchen.

Inspection Information

Facility Name:	Leo's Pizzeria & Sports Bar
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	01-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. Observed one table and bar patrons seated well within 6 ft of each other.

Table of patrons relocated to create 6 ft distance.

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. Phase 3/4 correspondence sent to leospizzeriaonline@gmail.com on 7/24/20 by Jeff K. Observed four staff to be wearing face coverings improperly, two (2) worn below the nose and two (2) below the mouth working and preparing food in the kitchen at the take out window at time of inspection between 7:30 PM and 8:30 PM.

Inspection Information

Facility Name:	Leo's Pizzeria & Sports Bar
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
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) / 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 the use of face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 guidance. Phase 3/4 correspondence sent to leospizzeriaonline@gmail.com on 7/24/20 by Jeff K. Observed four staff to be wearing face coverings improperly, two (2) worn below the nose and two (2) below the mouth working and preparing food in the kitchen at the take out window at time of inspection between 7:30 PM and 8:30 PM.

Inspection Information

Facility Name:	Leos Pizzeria and Wings
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	14-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 OF FACE COVERINGS BY ALL EMPLOYEES AS PER NYS EXECUTIVE ORDERS AND ASSOCIATED NYS PHASE 3 GUIDANCE. OPERATOR PROVIDED WITH NYSDOH PHASE 3 REOPENING GUIDANCE. 5 KITCHEN STAFF WITH MASKS WERE NOT WEARING THEM PROPERLY, 3 NOT COVERING MASKS ON NOSE, 2 NOT COVERING MOUTH AND NOSE
VIOLATIONS CORRECTED AT TIME OF INSPECTION

Inspection Information

Facility Name:	Leos Pizzeria and Wings
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
Inspection date:	26-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. 1 male employee in kitchen prep area wearing mask on chin-nose and mouth exposed. 2 female employees improperly wearing masks-noses were exposed .

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 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 NYS PHASE 3 GUIDANCE. OPERATOR PROVIDED WITH NYSDOH PHASE 3 REOPENING GUIDANCE. 5 KITCHEN STAFF WITH MASKS WERE NOT WEARING THEM PROPERLY, 3 NOT COVERING MASKS ON NOSE, 2 NOT COVERING MOUTH AND NOSE
VIOLATIONS CORRECTED AT TIME OF INSPECTION

Inspection Information

Facility Name:	Little Caesars
[?] 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) / 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. 2 employees observed behind counter and in kitchen without their noses covered and 1 employee with his mask not on properly- (hanging on his ear) not covering his nose or mouth.

Inspection Information

Facility Name:	Little Caesars
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
Inspection date:	10-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 NYSDOH Phase 3 reopening guidance. In detail, pizza line food service worker was wearing face covering underneath chin and front kitchen customer order's employee was wearing no face covering in kitchen at time of re-inspection.

All employees donned face coverings at time of inspection

Inspection Information

Facility Name:	Los Aguacates
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Routine
Inspection date:	23-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.

Tables on patio not 6 feet apart. Employee in kitchen not wearing mask at time of inspection.

Inspection Information

Facility Name:	Lovejoy Pizza Main Street
[?] 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.

Two employees observed not wearing masks at time of inspection

Inspection Information

Facility Name:	Lucia's on the Lake
[?] 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. Failure to enforce use face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 guidance. 1 cook in kitchen without mask on.

Corrected mask put on.

Inspection Information

Facility Name:	Lucky Panda
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
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 Observed 2 employees working in kitchen without face coverings, and a third employee working in kitchen with mask under chin. An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.

All 3 employees donned masks properly. Advised that masks must be worn at all times when working in kitchen. Masks were available for employee use at time of inspection

Inspection Information

Facility Name:	M.T. Pockets
[?] 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.

Corrected During Inspection 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 Phase 3 reopening guidance by Chris Gulino on 6/26/2020.

Male bartender put on his face mask correctly.

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:	M.T. Pockets
[?] 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) / 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 Public Health Law SubPart 66-3 "COVID-19 Emergency Regulations", NYS Executive Orders related to COVID-19, specifically Executive Order 202.41 and associated guidance promulgated by the Department of Health. Per video footage provided to the Department, on September 1, 2020 multiple patrons without face coverings were allowed to stand on the patio and on the public sidewalk around the patio while consuming beverages, with inadequate social distancing between patrons and without the wearing of face coverings by the patrons. The facility is requested to voluntarily cease operations immediately. Provide a written corrective action plan and NYS Forward Business Safety Plan detailing any and all measures that will be taken to meet the requirements of the Governor's Orders related to COVID-19. Facility should remain closed until such time as this Department has received, reviewed, and approved the Corrective Action Plan.

Inspection Information

Facility Name:	Madina Halal Sweets & Restaurant
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Routine
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) / 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 with no face covering.

Inspection Information

Facility Name:	Mammoser's Tavern & Restaurant
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	01-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.
50% of employees in kitchen not wearing face coverings - failure to enforce use of face coverings by employees as per NYS executive orders and associated NYSDOH phase 3 guidance **employee correctly wore face coverings after instruction to do so**

Inspection Information

Facility Name:	Mangia Pizza, Subs and Wings
[?] 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 3 employees observed wearing face masks improperly- all 3 noses were exposed. 2 of the employees with improper masks were cooking food.

Inspection Information

Facility Name:	Manna at Northland
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Routine
Inspection date:	11-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 kitchen with mask around next. Observed one employee with no face covering in kitchen.

Inspection Information	
Facility Name:	Marcy Casino at Delaware Park
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	28-August-2020
Definition of critical and non critical violations	
Violations: <i>A summary of the violations found during the inspection are listed below.</i>	
<p>14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.</p> <p>Critical An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. Observed a single wedding reception in progress, with guest split between lower level banquet room and an outdoor patio. Approximately 39 guests were observed on patio, and approximately 50 in banquet room. Guests who were not seated were wearing masks. Bride and groom were travelling between the two areas. Spoke with two men who identified themselves as videographers, who stated that there was a single wedding reception taking place. Spoke with manager (Lisa?) who stated that there were two separate parties with two separate BPO's (which I took to mean separate invoices). Only one bride and groom were observed, and the door was open between the patio and banquet room. We next spoke with owner, Jason Davidson. He stated that he had tried to please angry customers by splitting the party, and had thought it was allowable after the 'Arrowhead ruling'. He stated that he understands that he was in violation of the executive order on events, that he may have no more than 50 participants.</p>	

Inspection Information	
Facility Name:	Mardee's Diner
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	03-August-2020
Definition of critical and non critical violations	
Violations: <i>A summary of the violations found during the inspection are listed below.</i>	
<p>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.</p> <p>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. One waitress working inside behind counter observed with facemask on chin, while interacting with patrons >6' away and facing kitchen window. One male in kitchen observed briefly with no facemask. Facemasks available for staff by facility.</p> <p>Condition corrected immediately. Advised all staff must wear facemasks to cover nose at all times.</p>	

Inspection Information	
Facility Name:	Maries Family Diner
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	14-September-2020
Definition of critical and non critical violations	
Violations: <i>A summary of the violations found during the inspection are listed below.</i>	
<p>14-1.10(a) / 14-1.10(a) An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines.</p> <p>Critical Corrected During Inspection An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines Observations: All 3 employees at work without face coverings, including owner 2 customers observed walking through facility without face coverings. Customers not reminded or asked to wear face coverings by owner, who also observed customers without masks</p> <p>All 3 employees donned masks. One uncovered customer left cafe, the other returned to his seat</p>	

Inspection Information	
Facility Name:	Marygold Manor
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	26-July-2020
Definition of critical and non critical violations	
Violations: <i>A summary of the violations found during the inspection are listed below.</i>	
<p>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.</p> <p>Banquet in progress at time of inspection with 50 attendees exactly. Approx. 6 people standing at buffet table without masks and without being properly socially distanced. Tables were also placed too close.</p>	

Inspection Information	
Facility Name:	Marygold Manor
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	08-August-2020
Definition of critical and non critical violations	
Violations: <i>A summary of the violations found during the inspection are listed below.</i>	
<p>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.</p> <p>2nd violation for the second group gathering - see violation 1</p>	
<p>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.</p> <p>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. Failure to comply with NYS executive orders and associated NYSDOH guidance may result in significant fines and/or suspension or revocation of your permit to operate. - 2 weddings taking place - both over 50 people attending - between 60 to 80 guests attended each wedding - owner was informed at prior inspection to not allow over 50 people at group gatherings</p>	

Inspection Information	
Facility Name:	Marygold Manor
[?] 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. 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. Failure to comply with NYS Executive Orders and associated NYSDOH guidance may result in significant fines and/or suspension or revocation of your permit to operate. 3 events operating in facility at time of inspection. Room 1 had approx. 80 people, Room 2 had approx. 70 people and Room 3 had approx. 20 people. Room 1 and 2 had over the 50 person limit that is allowed per event. At least 20 people total seen walking around inside building without masks. Owner admitted he did book wedding parties for over 50 because in his experience only about 50 percent show up.

Inspection Information	
Facility Name:	Marygold Manor
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
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) / 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 failing to comply with NYS Executive Orders related to COVID-19, specifically Executive Orders 202.41 & 202.45 and associated guidance promulgated by the Department of Health. Facility is ordered to cease operations immediately as per Erie County Department of Health Commissioner's Order. Provide a written Corrective Action Plan detailing any and all measures that will be taken to meet the requirements of the Governor's Orders and associated NYSDOH Guidance related to COVID-19. Facility is to remain closed until such time as this Department has received, reviewed, and approved the CAP. Violation based on findings from inspections dated July 30, 2020, August 8, 2020 & September 12, 2020. Copies attached.

Inspection Information

Facility Name:	Master 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.

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 donned face coverings at time of inspection

Inspection Information

Facility Name:	Master Pizza
[?] 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) / 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 of face coverings by all employees as per NYS executive order and associated NYSDOH Phase 3 guidance - about 50% of staff in kitchen not wearing face coverings and/or wearing face coverings improperly

employees were instructed by staff to wear face coverings properly and then all staff corrected action

Inspection Information

Facility Name:	Master Pizza
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
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. 2 employees observed without masks on.

Corrected at the time of inspection; masks put on.

Inspection Information

Facility Name:	McDonald's
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	27-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 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. In detail, employee at customer payment window at drive-thru lane wearing face covering around neck & not covering mouth or nose.

Employee adjusted face covering to properly fit over nose & mouth

Inspection Information

Facility Name:	McDonald's
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	25-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 Observed 3 employees working in kitchen without face coverings at time of inspection.

Inspection Information

Facility Name:	McDonald's
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
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.
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 has previously been provided with Phase 3 guidance via email. Observed one employee on cook line with mask under chin at time of inspection.
General Manager immediately sent employee home.

Inspection Information

Facility Name:	McDonald's
[?] 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.
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. 4 EMPLOYEES HAD THEIR MASKS COVERING THEIR MOUTHS ONLY (NOSES STICKING OUT OF MASKS) AND ONE EMPLOYEE HAD NO MASK ON AT ALL. GUIDANCE FOUND ON WEBSITE FOR NYS PHASE 3, CLICK ON PHASE 3, DOWN TO FOOD SERVICE, READ OVER DOCUMENT

Inspection Information

Facility Name:	McDonald's
[?] 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 Male employee wearing his mask on his chin while cooking food. Mouth and nose exposed.

Inspection Information	
Facility Name:	Metro Pizza Co. LLC
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
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 Failure to enforce the use of face coverings by all employees as per NYS Executive Orders and associated NYSDOH guidance. Information on phase 3/4 guidance provided. Observed one cook to be wearing face covering under chin and another cook with inadequately fitted face covering that left nose exposed at time of inspection.
Face covering use corrected by employees. Advised operator to ensure cooks wear face coverings at all times and provided information on alternative face coverings.

Inspection Information	
Facility Name:	Mexico City Buffalo
[?] 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 of face coverings by all employees as per NYS Executive orders and associated NYSDOH Phase 3 guidance. Observed 3 employees in kitchen not wearing face coverings.
All employees obtained and put on face masks. Operator advised that failure to comply with NYS non-essential public gathering limits and all other COVID-19 related NYS Regulations, Executive orders, and associated NYS guidance may result in an enforcement action.

Inspection Information	
Facility Name:	Michael's Banquet Facility
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	01-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 relative to COVID-19, specifically Executive Order 202.41 and associated guidance promulgated by the Department of Health. Observed patrons standing without face coverings, some drinking while standing, and greater than 50 people at wedding reception. Facility is actively working to bring the violation into compliance, significant progress made at time of inspection. Operator advised that failure to comply with NYS non-essential public gathering limits and all other COVID-19 related NYS Regulations, Executive Orders, and associated NYS Guidance may result in an enforcement action.

Inspection Information	
Facility Name:	Military Road Tavern
[?] 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 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 several patrons seated at the bar to be inadequately social distanced. Facility is actively working to bring the violation into compliance.
Patrons rearranged to be adequately social distanced.

Inspection Information	
Facility Name:	Mineo's South
[?] 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 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 employees observed with no masks on at time of inspection.
2 employees placed masks on face.

Inspection Information	
Facility Name:	Mister Submarine
[?] 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 previously. 1 employee noted to not be wearing face mask at the time of inspection.
Employee placed mask on.

Inspection Information	
Facility Name:	Mister Submarine
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
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. 2 staff members not wearing masks.
Corrected 2 staff members put on masks.

Inspection Information	
Facility Name:	Mister Submarine
[?] 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 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 employees (1 owner) not wearing masks.
Mask put on by 2 employees.

Inspection Information	
Facility Name:	Mister's Bistro
[?] 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 cook in kitchen not wearing mask properly.
Corrected mask put on.

Inspection Information	
Facility Name:	Mo's Place
[?] 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.
Corrected During Inspection Patrons at the bar not socially distanced. Every seat was taken and there was no distinction between parties. Each seat was approx. 1 foot apart.
Patrons spread out to outside patio. Discussed taking away one of the outdoor tables to spread them out more outside.

Inspection Information	
Facility Name:	Mongolian Buffet
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
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. Failure to enforce use face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 guidance. 4 employees observed not wearing masks at the time of the inspection.
Corrected employees put masks on.

Inspection Information	
Facility Name:	Mother's Restaurant
[?] 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 some patrons inadequately distanced at the bar.

Inspection Information	
Facility Name:	My Dad's
[?] 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 GUIDANCE. OPERATOR PROVIDED WITH NYSDOH PHASE 3 REOPENING GUIDANCE. KITCHEN MANAGER NOT WEARING A FACE COVERING, AND ANOTHER EMPLOYEE IN THE KITCHEN AND AN EMPLOYEE BUSING TABLES WERE WEARING MASKS WITH THEIR NOSES CLEARLY EXPOSED.
GO TO NYS PHASE 3, CLICK ON PHASE 3, GO DOWN TO FOOD SERVICE AND REVIEW GUIDANCE DOCUMENT.

Inspection Information	
Facility Name:	My Dad's
[?] 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) / 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. KITCHEN MANAGER NOT WEARING A FACE COVERING, AND ANOTHER EMPLOYEE IN THE KITCHEN AND AN EMPLOYEE BUSING TABLES WERE WEARING MASKS WITH THEIR NOSES CLEARLY EXPOSED.
GO TO NYS PHASE 3, CLICK ON PHASE 3, GO DOWN TO FOOD SERVICE AND REVIEW GUIDANCE DOCUMENT.

Inspection Information	
Facility Name:	Neat
[?] 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. 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 DOH. Facility is actively working to bring the violation into compliance, significant progress made at time of inspection. 2 customers walking around without masks on. Some tables on patio are not 6 feet apart. One table was approx 1 foot apart from another table.

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. 1 female cook with her mouth and nose visible improper mask wearing).

Inspection Information	
Facility Name:	New Four Aces
[?] 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. 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, progress made at time of inspection. Patrons playing pool (4 customers) without masks on. 3 people on patio outside standing and drinking no masks.
Patrons all were sitting at bar when I left.

Inspection Information	
Facility Name:	New Kim Kichen
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Routine
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. 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 one employee in kitchen with no face covering at time of inspection.

Inspection Information	
Facility Name:	New Sun Garden
[?] 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 AN EMPLOYEE AT THE DISHWASHING STATION, WHO ALSO DOES FOOD PREP, WAS NOT WEARING A MASK AT ALL. DISCUSSED WITH OWNER THAT ANYONE IN THE KITCHEN/DISHWASHING AREA MUST PROPERLY WEAR A MASK AT ALL TIMES, UNLESS THEY ARE TAKING A BREAK OUT FRONT OR IN THE BACK OF THE BUILDING, OR SEATED & EATING. EMPLOYEE THEN PUT ON HIS MASK. REINSPECTION SCHEDULED

Inspection Information	
Facility Name:	New Sun Garden
[?] 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 THE OWNER AT THE FRONT REGISTER, WHO HELPS WITH FOOD PREP, AND AN EMPLOYEE EMERGING FROM THE STOCKROOM AREA NEAR THE DISHWASHING STATION, WHO ALSO DOES FOOD PREP, WERE NOT WEARING MASKS AT ALL. UPON MY ARRIVAL (AND AFTER MY OBSERVATIONS WERE MADE) BOTH OWNER AND EMPLOYEE PUT ON THEIR MASKS. REINSPECTION SCHEDULED

Inspection Information	
Facility Name:	North End Bar & Grill
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	16-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 violation into compliance, significant progress made at time of inspection. Approximately 10 patrons on front patio standing and drinking at the time of the inspection. 3 people at bar standing drinking at the time of the inspection.
All patrons sat down.

Inspection Information	
Facility Name:	North Street Sub-Way
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Routine
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 observed not wearing face masks at time of inspection.

Inspection Information

Facility Name:	NY House Of China
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Routine
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. 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 two employees in the kitchen without face coverings.

Inspection Information

Facility Name:	Olive Branch Family Restaurant
[?] 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. **Corrected During Inspection** 1 FRONT SERVICE EMPLOYEE NOT WEARING MASK PROPERLY (COVERING MOUTH AND NOT NOSE) AT TIME OF INSPECTION. **EMPLOYEE IMMEDIATELY REPOSITIONED MASK TO COVER BOTH MOUTH AND NOSE**

Inspection Information

Facility Name:	Osteria 166
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Routine
Inspection date:	14-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. NYSDOH Phase 3/4 reopening guidance previously provided via email. Upon arrival to inspection, hostess approached stand to speak to me while lacking face covering. **Face covering use immediately corrected. Advised manager to ensure all employees wear face coverings at all times, especially employees who are interacting with the public.**

Inspection Information

Facility Name:	Panda Kitchen
[?] 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 enforce the use of face coverings by employees interacting directly with the public as per NYS Executive Order 202.16. Provided operator with NYSDOH Interim Guidance on Executive rder 202.16 **employee found mask and put it on**

Inspection Information

Facility Name:	Papa John's Pizza
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Routine
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) / 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** Operator not in compliance with Executive order 202.41 and current Covid-19 guidelines and orders. Observed 2 employees in facility without face coverings at time of inspection. **Face coverings donned.**

Inspection Information

Facility Name:	Partners
[?] 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 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 1 manager & 2 food service workers in kitchen not wearing/improperly wearing face coverings under chin at time of re-inspection.

Food service workers & manager properly placed face coverings over mouth & nose.

Inspection Information

Facility Name:	Pasquale's
[?] 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 use of face coverings by all employees as per NYS Executive order and associated NYSDOH Phase 3 guidance. Upon entry 6-10 employees not wearing face coverings properly while working in kitchen. **Manager corrected violation by making all employees wear face coverings properly-all employees now wearing face coverings.**

Inspection Information

Facility Name:	Pat's Pizzeria
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	01-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** Manager Amber Saccamano working the food pick up window while speaking with public within 6 feet and not wearing a mask properly. Mouth and nose were both exposed. Explained she is required to have a mask on properly at all times while dealing with the public. **Amber corrected her mask to properly cover her mouth and nose.**

Inspection Information

Facility Name:	Patrick's Rooftop @500 Pearl
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	23-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 approximately 10 patrons standing with their beverages and several of them also lacked face coverings at time of inspection.

Inspection Information

Facility Name:	Patrick's Rooftop @500 Pearl
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Routine
Inspection date:	31-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. Observed two cooks in kitchen to be wearing face coverings improperly (below chin) at time of inspection.

Cooks immediately corrected face covering use. Advised general manager to ensure that all employees wear face coverings at all times.

Inspection Information	
Facility Name:	Pautler's Drive In of Clarence
[?] 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) / 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 an imminent health hazard detrimental to the public health to exist by failing to comply with Executive Orders relating to COVID-19, specifically, distancing of table seating. Last two to four picnic tables located under the tent were only 5 feet apart. **Tables being moved immediately. Advised that they may want to have staff monitor the table distances incase tables are moved by the public.**

Inspection Information	
Facility Name:	Pegasus Family Restaurant
[?] 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) / 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** During time of inspection 6 of 12 employees in food preparation areas either did not have masks or had masks under chin not fully covering mouth and nose. Failure to enforce use of face covering by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 and 4 guidance. **Operator provided with phase 3 and 4 guidance during time of inspection. Proper social distancing, masks usage discussed with operator during time of inspection. All employees corrected mask usage during time of inspection.**

Inspection Information

Facility Name:	Pegasus Family Restaurant
[?] 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. During time of inspection 2 employees on cook line did not have masks on. Failure to enforce use of face covering by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 and 4 guidance. **Operator provided with phase 3 and 4 guidance during time of inspection. Proper social distancing, masks usage discussed with operator during time of inspection. All employees corrected mask usage during time of inspection.**

Inspection Information	
Facility Name:	Penora's Pizzeria
[?] 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. **Corrected During Inspection** Observed manager, Justin, cashing out 2 customers at front counter and not wearing his mask properly (his nose was exposed). Discussed proper way to wear a mask and issued violation notice. **Justin fixed his mask to cover his mouth and nose.**

Inspection Information

Facility Name:	Picasso's Pizza
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	31-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 MASK COVERINGS BY ALL EMPLOYEES AS PER NYS EXECUTIVE ORDERS AND ASSOCIATED NYSDOH PHASE 3 GUIDANCE. OPERATOR TO ENFORCE FACE COVERINGS FOR ALL EMPLOYEES AND PATRONS. 5 EMPLOYEES NOT WEARING FACES COVERINGS PROPERLY AND 1 EMPLOYEE NOT WEARING A FACE COVERING AT ALL.

Inspection Information

Facility Name:	Picasso's Pizza
[?] 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) / 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 FACE MASK COVERINGS BY ALL EMPLOYEES AS PER NYS EXECUTIVE ORDERS AND ASSOCIATED NYSDOH PHASE 3 GUIDANCE. OPERATOR TO ENFORCE FACE COVERINGS FOR ALL EMPLOYEES AND PATRONS. 5 EMPLOYEES NOT WEARING FACES COVERINGS PROPERLY AND 1 EMPLOYEE NOT WEARING A FACE COVERING AT ALL.

Inspection Information

Facility Name:	Picasso's Pizza Restaurant
[?] 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) / 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 4 of 6 employees lacking proper face coverings.

corrected on site

Inspection Information

Facility Name:	Pita Gourmet
[?] 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. 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. **GO TO NYS WEBSITE, FIND & CLICK ON NYS PHASE 3, GO DOWN TO FOOD SERVICE TO REVIEW GUIDANCE**

Inspection Information

Facility Name:	Pita Gourmet
[?] 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. 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. Noted 2 employees not wearing a mask at all over their mouths or noses, and except for 1 male, all other employees' masks did not cover their noses at all
GO TO NYS WEBSITE, FIND & CLICK ON NYS PHASE 3, GO DOWN TO FOOD SERVICE TO REVIEW GUIDANCE

Inspection Information

Facility Name:	Pizza Express
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Routine
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) / 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 one employee in the kitchen with face covering around chin. Observed one employee in kitchen with no face covering.

Inspection Information

Facility Name:	PJ Cools Ice Cream Shoppe
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	13-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, i.e. picnic tables set-up for customer use outside facility
Violation corrected at time of inspection. Facility must be operated in compliance with all NYS Executive Orders related to COVID-19.

Inspection Information

Facility Name:	Potts Deli and Grill
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Routine
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 at least four patrons inadequately spaced apart at countertop service/dining area at time of inspection.
Several patrons finished their meals and left during inspection. Advised employees to ensure proper social distancing.

Inspection Information

Facility Name:	Rachels Grill
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	18-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 wearing masks below their noses, and one employee with mask beneath their chin
All 5 employees adjusted masks to cover both nose and mouth

Inspection Information	
Facility Name:	Rachels Grill
[?] 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, specifically Executive Order 202.41, and associated NYSDOH Phase 3/4 guidance. Phase 3/4 guidance previously provided to operator. Observed four (4) employees in service area and kitchen to be wearing face coverings improperly (below nose) and one employee in kitchen to be wearing face covering off the ear, not covering mouth or nose, at time of inspection.
Face covering use adjusted to be in compliance.

Inspection Information	
Facility Name:	Rache's Mediterranean
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
Inspection date:	23-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 inadequate social distancing by customers ordering food for take out, no clearly signaled 6 ft spacing marking present 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. 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 to be provided via email. Observed three (3) employees wearing face coverings improperly (below nose).

Inspection Information	
Facility Name:	Rachel's Mediterranean
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
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. 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 to be provided via email. Observed at least three (3) employees wearing face coverings improperly--some below nose and some below chin.

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 inadequate social distancing by customers ordering food for take out, no clearly signaled 6 ft spacing marking present at time of inspection.

Inspection Information	
Facility Name:	Rachel's Mediterranean
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
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) / Other Public Health Hazards
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 patrons seated at 3 separate tables on the patio, tables within 6 feet of each other.
Two tables of patrons left, manager stated he would remove center table (the source of the issue) from the patio to ensure 6 ft distance between tables after the customers sitting at that table left.

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. Phase 3 guidance previously provided via email. Observed at least three (3) employees wearing face coverings improperly--some below nose and some below chin.
Face covering use corrected by staff to be in compliance.

Inspection Information	
Facility Name:	Rachel's Mediterranean
[?] 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 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 to operator. Observed several employees wearing face coverings improperly (below mouth, below nose) at time of inspection.
Discussed face covering use with manager. Advised that there may be stipulation due to improper face covering use on several occasions.

Inspection Information	
Facility Name:	Rachel's Mediterranean
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
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 Corrected During Inspection Failure to enforce the use of face coverings by all employees as per NYS Executive Orders and NYSDOH Phase 3 guidance. Phase 3/4 guidance previously provided. Observed three (3) employees to be wearing face coverings below chin or below nose.
Discussed adequate face covering use.

Inspection Information	
Facility Name:	Rachel's Mediterranean
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
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 Failure to enforce the use of adequate face coverings by all employees as per NYS Executive Orders and associated NYSDOH phase 3/4 guidance. Phase 3/4 guidance previously provided. Observed four (4) employees to be wearing face coverings improperly (below the nose).
Face covering use adjusted during inspection. Discussed the use of alternative face coverings to maintain compliance.

Inspection Information	
Facility Name:	Red Top Hots
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	30-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 Observed employee at order window waiting on customers without wearing a face covering, observed employees in kitchen neither maintaining a distance of 6 feet or more nor wearing face coverings.
Employees donned face mask, employee at window switched places with another employee, and went to back of facility.

Inspection Information	
Facility Name:	Red Top Hots
[?] 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.
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.

Inspection Information	
Facility Name:	Red Top Hots
[?] 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 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.

Inspection Information	
Facility Name:	Ricottas Pizza Niagara
[?] 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.
two employees observed not wearing masks at time of inspection.

Inspection Information	
Facility Name:	Rock Bottom Kitchen & Bar
[?] 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.
- 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. No social distancing at the bar area.

Inspection Information

Facility Name:	Rockin' Buffalo Saloon
[?] 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) / 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 employees interacting directly with the public as per NYS Executive Order 202.16. Operator provided with NYSDOH Interim Guidance on Executive Order 202.16. Bartender not properly wearing her mask. Her nose was not covered and she pulled her mask down while talking to a customer who was less than 2 ft. away.**Inspection Information**

Facility Name:	Route 78 Street Bar
[?] 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) / 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 employees interacting directly with the public as per NYS Executive Order 202.16. Operator provided with NYSDOH Interim Guidance on Executive Order 202.16. Bartender, tending bar, not wearing his mask properly. Mask was on bartender's chin.

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. 7 employees in kitchen not wearing masks at all. 3 of those employees were preparing food.**Inspection Information**

Facility Name:	Russell's Steaks, Chops & More
[?] 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. 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. 1 female bartender, standing right next to another female employee, wearing her mask on her chin. Nose and mouth exposed. We were greeted at the hostess station by owner Russell not wearing a mask at all standing right next to employees. 1 male employee and 1 female employee in kitchen not properly wearing face masks (noses were exposed).**Inspection Information**

Facility Name:	Russell's Steaks, Chops & More
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
Inspection date:	16-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. Russell Salvatore was not wearing a mask, has doctor's note regarding not being able to wear mask due to medical issue. 2 employees in front service area not wearing masks properly. 2 guests in conference room walking around without masks. 1 employee in kitchen not wearing mask.*All employees and guests placed masks on.***Inspection Information**

Facility Name:	Salsarita's Fresh Cantina
[?] 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:

14-1.71 / Employees not maintaining a high degree of personal cleanliness

One male employee observed making food on line with face mask not covering his nose.

*Spoke to manager, mask fixed. Staff will be educated.***Inspection Information**

Facility Name:	Salsarita's Fresh Cantina
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Routine
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.

Corrected During Inspection Failure to enforce use of face covering by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 guidance. Operator provided with NYSDOH Phase 3 reopening guidance.*Manager was not aware all employees (not just ones interacting with public) had to wear face coverings. Face covering put on by all employees during inspection.***Inspection Information**

Facility Name:	Salsarita's Fresh Cantina Catering
[?] Facility Type:	Catering
[?] Inspection type:	Routine
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.

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.*Manager was not aware all employees (not just ones interacting with public) had to wear face coverings. Face covering put on by all employees during inspection.*

Inspection Information	
Facility Name:	Salvatore's Italian Gardens
[7] Facility Type:	Food Service Establishment
[7] Inspection type:	Complaint
Inspection date:	31-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 face coverings not worn properly by 4 kitchen staff employees

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. group gathering of wedding of over 50 people - at least 80-90 people between 2 separate rooms. people walking back and forth between the rooms interacting

Inspection Information	
Facility Name:	Salvatore's Italian Gardens
[7] Facility Type:	Food Service Establishment
[7] 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. To wit: Two servers and two kitchen staff are not wearing their masks properly. *Staff now wearing their masks properly.*

14-1.80(a) / Establishment personnel handling ready to eat food with bare hands

Critical Corrected During Inspection Busboy found to be slicing loaves of bread for table service. The sliced will not be cooked. *Bread sliced with bare hands discarded voluntarily. Busboy put on gloves.*

Inspection Information	
Facility Name:	Salvatore's Italian Gardens
[7] Facility Type:	Food Service Establishment
[7] Inspection type:	Re-inspection
Inspection date:	26-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. 1 male employee in kitchen prep area wearing mask on chin (nose and mouth exposed). 1 male employee removed his mask, wiped his mouth with bare hands, blew his nose with bare hands and then put on gloves without washing his hands. This employee still had his mask down as I approached him.

Inspection Information	
Facility Name:	Santino's Pizza Shack
[7] Facility Type:	Food Service Establishment
[7] Inspection type:	Complaint
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. *Corrected During Inspection FAILURE TO ENFORCE USE OF FACE COVERINGS BY ALL EMPLOYEES AS PER NYS EXECUTIVE ORDERS AND ASSOCIATED NYSDOH PHASE 3 REOPENING GUIDELINES. FACE COVERINGS WERE PUT ON BY ALL EMPLOYEES*

Inspection Information	
Facility Name:	Santino's Pizza Shack
[7] Facility Type:	Food Service Establishment
[7] 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 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. 1 kitchen staff employee wearing mask improperly (nose not covered) and 2 kitchen staff employees not wearing masks at all- at time of inspection. *All employees put their masks on properly.*

Inspection Information	
Facility Name:	Santino's Pizza Shack
[7] Facility Type:	Food Service Establishment
[7] Inspection type:	Re-inspection
Inspection date:	26-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. 1 male in kitchen not wearing a mask (while standing). When I asked Santino if he was an employee he stated yes. 1 female in prep area with mask on her chin. She fixed her mask as I announced where I was from.

Inspection Information	
Facility Name:	Santora's Pizza Pub & Grill
[7] Facility Type:	Food Service Establishment
[7] Inspection type:	Complaint
Inspection date:	18-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 EMPLOYEES IN THE KITCHEN AREA, INVOLVED IN FOOD PREP, HAD THEIR MASKS DOWN UNDER THEIR MOUTHS/ON THEIR CHINS. *ADDRESSED ISSUE WITH KITCHEN MANAGER CHUCK - BOTH EMPLOYEES THEN PUT THEIR MASKS UP OVER THEIR MOUTHS & NOSES. SEE COMMENTS SECTION FOR FURTHER DISCUSSION WITH KITCHEN MANAGER. REINSPECTION SCHEDULED FOR COMPLIANCE CHECK.*

Inspection Information	
Facility Name:	Santora's Pizza Pub & Grill
[?] 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 use of face coverings by all employees per NYS Executive Orders and associated NYSDOH guidance. Four kitchen staff were not compliant with the use of face covering upon entry into the kitchen.
All employees placed face coverings over their mouth and nose upon request. Violation corrected.

Inspection Information	
Facility Name:	Santora's Pizza Pub & Grill
[?] 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) / 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 2 employees without proper face coverings, face masks were worn beneath chin
Employees pulled face masks over mouth and nose

Inspection Information	
Facility Name:	Say Cheese Pizza Company
[?] 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. 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. 4 employees in kitchen, including manager Dave, either not wearing masks or wearing masks inappropriately.

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 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. Too many people seated at the bar-unable to provide 6 feet of distance between parties.

Inspection Information	
Facility Name:	Seneca Red Hots
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	25-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 wear masks, enforce masks/face coverings by all the employees as per NYS Executive orders and associated NYSDOH Phase 3 Guidelines. Operator provided w/ NYSDOH Phase 3 opening guidance.

Inspection Information	
Facility Name:	Seneca Red Hots
[?] 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 wear masks, enforce masks/face coverings by all the employees as per NYS Executive orders and associated NYSDOH Phase 3 Guidelines. Operator provided w/ NYSDOH Phase 3 opening guidance.

Inspection Information

Facility Name:	Senor Tequila
[?] 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.

Corrected During Inspection Failure to enforce use of face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 guidance at time of inspection. NYSDOH Phase 3 reopening guidance previously provided via email. Observed inadequate face covering use by cook (below chin) and bartender (below nose) at time of inspection.

Face covering use corrected. Employees stated facility policy is to wear a mask at all times besides when seated.

Inspection Information

Facility Name:	Senor Tequila
[?] 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 the use of face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 guidance. Phase 3 reopening guidance provided via email. Observed one cook to be wearing face covering under chin and other cook to be wearing face covering under the nose.

Face coverings immediately adjusted by employees. Advised owner about face shields to encourage compliance with Executive Orders.

Inspection Information

Facility Name:	Senor Tequila
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
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. 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 sent. Observed cook in kitchen to wear face covering below the mouth at time of inspection.

Inspection Information	
Facility Name:	Shawarma City
[?] 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. Observed 3 employees working in kitchen without face coverings at time of inspection. Hand sanitizer not present at counter or any customer area, safety plan not completed and present. Space not provided between tables.

Inspection Information	
Facility Name:	Smokey Bones Barbeque & Grill
[?] 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. 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. In detail two line cooks in kitchen were wearing masks under chin at time of inspection. Corrected during inspection, both line cooks placed masks properly on their face covering mouth & nose at time of inspection.

Inspection Information	
Facility Name:	Sneaker's
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	23-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. Parties at bar not 6 feet apart at the time of inspection. Tables not 6 feet apart in dining room.

Inspection Information	
Facility Name:	Sodexo Cafe
[?] 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. Observed two employees to be lacking face coverings at time of inspection. **Employees put on face coverings to obtain compliance. Provided Phase 3/4 guidelines to General Manager. Discussed alternative face coverings.**

Inspection Information

Facility Name:	Soho Burger Bar
[?] 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 rooftop DJ for facility to be improperly wearing face covering around neck at time of inspection. **Manager Ben Rydzik advised DJ to wear mask, mask properly worn by DJ.**

Inspection Information

Facility Name:	Soho Burger Bar
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
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** Failure to enforce use of 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. Observed one cook in kitchen and one service staff member to use face coverings improperly (below chin/nose) at time of inspection. **Face covering use immediately corrected by employees.**

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 related guidance promulgated by the NYS Department of Health. Facility is actively working to bring the violation into compliance, significant progress made at time of inspection. Observed at least four patrons to be standing and/or ordering drinks without use of adequate face covering at time of inspection. **Patrons sat down or were advised to put on a face covering by General Manager Ben Rydzik.**

Inspection Information

Facility Name:	Solo Eats
[?] 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) / 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 cash register without face covering.

Inspection Information

Facility Name:	Sonny Reds
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	23-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 NYSDOH phase 3 guidance and associated NYSDOH Phase 3 reopening guidance. Dishwasher and pizza oven employees noted without mask at the time of inspection. **Masks placed on face correctly of employees.**

Inspection Information

Facility Name:	South Shore Beach Club
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
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. 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.

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 202.3 and 202.38. Operator actively controlling his patrons at time of inspection, after being made aware.

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 patrons when entering/waiting/standing as per NYS executive order 202.38. Operator provided with "Outdoor take-out/delivery food services" guidelines.

Inspection Information	
Facility Name:	South Shore Beach Club
[?] 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. 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 Dept of Health. Groups of unrelated patrons allowed to sit within six foot range along length of outdoor bar.
Facility is actively working to bring the violation into compliance, significant progress made at time of inspection. Bar manager separated the groups and will work to maintain separation distance.

Inspection Information	
Facility Name:	South Shore Beach Club
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	18-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 to be consuming beverages while standing, not using face masks while standing, and inadequately social distanced while seated at the bar.

Inspection Information	
Facility Name:	St. Gabriel's R.C. Church
[?] 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 An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. Auto event had over 50 people in attendance (approx. 450 people). Facility preparing and serving food out of outside pavilion. Hot dogs, burgers, fries and Fred bologna sandwiches being served. Soda and bottle water noted in cooler.

Inspection Information	
Facility Name:	Sterling Tap and Wurst
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	13-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** Permitting a condition detrimental to the public health by failure to comply with NYS executive orders related to COVID-19, specifically executive orders 202.3 and 202.38, by allowing patrons to consume while not seated, and by allowing patrons to consume while seated inside.
The patrons seated inside, and the group of patrons standing consuming outside have been moved. Violations corrected at time of inspection.

Inspection Information	
Facility Name:	Stockman's Tavern
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	25-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 AS PER NYS EXECUTIVE ORDERS AND ASSOCIATED NYSDOH PHASE 3 GUIDANCE. OPERATOR PROVIDED WITH NYSDOH PHASE 3 REOPENING GUIDANCE. NOTE: THIS WAS NOTED UPON ENTRANCE INTO THE KITCHEN WHERE EMPLOYEES WERE NOT WEARING FACE MASKS.
TO FIND NYSDOH PHASE 3 REOPENING GUIDANCE, GO TO NYSDOH WEBSITE, FIND NYS PHASE 3, CLICK ON PHASE 3, GO DOWN TO FOOD SERVICE AND READ OVER DOCUMENT

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. NOTE: THIS WAS NOTED AT THE TBI BAR, WHERE MASKS WERE WORN BUT THE NOSE WAS EXPOSED.

Inspection Information	
Facility Name:	Stroh's
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	18-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 seated too closely at the bar, consuming beverages while standing, and walking around without face mask on.

Inspection Information

Facility Name:	Stroh's
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
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 Department of Health. Facility is actively working to bring the violation into compliance, significant progress made at time of inspection. Observed at least 6 patrons standing while consuming beverages (alcoholic) on the outdoor patio, observed several groups of patrons within 6 feet of each other.*Bar tender immediately went outside and worked on breaking up gathered individuals and spaced patrons out.***Inspection Information**

Facility Name:	Stroh's
[?] 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 Order(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. Observed bartender to be interacting with patrons without use of face covering at time of inspection.*Bar tender immediately put on face covering*

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 at least three patrons standing without adequate use of face covering at time of inspection.*Patrons immediately donned face coverings or sat with their beverages.***Inspection Information**

Facility Name:	Sumtomo Rubber USA
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Routine
Inspection date:	10-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 the use of face coverings by patrons when entering/waiting/standing as per NYS executive order 202.38

Inspection Information

Facility Name:	Sunshine Vegan Eats
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	25-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. Addressed complaint from June 22. Failure to enforce use of face covering by employees interacting directly with public as per NYS Executive order 202.16. Operator provided with NYSDOH interim guidance on Executive order 202.16. Multiple employees observed to have face masks around neck or chin while taking orders or serving food.

Inspection Information

Facility Name:	Sunshine Vegan Eats
[?] 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. **Corrected During Inspection** 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 one employee preparing food at counter in kitchen with face mask around neck.*Keysha Searles told employee to properly cover face with mask at time of inspection.***Inspection Information**

Facility Name:	Swannie House
[?] 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 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 two separate groups of patrons/patrons sitting within 6 ft of each other at bar at time of inspection.*Patrons left during inspection, bringing violation into compliance. Advised owner of use of barriers if 6 ft distancing is not possible/plausible.*

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 Phase 3/4 guidance. Observed two employees in kitchen to be wearing face coverings, improperly at time of inspection--both face coverings worn below the nose.*Face covering use adjusted by employees to be in compliance. Advised owner of alternative face covering use and how to properly wear face coverings.*

Inspection Information	
Facility Name:	Templeton Landing
[?] 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 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. Observed three staff to be wearing face coverings improperly (below chin).
Face covering use adjusted by staff to be in compliance.

Inspection Information	
Facility Name:	Texas Roadhouse
[?] 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 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 2 cooks at cook line and 1 employee at host station improperly wearing face masks below nose (cooks) and mouth (host).
All employees put on face masks properly.

Inspection Information	
Facility Name:	TGI Friday's
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Routine
Inspection date:	23-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 reopening guidance.
Staff put on face coverings correctly during inspection.

Inspection Information	
Facility Name:	TGI Friday's
[?] 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.

Repeat 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 to operator. Observed several employees lacking face coverings or wearing them improperly (below the nose) at time of inspection.
All employees immediately put on their face coverings correctly.

Inspection Information	
Facility Name:	TGI Friday's
[?] 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.
Repeat 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 sent via email 6/23/2020. Observed one member of kitchen staff to be wearing mask improperly (below the chin) at time of inspection.
Staff member adjusted mask during inspection to properly cover mouth and nose.

Inspection Information	
Facility Name:	The 33
[?] 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. Staff member in kitchen not wearing mask at the time of inspection.
Corrected mask put on.

Inspection Information	
Facility Name:	The Admiral Room
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
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) / 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 202.41and associated guidance promulgated by the Department of Health and NYS regulation 66-3.3. Facility is actively working to bring the violation into compliance, with significant progress made at the time of inspection. Observed an estimated 85 guests with inadequate social distancing and use of face coverings. Patrons observed walking and ordering drinks at bar without face coverings. Patrons observed dancing, also without face coverings. One bartender observed wearing mask around his chin (corrected during inspection).
Director of Catering Joshua Poblocki immediately made an announcement telling all guests that they must use a mask/face covering whenever they were not seated.

Inspection Information

Facility Name:	The Admiral Room
[?] 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 the Department of Health and NYS regulation 66-3.3. Facility is actively working to bring the violation into compliance, with significant progress made at the time of inspection. Observed an estimated 85 guests with inadequate social distancing and use of face coverings. Patrons observed walking and ordering drinks at bar without face coverings. Patrons observed dancing, also without face coverings. One bartender observed wearing mask around his chin (corrected during inspection).
Director of Catering Joshua Poblocki immediately made an announcement telling all guests that they must use a mask/face covering whenever they were not seated.

Inspection Information

Facility Name:	The Anchor Bar
[?] Facility Type:	Food Service Establishment
[?] 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. Failure to enforce use of face covering by employees interacting directly with the public as per NYS executive order 202.16. Operator proved with NYSDOH interim guidance on executive order 202.16. 3 employees observed not to have face coverings.

Inspection Information

Facility Name:	The Beach Club @ Mickey Rats
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	18-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 masks by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 guidance. NYSDOH Phase 3 reopening guidance previously provided via email, to be provided again via email. Observed two bartenders and a security guard improperly using face coverings (wearing below the chin, taking off to talk to customers) 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. 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. - Several patrons were observed standing and consuming beverages - Face masks were not being used while standing - Inadequate social distancing while seated at the bar.

Inspection Information	
Facility Name:	The Cowboy
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
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 the use of face coverings by all employees as per NYS Executive Orders and associated NYSDOH Phase 3 guidance. Provided NYSDOH Phase 3 reopening guidance at time of inspection. Observed four employees lacking face coverings or wearing them improperly below the chin.
All employees properly donned face coverings after discussion by end of inspection.

Inspection Information	
Facility Name:	The Cowboy
[?] 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.
 Permitting a condition detrimental to the public health to exist by failure to comply with NYS executive order 202.41, and associated guidance promulgated by the Dept of health. Over capacity and over 100 people not in seats and only 12 available seats at the time. Inadequate social distancing inside and out as well as mask use.
Owner gained control by moving patrons into seats or out of the establishment.

Inspection Information	
Facility Name:	The Cowboy
[?] 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 three groups of patrons sitting within 6 ft of each other at time of inspection.
Owner asked patrons to space out or leave--patrons chose either to space out or leave.

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. Phase 3/4 guidance previously provided via email. Observed owner approach security guard in entry way of facility without use of face covering. He then approached me without use of adequate face covering.
Owner put on adequate face covering.

Inspection Information	
Facility Name:	The Deuce
[?] 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 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. Tables noted to be closer than 6ft social distancing allowance. 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 staff members in kitchen noted to not be wearing masks correctly at the time of the inspection.
2 staff members put masks on. Tables will be moved further a part.

Inspection Information	
Facility Name:	The Fox Valley Golf Club
[?] 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 An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. Failure to enforce mask use by patrons. To wit: several guests not wearing masks when not seated.

DJ made announcements that anyone not seated must wear their masks.

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 failing to comply with NYS executive orders related to COVID19, specifically executive orders 202.41 and 202.45 and associated guidance promulgated by the department of health. To wit: a wedding reception of 150 guests taking place at the 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 Corrected During Inspection An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. Failure to enforce mask use by staff. To wit: four kitchen staff not wearing masks.

Staff donned masks.

Inspection Information	
Facility Name:	The Fox Valley Golf Club
[?] 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 Repeat An imminent health hazard - Non Compliance with COVID-19 Executive Orders(EO) and NY forward guidelines. Failure to enforce mask use by patrons. To wit: several guests not wearing masks when not seated.

DJ made announcements that anyone not seated must wear their masks.

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 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 failing to comply with NYS executive orders related to COVID19, specifically executive orders 202.41 and 202.45 and associated guidance promulgated by the department of health. To wit: a wedding reception of 150 guests taking place at the time of inspection.

Inspection Information	
Facility Name:	The Groove Lounge
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	29-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. 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 ordered to cease operations immediately as per Erie County Department of Health Commissioner's Order. Provide a written corrective action plan and NYS Forward Business Safety Plan detailing any and all measures that will be taken to meet the requirements of the Governor's Orders related to COVID-19. Facility is to remain closed until such time as this Department has received, reviewed, and approved the Corrective Action Plan. Estimated 80 patrons standing and drinking and dancing without masks on. No partitions; standing drinking; No food observed; No Social Distancing.

Inspection Information	
Facility Name:	The Lovejoy Pizzeria
[?] 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 two employees in kitchen with mask around chin. Observed one employee at register with mask around neck.

Inspection Information

Facility Name:	The Lunch Box - Lafayette Court
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
Inspection date:	16-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 to operator. Observed cook to be wearing mask off of his ear, not covering mouth or nose at time of inspection.
Cook immediately put face covering on to be in compliance.

Inspection Information

Facility Name:	The Olive Tree
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
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 face 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 doing dishes and cooking. Staff were in close proximity to each other (within 1-2 feet)
Facility is actively working to bring the violation into compliance, significant progress made at time of inspection

Inspection Information

Facility Name:	The River Grill
[?] 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 masks by staff as per NYS executive order. Several staff not wearing masks as they prepared for opening.
All staff have donned masks at the time of this inspection.

Inspection Information

Facility Name:	The Stage
[?] 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.
Corrected During Inspection Allowing patrons (approximately 150) to congregate while standing and consuming food and drink Promoting a non-essential public gathering as per NYS Regulation Section 66-3.3 Permitting a condition detrimental to 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 ordered to cease operations immediately as per Erie County Department of Health Commissioner's Order.
Close order issued, facility closed. Provide a written plan and NY Forward Business Safety Plan detailing any and all measures that will be taken to meet the requirements of the Governor's Orders related to COVID-19. Facility is to remain closed until such time as this department has received, reviewed and approved the CAP

Inspection Information	
Facility Name:	The Stage
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
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 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. Facility actively working to bring the violation into compliance, significant progress made at time of inspection. Observed performer to be standing within 12 ft of patrons and several tables with patrons seated within 6 ft at time of inspection.
Performer moved back on stage and tow lines are to be put down to help performers maintain 12 ft distance. Patrons also respaced to create 6 ft distance between tables.

Inspection Information	
Facility Name:	The Sterling at Arrowhead
[?] 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 including NY Regulation 66-3.3 as well as other guidance promulgated by the NYS Department of Health. Observed at least 100 guests attending a wedding reception at this facility where patrons were observed to be standing and crossing through common spaces without the use of a face covering and dancing. Observed employees to be adequately complying with the use of face covering guidance.

Inspection Information	
Facility Name:	The Tailgate Deli
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	01-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. Staff member not wearing mask.
Corrected staff member but on mask.

Inspection Information	
Facility Name:	The Village Line
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
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.
 bartender not wearing a facial covering

Inspection Information	
Facility Name:	The Wellington Pub
[?] 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.
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 o Health. Facility is actively working to bring the violation into compliance, significant progress made at time of inspection.
Bartender relocated seats to gain compliance.

Inspection Information

Facility Name:	Tim and Bonnie Pizza Gowanda
[?] 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.
 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.

Inspection Information

Facility Name:	Tim and Bonnie Pizza Gowanda
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
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.
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. Observed one employee lacking face covering and another employee with covering worn at the neck.
Employees put on face coverings correctly during inspection. Discussed proper face mask use.

Inspection Information

Facility Name:	Tim Hortons #4209
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	23-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.
 Observed one employee serving food to a customer in parking lot with face mask around neck at time of inspection. 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.

Inspection Information

Facility Name:	Tim Hortons #9383
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	07-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 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.
Employee adjusted face covering to properly fit over nose & mouth

Inspection Information

Facility Name:	Tim Hortons
[?] 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 guidelines. Operator has been provided with Phase 3 guidance via email prior to inspection. Observed one employee on break in dining room, did not place face covering over nose and mouth while walking through dining room or behind counter. Employee was consuming a beverage while walking through dining room and service area. Second employee observed returning from break, no face covering present while walking through dining room and behind counter.

Inspection Information	
Facility Name:	Tim Hortons
[?] 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 face coverings or masks (worn improperly) by all employees as per NYS Executive orders and associated NYSDOH phase 3 reopening guidance.
Masks were placed correctly over nose at the time of inspection.

Inspection Information	
Facility Name:	Tim Hortons
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	23-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 working register observed not wearing face mask at time of inspection. Another employee observed making coffee with face mask around chin.

Inspection Information	
Facility Name:	Tim Hortons
[?] 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. Observed one cook to be wearing her face covering below the chin while working within 6 ft of several other employees at time of inspection.
Face covering use corrected at time of inspection. Advised that all employees must wear face covering over mouth and nose at all times.

Inspection Information	
Facility Name:	Tim Horton's
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	12-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 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.
Employee adjusted face covering to properly fit over nose & mouth

Inspection Information	
Facility Name:	Tim Hortons
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	07-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 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.
Employee adjusted face covering to properly fit over nose & mouth

Inspection Information	
Facility Name:	Tim Hortons
[?] 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 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.

Inspection Information	
Facility Name:	Tim Hortons
[?] 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 previously. 1 employee without mask on at time of inspection. 2 employees observed not wearing masks properly.
Employees placed masks on properly.

Inspection Information	
Facility Name:	Tim Hortons
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Routine
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) / 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. 1 employee with mask on chin at time of inspection.
Corrected at the time of the inspection- mask placed correctly.

Inspection Information	
Facility Name:	Tin Chi House
[?] 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.
Corrected During Inspection 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.

Inspection Information	
Facility Name:	Tokyo II
[?] 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 - both employees in kitchen not wearing face coverings
upon instruction both employees then put on face coverings properly

Inspection Information	
Facility Name:	Transit
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Routine
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 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 two employees not wearing proper PPE behind bar during inspection.
The two employees put on proper masks.

Inspection Information	
Facility Name:	Twilight Grill
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Routine
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** 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 bartender (owner) interacting with patrons without adequate use of face covering--was not covering mouth or nose.
Owner adjusted face covering use to be in compliance.

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 patrons seated within 6 ft of each other.
Patrons rearranged to maintain compliance.

Inspection Information	
Facility Name:	Vin-Chet Pastry Shop
[?] 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. FAILURE TO ENFORCE USE OF FACE COVERINGS BY ALL EMPLOYEES AS PER NYS EXECUTIVE ORDERS ASSOCIATED W/NYSDOH PHASE 3 GUIDANCE. OPERATOR PROVIDED WITH NYSDOH PHASE 3 REOPENING GUIDANCE
GO TO NYS WEBSITE, LOCATE ANDN CLICK ON NYS PHASE 3, GO DOWN TO FOOD SERVICE, AND READ OVER GUIDANCE. ALL EMPLOYEES THEN PUT ON MASKS. REINSPECTION SCHEDULED

Inspection Information	
Facility Name:	Wayside Family Restaurant
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	30-July-2020

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. 2 cooks noted to not be wearing masks at the time of inspection. Operator previously emailed with NYSDOH phase 3 reopening guidance.

Inspection Information

Facility Name:	Wayside Family Restaurant
[?] 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) / 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. 2 cooks noted to not be wearing masks at the time of inspection. Operator previously emailed with NYSDOH phase 3 reopening guidance. 8/6/2020- 2 employees noted with mask below noses. 1 employee noted without mask on.

Inspection Information

Facility Name:	Wendy's Old Fashioned Hamburgers #3175
[?] 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.
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.
GO TO NYS PHASE 3, CLICK ON PHASE 3, GO DOWN TO FOOD SERVICE AND REVIEW GUIDANCE DOCUMENT. AT TIME OF INSPECTION ALL EMPLOYEES AND MANAGER ADJUSTED THEIR MASKS SO THAT THEIR NOSES WERE COVERED, AS WELL AS THEIR MOUTHS. REINSPECTION SCHEDULED.

Inspection Information

Facility Name:	Wendy's Old Fashioned Hamburgers #3561
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Routine
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.
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. Observed three (3) employees to be wearing face coverings improperly (below nose) at time of inspection.

Inspection Information

Facility Name:	Wendy's Old Fashioned Hamburgers #3561
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
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 Failure to enforce the use of face covering by all employees as per NYS Executive Orders and associated NYSDOH Phase 3/4 guidance. Phase 3/4 guidance previously provided to operator. Observed two (2) employees to be wearing face covering improperly (under the nose) at time of inspection. Employees stated that the kitchen was hot and the masks were very difficult to breathe in.
Employees adjusted face coverings to cover their nose. Advised manager Jesse Watkins to ensure face coverings are worn properly at all times and to discuss with corporate obtaining face shields or alternative coverings for staff who are struggling to breathe in order to ensure compliance with NYS Executive Orders.

Inspection Information	
Facility Name:	Wendy's Old Fashioned Hamburgers #4571
[?] 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 covering by employees interacting directly with public as per NYS executive order 202.16. Operator provided with NYSDOH interim guidance on executive order 202.16. Observed on employee at register without face covering. Observed one employee preparing food with face mask below nose.

Inspection Information	
Facility Name:	Wendy's Old Fashioned Hamburgers #4780
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Complaint
Inspection date:	10-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 working in kitchen, at drive thru not wearing masks over mouths and noses (pulled over chin). Spoke to district manager and GM on site.

Inspection Information	
Facility Name:	Wendy's Old Fashioned Hamburgers #4780
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Re-inspection
Inspection date:	15-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 staff wearing facial masks below mouths and noses while working in kitchen

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Inspection Information	
Facility Name:	Wild Ginger Asian Cuisine
[?] 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) / 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 provide face coverings for employees interacting directly with the public as per NYS Executive Order 202.16. Upon entering the facility, an employee, who was interacting with the public, did not have a face covering on.
The facility voluntarily complied when requested by a public health official.

Inspection Information	
Facility Name:	Wiseguy's Pizza
[?] 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 Facility not enforcing masks to be worn on staff at the time of the inspection as per Executive order and phase 3 guidance.
Corrected at the time of inspection cook placed mask on face properly.

Inspection Information	
Facility Name:	Zetti's Pizza & Pasta
[?] 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.

Corrected During Inspection Employees not all wearing face masks at time of inspection. Cashier put mask on when dealing with customers. Two employees in front area are able to maintain 6 feet distance, one works pizza oven other works service area. There is also a tape line 6 feet from end of counter to make sure customers stay 6 feet from employees. Current NYS order requires all employees to wear a mask regardless of social distancing. Spoke with owner who stated that if all employees must wear a face covering or shield, he will make them. Face masks are readily available for all employees. Owner stated he was confused by all of the information coming out and thought as long as employees could social distance, they did not need to wear masks.

Substantial compliance at this time.

Inspection Information	
Facility Name:	Zhang Buffet
[?] Facility Type:	Food Service Establishment
[?] Inspection type:	Routine
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. 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 active buffet lines available in dining room for customer's self-service at time of inspection.

Buffet lines closed by owner until a food service worker is present & dedicated to properly serve customers at buffet lines in dining room.

Inspection Information	
Facility Name:	Zorba's Texas 25
[?] 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 NYSDOH reopening guidance. Observed cook walk from back storage area to front cook line with face covering worn around neck during inspection.

Cook corrected face covering use.