

CLINTON COUNTY HEALTH DEPARTMENT RESTAURANT INSPECTION GRADES/RATINGS

**DETAILED EXPLANATION OF VIOLATIONS
RATING SYSTEM EXPLANATION
SEARCH INSPECTION RATINGS**

INTRODUCTION

The Clinton County Health Department (CCHD) oversees the permitting and inspection of over 400 food service establishments (FSE's) in Clinton County to ensure compliance with the New York State Sanitary Code. FSE inspections are completed once or twice yearly for most restaurants, with the number of inspections completed determined by the number and complexity of the menu items for that facility. Inspections for small/limited food item restaurants and/or vendors are typically completed at least once every other year.

During inspections, CCHD staff complete a visual inspection of all facility components, (i.e., kitchen, eating area, bathrooms, food storage areas, and complete evaluation of food worker practices, including the manner in which the food workers receive and store foods, how the foods are processed, and the temperatures at which they cook, hold and reheat the foods. Types of FSE's permitted and inspected by the CCHD include: restaurants, bakeries, schools, day care centers, harvest dinners, temporary food establishments, soft ice cream vendors, mobile food vehicles, pushcarts, taverns, vending machines, correctional facilities and caterers. The objective of such inspections is to prevent disease, assure a healthy and safe environment, and promote the highest quality of life. Based on media and general public interest, the CCHD has decided to use a rating system to provide the public with a general method of identifying the facility's relative compliance to the food code.

The CCHD uses an inspection sheet divided into red zone (critical) and blue zone violations. Red zone, or critical, violations are considered high risk factor violations that are known to cause food-borne illness. Blue zone violations are not as critical and involve establishment sanitation, design, and maintenance. Sanitarians performing inspections are New York State standardized Certified Food Service Inspection Officers.

Critical (Red Zone) Violations:

- **FOODS ADULTERATED OR RECEIVED FROM UNAPPROVED SOURCES**
- **FOODS NOT PROTECTED FROM CONTAMINATION, TEMPERATURES NOT MEASURED**
- **FOODS NOT PROTECTED FROM CONTAMINATION BY WORKERS**
- **FOODS NOT PROTECTED FROM CONTAMINATION BY OTHER SOURCES**
- **IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS**
- **IMPROPER HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS**
- **INADEQUATE COOKING AND REHEATING OF POTENTIALLY HAZARDOUS FOODS**

Sanitation, Design and Maintenance (Blue Zone) Violations

- **FOOD NOT PROTECTED IN GENERAL**
- **POOR HYGIENE AND ACTIVITIES OF FOOD WORKERS**
- **POOR SANITARY DESIGN, CONSTRUCTION, INSTALLATION OF EQUIPMENT AND UTENSILS**
- **IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS**
- **IMPROPER SANITARY FACILITIES AND CONTROLS**
- **IMPROPER GARBAGE AND RUBBISH DISPOSAL**
- **INADEQUATE INSECT/RODENT CONTROL**
- **IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES**
- **MISCELLANEOUS, ECONOMIC VIOLATION, CHOKING POSTER, TRAINING**

It is important to note that the grade/rating represents a **snapshot** of the facility at the time of the inspection. The grade is used to place a value on compliance to the regulations, educate the operators, and encourage corrective action. The information available in these reports includes:

- Name and address of the FSE;
- Date of Inspection;
- Number of Red Zone (Critical) Violations Found;
- Number of Blue Zone Violations Found;
- A General “Letter Grade” Score for the inspection.

For each inspection completed, the CCHD has elected to calculate and list a simplistic letter grade (i.e., A, B, C, or D). Such letter grades are simply based on a compilation of the total number of red-zone and blue zone violations identified during the specific inspection.

If you would like to receive a copy of the full inspection report for a specific FSE, please contact the CCHD Environmental Health Unit (at 518-565-4870) for a Freedom of Information request. This form can be mailed to you. If you would like to meet with a staff person, you will need to schedule an appointment.

DETAILED EXPLANATION OF VIOLATIONS

PART 1 – CRITICAL ITEMS (RED ZONE)

1. FOODS ADULTERATED OR RECEIVED FROM UNAPPROVED SOURCES

1A - unpasteurized milk and milk products used

1B - water/ice unsafe, unapproved sources, cross connections

1C - home canned goods, or canned goods from unapproved processor found on premises

1D - canned goods found in poor condition (leakers, severe dents, rusty, swollen cans)

1E - meat and meat products not from approved plants

1F - shellfish not from approved sources, improperly tagged/labeled, tags not retained 90 days

1G - cracked/dirty fresh eggs, liquid or frozen eggs and powdered eggs not pasteurized

1H - food from unapproved source, spoiled, adulterated on premises

2. FOODS NOT PROTECTED FROM CONTAMINATION, TEMPERATURES NOT MEASURED

2A - prepared food products contact equipment or work surfaces which have had prior contact with raw foods and where washing and sanitizing of the food contact surface has not occurred to prevent contamination

2B - food workers prepare raw and cooked or ready to eat food products without thorough hand washing and sanitary glove changing in between

2C - cooked or prepared foods are subjected to cross-contamination from raw foods

2D - unwrapped/potentially hazardous foods are reserved

2E - accurate thermometers not available or used to evaluate potentially hazardous food temperatures during cooking, cooling reheating and holding

3. FOODS NOT PROTECTED FROM CONTAMINATION BY WORKERS

3A - food workers prepare foods when ill with a disease transmissible by foods such as diarrhea ('stomach flu'), hepatitis, acute respiratory infections, vomiting or have infected cuts or burns on their hands

3B - food workers do not wash hands thoroughly (generate lather) after visiting the toilet, coughing, sneezing, smoking, or otherwise contaminating their hands

3C - food workers do not use proper utensils (tongs, spoons, spatulas, sanitary gloves) to eliminate bare hand contact with cooked or prepared foods

4. FOODS NOT PROTECTED FROM CONTAMINATION BY OTHER SOURCES

4A - toxic chemicals are improperly labeled, stored or used so that contamination of food can occur

4B - acid foods are stored in containers or pipes that consist of toxic metals (antimony, cadmium, copper, zinc, lead)

4C - foods or food area/public area contaminated by sewage or drippage from sewage pipes

5. IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS

5A - potentially hazardous foods are not kept below 45 degrees during cold holding, except smoked fish not kept below 38 degrees during cold holding

5B - potentially hazardous foods are not cooled by an approved method where the food temperature can be reduced from 120 to 70 degrees or less within 2 hrs. and 70-45 w/in 4 hrs.

5C - potentially hazardous foods are not stored under refrigeration except during necessary preparation or approved pre-cooling procedures (room temp. storage)

5D - potentially hazardous foods such as salads prepared from macaroni or potatoes are not prepared as recommended using pre-chilled ingredients and are not pre-chilled to 45 degrees or less as recommended before they are stored on buffet lines

5E - enough refrigerated storage equipment is not present, properly designed, maintained or operated so that all potentially hazardous foods are cooled properly and stored below 45 degrees as required

6. IMPROPER HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS

6A - potentially hazardous foods are not kept at or above 140 degrees during hot holding

6B - enough hot holding equipment is not present, properly designed, maintained and operated to keep hot foods above 140 degrees

7. INADEQUATE COOKING AND REHEATING OF POTENTIALLY HAZARDOUS FOODS

7A - all poultry, poultry stuffings, stuffed meats and stuffings containing meat are not heated to 165 degrees or above

7B - all pork or any food containing pork is not heated at 150 degrees or above
7C - all shell eggs or foods containing shell eggs are not heated to 145 degrees or above except by customer request
7D - all ground meats and foods containing ground meat are not heated to 158 degrees or above except by customer request
7E - other potentially hazardous foods requiring cooking are not heated to 140 degrees or above
7F - precooked, refrigerated potentially hazardous food is not reheated to 165 degrees or above within 2 hours
7G - commercially processed precooked potentially hazardous foods are not heated to 140 degrees or above within 2 hours
7H - whole frozen poultry or poultry breasts, other than a single portion, are being cooked frozen or partially thawed
PART 2 – ESTABLISHMENT SANITATION, DESIGN AND MAINTENANCE (BLUE ZONE)
8. FOOD NOT PROTECTED IN GENERAL
8A – Food not protected during storage, preparation, display, transportation and service, from potential sources of contamination (e.g., food uncovered, mislabeled, stored on floor, missing and inadequate sneeze guards, food containers double stacked)
8B – In use food dispensing utensils improperly stored
8C – Improper use and storage of clean, sanitized equipment and utensils
8D – Single service items reused, improperly stored, dispensed, not used when required
8E – Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures
8F - Improper thawing procedures used
8G – Raw foods not properly washed prior to serving
9. POOR HYGIENE AND ACTIVITIES OF FOOD WORKERS
9A – Inadequate personal cleanliness
9B – Tobacco is used: eating, drinking in food preparation, dishwashing, food storage areas
9C – Hair is improperly restrained
9D – Dressing rooms dirty, not provided, improperly located
10. POOR SANITARY DESIGN, CONSTRUCTION, INSTALLATION OF EQUIPMENT AND UTENSILS
10A – Food (ice) contact surfaces are improperly designed, constructed, installed, located (cracks, open seams, pitted surfaces, tin cans reused, uncleanable or corroded food contact surfaces)
10B – Non-food contact surfaces are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surfaces not smooth finish)
11. IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS
11A – Manual facilities inadequate, technique incorrect: mechanical facilities not operated in accordance with manufacturer’s instructions
11B – Wiping cloths dirty, not stored properly in sanitizing solution
11C – Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred
11D – Non-food contact surfaces of equipment not clean
12. IMPROPER SANITARY FACILITIES AND CONTROLS
12A – Hot, cold running water not provided, pressure inadequate
12B – Improperly functioning on-site sewage disposal system, improper/unapproved municipal sewer connection
12C – Plumbing and sinks not properly sized, installed, maintained: equipment and floors not properly drained
12D – Toilet facilities inadequate, inconvenient, dirty, in disrepair, toilet paper missing, not self-closing doors, missing hand wash signs
12E – Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap and single service towels or hand drying devices missing
13. IMPROPER GARBAGE AND RUBBISH DISPOSAL
13A – Adequate, leakproof, non-absorbent, vermin-proof, covered containers not provided where needed
13B – Garbage storage areas not properly constructed or maintained, creating a nuisance
14. INADEQUATE INSECT/RODENT CONTROL
14A – Insects, rodents present
14B – Effective measures not used to control entrance (rodent/insect-proof construction) Harborage areas available for rodents, insects and other vermin
14C - Pesticide application not supervised by a certified applicator/in accordance with label directions/in accordance with applicable

laws

15. IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES

15A – Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

15B – Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans

15C – Premises littered, unnecessary equipment and article present, living quarters not completely separated from food service operations, live animals, birds and pets not excluded

15D – Improper storage of cleaning equipment, linens, laundry unacceptable

16. MISCELLANEOUS, ECONOMIC VIOLATION, CHOKING POSTER, TRAINING

RATING SYSTEM EXPLANATION

Non-Critical Violations (BLUE)	Critical Violations (RED)				
	0-2	3	4	5	6+
0 - 5	A	B	C	D	E
6 - 9	B	C	D	E	E
10 - 12	C	D	E	E	E
13 - 15	D	E	E	E	E
16+	E	E	E	E	E

Explanation of follow up actions* based on letter grade:

- ✓ A – Excellent – will remain on regular inspection schedule
- ✓ B -- Good – will remain on regular inspection schedule
- ✓ C – Satisfactory – Education/instruction will be provided and will be re-inspected within 60-90 days, if no significant improvement enforcement action will be taken
- ✓ D – Marginally satisfactory – Education/instruction will be provided and will be re-inspected within 30 days, if no significant improvement enforcement action will be taken.
- ✓ E – Unsatisfactory – Education/instruction will be provided and will be re-inspected within 1-3 business days, if no significant improvement enforcement action will be taken.

* Additional inspections and/or enforcement actions may be scheduled at the discretion of the CCHD

You can search the attached list, by hitting the "ctrl and f" keys to bring up the search window.

Clinton County Food Service Inspection Ratings may_10Update.xls

Facility code	Business Name	Inspection Date	Red Violations	Blue Violations	Grade
09-2004	A & W 90090	05/04/2010	0	1	A
T0925	Adirondack Barbecue @ 2009 Pondfest	09/12/2009	0	0	A
09-2010	Adirondack Creamy and Grill	05/21/2010	0	0	A
09-1001	Adirondack Golf & Country Club	11/06/2009	0	0	A
09-1802	Adirondack Grill w/commissary	09/12/2009	0	0	A
09-1919	Adirondack Hersheys	12/16/2009	0	2	A
09-2051	Adirondack Hersheys	05/19/2010	1	2	A
09-1058	Airborne Speedway Concession	08/01/2009	0	1	A
09-1004	Airport Lounge	09/04/2009	0	4	A
09-1004	Airport Lounge	04/16/2010	0	5	A
09-0002	Altona Correctional Facility	09/24/2009	0	0	A
T0925	Altona Vol Fire Dept Aux Food Service	08/01/2009	0	0	A
09-1007	American Legion #1619	02/19/2010	0	0	Training
09-1008	American Legion Post #1623	12/17/2009	0	4	A
09-1010	American Legion Post #504	12/22/2009	0	0	A
09-1830	Angelo's Pizza & Grill	02/01/2010	1	2	A
T0925	Annual Mooers Fire Dept Spaghetti Dinner	10/10/2009	1	4	A
09-1012	Anthony's Restaurant & Bistro	12/29/2009	0	4	A
09-1654	Applebee's Neighborhood Grill & Bar	05/21/2010	1	4	A
09-1015	Arnie's Restaurant	11/24/2009	0	3	A
09-1015	Arnie's Restaurant	03/02/2010	0	2	A
09-1197	Arthur P. Momot Elem. & Pre-K	10/07/2009	2	0	A
09-1019	Auntie Anne's Soft Pretzels	09/29/2009	0	1	A
09-1018	AuSable Valley Central School	11/09/2009	1	0	A
09-1023	Bailey Avenue School Cafeteria	03/01/2010	0	3	A
09-2041	Barkeater's Barbeque	09/23/2009	0	0	A
09-2041	Barkeater's Barbeque	10/08/2009	0	0	A
09-2041	Barkeater's Barbeque	01/29/2010	0	2	A
09-1029	Bazzano's Pizza - Plattsburgh	12/14/2009	2	2	A
09-1030	Beartown Ski Area	03/07/2010	2	2	A
09-1033	Beekmantown Central School Cafeteria	12/14/2009	1	1	A
T0925	Beekmantown Lions Shortcake Booth @ BOP	09/12/2009	0	0	A
09-1224	Behavioral Health Services North	04/19/2010	1	3	A
09-2009	Big Daddy's Family Restaurant	12/17/2009	0	3	A
09-2009	Big Daddy's Family Restaurant	03/10/2010	0	5	A
09-1618	Blondie's II - Sandwiches	08/19/2009	0	3	A

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09-1042	Blue Note Restaurant/Inactive	10/28/2009	0	2	A
09-3043	Bluff Point Golf Resort Food Service	09/15/2009	1	2	A
09-1954	Bobcat Booster Club	01/30/2010	0	0	A
09-1932	Bridge St Auction Food Service	12/11/2009	1	0	A
09-1619	BSA Troop 49 Food Vendor	09/12/2009	0	0	A
09-1053	Burger King Restaurant #321	02/18/2010	0	2	A
09-1054	Burger King Restaurant #323	12/01/2009	0	1	A
09-1055	Burger King Restaurant #397	02/16/2010	1	1	A
09-1813	Burgundy Room, The	12/16/2009	0	2	A
09-1057	Butcher Block Steak & Seafood	04/09/2010	2	7	B
09-1061	Cafe Mooney Bay Restaurant	08/25/2009	0	4	A
09-1580	Champlain Children's Learning Center	04/20/2010	0	3	A
09-1243	Chartwells - Valcour Education Conference Center	08/11/2009	0	0	A
09-1236	Chartwells-PSUC Algonquin Dining Hal	04/28/2010	1	1	A
09-1238	Chartwells-PSUC Clinton Dining Hall	02/03/2010	0	1	A
09-1242	Chartwells-PSUC Hawkins Hall Cafe	03/01/2010	0	3	A
09-1689	Chartwells-PSUC Mobile Cart	11/13/2009	1	2	A
09-1348	Chartwells-PSUC Sibley Hall Food Car	03/01/2010	0	0	A
09-2028	Chartwells-PSUC Subway	02/02/2010	0	0	A
09-1240	Chartwells-Sundowner Cafe	11/06/2009	0	0	A
09-1240	Chartwells-Sundowner Cafe	02/02/2010	0	3	A
09-2023	Chartwells-Tim Horton's	02/02/2010	0	0	A
09-6002	Chazy Orchards Commissary	10/22/2009	1	1	A
09-2030	Checkerhills Farm	12/01/2009	1	1	A
09-2036	Cheechako Taco	12/30/2009	1	1	A
09-1701	China Buffet Chen	12/28/2009	0	2	A
09-1701	China Buffet Chen	02/24/2010	0	2	A
09-1863	Church of the Assumption Parish Ctr. Food Service	08/16/2009	1	5	A
09-1079	Clinton Community Child Care Center	09/09/2009	0	0	A
09-0004	Clinton Correctional Annex	08/13/2009	0	1	A
09-0004	Clinton Correctional Annex	01/21/2010	0	0	A
09-0005	Clinton Correctional Main	08/13/2009	0	1	A
09-1081	Clinton County Jail Institutional Food Service	02/03/2010	0	0	A
09-1082	Cocktails	12/01/2009	0	2	A
09-1083	Community Service Meal	11/18/2009	0	1	A
09-2015	Cookies-N-Cream	05/21/2010	0	0	A
09-2014	Cool Run @ Plattsburgh Farmer's Mark	04/13/2010	1	1	A

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09-2014	Cool Run @ Plattsburgh Farmer's Market	09/19/2009	1	1	A
09-1494	Country Cabin Snack Bar	05/03/2010	0	0	A
09-1088	Country Corner Drive-In	10/27/2009	1	1	A
09-1088	Country Corner Drive-In	12/31/2009	0	1	A
09-1432	Creamies	09/01/2009	0	1	A
09-1170	Cricket's	11/12/2009	0	3	A
09-1170	Cricket's	12/30/2009	0	3	A
09-1170	Cricket's	04/21/2010	1	1	A
09-2027	Cumberland 12	09/28/2009	0	1	A
09-2027	Cumberland 12	04/21/2010	1	1	A
09-1092	Cumberland Head School Cafeteria	03/16/2010	0	3	A
09-1265	Dairy Shoppe, The	04/26/2010	0	0	A
09-1265	Dairy Shoppe, The	04/26/2010	2	5	A
09-1265	Dairy Shoppe, The	05/11/2010	0	1	A
09-1906	Dee's Pitstop	03/06/2010	0	0	A
09-1132	Diamond Dolls' Gentlemen's Club	12/09/2009	0	0	A
09-1990	Dino's	10/16/2009	1	3	A
09-1990	Dino's	03/10/2010	1	7	B
09-1890	Domino's Pizza	03/18/2010	1	0	A
09-1104	Dry Dock, The	02/02/2010	1	3	A
09-1106	Dunkin Donuts - Cornelia St.	12/15/2009	0	2	A
09-1106	Dunkin Donuts - Cornelia St.	04/16/2010	0	0	A
09-1106	Dunkin Donuts - Cornelia St.	05/19/2010	0	3	A
09-1531	Dunkin Donuts - Skyway Plaza	03/15/2010	0	2	A
09-1531	Dunkin Donuts - Skyway Plaza	04/30/2010	0	2	A
09-2003	Dunkin Donuts #344423	05/18/2010	0	1	A
09-1633	Dunkin Donuts-Dannemora	03/03/2010	0	1	A
09-2039	Earl Ray's	08/13/2009	0	4	A
09-2048'	Ed's Sweet Sauce w/ Commissary	05/17/2010	0	0	Training
09-1784	Eight Ball Billiard's Cafe	12/09/2009	0	2	A
09-1109	Elks Lodge # 621 B.P.O.E.	04/19/2010	0	0	Training
09-1109	Elks Lodge #621 B.P.O.E.	12/02/2009	0	5	A
09-1110	Ellenburg Inn	09/01/2009	0	5	A
09-1110	Ellenburg Inn	03/15/2010	0	1	A
09-6007	Everett Orchards MLC 1 & 2 Commissary	10/08/2009	1	4	A
09-2047	Fast Eddie's	05/13/2010	0	0	A
09-1936	Feinburg Park Concession Stand	09/29/2009	0	0	A

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09-3005	Fireside Restaurant @ Holiday Inn	09/28/2009	1	2	A
09-1381	Flaming Wok	02/23/2010	2	2	A
09-1992	Flight Line Express	09/02/2009	0	0	A
09-1992	Flight Line Express	04/02/2010	0	0	A
09-6009	Forrence Orchards MLC #1 Commissary	09/23/2009	0	1	A
09-6011	Forrence Orchards MLC #3 Commissary Food Service	09/23/2009	0	2	A
09-1118	Fourth Ward Club	03/23/2010	0	0	A
09-1969	Franco's Country Kitchen	02/09/2010	0	3	A
09-1682	Geoffrey's Pub	10/28/2009	0	0	Training
09-1682	Geoffrey's Pub	01/07/2010	1	1	A
09-1682	Geoffrey's Pub	03/16/2010	1	3	A
09-1994	Giuseppe's Pizza Shop	03/16/2010	0	4	A
09-1844	Golden Dragon	11/04/2009	0	4	A
09-1844	Golden Dragon	02/01/2010	1	3	A
09-1844	Golden Dragon	02/16/2010	2	9	B
09-2045	Golden House	10/30/2009	0	0	A
09-2045	Golden House	12/04/2009	2	5	A
09-1878	Great Adirondack Soup Company, The	03/18/2010	0	1	A
09-1126	Green Acres Family Restaurant	11/12/2009	0	1	A
09-1126	Green Acres Family Restaurant	03/02/2010	1	1	A
09-1130	Ground Round Restaurant	03/15/2010	2	4	A
09-1469	Guma's Family Restaurant	12/11/2009	0	2	A
09-1131	Gus' Red Hots	12/30/2009	0	1	A
09-3048	Hampton Inn & Suites	12/03/2009	0	2	A
09-1134	Harold's Bar	09/18/2009	1	0	A
09-1135	Harrigan's Soft Ice Cream	09/04/2009	0	1	A
09-1141	Head Start Program - Beekman Street	02/11/2010	1	0	A
09-1139	Head Start Program - Keeseville	05/04/2010	0	0	A
09-1483	Head Start Program - NACS	04/20/2010	1	1	A
09-2022	Head Start Program - PCS	02/26/2010	2	2	A
09-1140	Head Start Program - Saranac	03/03/2010	0	1	A
09-1136	Head Start Program- Champlain	10/27/2009	0	0	A
09-1474	Head Start Program- Cumberland Head	03/16/2010	1	1	A
09-1142	Head Start Program-Peru I & II	02/04/2010	1	1	A
09-1146	Hollywood Inn	09/30/2009	1	8	B
09-1854	Holy Angels Church Hall	11/15/2009	0	1	A
09-1148	Homestead Plattsburgh	12/01/2009	0	3	A

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09-1148	Homestead Plattsburgh	02/12/2010	0	4	A
09-1403	Homestead Restaurant Chazy, The	12/18/2009	0	0	Training
09-1403	Homestead Restaurant Chazy, The	12/01/2009	1	4	A
09-1989	Hometown Deli & Bakery	03/10/2010	0	4	A
09-1471	Hong Kong Jade	10/14/2009	0	2	A
09-1471	Hong Kong Jade	02/24/2010	1	1	A
09-1261	Irises Cafe and Wine Bar	12/01/2009	0	5	A
T0925	Israel Green Tavern	09/10/2009	0	0	A
T0925	Israel Green Tavern	09/11/2009	0	2	A
T0925	Israel Green Tavern	09/12/2009	0	1	A
09-1967	It's All Good	04/02/2010	0	0	Training
09-1967	It's All Good	01/29/2010	0	1	A
09-1638	J.P.'s Dog House w/Commissary	12/01/2009	0	3	A
09-1970	Jingles Country Cookin	01/26/2010	1	8	B
09-1160	Jreck Subs	03/18/2010	1	4	A
09-2007	Jreck Subs - Champlain	02/01/2010	1	2	A
09-1979	Karma - Plattsburgh	10/29/2009	0	4	A
09-2021	Kat's Michigans with commissary	08/08/2009	0	0	A
09-2040	Kaya's Cafe	09/21/2009	0	0	A
09-2040	Kaya's Cafe	09/22/2009	0	0	A
09-2040	Kaya's Cafe	12/01/2009	0	0	A
09-2040	Kaya's Cafe	04/05/2010	0	0	A
09-1966	Keeseville's Kids Cove	04/21/2010	1	1	A
09-1164	Kentucky Fried Chicken	10/14/2009	0	0	A
09-1767	Koffee Kat	12/01/2009	1	1	A
09-1956	Koto Japanese Steak House	02/19/2010	2	2	A
09-1995	Krazy Horse Saloon	03/09/2010	0	1	A
09-1553	Lake Forest Senior Living Community	12/01/2009	0	1	A
09-1553	Lake Forest Senior Living Community	03/19/2010	1	1	A
09-1930	Lyon Mt Memorial United Methodist Ch	05/16/2010	2	3	A
09-0006	Lyon Mt. Correctional Facility	04/09/2010	0	0	A
09-1177	M & M Diner	11/19/2009	2	5	A
09-1177	M & M Diner	02/19/2010	1	3	A
09-1181	Mainely Lobster and Seafood	02/16/2010	0	1	A
09-1182	Mangia	12/01/2009	2	5	A
09-2029	Maxwell's Coffee House	09/29/2009	1	0	A
09-1186	McDonald's - Cornelia Street	10/15/2009	0	2	A

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09-1184	McDonald's Restaurant - Champlain	04/15/2010	0	1	A
09-1185	McDonalds Restaurant - Margaret St.	12/01/2009	0	2	A
09-1495	McDonald's Restaurant-Peru	04/14/2010	0	3	A
09-1187	McLean's Family Restaurant	12/16/2009	2	7	B
09-1187	McLean's Family Restaurant	01/06/2010	0	1	A
09-1355	McSweeney's Red Hots #2	12/01/2009	1	2	A
09-1190	Meron's Restaurant	11/18/2009	1	1	A
09-1988	Michele's	03/02/2010	0	4	A
09-1988	Michele's	04/16/2010	1	3	A
09-1193	Mickey's Lounge & Restaurant	12/01/2009	0	2	A
09-1194	Midge's Tastee Freeze	05/21/2010	0	0	A
09-1552	Mold Rite Plastics	04/07/2010	1	2	A
09-7777	Mooers Camp Meeting Association Food Service	08/04/2009	0	1	A
09-1907	Morrisonville Fire Department Food Service	02/21/2010	1	4	A
09-1873	My Greek Kitchen II	02/26/2010	2	3	A
09-1221	NACS Cafeteria & Swimming Pool	04/20/2010	1	1	A
09-1221	NACS Cafeteria & Swimming Pool	04/20/2010	0	0	A
09-1221	NACS Elementary School Cafeteria	10/26/2009	0	1	A
09-1221	NACS Elementary School Cafeteria	10/26/2009	0	0	A
09-1436	Naked Turtle Holding Co., The	05/04/2010	0	0	Training
09-1436	Naked Turtle Holding Co., The	04/30/2010	2	3	A
09-1279	NCCS- Rouses Point Elementary Cafe.	03/10/2010	0	0	A
09-1204	NCCS-Jr./Sr. High School Cafeteria	12/01/2009	2	1	A
09-1204'	NCCS-Jr./Sr. High School Cafeteria	03/25/2010	0	0	Training
09-1199	NCCS-Mooers Elementary School	02/11/2010	0	0	A
09-2044	New York Pizza	10/21/2009	0	3	A
09-2044	New York Pizza	10/23/2009	0	2	A
09-2044	New York Pizza	01/22/2010	0	4	A
09-1798	Ninety-Nine Restaurant & Pub	02/24/2010	2	2	A
09-1217	No. 1 Chinese Restaurant	09/23/2009	1	5	A
09-1217	No. 1 Chinese Restaurant	03/18/2010	2	9	B
09-1218	North Bowl Restaurant	04/21/2010	0	3	A
09-1479	North Country Club Restaurant	09/25/2009	4	3	C
09-1479	North Country Club Restaurant	01/29/2010	0	3	A
09-1219	North Country Golf Club	09/11/2009	4	8	D
09-1588	NPE - Beekman Towers	02/17/2010	0	0	A
09-1214	NPE - Central Kitchen	10/21/2009	0	2	A

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09-1206	NPE - Champlain	02/22/2010	1	0	A
09-1209	NPE - Keeseville	04/21/2010	0	0	A
09-1210	NPE - Lakeview Towers	10/28/2009	0	0	A
09-1210	NPE - Lakeview Towers	02/25/2010	0	0	A
09-1211	NPE - Mooers Senior Housing	10/28/2009	0	0	A
09-1212	NPE - Peru	03/30/2010	0	0	A
09-1213	NPE - Saranac	08/20/2009	0	0	A
09-1214	NPE Central Kitchen	10/28/2009	0	0	Training
09-1915	NPE-Plattsburgh Senior Center	02/12/2010	0	0	A
09-1225	Oak Street School Cafeteria	02/10/2010	0	1	A
09-2034	On the Brink	09/03/2009	3	7	C
09-2034"	On the Brink	09/23/2009	1	3	A
09-1232	Owlyout Bar & Restaurant	05/26/2010	1	8	B
09-2032	Paljor Rabgyal	09/10/2009	0	3	A
09-2032	Paljor Rabgyal	12/01/2009	2	1	A
09-2032	Paljor Rabgyal	12/01/2009	1	0	A
09-2032	Paljor Rabgyal	04/20/2010	1	1	A
09-2043	Panera Bread Bakery-Cafe #1414	12/01/2009	0	0	A
09-1905	Papa John's	02/23/2010	2	4	A
09-1971	Papi's Ice Cream with Commissary	09/12/2009	1	4	A
09-1799	Pasquale's Pizzeria	04/21/2010	0	2	A
09-1997	Pasquale's Restaurant	10/16/2009	1	5	A
09-1997	Pasquale's Restaurant	03/04/2010	1	4	A
09-1246	Peabody's	12/04/2009	0	6	B
09-1250	Peru Central High School Cafeteria	09/29/2009	0	5	A
09-1248	Peru Central Intermediate Cafeteria	09/29/2009	0	0	A
09-1248	Peru Central Intermediate Cafeteria	03/02/2010	0	3	A
09-1554	Peru Central Middle School	09/29/2009	0	2	A
09-3530	Peru Rod & Gun Club	05/30/2010	1	1	A
09-1412	Pfizer - Chazy	03/17/2010	0	0	A
09-1338	Pfizer - Rouses Point	02/10/2010	0	2	A
09-1252	Pizza Barn	12/01/2009	1	2	A
09-1253	Pizza Bono	12/17/2009	3	10	D
09-1255	Pizza Hut Restaurant - U.S. Ave.	12/01/2009	0	0	A
09-1406	Pizza Palace	03/18/2010	2	6	B
09-1946	Pizza Plus	02/17/2010	0	10	C
09-1946	Pizza Plus	03/09/2010	2	8	B

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09-1258	Plattsburgh High School Cafeteria	01/22/2010	0	2	A
09-1260	Plattsburgh Moose Lodge 2390	03/19/2010	1	3	A
09-1262	Pleasant Corner Restaurant	10/27/2009	1	2	A
09-1262	Pleasant Corner Restaurant	02/08/2010	1	2	A
09-1262	Pleasant Corner Restaurant	02/09/2010	1	2	A
09-1264	Ponderosa Steakhouse #821	02/26/2010	1	6	B
09-1264	Ponderosa Steakhouse #821	02/26/2010	0	0	A
09-1965	Quiche et Crepes	02/24/2010	0	3	A
09-1952	Quiznos - Champlain Center North	02/06/2010	1	3	A
09-1811	Quiznos Sub	03/18/2010	0	0	A
09-1267	Rainbow Wedding & Banquet Hall	04/13/2010	0	1	A
09-1150	Regal Champlain Centre No. 1 - 8	09/25/2009	2	1	A
09-1274	Riverside Tavern	12/01/2009	0	2	A
09-1280	Rouses Point Civic Center Snack Bar	12/01/2009	0	0	A
09-1143	Rustique	12/30/2009	1	1	A
09-1143	Rustique	12/30/2009	0	0	Training
09-1143	Rustique	04/21/2010	2	6	B
09-1771	Rusty Anchor	09/22/2009	3	9	C
09-1284	Salvation Army, The	03/15/2010	1	2	A
09-1686	Samuel D's	03/16/2010	0	0	A
09-1000	Sandi's Kountry Kitchen	10/28/2009	1	5	A
09-1000	Sandi's Kountry Kitchen	02/17/2010	4	8	D
09-1000	Sandi's Kountry Kitchen	04/05/2010	0	5	A
09-1288	Saranac Elementary School Cafeteria	09/16/2009	0	1	A
09-1289	Saranac Middle & Sr. High School Cafeteria	09/16/2009	1	0	A
09-2019	Sawatdee Thai and Vegetarian Restaur	12/01/2009	0	3	A
"09-2019"	Sawatdee Thai and Vegetarian Restaur	12/17/2009	0	0	Training
09-1496	SBarro At Champlain Centre Mall	09/02/2009	4	3	C
09-1496	SBarro At Champlain Centre Mall	10/08/2009	0	1	A
09-1496	SBarro At Champlain Centre Mall	03/04/2010	0	0	A
09-1656	Seattle's Best Coffee	03/18/2010	1	2	A
09-1941	Seton Academy Cafeteria	03/08/2010	0	0	A
09-1800	Seton Catholic School Food Service &	02/04/2010	0	4	A
09-1614	Smoked Pepper, The	12/04/2009	1	6	B
09-1614	Smoked Pepper, The	12/16/2009	0	0	Training
09-2038	Smooth Moves	08/12/2009	1	3	A
09-2038	Smooth Moves	04/27/2010	0	1	A

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09-2050	Snack Attack	04/22/2010	0	0	A
09-2050	Snack Attack	05/25/2010	0	3	A
09-1080	Sodexo-CCC Cafeteria	02/04/2010	1	0	A
09-1080	Sodexo-CCC Cafeteria	02/09/2010	0	0	A
09-1684	Southgate	09/24/2009	0	1	A
09-3527	Square Pond Campground Tavern	09/08/2009	4	5	C
09-1860	St. Ann's Church Food Service	09/20/2009	0	3	A
09-1820	St. Joseph's Church Hall-Dannemora	10/10/2009	0	0	A
09-1815	St. Joseph's Church Hall-Treadwell Mills	10/18/2009	2	4	A
09-1821	St. Joseph's Parish Center-West Chazy	10/11/2009	0	3	A
09-1533	St. Mary's Academy	02/10/2010	0	1	A
09-1383	Stafford Middle School Cafe. & Pool	12/01/2009	0	3	A
09-2026	Station Cafe & Gifts, The	08/05/2009	1	1	A
09-2026	Station Cafe & Gifts, The	05/12/2010	1	1	A
09-1636	Subway - Dannemora	03/03/2010	0	5	A
09-1303	Subway Sandwiches & Salads	02/02/2010	0	2	A
09-1385	Subway Sandwiches & Salads #6305	01/28/2010	0	4	A
09-1838	Three Steeples Untd Methodist Church Food Service	10/23/2009	0	1	A
09-2024	Treadwell Bay Marina Bistro	08/14/2009	4	5	C
09-2024	Treadwell Bay Marina Bistro	08/25/2009	6	9	E
"09-2024"	Treadwell Bay Marina Bistro	08/26/2009	0	0	Training
"09-2024"	Treadwell Bay Marina Bistro	08/27/2009	0	0	Training
09-2024	Treadwell Bay Marina Bistro	05/12/2010	0	0	A
09-2049	Twisted Taters w/commissary	04/30/2010	0	0	A
09-1929	Valley Vending - Commissary	02/04/2010	0	0	A
09-1324	VFW Post #1418	09/27/2009	0	0	A
09-1326	VFW Post #309	12/01/2009	0	2	A
T0925	Village of Champlain Quadricentennial Celebration	08/08/2009	0	0	A
09-1330	Weathercock, The	09/30/2009	0	3	A
09-1330	Weathercock, The	02/01/2010	0	2	A
09-1330	Weathercock, The	05/10/2010	1	3	A
09-1331	Wendy's Old Fashioned Hamburgers	04/08/2010	0	3	A
09-2025	Westside Ballroom	12/01/2009	0	0	A
09-1022	William H Fritz Ed Ctr Cafeteria	12/01/2009	0	2	A
09-1022	William H Fritz Ed Ctr Cafeteria	12/01/2009	1	4	A
09-1333	William H. Miner Institute Cafeteria	10/29/2009	0	0	A
09-1335	Wong Kwon Restaurant	12/01/2009	0	4	A

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09-1367	Woodstock II	02/23/2010	0	3	A
09-1499	YMCA Bright Beginnings Childrens Ctr	01/22/2010	0	4	A