

Chemung County Department of Health
Environmental Health Services
103 Washington Street P. O. Box 588, Elmira, NY 14902-0588
(607) 737 - 2019
EHS@co.chemung.ny.us

Food Service Establishment Inspection -- Summary Report

Operation: AMERICAN FOOD / FOOD CONSULTANTS - CATERING (ID: 952239)

Facility Name: AMERICAN FOOD - CATERING

Facility Code: 01295-05 Facility Email: None

Facility Address: VARIOUS LOCATIONS ELMIRA, NY 14901

To the Attention of:

MARTIN WELLS, PRES. AMERICAN FOOD / FOOD CONSULTANTS, INC

ATTN: PERMITS / LICENSING 124 METROPOLITAN PARK DR

SYRACUSE , NY 13088- Owner/Operator Email: jcampbell@afvusa.com

Inspection

Date: APR 04, 2017 10:30 AM

Inspector: Michael Cain (mcain@co.chemung.ny.us)

Responsible Person: Christy Velma, Server (Revised copy of inspection report was sent via e-mail to Operator on 4-5-17)

(email:)

Summary

Number of public health hazards found: 1

Number of public health hazards NOT corrected: 0

Number of other violations found: 1

Each item found in violation is reported below along with the code requirement.

FOODS NOT PROTECTED FROM CONTAMINATION, TEMPERATURES NOT MEASURED.

ITEM # 2E WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Accurate thermometers not available or used to evaluate potentially hazardous food temperatures during cooking, cooling, reheating and holding.

Inspector Findings

No numerical thermometer available to evaluate both hot and cold potentially hazardous (TCS) foods during lunch service- Serving staff stated that they have a numerical thermometer available but had forgotten to bring with them today. Server was directed to bring numerical thermometer with them for checking hot and cold potentially hazardous foods when serving food at facility. A Time Table Of Compliance Date of April 11, 2017 has been established to correct above-mentioned violation.

FOOD NOT PROTECTED IN GENERAL

ITEM # 8D WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Single service items reused, improperly stored, dispensed, not used when required

Inspector Findings

Plastic single-service forks and spoons found improperly stored inside plastic bins- Suggested to Server that handles need to be stored properly so that customers do not pick-up eating end of utensils. Will provide a proper storage container in future so that handle-end of plastic utensils are stored properly for customers- A Time Table Of Compliance Date of April 11, 2017 has been established to correct violation above.

Additional Information Collected During Inspection

Comments

Inspection was conducted at Vulcraft Of NY, Main St., Chemung, NY. Checked Food Temperatures- Shredded Chicken- 145 degrees F, Ground Beef- +160 degrees F, Cut Tomato- 45 degrees F, Salsa- 45 degrees F. Other cold potentially hazardous (TCS) foods were observed stored on ice. Lunch period served between 11:00- 1:00 PM per Serving Staff. Staff were observed properly using plastic gloves and utensils. Discussed proper calibration of numerical thermometers with Serving Staff during inspection. All foods obtained from American Food & Vending, Endicott, NY which is under permit by Broome County HD. Facility only operates on Tuesdays.

END of REPORT

[Submit# 277676] AMERICAN FOOD / FOOD CONSULTANTS - CATERING (ID 952239) Inspection# 1001955483