

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 LEGION - ELM HGTS #154 (ID: 265161)  
Facility Name: AMERICAN LEGION - ELM HGTS #154  
Facility Code: 00320-01 Facility Email: None  
Facility Address: 236 SCOTTWOOD AVENUE ELMIRA HEIGHTS, NY 14903

### To the Attention of:

THOMAS RANKIN CLARENCE OLIVER POST #154  
ATTN: THOMAS RANKIN, TREAS. 236 SCOTTWOOD AVE.  
ELMIRA HEIGHTS , NY 14903- Owner/Operator Email: post154@stny.twcbc.com

### Pre-op Inspection

Date: JUN 22, 2017 01:45 PM  
Inspector: Michael Cain (mcain@co.chemung.ny.us)  
Responsible Person: Santana Wilkins, Bartender  
(email: )

### Summary

Number of public health hazards found: 0  
Number of public health hazards NOT corrected: 0  
Number of other violations found: 2

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

## IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

### ITEM # 15A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

#### Code Requirements

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

#### Inspector Findings

Floor surfaces below deep fryers in kitchen- greasy, dirty surfaces.

### ITEM # 15B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

#### Code Requirements

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

#### Inspector Findings

Light cover missing above ice machine in main hall area.

#### Additional Information Collected During Inspection

#### Comments

Discussed routine calibration of numerical thermometers used to evaluate hot potentially hazardous (TCS) foods. Also discussed routine hand washing and proper use of utensils and plastic gloves during inspection. A Time Table of Compliance Date of July 6, 2017 has been established to correct the violations listed above. A re-inspection will be conducted after this date to determine compliance. Kitchen was not in operation during preop. inspection, no food preparation was being done by kitchen staff.

END of REPORT