

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

Food Service Establishment Inspection -- Summary Report

Operation: ANGIE'S MAIN STREET CAFE (ID: 888568)
Facility Name: ANGIE'S MAIN ST. CAFE
Facility Code: 01235-01 Facility Email: None
Facility Address: 164 NORTH MAIN STREET ELMIRA, NY 14901

To the Attention of:
ANGELINA GUGLIELMO
DBA - ANGIE'S MAIN ST. CAFE 164 N. MAIN ST.
ELMIRA , NY 14901- Owner/Operator Email: angelina.guglielmo@yahoo.com

Inspection
Date: JAN 06, 2017 09:30 AM
Inspector: Peter Buzzetti (pbuzzetti@co.chemung.ny.us)
Responsible Person: emailed to operator
(email:)

Summary
Number of public health hazards found: 0
Number of public health hazards NOT corrected: 0
Number of other violations found: 9

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

FOOD NOT PROTECTED IN GENERAL

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

All or parts of the violation item are IN violation.

Code Requirements

Food not protected during storage, preparation, display, transportation and service, from potential sources of contamination (e.g., food uncovered, mislabeled, stored on floor, missing or inadequate sneeze guards, food containers double stacked)

Inspector Findings

Observed 3 12 packs of canned soda and 1 sack of potatoes (~5 lbs) found stored on floor in kitchen. Items were relocated to off the floor during time of inspection. CORRECTED

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

Observed 1 roll of paper towels stored in facility's mop sink. Discussed using shelving unit to keep single use items out of mop sink.

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

All or parts of the violation item are IN violation.

Code Requirements

Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures

Inspector Findings

Thermometer lacking in glass door cold holding unit containing potentially hazardous food (PHF/TCS) such as soup and lasagna. Operator located thermometer and placed in cold holding unit during time of inspection. CORRECTED

POOR SANITARY DESIGN, CONSTRUCTION, INSTALLATION OF EQUIPMENT AND UTENSILS.

ITEM # 10B WAS FOUND IN VIOLATION 2 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

Inspector Findings

1. Top hinge on middle door at bottom section of sandwich make unit in disrepair.
2. Large condensation build up in facility's stand-up freezer. No apparent contamination of any food items in freezer. Discussed emptying freezer, defrosting, and cleaning of condenser on backside of unit.

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

ITEM # 11C WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred

Inspector Findings

At 9:40 am, observed 1/2 pound of raw breakfast sausage on sandwich make unit prep board. Prep board used to slice, cut, and assemble ready to eat food items. No cross contamination of read to eat food items observed during time of inspection. Operator removed prep board and sanitized during inspection. CORRECTED

IMPROPER SANITARY FACILITIES AND CONTROLS.

ITEM # 12D WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Toilet facilities inadequate, inconvenient, dirty, in disrepair, toilet paper missing, not self-closing doors, missing hand wash signs

Inspector Findings

Covered waste receptacle lacking in facility's unisex toilet room.

ITEM # 12E WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

Inspector Findings

Paper towels lacking at hand washing sink in kitchen.

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

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

Three fluorescent light tubes not shielded in kitchen above prep table and sandwich make unit.

Additional Information Collected During Inspection

Comments

A time table of correction (TTOC) has been given for 2/10/17 on all violations not corrected during inspection. Per operator, breakfast is served from 6am-11am daily and upon request thereafter. Discussed keeping raw shell eggs under cold holding when not in use. Facility's 2 door commercial refrigeration unit is nonoperational. Discussed a TTOC with operator of 2/10/17 for removal of refrigeration unit and willing to extend TTOC if needed. Facility's glass door display case at front of store and sandwich make unit are not acceptable for cooling cooked foods. Discussed use of cooling

END of REPORT

[Submit# 259665] ANGIE'S MAIN STREET CAFE (ID 888568) Inspection# 1001929369