

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: ANNE'S PANCAKES (ID: 375282)  
Facility Name: ANNE'S PANCAKES  
Facility Code: 00011-01 Facility Email: None  
Facility Address: 114 SOUTH MAIN STREET ELMIRA, NY 14904

To the Attention of:  
MICHAEL KLEIN  
ANNE'S PANCAKES 114 S. MAIN ST.  
ELMIRA , NY 14904- Owner/Operator Email: mikeklein879@yahoo.com

Inspection  
Date: JAN 23, 2017 09:46 AM  
Inspector: Jonathan Keough (jkeough@co.chemung.ny.us)  
Responsible Person: Mike Klein  
(email: )

Summary  
Number of public health hazards found: 3  
Number of public health hazards NOT corrected: 0  
Number of other violations found: 1  
Reinspection is required.

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

Probe thermometer at facility, which operator obtained from shelf containing spices when asked if one was available, was not accurate--thermometer indicated temperature 10-12F less than actual. Facility's thermometer showed a temperature of about 20F in ice water bath as sanitarian demonstrated calibration. Temperature of ice water bath was 32-33F, per sanitarian's thermocouple. Corrected during inspection. Recommended obtaining digital thermometer(s) which do not typically need to be calibrated and are often easy to read and provide for quicker display of temperature.

**IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.**

**ITEM # 5A WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION**

All or parts of the violation item are IN violation.

Code Requirements

Potentially hazardous foods are not kept at or below 45oF during cold holding, except smoked fish not kept at or below 38oF during cold holding.

Inspector Findings

Plastic container of sausage gravy observed on counter without discard time written, which is required per conditions of waiver to use time as a public health control. Operator voluntarily discarded sausage gravy, prior to evaluating temperature. Discussed requirement to label container of gravy with the discard time, which is not to exceed four hours, upon removal from refrigerator.

**ITEM # 5B WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION**

All or parts of the violation item are IN violation.

Code Requirements

Potentially hazardous foods are not cooled by an approved method where the food temperature can be reduced from 120oF to 70oF or less within two hours and 70oF to 45oF within four hours.

Inspector Findings

Three covered metal full-pans (approximately 12" wide x22" long x6" deep) containing beef gravy at a depth of 4-5 inches, which had been reconstituted, boiled and placed in refrigerator to cool greater than 24 hours prior were observed stacked on top of each other in walk-in refrigerator. Top pan of gravy was 43F on outside and 45-46F at interior. Middle pan was 45F on outside and 50F in inner core. Large amounts of condensation observed on bottom of lids and on sides of pans. Gravy was not cooled from 120F to 70F within 2 hours and/or from 70F to 45F or less within 4 additional hours. Operator voluntarily discarded gravy. Recommended cooling methods to include in uncovered metal pans at depths less than 4 inches and separating the pans in walk-in refrigerator, using ice bath, or using approved cooling paddle and actively stirring.

**IMPROPER SANITARY FACILITIES AND CONTROLS.**

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

All or parts of the violation item are IN violation.

Code Requirements

Improperly functioning on-site sewage disposal system, improper

Inspector Findings

Food worker observed rinsing out dishware in mop sink. Advised operator that mop sink is for filling and dumping mop and maintaining other floor cleaning tools, and is not to be used for other purposes.

Additional Information Collected During Inspection

Comments

Options for storage of in-use food utensils include: use once and wash, rinse, and sanitize, store in water 45F or less or 140F or greater, directly in container of food, and/or storing on a clean surface and washing, rinsing, and sanitizing at least every 4 hours. Offered food worker training to operator.

END of REPORT

[Submit# 262368] ANNE'S PANCAKES (ID 375282) Inspection# 1001933737