

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: APPLEBEE'S BAR & GRILL #14 (ID: 265484)  
Facility Name: APPLEBEE'S BAR & GRILL  
Facility Code: 00442-01 Facility Email: None  
Facility Address: 877 COUNTY ROUTE 64 ELMIRA, NY 14903

To the Attention of:  
CLYDE BRANT T.L.C. CENTRAL, LLC  
ATTN: LICENSE & PERMIT DEPT 220 PONTE VEDRA PARK DR., STE 100  
PONTE VEDRA BEACH, FL 32082- Owner/Operator Email: elmira@tlcrs.com

Inspection

Date: NOV 16, 2017 02:27 PM  
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)  
Responsible Person: Jessica Lamoreaux  
(email: )

Summary

Number of public health hazards found: 1  
Number of public health hazards NOT corrected: 0  
Number of other violations found: 0

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

**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

At ~2pm, observed metal ninth insert, in sandwich make unit across from grill, with sliced grape tomatoes stacked to the rim with temperatures of 50F on top and 45F on bottom. Observed metal sixth insert, in separate sandwich make unit across from flat top grill, with sliced tomatoes stacked 2/3 full in the insert with temperatures of 51F on top and 45F on the bottom. A third make unit at the far end of the cook line, across from the fryer, contained another metal ninth insert with sliced grape tomatoes stacked to the rim with temperatures of 43F on top and 39F on the bottom. Ambient air temperature around make units across from float top and grill was 86F and ambient air temperature around make unit across from fryer was 74F. Inserts filled half way with dressings and a tomato pico mix had been found at temperatures of 41-43F. All make units had lids that were closed during time of inspection. Per manager, the tomatoes had been in the top of the make unit since 10:30-11am. Both inserts were located in the top section or each sandwich make unit and positioned in the center of the section. Manager informed staff not to serve specified tomatoes and relocated each insert to the side sections of the make units where the cold rails were located to see if the tomatoes would be colder. After ~30 minutes, sanitarian and manager found the tomatoes at temperatures of 43F on top and 39F on bottom. Manager voluntarily discarded inserts of sliced tomatoes as tomatoes had been in top, middle section of make unit for more than 2 hours and no temperatures had been taken throughout the day for the tomatoes. Discussed keeping tomatoes and other potentially hazardous stored closer to the cold rails in the top section of the make units and in make unit across from the fryer as ambient air temperatures are much lower than across from the open flame grill and flat top. CORRECTED.

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Additional Information Collected During Inspection

Comments

Observed facility's thermocouples used to check temperatures of food items throughout the day. Observed adequate levels of chlorine (50ppm) in bleach base sanitizing solution in sanitizing bay of bar area. Levels of sanitizer found using facility's test strips. Observed invoice for certified pest control operator, Ehrlich, dated 10/9/17 with no issues.

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END of REPORT

[Submit# 342229] APPLEBEE'S BAR & GRILL #14 (ID 265484) Inspection# 1002218451