

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: APPLERIDGE KITCHEN (ID: 739799)
Facility Name: APPLERIDGE KITCHEN
Facility Code: 01050-01 Facility Email: mfitc@appleridgeseniorliving.com
Facility Address: 168 MILLER STREET HORSEHEADS, NY 14845

To the Attention of:
JAN MILROY APPLERIDGE RESIDENCES, LLC
ATTN: EXECUTIVE CHEF 168 MILLER ST.
HORSEHEADS , NY 14845- Owner/Operator Email: jmilroy@appleridgeseniorliving.com

Inspection
Date: MAR 09, 2017 11:54 AM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Jan Milroy
(email:)

Summary
Number of public health hazards found: 2
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 ADULTERATED OR RECEIVED FROM UNAPPROVED SOURCES.

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

All or parts of the violation item are IN violation.

Code Requirements

Food from unapproved source, spoiled, adulterated on premises.

Inspector Findings

Observed liquid frozen leaking from condenser in walk-in freezer and in direct contact with 3 loaves of bread in bag, 1 bag of bagels, and 1 bag of hamburger buns. Bags of bread, bagels and buns were voluntarily discarded. Discussed not storing food items under condenser unit or protecting items until leak is fixed. CORRECTED.

IMPROPER HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 6A 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 above 140oF during hot holding.

Inspector Findings

At ~11:45am, observed 2 toasted ham and cheese open faced sandwiches in metal insert in steam table at temperature of 103dF without lid. Interview indicated that lid was being used but just had an order. Water level in steam unit low (less than 1 inch) and temped ~150-140dF. Steam temped right above water temped at 103dF. Discussed adding water to steam unit. Manager voluntarily discarded 2 sandwiches. CORRECTED.

IMPROPER SANITARY FACILITIES AND CONTROLS.

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

All or parts of the violation item are IN violation.

Code Requirements

Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained

Inspector Findings

Observed liquid frozen leaking from condenser in walk-in freezer. Discussed a Time table of correction (TTOC) of 3/23/17.

Additional Information Collected During Inspection

Comments

Observed a digital thermometer. Observed dish machine with sanitizer at 200ppm. Observed proper cooling procedures. Discussed hand washing, glove use and ill food worker policy.

END of REPORT

[Submit# 272243] APPLERIDGE KITCHEN (ID 739799) Inspection# 1001948116