

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: BAGELS & BLARNEY (ID: 966616)  
Facility Name: BAGELS & BLARNEY  
Facility Code: 00973-01 Facility Email: None  
Facility Address: 2898 WESTINGHOUSE ROAD HORSEHEADS, NY 14845

To the Attention of:  
SHAWN & KATE BRADLEY BAGELS & BLARNEY LLC  
2898 WESTINGHOUSE RD., SUITE 512  
HORSEHEADS, NY 14845- Owner/Operator Email: sbrad1072@yahoo.com

Inspection  
Date: AUG 03, 2017 09:22 AM  
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)  
Responsible Person: Shawn Bradley  
(email: )

Summary  
Number of public health hazards found: 1  
Number of public health hazards NOT corrected: 0  
Number of other violations found: 4

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

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

**ITEM # 5C 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 stored under refrigeration except during necessary preparation or approved precooling procedures (room temperature storage).

Inspector Findings

Observed ~10 lbs of whipped cream cheese in mixing bowl on wire rack in front of 3 bay sink at temperature of 62dF. Staff was waiting on patrons out at front service area and left cream cheese unattended. Discussed with staff that cream cheese is time and temperature control for safety (TCS/PHF) food and needs to be under refrigeration when not being actively worked on. Staff distributed cream cheese into four 4 inch containers and placed into refrigeration to rapid chill. CORRECTED

**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 bags holding bagels stored on bottom shelf in front service area. Shelf is ~ 1inch off floor. Discussed requirement for food to be stored a minimum of 6 inches off the floor.

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

ITEM # 10B WAS FOUND IN VIOLATION 1 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

Observed ice build up on back of small glass door refrigerator over condenser unit. Temperature of cheese in refrigerator was 42dF. Observed large ice build up on top (internal) of stand up freezer. Discussed defrosting of cold holding units.

## IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

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

All or parts of the violation item are IN violation.

### Code Requirements

Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions

### Inspector Findings

Facility lacking sanitizer testing strips. Facility using quaternary ammonia sanitizer in 3 bay sink during inspection and only has chlorine based sanitizer testing strips. Sanitizer level in 3 bay sink was 200ppm per sanitarian test strips. Discussed obtaining quaternary ammonia test strips or using a chlorine based sanitizer.

## 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

Facility has removed hand washing sink located in front service area. Staff is currently using middle bay of 3 bay sink. Interview with operator indicated that hand wash sink would be re-installed by 8/7/17.

### Additional Information Collected During Inspection

### Comments

A time table of correction for items established for 8/7/17. Scheduled food training with staff and operator during inspection. Observed staff wearing gloves to prevent bare hand contact during inspection. Observed digital thermometers. Turkey and sliced tomatoes in top of cold holding make unit temped at 43dF.

END of REPORT

[Submit# 312328] BAGELS & BLARNEY (ID 966616) Inspection# 1002153619