

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
Institutional Food Service Inspection -- Summary Report

Operation: BEECHER SCHOOL CAFETERIA (ID: 265491)
Facility Name: BEECHER SCHOOL
Facility Code: 00439-09 Facility Email: None
Facility Address: 310 SULLIVAN STREET ELMIRA, NY 14901

To the Attention of:
KARI CROUSE ELMIRA CITY SCHOOL DISTRICT
C/O - ELMIRA H.S. (Attn: K. CROUSE) 777 S. MAIN ST.
ELMIRA , NY 14904- Owner/Operator Email: kcrouse@gstboces.org

Inspection

Date: SEP 29, 2017 10:30 AM
Inspector: Michael Cain (mcain@co.chemung.ny.us)
Responsible Person: Tari Buchholz, Kit. Manager
(email:)

Summary

Number of public health hazards found: 0
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.

NO VIOLATIONS WERE OBSERVED.

Code Requirements

Inspector Findings

Additional Information Collected During Inspection

Comments

Checked Food Temperatures- Milk- 43 deg.F, Cold Salad w/ Ham- 42 deg. F, Yogurt- 38 deg. F, Chicken Nuggets- 143 deg. F, Sloppy Joe Meat- 155 deg. F, Tomato Soup- 165 deg. F, Toasted Cheese- +175 deg. F. Per Kitchen Manager, maintain cooling log sheets for soups. Numerical and digital thermometers available for checking both hot and cold potentially hazardous (TCS) foods. Checked wiping cloth sanitizer solution- +200 ppm, use quaternary ammonia sanitizer. Employees were observed washing hands during inspection. Checked final rinse temperature of dish machine- +180 degrees F (per gauge).

END of REPORT

[Submit# 329847] BEECHER SCHOOL CAFETERIA (ID 265491) Inspection# 1002204391