

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: BEEF EATER TAVERN (ID: 743976)
Facility Name: BEEF EATER TAVERN
Facility Code: 01055-01 Facility Email: None
Facility Address: 203 WEST FRANKLIN STREET HORSEHEADS, NY 14845

To the Attention of:
STACEY WHITE RUNDALL, LLC
DBA - BEEF EATER TAVERN 203 W. FRANKLIN ST
HORSEHEADS , NY 14845- Owner/Operator Email: beefeater tavern@gmail.com

Inspection

Date: APR 03, 2017 02:47 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Cassandra Gallagher
(email:)

Summary

Number of public health hazards found: 1
Number of public health hazards NOT corrected: 0
Number of other violations found: 7

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

Observed 1 sliced tomatoes in a metal insert and 1/6th insert a quarter full with shredded cheddar cheese at temperature of 53dF in top of cold holding make unit. Temperature of other non-time and temperature control for safety (TCS/PHF) foods (pickles, cucumbers and lettuce) was 53-51dF. Thermometer is bottom of make unit reading temperature of 40dF and raw chicken wings in bottom of unit temped at 40dF. Interview with staff indicated that facility had a busy lunch and lids was up often. Staff stated oven and stove has been on which is right across (close) with cold holding unit. Recommended keeping lid closed as much as possible. Staff stated that lunch rush started less than 2 hours prior and relocated tomatoes and cheese to 2 door refrigerator to rapidly chill. CORRECTED.

FOOD NOT PROTECTED IN GENERAL

ITEM # 8D WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Single service items reused, improperly stored, dispensed, not used when required

Inspector Findings

Observed 2 boxes of single service cups on floor in basement. TTOC 4/17/17

ITEM # 8E WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures

Inspector Findings

No thermometer available in mini refrigerator holding salsa and sour cream in kitchen under prep table. TTOC 4/17/17

POOR HYGIENE AND ACTIVITIES OF FOOD WORKERS.

ITEM # 9D WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Dressing rooms dirty, not provided, improperly located

Inspector Findings

Observed a bottle of medication on prep table in kitchen. Staff relocated during inspection. CORRECTED

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

ITEM # 10A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Food (ice) contact surfaces are improperly designed, constructed, installed, located (cracks, open seams, pitted surfaces, tin cans reused, uncleanable or corroded food contact surfaces)

Inspector Findings

Observed dirty surfaces on top shelf in dry storage area in basement. 4/17/17

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 a thick ice build up on top and shelves of stand up freezer in kitchen and 4 stand up freezers in basement. Time table of correction 4/17/17.

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM # 15A WAS FOUND IN VIOLATION 2 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

Inspector Findings

1). Observed dirty surfaces on floor of walk-in cooler. TTOC 4/17/17. 2) Observed dirty surfaces on ceiling above shelving unit in dry storage area in basement.

Additional Information Collected During Inspection

Comments

Observed digital thermometer, sanitizer and test strips. Discussed hot holding temperature of 140dF and cold holding temperature of 45dF. Discussed hand washing and glove/utensil use. Discussed ill food worker policy.

END of REPORT

[Submit# 277187] BEEF EATER TAVERN (ID 743976) Inspection# 1001954942