

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: BEIJING GARDEN (ID: 265171)
Facility Name: BEIJING GARDEN
Facility Code: 00345-01 Facility Email: None
Facility Address: 145 WEST GRAY STREET ELMIRA, NY 14901

To the Attention of:
DENNIS WOO CHENYANG, INC.
DBA - BEIJING GARDEN 145 W. GRAY ST
ELMIRA , NY 14901- Owner/Operator Email: dwoo42@yahoo.com

Inspection

Date: DEC 07, 2017 02:33 PM
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Responsible Person: Ryan Woo
(email:)

Summary

Number of public health hazards found: 1
Number of public health hazards NOT corrected: 0
Number of other violations found: 2

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

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5B 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 cooled by an approved method where the food temperature can be reduced from 120oF to 70oF or less within two hours and 70oF to 45oF within four hours.

Inspector Findings

At 2:15pm, observed ~ 30 lbs of halved chicken breasts cooling in a food grade bucket inside walk-in cooler with top layer of chicken at a temperature of 48F and the chicken resting in the middle of the bucket had a temperature of 53F. Per employee, chicken was cooked the previous night and placed next to window to cool overnight. Chicken then placed in walk-in the following morning. Food worker voluntarily discarded 30 lbs of chicken in bucket as chicken did not meet the approved cooling schedule. Discussed placing cooked chicken directly into walk-in cooler after cooking and cooling on sheet pans to cool chicken more effectively. CORRECTED.

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

Cardboard on service cart holding dish-ware and throughout kitchen, not smooth and easily cleanable.

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

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

All or parts of the violation item are IN violation.

Code Requirements

Wiping cloths dirty, not stored properly in sanitizing solutions

Inspector Findings

Sanitizing solution in bucket tested had a concentration of 0 ppm. Manager to instruct employee to discard sanitizer mixture and make new mixture containing levels of chlorine within the range of 100-200ppm.

Additional Information Collected During Inspection

Comments

Observed facility's accurate probe thermometer and gloves to prevent barehand contact. Discussed importance of keeping all potentially hazardous foods (PHF/TCS) that need to be 45F or less under refrigeration when not being prepared. Discussed facility's ill worker policy with manager.

END of REPORT

[Submit# 347811] BEIJING GARDEN (ID 265171) Inspection# 1002224781