

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: BERNIE MURRAY'S RESTAURANT (ID: 265263)
Facility Name: BERNIE MURRAY'S
Facility Code: 00108-01 Facility Email: None
Facility Address: 500 SOUTH MAIN STREET ELMIRA, NY 14904

To the Attention of:
JOSEPH VALEANT BERNIE MURRAY'S, INC.
DBA - BERNIE MURRAY'S 500 S. MAIN ST.
ELMIRA , NY 14904- Owner/Operator Email: None

Pre-op Inspection
Date: DEC 13, 2017 02:52 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Joe Valeant
(email:)

Summary
Number of public health hazards found: 1
Number of public health hazards NOT corrected: 0
Number of other violations found: 3

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

FOODS NOT PROTECTED FROM CONTAMINATION, TEMPERATURES NOT MEASURED.

ITEM # 2E WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Accurate thermometers not available or used to evaluate potentially hazardous food temperatures during cooking, cooling, reheating and holding.

Inspector Findings

Observed facility's probe thermometer across from cook line reading 17dF less than sanitarian's thermocouple. Facility's thermometer reading 60dF and sanitarians thermocouple reading 77dF in melted margarine on stove. Operator unable to located any other thermometer inside facility and unable to calibrate inaccurate probe thermometer. Sanitarian left an accurate probe thermometer for facility to use. Time table of correction 24 hours.
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 boxes of food stored on floor in walk-in freezer and chicken walk-in cooler. Time table of correction 12/20/17

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 shelving lined with cardboard across from cook line. Discussed with operator that surfaces are to be smooth and easily cleanable. Time table of correction 12/20/17.

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM # 15A WAS FOUND IN VIOLATION 1 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

Observed ice build up on ceiling of walk-in freezer. Observed no food impacted. Time table of correction 12/20/17

Additional Information Collected During Inspection

Comments

At time of visit, operator was not doing any food prep. Operator was putting away food products. Observed beef roasts cut into ~4lb pieces and separated in hotel pans (without cover) cooling in walk-in cooler. All refrigeration units temped 40dF or less within facility.

END of REPORT

[Submit# 349171] BERNIE MURRAY'S RESTAURANT (ID 265263) Inspection# 1002226046