

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: BISTRO 223 (ID: 736907)  
Facility Name: BISTRO 223  
Facility Code: 01041-02 Facility Email: None  
Facility Address: 221-223 WEST WATER STREET ELMIRA, NY 14901

To the Attention of:  
MASROOR AHMAD BISTRO 223, LLC  
DBA - BISTRO 223 221-223 W. WATER ST.  
ELMIRA , NY 14901- Owner/Operator Email: maxtareen@yahoo.com

Pre-op Inspection  
Date: JUN 02, 2017 02:45 PM  
Inspector: Michael Cain (mcain@co.chemung.ny.us)  
Responsible Person: Max Ahmad, Operator  
(email: )

Summary  
Number of public health hazards found: 0  
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.

### FOOD NOT PROTECTED IN GENERAL

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

Part or parts of the violation item were observed to be in violation which were corrected at the time of inspection.

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

Box of soda and containers of cranberry juice behind bar improperly stored on floor- Operator will re-locate to shelf- Corrected.

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

Part or parts of the violation item were observed to be in violation which were corrected at the time of inspection.

Code Requirements

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

Inspector Findings

Single-service cups improperly stored on floor behind bar- Operator will re-locate to shelf behind bar- Corrected.

### IMPROPER SANITARY FACILITIES AND CONTROLS.

**ITEM # 12C WAS FOUND IN VIOLATION 1 TIME(S).**

Part or parts of the violation item were observed to be in violation which were corrected at the time of inspection.

Code Requirements

Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained

Inspector Findings

Kitchen 3-bay sink found leaking on floor- Operator tightened wastewater drain line during inspection- Corrected.

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Additional Information Collected During Inspection

Comments

Discussed proper use of plastic glove and utensils with operator during inspection. Numerical thermometer to evaluate cooked potentially hazardous foods. Will schedule a HACCP training with Operator later in the year. Conducted a pre-operational inspection, facility was not open during inspection.

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END of REPORT

[Submit# 290100] BISTRO 223 (ID 736907) Inspection# 1001971921