

Chemung County Department of Health
Environmental Health Services
103 Washington Street P. O. Box 588, Elmira, NY 14902-0588
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Food Service Establishment Inspection -- Summary Report

Operation: BLIMPIE SUBS AND SALADS (ARNOT MALL) (ID: 265555)
Facility Name: BLIMPIE SUBS (ARNOT MALL)
Facility Code: 00312-01 Facility Email: None
Facility Address: 3300 CHAMBERS RD, SUITE 5023 HORSEHEADS, NY 14845

To the Attention of:
ANDREW FOSTER SOUTHERN TIER BLIMPIE
DBA - BLIMPIE SUBS 1141 BROADWAY, SUITE 1
ELMIRA , NY 14904- Owner/Operator Email: afoster3@stny.rr.com

Field Visit
Date: JAN 05, 2017 12:17 PM
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Responsible Person: Andrew Foster
(email:)

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

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

At 12pm, observed plastic third insert, covered with plastic wrap, containing 8 sliced tomatoes in 8 individual stacks. Tomatoes ranged from temperatures of 50F on top layer to 45F on the bottom. Interview with operator indicated tomatoes had been sliced the previous day and left in the top section of the sandwich make unit. Operator voluntarily discarded insert of 8 sliced tomatoes. Temperatures of approximately 10 slices of tomatoes located in plastic insert across sandwich make unit found to be 42F. Operator stated once insert of tomatoes is used up, the insert is then replaced with insert from other side of sandwich make unit and another insert is pulled out from bottom section of sandwich make unit. Temperature of sliced tomatoes in bottom section of unit found to be 39F. Discussed stacking less tomatoes in each insert, using a solid lid to help keep insert insulated, and putting tomatoes in bottom section of cold holding unit during slow times and at the end of the day. CORRECTED

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

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

All or parts of the violation item are IN violation.

Code Requirements

Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions

Inspector Findings

Observed plastic wrap used to cover plastic inserts in facility's sandwich make unit. Inserts for sandwich make unit designed to be used with plastic lids.

Comments

Observed proper cold holding temperature of meats and cheeses (39-40F) in upper floating cold holding unit. Observed temperatures of hot held chili and meatballs of 149F and 152F respectively. Operator stated both Blimpie facilities use ice baths to cool meatballs and chili at end of the day. They then reheat items the following morning in the microwave to 165F and hot hold until gone. Chili and meatballs come prepackaged. Discussed making facility high risk or keeping at medium and discontinuing cooling of cooked items. Observed adequate levels of quaternary ammonia (200ppm) in sanitizing bay of facility's 3 bay sink using facility's test strips. Discussed proper hand washing, glove use, and facility's ill food worker policy.

END of REPORT

[Submit# 259469] BLIMPIE SUBS AND SALADS (ARNOT MALL) (ID 265555) Inspection# 1001929163