

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: BLIMPIE SUB / SMOOTHIE ISLAND (SOUTHPORT) (ID: 265873)
Facility Name: BLIMPIE SUBS (SOUTHPORT)
Facility Code: 00556-01 Facility Email: None
Facility Address: 1141 BROADWAY, SUITE 1 ELMIRA, NY 14904

To the Attention of:

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

Inspection

Date: SEP 19, 2017 11:43 AM
Inspector: Jonathan Keough (jkeough@co.chemung.ny.us)
Responsible Person: Joette Foster
(email:)

Summary

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

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 ~11:15 observed ~6lbs of sliced tomatoes in uncovered 4in deep black plastic insert with a temperature of 54 F top and 45F in bottom of the tomatoes in vegetable sandwich make table and cold holding unit. Tomatoes were stacked at appropriate level however, the lack of a lid likely responsible for temperatures above 45 F. Per operator, tomatoes were placed into cold holding at 10:30 today. Operator voluntarily placed tomatoes in cold storage to rapidly re chill to 45 F. Recommended using lids or placing tomatoes at a greater depth to increase cold holding. Also observed top layer of turkey 51 F as well as ham 51 F, also in uncovered 4 inch plastic inserts in upper section of same cold holding unit. Upper section is above hot-holding unit. Operator placed meats in bottom section cold holding unit to rapidly re chill. Advised operator to keep lids on cold holding inserts. Operator placed trays above cold holding unit to hold cold air within unit. CORRECTED.

Additional Information Collected During Inspection

Comments

Discussed ill food worker policy and prohibition of food workers showing signs of sickness, such as vomiting and diarrhea. Cheese in bottom cold holding unit had a temperature of 38 F. Meatballs in hot holding unit had a temperature of 150 F.

END of REPORT