

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

Institutional Food Service Inspection -- Summary Report

Operation: BROADWAY ACADEMY & ELEMENTARY CAFETERIA (ID: 265493)
Facility Name: BROADWAY ACADEMY & ELEMENTARY
Facility Code: 00086-09 Facility Email: None
Facility Address: 1000 BROADWAY ELMIRA, NY 14904

To the Attention of:
KARI CROUSE ELMIRA CITY SCHOOL DISTRICT
C/O - ELMIRA H.S. (Attn: K. CROUSE) 777 S. MAIN ST.
ELMIRA , NY 14904- Owner/Operator Email: kcrouse@gstboces.org

Inspection

Date: JAN 10, 2017 11:22 AM
Inspector: Jonathan Keough (jkeough@co.chemung.ny.us)
Responsible Person: Victoria Payne
(email:)

Summary

Number of public health hazards found: 0
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 SANITARY FACILITIES AND CONTROLS.

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

All or parts of the violation item are IN violation.

Code Requirements

Hot, cold running water not provided, pressure inadequate

Inspector Findings

Sink in middle school cafeteria kitchen did not produce hot water for at least 1 minute at beginning of inspection. No other sinks available for hand washing. Per food service manager, custodial staff typically run hot water faucet at sink for several minutes in morning, prior to arrival of kitchen staff, in order to minimize time for hot water to flow during times of preparation. Discussed possible causes and need for correction with Mike Dunn, facilities director. Mike stated he will troubleshoot and inform CCHD of corrective actions.

Additional Information Collected During Inspection

Comments

Discussed ill food worker requirements, exclusionary illnesses. Apples and other produce without protective inedible peel or rind are currently protected via sneeze-guard counter protective device, but there is no preventative measure to prevent consumers from touching (contaminating) multiple pieces of produce. Suggested staff hand out using food service gloves, pre-wrapping of each piece in plastic wrap, providing utensils such as tongs for self-service, or posting sign to instruct consumers to touch only one in order to ensure ready-to-eat fruits are offered without contamination.

END of REPORT

[Submit# 260173] BROADWAY ACADEMY & ELEMENTARY CAFETERIA (ID 265493) Inspection# 1001929981