

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@gstbores.org

### Inspection

Date: NOV 06, 2017 10:45 AM  
Inspector: Jonathan Keough (jkeough@co.chemung.ny.us)  
Responsible Person: Carla Gilbert  
(email: )

### Summary

Number of public health hazards found: 0  
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.

NO VIOLATIONS WERE OBSERVED.

### Code Requirements

### Inspector Findings

### Additional Information Collected During Inspection

### Comments

Both cafeterias inspected, no violations observed. Temperatures of potentially hazardous / time & temperature controlled for safety (phf/tcs) foods were within acceptable ranges. Chicken nuggets on serving lines and in hot-holding boxes were 155+F, turkey subs, cut honeydew melon observed under refrigeration at temperatures less than or equal to 45F. Observed cooked ground sausage for breakfast pizzas cooling in shallow depth in metal container in walk-in refig. Advised food worker to ensure covers are removed while cooling of phf/tcs foods in refrigerator. Whole apples observed on service lines under counter protective device and food service manager indicated tongs would be placed in bin containing apples prior to lunch service. Reviewed cooking temperature logs during inspection. Observed food workers using gloves to prevent barehand contact with ready to eat foods. Discussed importance of food workers to not work while ill with food service manager. Some ceiling tiles in kitchen removed. Food service manager states work above drop ceiling is being done after cafeteria hours. Advised that ceiling tiles should be replaced in kitchen area.

END of REPORT