

Chemung County Department of Health
Environmental Health Services
103 Washington Street P. O. Box 588, Elmira, NY 14902-0588
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EHS@co.chemung.ny.us

Food Service Establishment Inspection -- Summary Report

Operation: BURGER KING (HORSEHEADS) (ID: 265182)
Facility Name: BURGER KING - HORSEHEADS
Facility Code: 00468-01 Facility Email: 2837@bartrichbk.com
Facility Address: 2143 GRAND CENTRAL AVENUE HORSEHEADS, NY 14845

To the Attention of:
RICHARD BARTLETT BART-RICH ENTERPRISES, INC.
ATTN: RICHARD BARTLETT 6060 COURT STREET RD.
SYRACUSE , NY 13206- Owner/Operator Email: mark@bartrich.com

Inspection

Date: MAR 21, 2017 12:04 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Leo McDonald
(email:)

Summary

Number of public health hazards found: 2
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.

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5A WAS FOUND IN VIOLATION 2 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

1). At ~11:40am, observed an insert with ~3 sliced tomatoes on prep counter across from fryer area without time stamp on container, as required per conditions of waiver to use time as a public health control. Food worker stated tomatoes are removed from cold-holding, marked with a discard time, then cut and placed in on one large "main" container. Staff remove tomatoes from main container as needed and place in separate containers at prep areas. A time stamp on was observed on main container (for 2pm) and other secondary containers of tomatoes in facility had same time stamp of 2pm. Staff member added time stamp to container of tomatoes which lacked time stamp. CORRECTED. 2) At ~ 11:50am, observed a 1/6th plastic insert with ~10 slices of ham and 1/6th insert a third full with queso cheese both at temperature of 53dF in walk-in cooler. Interview indicated that both items are waviered items that are used at breakfast today. Items should not have gone back into cold holding. Operator discarded both items. CORRECTED.

FOOD NOT PROTECTED IN GENERAL

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

All or parts of the violation item are IN violation.

Code Requirements

Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures

Inspector Findings

No thermometer available in front glass door cooler with milk and salad with cut tomatoes and cheese. Items temped at 38dF. Time table of correction (TTOC) 3/27/17.

IMPROPER SANITARY FACILITIES AND CONTROLS.

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

All or parts of the violation item are IN violation.

Code Requirements

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

Inspector Findings

Observed a leaking faucet at hand washing sink next to 3 bay sink. Manager stated it does only drip if faucet handles are tightened enough and has it written down for a maintenance correction. TTOC 3/27/17

INADEQUATE INSECT/RODENT CONTROL

ITEM # 14C WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Pesticide application not supervised by a certified applicator

Inspector Findings

Observed a 5 gallon bucket labeled weed killer stored on floor in storage room in back with other chemicals and paper good items. Interview with operator indicated that he discovered bucket when he recently took over store and it was to be discarded. TTOC 3/27/17

Additional Information Collected During Inspection

Comments

Conducted complaint investigation as part of inspection. Observed uncooked breaded crispy chicken filets in freezer. Per interview with manager, chicken is dropped into fryer for 6 1/2minutes. Chicken is temped 2x daily to verify fryer temperatures. Temped chicken nuggets coming out of fryer during inspection at 198dF. Manager was aware of complaint and has re-trained staff on frying of chicken and taking temperatures. Recommended temping chicken regularly.

END of REPORT

[Submit# 274325] BURGER KING (HORSEHEADS) (ID 265182) Inspection# 1001951607