

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: CAFE HARDINGE (ID: 750510)
Facility Name: CAFE HARDINGE
Facility Code: 01061-01 Facility Email: None
Facility Address: 1 HARDINGE DRIVE HORSEHEADS, NY 14845

To the Attention of:
B. WILLIAM SPAULDING CORNING CATERING, INC.
ATTN: B. WILLIAM SPAULDING 9620 DRY RUN RD.
PAINTED POST , NY 14870- Owner/Operator Email: cccatering@stny.rr.com

Inspection
Date: SEP 20, 2017 10:12 AM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Rose Smith
(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 # 5C 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 stored under refrigeration except during necessary preparation or approved precooling procedures (room temperature storage).

Inspector Findings

Stainless steel hotel pan containing ~10lbs of chunked speedie chicken covered in aluminum foil on cart at room temperature (ambient air temperature 66dF) had a temperature of 78-80dF. Per food worker, chicken was cooked this morning and cooling process was started at commissary (Corning Catering) prior to transport to facility. Chicken during transport is not actively temperature controlled by neither hot box for hot holding, nor a cooler with ice for cold holding. Worker states drive to facility from commissary is about 15 minutes and worker was preparing on facility site for an additional 20 minutes. Chicken placed back in oven to be re-heated to 165dF or higher, then placed in steam tabled, which will be pre-heated. Discussed requirements to transport chicken in means to hold either hot (140dF or higher) or cold (45dF or less) effectively. CORRECTED.

Additional Information Collected During Inspection

Comments

Facility has one accurate probe thermometer. Second probe thermometer is inaccurate and no calibration tool was available. Discussed calibration, facility not to use second thermometer until it is able to be calibrated. Staff stated thermometer would be returned to commissary for calibration. Prepped pizzas in cold holding unit next to oven was 43 F. Caprese salad in glass door refrigerator had a temperature of 39 F. Discussed hand washing and glove use to avoid bare hand contact. Discussed ill food worker policy. Facility to verify lights above service line are coated.

END of REPORT