

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: CENTER STREET SCHOOL CAFETERIA (ID: 265507)
Facility Name: CENTER STREET SCHOOL
Facility Code: 00138-09 Facility Email: dgerman@horseheadsdistrict.com
Facility Address: 812 CENTER STREET HORSEHEADS, NY 14845

To the Attention of:
SUZANNE BLUNT HORSEHEADS CENTRAL SCHOOL DISTRICT
C/O-HHDS MIDDLE (Attn: S. BLUNT) 950 SING SING RD.
HORSEHEADS , NY 14845- Owner/Operator Email: sblunt@gstbooces.org

Inspection

Date: MAR 09, 2017 10:57 AM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Diane German
(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). PUBLIC HEALTH HAZARD

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

At 10:45am, observed ~1/2 lb of sliced cheddar cheese, ~1 lb of shredded cheddar cheese, ~ 1 lb of pre-cooked popcorn chicken, ~3 sliced tomatoes at temperature of 51-53dF in walk-in cooler. These others on shelf included a bag of lettuce at 52dF and ~1 lb of sliced turkey at 47dF. Interview indicated that items had been pulled out at ~9:30am for salads to be made. Temperature of prepped salads in 2 door refrigerator behind service line temped at 43dF (sliced tomatoes and shredded cheese temped). Staff stated they had pulled salad making items out of walk-in cooler ~20 minutes prior to make salads for their individual lunches- observed staff eating their lunches when entering lunchroom at 10:30am. Ambient air temperature and other items in walk-in cooler (milk and ranch dressing) temped at 43dF. Discussed working with salad making items with ice pads or lowering temperature of walk-in cooler. CORRECTED.

Additional Information Collected During Inspection

Comments

Observed accurate digital thermometers. Discussed hand washing, glove use and ill food worker policy. Observed sanitizer wiping bucket at 200ppm. Observed high temp dish machine at 180dF.

END of REPORT