

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: CENTRAL HOTS (ID: 909868)
Facility Name: CENTRAL HOTS
Facility Code: 01265-01 Facility Email: None
Facility Address: 220 ROE AVENUE ELMIRA, NY 14901

To the Attention of:
KEVIN LAZESKI
DBA - CENTRAL HOTS 220 ROE AVE
ELMIRA , NY 14901- Owner/Operator Email: flush1706@hotmail.com

Inspection
Date: JAN 11, 2017 02:50 PM
Inspector: Jonathan Keough (jkeough@co.chemung.ny.us)
Responsible Person: Kevin Lazeski
(email:)

Summary
Number of public health hazards found: 0
Number of public health hazards NOT corrected: 0
Number of other violations found: 2

Each item found in violation is reported below along with the code requirement.

FOOD NOT PROTECTED IN GENERAL

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

All or parts of the violation item are IN violation.

Code Requirements

Food not protected during storage, preparation, display, transportation and service, from potential sources of contamination (e.g., food uncovered, mislabeled, stored on floor, missing or inadequate sneeze guards, food containers double stacked)

Inspector Findings

Plastic container with tight fitting lid containing marinating raw chicken, partial flat of raw shell eggs stored on shelf above drawer containing ready-to-eat lettuce, cucumbers. No contamination observed. Operator voluntarily relocated food items to minimize ability for contamination of ready-to-eat foods during inspection.

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

Grease trap in basement leaking onto floor. Recommended operator clean unit and verify correction of leak after cleaning.

Additional Information Collected During Inspection

Comments

Verified adequate calibration of probe thermometers. Recommended obtaining digital thermometer(s) since no calibration is typically required. Recommended employees wash hands in kitchen after returning from toilet room, in addition to thorough hand washing prior to leaving toilet room. Observed meatsauce cooled in shallow metal pans, reheating done on stove.

END of REPORT

[Submit# 260442] CENTRAL HOTS (ID 909868) Inspection# 1001930305