

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: Chambers Food Service (ID: 264964)
Facility Name: CHAMBERS WESLEYAN
Facility Code: 07-2134 Facility Email: None
Facility Address: 114 CAMPGROUND ROAD BEAVER DAMS, NY 14812

To the Attention of:
PETER MOON CENTRAL NY DISTRICT WESLEYAN CHURCH
ATTN: PETER MOON 114 CAMPGROUND RD.
BEAVER DAMS , NY 14812- Owner/Operator Email: pmoon.chambers@gmail.com

Inspection

Date: JUL 13, 2017 04:05 PM
Inspector: Jonathan Keough (jkeough@co.chemung.ny.us)
Responsible Person: Peter Moon
(email:)

Summary

Number of public health hazards found: 2
Number of public health hazards NOT corrected: 0
Number of other violations found: 1

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 approximately 12:30 pm, the following potentially hazards food (phf) items were observed in self-service buffet line in uncovered shallow metal pans at temperatures between 52F and 62F: approximately 2 lbs. sliced deli turkey, 2.5 lbs. sliced ham, 1 lb. each of American and Swiss cheeses, 2 lbs. of sliced tomatoes. Ice was observed in the bottom of the buffet unit, but it was not in contact with pans containing foods. Per food service manager, all items had been removed from refrigerator and placed on buffet line at approximately 11:30 (less than 2 hours prior). All phf items listed above were voluntarily relocated to commercial refrigerator to rapidly chill. Discussed options for holding phf foods in buffet unit to include with well-maintained ice in unit so that it is in contact with pans, recommended covering pans, especially when not in use. Also discussed option of cold-holding waiver. Note: foods on buffet line are kept under protective device (sneeze guard). 2. Observed the following phf inside walk-in refrigerator at the specified temperatures (all above 45F): 3 deli style hams-49F (interior) to 51F exterior), 20 lbs. of sliced American cheese and 8.5 half-gallon containers of cottage cheese: approx. 50F. Ambient air temperature was approximately 56F. Per workers, above items had been greater than 45F for less than 2 hours. Phf items were relocated to other walk-in refrigerator to rapidly chill. Advised staff to discontinue use of walk-in refrigerator not operating effectively until it is capable of holding phf at 45F or less. Non-potentially hazardous fruits and vegetables, sauces, and dressings may be held in unit.

POOR SANITARY DESIGN, CONSTRUCTION, INSTALLATION OF EQUIPMENT AND UTENSILS.

ITEM # 10B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

Inspector Findings

Area around door of walk-in refrigerator outside of dining hall building is in disrepair. Light from outside was observed around door edges (bottom and right side) while in refrigerator with door closed.

Additional Information Collected During Inspection

Comments

A free chlorine residual of approx. 2.5 mg/L was obtained from kitchen sink cold water faucet during inspection. Observed accurate analog probe thermometer and digital thermometer. Also observed adequate amount (50-100 ppm) of chlorine bleach sanitizer in 3-bay sink being used to sanitize dishes. Observed food workers using gloves to prevent barehand contact with ready to eat foods. Discussed cooling requirement to ensure all phf are cooled from 120F to 70F within 2 hours and from 70F to 45F within 4 additional hours. Methods such as ice water bath, adding ice, depths of less than 4 inches in uncovered pans placed in walk-in refrigerator or other commercial refrigerator, or use of cooling wand/paddle are to be used.

END of REPORT

[Submit# 303906] Chambers Food Service (ID 264964) Inspection# 1002072619