

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: CHAMPIONS SPORTS GRILLE (ID: 849137)
Facility Name: CHAMPIONS SPORTS GRILLE
Facility Code: 01176-01 Facility Email: None
Facility Address: 1141 BROADWAY, SUITE 8 ELMIRA, NY 14904

To the Attention of:
MIKE & MARK NICKERSON MIKEMARK RESTAURANT, INC.
DBA - CHAMPIONS SPORTS GRILLE 1141 BROADWAY, SUITE 8
ELMIRA , NY 14904- Owner/Operator Email: mknickerson67@yahoo.com

Inspection
Date: JAN 24, 2017 03:18 PM
Inspector: Jonathan Keough (jkeough@co.chemung.ny.us)
Responsible Person: Matt Hamilton
(email:)

Summary
Number of public health hazards found: 3
Number of public health hazards NOT corrected: 0
Number of other violations found: 3
Reinspection is required.

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

FOODS ADULTERATED OR RECEIVED FROM UNAPPROVED SOURCES.

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

All or parts of the violation item are IN violation.

Code Requirements

Water/ice: unsafe, unapproved sources, cross connections

Inspector Findings

Hose for filling of mop bucket was observed connected directly to faucet spout and coiled in bottom of mop sink. Open end of hose was inside sink basin and no vacuum breaker was observed on faucet or on hose bib. Food worker voluntarily unconnected hose from faucet spout during inspection. Advised obtaining new faucet with built-in vacuum breaker or installing hose-bib vacuum breaker to prevent future cross connections.

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5B 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 cooled by an approved method where the food temperature can be reduced from 120oF to 70oF or less within two hours and 70oF to 45oF within four hours.

Inspector Findings

At approximately 2:45 pm, a covered plastic container of previously cooked ground beef (for meat sauce or tacos) was observed in walk-in refrigerator. Container dimensions were approximately 12" wide x 15" long x 10" deep. Meat was approximately 6 inches deep in container. Temperature range of meat was 30F, which was observed on one side, 44-45F on opposite side, and 73F in center of container. Temperature of walk-in refrig. was approximately 40F. Per food worker, meat was cooked earlier in the day and placed in walk-in freezer then to walk-in refrigerator to cool prior to 11am (approximately 4 hours prior) by cook working previous shift. Meat was voluntarily discarded by food worker since it did not meet cooling schedule whereby potentially hazardous/time & temperature controlled for safety foods are to be cooled from 120F to 70F within 2 hours and from 70F to 45F or less within 4 additional hours. Provided recommendations for cooling to food worker, including using ice bath, in shallow containers without covering at depths of less than 3-4 inches (recommend metal containers), using cooling paddle/wand.

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

Uncovered stock pot containing vegetable soup observed on stove top at 104-105F. Soup was approximately 4-6 inches deep in pot and was approximately 3 gallons. Per interview with food worker, soup was prepared earlier in the day and held on stove top (hot-held) during lunch hour and then stove was turned off after lunch rush (less than 2 hours prior). Food worker voluntarily reheated soup so that all parts were at least 165F prior to hot-holding on stove, with burner on. Discussed requirement to hot-hold potentially hazardous/time & temperature controlled for safety foods (phf/tcs) at 140F or greater.

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 insert containing cut tomatoes was observed "double-stacked" in insert containing hard cooked eggs in water bath in top section of make unit refrigerator. Bottom of insert of tomatoes was directly in contact with eggs and water bath. See comments section at end of inspection report for recommendations for storing phf/tcs foods in top section of make unit.

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

ITEM # 11A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions

Inspector Findings

Automatic dish machine not functioning properly as dishes are not sanitized. Peristaltic pump for sanitizer does not run during dish washing cycle. Also, hose to detergent was severed at pump, and it could not be determined that there was another connection. Food worker and bartender were advised that dishes would need to be washed manually in 3-bay sink until dish machine was properly washing and sanitizing.

ITEM # 11C WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred

Inspector Findings

Metal baffle inside ice machine not clean. Excessive biofilm observed on baffle.

Additional Information Collected During Inspection

Comments

Discussed offer of food worker training with Matt (cook). Recommend storing potentially hazardous/time & temperature controlled for safety foods in top section of make unit such that level of food is below demarkation line in insert. Recommend consider discarding deep containers to prevent improper cooling methods. Recommended obtaining digital probe thermometer since calibration is not typically required.

END of REPORT

[Submit# 263143] CHAMPIONS SPORTS GRILLE (ID 849137) Inspection# 1001934779