

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: CHARLIE'S CAFE & BAKERY (ID: 685745)
Facility Name: CHARLIE'S CAFE & BAKERY
Facility Code: 00961-01 Facility Email: None
Facility Address: 205 HOFFMAN STREET ELMIRA, NY 14905

To the Attention of:
PETER APPELT CHARLIES CAFE & BAKERY, INC.
ATTN: PETER APPELT 205 HOFFMAN ST
ELMIRA , NY 14905- Owner/Operator Email: peteappelt@live.com

Inspection

Date: MAY 30, 2017 01:00 PM
Inspector: Peter Buzzetti (pbuzzetti@co.chemung.ny.us)
Responsible Person: emailed to operator
(email:)

Summary

Number of public health hazards found: 1
Number of public health hazards NOT corrected: 0
Number of other violations found: 12

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

At 1:11 pm observed shallow metal pan with ~12-15 chicken breast cutlets (each cutlet ~8 oz. each) on top of stove (stove not on) at temps of 58-64 dF. Interview indicated chicken cutlets removed from walk-in and placed on top of stove anywhere from 10 minutes to 1 hour prior. All items in the walk-in temped below 45dF. Chicken cutlets not out at room temp for longer than 2 hours and were not 70 df. Operator cooked chicken immediately - corrected. Discussed with operator the requirements for temp. control of phf items.

FOOD NOT PROTECTED IN GENERAL

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

All or parts of the violation item are IN violation.

Code Requirements

Improper use and storage of clean, sanitized equipment and utensils

Inspector Findings

observed clean drink glasses, stored on top of burgundy cloth napkin, on shelf, in cold holding unit, at bar.

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

ITEM # 10B WAS FOUND IN VIOLATION 5 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

1. observed 2 plywood shelves in cold holding unit at bar. Wooden shelf not sealed, bare wood. 2. Observed interior door glass broken at glass doored cold holding unit across from grill. The break in the glass is the entire width of the door glass and has been glued and taped as a temporary repair. A permanent repair is required. 3. Door gasket on door of glass doored cold holding unit across from grill in extreme disrepair. 4. Bottom condenser cover lacking from glass doored cold holding unit across from grill. Discussed with operator the possibility of replacing the possibility of replacing this unit if repair costs are too high. 5. Observed condensate drain line for top section of ice machine in basement not long enough to reach drain, water observed on floor near drain.

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

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

All or parts of the violation item are IN violation.

Code Requirements

Wiping cloths dirty, not stored properly in sanitizing solutions

Inspector Findings

1 wet wiping cloth observed at bar area, sanitarian used cl2 and quaternary ammonia test strips and did not observe any sanitizer. No bucket or bay of bar sink was observed to contain any sanitizing solutions. Interview indicated the wiping cloth is used to wipe down the bar area and was not placed in sanitizer. Advised staff to discard wet wiping cloth and re-wipe down bar area with cloth containing required concentration of sanitizing solution.

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

observed dish machine washing and rinsing dishes but not dispensing cl2 sanitizer. Operator repaired unit and cchd verified sanitizer now operational - corrected. Advised operator to re-wash, rinse, and sanitize the last batch of dishes. Also advised operator to use test strips to verify proper sanitization.

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM # 15A WAS FOUND IN VIOLATION 2 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

Inspector Findings

1. Paint in disrepair above sink in ladies toilet room, no damage observed to underlying wooden wainscoting. 2. Drywall behind dish machine in disrepair.

ITEM # 15B WAS FOUND IN VIOLATION 2 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans

Inspector Findings

1. Observed 1 Lightbulb in walk-in cooler not shielded. 2. Observed 1 light bulb missing from light fixture in walk-in. Interview indicated this light fixture is not operational due to a water leak.

Additional Information Collected During Inspection

Comments

Time table of compliance (TTOC) to repair the wall in the dish area and to repair or replace glass doored cold holding unit across from grill, 7-6-17. TTOC for all other items is 6-20-17. Please contact CCHD, 737-2019 with questions.

END of REPORT

[Submit# 289734] CHARLIE'S CAFE & BAKERY (ID 685745) Inspection# 1001971544