

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: CHEMUNG GOLF COURSE (TOMASSO'S) (ID: 265190)  
Facility Name: CHEMUNG GOLF COURSE (TOMASSO'S)  
Facility Code: 00348-01 Facility Email: None  
Facility Address: 398 COUNTY ROUTE 60 WAVERLY, NY 14892

To the Attention of:

LOUIS TOMASSO JR CHEMUNG GOLF COURSE, INC.  
ATTN: LOUIS TOMASSO, JR. 398 COUNTY ROUTE 60  
WAVERLY , NY 14892- Owner/Operator Email: tomassos@stny.rr.com

Inspection

Date: MAY 02, 2017 10:45 AM  
Inspector: Michael Cain (mcain@co.chemung.ny.us)  
Responsible Person: Joseph Tomasso, Operator  
(email: )

Summary

Number of public health hazards found: 0  
Number of public health hazards NOT corrected: 0  
Number of other violations found: 4

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

**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

Inside basement walk-in freezer- some ice build-up on waste line under condenser( no frozen foods impacted inside walk-in freezer)- per Cook, unit goes through a defrost cycle routinely.

**IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.**

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

All or parts of the violation item are IN violation.

Code Requirements

Non food contact surfaces of equipment not clean

Inspector Findings

Lower side surfaces of deep fryers in kitchen- greasy, dirty surfaces (also, storage racks at waitress pick-up table across from kitchen cook line- greasy, dirty surfaces).

## IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

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

In Kitchen Area- ceiling lights above salad storage unit and in the dish machine area- bulbs lack protective shielding. 2) Hood filters above kitchen cook line- greasy, dirty surfaces

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### Additional Information Collected During Inspection

### Comments

A Time Table Of Compliance Date of May 20, 2017 has been established to correct the violations listed above. A re-inspection will be conducted after this date to determine compliance. Checked Free Chlorine Residual during inspection- 0.4 PPM at men's downstairs locker room sink. Discussed with Cook- cooking, cooling and reheating of potentially hazardous (TCS) foods during inspection. Cook was observed properly using plastic gloves and utensils during inspection. All hot potentially hazardous (TCS) foods were being maintained above + 140 degrees F. Cook has both thermocouple and numerical thermometers available for checking cooked PHF's- discussed routine calibration of numerical thermometers with Cook. Also discussed routine hand washing for kitchen staff and also ill food handler policy with Cook during inspection .

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END of REPORT

[Submit# 283615] CHEMUNG GOLF COURSE (TOMASSO'S) (ID 265190) Inspection# 1001963678