

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: CINDERELLA SOFTBALL (ELMIRA HEIGHTS) (ID: 265456)
Facility Name: CINDERELLA SOFTBALL EH (Seasonal)
Facility Code: 00085-17 Facility Email: None
Facility Address: 115 EAST ELEVENTH STREET ELMIRA HEIGHTS, NY 14903

To the Attention of:
MELISSA RIPLEY ELMIRA HEIGHTS CINDERELLA SOFTBALL
PO BOX 2205
ELMIRA HEIGHTS , NY 14903- Owner/Operator Email: Not Sent

Pre-op Inspection
Date: MAR 24, 2017 04:27 PM
Inspector: Jonathan Keough (jkeough@co.chemung.ny.us)
Responsible Person: Joe Reed
(email: abadger@gstbooces.org)

Summary
Number of public health hazards found: 0
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.

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
Utensils, including plastic single-use knives and forks stored in cup with food contact end extending out. Food worker corrected during inspection.

Additional Information Collected During Inspection

Comments
New concession manager for 2017 season. Discussed potentially hazardous nature of liquid nacho cheese, use of warmer to include adequate hot-holding at 140F or greater, suggested determining if unit can be kept on at all times. Advised use of pre-cooked canned meat sauce or fresh made meat sauce. Meat sauce may not be made ahead of time and cooled for later use. Recommended obtaining digital stem thermometer (facility has multiple accurate analog probe thermometers). Discussed ill food worker policies. Discussed technique for warewashing to include washing, rinsing, then sanitizing and air-drying. Two-bay sink only available at facility, suggested use of clean basin for sanitizing. Discussed use of hand sanitizer as supplement to handwashing, not a substitute, and barehand contact prevention, to include use of barrier, such as gloves, tongs, etc., with ready to eat (RTE) foods, including but not limited to hot dog and hamburger buns, and nacho chips. Provided food safety summary sheet.

END of REPORT

[Submit# 275220] CINDERELLA SOFTBALL (ELMIRA HEIGHTS) (ID 265456) Inspection# 1001952519