

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: CLASSIC CAFE (ID: 473623)
Facility Name: CLASSIC CAFE
Facility Code: 00705-01 Facility Email: None
Facility Address: 805 PENNSYLVANIA AVENUE ELMIRA, NY 14904

To the Attention of:
TODD McCLELLAND CLASSIC CAFE & F.S., INC.
ATTN: TODD McCLELLAND 805 PENNSYLVANIA AVE.
ELMIRA , NY 14904- Owner/Operator Email: todd@visitclassiccafe.com

Inspection
Date: JAN 06, 2017 11:15 AM
Inspector: Jonathan Keough (jkeough@co.chemung.ny.us)
Responsible Person: Todd McClelland
(email:)

Summary
Number of public health hazards found: 1
Number of public health hazards NOT corrected: 0
Number of other violations found: 3

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

INADEQUATE COOKING AND REHEATING OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 7F WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Precooked, refrigerated potentially hazardous food is not reheated to 165oF or above within two hours.

Inspector Findings

One-third pan containing clam chowder observed in steam table unit at server area at temperatures ranging from 104-140F (potato chunk was 104, liquid as hot as 140F, but cooler in some spots). Other 1/3 pans of soups, including chili and broccoli cheese were approximately 140F. Water in steam unit was 179F. Per food worker, previously cooked and cooled chowder was reheated in double-boiler on stove less than 2 hours prior, and was placed in pre-heated steam table. Food worker voluntarily re-heated all soups on stove in double boiler to +165F prior to relocating to hot-holding unit. Discussed ensuring all parts are reheated to 165F prior to placing in steam unit, stirring soups frequently to ensure adequate and uniform temperature.

IMPROPER SANITARY FACILITIES AND CONTROLS.

ITEM # 12C WAS FOUND IN VIOLATION 2 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained

Inspector Findings

Faucet at server area handwash sink is in disrepair-whole unit detached from sink. 2. Plumbing leak observed at drain line under 3-bay kitchen sink. Water is dripping into bucket.

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM # 15A WAS FOUND IN VIOLATION 1 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

Paint has been worn from kitchen floor and inside walk-in refrigerator. Flooring not easily cleanable and non-absorbent. A time table for correction by 6/1/2017 was agreed upon by operator during inspection. Some options for repair include cleaning and re-painting, cleaning and sealing, application of tile or other smooth, easily cleanable and non-absorbent covering.

Additional Information Collected During Inspection

Comments

Facility uses Ehrlich for pest control, which visits monthly, per facility operator. Discussed cooling and reheating methods and requirements with food worker. Cooling at facility appeared adequate during inspection.

END of REPORT

[Submit# 259547] CLASSIC CAFE (ID 473623) Inspection# 1001929244