

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

Institutional Food Service Inspection -- Summary Report

Operation: COBURN SCHOOL CAFETERIA (ID: 265494)
Facility Name: COBURN SCHOOL
Facility Code: 00422-09 Facility Email: None
Facility Address: 216 MT. ZOAR STREET ELMIRA, NY 14904

To the Attention of:
KARI CROUSE ELMIRA CITY SCHOOL DISTRICT
C/O - ELMIRA H.S. (Attn: K. CROUSE) 777 S. MAIN ST.
ELMIRA , NY 14904- Owner/Operator Email: kcrouse@gstboces.org

Inspection

Date: FEB 10, 2017 10:15 AM
Inspector: Michael Cain (mcain@co.chemung.ny.us)
Responsible Person: Mary Lewis, Manager
(email:)

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.

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

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

Part or parts of the violation item were observed to be in violation which were corrected at the time of inspection.

Code Requirements

Non food contact surfaces of equipment not clean

Inspector Findings

Top surfaces of dish machine- dirty surfaces- Corrected.

Additional Information Collected During Inspection

Comments

Checked Food Temperatures- Baked Apple- 200 degrees F, Taco Meat- +170 degrees F, Broccoli- +165 degrees F, Cantaloupe- 42 degrees F, Milk- 41 degrees F. Numerical thermometers available to evaluate hot and cold potentially hazardous (TCS)- Facility is main training temperature log sheets for foods and equipment. Test kit available- quaternary ammonia in wiping cloth solution- +200 PPM. Final rinse temperature of dish machine- 185 degrees F. Employees were observed properly using plastic gloves and utensils during inspection.

END of REPORT

[Submit# 266513] COBURN SCHOOL CAFETERIA (ID 265494) Inspection# 1001940120