

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: COHEN SCHOOL CAFETERIA (ID: 265502)
Facility Name: COHEN SCHOOL
Facility Code: 00103-09 Facility Email: None
Facility Address: 100 ROBINWOOD AVENUE ELMIRA HEIGHTS, NY 14903

To the Attention of:
SUZANNE BLUNT ELMIRA HEIGHTS CENTRAL SCHOOL DISTRICT
C/O - COHEN SCHOOL (S. BLUNT) 100 ROBINWOOD AVE.
ELMIRA HEIGHTS , NY 14903- Owner/Operator Email: sblunt@gstboces.org

Inspection
Date: JAN 11, 2017 10:31 AM
Inspector: Jonathan Keough (jkeough@co.chemung.ny.us)
Responsible Person: Soscha Christofaro
(email:)

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

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

FOODS NOT PROTECTED FROM CONTAMINATION, TEMPERATURES NOT MEASURED.

ITEM # 2E WAS FOUND IN VIOLATION 1 TIME(S). PUBLIC HEALTH HAZARD

All or parts of the violation item are IN violation.

Code Requirements

Accurate thermometers not available or used to evaluate potentially hazardous food temperatures during cooking, cooling, reheating and holding.

Inspector Findings

Analog probe thermometer at work station in center of kitchen not accurate. Thermometer indicated temperature of approximately 110F in container of sanitizer, which was 98-99F per sanitarian's thermocouple. Food worker stated thermometer had been calibrated the previous day. Sanitarian adjusted facility's probe thermometer to correct temperature and verified accuracy of other analog thermometers.

Additional Information Collected During Inspection

Comments

Discussed protection of ready-to-eat whole apples and pears at serving lines. Fruits are protected under sneeze-guard type device, however it is possible, as observed during inspection, that consumers may touch (contaminate) fruits then decide they do not want that particular piece. Recommended additional measure(s) of protection, such as wrapping in plastic prior to offering for service, providing tongs or other utensil, providing education (posting of signs) to prevent contamination from consumers, etc. Staff voluntarily provided tongs for self-service on middle school side service area. Observed adequate hot and cold-holding temperatures in refrigerators, hot-holding cabinets, steam table at service lines, etc. Sanitizer concentrations in buckets adequate, high-temp sanitizing dish machine reaches adequate temperature of >170F. Recommended use of digital thermometers since calibration is not typically required.

END of REPORT

[Submit# 260334] COHEN SCHOOL CAFETERIA (ID 265502) Inspection# 1001930160