

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: CORNING INC. (CATERING) (ID: 958679)  
Facility Name: CORNING INC. (CATERING)  
Facility Code: 01297-05 Facility Email: None  
Facility Address: VARIOUS LOCATIONS BIG FLATS, NY 14814

To the Attention of:  
MICHAEL OSBORNE CORNING, INC.  
ATTN: CORP. FOOD SVCS 1 RIVERFRONT PLAZA MP-HQ-01-E44  
CORNING , NY 14831- Owner/Operator Email: osbornemt@corning.com

Inspection

Date: JUN 20, 2017 11:42 AM  
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)  
Responsible Person: Sara Rawleigh  
(email: )

Summary

Number of public health hazards found: 0  
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.

NO VIOLATIONS WERE OBSERVED.

Code Requirements

Inspector Findings

Additional Information Collected During Inspection

Comments

Inspection conducted at Corning Inc. (Big Flats). No violations observed during time of inspection. Facility utilizes hot holding and cold holding waivers on all potentially hazardous foods (PHF/TCS) except for salads and wraps. Per waiver, all items on waiver discarded at 1pm. Observed 2 chicken salad wraps, 2 turkey wraps, and 2 tuna wraps at temperatures of 46F stored on the fourth shelf of the 6 shelf stand up glass door refrigerator by entrance to kitchen area. Refrigeration unit's digital thermometer read 41F and a hanging thermometer on the third shelf read 44F. Sanitarian's thermocouple temped ambient temperature of top shelf, closest to chiller unit, at 41F and the ambient temperature of the bottom shelf at 53F. Discussed moving wraps to higher shelf to help keep them at 45F or less or lowering the temperature setting of the refrigeration unit. Discussed with employee option of placing wraps on cold holding waiver as employee stated the wraps are usually sold or discarded by 1pm. Sanitarian to discuss options with operator. Observed 2 salads with temperature of 52F on fifth shelf of stand up glass door refrigeration unit. Salads contain non-potentially hazardous foods including lettuce, chick peas, and whole grape tomatoes. Discussed keeping salads at 45F or less if tomatoes are sliced or other potentially hazardous items, such as cheese, are added to salads. Observed working digital thermometer and test strips used for evaluating levels of quaternary ammonia in sanitizing solutions.

END of REPORT