

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: Country Inn - Breakfast Food Svc (ID: 979550)
Facility Name: COUNTRY INN & SUITES (Big Flats)
Facility Code: 07-4520 Facility Email: None
Facility Address: 105 EAST MALL ROAD HORSEHEADS, NY 14845

To the Attention of:
DEB NEHER CNI THL PROPCO FE, LLC
C/O PILLAR HOTELS & RESORTS, LP 5851 LEGACY CIR, STE 400 (Licensing
PLANO , TX 75024- Owner/Operator Email: licensing@aimhosp.com

Inspection

Date: DEC 13, 2017 09:52 AM
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Responsible Person: Greg Murrelle
(email:)

Summary

Number of public health hazards found: 2
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 COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5A WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Potentially hazardous foods are not kept at or below 45oF during cold holding, except smoked fish not kept at or below 38oF during cold holding.

Inspector Findings

At 9:35am, observed single layer of ~15-20 hard boiled eggs in a cold holding display unit, on food service counter, with temperatures of 49F on the bottom surface of the eggs to 52F on the top and middle of the eggs. Cold holding display unit has bottom dish that holds ice and a tray that is set on top of the ice and hold the eggs. Ice in bottom dish filled to level where it comes in contact with middle of the tray. Eggs had been placed in display unit at beginning of breakfast period at 6am. Employee voluntarily discarded eggs. Discussed adding more ice to bottom section of display unit so ice contacts entire surface of tray. Discussed adding ice to top section of display unit, on the tray, and placing the eggs in direct contact with the ice. Ice is provided by ice facility's ice machine and must be transported in food grade container. Discussed placing PHF/TCS hard boiled eggs on cold holding waiver as facility's breakfast period lasts from 6-9:30am during the week and 7-10:30am on the weekend. CORRECTED.

ITEM # 5C WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Potentially hazardous foods are not stored under refrigeration except during necessary preparation or approved precooling procedures (room temperature storage).

Inspector Findings

At 9:30am, observed ~2 cups of a cut fruit mixture, including honeydew melon and cantaloupe, in a cold holding display on food service counter with temperatures of 62-64F. Fruit had been put in display unit at start of breakfast period at 6am. Display unit has a bowl for ice on the bottom and a bowl that holds the fruit which is set on top of the ice. No ice (or water) was observed in the bottom section of the display unit at the start of the breakfast period. Fruit was voluntarily discarded by employee, as it had been held at room temperature for more than 2 hours. Per manager, cold holding display units are provided and mandated for use by corporate. Discussed adding ice to bottom section of display unit, checking levels of ice throughout breakfast period, and lowering amount of fruit mixture held in display unit to help keep mixture at 45F or below. Discussed putting fruit mixtures containing potentially hazardous food (PHF/TCS), such as cut melons, under a 4 hour set period cold holding waiver as facility's breakfast period lasts from 6-9:30am during the week and 7-10:30am on the weekend. CORRECTED.

IMPROPER SANITARY FACILITIES AND CONTROLS.

ITEM # 12E WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

Inspector Findings

Hand washing sink in back area of kitchen lacking cold running water as leak in faucet is being repaired. Hot running water observed at hand washing sink. Employee in repaired faucet to hand washing sink shortly after inspection. Sanitarian observed hot and cold running water and no leaks at sink. CORRECTED.

Additional Information Collected During Inspection

Comments

Item 10B, gasket of miniature refrigeration unit in disrepair, and Item 15A, floor tiles in kitchen area cracked, have been corrected from previous preoperational inspection. Observed new miniature refrigeration unit, with digital thermometer showing a temperature of 33F, on the service counter. Observed yogurt with a temperature of 42F in cold holding unit that utilizes ice and water mixture. Observed accurate probe thermometer. Discussed possibility of placing several PHF/TCS items on cold holding waiver. Manager to contact CCHD if facility decides to place any items on cold holding waiver.

END of REPORT

[Submit# 349299] Country Inn - Breakfast Food Svc (ID 979550) Inspection#

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