

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: Food Service - Courtyard Hotel (ID: 913416)  
Facility Name: COURTYARD HOTEL  
Facility Code: 07-4700 Facility Email: Not Sent  
Facility Address: 202 COLONIAL DRIVE HORSEHEADS, NY 14845

To the Attention of:  
KALPEN PATEL SOUTHERN TIER LODGING, LLC  
DBA - COURTYARD HOTEL 202 COLONIAL DR.  
HORSEHEADS , NY 14845- Owner/Operator Email: Not Sent

Inspection

Date: SEP 14, 2017 10:44 AM  
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)  
Responsible Person: Heather Hayes  
(email: hhayes@visions-hotels.com)

Summary

Number of public health hazards found: 1  
Number of public health hazards NOT corrected: 0  
Number of other violations found: 4

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 ~10:00am, sanitarian observed temperatures of pre-frozen, metal quart creamer canisters containing non-fat milk, 2% milk, half and half creamer, located in plastic holding display on front counter of food service/bar area. Non-fat milk in 3/4 full canister had temperature of ~46F. Approximately 5oz of 2% milk in one of the canisters had a temperature of ~48 F at time of inspection. The half and half inside the canister containing ~10 oz had a temperature of ~54 F. All temperatures were recorded using sanitarian thermocouple. Per worker, the canisters are held in the freezer to chill overnight prior to filling with refrigerated milks and creamer. When needed, canisters of milk and creamer are refilled prior to being empty throughout the breakfast period, which runs from 6:30am to 9:30am on weekdays and 7:30am to 10:30am on weekends. Employee stated all canisters were placed on counter at 6:30am, were refilled several times throughout the morning, but no temperatures were recorded. It is believed that temperatures of products rises when held at room temperature and is cooled when refilled. All milk and creamer in canisters were voluntarily discarded by worker since it was not possible to confirm the temperatures and length of time milk and creamer were above 45F. Discussed methods for cold holding canisters and possibility of using a cold hold waiver. CORRECTED.

**FOOD NOT PROTECTED IN GENERAL**

**ITEM # 8C WAS FOUND IN VIOLATION 1 TIME(S).**

All or parts of the violation item are IN violation.

Code Requirements

Improper use and storage of clean, sanitized equipment and utensils

Inspector Findings

Dry cloths found underneath cutting board by 3 bay sink. Used to dry tables and dry hands.

## IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

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

All or parts of the violation item are IN violation.

### Code Requirements

Wiping cloths dirty, not stored properly in sanitizing solutions

### Inspector Findings

Wiping cloth in bar area not stored in sanitizing solution of 200 ppm. Stored in solution of 150ppm.

## IMPROPER SANITARY FACILITIES AND CONTROLS.

ITEM # 12E WAS FOUND IN VIOLATION 2 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

1. Hand washing sink near entrance of dry holding lacking hot water. 2. Hand washing station located at the bar lacking paper towels.

### Additional Information Collected During Inspection

### Comments

Time table of correction (TTOC) given for all uncorrected items for 9/28/17. Observed test strips used for evaluating levels of quaternary ammonia.

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END of REPORT

[Submit# 326274] Food Service - Courtyard Hotel (ID 913416) Inspection# 1002200037