

Chemung County Department of Health
Environmental Health Services
103 Washington Street P. O. Box 588, Elmira, NY 14902-0588
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EHS@co.chemung.ny.us

Food Service Establishment Inspection -- Summary Report

Operation: CRACKER BARREL OLD COUNTRY STORE #699 (ID: 789845)
Facility Name: CRACKER BARREL #699
Facility Code: 01083-01 Facility Email: None
Facility Address: 1740 COUNTY ROUTE 64 HORSEHEADS, NY 14845

To the Attention of:

SANDRA COCHRAN, PRES/CEO CRACKER BARREL OLD COUNTRY STORE, INC.
ATTN: HEALTH PERMITS PO BOX 787
LEBANON, TN 37088- Owner/Operator Email: bobbie.jones@crackerbarrel.com

Inspection

Date: FEB 23, 2017 09:07 AM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: David Scott
(email:)

Summary

Number of public health hazards found: 4
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 3 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

1) At ~8:20am, observed a full 1/6th insert with sliced tomatoes at temperature of 52dF and quarter full 1/6th insert of shredded cheddar at 62dF in cold holding make unit across from grill. Other non-time and temperature control for safety (TCS/PHF) food items in unit temped at 62dF. Items in bottom of unit temped at 38dF. Interview with manager indicated that unit had been stocked ~1 hour prior. Tomatoes and cheese were relocated. CORRECTED. 2) 1) At ~8:25am, observed all items in cold holding make unit at end of grill at temperature of 62dF. Time and temperature control for safety (TCS/PHF) food included 1 slice of turkey, half full 1/6th insert of diced ham, 3 wedges of colby cheese, one full and a second-quarter full 1/6th inserts of shredded cheddar, one 10 lb bucket of hard boiled eggs, 12 hard boiled eggs in insert, and a full 1/6th insert of eggs halved. Interview with manager indicated that items had been in unit overnight (more than 2 hours) and were voluntarily discarded. Manager discovered that unit was unplugged- unit was plugged back in during inspection. Manager not to restock until unit is able to hold items at 45dF or less. CORRECTED. 3) At ~8:25am, observed all items in cold holding make unit at waitress prep area at temperature of 48dF. Thermometer in unit verified temperature. Time and temperature control for safety (TCS/PHF) foods included three 5lb buckets of cottage cheese and ~1lb in 1/6th insert of cottage cheese, 3 cans of pasteurized whipped cream and 17 individual packages of sour cream. Manager indicated during interview that he was uncertain if items had been stocked this morning or had been in unit overnight (more than 2 hours) and so he voluntarily discarded all items. Unit was plugged in and running at coldest setting. 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 ~ 8:35am, observed 22 unattended cooked sweet potatoes at temperatures of 106-120dF in metal pan on prep counter across from ovens. Interview with cook indicated sweet potatoes had been pulled from oven ~20 minutes prior and he had not had a chance to finish prepping them. Discussed requirement to keep cooked sweet potatoes in hot holding at 140dF or put into cold holding to start cooling process. Cook relocated potatoes into walk-in cooler. CORRECTED.

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

Observed wiping clothes stored in sanitizer bucket at 10 ppm at waitress station and across from ovens. Other wiping cloth buckets in facility had sanitizer level of 200 ppm. Discussed monitoring sanitizer level in buckets and making fresh when less than 50 ppm.

Additional Information Collected During Inspection

Comments

END of REPORT

[Submit# 268885] CRACKER BARREL OLD COUNTRY STORE #699 (ID 789845) Inspection# 1001943675