

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: 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

Re-Inspection

Date: MAR 07, 2017 08:59 AM  
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)  
Responsible Person: John Hester  
(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.

**FOODS NOT PROTECTED FROM CONTAMINATION, TEMPERATURES NOT MEASURED.**

**ITEM # 2E WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION**

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

At 8:50am, observed cook take a steak, bacon and eggs off the grill and plating without checking a temperature. Interview indicated that digital thermometer was located hanging by office door across kitchen around corner. Discussed requirement to verify temperature of food during cooking process. Manager temped steak and obtained temperature of 147dF. Manager left thermometer with cook to use at grill. CORRECTED.

**IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.**

**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 8:45am, observed 12 individual cups of fruit parfaits in cold holding unit in waitress prep area at temperature of 50dF. Interview indicated that fruit parfaits had been prepped recently this morning (less than 2 hours) and placed into cold holding. Other items (milk) that had been in unit longer temped at 43dF. Discussed working in small quantities to verify that time and temperature control for safety (TCS/PHF) foods are 45dF or less during preparations. Thermometer to be used to verify temperatures. 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 sanitizer bucket with wiping cloth with level less than 50ppm (chlorine) at waitress prep area closest to office. Interview with staff indicated that bucket hadn't been changed since first thing this morning. A fresh bucket was made. CORRECTED.

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### Additional Information Collected During Inspection

### Comments

All cold holding units have been fixed from previous inspection and temping below 45dF. Discussed placing empty inserts in open spots in cold holding make units to help maintain temperature.

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END of REPORT

[Submit# 271538] CRACKER BARREL OLD COUNTRY STORE #699 (ID 789845) Inspection# 1001947274