

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: CURLY'S CHICKEN HOUSE (ID: 266065)
Facility Name: CURLY'S CHICKEN HOUSE
Facility Code: 00057-01 Facility Email: None
Facility Address: 2100 LAKE ROAD ELMIRA, NY 14903

To the Attention of:
GAYLE SCOTT SHAW SKS, LLC
DBA - CURLY'S CHICKEN HOUSE 2100 LAKE RD.
ELMIRA , NY 14903- Owner/Operator Email: gscottsolo@aol.com

Inspection
Date: APR 25, 2017 09:11 AM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Carisa Buzako
(email:)

Summary
Number of public health hazards found: 2
Number of public health hazards NOT corrected: 0
Number of other violations found: 9

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 8:30am, observed ~1/2lb of sliced american cheese in top of cold holding make unit stacked so that half of the cheese was above the lip of the insert at temperature of 55dF and 45dF for cheese below lip of insert. Staff indicated that she had filled cheese into insert at 6:30am this morning and just had the lid up during breakfast rush for omelets. Ambient air temperature in kitchen was 64dF above make unit. Staff relocated over-stacked cheese into bottom of make unit to cool to 45dF. CORRECTED.

ITEM # 5B 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 cooled by an approved method where the food temperature can be reduced from 120oF to 70oF or less within two hours and 70oF to 45oF within four hours.

Inspector Findings

Observed a large metal stock pot with foil lid in walk-in cooler with ~5gallons of meat sauce at depth of ~12 inches that had been cooked the night prior at internal temperature of 47dF (at depth of 4 inches down) and outside temperature of 44dF. Other items in refrigerator running at temperature of 36dF. Staff voluntarily discarded meat sauce. Discussed cooling at shallow depths (less than 4 inches) without lids. CORRECTED.

FOOD NOT PROTECTED IN GENERAL

ITEM # 8A WAS FOUND IN VIOLATION 1 TIME(s).

All or parts of the violation item are IN violation.

Code Requirements

Food not protected during storage, preparation, display, transportation and service, from potential sources of contamination (e.g., food uncovered, mislabeled, stored on floor, missing or inadequate sneeze guards, food containers double stacked)

Inspector Findings

Observed a plastic tub of fish being stored inside of another tub of fish in walk-in freezer so that bottom of pan is in direct contact with fish (double stacked). Observed cooked chicken in a small porcelain bowl stacked so that bottom of dish is in direct contact with cut tomatoes in insert in top of sandwich cold holding make unit (double stacked).

ITEM # 8D WAS FOUND IN VIOLATION 1 TIME(s).

All or parts of the violation item are IN violation.

Code Requirements

Single service items reused, improperly stored, dispensed, not used when required

Inspector Findings

Observed 2 boxes of napkins and 1 box of paper towels stored on floor at coffee/waitress station. TTOC 5/16/17

ITEM # 8E WAS FOUND IN VIOLATION 1 TIME(s).

All or parts of the violation item are IN violation.

Code Requirements

Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures

Inspector Findings

No thermometer observed in salad cold holding make unit and in glass door cooler next to ice cream freezer that contained tcs/phf food. TTOC 5/16/17

POOR SANITARY DESIGN, CONSTRUCTION, INSTALLATION OF EQUIPMENT AND UTENSILS.

ITEM # 10A WAS FOUND IN VIOLATION 2 TIME(s).

All or parts of the violation item are IN violation.

Code Requirements

Food (ice) contact surfaces are improperly designed, constructed, installed, located (cracks, open seams, pitted surfaces, tin cans reused, uncleanable or corroded food contact surfaces)

Inspector Findings

- 1) Observed ladle handle in disrepair (uncleanable) in coleslaw dressing in top of salad cold holding make unit. Staff voluntarily discarded. CORRECTED.
- 2) Observed cutting board on sandwich cold hold make unit deeply pitted along edges. TTOC 5/16/17

ITEM # 10B WAS FOUND IN VIOLATION 1 TIME(s).

All or parts of the violation item are IN violation.

Code Requirements

Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

Inspector Findings

Observed ice build up in walk-in freezer. Observed door to walk-in freezer not sealing fully during inspection. Time table of correction (TTOC) 5/16/17.

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

ITEM # 11C WAS FOUND IN VIOLATION 1 TIME(s).

All or parts of the violation item are IN violation.

Code Requirements

Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred

Inspector Findings

Observed dirty surfaces on meat slicer. TTOC 5/16/17

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

All or parts of the violation item are IN violation.

Code Requirements

Non food contact surfaces of equipment not clean

Inspector Findings

Observed dirty surface on interior upper lip of ice machine. TTOC 5/16/17.

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM # 15A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

Inspector Findings

Observed ice build up on ceiling, walls, shelving and floor of walk-in freezer. TTOC 5/16/17

Additional Information Collected During Inspection

Comments

Recommended filling empty spaces in top of sandwich cold holding make unit with inserts. Glass door cooler next to ice cream freezer running at temperature of 47dF- recommended not storing time and temperature control for safety (TCS/PHF) food in cooler until able to maintain a temperature of 45dF or less. Observed accurate digital thermometer- recommended calibration of probe thermometer. Discussed reheating temperature of soup to 165dF (facility goes to 170dF).

END of REPORT

[Submit# 281967] CURLY'S CHICKEN HOUSE (ID 266065) Inspection#

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