

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: THE DAIRY BARN (ID: 889293)
Facility Name: DAIRY BARN, The
Facility Code: 01236-01 Facility Email: None
Facility Address: 107 HIBBARD ROAD HORSEHEADS, NY 14845

To the Attention of:
SUSAN CANTANDO CANTANDO ENTERPRISES, LLC
DBA - THE DAIRY BARN 107 HIBBARD RD.
HORSEHEADS , NY 14845- Owner/Operator Email: bssacantando@stny.rr.com

Inspection
Date: OCT 12, 2017 02:54 PM
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Responsible Person: Sue Cantando
(email:)

Summary
Number of public health hazards found: 0
Number of public health hazards NOT corrected: 0
Number of other violations found: 3

Each item found in violation is reported below along with the code requirement.

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

ITEM # 10A WAS FOUND IN VIOLATION 1 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

Observed plastic ice scoop with broken handle. Operator voluntarily discarded broken scoop. CORRECTED

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 tape used to keep homemade lid on top section of the toppings cold holding unit. Discussed removing lid as toppings in top section are non-potentially hazardous and replacing tape with hinges to make lid more permanent. Operator given a time table of correction (TTOC) for their opening in spring of 2018 as the facility will close for the season within the month.

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

Observed miscellaneous items stored in hand washing sink located next to 2 bay sink. Items prevent workers from using sink for hand washing.

Additional Information Collected During Inspection

Comments

Discussed heating cheese sauce the required temperature of 140F or more and hot holding at 140F prior to serving. Observed accurate probe thermometers next to hot dog and meat sauce hot holding station. Observed adequate levels of chlorine (100ppm) in facility's wiping cloth bucket containing mixture of water, dish soap, and bleach. Discussed using only water and bleach mixture for sanitizing and allowing surfaces, utensils, and dishes to air dry for proper sanitization.

END of REPORT

[Submit# 332736] THE DAIRY BARN (ID 889293) Inspection# 1002207803