

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: DENNY'S SUB SHOP (ID: 265198)
Facility Name: DENNY'S SUB SHOP
Facility Code: 00423-01 Facility Email: None
Facility Address: 3161 STATE ROUTE 352 BIG FLATS, NY 14814

To the Attention of:
DENNIS HILL
DBA - DENNY'S SUB SHOP PO BOX 86
BIG FLATS , NY 14814- Owner/Operator Email: None

Inspection

Date: MAR 29, 2017 02:15 PM
Inspector: Michael Cain (mcain@co.chemung.ny.us)
Responsible Person: Dennis Hill, Operator
(email:)

Summary

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

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

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

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

Exterior surfaces of refrigerated equipment in pizza room - dirty surfaces.

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

Kitchen hand wash sink not accessible (empty ice cream tub found inside sink basin).

Additional Information Collected During Inspection

Comments

A Time Table of Compliance Date of April 8, 2017 has been established to correct violations listed above. A re-inspection will be conducted after this date to determine compliance. Employees were observed properly using plastic gloves and utensils during inspection. Also discussed routine calibration of numerical thermometers used to evaluate cooked potentially hazardous (TCS) foods. Also discussed proper cooling of cooked PHF's and employee ill food handler policy with Operator during inspection. Also, routine hand washing for all employees and reheating of cooked and cooled PHF's.

END of REPORT

[Submit# 276109] DENNY'S SUB SHOP (ID 265198) Inspection# 1001953612