

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 DINER (ID: 925527)  
Facility Name: DINER, THE  
Facility Code: 01187-01 Facility Email: None  
Facility Address: 59 OLD ITHACA ROAD HORSEHEADS, NY 14845

To the Attention of:  
NICHOLAS MASTRANTONIO NOODLES ENTERPRISE, LLC  
DBA - THE DINER 59 OLD ITHACA RD.  
HORSEHEADS , NY 14845- Owner/Operator Email: turboedvdub@yahoo.com

Inspection  
Date: FEB 28, 2017 09:23 AM  
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)  
Responsible Person: Judie Lavigne  
(email: )

Summary  
Number of public health hazards found: 2  
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.

**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 8:40am, observed ~ 2 lbs of raw bacon in plastic bag sitting on counter across from 2 bay sink at temperature of 58dF. Interview indicated that bacon had been out of refrigeration for prep by staff member who had run out to the store ~10 minutes prior. Staff relocated back into cold holding. CORRECTED.

**IMPROPER HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS.**

**ITEM # 6A 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 above 140oF during hot holding.

Inspector Findings

At 8:50pm, observed ~ 3 lbs hash brown potatoes in a 1/2 metal insert sitting over top of fryer unit at temperature of 110-106dF. Interview with staff indicated that had been cooked ~1 hr 45 mins prior. Cook reheated hash brown potatoes on grill to 165dF. Discussed adding hash brown potatoes on hot holding wavier. No time dot was on hash browns. 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 Admiral (next to mop sink) and Frigidaire (3rd from mop sink) freezers with thick ice build up on shelves in direct contact with bags of food. Interview indicated that both freezers are scheduled for defrost. Time table of correction (TTOC) 3/14/17.

## IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

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

All or parts of the violation item are IN violation.

### Code Requirements

Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions

### Inspector Findings

No sanitizer (Quaternary Ammonia) test strips available. Facility has chlorine test strips available. Discussed using a chlorine based sanitizer or obtaining quaternary ammonia test strips. TTOC 3/14/17.

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 cloth bucket with sanitizer (quaternary ammonia) level less than 50ppm per sanitarians test strips. Staff stated it was a fresh bucket and added more sanitizer until level was 200ppm. CORRECTED.

---

### Additional Information Collected During Inspection

### Comments

Observed time dot on raw shell eggs- facility using cold holding wavier properly. Observed facility's probe thermometer- discussed calibration process. Observed staff wearing gloves on the cook line. Discussed hand washing.

---

END of REPORT

[Submit# 270007] THE DINER (ID 925527) Inspection# 1001945407