

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

Institutional Food Service Inspection -- Summary Report

Operation: DIVEN SCHOOL CAFETERIA (ID: 265526)
Facility Name: DIVEN SCHOOL
Facility Code: 00380-09 Facility Email: None
Facility Address: 1115 HALL STREET ELMIRA, NY 14901

To the Attention of:
KARI CROUSE ELMIRA CITY SCHOOL DISTRICT
C/O - ELMIRA H.S. (Attn: K. CROUSE) 777 S. MAIN ST.
ELMIRA , NY 14904- Owner/Operator Email: kcrouse@gstboces.org

Inspection

Date: FEB 16, 2017 10:30 AM
Inspector: Michael Cain (mcain@co.chemung.ny.us)
Responsible Person: Samantha Kelsey, Manager
(email:)

Summary

Number of public health hazards found: 0
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.

IMPROPER SANITARY FACILITIES AND CONTROLS.

ITEM # 12C WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained

Inspector Findings

Checked initial cold water temperature at kitchen 2-bay sink with thermocouple- temperature was 80 degrees F. Also, checked kitchen center work table sink and kitchen 3-bay sink and initial cold water temperature was 80 degrees F. Ran cold water tap for 5 minutes at kitchen 3-bay sink and temperature dropped to 61 degrees F. Also, hot water temperatures at all of these kitchen sinks was 140 degrees F using thermocouple.

Additional Information Collected During Inspection

Comments

Checked Food Temperatures- Milk- 40 degrees F, Sloppy Joe Ground Beef- 178 degrees F, Green Beans- 200 degrees F, Marinara Sauce- 198 degrees F. Numerical thermometers available for checking hot potentially hazardous (TCS) foods, are calibrated daily per Manager. Checked quaternary ammonia sanitizer solution- 200 PPM (test kit available). Checked kitchen 3-bay, 2-bay and center work table sinks during inspection- Ran cold water- 61 degrees F(after 5 mins.), hot water- 140 degrees F. Checked final rinse temperature at dish machine- 185 degrees F.

END of REPORT

[Submit# 267667] DIVEN SCHOOL CAFETERIA (ID 265526) Inspection# 1001941471