

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: DRAGON WOK (ID: 265326)
Facility Name: DRAGON WOK
Facility Code: 00441-01 Facility Email: None
Facility Address: 2898 WESTINGHOUSE ROAD HORSEHEADS, NY 14845

To the Attention of:
BOBBY CHEN CHEN WANG KO, INC.
DBA - DRAGON WOK 2898 WESTINGHOUSE RD., SUITE 572
HORSEHEADS , NY 14845- Owner/Operator Email: dragonwok.hhds@gmail.com

Inspection

Date: MAR 22, 2017 03:05 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Bobby Chen
(email:)

Summary

Number of public health hazards found: 1
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 # 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 2:30pm, observed ~10lbs of cooked rice sitting in colander on shelf next to grill line at temperature of ~70dF. Operator stated that white rice was cooked then allowed to sit at room temperature next to hood vent to allow water to evaporate prior to putting into wok to make fried rice. Operator stated that rice had been cooked ~1hour prior. Ambient air temperature in kitchen was 57dF. Food worker voluntarily reheated rice into fried rice in wok to 165dF. Discussed options for holding of rice prior to making fried rice with operator, including hot holding rice at 140dF or higher, or rapid cooling rice under refrigeration. Operator stated staff cook rice longer to remove excess water instead of allowing to sit at room temperature. CORRECTED.

FOOD NOT PROTECTED IN GENERAL

ITEM # 8A WAS FOUND IN VIOLATION 2 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

1) Observed a container with fried chicken so that it was in direct contact with eggs rolls in lower container (double stacking). 2) Observed containers of food stored on floor in walk-in cooler and walk-in freezer. Operator relocated during inspection. CORRECTED

ITEM # 8C WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Improper use and storage of clean, sanitized equipment and utensils

Inspector Findings

Observed utensil stored on side of 2 door cooler across from fryer. Dirty surfaces on side of cooler. TTOC 4/5/17.

ITEM # 8F WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Improper thawing procedures used

Inspector Findings

Observed a 1/2 pan of frozen beef and 1/4 pan of frozen shrimp sitting on slotted shelving unit next to walk-in freezer being thawed. Operator relocated to walk-in cooler. CORRECTED

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

Door gaskets in disrepair on chest freezer and on 2 door cooler across from fryer. TTOC 4/12/17.

IMPROPER SANITARY FACILITIES AND CONTROLS.

ITEM # 12C WAS FOUND IN VIOLATION 3 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

1) Observed frozen liquid waste water on condenser in walk-in cooler. Interview with operator indicated that condenser has been freezing over and facility has been defrosting it regularly to remove ice. Observed no food contaminated. Operator stated a maintenance call has already been placed and will be coming out next week. TTOC 4/12/17. 2) Observed condensate waste liquid being collected in a bucket from condenser in walk-in freezer. Observed no food contaminated. Interview with operator indicated that condensate liquid waste line pipe doesn't drain correctly due to lack of insulation and possibly angle of pipe. TTOC 4/12/17. 3) Hot water faucet knob non-functioning. Knob just spins without turning on water. Operator stated the screw becomes loose on knob causing this problem. Operator tightened screw allowing hot water to turn on. Discussed the importance of washing hands adequately with warm water. CORRECTED.

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 dirty surfaces on floor and walls under/around dry storage racks and equipment throughout kitchen. TTOC 4/12/17.

Additional Information Collected During Inspection

Comments

Reviewed wavier items with operator. Discussed that wavier items start on wavier once cooked. Discussed hand washing and glove/utensil use.

END of REPORT