

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

Re-Inspection  
Date: MAY 23, 2017 02:36 PM  
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)  
Responsible Person: emailed to operator  
(email: )

Summary  
Number of public health hazards found: 3  
Number of public health hazards NOT corrected: 0  
Number of other violations found: 4

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

**IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.**

**ITEM # 5B 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 cooled by an approved method where the food temperature can be reduced from 120oF to 70oF or less within two hours and 70oF to 45oF within four hours.

Inspector Findings

1) Observed fried vegetable egg rolls (~4 dozen) on sheet trays on top of refrigeration across from fryer at temperature of 105-96dF. Interview indicated that eggs rolls had been cooked ~20 minutes prior and were cooling. Discussed requirement for cooled foods to be put into refrigeration by 140dF. Operator relocated egg rolls into walk-in cooler. CORRECTED.

**ITEM # 5C WAS FOUND IN VIOLATION 2 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

1) Observed ~1lb of fried chicken in foil to-go container next to fryer at temperature of 69-74dF. Ambient air temperature in kitchen is 74dF. Operator stated he had cooked chicken ~30 minutes prior and was cooling. Sanitarian confused due to operators explanation of nature of cooking and cooling chicken which does not match temperatures observed. Operator voluntarily discarded. CORRECTED. 2) Observed a colander full of cooked noodles (~10 lbs) at temperature of 58dF in the middle and 60dF on the outside. Interview indicated that items had been pulled out of walk-in freezer and were going to be put away in walk-in cooler but facility had received an order that they were going to put away first. Operator relocated noodles into walk-in cooler. CORRECTED.

## FOOD NOT PROTECTED IN GENERAL

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. Time table of correction (TTOC) 6/7/17

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 two plastic container (~1lb) of frozen beef and 1lb of frozen shrimp sitting on slotted shelving unit next to walk-in freezer being thawed. Operator relocated to walk-in cooler. CORRECTED

## 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

Observed condensate waste liquid being collected in a bucket from condenser in walk-in freezer. Observed no food contaminated. Operator stated that the walk-in freezer and cooler need to be re-plumbed for pipe to drain correctly. Operators lease is up in September and wants to verify lease will be renewed prior to re-plumbing. CCHD to establish a TTOC with operator.

## 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 around prep area by dry storage rack and equipment throughout kitchen. TTOC 6/7/17

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Additional Information Collected During Inspection

Comments

The following items have been corrected from previous inspection: 10B) New door gaskets installed on 2 door cooler. 12C) No frozen liquid on condenser of walk-in cooler. Hot water faucet still functional on hand wash sink. Discussed beef teriyaki- operator stated he had received complaint and believe the sauce was made with too much vinegar. Observed beef teriyaki in 2 door refrigerator at temperature of 40dF (looked and smelled fine).

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END of REPORT

[Submit# 288153] DRAGON WOK (ID 265326) Inspection# 1001969590