

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: SEP 12, 2017 11:24 AM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: emailed to operator
(email:)

Summary
Number of public health hazards found: 1
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

Observed - 1lb of steamed broccoli florets in a 1/3rd foil pan sitting on counter across from wok line at temperature of -92dF. Interview indicated that broccoli was steamed and placed on counter in preparation for lunch rush. Discussed requirement to hot hold broccoli at 140dF or start cooling process under refrigeration. Broccoli was relocated to bottom of cold holding make unit to finish cooling process. CORRECTED

IMPROPER SANITARY FACILITIES AND CONTROLS.

ITEM # 12C WAS FOUND IN VIOLATION 2 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) No water available at hand wash sink. Interview with staff indicated that a plumber had been called to come fix. Staff to use 2nd bay of 3 bay sink for current time. Time table of correction 24 hours. 2) Observed condensate waste liquid being collected in a bucket from condenser in walk-in freezer. Observed no food contamination. Staff stated lease has been renewed. Time table of correction 10/01/17

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 walls around prep area by dry storage rack. Time table of correction 24 hours.

Additional Information Collected During Inspection

Comments

Observed no utensils stored on side of 2 door cooler across from fryer (correction of 8C) and observed no time and temperature control for safety (TCS/PHF) food being thawed on slotted shelf unit next to walk-in freezer (correction of 8F).

END of REPORT

[Submit# 325265] DRAGON WOK (ID 265326) Inspection# 1002198337