

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: DUKE'S DELITE (ID: 861775)
Facility Name: DUKE'S DELITE
Facility Code: 01197-01 Facility Email: None
Facility Address: 129 STATE ROUTE 224 VAN ETTEN, NY 14889

To the Attention of:
GEORGE NELSON
250 LANGFORD CREEK RD.
VAN ETTEN, NY 14889- Owner/Operator Email: gnelson112@yahoo.com

Inspection
Date: JUL 21, 2017 12:18 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Sawyer Johnson
(email:)

Summary
Number of public health hazards found: 2
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 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 12:10pm, observed 5 hot dogs in metal pan with lid in steam table at temperature of 125-128dF. Temperature of water at ~1/4 inch depth in bottom of steam table was 157dF. Interview indicated that hot dogs were boiled on stove at 10:40am but no cooking temperature was taken. Discussed required cooking temperature for hot dogs is 140dF. Staff stated steam table was also turned on at 10:40am. Discussed pre-heating steam table and having it get to temperature to hot hold food at 140dF prior to placing food into table. Staff added water to steam table and turned up temperature. Staff reheated hot dogs to 165dF. CORRECTED

INADEQUATE COOKING AND REHEATING OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 7F WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Precooked, refrigerated potentially hazardous food is not reheated to 165oF or above within two hours.

Inspector Findings

At 12:10pm, observed 1/2lb of pulled pork, 1/2lb of meat sauce, 1/4lb of precooked peppers and onions, 1/2lb of sauerkraut in metal pans with lids in steam table at temperature of 138-140dF. Interview indicated that both items had been previously cooled and pulled from refrigeration today. Staff stated items were reheated to ~160dF per hand written sign instructions above steam table at ~ 10:40am. Discussed that all cooked and cooled foods need to be reheated to 165dF prior to hot holding. Staff stated he used digital thermometer to verify reheat temperature and some items were below 165 but others got up to 170dF. Staff was uncertain which items were below so voluntarily reheated all time and temperature control for safety (TCS/PHF) food to 165 prior to placing back into hot holding. Staff changed hand written sign to correct temperature of 165dF. CORRECTED.

IMPROPER SANITARY FACILITIES AND CONTROLS.

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

All or parts of the violation item are IN violation.

Code Requirements

Toilet facilities inadequate, inconvenient, dirty, in disrepair, toilet paper missing, not self-closing doors, missing hand wash signs

Inspector Findings

Observed restroom door propped open during inspection. Staff voluntarily closed. CORRECTED

Additional Information Collected During Inspection

Comments

Observed digital thermometer. Observed sanitizer and test strips. Discussed hand washing and glove/utensil use to prevent bare hand contact.

END of REPORT

[Submit# 306994] DUKE'S DELITE (ID 861775) Inspection# 1002119492