

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: DUNKIN DONUTS - BIG FLATS (ID: 558199)
Facility Name: DUNKIN DONUTS - BIG FLATS
Facility Code: 00879-01 Facility Email: chambersdonuts@cafuamanagement.com
Facility Address: 3317 CHAMBERS ROAD HORSEHEADS, NY 14845

To the Attention of:
DAVE AYERS CHAMBERS DONUTS, LLC
c/o - CAFUA MANAGEMENT 280 MERRIMACK ST.
METHUEN , MA 01844- Owner/Operator Email: dayers@cafuamanagement.com

Inspection

Date: FEB 03, 2017 02:30 PM
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Responsible Person: Bryan Cook
(email:)

Summary

Number of public health hazards found: 1
Number of public health hazards NOT corrected: 0
Number of other violations found: 0

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 ~2pm, observed 1 pressurized can of pasteurized whipped cream on service side counter top above mini refrigeration unit at a temperature of 51F. Can labelled as Grade A Pasteurized and can stated item to be kept refrigerated. Employee stated whipped cream had only been out for ~20 minutes. Per employee, whipped cream is kept under refrigeration at all times except for when making drinks containing whipped cream. Per employee, whipped cream is sometimes left out if facility becomes busy. Whipped cream had been out for less than 2 hours. Employee placed whipped cream back in mini refrigeration unit to rapidly chill. CORRECTED

Additional Information Collected During Inspection

Comments

Facility had just received shipment and was working on putting items away. Discussed keeping food and single use items up of floor at minimum requirement of 6 inches. Observed facility's temperature logs that are taken every 4 hours. Observed facility's pest control log from EcoLab who come every month. No issues with pests and last recorded visit was 1/10/17. Observed adequate levels of quaternary ammonia (200ppm) in wiping cloth buckets. Discussed ill food worker policy.

END of REPORT

[Submit# 265307] DUNKIN DONUTS - BIG FLATS (ID 558199) Inspection# 1001937355