

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: 975776)
Facility Name: DUNKIN DONUTS - BIG FLATS
Facility Code: 00879-01 Facility Email: None
Facility Address: 3317 CHAMBERS ROAD HORSEHEADS, NY 14845

To the Attention of:
MANISH PATEL BAPA CHAMBERS RD LLC
C/O - MANISH PATEL 2750 WESTINGHOUSE RD., SUITE B
HORSEHEADS , NY 14845- Owner/Operator Email: manish@bapanetwork.com

Inspection
Date: OCT 24, 2017 09:42 AM
Inspector: Zachary Brueckman (zbrueckman@co.chemung.ny.us)
Responsible Person: Bryan Cook
(email: pc341284@gmail.com)

Summary
Number of public health hazards found: 1
Number of public health hazards NOT corrected: 0
Number of other violations found: 2

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

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5A 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 below 45oF during cold holding, except smoked fish not kept at or below 38oF during cold holding.

Inspector Findings

Sanitarian observed approximately 1/4 lb of sliced deli style turkey in plastic wrap stored directly on lid of eighth pan in top section of cold hold sandwich make unit. Turkey had a temperature of 50 F. Lid of make unit was closed however it appeared that the cold air could not travel to the product being stored on the top of the lid of the storage containers. Turkey was voluntarily discarded by manager. Other items in top section of make unit were less than 45F. CORRECTED. Advised manager to keep potentially hazardous food items below the top of insert to help ensure adequate cold-holding at 45F or less.

FOOD NOT PROTECTED IN GENERAL

ITEM # 8A WAS FOUND IN VIOLATION 1 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

Almond milk was on floor at time of inspection, manager was unloading truck, placed back in dry goods storage. CORRECTED

INADEQUATE INSECT/RODENT CONTROL

ITEM # 14B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Effective measures not used to control entrance (rodent-, insect-proof construction). Harborage areas available for rodents, insects and other vermin

Inspector Findings

Back door of facility was propped open, manager closed door. CORRECTED

Additional Information Collected During Inspection

Comments

Temperature of hash browns on service line were 140 F. Recommended facility to increase temperature of hot hold ovens. Mangos in smoothie cooler had a temperature of 38 F. All service cooler had proper thermometers. Discussed ill worker policy. Facility has accurate digital thermometers.

END of REPORT

[Submit# 335626] DUNKIN DONUTS - BIG FLATS (ID 975776) Inspection# 1002211487